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

FSIS NOTICE

08-19 | 3/19/19

IMPORTED RAW POULTRY PRODUCTS SAMPLED FOR *SALMONELLA* AND *CAMPYLOBACTER* ANALYSIS

I. PURPOSE

This notice reissues the information from FSIS Notice 19-17, *Imported Raw Poultry Products Sampled for Salmonella and Campylobacter Analysis*, with instructions for inspection program personnel (IPP) to follow when collecting samples of imported raw intact and non-intact poultry products that FSIS will analyze for *Salmonella* and *Campylobacter*. This notice also removes the reference to expired FSIS Notice 41-16, *New Neutralizing Buffered Peptone Water (nBPW) to Replace Current Buffered Peptone Water for Poultry Verification Sampling*, incorporates instructions from that notice on using the nBPW, and removes instructions concerning review of materials and awareness meetings with the establishment that are no longer necessary.

KEY POINTS:

- *The "*Poultry-*Salm/Campy" type of inspection (TOI) will be assigned by the Public Health Information System (PHIS) to applicable products in the IMP_Poultry project*
- *The sample results are non-regulatory. Therefore, sampled lots are not subject to test and hold and, if positive, are not refused entry*
- *When a sample tests positive for Salmonella or Campylobacter, the importer of record (IOR)may choose to drawback an entire or partial lot from the United States (U.S.)*

II. BACKGROUND

On January 26, 2015, FSIS published the *Federal Register* notice [80 FR 3940] announcing that FSIS will begin sampling imported raw chicken and turkey carcasses; not-ready-to-eat (NRTE) comminuted chicken and turkey products; and raw chicken parts for *Salmonella* and *Campylobacter* analysis. FSIS will use further characterization such as serotyping (*Salmonella* only), pulse field gel electrophoresis (PFGE) and whole genome sequencing (WGS) for surveillance of imported poultry products. FSIS does not consider *Salmonella* or *Campylobacter* adulterants in raw poultry products, except in limited circumstances, e.g., when a production lot has been tied to an outbreak of human illness.

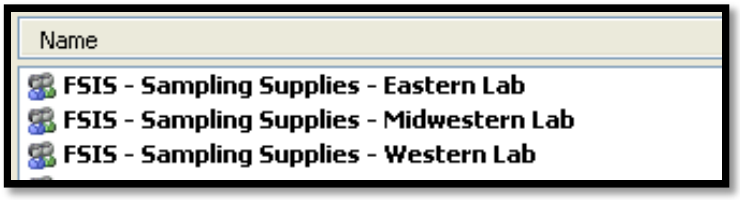
III. FSIS ISSUANCES AND TRAINING MATERIALS

FSIS Directive 10,250.1, *Salmonella and Campylobacter Verification Program for Raw Meat and Poultry Products* and Attachments 1,2,3,4, and 5 to that directive.

The training video, *Sampling Raw Meat and Poultry for Salmonella*, is available from the Distance Learning Branch, Beltsville, MD. IPP may request a copy of the video by sending an e-mail request to CEDL@fsis.usda.gov. Include the mailing address and official import inspection establishment number to ship the DVD.

IV. SAMPLING SUPPLIES

A. IPP assigned to official import inspection establishments that receive raw intact or non-intact chicken or turkey products as defined in the tables in IV. B. below are to submit requests for sample supplies from a FSIS laboratory. Requests for sampling supplies are to be made by e-mail through Outlook by selecting one of the below addressees from the Global Address List.



B. IPP are to include in their request their contact information, establishment name, street address (no P.O. Box), city, state and zip code; the project code IMP_Poultry; and specific name of the supply kits needed for the products to be sampled as indicated in the tables below:

Product Category	Species	Product Group	Sampling Supply Kit
Raw ground comminuted or otherwise non-intact chicken	Chicken	Ground Product (See Section V. C. & NOTE)	IMP_Poultry Ground/Comminuted poultry sampling supplies
		Sausage (See Section V. C. & NOTE)	
		Mechanically Separated (See Section V. C. & NOTE)	IMP_Poultry Ground/Comminuted poultry plus mechanically separated poultry sampling supplies
		Other Non-Intact (See Section V. A & B.)	IMP_Poultry Rinse sampling supplies
Raw intact chicken	Chicken	Whole Bird (See Section V. A.)	IMP_Poultry Rinse sampling supplies
		Poultry Parts including Necks/Feet & Giblets (See Section V. B.)	
		Boneless and/or Skinless Parts (See Section V. B.)	

Product Category	Species	Product Group	Sampling Supply Kit
Raw ground comminuted or otherwise non-intact turkey	Turkey	Ground Product (See Section V. C. & NOTE)	IMP_Poultry Ground/Comminuted poultry sampling supplies
		Sausage (See Section V. C. & NOTE)	
		Mechanically Separated (See Section V. C. & NOTE)	IMP_Poultry Ground/Comminuted poultry plus mechanically separated poultry sampling supplies
		Other Non-Intact (See Section V. A. & B.)	IMP_Poultry Turkey Swab sampling supplies

Product Category	Species	Product Group	Sampling Supply Kit
Raw intact turkey	Turkey	Whole Bird (See Section V. A.)	IMP_Poultry Turkey Swab sampling supplies

C. IPP are to:

1. Refrigerate (not freeze) the sample collection and transport broth (broth) upon receipt until use; and

2. Place the gel coolants in the freezer until needed, for at least one day before use.

D. IPP are not to use broth that:

1. Is not included in the provided IMP_Poultry supplies; or

2. Is past the expiration date on the label.

E. If any of the conditions in paragraph D. of this section exist, IPP are to discard the sample collection broth and submit a request to any of the lab sampling supplies mailboxes (as described in Section IV. A.) for replacement supplies.

