RAW CHICKEN PARTS SAMPLING PROJECT

DO NOT IMPLEMENT THIS NOTICE UNTIL MARCH 25, 2015.

I. PURPOSE

A. This notice instructs inspection program personnel (IPP) to collect raw chicken parts (finished product) for Campylobacter and Salmonella analysis. Only chicken legs, breasts, and wings are subject to sampling at this time.

B. Chicken parts subject to sampling include those that are intact and those that are non-intact (that have been needle injected with clear liquid, mechanically tenderized, vacuum tumbled, or similarly processed). Parts that have been marinated in a clear solution would also be subject to sampling.

II. BACKGROUND

A. On January 26, 2015, FSIS published the Federal Register notice “Changes to the Salmonella and Campylobacter Verification Testing Program: Proposed Performance Standards for Salmonella and Campylobacter in Not-Ready-to-Eat Comminuted Chicken and Turkey Products and Raw Chicken Parts and Related Agency Verification Procedures and Other Changes to Agency Sampling.” The Federal Register notice announced that FSIS will begin exploratory sampling of chicken parts beginning in March 2015 to gain experience in scheduling, collecting, and analyzing raw chicken parts for Salmonella and Campylobacter. The Federal Register also announced that the number of samples assigned to be collected at each establishment will vary based on factors including establishment production volume.

B. Sampling tasks are assigned based on information in the establishment’s PHIS profile.

III. SCHEDULING AND DOCUMENTING SAMPLES

A. Chicken parts samples will only be requested at establishments with an average daily production of greater than 1,000 pounds of eligible chicken parts. If an establishment makes intact (not injected, tenderized, or vacuum tumbled) chicken parts with an average daily production volume of greater than 1,000 pounds, but produces non-intact chicken parts with an average daily production volume of less than 1,000 pounds, then IPP are to schedule only intact parts for collection. Similarly, if an establishment makes non-intact chicken parts with an average daily production volume of greater than 1,000 pounds, but produces intact chicken parts with an average daily production volume of less than 1,000 pounds, then IPP are to schedule only non-intact parts for collection.

B. IPP will receive directed sampling tasks through PHIS as “HC_CPT_LBW01.” Several days before the start of this sampling project, IPP at establishments producing chicken parts may receive sampling
supplies from the FSIS laboratories in preparation for sample collection. IPP are not to collect a chicken part sample prior to the time the sample is assigned in PHIS because the FSIS labs will discard them.

C. IPP are to notify official establishment management before collecting a sample and inform management that they will be collecting a chicken parts sample for *Salmonella* and *Campylobacter* analysis.

D. IPP are to collect parts samples at a frequency of no more than once per week and document the sample collection as directed in PHIS Directive 13,000.2. IPP are to ensure that all requested information is entered completely and accurately into PHIS.

**NOTE**: IPP are to be aware that the FSIS Office of Data Integration and Food Protection (ODIFP) will assign the number of chicken parts samples for collection at each establishment based on factors such as establishment production volume. Some establishments may not receive sampling tasks every month. Establishments will not receive a sampling task in PHIS if all of the eligible finished product groups in the PHIS profile have the intended use “For RTE Cooking Only.” ODIFP reviews eligibility before scheduling samples each month.

E. If sampling tasks remain in the task list at the end of the sampling window, IPP are to cancel them from the task list and provide the correct reason. When canceling tasks in the task list, IPP are to select “Not collected for miscellaneous reasons” if the reason for cancellation is other than the specific options listed. IPP are not to allow sampling tasks to remain at the end of the sampling window.

F. If an establishment does not produce eligible product, IPP are to cancel remaining parts sampling tasks from both the task list and (if scheduled) the task calendar, using the correct reason.

1. If the establishment produces a product that is eligible for chicken parts sampling but is not producing during the sampling window, then IPP are to select “requested sample unavailable during the sampling timeframe.”

2. If the establishment produces NO product that is eligible, then select "requested sample/product never slaughtered/produced."
IV. REQUESTING SAMPLING SUPPLIES

A. When IPP need supplies, they are to submit requests for “parts sampling supplies” from any FSIS laboratory at least 72 hours before sampling is to begin. IPP requests for sampling supplies are to be made via Outlook by selecting one of the below addressees from the Global Address List.

