

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

FSIS NOTICE

15-24

5/1/24

***SALMONELLA* AS AN ADULTERANT IN NOT READY-TO-EAT BREADED STUFFED CHICKEN PRODUCTS**

I. PURPOSE

A. This notice informs inspection program personnel (IPP) that, On May 1, 2024, FSIS published the final determination, *Salmonella in Not Ready-To-Eat Breaded Stuffed Chicken Products* ([89 FR 35033](#)), which states that not ready-to-eat (NRTE) breaded stuffed chicken products that contain *Salmonella* at levels of 1 Colony Forming Unit per gram (hereinafter, "1 CFU/g") or higher are adulterated within the meaning of the Poultry Products Inspection Act (PPIA). The determination is not effective until May 1, 2025.

B. This notice provides instructions to IPP at all establishments that produce NRTE breaded stuffed chicken products to update the Public Health Information System (PHIS) profile by May 31, 2024. This notice also instructs supervisory personnel to verify that the establishment's PHIS profile information is complete and accurate by May 31, 2024.

II. BACKGROUND

A. From 1998 to 2021, public health officials investigated 14 salmonellosis outbreaks attributed to consumption of NRTE breaded stuffed chicken products that may appear ready-to-eat (RTE) to consumers. Five of the outbreaks led to a recall of FSIS-regulated products, and in some cases, a public health alert. In response to these outbreaks, manufacturers of these products took steps to improve their labeling to ensure that the consumer is aware that the product is raw, and that these products should not be microwaved because of the increased likelihood that the product will be undercooked. In 2015, in response to an additional outbreak, industry also took steps to revalidate the cooking instructions for these products.

B. From April through August 2021, state public health officials, the Centers for Disease Control and Prevention (CDC), and FSIS investigated a multistate outbreak of *Salmonella* illnesses linked to NRTE breaded stuffed chicken products. The outbreak included 36 cases from 11 states. The establishment recalled 59,251 pounds of frozen product ([RC-028-2021](#)).

C. Specifically, the final determination:

1. Concludes that NRTE breaded stuffed chicken products that contain *Salmonella* at levels of 1 CFU/g or higher are adulterated within the meaning of the PPIA;

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OPI: OPPD

2. Defines “NRTE breaded stuffed chicken products” as those NRTE products that are both breaded and stuffed, contain raw chicken components (e.g., comminuted chicken breast meat, trim, skin, or whole chicken breast meat), and where the finished product is heat-treated only to set the batter or breading on the exterior of the product;

3. Notifies industry that FSIS intends to develop and implement routine sampling and verification testing for *Salmonella* on the raw chicken source materials used to produce NRTE breaded stuffed chicken and that such components and associated lots that test positive for 1 CFU/g or greater of *Salmonella* must be diverted for other uses or destroyed; and

4. Requires all establishments that produce NRTE breaded stuffed chicken products to reassess and, if needed, revalidate their HACCP plans by the effective date of the final determination.

E. FSIS has added a new feature to PHIS to enable IPP to identify those establishments that produce NRTE breaded stuffed chicken products. The PHIS update also improves the specificity for IPP to select the PHIS product fields that best align with NRTE breaded stuffed chicken products and how establishments classify them in their food safety system.

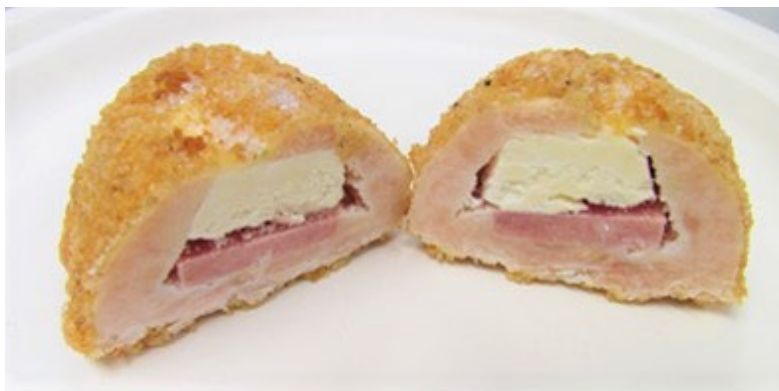
F. The PHIS update improves the accuracy of identifying establishment production and will be used for policy development, which will include FSIS verification sampling.