NOTE: nBPW received from the lab may be cloudy in appearance. IPP are **NOT** to discard based on cloudy appearance.

F. IPP are to use only the supplies provided in the box labeled IMP Poultry with the specific kit for the product that is being sampled. Additional cardboard separators and gel coolant packs may be included with the sample supplies depending upon the time of the year. IPP are not to use sample supplies that are not provided in the shipping container or that are not sent from any of the three FSIS laboratories for this sampling project.

V. IMPORT PRODUCT ELIGIBILITY

A. **Raw Poultry Carcasses**: Eligible chicken and turkey carcasses for sample collection include both intact whole birds and non-intact whole birds injected or marinated with or in a liquid (e.g., broth or marinade that does not mask the raw nature of the product). Whole birds with feet are also eligible for sampling.

B. **Raw Chicken Parts**: Eligible chicken parts for sample collection include raw chicken legs, breasts, wings, half and quarter carcasses, necks, and giblets (hearts, livers, gizzards) that would typically be available for consumer purchase. Chicken feet (not on whole bird) are excluded from sampling. These products can be skin-on or skinless, can be bone-in or boneless, and can be intact or non-intact mechanically tenderized, vacuum tumbled, or injected or marinated with or in a liquid (e.g., broth or marinade that does not mask the raw nature of the product). 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.

C. **NRTE Comminuted Poultry**: Eligible NRTE comminuted poultry (chicken or turkey) product is any non-breaded, non-battered raw poultry product that has been (1) ground, (2) mechanically separated, or (3) hand- or mechanically-deboned and further chopped, flaked, minced, or otherwise processed to reduce particle size.

NOTE: Battered or breaded raw poultry products and mixed species comminuted poultry are not to be sampled. If the Poultry-*Salmonella/Campylobacter* TOI is assigned to this type of product, or to another product group where the presented product is not to be sampled, IPP are to "Not Perform" the TOI in PHIS and select "Lab Analysis Not Applicable for Product" as the reason.

VI. SAMPLE SIZE

Sample Size:

1. Chicken or Turkey Carcass - one whole bird;

2. Chicken Parts - 4 lbs. ± 10% (3lbs., 10 ounces to 4lbs., 6 ounces); and

3. Ground or other comminuted, or mechanically separated chicken and turkey - sufficient product to fill the two provided Whirl-Pak™ bags up to the fill-line (approximately 325 grams per Whirl-Pak™ bag) or intact packages totaling at least 2 lbs.

VII. SAMPLE SELECTION AND PREPARATION

A. When PHIS assigns a Poultry-*Salmonella/Campylobacter* TOI to a lot, IPP are to:

1. Use pre-chilled broth and ensure the gel coolants are frozen at least one day prior to sample collection;

2. Notify the official import inspection establishment management about the sample collection, and that the sample will be analyzed for *Salmonella* and *Campylobacter.* However, IPP are to be aware that the IOR does not have to hold the product pending reporting of these test results;

3. Gently invert the nBPW three times immediately prior to adding the nBPW to the chicken or turkey carcass, chicken parts or sponge; and

4. Follow the instructions in FSIS Directive 9900.2, *Import Reinspection of Meat, Poultry and Egg Products*, Part XX, Section H to ensure that frozen chicken and turkey carcasses are properly tempered in a sanitary manner.

B. For chicken and turkey carcasses, IPP are to:

1. Chicken:

   a. Follow the instructions in FSIS Directive 10,250.1, Attachments 1 & 4, and the applicable sample collection instructions in the training video: *Sampling Raw Meat and Poultry for Salmonella;*

   b. Ensure that frozen chicken carcasses are properly tempered to remove all ice crystals and that the rinsate is able to reach all the external and internal carcass cavity surfaces;

   c. Allow fresh or tempered carcass to drip for approximately one minute to allow liquid to drip off before rinsing with broth; and

   d. Aseptically collect rinsate from one chicken carcass randomly selected from the import lot assigned the Poultry-*Salmonella/Campylobacter* TOI.

2. Turkey:

   a. Follow the instructions in FSIS Directive 10,250.1, Attachments 1, 2, 3, & 5; and the applicable sample collection instructions in the training video: *Sampling Raw Meat and Poultry for Salmonella;*

b. Ensure frozen turkey carcasses are properly tempered to remove all ice crystals from the external surfaces before swabbing;

c. Allow fresh or tempered carcass to drip for approximately one minute to allow liquid to drip off prior to rinsing with broth; and

d. Aseptically collect and submit two swabs from different parts of one turkey carcass randomly selected from the import lot assigned the Poultry-*Salmonella/Campylobacter* TOI.

i. For the *Salmonella* analysis, one swab will contain 10 ml and is to be labeled "S" and "10 ml."

ii. For the *Campylobacter* analysis, the other swab will contain 25 ml of broth and is to be labeled "C" and "25 ml."

