FSIS DIRECTIVE

FSIS SAMPLING OF FOWL SLAUGHTERED UNDER THE NEW POULTRY INSPECTION SYSTEM AS AUTHORIZED BY WAIVER

I. PURPOSE

This FSIS Directive provides instructions to inspection program personnel (IPP) for the sampling of fowl carcasses at establishments operating under the New Poultry Inspection System (NPIS). FSIS previously provided these instructions in FSIS Notices. IPP are to follow these instructions while FSIS collects data to determine whether rulemaking to include fowl in the NPIS regulations is supported.

II. BACKGROUND

A. Fowl are female chickens greater than 10 months in age (9 CFR 381.170). FSIS has issued waivers from 9 CFR 381.76(b)(1)(iv) and 9 CFR 381.67 to allow fowl establishments to operate under NPIS with line speeds up to 140 birds per minute. All establishments operating under waivers must participate in the Salmonella Initiative Program (SIP). As part of SIP, establishments must collect carcass samples for a daily paired rehang and post-chill Aerobic Plate Count (APC) testing and a weekly paired rehang and post-chill Salmonella testing. In addition, FSIS is assigning collection of post-chill samples for Salmonella and Campylobacter analysis at fowl establishments permitted to operate under NPIS through the issuance of a waiver. While fowl are not subject to Salmonella performance standards, FSIS will assess fowl slaughter establishments operating under NPIS via a waiver on how they are performing relative to the Salmonella performance standards for young chicken carcasses. FSIS will evaluate the data collected to determine whether rulemaking is necessary for the inclusion of fowl under NPIS.

B. This directive describes the procedures IPP are to follow when performing Public Health Information System (PHIS) sampling tasks assigned to fowl slaughter establishments implementing a SIP waiver to slaughter fowl under NPIS.

III. SAMPLING TASK ASSIGNMENT

A. Notification of sampling requests will appear as alerts through PHIS. The samples will appear as directed tasks on the establishment task list as an HC_HF_CARC01 sampling task code.

B. IPP are to notify official establishment management before collecting a sample and inform management that they will be collecting a fowl carcass sample for Salmonella and Campylobacter analysis.

C. IPP are to refer to FSIS Directive 13.000.2, Performing Sampling Tasks in Official Establishments Using the Public Health Information System, for instructions on how to add the task to the task calendar, enter the sample information into PHIS, submit the sample information to the lab, and print a finalized sample collection form from PHIS.
D. IPP are to collect the samples and submit them to the FSIS laboratory within the PHIS identified sample collection window. IPP are not to allow sampling tasks to remain at the end of the sampling window. IPP are to cancel any sampling tasks that cannot be collected and provide the applicable reason.

E. Tasks will be assigned based on volume at the same frequency as young chicken carcasses.

IV. SAMPLING SUPPLIES FOR FOWL CARCASS SAMPLING

A. IPP will receive sampling supplies from the FSIS laboratories prior to sample collection.

B. If IPP do not receive sampling supplies or need additional sampling supplies, they are to request the supplies at least three business days before the date of the scheduled sample task. IPP are to follow the instructions provided in FSIS Directive 13,000.2 for ordering sampling supplies through PHIS. IPP may also submit requests for sampling supplies via Outlook by selecting one of the below addresses from the Global Address List.

- FSIS – Sampling Supplies – Western Lab
- FSIS – Sampling Supplies – Eastern Lab
- FSIS – Sampling Supplies – Midwestern Lab

C. To request sampling supplies by e-mail, IPP are to enter “Fowl Sampling Supplies” in the e-mail subject heading and, in the e-mail body, include the establishment name, number, street address (no P.O. boxes), the project code (HC_HF_CARCC01), and the IPP contact name and telephone number.

D. The shipping container will include the following supplies:

1. Pairs of gloves (2);
2. 120-ml sterile plastic sample jar with screw cap (1);
3. 15” x 20” large sterile plastic bag (1);
4. 400 mL sterile, pre-chilled neutralizing Buffered Peptone Water (nBPW) (1);
5. Quart re-sealable zipper lock bag (1);
6. 6” x 12” plastic sleeve or zipper lock bag for the printed PHIS form (FSIS form 8000-19 Revision 1) (1);
7. FSIS Laboratory Sample Seal (FSIS Form 7355-2A/2B) (1);
8. Absorbent pad (1);
9. Gel coolant pack (1 or more);
10. Foam plug (1);
11. Cardboard separator (1); and
12. Billable stamp (3, one per FSIS Laboratory for submitting the sample).
E. IPP are to use only the supplies provided for the fowl slaughter sampling. Additional cardboard separators and gel coolant packs may be included with the sampling supplies, depending upon the time of the year. Sampling supplies that are not provided in the shipping container or that are not sent from any of the three FSIS laboratories for this project are not to be used.