III. NRTE BREADED STUFFED CHICKEN PRODUCTS

A. IPP are to be aware that FSIS’ final determination only pertains to those products that meet the definition of NRTE breaded stuffed chicken products, i.e., NRTE products that are both breaded and stuffed, contain raw chicken components, and are heat-treated only to set the batter or breading on the exterior of the product.

B. IPP are to be aware that there are numerous examples of NRTE breaded stuffed chicken products (such as those in Figure 1) that include—but are not limited to—breaded, pre-browned chicken cordon bleu, chicken Kiev, and chicken stuffed with broccoli and cheese.

Figure 1. Examples of NRTE breaded stuffed chicken products.





C. IPP are to be aware that NRTE breaded stuffed chicken products **DO NOT** include stuffed products that are not breaded (e.g., turducken, whole stuffed chickens, or chicken thighs stuffed with stuffing and almonds). NRTE breaded stuffed chicken products also **DO NOT** include breaded and par-fried products that are not stuffed (e.g., chicken nuggets, chicken tenders). The product typically is stuffed with ingredients such as a raw vegetable, butter, cheese, or meat, such as ham.

D. IPP are to be aware that NRTE breaded stuffed chicken products **DO NOT** include ready-to-eat (RTE) products. IPP are to verify RTE breaded stuffed chicken products in accordance with the inspection activities applicable to the RTE Hazard Analysis Critical Control Points (HACCP) category corresponding to the operations used to make the finished product RTE. For example, a fully cooked, but not shelf stable, frozen breaded stuffed chicken product would be added to the establishment profile under the HACCP processing category and verified by IPP under the PHIS Fully-Cooked, Not-Shelf-Stable HACCP inspection verification task and the RTEPROD sampling verification task (See [FSIS Directive 10.240.3](#), *FSIS Ready-to-Eat Sampling Programs*).

IV. SAMPLING PROGRAM AND HACCP REASSESSMENT

A. IPP are to be aware that FSIS will implement its sampling and verification testing program for *Salmonella* in NRTE breaded stuffed chicken products on or after May 1, 2025. Before this date, FSIS will issue instructions and update training for IPP on how to collect samples.

B. IPP are to be aware that all establishments that produce NRTE breaded stuffed chicken products must reassess their HACCP plans before the effective date. Establishments can reassess as part of their annual reassessment if their annual reassessment occurs before the effective date. Establishments that make changes to their production process as a result of their reassessment will need to re-validate their HACCP

plans before the effective date. IPP are to verify that these establishments have adequately reassessed and completed their reassessment and revalidation before May 1, 2025.

V. AWARENESS MEETING WITH ESTABLISHMENT MANAGEMENT

A. During the next weekly meeting, and prior to IPP implementing any updates to the PHIS Profile, IPP are to inform establishment management of the publication of the final determination, the issuance of this notice, and that IPP will be updating the establishment's PHIS profile.

B. The inspector-in-charge is to make establishment management aware of this notice by providing a web link or printed copy and review the notice during the awareness meeting.

C. IPP are to document the awareness meeting in a memorandum of interview as described in [FSIS Directive 5010.1](#), *Food Safety Related Topics for Discussion During Weekly Meetings with Establishment Management*, Section IV.

VI. IPP RESPONSIBILITIES FOR UPDATING PRODUCTS IN THE ESTABLISHMENT PROFILE

A. IPP at all establishments that produce NRTE breaded stuffed chicken products are to initiate a directed "Update Establishment Profile" task and schedule it on the task calendar.

B. IPP are to follow the instructions in [FSIS Directive 5300.1](#), *Managing the Establishment Profile in the Public Health Information System – Revision 1*, to access the establishment's profile and add or edit products.