C. For raw chicken parts, legs, breasts, wings, quarter and half carcasses, necks, and giblets (hearts, livers, gizzards), IPP are to:

1. Follow the instructions below in addition to the applicable aseptic sample collection instructions in FSIS Directive 10,250.1. Attachment 1 to this notice provides more details and guidance concerning parts sample collection;

2. Ensure that the frozen chicken parts are properly tempered to remove all ice crystals on the exterior, and that the rinsate is able to reach all external, internal, and cut surfaces;

3. Collect only one type of chicken part 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. When the import lot includes more than one type of eligible chicken part, IPP are to select only one type for that lot but alternate the part type chosen on subsequent sampled mixed lots to ensure representation of all eligible products under IMP_Poultry;

4. For legs, breasts, and wings: Collect and place into the sampling bag a sufficient number of eligible chicken parts to total 4 lbs. ± 10% (3lbs., 10 ounces to 4lbs., 6 ounces) in weight;

5. For quarter/half carcasses;

Number of Quarter and Half Carcasses to Collect for Rinsate.

Type of Raw Chicken Part	Number of Raw Chicken Parts to be Collected
Half Carcasses	2
Quarter Carcasses	4

6. For neck and giblets (hearts, liver, gizzards);

Number of Necks, Livers, Hearts, and Gizzards to Collect for Rinsate.

Part Type	Number of Raw Chicken Parts to Collect
Hearts	42
Livers	9
Gizzards	32
Necks	2

NOTE: Each split gizzard, whether attached or separated, counts as one gizzard towards the total

of 32 parts.

7. Avoid transferring excess liquid when placing the chicken parts in the sampling bag. Attachment 1 of this notice provides additional details and illustrations on how to collect a rinsate sample from the eligible chicken part selected for sampling;

8. Aseptically collect a rinsate sample from the raw chicken parts randomly selected from the import lot assigned the Poultry-*Salmonella/Campylobacter* TOI; and

9. Refrigerate the rinsate sample within five minutes of collection. The rinsate sample is to be secured under refrigeration at 40° F or lower, but not less than 32° F, until it is shipped. Do not freeze the rinsate sample.

D. For ground or other comminuted, or mechanically separated poultry products, IPP are to:

1. Ensure that samples are collected from non-frozen product by following the instructions in Attachment 2, in addition to the applicable aseptic sample collection instructions (i.e., collection preparation, donning sterile gloves) described in FSIS Directive 10,250.1; or

2. Ensure that samples are collected from frozen product either by drilling the product and collecting the shavings following the instructions in Attachment 3, or properly tempering or completely defrosting the product so that samples can be collected by following the instructions in Attachment 2.

NOTE: IPP are to have the establishment use the drill and drill bit per the Attachment 3 instructions. IPP are to ensure that the drill is clean and that the drill bit is cleaned and sanitized before and after each use.

a. For the Drill Sampling Method (see Attachment 3), sampling drilled shavings is to be accomplished in a sanitary environment, using clean and sanitized equipment, by removing the frost and ice crystals from the top of the block of product and drilling at a 45^0 angle to within 1" of the bottom of the product container, if possible, but not more than the drill bit safely permits. Try to avoid drilling through any hump that is caused by the freezing process. Collect the shavings with a sterile spatula and spoon and fill two Whirl-Pak™ bags to the fill-line.

NOTE: The drill is to be a variable speed, heavy-duty electric drill with a rated capacity of not less than 1,800 RPM without a load. The drill bit is to be 11/16 inch or larger with not less than a 12-inch shank (thin-twist type), the type typically used only for wood and capable of producing large shavings. Since it is best to drill within one inch of the bottom of the frozen block of product, a 12" bit is only acceptable for blocks that are approximately 6" thick. An 18" bit is preferred for a block that is approximately 9" thick and a 24" or longer (if available) bit is recommended for a block that is 12" thick or more.

b. For frozen ground or mechanically separated product sampling, ensure the product is properly tempered or completely defrosted in a sealed secondary bag to facilitate the filling of the two Whirl-Pak™ bags up to the fill-line on the bags. Refer to the sampling instructions as described in FSIS Directive 10,250.1.

3. Aseptically collect two 325 gram samples of ground or mechanically separated product selected randomly from the import lot assigned the Poultry-*Salmonella/Campylobacter* TOI;

4. Collect sufficient product to fill the two provided Whirl-Pak™ bags up to the fill-line (approximately 325 grams per Whirl-Pak™ bag). When the bag is closed, product should meet the fill-line indicated on the bag (see Attachment 2, boxes 2-3). Do not under fill or overfill the bag;

5. Ensure that each Whirl-Pak™ bag is properly closed by carefully squeezing out the air remaining in the bag and tightly folding over the top at least four times as trapped air and loose closures may lead to leakage. When folding over the tops of each bag, do not touch the bag near its opening. Fold over the side tabs to secure the folds in place and do not tie the ends (see Attachment 2, boxes 4 through 6). Repeat this process for the second bag; and

6. Place both Whirl-Pak bags in the same secondary containment bag (zip-lock type bag). Expel excess air from the containment bag and close it using the zipper lock closure.

