User Guide to Find Data Included in the Past Quarterly Establishment Information Letters

Last Edit Date: October 31st, 2024

FSIS continues to expand data available in the Public Health Information System (PHIS) reports and online data postings. As a result, FSIS discontinued issuing quarterly establishment information letters by email to meat and poultry establishments as of July 2024. These letters provided comprehensive results for products sampled and in-plant tests performed by FSIS at the establishment within the previous 12 months.

This document serves as a guide for industry users and FSIS in-plant personnel (IPP) to identify the location of sampling data that were available in the Quarterly Establishment Information Letters. This document explains where to find corresponding data in current PHIS reports and other online resources. The symbol * used in the text below indicates these data are available in an Industry PHIS report. There is also a PHIS report available only to IPP that contains the same data. Please see Appendix I for instructions on accessing PHIS.

Quick Reference Guide

The Quick Reference Guide provides the names of the PHIS Industry Reports, PHIS IPP Reports, and the online postings' names and locations.

Sampling Data Type	PHIS Industry Report Name	PHIS IPP Report Name	Online Posting
Poultry Categorization	Industry Establishment Profile for Establishments	Establishment Profile	Salmonella Verification Testing Program Monthly Posting
Beef	Industry Sampling Results for Primary Establishment Number Detailed	Lab Sampling and Further Characterizations	Raw Beef Sampling Dataset
Poultry	Industry Sampling Results for Primary Establishment Number Detailed	Lab Sampling and Further Characterizations	Raw Poultry Sampling Dataset
Pork	Industry Sampling Results for Primary Establishment Number Detailed	Lab Sampling and Further Characterizations	Raw Pork Products Sampling Dataset
Ready-To-Eat (RTE)	Industry Sampling Results for Primary Establishment Number Detailed	Lab Sampling and Further Characterizations	Risk-Based Listeria monocytogenes Sampling Dataset, RTE Meat and Poultry Sampling Dataset, RTE Intensified Verification Testing Dataset
Residue	Industry Sampling Results for Primary Establishment Number Detailed	In-Plant Residue Sampling	N/A

Detailed Sampling Data Locations

The following sections contain information on each type of sampling data found in the former Quarterly Establishment Information Letters and where the data can currently be found in PHIS and online data postings. Below is a breakdown of the data presented in each section of the letters along with an example picture from the letters. This is followed by a description of where IPP and industry can currently locate sampling data results, including links for online data postings and pictures of data from PHIS report(s).

Poultry Category Results

The most recent product categories, *Salmonella* category rating, and categorization period dates were listed in the quarterly establishment information letters:

Summary Results for your establishment for the Sampling Period 04/01/2023 to 03/31/2024

Table: Category Results

Product	Analysis	Category	Categorization Period
Chicken Parts	*Salmonella*	2	04/16/23 - 04/13/24
Young Chicken Carcasses	*Salmonella*	2	04/16/23 - 04/13/24

Results from the Category Results table are found in a combination of places, including the Establishment Profile Report,* the online Salmonella Verification Testing Program Monthly Posting and IPP can access the Poultry Categorization Report in PHIS.

Establishment Profile Poultry Categorization Table

Product	Pathogen	HACCP Category	Categorization Date	Categorization Period	Last Category Change Date
Chicken Parts	Salmonella	2	05/14/2024	05/07/2023-05/04/2024	06/13/2023
Young Chicken Carcasses	Salmonella	2	05/14/2024	05/07/2023-05/04/2024	02/13/2024

Beef Results

The past 12 months of beef sampling results were presented by project code and product, displaying the pathogen tests, number of samples collected, number of positives, number of positives over the number of samples collected, percent positive and percent positive for the same time range for establishments of a similar size.

