

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

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| FSIS DIRECTIVE | 10,230.4 | 8-6-96 |
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**SALMONELLA SURVEILLANCE PROGRAM
FOR LIQUID AND FROZEN EGG PRODUCTS**

I. PURPOSE

This directive provides information for inspectors about the Salmonella surveillance program for pasteurized liquid and frozen egg products.

II. CANCELLATION

Section 8.IV.A. of the Egg Products Inspector's Handbook dated 1/31/94

III. RESERVED

IV. RESERVED

V. SAMPLING CATEGORIES

A. Whites (with or without added ingredients).

B. Whole eggs or yolks (with less than 2 percent added ingredients or no added ingredients).

C. Whole eggs (or yolks or blends thereof with 2 percent or more added ingredients other than salt or sugar).

D. Whole eggs or yolks or blends thereof (with 2 percent or more salt or sugar added).

VI. GENERAL SAMPLING PROVISIONS

A. The sampling frequency will increase or decrease based on a plant's history of producing Salmonella negative product.

DISTRIBUTION: Inspection Offices, T/A
Inspectors, Plant Mgmt., T/A Plant Mgmt.,
TRA, ABB, PRD, Import Offices

OPI: IO/EPID

B. Five individual samples from each lot must be collected and analyzed individually. A lot is considered to be one day's production (physically separated pasteurization run) of each type of product within the applicable category.

C. Product should be sampled in the liquid form. When cooking an egg product is permitted in lieu of pasteurization, the cooked product must be selected for sampling at the frequency specified for the applicable product category.

D. Samples must be drawn from the first and last product packaged, randomly throughout packaging, and/or after product has been held in the cooler or freezer. In addition, samples must be drawn from different types of containers.

VII. SAMPLING RATES

Sampling for each product category will begin at the 100 percent frequency level unless or until a history of compliance has been established (60 consecutive lots are Salmonella negative). For each category, one type of product will be identified for sampling each day on a rotation basis. (Each product within a category does not need to be sampled every day.)

No history of compliance for a category--every lot must be sampled until 60 consecutive lots are found to be Salmonella negative.

Level 1--1 lot sampled for every 2 lots produced.

Level 2--1 lot sampled for every 4 lots produced.

Level 3--1 lot sampled for every 8 lots produced.

Reducing the Sampling Frequency--At Plant's Option

1. To reduce the sampling frequency from 100 percent to Level 1, 60 consecutive lots within a product category must be Salmonella negative.

2. To reduce the sampling frequency from Level 1 to Level 2, 60 sampled lots within the product category must be Salmonella negative.

3. To reduce the sampling frequency from Level 2 to Level 3, 60 sampled lots within the product category must be Salmonella negative.

NOTE: Plants currently sampling under one of the three reduced sampling levels may maintain that level until sampling results indicate that an increase in sampling frequency is required, or that the sampling frequency may be reduced.

Action Required for Salmonella Positive Lots

1. If a Salmonella positive lot is found at any of the 3 reduced sampling levels, the plant must immediately begin sampling the entire product category at 100 percent.

2. Once 60 consecutive lots of that product category are Salmonella negative, sampling frequency may resume at the level attained before the positive was found. However, if the product initially identified as Salmonella positive is not sampled during these 60 consecutive lots, the next lot produced of that product must be sampled.

3. If 2 lots within the same category are found to be Salmonella positive within a 12-month period, the plant must return to the 100 percent sampling level for that category. Once 60 consecutive lots are Salmonella free, the plant must then satisfy the requirements for both Level 1 and Level 2 before moving to Level 3.

Required Records

The regulations require that the plant maintain records for each lot of product produced. Records must be maintained for 2 years and must be available to a Program employee upon request. Records must contain the following information:

1. Type of product, category, and lot number of each lot produced.

2. Number, net weight, and type of containers in each lot, e.g., 125 30-lb. cans; 250 30-pound cases (6 5-pound cartons).

3. For each lot sampled, the lot number, date sampled, number of samples taken, portion of the lot from which the sample(s) was taken, i.e., container number, pallet number, etc., and the sampling level for that category of product.

4. Individual sample results.

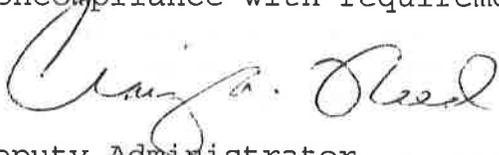
5. Name and location of the recognized laboratory performing analyses.

Inspector Responsibilities

1. As instructed, periodically examine the plant's records to assure that the proper sampling procedures are being followed.

