

**FSIS Pathogen Reduction/Hazard Analysis Critical Control Points (PR/HACCP) *Salmonella* Set Results for Individual Establishments (current as of October 01 2009):
Category 2* Young Chicken (Broiler) Establishments**

Product Class	Category	Establishment Number	Name	City	State	Date of Sample Set Analysis Completion	Most Current FSIS Set Result	Previous FSIS Set Result
Broilers	2	00040 P	Pilgrim's Pride	Ellijay	GA	02/22/2009	PASS; >50% STANDARD	PASS; <=50% STANDARD
Broilers	2	00646 P	Cagle's Inc.	Pine Mountain Vally	GA	10/29/2008	PASS; >50% STANDARD	PASS; <=50% STANDARD
Broilers	2	01015 M-01015 P	Empire Kosher Poultry, Inc.	Mifflintown	PA	02/26/2009	PASS; >50% STANDARD	PASS; <=50% STANDARD
Broilers	2	01257 P	Fieldale Farms Corp.	Baldwin	GA	02/25/2009	PASS; >50% STANDARD	PASS; <=50% STANDARD
Broilers	2	06137 M-06137 P	Foster Poultry Farms	Livingston	CA	03/06/2009	PASS; >50% STANDARD	PASS; <=50% STANDARD
Broilers	2	08193 M-00970 P	Park Poultry, Inc.	Canton	OH	10/26/2008	PASS; >50% STANDARD	PASS; <=50% STANDARD
Broilers	2	09965 P	Eberly Poultry Inc.	Stevens	PA	06/11/2009	PASS; >50% STANDARD	PASS; <=50% STANDARD
Broilers	2	20604 P	Gerber's Poultry, Inc	Kidron	OH	06/25/2009	PASS; >50% STANDARD	PASS; <=50% STANDARD
Broilers	2	00039 P	Pine Manor/Miller Poultry	Orland	IN	06/17/2009	PASS; >50% STANDARD	PASS; >50% STANDARD
Broilers	2	20446 M-20446 P	Central IL Poultry Processing	Arthur	IL	07/30/2009	PASS; >50% STANDARD	PASS; >50% STANDARD
Broilers	2	04653A M-04653A P	Agri Star Meat & Poultry, LLC	Postville	IA	04/25/2007	PASS; >50% STANDARD	FAILED; EXCEEDED STANDARD

***Only active or seasonal establishments that are currently operating and subject to sampling with the most recent set >50% of the performance standard without exceeding the standard are listed. These establishments remain in full compliance with the performance standard/baseline guidance.**

Notes for Clarification:

- A. On or about the 15th of each month FSIS updates and posts the "*Salmonella* Set Category Results for Individual Establishments" for sets completed by the end of the prior month.
- B. At this time FSIS is posting set results for broiler carcasses because a primary focus for the Agency in recent years has been to reverse an upward trend in percentage of sample results positive for *Salmonella* in broilers. Turkeys have not been posted because to date that product class has met criteria for exclusion from posting by having at least 90% of its establishments in Category 1 and no establishments in Category 3. FSIS plans next to post results from market hogs once Agency compliance guidance has been issued to market hog producers, unless the market hog class also comes to meet the criteria of having at least 90% of its establishments in Category 1 and no establishments in Category 3.
- C. Listed establishments are those with sufficient annual production for FSIS to obtain a timely set (see: http://www.fsis.usda.gov/Science/Scheduling_Criteria_Salmonella_Sets/index.asp).
- D. Establishments are sorted by previous FSIS set result, then numerically by establishment number.
- E. Establishments notifying FSIS that they no longer are producing a raw class of product will be removed from the listing in the next monthly update.

Terminology:

- A. "category" means the assigned level of process control for *Salmonella* results collected by FSIS (see: 71 FR 9772, 2/26/06; 73 FR 4767 1/28/08).
- B. "at or below half" means the number of positives in the set is at or below half the number of acceptable positives as stated in either 9 CFR (310.25(b)(1) or 381.94(b)(1)) or 70 FR 8058, 2/15/2005.
- C. "above half but not exceeding" means the number of positives in the set is above half but not exceeding the number of acceptable positives as stated in either 9 CFR (310.25(b)(1) or 381.94(b)(1)) or 70 FR 8058, 2/15/2005.
- D. "exceeding" means the number of positives in the set is above the number of acceptable positives as stated in either 9 CFR (310.25(b)(1) or 381.94(b)(1)) or 70 FR 8058, 2/15/2005.

Data Source: FSIS Data Warehouse (October 01 2009) Gurinder Saini