Table: Summary Results by Project for the Sampling Period 04/01/2023 to 03/31/2024

Project	Product	#Samples Collected*	Analysis	#Positive / #Analyzed	% Positive**	Industry % Positive for Small Establishments**
MT43	Raw Ground Beef or Veal Products	17	*Salmonella*	2/17	11.8%	1.3%
		17	*E. coli* O157:H7	0/17	N/A	N/A
		17	NON-O157 STEC	0/17	N/A	N/A

Beef results are found in the Lab Sampling and Further Characterizations Report* and the online Raw Beef Sampling Dataset. Calculated fields for percent positive by Project/Analysis and industry percent positive by establishment size are available in the Lab Sampling and Further Characterizations Report.*

Lab Sampling and Further Characterizations Summary Table

HACCP Size	Pathogen	Project Code	Project Name	Sample Source	Total Negative	Total Positive	Total Analyzed	Percent Positive	Industry Percent Positive for Similarly-Sized Establishments
Small	SALM	MT43	Risk-based Sampling of Raw Ground Beef	Product-Raw-Ground,	15	2	17	11.76%	1.25%
Small	STEC	MT43	Risk-based Sampling of Raw Ground Beef	Product-Raw-Ground,	17	0	17	0.00%	0.17%
Small	SALM	MT65_C	Sampling of Bench Trim for further use	Product-Raw-Intact-Beef	1	0	1	0.00%	0.52%
Small	STEC	MT65_C	Sampling of Bench Trim for further use	Product-Raw-Intact-Beef	1	0	1	0.00%	0.13%

Further classifications of positive samples for *Salmonella* serotype, *Salmonella*/Shiga toxin-producing *E. coli* (STEC) Pulse Field Gel Electrophoresis (PFGE)/Antimicrobial Resistance (AMR) profile and O-group for non-O157 STEC were present in the letters.

Table: Serotype, PFGE, and Antimicrobial Resistance Profile Results for the Positive Samples for the Sampling Period 04/01/2023 to 03/31/2024

Form ID	Collection Date	Project	Product	Analysis	Serotype/ commonly associated with human illness[2]	PFGE Pattern (#Recurrences*†)	Antimicrobial Resistance Profile (Classification)**
103257232	09/11/23	MT43	Raw Ground Beef or Veal Products	*Salmonella*	Montevideo/Yes	N/A	Pan-Susceptible
103346489	02/02/24	MT43	Raw Ground Beef or Veal Products	*Salmonella*	Montevideo/Yes	N/A	Pan-Susceptible

These classifications are found in the Lab Sampling and Further Characterizations report* and the online Raw Beef Sampling Dataset.

Lab Sampling and Further Characterizations Detailed Results Table

Form ID	Project Code	Project Name	Sample Source	Collection Date	Analysis Name	Pathogen	Tissue	Test Result
103346489	MT43	Risk-based Sampling of Raw	Product-Raw-Ground,	02/02/2024	Amoxicillin – Clavulanic Acid	SALM		<=
103346489	MT43	Risk-based Sampling of Raw	Product-Raw-Ground,	02/02/2024	Ampicillin Operator	SALM		<=
103346489	MT43	Risk-based Sampling of Raw	Product-Raw-Ground,	02/02/2024	Azithromycin Operator	SALM		NA
103346489	MT43	Risk-based Sampling of Raw	Product-Raw-Ground,	02/02/2024	Cefoxitin Operator	SALM		NA
103346489	MT43	Risk-based Sampling of Raw	Product-Raw-Ground,	02/02/2024	Ceftriaxone Operator	SALM		<=
103346489	MT43	Risk-based Sampling of Raw	Product-Raw-Ground,	02/02/2024	Chloramphenicol Operator	SALM		NA

Poultry Results

The past 12 months of poultry sampling results were presented by project code and product, displaying pathogen tests, number of samples collected, number of positives, number of positives over the number of samples collected, percent positive and percent positive for the same time range for establishments of a similar size.

Table: Summary Results by Project for the Sampling Period 04/01/2023 to 03/31/2024

Project	Product	#Samples Collected*	Analysis**	#Positive / #Analyzed	% Positive	Industry % Positive for Large Establishments
HC_CH_CARC01	Young Chicken Carcasses	56	*Salmonella*	1/56	1.8%	3.5%
			Campylobacter	10/40	25.0%	20.5%
HC_CPT_LBW01	Chicken Parts – legs, breasts, wings	60	*Salmonella*	2/60	3.3%	6.8%
			Campylobacter	7/44	15.9%	19.2%

Poultry results are found in the Lab Sampling and Further Characterizations Report* in PHIS and the Raw Poultry Sampling Dataset. Calculated fields for percent positive by Project/Analysis and industry percent positive by establishment size are available in the Lab Sampling and Further Characterizations Report.*