<table>
<thead>
<tr>
<th>Name</th>
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<tbody>
<tr>
<td>FSIS - Sampling Supplies - Eastern Lab</td>
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<tr>
<td>FSIS - Sampling Supplies - Midwestern Lab</td>
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<td>FSIS - Sampling Supplies - Western Lab</td>
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</table>

B. IPP are to include in their request the establishment name and street address (no P.O. box), IPP contact information, the project code for the scheduled sample, exact supplies needed, and the scheduled date for sample collection.

C. IPP may also request sampling supplies through PHIS. To do this, IPP are to right-click a scheduled lab sampling task (“HC_CPT_LBW01”) on the Task Calendar, then select “Request sampling supplies” from the drop down menu.

D. IPP will receive the M16 box (shipping container) with sorting labels (red “RCPSP” project labels) plus one set of the following supplies:
   1. 15" X 20" sterile plastic bag;
   2. Pair of sterile gloves;
   3. Sterile wide-mouth container with 400 ml of sterile Buffered Peptone Water (BPW);
   4. 120 ml sterile specimen jar with lid;
   5. Quart resealable zipper lock bag;
   6. 6" X 12" plastic sleeve for the printed PHIS form (FSIS Form 8000-19 Revision 1);
   7. Form 7355-2A/2B (Sample seals);
   8. Absorbent pad;
   9. Cardboard separator;
   10. Gel coolant pack; and
   11. (3) FedEx (pre-printed) airbills (1 per FSIS Laboratory for submitting the sample).

E. IPP are to use only the supplies provided for the parts sampling. Additional cardboard separators and gel coolant packs may be included with the sample supplies depending upon the time of the year. Sample supplies that are not provided in the shipping container or that are not sent from any of the three FSIS laboratories for this project are not to be used.

F. IPP are to refrigerate the Buffered Peptone Water (BPW) and shipping container upon receipt. The BPW must be pre-chilled. Prechilling these items is critical to the sampling effort. IPP are to only use BPW that is pre-chilled and clear. IPP are not to use BPW that shows signs of cloudiness or turbidity or that contains any particulate matter. If any of these conditions exist, IPP are to send a request to any of
the lab sampling supplies mailboxes (as described in Section IV A) and request a fresh bottle of BPW. Do not use BPW intended for other sampling projects.

V. PRODUCT ELIGIBILITY

A. Eligible chicken parts for sample collection for the chicken parts sampling project are defined by FSIS as raw chicken legs, breasts, and wings that would typically be available for consumer purchase. These products can be skin-on or skinless, can be bone-in or boneless, and can be mechanically tenderized, vacuum tumbled, or injected with or marinated in a clear liquid (e.g. broth or clear marinade). Cut-up chicken parts are eligible for sampling provided they are equal to or larger than 3/4 inch in size in at least one dimension and are of a type that would typically be available for consumer purchase. Attachment 1 lists eligible chicken parts and subparts. IPP are to review definitions of the parts to ensure that the parts selected for sampling are accurately documented in PHIS. Definitions are found in 9 CFR 381.170(b), Standards for kinds and classes and for cuts of raw poultry include:

1. For legs, whole legs (no backbone attached), drumsticks, thighs, and cut up or portioned leg meat (3/4 inch larger in at least one dimension) are eligible for sampling;

2. For breasts, whole and half breasts (with or without ribs), boneless and skinless chicken breasts, tenderloins and tenders, and cut up or portioned breast meat (3/4 inch or larger in at least one dimension) are eligible for sampling; and

3. For wings, whole wings (with or without the wing tip), mixed wing sections, drummettes, mid-sections (flats), wing tips, and boneless wings are eligible for sampling.

NOTE: Chicken half carcasses and chicken quarter carcasses are not eligible for collection under this sampling program. The following products are not eligible because they are chicken quarters: 1) leg quarters which consist of a thigh and drumstick, with a portion of the back attached, 2) breast quarters which consist of half a breast with the wing and a portion of the back attached, 3) breast quarters without wing that consist of a front quarter of a chicken carcass from which the wing has been removed, and 4) the entire carcass that has been cut into four equal parts.

B. If a chicken part is of a type that would typically be available for consumers and is produced in an establishment, it is eligible for sampling even if it is not being packaged for consumer purchase by the establishment being sampled.

Example 1: An establishment produces boneless, skinless chicken breasts as a finished product, which is a product type typically available for consumers. The establishment packages and ships all the boneless, skinless chicken breasts for HRI. The product is eligible for parts sampling.