NOTE: If the comminuted product is available in a consumer-ready final package of 2 lbs. or less, the sample can consist of one or more final packages equaling at least 2 lbs. sealed in a secondary bag prior to packaging and shipping.

E. For each sample, IPP are to complete the laboratory form information in PHIS, including the questionnaire.

VIII. SHIPPING SAMPLES

A. Follow the instructions provided in FSIS Directive 7355.1, *Use of Sample Seals for Laboratory Samples and Other Applications* to ensure sample integrity.

B. IPP are to ship the sample by overnight courier the same day as they collect the sample whenever possible.

1. Regarding a sample of chicken parts collected after the overnight courier has picked up for the day, or when laboratory capacity is not available as per PHIS, IPP are to hold the sample overnight under the same condition as received (refrigerated or frozen);

2. Regarding rinsate or swab samples for chicken or turkey carcasses collected after the overnight courier has picked up for the day, or when laboratory capacity is not available as per PHIS, these samples are to be held overnight under refrigeration and should not be frozen;

3. Regarding a sample of ground, or other comminuted, or mechanically separated chicken or turkey collected after the overnight courier has picked up for the day, or when laboratory capacity is not available as per PHIS, these samples are to be held overnight under refrigeration and should not be frozen; and

4. Regarding a sample of frozen ground, or other comminuted, or mechanically separated chicken or turkey collected by using the drill sample method described in Attachment 3, Table 3, IPP are to ensure the sample is kept frozen and not allowed to thaw.

NOTE: IPP are not to collect or ship a sample on Saturday or the day before a Federal holiday.

IX. OBTAINING SAMPLE RESULTS

IPP can retrieve and view the sample results in LIMS-Direct or in PHIS. The results will display as either a 'positive' or 'negative' non-regulatory result for *Salmonella* and *Campylobacter.*

NOTE: Samples that meet discard criteria for one pathogen may still be tested for the other pathogen (e.g., a sample that is not suitable for *Campylobacter* testing but that is suitable for *Salmonella* testing will still be tested for *Salmonella*).

X. TEST RESULTS AND ACTIONS

A. For a positive *Salmonella* or *Campylobacter* result, IPP are to advise designated import establishment management or the IOR that the sample tested positive for *Salmonella* or *Campylobacter*, and that FSIS will not take an enforcement action. The lot is free to move in commerce provided there are no other unreported laboratory samples requiring the lot to be held; or

B. For a negative *Salmonella* or *Campylobacter* result, IPP are to advise designated import establishment management or the IOR the sample tested negative for *Salmonella* or *Campylobacter*.

XI. *SALMONELLA or CAMPYLOBACTER* POSITIVE LOTS

When a sample is positive for *Salmonella* or *Campylobacter*, and the IOR requests that the lot not be stamped "U.S. Inspected & Passed" because the IOR wants to drawback the entire or partial lot from the U.S., IPP are to:

1. Request designated import establishment management or the IOR to provide one of the following completed Customs and Border Protection (CBP) forms:

   a. Form 7551, *DRAWBACK ENTRY;*

   b. Form 7552, *DELIVERY CERTIFICATE FOR PURPOSES OF DRAWBACK*; or

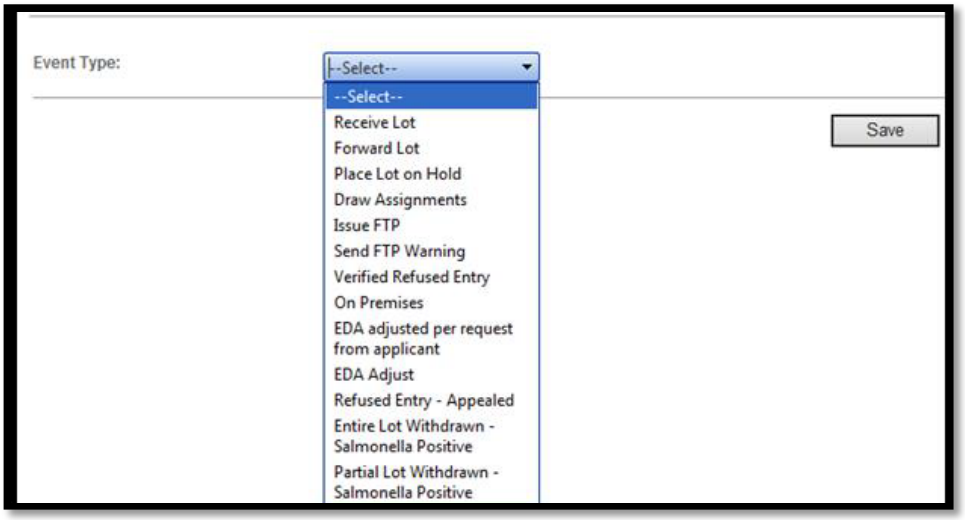
   c. Form 7553, *NOTICE OF INTENT TO EXPORT, DESTROY OR RETURN MERCHANDISE FOR PURPOSES OF DRAWBACK*.