Lab Sampling and Further Characterizations Summary Table

HACCP Size	Pathogen	Project Code	Project Name	Sample Source	Total Negative	Total Positive	Total Analyzed	Percent Positive	Industry Percent Positive for Similarly-Sized Establishments
Large	CAMP	HC_CH_CARC01	HACCP Verification for Young Chicken Carcasses	Animal-Chicken-	30	10	40	25.00%	20.58%
Large	SALM	HC_CH_CARC01	HACCP Verification for Young Chicken Carcasses	Animal-Chicken-	55	1	56	1.79%	3.50%
Large	CAMP	HC_CPT_LBW01	Sampling for Chicken Parts - Legs, Breasts, and Wings	Product-Raw-Intact-Chicken	37	7	44	15.91%	19.61%
Large	SALM	HC_CPT_LBW01	Sampling for Chicken Parts - Legs, Breasts, and Wings	Product-Raw-Intact-Chicken	58	2	60	3.33%	6.73%
Large	CAMP	NARMS_YC	NARMS-Young Chickens	Animal-Chicken-Young	0	5	5	100.00%	71.30%
Large	ENTC	NARMS_YC	NARMS-Young Chickens	Animal-Chicken-Young	0	5	5	100.00%	100.00%

Further classifications from positive samples of *Salmonella* serotype, *Salmonella*/*Campylobacter* PFGE/AMR profile, and *Campylobacter* species were also present in the letters. Additional highlighting was present for samples found with a *Salmonella* serotype of Enteritidis, Infantis or Typhimurium.

Table: Serotype, PFGE, and Antimicrobial Resistance Profile Results for the Positive Samples for the Sampling Period 04/01/2023 to 03/31/2024

Form ID	Collection Date	Project	Product	Analysis*	Serotype/ Commonly Associated with Human Illness[2]	PFGE Pattern (#Recurrences**†)	Antimicrobial Resistance Profile (Classification***)	Campy Species
103167867	04/06/23	HC_ CH_ CARC01	Young Chicken Carcasses	*Salmonella*	Typhimurium - Possible Vaccine Strain/No	N/A	Pan-Susceptible	N/A
103175505	04/24/23	HC_ CH_ CARC01	Young Chicken Carcasses	*Campylobacter*	N/A	N/A	TET (H)	*C. coli*

These classifications are also found in the Lab Sampling and Further Characterizations Report* and the online Raw Poultry Sampling Dataset.

Lab Sampling and Further Characterizations Detailed Results Table

Form ID	Project Code	Project Name	Sample Source	Collection Date	Analysis Name	Pathogen	Tissue	Test Result
103167867	HC_CH_CARC01	HACCP Verification for	Animal-Chicken-Broiler / Young	04/06/2023	Amoxicillin – Clavulanic Acid	SALM		<=
103167867	HC_CH_CARC01	HACCP Verification for	Animal-Chicken-Broiler / Young	04/06/2023	Ampicillin Operator	SALM		<=
103167867	HC_CH_CARC01	HACCP Verification for	Animal-Chicken-Broiler / Young	04/06/2023	Azithromycin Operator	SALM		NA
103167867	HC_CH_CARC01	HACCP Verification for	Animal-Chicken-Broiler / Young	04/06/2023	Cefoxitin Operator	SALM		NA
103167867	HC_CH_CARC01	HACCP Verification for	Animal-Chicken-Broiler / Young	04/06/2023	Ceftriaxone Operator	SALM		<=

Pork Results

The past 12 months of pork sampling results were presented by project code and product type, displaying the pathogen tests, number of samples collected, number of positives, number of positives over the number of samples collected, percent positive and percent positive for the same time range for establishments of a similar size.

Table: Summary Results by Project for the Sampling Period 04/01/2023 to 03/31/2024

Project	Product	#Samples Collected*	Analysis	#Positive / #Analyzed	% Positive	Industry % Positive for Small Establishments
HC_PK_ COM01	Verification Sampling for Pork - Comminuted (Ground, Mechanically Separated, and Other Comminuted)	36	*Salmonella*†	6/36	16.7%	19.9%

Pork results are found in the Lab Sampling and Further Characterizations Report* and the online Raw Pork Products Sampling Dataset. Calculated fields for percent positive by Project/Analysis

and industry percent positive by establishment size are available in the Lab Sampling and Further Characterizations Report.*

