



# FSIS to Post Individual *Salmonella* Category Status for Establishments Producing Chicken Parts and NRTE Comminuted Poultry Products Using New Categorization Procedures

On Nov. 23, 2018, FSIS intends to begin posting individual establishment *Salmonella* performance standard category information for raw chicken parts and comminuted poultry products. Also, on this date, FSIS will post individual establishment *Salmonella* performance standard category information for young chicken and turkey carcasses as it has been doing since Jan. 23, 2018. FSIS will update all of this information on a monthly basis. FSIS will post these product classes together in one table, in the order shown in the template table below.

In addition, prior to the Nov. 23, 2018 category web posting, FSIS will issue a *Federal Register* notice announcing how the agency is changing its categorization procedure. Categorization will be based on one 52-week window and will exclude FSIS follow-up sampling results.

The table below shows the percent positive thresholds for each category for all product classes subject to the *Salmonella* performance standards for raw poultry. FSIS will post the legend with the table showing the individual establishment categories for each product class.

Example of posting format with legend:

Establishment Number	Establishment Name	City	State	Product Class	<i>Salmonella</i> Category
P123456	Example Inc.	Your City	DC	Young Chicken Carcasses	3
P123456	Example Inc.	Your City	DC	Chicken Parts	2
P987654	Example Three Inc.	This City	DC	Comminuted Chicken	1
P345678	Example Four Inc.	One City	DC	Young Turkey Carcasses	3
P234567	Example Five Farms	Two City	DC	Comminuted Turkey	2

LEGEND	<i>Salmonella</i> Performance Category*			Performance Standard	Minimum Samples to Assess
Product Class	Category 1	Category 2	Category 3		
Young Chicken Carcasses	0-4.9%	>4.9-9.8%	>9.8%	5 of 51	11
Young Turkey Carcasses	0-3.6%	>3.6-7.1%	>7.1%	4 of 56	14
Chicken Parts	0-7.7%	>7.7-15.4%	>15.4%	8 of 52	10
Comminuted Chicken	0-12.5%	>12.5-25.0%	>25.0%	13 of 52	10
Comminuted Turkey	0-6.8%	>6.8-13.5%	>13.5%	7 of 52	10

\*These ranges are rounded for illustration purposes; the exact values are listed in the "Performance Standard" column.

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# FSIS To Post Updated Quarterly Sampling Results

On Oct. 31, 2018, the sampling results for FSIS regulated products will be updated on the agency's website. Quarterly, FSIS calculates prevalence, volume weighted percent positive or percent positive calculations for microbial pathogens in regulated products that are currently sampled through existing sampling projects using the prior 12 months of sampling data. Sampling results are available for raw beef, raw pork, raw chicken, raw turkey, processed eggs, and ready-to-eat products. For more information, visit: <http://www.fsis.usda.gov/wps/portal/fsis/topics/data-collection-and-reports/microbiology/sampling-project-results/results>.

# USDA and FDA Joint Public Meeting on Cell Culture Technology

On Oct. 23-24, 2018, USDA and the Food and Drug Administration (FDA) hosted a joint public meeting in Washington D.C., on the use of cell culture technology to develop products derived from livestock and poultry. The first day included a robust discussion on the current regulatory frameworks, potential hazards, and strategies to address potential hazards. The second day of the meeting focused on labeling considerations. The video of the public meeting is available [here](#). Transcripts will soon be posted at the same link.

If you would like to submit a written comment on animal cell culture technology, please visit: <https://www.regulations.gov/docket?D=FSIS-2018-0036>. You may also mail your comment to Docket Clerk, U.S. Department of Agriculture, Food Safety and Inspection Service, 1400 Independence Avenue SW, Mailstop 3758, Room 6065, Washington, D.C. 20250-3700. For hand delivery of comments, please deliver to 1400 Independence Avenue SW, Room 6065, Washington, D.C. 20250-3700. All items submitted by mail or electronic mail must include the agency name (FSIS and FDA) and docket number FSIS-2018-0036. The deadline to submit comments is Nov. 26, 2018.

# Policy Updates

FSIS notices and directives on public health and regulatory issues are available at: <https://www.fsis.usda.gov/wps/portal/fsis/topics/regulations>. The following policy updates were recently issued:

**Notice 58-18** - *Discontinuation of Residue Sampling of Siluriformes Fish at Further Processing Establishments*

**Directive 5000.10** - *Verifying that Records are Kept by Official Establishments that Grind Beef*

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## Export Requirements Updates

The Library of Export Requirements has been updated for the following countries:

Belarus  
Chile  
Honduras  
Hong Kong  
Japan  
Jordan  
Kazakhstan  
Morocco  
New Caledonia  
New Zealand  
Republic of Korea  
South Africa  
Taiwan  
Singapore  
Western Samoa

For a complete list of countries, visit <https://www.fsis.usda.gov/wps/portal/fsis/topics/international-affairs/exporting-products>.