NOTE: The sample results are non-regulatory. Therefore, sampled lots are not subject to test and hold and, if positive, are not refused entry

2. Review the form to verify the product and the amount of product coincides, at minimum, with the kind of product and the weight of the product being withdrawn for the lot;

3. Attach the form to the case file;

4. Access the Lot Manager page for the lot in PHIS, select Lot Tracking, and select, as appropriate, either "Entire Lot Withdrawn – *Salmonella* Positive" or "Partial Lot Withdrawn – *Salmonella* Positive" or "Entire Lot Withdrawn – *Campylobacter* Positive" or "Partial Lot Withdrawn - *Campylobacter* Positive"; and



5. When all TOIs are completed, select Release Acceptable Units to close out the lot in PHIS.

XII. QUESTIONS

Refer questions regarding this notice through your supervisor or submit your questions through askFSIS. When submitting a question, use the **Submit a Question** tab, and enter the information in the fields provided as indicated below.

Subject Field:	Enter **Notice 08-19**
Question Field:	Enter your question with as much detail as possible.
Product Field:	Select **Import** from the drop-down menu.
Category Field:	Select **Basic Import Answers** from the drop-down menu.
Policy Arena:	Select International (Import/Export) from the drop-down menu.

When all fields are complete, press **Continue** and at the next screen press **Finish submitting Question**.

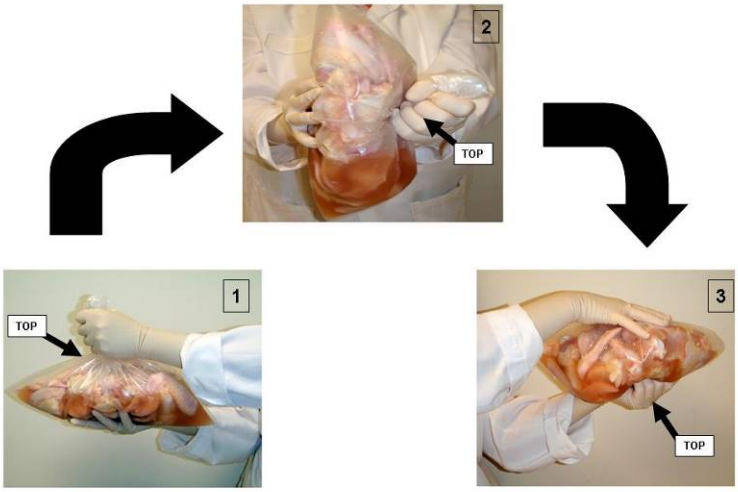
NOTE: Refer to FSIS Directive 5620.1, *Using askFSIS,* for additional information on submitting questions.

Assistant Administrator
Office of Policy and Program Development

Sampling Raw Chicken Parts (temper frozen product prior to sampling)

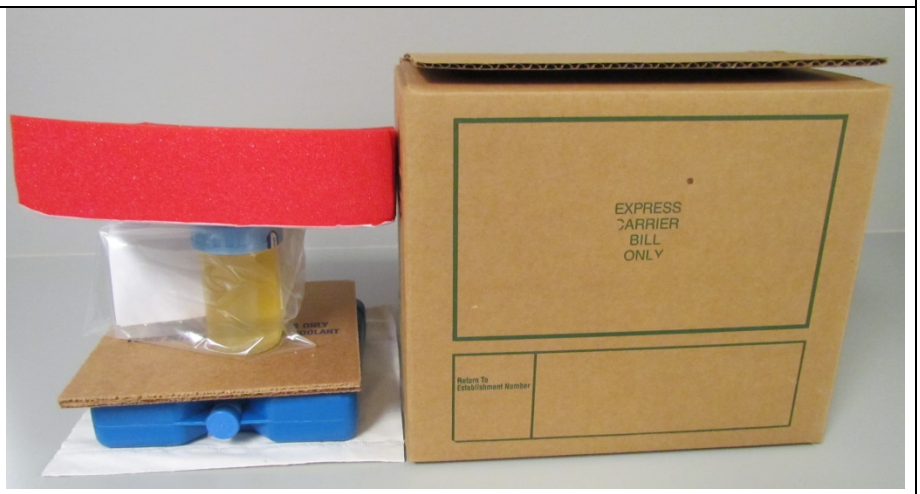
Note: Broth received from lab may be cloudy in appearance. IPP are **NOT** to discard based on cloudy appearance.

1	M16 sample box: supplies for sample collection • 15“ X 20” sterile plastic bag • pair of sterile gloves • sterile wide-mouth container containing 400 ml of sterile broth, • 120 ml sterile specimen jar with lid • quart resealable zipper lock bag • 6” X 12” plastic sleeve for form • Form 7355-2A/2B (Sample seals) • Absorbent pad • Cardboard separators • Gel coolant packs • 3 - FedEx (pre-printed) airbills	
2	Sample collection: 1. Wash, sanitize, and dry your hands. 2. Randomly select a type of non-frozen chicken part. 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. **Carefully** open the 15” x 20” 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 broth and pour all of the broth into the bag.	

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."	