C. IPP are to update all applicable products that meet the definition of NRTE breaded stuffed chicken products using the HACCP Categories in [Appendix 1](#). Examples of modified establishment profiles can be found in [Appendix 2](#).

D. Per [FSIS Directive 5300.1](#), IPP are to enter or update one product group entry in the profile at a time. If IPP enter or update multiple product groups at the same time, PHIS will not apply the intended use field correctly, which will affect sampling assignments. IPP are to make sure they do not create duplicative product groups if they choose to create a new product group instead of updating an old one. To delete a product group entry, select the trashcan icon to delete the entry.

E. After IPP have followed the instructions in this notice to initiate and perform a directed "Update Establishment Profile" task, they are to mark the directed task as complete. IPP are to keep the information in the establishment profile up-to-date and accurate, as directed in Chapter I, Part IX of [FSIS Directive 5300.1](#).

VII. SUPERVISOR RESPONSIBILITIES

A. All field supervisors are to ensure IPP in all establishments producing NRTE breaded stuffed chicken products complete the task as described in [Section VI](#) above. Supervisory personnel refer to any Office of Field Operations (OFO) personnel who supervise IPP conducting offline verification activities.

B. Supervisors are to ensure that IPP have accurately updated the PHIS profile in the chicken establishments listed under the HACCP Categories in [Appendix 1](#) and verify that the task "Update Establishment Profile" has been completed. Supervisors are to promptly follow-up with IPP for the tasks that have not been performed to ensure completion by May 31, 2024.

VIII. DATA ANALYSIS

The FSIS Office of Planning, Analysis, and Risk Management will analyze the PHIS update results. Results from the update may be used to inform future sampling programs.

IX. 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, reading "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

Appendix 1. Options within PHIS to update the product groups for NRTE breaded stuffed chicken products.

HACCP Category	Finished Product Type	Finished Product Category	Product Group
Slaughter	Raw	Raw intact chicken	Other Intact Poultry Products
Slaughter	Raw	Raw intact chicken	Other Poultry Parts (feet, necks, hearts, and gizzards)
Slaughter	Raw	Raw intact chicken	Other Poultry Parts (livers ONLY)
Slaughter	Raw	Raw intact chicken	Poultry Parts (legs, breasts, wings ONLY)
Slaughter	Raw	Raw intact chicken	Poultry Parts (quarters and halves ONLY)
Slaughter	Raw	Raw intact chicken	Raw Stuffed Poultry Products
Raw – Intact	Raw	Raw intact chicken	Other Intact Poultry Products
Raw – Intact	Raw	Raw intact chicken	Other Poultry Parts (feet, necks, hearts, and gizzards)
Raw – Intact	Raw	Raw intact chicken	Other Poultry Parts (livers ONLY)
Raw – Intact	Raw	Raw intact chicken	Poultry Parts (legs, breasts, wings ONLY)
Raw – Intact	Raw	Raw intact chicken	Poultry Parts (quarters and halves ONLY)
Raw – Intact	Raw	Raw intact chicken	Raw Stuffed Poultry Products
Raw – Non Intact	Raw	Raw ground, comminuted, or otherwise non-intact chicken	Ground Product
Raw – Non Intact	Raw	Raw ground, comminuted, or otherwise non-intact chicken	Injected, Tenderized, or Vacuum Tumbled Other Parts (feet, necks, hearts, and gizzards)
Raw – Non Intact	Raw	Raw ground, comminuted, or otherwise non-intact chicken	Injected, Tenderized, or Vacuum Tumbled Other Parts (livers ONLY)
Raw – Non Intact	Raw	Raw ground, comminuted, or otherwise non-intact chicken	Injected, Tenderized, or Vacuum Tumbled Parts (legs, breasts, wings ONLY)
Raw – Non Intact	Raw	Raw ground, comminuted, or otherwise non-intact chicken	Injected, Tenderized, or Vacuum Tumbled Parts (quarters and halves ONLY)