Example 2: An establishment produces raw bone-in chicken thighs as a finished product, which is a product type typically available for consumers. Some of the product is packaged in consumer-ready packaging while the rest is shipped for further processing into an NRTE product. All of the product is eligible for sampling regardless of where it is being shipped.

C. Only raw parts that are not intended for further processing into RTE products at another federally inspected establishment are eligible for sampling. Consistent with current FSIS Salmonella sampling procedures for NRTE product, when an establishment either processes all or moves all such product to another official establishment for further processing into RTE product, IPP are not to collect a sample of such product for the chicken parts sampling project (see Chapter VII, Section II, FSIS Directive 10,250.1, Salmonella and Campylobacter Verification Program for Raw Meat and Poultry Products).

NOTE: Official establishments include only domestic federally-inspected establishments and do not include foreign, State-inspected, or food service establishments including HRI. Therefore, if an establishment produces eligible chicken parts and ships them to a foreign, State-inspected, or food service
establishment for any type of further processing (including into RTE product), those parts are eligible for sampling under the chicken parts sampling project at the producing establishment.

D. Parts that are portioned only or repackaged only are not eligible for sampling.

VI. SAMPLE COLLECTION

A. IPP are to follow these instructions, in addition to the applicable sample collection instructions described in FSIS Directive 10.250.1. Attachment 2 of this notice provides more details and guidance concerning sample collection.

B. IPP are to collect a rinsate from 4 lbs ± 10% (3 pounds, 10 ounces to 4 pounds, 6 ounces) of the specified raw chicken parts. Finished chicken parts are to be sampled prior to freezing.

C. In preparing for sample collection, IPP are to:

1. Use only the sample supplies provided for the Raw Chicken Parts Sampling Project (RCPSP);
2. Place the gel coolant pack in the freezer on receipt of the sample collection kit at least one day before sample collection;
3. Prechill the BPW and sample box prior to sample collection;
4. Identify the point in the process where they will select the raw chicken parts for sampling; and
5. Follow the instructions provided in FSIS Directive 7355.1, Use of Sample Seals for Laboratory Samples and Other Applications to ensure sample integrity.

D. To choose the parts to be sampled, IPP are to:

1. Select which available eligible chicken parts (legs, breasts, and wings) to sample. If an establishment produces more than one type or subtype of eligible chicken part, then IPP are to alternate sampling of the parts each sampling task to ensure that all products are collected during the sampling project. If an establishment produces both eligible intact and eligible non-intact chicken parts, IPP are to alternate sampling of intact and non-intact parts;
2. Collect only one chicken part subtype per sampling event. For example, if IPP are collecting chicken breast tenderloins, they are to collect only chicken breast tenderloins and not a mixture of other breast pieces or other parts such as legs;
3. Collect and place into the sampling bag a sufficient number of eligible chicken parts to total 4 lbs ± 10% (3 pounds, 10 ounces to 4 pounds, 6 ounces) in weight. Avoid transferring excess processing liquid when placing the chicken parts in the sampling bag;
4. Collect no more than one sample per establishment weekly. If an establishment produces chicken parts on more than one shift, IPP are to alternate sample collection from different shifts each sampling event so that all shifts are represented. For example, if there are four samples assigned in a month to an establishment with two shifts, IPP are to collect two samples in the first shift and two samples in the second shift (first week, shift one; second week, shift two; third week, shift one; fourth week, shift two);
5. Alternate the production line (e.g., conveyor belt) from which IPP collect a sample if more than one production line produces the product to be sampled;
6. Collect samples after the eligible product has passed all interventions, as close to finished as possible. If the final intervention is applied during the packaging step, IPP are to collect prior to packaging when possible. Otherwise product may be collected in its final consumer-ready packaging if it is packaged for consumers;

7. When a producing establishment’s own pathogen controls include an intervention that is applied off-site (such as high-pressure processing), IPP are to collect eligible product as close to finished as possible before it is shipped off-site for treatment; and

8. For each sampling event, answer the questions in PHIS and complete the sample collection task questionnaire (see Attachment 3). When making selections in the screen below in PHIS, IPP are to select “Product-Raw-Intact” when collecting raw intact chicken parts (red arrow). IPP are to select “Product-Raw-Ground, Comminuted or Otherwise Nonintact” when collecting raw non-intact chicken parts (green arrow).