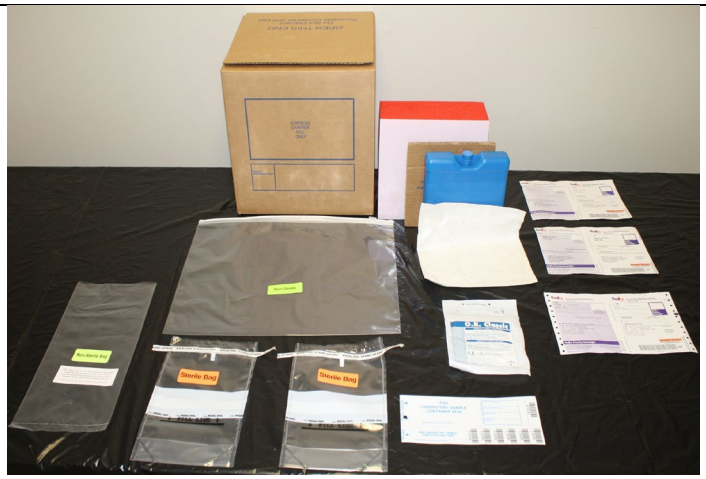
5	Carefully open the bag. Gather the bag about halfway with one hand on one side of the bag and hold the chicken parts with the other hand on the opposite end of the bag to ensure no parts fall out of the bag while pouring. Angle the bag so that the broth will accumulate to one end of the bag. Pour the broth into the sterile specimen jar. Do not allow contact between the bag and the sterile specimen jar.	

6	Carefully pour approximately 120 ml of the rinse fluid into the sterile specimen jar.	
7	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 remaining rinse and sample. If feasible to return the product to the lot, rinse the chicken parts with potable water before returning them to the location where collected. The parts are still edible, and the broth will not change the characteristics of the parts.	

8	1. Place the specimen jar inside the zipper lock bag, expel the air, and seal the bag. 2. Place the completed form inside the plastic sleeve. 3. Follow the instruction provided in FSIS Directive 7355.1, *Use of Sample Seals for Laboratory Samples and Other Application*, on the use of sample seals (FSIS Form 7355-2A/2B) to maintain sample security and identification. 4. Complete the return address fields on the FedEx billable stamp and apply it to the outside of the shipping container.	
9	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 and the completed and signed sample form in its plastic sleeve placed in the resealable zipper lock bag, and then the foam plug.	

ATTACHMENT 2

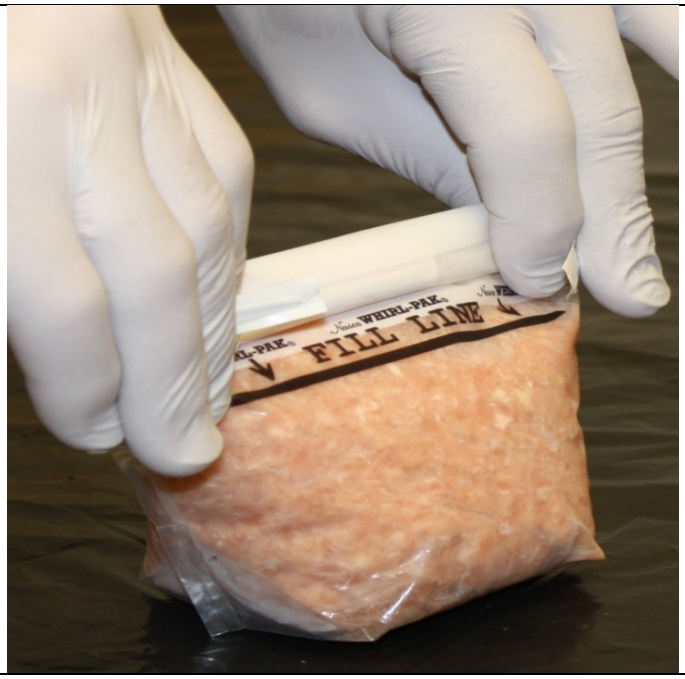
Sampling Raw Ground Poultry Products (temper frozen product prior to sampling)

1a.	• 1 – Shipping container • 1 – Pair of sterile gloves • 2 – 24 oz. lined Whirl-Pak™ bags • 1 – 2 gallon zip-lock type bag • 1 – 6" X 12" plastic sleeve (for the printed/signed sample form) • Sample seals • 1 - Absorbent pad • Cardboard separators • Gel coolant packs • FedEx (preprinted) airbills	
1b.	MECHANICALLY SEPARATED POULTRY SAMPLING SUPPLIES KIT • 1 – Pair of sterile gloves • 4-ounce sterile scoop • sterile spatula • Disinfectant towelettes • 2 – 24 oz. lined Whirl-Pak™ bags • 1 – 2 gallon zip-lock type bag Not shown: • Sample seals • 1 - Absorbent pad • Cardboard separators • Gel coolant packs • 1 – 6" X 12" plastic sleeve (for the printed/signed sample form) • 1 – Shipping container • FedEx (preprinted) airbills Also shown: sanitized scissors, sanitizing spray	

2.	Lined Whirl-Pak™ bag (sterile).	
3.	IPP are to collect sufficient product to fill the two provided Whirl-Pak™ bags up to the fill-line indicated on the bag. **NOTE**: The bottom of the Whirl-Pak™ bag is gusseted so, once opened, the bag will stand upright on its own.	

4.	COLLECTING MECHANICALLY SEPARATED CHICKEN OR TURKEY USING STERILE SCOOP AND SPATULA Just before donning sterile gloves, IPP are to use the sanitized scissors to cut open bags containing the sterile scoop and spatula and dispense them onto the aseptic area.	
5a.	Deposit product from the scoop into the Whirl-Pak™ bag.	

