From before the event started:

From Santhosh Venkataramanappa to All Panelists 10:03 AM

Sampling Size on flock load? Will boot swabs suffice or should we test birds

COMPONENT 1

From Trisha Marsh Johnson to All Panelists 10:30 AM

USDA-ARS (Bailey, Cox and Line) produced many studies on this area and their work showed the opposite. That contamination is mostly external and not internal.

From Stan Bailey to All Panelists 10:31 AM

Stan Bailey here, I would challenge the statement that higher percentage of Salmonella is internal. Certainly, some will be internal, but based on my 40+ years' experience I have found more birds positive externally, although usually at low levels.

From Carl Custer to All Panelists 10:31 AM

Re feces see: Berrang, M. E., Buhr, R. J., Cason, J. A., & Dickens, J. A. (2001). Broiler carcass contamination with Campylobacter from feces during defeathering. J. Food Prot. 64:2063-2066.

Berrang again: Berrang, M.E., D.P. Smith, R.J. Meinersmann. 2011. Variations on standard broiler processing in an effort to reduce Campylobacter numbers on postpick carcasses. The Journal of Applied Poultry Research, 20:197–202.

From Angie Siemens to All Panelists 10:33 AM

Hi - I am wondering why FSIS has recommended a test with the other two provisions? The regulatory program for E. coli control has been successful without mandatory testing.

RE: SANTOSH FLOCK TESTING COMMENTS

> **From Barbara Kowalcyk to All Panelists 10:46 AM**
>
> It would be interesting to know how many samples they take per flock as well as how they define a flock.
>
> **From Casey Gallimore to All Panelists 10:47 AM**
>
> However, what he is describing does not provide quantitative information, which my understanding is that is a focus for the agency.

From Trisha Marsh Johnson to All Panelists 11:27 AM

Only inactivated vaccines are serotype specific and the use of inactivated vaccines in broilers is unfeasible for a multiple of reasons.

From Meredith Sutzko to All Panelists 11:30 AM

what about testing for serogroups (B, C1, and D1) first as a means to identify positive flocks?

From Betsy Booren to All Panelists 11:32 AM

Can you please have each speaker identify themselves, including affiliation? Thank you

From Carl Custer to All Panelists 11:33 AM

Preharvest control has been done: Committee on Salmonella, NAS NRC. 1970. an Evaluation of the Salmonella Problem: Summary and Recommendations. J. Milk Food Technol. 33:42-51. doi.org/10.4315/0022-2747-33.2.42

Pomeroy, BS, Nagaraja KV, Ausherman LT, Peterson IL, Friendshuh KA. 1989. Studies on feasibility of producing Salmonella-free turkeys. Avian Dis. 1989 Jan-Mar;33(1):1-7

Campbell, D.F., S.S. Green, C.S. Custer, R.W. Johnston. 1982. Incidence of Salmonella in Fresh Dressed Turkeys Raised Under Salmonella-Controlled and Uncontrolled Environments,. Poultry Sci. 61:1962-1967. doi.org/10.3382/ps.0611962.

From Stan Bailey to All Panelists 11:34 AM

For the data that was just quoted on the prevalence of SE, ST and SI for 2016-2019, where were these data taken from? Where were the samples taken?

From Roxana SanchezIngunza to All Panelists 11:36 AM

The focus might be better oriented to subtypes or genetic traits of public health concern and no serovar. Those types that persist and cannot efficiently get rid of with current interventions. There is still much to learn about that before implementing any regulatory action.

COMPONENT 2

From ROBERT OCONNOR to All Panelists 12:18 PM

Sampling results (micro.) would not be real-time, therefore would not correspond to the vendor's concept that an intervention could pivot (timing-wise) and have a beneficial effect. It would be optimal, but it does not match current testing capabilities.

From Christopher Jenkins to All Panelists 12:26 PM

What is the production volume limitation?