Raw – Non Intact	Raw	Raw ground, comminuted, or otherwise non-intact chicken	Injected, Tenderized, or Vacuum Tumbled Whole Bird
Raw – Non Intact	Raw	Raw ground, comminuted, or otherwise non-intact chicken	Mechanically Separated (Species)
Raw – Non Intact	Raw	Raw ground, comminuted, or otherwise non-intact chicken	Other Comminuted
Raw – Non Intact	Raw	Raw ground, comminuted, or otherwise non-intact chicken	Other Non-Intact but not Comminuted Poultry Products
Raw – Non Intact	Raw	Raw ground, comminuted, or otherwise non-intact chicken	Raw Stuffed Poultry Products
Heat Treated, Not Fully Cooked, Not Shelf Stable	NonRTE	NRTE otherwise processed poultry	NRTE stuffed chicken product that appear RTE
Heat Treated, Not Fully Cooked, Not Shelf Stable	NonRTE	NRTE otherwise processed poultry	NRTE Product with RTE Component
Heat Treated – Not Fully Cooked – Not Shelf Stable	NonRTE	NRTE otherwise processed poultry	Stuffed
Not Heat Treated – Shelf Stable	NonRTE	NRTE otherwise processed poultry	NRTE Product with RTE Component
Not Heat Treated – Shelf Stable	NonRTE	NRTE otherwise processed poultry	NRTE stuffed chicken product that appear RTE
Not Heat Treated – Shelf Stable	NonRTE	NRTE otherwise processed poultry	Stuffed
Heat Treated – Shelf Stable	NonRTE	NRTE otherwise processed poultry	NRTE Product with RTE Component
Heat Treated – Shelf Stable	NonRTE	NRTE otherwise processed poultry	NRTE stuffed chicken product that appear RTE
Heat Treated – Shelf Stable	NonRTE	NRTE otherwise processed poultry	Stuffed
Product with Secondary Inhibitors – Not Shelf Stable	NonRTE	NRTE otherwise processed poultry	NRTE Product with RTE Component
Product with Secondary Inhibitors – Not Shelf Stable	NonRTE	NRTE otherwise processed poultry	NRTE stuffed chicken product that appear RTE

Product with Secondary Inhibitors – Not Shelf Stable	NonRTE	NRTE otherwise processed poultry	Stuffed
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Appendix 2. Example Establishment Profile Screenshots

Adding a New Product Group

To get to the “Add Product Group” page within PHIS, IPP are to select the “Products” tab under the establishment name on the establishment page. IPP are to select the “Product Groups” tab and then select the “Add a new Product Group...” option as shown below. For more information, please see [FSIS Directive 5300.1](#), *Managing the Establishment Profile in the Public Health Information System – Revision 1*.

The screenshot shows the 'Product Groups' section of the PHIS interface. At the top, there are three tabs: 'Product Groups' (selected), 'HACCP Volumes', and 'Recent Updates'. Below the tabs, there are five filter categories: 'HACCP PROCESSING CATEGORY' (dropdown with 'Any'), 'FINISHED PRODUCT TYPE' (dropdown with 'Any'), 'SPECIES' (dropdown with 'Any'), 'FINISHED PRODUCT CATEGORY/ PRODUCT GROUP' (text input with search and clear icons), and 'POST-LETHALITY EXPOSED PRODUCT?' (radio buttons for 'Yes', 'No', and 'Any', with 'Any' selected). Below the filters, there is a 'Reset Filters' link and a button labeled 'Add a new Product Group...' which is highlighted with a red rectangle.

Slaughter

For the Slaughter HACCP Category, IPP are to select the correct options from the listed dropdowns shown in box "A" using the chart in [Appendix 1](#) to assist in updating the PHIS products. [Appendix 1](#) displays the options within PHIS to update the product groups for NRTE breaded stuffed chicken products. The options needed for selection include:

HACCP Processing Category*

1. Finished Product Type
2. Finished Product Category*
3. Product Group*; and
4. Species*

NOTE: (*) denotes a required field

At the bottom of the page within the “Product Group Details” box, IPP are to select “Other” for the intended use, within box “B”, because the product is intended for consumer cooking (the product is ready-to-cook).