Lab Sampling and Further Characterizations Summary Table

HACCP Size	Pathogen	Project Code	Project Name	Sample Source	Total Negative	Total Positive	Total Analyzed	Percent Positive	Industry Percent Positive for Similarly-Sized Establishments
Small	SALM	HC_PK_COM 01	Verification Sampling for Pork	Product-Raw-Ground,	30	6	36	16.67%	19.95%

Further classifications from positive samples of *Salmonella* serotype and *Salmonella* PFGE/AMR profile were also present in the letters. Percent Positive values are found in the Lab Sampling and Further Characterizations Report.*

Table: Serotype, PFGE, and Antimicrobial Resistance Profile Results for the Positive Samples for the Sampling Period 04/01/2023 to 03/31/2024

Form ID	Collection Date	Project	Product	Analysis	Serotype/ commonly associated with human illness[2]	PFGE Pattern (#Recurrences*†)	Antimicrobial Resistance Profile (Classification)**
103174001	04/11/23	HC_ PK_ COM01	Verification Sampling for Pork - Comminuted (Ground, Mechanically Separated, and Other Comminuted)	*Salmonella*	Brandenburg/No	N/A	Pan-Susceptible

These classifications are also found in the Lab Sampling and Further Characterizations Report* and the online Raw Pork Products Sampling Dataset.

Lab Sampling and Further Characterizations Detailed Results Table

Form ID	Project Code	Project Name	Sample Source	Collection Date	Analysis Name	Pathogen	Tissue	Test Result
103174001	HC_PK_COM01	Verification Sampling for Pork -	Product-Raw-Ground,	04/11/2023	Amoxicillin – Clavulanic Acid	SALM		<=
103174001	HC_PK_COM01	Verification Sampling for Pork -	Product-Raw-Ground,	04/11/2023	Ampicillin Operator	SALM		<=
103174001	HC_PK_COM01	Verification Sampling for Pork -	Product-Raw-Ground,	04/11/2023	Azithromycin Operator	SALM		NA
103174001	HC_PK_COM01	Verification Sampling for Pork -	Product-Raw-Ground,	04/11/2023	Cefoxitin Operator	SALM		NA
103174001	HC_PK_COM01	Verification Sampling for Pork -	Product-Raw-Ground,	04/11/2023	Ceftriaxone Operator	SALM		<=

Ready-To-Eat (RTE) Results

The past 12 months of RTE sampling results were presented by project code and product type, displaying the pathogen tests, number of samples collected, number of positives, and number of positives over the number of samples collected.

Table: Summary Results by Project for the Sampling Period 04/01/2023 to 03/31/2024

Project	Product	#Samples Collected*	Analysis	#Positive / #Analyzed
RTEPROD_RISK	RTE Product Sample	3	*Salmonella*	0/3
		3	*Listeria monocytogenes*	1/3

RTE results are found in the Lab Sampling and Further Characterizations Report* in PHIS and the , RTE Meat and Poultry Sampling Datasetand Calculated fields for percent positive by Project/Analysis are provided in the Lab Sampling and Further Characterizations Report*.

Lab Sampling and Further Characterizations Summary Table

HACCP Size	Pathogen	Project Code	Project Name	Sample Source	Total Negative	Total Positive	Total Analyzed	Percent Positive	Industry Percent Positive for Similarly-Sized Establishments
Large	LMON	RTEPROD_RISK	RTEPROD Sampling - Risk-	Product-RTE-Fully Cooked,	0	1	1	100.00%	5.26%
Large	LMON	RTEPROD_RISK	RTEPROD Sampling - Risk-	Product-RTE-Other Fully	2	0	2	0.00%	0.00%
Large	SALM	RTEPROD_RISK	RTEPROD Sampling - Risk-	Product-RTE-Fully Cooked,	1	0	1	0.00%	0.00%
Large	SALM	RTEPROD_RISK	RTEPROD Sampling - Risk-	Product-RTE-Other Fully	2	0	2	0.00%	0.00%

Further classifications for positive samples of *Salmonella* serotype and *Salmonella*/PFGE/AMR profile were also present in the letters. WGS results including allele code, number of recurrences and consistency with harborage/cross-contamination for *Listeria monocytogenes* were also included.

