

**FSIS Pathogen Reduction/Hazard Analysis Critical Control Points (PR/HACCP) *Salmonella* Set Results for Individual Establishments (current as of January 05 2010):
Category 3* 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	3	01283 P	Forest Packing Company	Forest	MS	07/19/2009	FAILED; EXCEEDED STANDARD	PASS; <=50% STANDARD
Broilers	3	01538 P	Wapsie Produce Inc.	Decorah	IA	03/25/2008	FAILED; EXCEEDED STANDARD	PASS; >50% STANDARD
Broilers	3	34145 M-34145 P	Kadejan, Inc.	Glenwood	MN	10/22/2008	FAILED; EXCEEDED STANDARD	PASS; >50% STANDARD

***Only active or seasonal establishments that are currently operating and subject to sampling with the most recent set exceeding the standard are listed.**

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 (January 05 2010) Gurinder Saini