2. Ensure that the plant takes the required actions when a sample is found to be Salmonella positive.

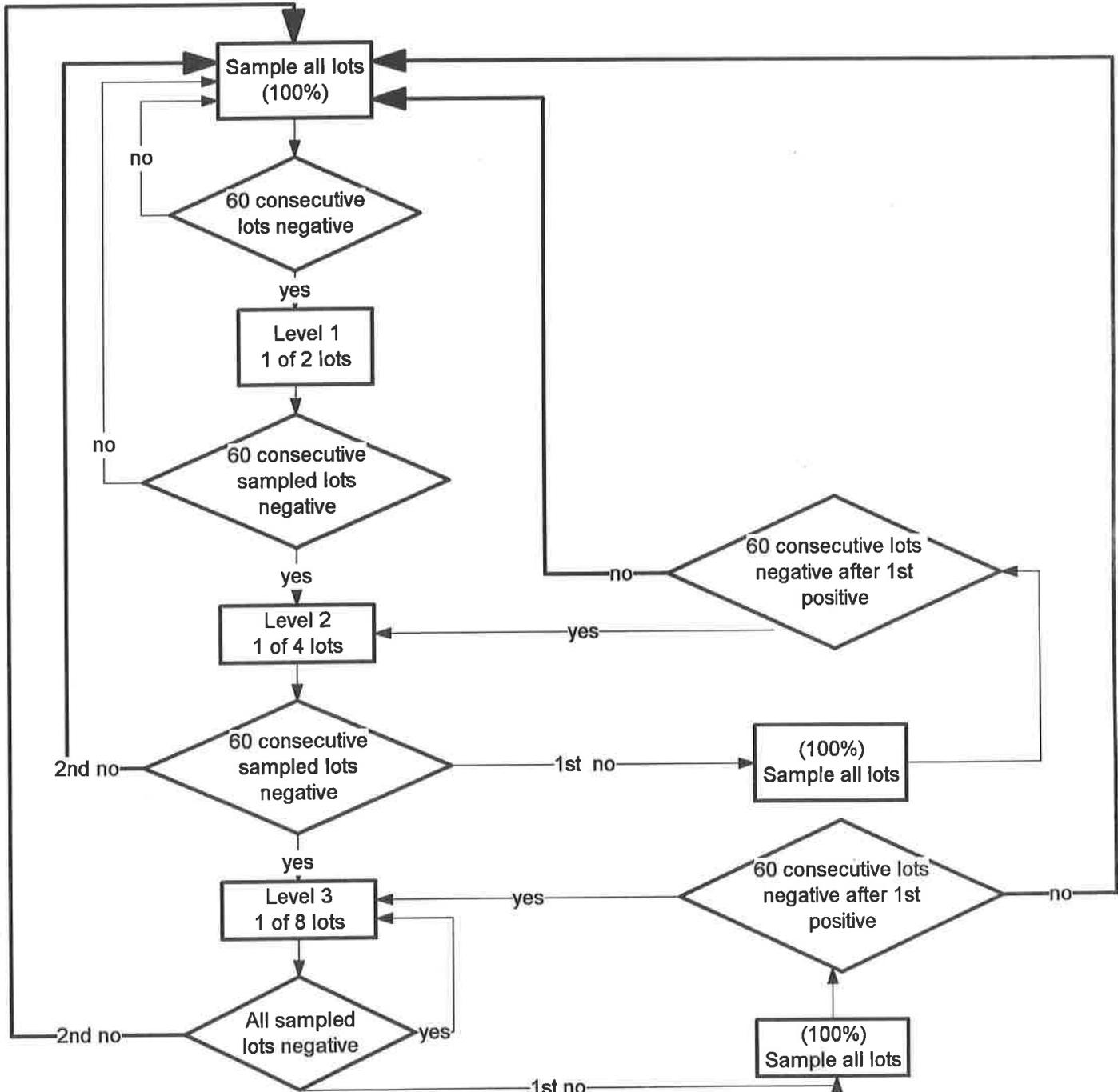
3. Initiate appropriate action if there is evidence of noncompliance with requirements.



Deputy Administrator
Inspection Operations

Attachment -- Egg Products Sampling Flow Chart

Salmonella Surveillance Program for Liquid and Frozen Egg Products



***Notes:** Plants without a sampling history or plants producing products in a new product category must begin sampling at the 100% level.

Plants currently under one of the three reduced sampling levels may maintain that level until sampling results indicate that an increase in sampling frequency is required, or that the sampling frequency may be reduced.