

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

FSIS NOTICE

29-21

7/28/21

AVAILABILITY OF FOUR INDUSTRY GUIDANCE DOCUMENTS

I. PURPOSE

This notice announces the availability of four updated FSIS Guidelines concerning pathogen controls in beef and poultry operations, which IPP are to discuss with establishment management at the next weekly meeting.

1. [FSIS Industry Guideline for Minimizing the Risk of Shiga Toxin-Producing *Escherichia coli* \(STEC\) in Beef \(including Veal\) Slaughter Operations:](#)
2. [FSIS Industry Guideline for Minimizing the Risk of Shiga Toxin-Producing *Escherichia coli* \(STEC\) in Beef \(including Veal\) Processing Operations:](#)
3. [FSIS Guideline for Controlling *Campylobacter* in Raw Poultry:](#) and
4. [FSIS Guideline for Controlling *Salmonella* in Raw Poultry.](#)

II. BACKGROUND

A. The [FSIS Industry Guideline for Minimizing the Risk of Shiga Toxin-Producing *Escherichia coli* \(STEC\) in Beef \(including Veal\) Slaughter Operations](#) helps establishments that slaughter beef (including veal) to implement effective sanitary dressing procedures designed to prevent carcass contamination; implement effective decontamination and antimicrobial interventions; properly assess microbial testing results; and use the results to assess the effectiveness of the overall HACCP system.

B. The [FSIS Industry Guideline for Minimizing the Risk of Shiga Toxin-Producing *Escherichia coli* \(STEC\) in Beef \(including Veal\) Processing Operations](#) helps establishments producing non-intact and intact cuts intended for raw non-intact beef products to understand the adulterant status of STEC in beef products; design supportable control measures for STEC; develop ongoing verification measures to ensure that STEC control measures are functioning as intended; and respond when the HACCP system fails to prevent or reduce STEC to below detectable levels.

C. The [FSIS Guideline for Controlling *Campylobacter* in Raw Poultry](#) helps poultry establishments, including those that are small and very small, identify and implement pre- and post-harvest interventions to control *Campylobacter* as part of their HACCP system. Additionally, it helps poultry establishments utilize microbial testing results to monitor the performance of the HACCP system and inform decision making.

D. The [FSIS Guideline for Controlling *Salmonella* in Raw Poultry](#) helps poultry establishments, including those that are small and very small, identify and implement pre- and post-harvest interventions to control *Salmonella* as part of their HACCP system. Additionally, the guideline helps poultry establishments utilize

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OPI: OPPD

microbial testing results to monitor the performance of the HACCP system and inform decision-making.

III. USING THE GUIDELINES AS A REFERENCE

A. IPP are to make establishment management aware of these guidance documents at the next weekly meeting.

B. IPP are to be aware these references are guidance, not requirements. IPP are to make compliance determinations based on the regulatory requirements.

IV. QUESTIONS

Refer questions regarding this notice to your supervisor or as needed to the Office of Policy and Program Development through [askFSIS](#) or by telephone at 1-800-233-3935. When submitting a question, complete the [web form](#) and select Sampling as the Inquiry Type.

NOTE: Refer to [FSIS Directive 5620.1](#), *Using askFSIS*, for additional information on submitting questions.

A handwritten signature in black ink, appearing to read "Rachel A. Edelstein". The signature is fluid and cursive, with the first name "Rachel" being the most prominent part.

Assistant Administrator
Office of Policy and Program Development