

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, DC

FSIS NOTICE	75-09	10/27/09
--------------------	-------	----------

**RAW PRODUCT DESTINED FOR READY-TO-EAT PRODUCT EXCLUDED FROM
SALMONELLA TESTING**

I. PURPOSE

This notice reissues content from FSIS Notice 66-08. This notice advises inspection program personnel (IPP) that even though most raw meat and poultry products are subject to *Salmonella* testing, there is a narrow set of circumstances in which sampling is not warranted. When an establishment processes all its products into ready-to-eat (RTE) product or moves all its raw products for further processing into RTE product at another federally inspected establishment, the establishment is to be excluded from the *Salmonella* verification testing program schedule.

II. BACKGROUND

FSIS published a Federal Register Notice, 73 FR 4767 (January 28, 2008), "Salmonella Verification Sampling Program, Response to Comments and New Agency Policies," that stated, "The Food Safety and Inspection Service will exclude from the *Salmonella* verification testing program schedule any slaughter establishment that processes all carcasses slaughtered into ready-to-eat (RTE) product or diverts all of its raw products to another official federally-inspected establishment for further processing into a RTE product." This notice is being sent to advise IPP that the Agency is effecting this change.

III. CIRCUMSTANCES IN WHICH SAMPLING IS NOT WARRANTED

An establishment meets the criteria outlined in the Federal Register notice when the establishment either processes all product in a product class (e.g., broilers) into RTE product or moves all product in a product class to another official federally-inspected establishment for further processing into a RTE product. For example, an establishment slaughters steers and heifers and produces ground beef as one of its products. The establishment ships all of its ground beef product from this product class to another establishment that uses it to make an RTE product. In this example, IPP would not sample the ground beef; however, if other raw products are produced from the carcasses, the steer and heifer carcasses would still be eligible for *Salmonella* sampling.

DISTRIBUTION: Electronic

NOTICE EXPIRES: 11/1/2010

OPI: OPPD

IV. IPP VERIFICATION RESPONSIBILITIES

A. If the establishment:

1. Processes all product or all product from a particular product class into RTE product; or
2. Moves all product or all product from a particular product class to another official federally inspected establishment for further processing into RTE product;

IPP are to verify during the performance of either the 01 or 02 HACCP procedure that the intended use of all the product the establishment produces is for processing into RTE product (9 CFR 417.2(a)(2)). If an establishment meets the criteria in IV. 1. above, all raw products in that product class would remain in the establishment to be further processed.

B. IPP are to verify by:

1. Observing that all the product moves to be further processed into RTE product in the establishment; or
2. Reviewing records to ensure that all products are further processed into RTE products in the establishment. Records may include those containing production codes or production lot codes.

C. In establishments that claim to meet the criteria in IV. A. 2. above, IPP are to review the establishment's HACCP plan and hazard analysis for the intended use of the products and to verify that the establishment has procedures incorporated in its food safety system that effect the movement of all product from that product class to another federally-inspected establishment at which the product is further processed into RTE product. For example, an establishment may have a program with documentation showing that the official establishment receiving the raw product processes all the product into RTE product (e.g., copy of HACCP records meeting a lethality CCP matched with bills of lading with corresponding production codes). If an establishment does not have procedures incorporated into its food safety system that effect the movement of all product to another federally-inspected establishment at which the product is further processed into RTE product, then the establishment is still eligible for the traditional sampling under the *Salmonella* verification testing program. IPP should be aware that it is the responsibility of the establishment for providing sufficient documentation to demonstrate the establishment's assertion that the product in question is further processed into RTE product.

D. An establishment produces more than 1 lot of ground chicken and ships the product to different establishments, and one of the establishments produces non-RTE products. In this situation, inspection program personnel would sample product under the *Salmonella* verification testing program because some of the product produced from the product class (e.g., ground chicken) goes to at least 1 establishment that uses it for

non-RTE product. In this situation, IPP are not expected to differentiate between the product going to establishments producing the RTE product versus the product going to establishments producing the non-RTE product when taking a sample.

V. ADDITIONAL INSTRUCTIONS FOR IPP

A. IPP receive FSIS Forms 10,210-7, Sample Collection Request, when they are to collect a sample set under the *Salmonella* verification testing program. Should an establishment meet the criteria in IV. A. above, IPP are to:

1. Check box 53 in the “Reason if Uncollected” block on the first FSIS Form 10,210-7;
2. Indicate on the back of the form that all raw products meet the criteria in IV. A. of this Notice;
3. Mail the forms to the laboratory indicated on the forms; and
4. Send an e-mail to the Salm Test RTE Ineligible Outlook mailbox and cc their Frontline Supervisor with the following information:
 - a. The establishment number (e.g., 00038 M); and
 - b. A statement that a class of raw products meets the criteria in IV. A. IPP are to name the class of products that meets the criteria.

NOTE: The Office of Policy and Program Development (OPPD), Risk and Innovations Management Division (RIMD) and The Office of Data Integration and Food Protection (ODIFP), Data Analysis and Integration Group (DAIG) are responsible for overseeing the Salm Test RTE Ineligible Outlook mailbox. The RIMD and DAIG staffs will collect the information from the mailbox and use the information to maintain a list of establishments the Agency will not sample under the *Salmonella* verification testing program.

B. If IPP, while collecting samples for the *Salmonella* verification testing program in an establishment, determine that the establishment meets the criteria in IV. A. above, they are to complete the set before proceeding with the instructions in this notice.

C. If IPP determine that an establishment no longer processes all raw product from a particular class into RTE product, or no longer moves all raw product from a particular class to another official federally-inspected establishment for further processing into a RTE product, then IPP are to send an e-mail message to the Salm Test RTE Ineligible Outlook mailbox and cc their Frontline Supervisor with the following information:

1. The establishment number (e.g., 00038 M);
2. A statement that the establishment is no longer further processing into RTE product or moving all raw product from a particular class of product to another establishment for further processing into RTE product; and

3. The class of product subject to FSIS *Salmonella* sampling.

Direct all technical questions to the Policy Development Division and all sampling questions to RIMD at 1-800-233-3935 or submit your question through *askFSIS* at <http://askfsis.custhelp.com>

A handwritten signature in black ink, appearing to read "Amy S. Duff". The signature is written in a cursive style with a large initial "A".

Assistant Administrator
Office of Policy and Program Development