Then select the radio button within box “C” for, “Product is NRTE breaded stuffed chicken product containing raw chicken (comminuted, trim, or whole) that may appear RTE,” and press “Add.”

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An asterisk (*) denotes a required field.

Product Groups

Add Product Group

HACCP Processing Category *

Slaughter

Finished Product Type

Raw

Finished Product Category *

Raw intact chicken

Product Group *

Raw Stuffed Poultry Products

Species *

Chicken

HACCP Plan Name *

Product Group Details

Average Daily Volume *

50,001-250,000

lb

Number of Days of Production *

20

days per month

Intended Use *

Select "Other"

Other Product Details

☒ Product is NRTE breaded stuffed chicken product containing raw chicken (comminuted, trim, or whole) that may appear RTE

Add

Add & Add More

Cancel

9

Raw Intact

For the Raw Intact HACCP Category, IPP are to select the correct options from the listed dropdowns shown in box "A" using the chart in [Appendix 1](#) to assist in updating the PHIS products. [Appendix 1](#) displays the options within PHIS to update the product groups for NRTE breaded stuffed chicken products. The options needed for selection include:

1. HACCP Processing Category*
2. Finished Product Type
3. Finished Product Category*
4. Product Group*; and
5. Species*

NOTE: (*) denotes a required field

At the bottom of the page within the "Product Group Details" box, IPP are to select "Other" for the intended use, within box "B", because the product is intended for consumer cooking (the product is ready-to-cook).

Then select the radio button within box "C" for, "Product is NRTE breaded stuffed chicken product containing raw chicken (comminuted, trim, or whole) that may appear RTE," and press "Add."

The screenshot shows the 'Add Product Group' form in the PHIS system. The form is divided into two main sections: 'Product Groups' and 'Product Group Details'.

Product Groups Section:

- HACCP Processing Category ***: Dropdown menu with 'Raw - Intact' selected.
- Finished Product Type**: Dropdown menu with 'Raw' selected.
- Finished Product Category ***: Dropdown menu with 'Raw intact chicken' selected.
- Product Group ***: Dropdown menu with 'Raw Stuffed Poultry Products' selected.
- Species ***: Dropdown menu with 'Chicken' selected.
- HACCP Plan Name ***: Empty dropdown menu.

Product Group Details Section:

- Average Daily Volume ***: Dropdown menu with '50,001-250,000' selected, followed by a unit selector with 'lb' selected.
- Number of Days of Production ***: Input field with '20' and 'days per month'.
- Intended Use ***: Radio button options: 'For RTE Cooking Only', 'Not sampled at HPP or IR establishment because returned to producer or shelf life extension applied', and 'Other'. The 'Other' option is selected, and the text 'Select "Other"' is displayed.
- Other Product Details**: A checkbox labeled 'Product is NRTE breaded stuffed chicken product containing raw chicken (comminuted, trim, or whole) that may appear RTE' is checked.

Annotations A, B, and C are placed on the form to highlight specific areas:

- A**: Points to the 'Product Groups' section.
- B**: Points to the 'Intended Use' section.
- C**: Points to the 'Other Product Details' section.

Raw Non-Intact

For the Raw Non-Intact HACCP Category, IPP are to select the correct options from the listed dropdowns shown in box "A" using the chart in [Appendix 1](#) to assist in updating the PHIS products. [Appendix 1](#) displays the options within PHIS to update the product groups for NRTE breaded stuffed chicken products. The options needed for selection include:

1. HACCP Processing Category*
2. Finished Product Type
3. Finished Product Category*
4. Product Group*; and
5. Species*

NOTE: (*) denotes a required field

At the bottom of the page within the "Product Group Details" box, IPP are to select the listed intended use option, within box "B, select the radio button within box "C" for, "*Product is NRTE breaded stuffed chicken product containing raw chicken (comminuted, trim, or whole) that may appear RTE,*" and press "Add."

