



Special Alert

FSIS to Resume Posting of Individual *Salmonella* Category Status for Poultry Carcass Establishments

FSIS began posting individual establishment categories for *Salmonella* performance standards for poultry carcasses in May 2016, as announced in the *Federal Register* (81 FR 7285). In November 2016, FSIS temporarily suspended the web posting of category status for individual carcass establishments to analyze the effect of the use of the new neutralizing Buffered Peptone Water (nBPW) on the *Salmonella* performance standards and to assess the implementation of follow-up sampling at Category 3 poultry carcass establishments. FSIS has concluded these analyses and will resume web posting of individual establishments' category status for *Salmonella* performance standards for poultry carcasses today. As discussed in the *Federal Register*, data support that public posting of establishment performance encourages establishments to make changes to address *Salmonella* (81 FR 7295-7296).

FSIS Constituent Update is prepared by the Congressional and Public Affairs Staff, Office of Public Affairs and Consumer Education

Assistant Administrator
Carol Blake

Deputy Assistant Administrator
Aaron Lavallee

Director
Roxanne Smith

Editor
Veronika Medina

Establishment Number	Establishment Name	City	State	Product Class	Salmonella Category
P123456	Example Inc.	Your City	DC	Young Chicken Carcasses	3
P126543	Example Two Co.	My City	DC	Young Chicken Carcasses	NA
P345678	Example Three Inc.	This City	DC	Young Turkey Carcasses	2
P234567	Example Four Farms	One City	DC	Young Turkey Carcasses	1

LEGEND		Salmonella Performance Category		
Product Class	Category 1	Category 2	Category 3	
Young Chicken Carcasses	0-4.9%	>4.9-9.8%	>9.8%	
Young Turkey Carcasses	0-3.5%	>3.5-7.1%	>7.1%	

Note: Posting will include information on category thresholds for product classes, in response to stakeholder feedback on the format. "NA" is used to denote establishments for which FSIS has not yet accumulated the minimum number of samples to assess process control.

Additionally, the Agency intends to begin the web posting of category status relative to *Salmonella* for individual establishments that produce chicken parts and comminuted poultry products in June 2018 and will announce specifically when we will begin this posting in a future *Constituent Update*.



Special Alert

FSIS Posts Aggregate Results for Chicken Parts, Comminuted Poultry and Poultry Carcasses Tested for *Salmonella* and *Campylobacter*

Today, FSIS will update the publicly posted aggregate sampling results relative to process control categories for establishments producing young chicken or turkey carcasses, raw chicken parts or Not Ready-To-Eat (NRTE) comminuted poultry products at: <http://www.fsis.usda.gov/wps/portal/fsis/topics/data-collection-and-reports/microbiology/salmonella-verification-testing-program>.