5b.	If necessary, use the spatula to remove product from the scoop into the Whirl-Pak™ bag. Use the spatula to work the product down to the bottom of the bag to remove air pockets and to help ensure that enough product is collected to reach the fill line.	
6.	If product gets onto the outside of the Whirl-Pak™ bag, IPP are to use the antiseptic towelette to wipe off product.	

7.	Carefully squeeze out the air remaining in the bag as trapped air may lead to leakage.	
8.	When closing the Whirlpak™ bag, IPP are to avoid touching near the opening of the bag. To do this, IPP should grip the outer tabs and make at least four tight folds (avoiding touching the bag itself near the bag opening). To reduce the chance of product leakage, IPP should make at least four folds.	
9.	Fold over the side tabs to secure the folds in place. Do <u>not</u> tie the ends.	

10.	Apply a small barcode to each Whirl-Pak™ bag as directed in FSIS Directive 7355.1.	
11.	Next, place both Whirl-Pak™ bags* and the completed and signed sample form in its plastic sleeve placed inside the 2-gallon containment bag provided, expel the excess air, and apply a medium-sized barcoded FSIS Form 7533-2B to the secondary containment bag as directed in FSIS Directive 7355.1. *If product is available as consumer-ready final package of 2 lbs. or less, the sample may be submitted in its final packaging in one or more final packages equaling at least 2 lbs.	
12.	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 Whirl-Pak™ bags and the completed and signed sample form in its plastic sleeve placed inside the 2-gallon zip-lock bag, and then the foam plug. The FedEx airbill placed on the shipping container must match the requesting FSIS laboratory.	

Sampling Raw Frozen Ground, Mechanically Separated, Or Comminuted Poultry Products

A. As an alternative to tempering frozen product, IPP can collect samples of raw, frozen, ground, mechanically separated, or comminuted poultry product from larger package by using the drill sampling method. IPP are to use the two Whirl-Pak™ bags when collecting these aseptic samples. The Whirl-Pak™ bags have fill lines to help IPP get the desired amount of sample. IPP are to collect a sufficient quantity of product to fill each of the two Whirl-Pak™ bags to the fill-line. IPP are to refer to the instructions provided in Table 3 for collecting these samples.

NOTE: The drill sampling method should only be used on frozen, non-intact product. It should not be used for frozen intact product.

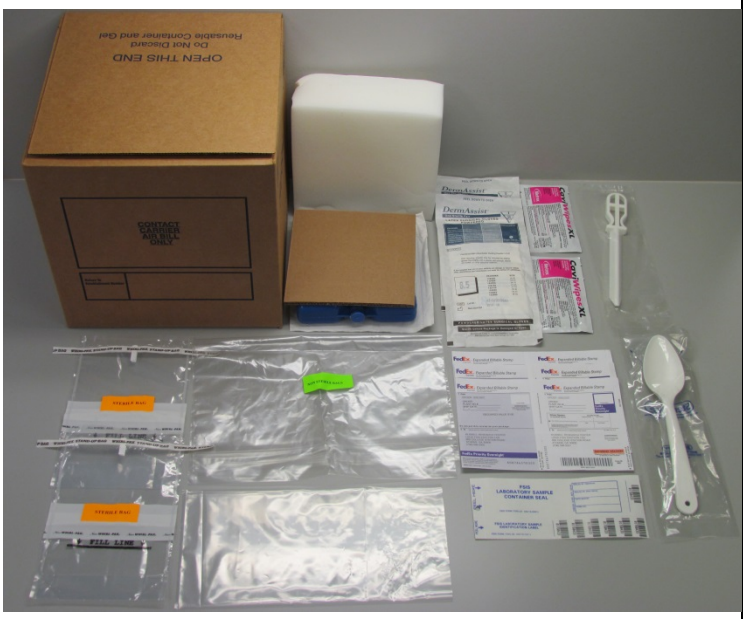
Table 3. Instructions for Sampling Frozen Ground, Mechanically Separated, or Comminuted Poultry Products.