E. Attachment 2 of this notice provides additional details and illustrations on how to collect a rinsate sample from the eligible chicken part. IPP are to:

1. Collect the rinsate from the eligible chicken parts immediately after collection of the parts. IPP are not to hold the chicken parts under refrigeration overnight prior to collecting the rinsate;

2. Place the container with the rinsate sample in an ice bath immediately after sample collection or refrigerate the sample within five minutes of collection. IPP are to hold the rinsate in a refrigerator set at 40° F or lower and under FSIS control until the samples are shipped. IPP are not to freeze samples; and

3. Ensure sample security prior to shipping to the laboratory. IPP are to avoid storing sample boxes near heaters or in areas exposed to excessive heat. The laboratory will discard rinse samples that arrive at or above 15°C (59°F) or below 0°C (32°F).

F. IPP are to ensure that all requested information is entered into PHIS. When sample collection data entry is completed, IPP are to click the “Submit to Lab” button, print a finalized form, and sign the form. PHIS will display a message stating that the sample collection information has been successfully submitted. The printed sampling form is to be placed in the sample box with the corresponding sample.
G. IPP are to follow the instruction provided in FSIS Directive 7355.1, on the use of sample seals (FSIS Form 7355-2A/2B) to maintain sample security and identification. To secure the sample, IPP are to:

1. Affix one small bar-coded label to the top center of the completed sample form and place the sample form in the plastic form sleeve;
2. Affix one small bar-coded label to the sample collection jar containing the collected sample;
3. Place both the sample collection jar and the plastic sleeve containing the form into the zipper lock bag provided, squeeze the air out of the bag, and zip the bag closed; and
4. Affix the corresponding medium-sized bar-coded FSIS Laboratory Sample Identification Label (FSIS Form7355-2B) on the zipper lock bag containing the sample jar.

NOTE: If the sample collection jars are leaking upon arrival, the laboratory will discard the samples.

H. To pack the shipping container, IPP are to:

1. Remove the gel coolant pack from the freezer, place the absorbent pad in the shipping container, and place the gel coolant pack on top of it;
2. Place the cardboard separator on top of the gel coolant pack to prevent the sample from freezing;
3. Place the sample collection jar (within the zipper lock bag) upright inside the shipping container on top of the cardboard separator; and
4. Place the foam plug on top of the sample jar and press down slightly to secure contents;

I. IPP are to complete the information on the container seal (form 7355-2A) from the same sheet with the bar code labels and sample identification label that were used previously in section G, sign the seal, and affix the signed container seal across the seam of the closed sample box flap using the instructions provided in FSIS Directive 7355.1.

1. For shipping containers with self-sticking closures, apply the seal across the closed inner flap of the box parallel to the edge of the closed flap. Then close the outer flap over the seal; or
2. For shipping containers without self-sticking closures, apply the seal across the closed outer flaps. Fasten the outer flaps with clear packaging tape.

NOTE: Proper placement of the container seals (form 7355-2A) is very important. Proper placement for each type of shipping container is illustrated on page 7 of Directive 7355.1.

J. IPP are to review the information on the pre-printed FedEx airbills provided with the sampling supplies and select the airbill that matches the FSIS Laboratory printed on PHIS Form 8000-18. Enter return address information on that airbill;

K. IPP are to remove or obliterate any old carrier shipping bar codes from the container and affix the FedEx airbill addressed to the FSIS laboratory printed on PHIS Form 8000-18 on the shipping container;

L. IPP are to ensure that the sample remains under FSIS control until pickup by FedEx;

M. It is critical to the success of the parts sampling project that sample temperature be properly maintained during collection and shipment. IPP are to avoid storing shipping containers near heaters or in
areas exposed to excessive heat. Proper utilization of the packing materials provided for sample collection will help ensure that an appropriate temperature is maintained during shipping;

N. IPP are to ship the sample via overnight FedEx courier the same day as they collect the sample, when possible. Samples collected prior to FedEx arrival are to be shipped the same calendar day the samples were collected. IPP are to hold the rinsate sample overnight if they collect a sample after FedEx has picked up. For example, rinsates collected from late production or second shifts are to be held overnight under refrigeration and sent by overnight courier the next calendar day. Samples collected on Friday are to be scheduled, collected, and shipped the same day for arrival at the laboratory on Saturday. IPP are not to ship a sample on Saturday or the day before a Federal holiday.