F. If any of the sampling supplies are missing from the shipping container or damaged, IPP are to contact the laboratory using the instructions provided in Section IV.B of this notice and request replacements.

G. IPP are to place the gel packs in the freezer for a minimum of 12 hours prior to sample collection.

H. IPP are to refrigerate the nBPW upon receipt. The sampling transport broth must be pre-chilled (refrigerated). Pre-chilling these items is critical to the sampling effort. IPP are to only use sampling transport broth that is pre-chilled. IPP are not to use sampling transport broth intended for other sampling projects.

V. SAMPLE SELECTION AND SAMPLE COLLECTION

A. IPP are to select only fowl samples for this project. If the establishment slaughters other species under NPIS, the other species are not eligible for sampling under this project code.

B. IPP are to refer to FSIS Directive 10,250.1, Salmonella and Campylobacter Verification Program for Raw Meat and Poultry Products, Chapter II, Sections III and IV, on the collection of a carcass rinsate sample.

VI. HOW TO COMPLETE THE SAMPLING TASK AND SHIP THE SAMPLE

A. IPP are to follow the instructions provided in FSIS Directive 13,000.2 for completing sampling tasks in PHIS and FSIS Directive 7355.1, Use of Sample Seals for Laboratory Samples, on the use of sample seals (FSIS Form 7355-2A/2B) to maintain sample security and identification.

B. IPP are to follow the instructions provided in FSIS Directive 10,250.1, Chapter VI, to pack the shipping container and submit the collected sample.

VII. SAMPLE RESULTS REPORTING AND FSIS ACTIONS

A. If the fowl slaughter establishment has not been previously advised, IPP are to inform the establishment that FSIS will calculate the establishment’s category (i.e., Category 1, 2, or 3) based on Salmonella results though the establishment is not subject to the performance standards. FSIS will not post the establishment’s category on the FSIS website; however, sampling results may be used as a trigger point for the establishment to conduct a root cause analysis, per the terms of the waiver. Because these establishments are not subject to the performance standards, fowl establishments will not be subject to follow-up sampling, Public Health Risk Evaluations (PHREs)/Food Safety Assessments, or establishment specific category FSIS web postings as a result of the category determination.

B. As with the young chicken carcass sampling project, the PHIS Establishment Profile Summary Report will identify the FSIS calculated categorization (Category 1, 2, or 3) based on the Salmonella performance standards for young chicken carcasses. IPP will receive PHIS Category Alerts, as applicable. Sample results will be reported in PHIS and Laboratory Information Management System Direct. IPP are to review
the test results and inform the establishment of the results upon receipt.

C. **FSIS Directive 10.250.2, Performance Standards: Salmonella Verification Program for Raw Poultry Products** is not applicable to the fowl carcass sampling project.

1. Establishment category status for fowl will not be publicly posted on the FSIS website.

2. If the fowl slaughter establishment exceeds the *Salmonella* performance standard (e.g., Category 3):
   a. PHIS will not assign follow-up sampling tasks; and
   b. District Offices are not to schedule a PHRE only because the fowl establishment exceeded the performance standard. Districts may use the FSIS sampling data in their continued consideration to schedule not-for-cause PHREs as described in **FSIS Directive 5100.4, Public Health Risk Evaluation Methodology**.

D. At the next weekly meeting following the result of a completed sample, IPP are to discuss the new information with establishment management and document this discussion in the weekly meeting notes (see **FSIS Directive 5010.1, Food Safety Related Topics for Discussion During Weekly Meetings with Establishment Management**).

E. If the establishment exceeds 5 *Salmonella* positives out of 51 samples analyzed or exceeds a 9.8 percent *Salmonella* positive in the 52-week moving window based on FSIS results or its own results, IPP are to verify that the establishment performs a root cause analysis, as instructed in the SIP verification plan.

**VIII. QUESTIONS**

Refer questions regarding this directive to your supervisor and if 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 for the inquiry type.

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

Assistant Administrator
Office of Policy and Program Development