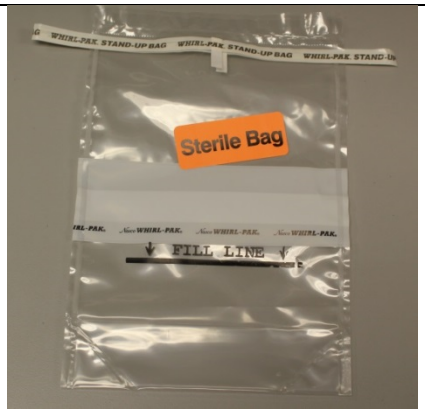
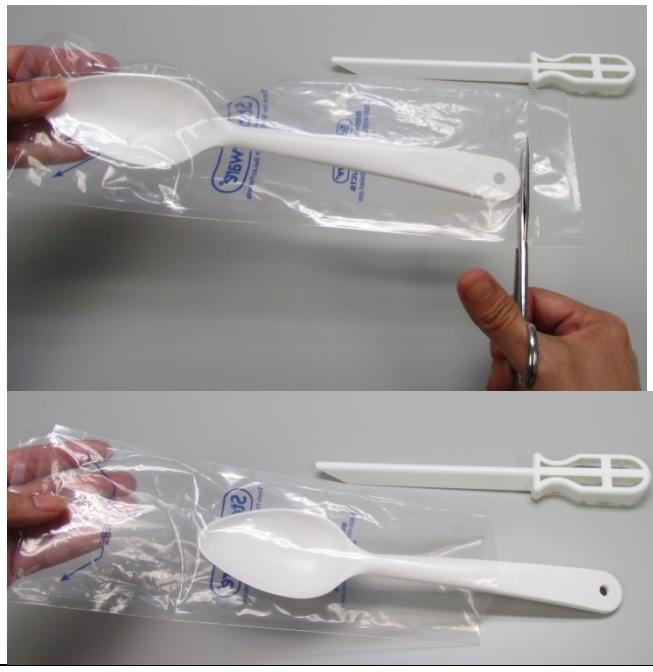
When small sizes of final packaging are not available, IPP can aseptically collect samples of frozen poultry product using the drill sampling method as described in the following steps. This preferred option for sampling frozen, non-intact product eliminates the need to temper or warm the product and requires that the product remain frozen for best results.

Sampling Supplies for Ground, Mechanical Separated and Finely Textured Poultry Products:

Project and Sampling Kit Code:
IMP_Poultry (frozen)

- 1 – M20 Shipping container
- 2 – Pair of sterile gloves
- 2 – Lined Whirl-Pak™ bags
- 1 – 2 gallon zip-lock type bag (secondary container)
- 1 – 6” X 12” plastic sleeve (for the printed/signed PHIS form)
- FSIS Form 7355-2A/2B (Sample seals)
- 1 – Absorbent pad
- 1 – Cardboard separators
- 1 – Gel coolant packs
- 3 – FedEx (preprinted) airbills (1 per FSIS Laboratory)
- 1 – Large sterile spoon
- 1 – Sterile spatula
- 2 – Disinfectant towelettes



A. Collecting Samples Using the Drill Sampling Method		
1.	1. First, wear a clean lab coat and hair net. 2. Place the frozen product on the aseptic area. Carefully open the container without touching the product. 3. Make sure the drill is free of foreign matter and is clean. 4. Wash and dry the appropriately sized drill bit. Insert it into the drill and tighten. Place the drill and drill bit on the aseptic area next to but not touching the package of product. 5. Wash and dry your hands.	
2.	1. Open the sterile Whirl-Pak™ bags. To open, remove the tear strip from the top, grasp the two small white tabs and pull apart. Do not touch the interior surface of the bag. 2. Position the Whirl-Pak™ bag close to area where you will take the samples. The bag has a gusseted bottom so once product is added, it will stand upright. **Note:** If an assistant helps with the bags, he/she must also perform steps 1 and 5 from Section 1 above. 4. Use sanitized scissors to cut open the bags containing the sterile spoon and spatula and dispense them onto an aseptic area. 5. Put on the sterile gloves.	 

3.	1. Sanitize the drill bit. 2. Using the drill and appropriately sized drill bit, aseptically drill into the product at a 45degree angle to within one inch of the bottom of the container. **Note:** Do not touch the product with the drill. **Note:** IPP are to have the establishment use the drill and drill bit per these instructions. IPP are to collect the sample; and ensure that the drill is clean and that the drill bit is cleaned and sanitized before and after each use.	 
4.	1. Collect the shavings onto spoon using the spatula to assist in the collection, as needed. 2. Deposit product from the spoon into the Whirl-Pak™ bag. The spatula can be used here as well, as needed. 3. Repeat steps 2 through 4 until two Whirl-Pak™ bags are filled to the fill-line, as indicated on the bag. Note: If product gets onto the outside of the Whirl-Pak™ bag, IPP are to use the disinfectant towelettes to wipe off product.	 

To Seal and Secure the Whirl-Pak™ bag for Shipping:

Carefully squeeze out the air remaining in the bag as trapped air may lead to leakage.

Avoid touching the opening of the bag when closing the Whirl-Pak™ bag by grasping the outer tabs and

make at least four tight folds (avoiding touching the bag itself near the bag opening).

Tightly fold over the top at least four times to reduce the chance of product leakage.

Fold over the side tabs to secure the folds in place. Do not tie the ends.

Apply a small barcode to each Whirl-Pak™ bag as directed in FSIS Directive 7355.1.

Place the Whirl-Pak™ bags along with the completed/signed PHIS sample form in its plastic sleeve inside the 2-gallon containment bag provided, expel the excess air, and apply a medium-sized barcoded FSIS Form 7533-2B to the secondary containment bag.

Note: Refer to Attachment 2, Sections 2 – 6 for pictures of how to seal and secure the Whirl-Pak® bag for shipping frozen ground, mechanically separated, or comminuted poultry products.

Questionnaire in PHIS:

1) Was the product received frozen? (Yes or No)

2) If the product was frozen, was the product tempered or completely defrosted prior to sampling? (Yes or No)

3) If the product was frozen and then tempered or completely defrosted prior to sampling, was the sample refrozen before shipping to the lab? (Yes or No) [IPP can only answer this question if the answer to the first and second questions are “Yes.”]