From Carl Custer to All Panelists 12:40 PM

Instead of indicator organisms implement rapid testing for feces

Sueker, M., Stromsodt, K., Gorji, H.T., Vasefi, F., Khan, N., Schmit, T., Varma, R., Mackinnon, N., Sokolov, S., Akhbardeh, A. and Liang, B., 2021. Handheld Multispectral Fluorescence Imaging System to Detect and Disinfect Surface Contamination. Sensors, 21:7222. doi.org/10.3390/s21217222

Gorji, HT, Shahabi SM, Sharma A, Tande LQ, Husarik K, Qin J, Chan DE, Baek I, Kim MS, MacKinnon N, Morrow J. 2022. Combining deep learning and fluorescence imaging to automatically identify fecal contamination

on meat carcasses. Scientific Reports. 12:1-1.

doi.org/10.1038/s41598-022-06379-1

From Keith Day to All Panelists 12:46 PM

Could data be shared with a 3rd party for analysis and then submitted to FSIS to address FOIA concerns?

COMPONENT 3:

From Trisha Marsh Johnson to All Panelists 01:31 PM

an in-depth in-person scientific meeting similar to the meeting FSIS held in August 2005 in regards to pre-harvest salmonella would be extremely helpful

From Trisha Marsh Johnson to All Panelists 01:47 PM

If it is named an adulterant, would you require a test/hold process before product could move into further processing?

that would be unworkable if it is FSISs current thinking.

From Sarah Sorscher to All Panelists 01:48 PM

The interpretive rulemaking process used to designate STEC as an adulterant is relatively flexible. FSIS should indicate that it will consider new information, such as emerging threats, and be ready to add new serotypes or adjust the enumeration threshold

From Trisha Marsh Johnson to All Panelists 02:01 PM

Any live vaccine strain isolated at processing should not be held against the processor.

From Dawn Langhoff to All Panelists 02:14 PM

What is the basis for calling out breaded and stuffed chicken?

for testing

From Stan Bailey to All Panelists 02:27 PM

Other than ground product, how do you lot chicken? It will not be possible to test individual chicken for test and hold

From Kevin Kahn to All Panelists 02:32 PM

Clear Safety can offer serotyping within 28-38 hours depending matrix (including enrichment time), and we can co-serotype what we considered to be the 'top 7 serovars'. The cost is much lower than it would be to serotype with traditional methods. We use NGS and have effectively eliminated the potential for any false positives, and are used by many of the largest names in poultry already. We don't require an isolate, we can sequence from enrichment and since the process is fully automated, it requires less manual labor than running qPCR.

From Austin Norwood to All Panelists 02:55 PM

What technology?

gene up?

CROSS CUTTING ISSUES:

From Carl Custer to All Panelists 03:21 PM

Extension Service scientists are great assets for small producers and processors but they vary in expertise from State to State

From Trisha Marsh Johnson to All Panelists 03:25 PM

the more manual the process, the greater the cross-contamination that occurs from handling of carcasses. Look at the differences between automatic and manual re-hang post-hock cutter for examples

From Roxana SanchezIngunza to All Panelists 03:27 PM

When FSIS can answer what the specific genetic characteristics of those subtypes within a serovar that are most probable to cause human illness are? That would greatly help with control

From Martin Wiedmann to All Panelists 03:31 PM

As long as serovars or subgroups with reduced ability to cause human disease (such as the Salmonella Kentucky strains found in the US) are treated (by regulations) the same as serovars likely to cause human disease, industry will be forced to focus their control efforts, at least at the live bird stage, on the most frequent Salmonella subtypes even if they are unlikely to cause human disease and therefore resources will not be invested where they likely will have the largest impact on public health.

OPEN COMMENT:

From Michael Hansen to All Panelists 03:46 PM

Many thanks to FSIS for holding this open meeting. It has been very useful and informative. I had so much to say in each comment that I didn't have time to thank FSIS for holding this listening session.

From KatieRose McCullough to All Panelists 03:53 PM

One other important aspect that seems to be missed new regulations like naming Salmonella an adulterant, could quickly become a food security issue. So any changes need to take that into consideration

From Jonathan Frye to All Panelists 03:54 PM

Healthy People 2010 and 2020 goals of reducing Salmonella in poultry were largely met. Healthy people 2010 cut Salmonella in half but there was no improvement in human health. How will what we're doing today make healthy people 2030 have a better outcome for human health. Is there a disconnect, or are we measuring the wrong thing? We seem to be wiggling a long, limp rope, expecting the other end to move. Great meeting, I learned a lot!

From Thomas Gremillion to All Panelists 03:57 PM

Thanks!