NOTE: Samples that meet discard criteria for only one pathogen may still be tested for the other pathogen (e.g., a sample which is not suitable for Campylobacter testing but is suitable for Salmonella testing will still be tested for Salmonella). Samples and supplies are not to be shared or split with the establishment. However, if the establishment is interested in doing its own analysis, it may use its own supplies to collect a different sample at approximately the same time and point of production the parts sample is collected.

VII. RESULTS

Salmonella and Campylobacter results for individual samples collected for this project will be posted in LIMS-Direct and PHIS. Individual sample results will not result in regulatory control actions.

VIII. DATA ANALYSIS

The FSIS Office of Data Integration and Food Protection (ODIFP) will analyze the data collected in the raw chicken parts sampling project to determine the percent positive for bacteria of public health concern. The Agency will use this data to inform food safety policies for poultry. This data may also be used to inform agency sampling priorities.

IX. QUESTIONS

Refer questions regarding this notice to the Risk, Innovations, and Management Staff through askFSIS or by telephone at 1-800-233-3935. When submitting a question, use the Submit a Question tab, and enter the following information in the fields provided:

Subject Field: Enter Notice 16-15
Question Field: Enter question with as much detail as possible.
Product Field: Select General Inspection Policy from the drop-down menu.
Category Field: Select Sampling - Salmonella from the drop-down menu.
Policy Arena: Select Domestic (U.S.) Only from the drop-down menu.

When all fields are complete, press Continue and at the next screen press Finish Submitting Question

NOTE: Refer to FSIS Directive 5620.1, Using askFSIS, for additional information on submitting questions.

Assistant Administrator
Office of Policy and Program Development
ATTACHMENT 1

LIST OF CHICKEN PARTS ELIGIBLE FOR SAMPLE COLLECTION

When answering the questionnaire, circle the appropriate letter in the sample questionnaire (Question 2a), which represents the part collected. When collecting cut up or portioned breasts or thighs, write in what was sampled in Question 2b.

NOTE: Title 9 CFR 381.170(b), Standards for kinds and classes, and for cuts of raw poultry, sets out requirements for certain cuts of poultry.

Select A for breast if you collect:
- Boneless and skinless chicken breasts
- Whole breasts (skin on or skin off), with or without ribs
- Half breasts or split breasts with back portion removed (skin on or skin off), with or without ribs
- Tenders and tenderloins
- Cut up or portioned breasts (chunks, strips, thin-sliced, or similarly cut with a size of 3/4 inch or larger in at least one dimension, and that would typically be available for consumer purchase)

Select B for leg if you collect:
- Bone-in whole legs (skin on or skin off)
- Boneless whole legs (skin on or skin off)
- Drumsticks (skin on or skin off)
- Thighs (skin on or skin off)
- Boneless and skinless thighs
- Cut up or portioned legs (chunks, strips, or similarly cut with a size of 3/4 inch or larger in at least one dimension, and that would typically be available for consumer purchase)

Select C for wing if you collect:
- Whole bone-in wings (with or without the wing tip)
- Mixed wing sections
- Drummettes
- Mid-joints or mid-sections (flats)
- Wing tips
- Boneless wings
## ATTACHMENT 2

### Sampling Non-frozen, Raw Chicken Parts

<table>
<thead>
<tr>
<th>1</th>
<th>M16 sample box: supplies for sample collection</th>
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<tbody>
<tr>
<td></td>
<td>• 15&quot; X 20&quot; sterile plastic bag</td>
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<td></td>
<td>• pair of sterile gloves</td>
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<tr>
<td></td>
<td>• sterile wide-mouth container containing 400 ml of sterile Buffered Peptone Water (BPW),</td>
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<td>• 120 ml sterile specimen jar with lid</td>
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<td></td>
<td>• quart resealable zipper lock bag</td>
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<tr>
<td></td>
<td>• 6&quot; X 12&quot; plastic sleeve for form</td>
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<tr>
<td></td>
<td>• Form 7355-2A/2B (Sample seals)</td>
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<td></td>
<td>• Absorbent pad</td>
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<td></td>
<td>• Cardboard separators</td>
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<td></td>
<td>• Gel coolant packs</td>
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<td></td>
<td>• 3 - FedEx (pre-printed) airbills</td>
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<table>
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<tr>
<th>2</th>
<th>Sample collection:</th>
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<tr>
<td></td>
<td>1. Wash, sanitize, and dry your hands.</td>
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<td></td>
<td>2. Randomly select a type of non-frozen chicken part.</td>
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<td></td>
<td>3. Go to collection site; prepare work area. Open the sterile specimen jar and put the lid aside; do not touch the inside of the lid. <strong>Carefully</strong> open the 15&quot; x 20&quot; sterile bag. Do not contaminate the interior of the bag. Put on one pair of sterile gloves. Aseptically collect 4 lb. ± 10% of the selected chicken part type and place into the sterile bag. When placing parts in the bag, avoid transferring excess processing liquid into the bag. Open 400 ml container of BPW and pour all of the BPW into the bag.</td>
</tr>
</tbody>
</table>
3. Expel most of the air from the bag. Twist the top of the bag and fold the twist over. Firmly hold the bag closed.