The screenshot shows the 'Add Product Group' form in the PHIS system. The form is divided into two main sections: 'Product Groups' and 'Product Group Details'. The 'Product Groups' section contains five dropdown menus: 'HACCP Processing Category *' (set to 'Raw - Non Intact'), 'Finished Product Type' (set to 'Any'), 'Finished Product Category *' (set to 'Raw ground, comminuted, or otherwise non-intact chicken'), 'Product Group *' (set to 'Raw Stuffed Poultry Products'), and 'Species *' (set to 'Chicken'). These five dropdowns are enclosed in a red rectangular box labeled 'A'. The 'Product Group Details' section contains two input fields: 'Average Daily Volume *' (set to '50,001-250,000' lb) and 'Number of Days of Production *' (set to '20' days per month). Below these are two sections: 'Intended Use *' and 'Other Product Details'. The 'Intended Use *' section has a radio button for 'Not sampled at HPP or IR establishment because returned to producer or shelf life extension applied'. The 'Other Product Details' section has a checked checkbox for 'Product is NRTE breaded stuffed chicken product containing raw chicken (comminuted, trim, or whole) that may appear RTE'. These two sections are enclosed in a red rectangular box labeled 'B'. To the right of the 'Other Product Details' section is a large red letter 'C'. At the bottom of the form are three buttons: 'Add', 'Add & Add More', and 'Cancel'. A note at the top right states 'An asterisk (*) denotes a required field.'

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An asterisk (*) denotes a required field.

Product Groups

Add Product Group

HACCP Processing Category *
Raw - Non Intact

Finished Product Type
Any

Finished Product Category *
Raw ground, comminuted, or otherwise non-intact chicken

Product Group *
Raw Stuffed Poultry Products

Species *
Chicken

Product Group Details

Average Daily Volume *
50,001-250,000 lb

Number of Days of Production *
20 days per month

Intended Use *
Select Intended Use Option Below
☐ Not sampled at HPP or IR establishment because returned to producer or shelf life extension applied

Other Product Details
☒ Product is NRTE breaded stuffed chicken product containing raw chicken (comminuted, trim, or whole) that may appear RTE

Add Add & Add More Cancel

Heat Treated – Not Fully Cooked – Not Shelf Stable

For the Heat Treated – Not Fully Cooked – Not Shelf Stable HACCP Category, IPP are to select the correct options from the listed dropdowns shown in box "A" using the chart in [Appendix 1](#) to assist in updating the PHIS products. [Appendix 1](#) displays the options within PHIS to update the product groups for NRTE breaded stuffed chicken products. The options needed for selection include:

1. HACCP Processing Category*
2. Finished Product Type
3. Finished Product Category*
4. Product Group*; and
5. Species*

NOTE: (*) denotes a required field

At the bottom of the page within the "Product Group Details" box, IPP are to select "Other" for the intended use, within box "B", because the product is intended for consumer cooking (the product is ready-to-cook).

Then select the radio button within box "C" for, "Product is NRTE breaded stuffed chicken product containing raw chicken (comminuted, trim, or whole) that may appear RTE," and press "Add."

The screenshot shows the 'Add Product Group' form in the PHIS system. The form is divided into two main sections: 'Product Groups' and 'Product Group Details'. The 'Product Groups' section contains several dropdown menus for selecting product attributes. The 'Product Group Details' section contains fields for volume, production days, and intended use, along with checkboxes for product details.

Annotation A: A red box highlights the dropdown menus in the 'Product Groups' section, including 'HACCP Processing Category *', 'Finished Product Type', 'Finished Product Category *', 'Product Group *', and 'Species *'. The selected values are 'Heat Treated - Not Fully Cooked - Not Shelf Stable', 'NonRTE', 'NRTE otherwise processed poultry', 'NRTE stuffed chicken product that appear RTE', and 'Chicken' respectively.