Table: WGS Results for the Positive Samples for the Sampling Period 04/01/2023 to 03/31/2024

Form ID	Collection Date	Project	Product	Analysis	Allele Code (# Recurrence)*	Consistent with Harborage†	Consistent with Cross-Contamination†
103259385	09/27/23	RTEPROD_RISK	RTE Product Sample	*Listeria monocytogenes*	LMO1.1-73.1.1.2.89|10/17/2023 (0)	No	No
103304950	11/28/23	INTENV	IVT Non-Food Contact Surface	*Listeria monocytogenes*	LMO1.1-13.1.2.6| 12/12/2023 (0)	No	No

These classifications are also found in the Lab Sampling and Further Characterizations Report* and the Risk-Based Listeria monocytogenes Sampling Dataset, RTE Meat and Poultry Sampling Dataset and RTE Intensified Verification Testing Dataset.

In-plant Residue Testing

The past 12 months of in-plant residue testing results were presented by animal category, displaying the number of domestic/collector generated samples, the number of in-plant tests performed, the number of in-plant samples analyzed by the lab, the number of violative animals found, and the number of distinct violative residues found.

Table: Summary of Sampling Results (Residue) for the Sampling Period 04/01/2023 to 03/31/2024

Animal	#Domestic Scheduled Samples	#Collector Generated Samples	#In-Plant Tests*	#In-Plant Samples Analyzed By Lab**	#Violative Animals	#Violative Residues/Analytes
Beef Cow	22	1	1609	27	5	4
Bull/Stag	0	0	56	0	0	0
Dairy Cow	23	0	115	5	1	1

*Total Number Domestic Inspector Generated (Mainly In-plant screens using KIS test Kit)
**Number of In-plant screens positive (Mainly KIS tests) that was analyzed by labs

Table: Violative Residues Found for the Sampling Period 04/01/2023 to 03/31/2024

Animal	Violative Residue(s) Found
Beef Cow	Desfuroylceftiofur, Penicillin, Sulfamethazine, Tilmicosin
Dairy Cow	Meloxicam

In-plant testing results are found in the In-plant Residue Sampling Report* in PHIS.

In-plant Residue Sampling Summary Table

Animal SubClass	Number of Domestic Scheduled Samples	Number of Collector Generated Samples	Number of In-Plant Tests	Number of In-Plant Samples Analyzed By Lab	Number of Violative Animals	Number of Distinct Violative Residues Found	Distinct Violative Residues Found
Beef Cow	22	1	1609	27	5	4	Desfuroylceftiofur,Tilmicosin,Sulfamethazine,Penicillin
Bull/Stag	0	0	56	0	0	0	
Dairy Cow	23	0	115	5	1	1	Meloxicam

Appendix I: Accessing PHIS

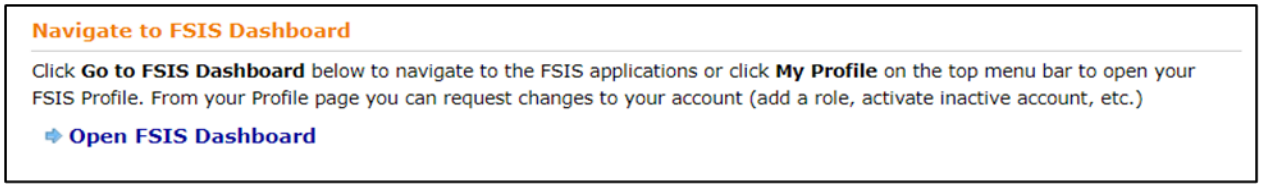
PHIS requires users to have an eAuthentication Assurance Level 2 account. Use this link to register for an account.

Users will also need to work with IPP to ensure that at least one Establishment Administrator contact is listed in the establishment's PHIS profile. The contact information must exactly match (case sensitive) the information for the associated eAuthentication account. Once a contact has been added to the profile, the user will need to submit an enrollment request for a Plant Management role by performing the following steps:

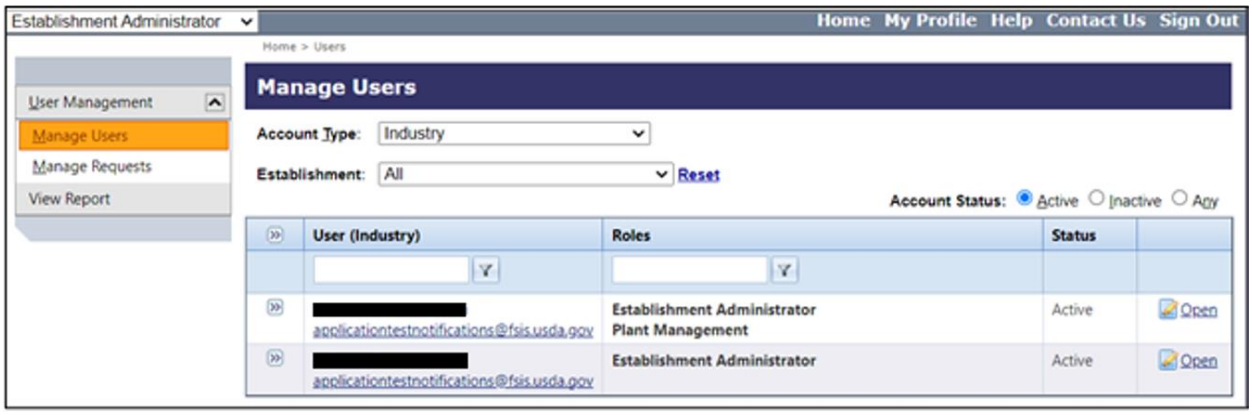
1. Open https://phis.fsis.usda.gov/Enrollment.

2. Log in to PHIS with your eAuthentication account.

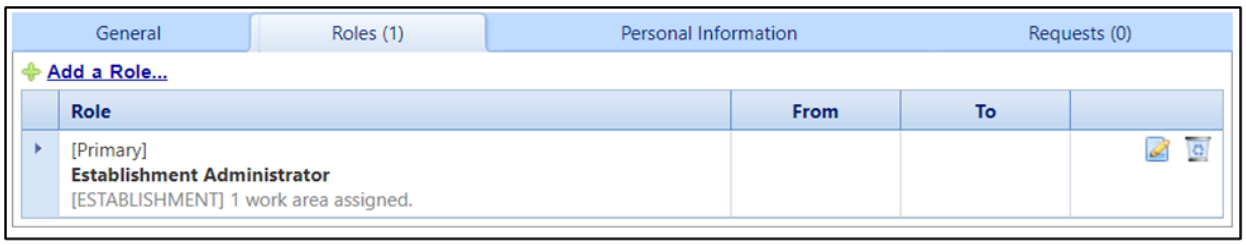
3. If PHIS identifies one or more matching contact record(s), PHIS displays a link to Open FSIS Dashboard. Click on **Open FSIS Dashboard**.

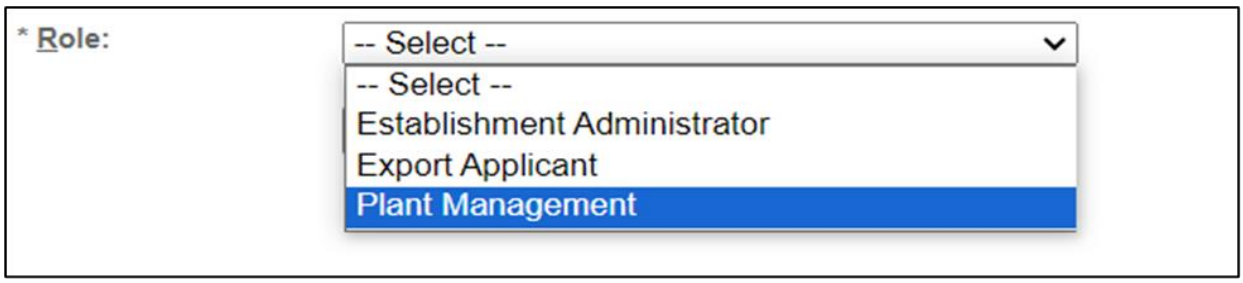


4. Opening that link will take the user to their dashboard where they can use **Manage Users** under the **User Management** tab to add the Plant Management Role to their account to run PHIS Industry reports.



5. **Open** the contact to which you wish to add the Plant Management role, then click **Add a Role** under the **Roles** tab, then select **Plant Management** in the drop-down menu. When done, click **Save** or **Save and Go Back**.





6. Once the Plant Management role has been added, use the top left drop down to change the role from Establishment Administrator to Plant Management. Then click **View Report** on the left to view the PHIS Industry reports.