

This table identifies establishments currently participating in the *Salmonella* Initiative Program (SIP), a regulatory waiver program. FSIS regulations (specifically 9 CFR 303.1(h), 381.3(b), and 590.10) authorize the Administrator to waive for limited periods any provisions of the regulations to permit experimentation so that new procedures, equipment, and processing techniques may be tested to facilitate definite improvements. As described in the July 13, 2011, *Federal Register* notice, [Salmonella Verification Sampling Program: Response to Comments on New Agency Policies and Clarification of Timeline for the Salmonella Initiative Program \(SIP\)](#), “[the] Salmonella Initiative Program (SIP) [is] for meat and poultry slaughter establishments that agree to share internal food safety data with FSIS in order to receive waivers of regulatory requirements. SIP benefits public health in that it encourages slaughter establishments to test for microbial pathogens and to respond to the ongoing results by taking steps when necessary to regain process control and thus to minimize the presence of pathogens of public health concern.”

This table lists the waivers from regulatory requirements that FSIS has granted to SIP establishments. Establishments participating in SIP test for *Salmonella*, *Campylobacter* (if applicable), and generic *E. coli* or other indicator organisms and share all sample results with FSIS. The SIP data may inform future rulemaking activities. Additionally, the former HIMP establishments have been removed from the [List of Participating Plants](#) on the HIMP tab of the FSIS website and have been incorporated into this Table, if they are still actively operating under a regulatory waiver.

FSIS will update this information should it grant new waivers.

Poultry line speed waivers (9 CFR 381.69 (a) and 381.69 (b))		NPIS	HIMP	Former HIMP
P468	Peco Foods, Inc.	X		X
P192	Pilgrims’ Pride Corp.	X		X
P548	JCG Foods of Alabama, LLC	X		X
P6505	Norman W. Fries, Inc.	X		X
P341	Golden Rod Broiler	X		X
P7101	Tyson Foods, Inc	X		X
P1307	Mar-Jac Poultry-AL	X		X
P758	Tyson Foods, Inc	X		X
P727 V727	Simmons Prepared Foods, INC	X		X
P7927	Amick Farms, LLC	X		X
P165S	Ok Foods, Inc.	X		X
M810 P810	Pilgrims’ Pride Corp.	X		X
P517	Mar-Jac Poultry-MS	X		X
P177	Pilgrims’ Pride Corp.	X		X
P1249	George's Chicken LLC	X		X
P7987	Amick Farms, LLC	X		X
P206	Pilgrims’ Pride Corp.	X		X
P584	Pilgrims’ Pride Corp.	X		X
P165H	Ok Foods, Inc.	X		X
P687	House of Raeford	X		X
P46091	Ozark Mountain Poultry, Inc	X		
P1257	Fieldale Farms, Inc.	X		
P20604	Gerber Poultry, Inc.	X		
P45483	Peco Foods, Inc.	X		
P1201	Pilgrims’ Pride Corp.	X		
P18	Cargill (turkey)	X		X

P635	Cargill (turkey)	X		X
NPIS for other species (fowl, duck) (9 CFR 381.76 (b)(1)(iv))				
P1480	Tip Top	X		
P27389	Pittman Farms	X		
Poultry inspection staffing standards (9 CFR 381.76; 381.36 (c)(1)(iii)) – increased number of inspectors per line				
P17980	Pilgrim's Pride			
Fowl slaughter under SIS and finished product standards (381.76(b)(1)(i) and 381.76(b)(3))				
P27	Tyson Foods, Inc			
Ready-to-cook standard to allow oil glands to remain intact on finished turkey carcasses (9 CFR 381.1)				
P46881	Kelly Turkey			
Sampling Frequency (9 CFR 381.65(g)(2)(i))				
P7470	Mountaire Farms, Inc.	x		
Market Hog line speed, decreased number of inspectors, generic <i>E. coli</i> testing waivers (9 CFR 310.1 (b)(3); 310.25 (a) and 310.25 (b))				
M00085B	Swift Pork Company		X	
M46491	WholeStone Farm Cooperative, Inc		X	
M00360	Smithfield Packaged Meats Corp.		X	
M00791	Clemens Food Group, LLC		X	
M01620	Quality Pork Processors		X	
M00791C	Clemens Food Group, LLC			
Market Hog hair removal, handling of bruised parts, generic <i>E. coli</i> testing waivers (9 CFR 310.11; 310.14; 310.25 (a) and 310.25 (b))				
M00244	Tyson Foods, Inc			
M00244L	Tyson Foods, Inc			
M00244W	Tyson Foods, Inc			
M00244I	Tyson Foods, Inc			
M00244M	Tyson Foods, Inc			