Annotation B: A red box highlights the 'Intended Use *' section in the 'Product Group Details' section. It contains two radio buttons: 'Not sampled at HPP or IR establishment because returned to producer or shelf life extension applied' and 'Other'. The 'Other' option is selected, and the text 'Select "Other"' is displayed next to it.

Annotation C: A red box highlights the 'Other Product Details' section in the 'Product Group Details' section. It contains a checkbox labeled 'Product is NRTE breaded stuffed chicken product containing raw chicken (comminuted, trim, or whole) that may appear RTE', which is checked.

The form also includes a 'Summary' tab at the top, a 'HACCP Plan Name *' field, and buttons for 'Add', 'Add & Add More', and 'Cancel' at the bottom.

Not Heat Treated – Shelf Stable

For the Not Heat Treated – Shelf Stable HACCP Category, IPP are to select the correct options from the listed dropdowns shown in box "A" using the chart in [Appendix 1](#) to assist in updating the PHIS products. [Appendix 1](#) displays the options within PHIS to update the product groups for NRTE breaded stuffed chicken products. The options needed for selection include:

1. HACCP Processing Category*
2. Finished Product Type
3. Finished Product Category*
4. Product Group*; and
5. Species*

NOTE: (*) denotes a required field

At the bottom of the page within the "Product Group Details" box, IPP are to select "Other" for the intended use, within box "B", because the product is intended for consumer cooking (the product is ready-to-cook).

Then select the radio button within box "C" for, "Product is NRTE breaded stuffed chicken product containing raw chicken (comminuted, trim, or whole) that may appear RTE," and press "Add."

The screenshot shows the 'Add Product Group' form in the PHIS system. The form is divided into two main sections: 'Product Groups' and 'Product Group Details'. The 'Product Groups' section contains several dropdown menus for selection. A red box labeled 'A' highlights these dropdowns. The 'Product Group Details' section contains input fields for 'Average Daily Volume' and 'Number of Days of Production', and a section for 'Intended Use' with radio buttons. A red box labeled 'B' highlights the 'Intended Use' section, with the text 'Select "Other"' next to the 'Other' radio button. Another red box labeled 'C' highlights the 'Other Product Details' section, which includes a checkbox for 'Product includes cell-cultured meat or poultry components' and a checked checkbox for 'Product is NRTE breaded stuffed chicken product containing raw chicken (comminuted, trim, or whole) that may appear RTE'. At the bottom of the form are three buttons: 'Add', 'Add & Add More', and 'Cancel'.

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An asterisk (*) denotes a required field.

Product Groups

Add Product Group

HACCP Processing Category *
Not Heat Treated - Shelf Stable

HACCP Plan Name *

Finished Product Type
NonRTE

Finished Product Category *
NRTE otherwise processed poultry

Product Group *
Stuffed

Species *
Chicken

Product Group Details

Average Daily Volume *
50,001-250,000 lb

Number of Days of Production *
20 days per month

Intended Use *
☐ For RTE Cooking Only
☐ Not sampled at HPP or IR establishment because returned to producer or shelf life extension applied
☐ Other

Other Product Details
☐ Product includes cell-cultured meat or poultry components
☒ Product is NRTE breaded stuffed chicken product containing raw chicken (comminuted, trim, or whole) that may appear RTE

Add Add & Add More Cancel

Heat Treated – Shelf Stable

For the Heat Treated – Shelf Stable HACCP Category, IPP are to select the correct options from the listed dropdowns shown in box "A" using the chart in [Appendix 1](#) to assist in updating the PHIS products. [Appendix 1](#) displays the options within PHIS to update the product groups for NRTE breaded stuffed chicken products. The options needed for selection include:

1. HACCP Processing Category*
2. Finished Product Type
3. Finished Product Category*
4. Product Group*; and
5. Species*

NOTE: (*) denotes a required field

At the bottom of the page within the "Product Group Details" box, IPP are to select "Other" for the intended use, within box "B", because the product is intended for consumer cooking (the product is ready-to-cook).