4. While securely supporting the parts in the bag with your hands, rinse all the chicken parts, using a repeated rocking motion to invert the parts 30 times (approximately 1 minute). To do this, hold the parts at the bottom of the bag with one hand and the top of the bag with the other hand. Keeping a secure grip on the parts, repeatedly invert your bottom hand slowly over the top. This procedure will ensure that all surfaces of the chicken parts are rinsed. As you rinse, you should hear the fluid “slosh”.

![Image 1](image1.png)

![Image 2](image2.png)
Carefully open the bag. Gather the bag about halfway with one hand on one side of the bag and hold the chicken parts with the other hand on the opposite end of the bag to ensure no parts fall out of the bag while pouring. Angle the bag so that the BPW will accumulate to one end of the bag. Do not allow contact between the bag and the sterile specimen jar.
Remove the lid from the sterile specimen jar and pour the BPW into it. Carefully pour approximately 120 ml of the rinse fluid into the sterile specimen jar.

1. Replace the screw-top lid and close the specimen jar. Do not touch the inside surfaces of the lid. Check that the lid is securely fastened.
2. Discard any remaining rinse fluid into a drain.
3. Rinse the chicken parts with potable water before returning them to the location where collected. The parts are still edible, and the BPW will not change the characteristics of the parts.
<table>
<thead>
<tr>
<th></th>
<th>HOW TO PACK THE SHIPPING CONTAINER: Place the absorbent pad in the bottom of the container, followed by the gel coolant pack, the cardboard separator, the specimen jar (in the zipper lock bag), and then the foam plug.</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td>Place the specimen jar inside the zipper lock bag, expel the air, and seal the bag.</td>
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<tr>
<td>2.</td>
<td>Place the completed form inside the plastic sleeve.</td>
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<tr>
<td>4.</td>
<td>Follow the instruction provided in <a href="https://www.fsis.usda.gov">FSIS Directive 7355.1, Use of Sample Seals for Laboratory Samples and Other Application</a> on the use of sample seals (FSIS Form 7355-2A/2B) to maintain sample security and identification.</td>
</tr>
<tr>
<td>5.</td>
<td>Complete the return address fields on the FedEx billable stamp and apply it to the outside of the shipping container.</td>
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ATTACHMENT 3

Questions for the Raw Chicken Parts Sampling Project

The following questions will be asked for each chicken parts sample request.

1. What was the time of sample collection? ______ (HHMM)
   Record the time of collection using the 24-hour clock (HHMM) (military time) (e.g., if collected at 3:28 pm, the appropriate entry would be 1528)

2. Select the part that corresponds to the type of chicken part that was sampled.
   a. Breast
   b. Leg
   c. Wing

   • Part type refers to the single kind of eligible chicken part that is sampled. Only one type of part is to be collected per sample.

If **breast** is selected, the below follow-up question appears:

2a. Select the breast part sampled:
   a. Boneless and skinless chicken breasts
   b. Whole breasts (skin on or skin off), with or without ribs
   c. Half breasts or split breasts with back portion removed (skin on or skin off), with or without ribs
   d. Tenders and tenderloins
   e. Cut up or portioned breasts (chunks, strips, thin-sliced, or similarly cut with a size of 3/4 inch or larger in at least one dimension, and that would typically be available for consumer purchase)

If **leg** is selected, the below follow-up question appears:

2a. Select the leg part sampled:
   a. Bone-in whole legs (skin on or skin off)
   b. Boneless whole legs (skin on or skin off)
   c. Drumsticks (skin on or skin off)
   d. Thighs (skin on or skin off)
   e. Boneless and skinless thighs
   f. Cut up or portioned legs (chunks, strips, or similarly cut with a size of 3/4 inch or larger in at least one dimension, and that would typically be available for consumer purchase)

If **wing** is selected, the below follow-up question appears:

2a. Select the wing part sampled:
   a. Whole bone-in wings (with or without the wing tip)
   b. Mixed wing sections
   c. Drummettes
   d. Mid-joints or mid-sections (flats)
   e. Wing tips
   f. Boneless wings
2b. If you collected cut up or portioned breasts or legs (selected “e” for breasts or “f” for legs in question 2a), specify what was sampled: (text box)

- Answer this question only if you selected “cut up or portioned breasts or legs”

3. Indicate the number of part pieces collected for this sample.

- If none of the options is listed, select “Other”

- The parts collected must weigh 4 lb. ± 10% of one type of chicken part. Record the number of individual pieces needed to add up to 4 lb. ± 10%.

- IPP are to collect multiple pieces of the same part-type to reach the 4 lbs needed for sample collection. For example, if IPP decide to collect wings for one sample collection and whole bone-in legs for the next sample collection, they would need more wings to make up the 4 lbs than they will need whole bone-in legs.

3a. If you selected “Other” for number of pieces collected, indicate the number of pieces collected: (text box).

4. Was the sample collected an organic product (it is being packaged with a label indicating it is USDA Organic)?   Y   N

5. Were chicken parts with skin on collected for this sample?   Y   N

6. Indicate how the parts collected were processed:
   a. Injected with a clear solution
   b. Mechanically tenderized, such as with needles or blades
   c. Vacuum tumbled
   d. Parts were not processed in any of the above ways (they are intact chicken parts)

7. Is the product that was collected being shipped from this establishment to:
   a. consumers
   b. further processing into a raw or otherwise NRTE product at another establishment
   c. HRI
   d. export
   e. broker

8. Select the specific antimicrobial agent that was applied most recently prior to sample collection:

   a. No antimicrobial agent was applied to this product
   b. DBDMH (1,3-dibromo-5,5-dimethylhydantoin) (i.e. AVIBROM, etc.)
   c. Hypobromous acid
   d. Acidified sodium chlorite (e.g., ECOLAB SANOVA™, etc.)
   e. Calcium hypochlorite
   f. Chlorine (e.g., ACCUTAB Chlorination™, etc.)
   g. Chlorine gas
   h. Chlorine dioxide (e.g., Ashland PATHGUARD™, etc.)
   i. Hypochlorous acid (electrolytically generated) (e.g., ChloroSan, etc.)
   j. Sodium hypochlorite
   k. Lactic acid
   l. Citric acid
   m. Acetic acid
n. Citric and Hydrochlorous acids (pH 1-2) (aqueous solution) (e.g., SYNTRX 3200, Precure™/Citrilow, etc.)
o. Blend of Citric acid, Phosphoric acid, and Hydrochloric acid (e.g., Fresh FX C-12, FreshFX L-12, etc.)
p. Peroxyacetic acid (PAA) mixtures (e.g., ECOLAB Inspexx™ 100, ECOLAB Inspexx™ 150, FMC SPECTRUM™, FCN323, Perasan MP-2, MICROTOX SP™, SteriFX PROTECTFX™, etc.)
q. Cetylpyridinium chloride (e.g., CECURE™, etc.)
r. Trisodium phosphate
s. Sodium metasilicate (e.g., AVGuard XP, etc.)
t. Other [question 8a will be a follow up question]

- If the plant uses more than one intervention during production, select the letter for the last intervention applied before sample collection.

8a. Since you selected “Other” antimicrobial agent being applied, specify what antimicrobial agent was applied: (text box)

- Record the chemical name rather than the brand name.

9. Indicate at what point in the process this antimicrobial intervention was applied:
   a. No antimicrobial agent was applied to this product
   b. Spray applied onto parts at or after cut-up
   c. Dip/drench applied onto parts at or after cut-up
   d. Post-chill spray applied to carcass
   e. Post-chill dip/drench applied to carcass
   f. Antimicrobial applied to carcasses at the chill step (including in the chiller itself)
   g. Other [question 9a will be a follow up question]

9a. Since you selected “Other” location, specify the location: (text box)