Then select the radio button within box "C" for, "Product is NRTE breaded stuffed chicken product containing raw chicken (comminuted, trim, or whole) that may appear RTE," and press "Add."

The screenshot shows the 'Add Product Group' form in the PHIS system. The form is divided into two main sections: 'Product Groups' and 'Product Group Details'.

Product Groups Section (Box A): This section contains several dropdown menus. A red box labeled 'A' highlights the following fields:

- HACCP Processing Category * (Selected: Heat Treated - Shelf Stable)
- Finished Product Type (Selected: NonRTE)
- Finished Product Category * (Selected: NRTE otherwise processed poultry)
- Product Group * (Selected: Stuffed)
- Species * (Selected: Chicken)

Product Group Details Section:

- Average Daily Volume * (Selected: 50,001-250,000) lb
- Number of Days of Production * (Selected: 20) days per month
- Intended Use * (Box B):** A red box labeled 'B' highlights the 'Intended Use' section. It contains three radio buttons: 'For RTE Cooking Only', 'Not sampled at HPP or IR establishment because returned to producer or shelf life extension applied', and 'Other'. A red arrow points to the 'Other' option with the text 'Select "Other"'. The 'Other' option is selected.
- Other Product Details (Box C):** A red box labeled 'C' highlights the 'Other Product Details' section. It contains two checkboxes: 'Product includes cell-cultured meat or poultry components' (unchecked) and 'Product is NRTE breaded stuffed chicken product containing raw chicken (comminuted, trim, or whole) that may appear RTE' (checked).

At the bottom of the form, there are three buttons: 'Add', 'Add & Add More', and 'Cancel'.

Product with Secondary Inhibitors – Not Shelf Stable

For the Product with Secondary Inhibitors – Not Shelf Stable HACCP Category, IPP are to select the correct options from the listed dropdowns shown in box "A" using the chart in [Appendix 1](#) to assist in updating the PHIS products. [Appendix 1](#) displays the options within PHIS to update the product groups for NRTE breaded stuffed chicken products. The options needed for selection include:

1. HACCP Processing Category*
2. Finished Product Type
3. Finished Product Category*
4. Product Group*; and
5. Species*

NOTE: (*) denotes a required field

At the bottom of the page within the "Product Group Details" box, IPP are to select "Other" for the intended use, within box "B", because the product is intended for consumer cooking (the product is ready-to-cook).

Then select the radio button within box "C" for, "Product is NRTE breaded stuffed chicken product containing raw chicken (comminuted, trim, or whole) that may appear RTE," and press "Add."

The screenshot shows the 'Add Product Group' form in the PHIS system. The form is divided into two main sections: 'Product Groups' and 'Product Group Details'. The 'Product Groups' section contains several dropdown menus for selecting product attributes. The 'Product Group Details' section contains fields for volume, production days, and intended use, along with checkboxes for product details.

Product Groups

Add Product Group

HACCP Processing Category *
Product with Secondary Inhibitors - Not Shelf Stable

HACCP Plan Name *
[Empty dropdown]

Finished Product Type
NonRTE

Finished Product Category *
NRTE otherwise processed poultry

Product Group *
Stuffed

Species *
Chicken

Product Group Details

Average Daily Volume *
50,001-250,000 lb

Number of Days of Production *
20 days per month

Intended Use *

☐ For RTE Cooking Only

☐ Not sampled at HPP or IR establishment because returned to producer or shelf life extension applied

☐ Other

Other Product Details

☐ Product includes cell-cultured meat or poultry components

☒ Product is NRTE breaded stuffed chicken product containing raw chicken (comminuted, trim, or whole) that may appear RTE

Buttons: Add, Add & Add More, Cancel

Annotations:

- A:** Points to the dropdown menus in the 'Product Groups' section.
- B:** Points to the 'Intended Use' section, specifically the 'Other' radio button.
- C:** Points to the 'Other Product Details' section, specifically the checked checkbox for 'Product is NRTE breaded stuffed chicken product containing raw chicken (comminuted, trim, or whole) that may appear RTE'.