

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

FSIS NOTICE

04-21

1/8/21

PROFILE UPDATES IN DOMESTIC ESTABLISHMENTS THAT PRODUCE RAW CHICKEN AND TURKEY PRODUCTS

I. PURPOSE

This notice instructs inspection program personnel (IPP) in domestic chicken and turkey establishments to update the Public Health Information System (PHIS) establishment profile product groups. FSIS has added a “Quarters and Halves” product group and a “Liver” product group to improve sampling efficiency. In addition, this notice instructs IPP to ensure obsolete product groups are not used in the establishment profile because these product groups will be made inactive 30 days after issuance of this notice.

II. BACKGROUND

A. In 2015, FSIS created the “Other poultry products (including feet, necks, and giblets)” product group for all poultry parts that were not legs, breasts, and wings. Eligible products in this product group included quarters, halves, necks, hearts, gizzards, livers, and feet. In 2016, FSIS began exploratory sampling for quarters and halves (sampling code: EXP_CPT_QH01) and for necks, hearts, gizzards, and livers (sampling code: EXP_CPT_OT01). However, since sampling tasks are assigned according to the product group, FSIS could not effectively determine which establishments produced eligible product for these separate sampling codes. Therefore, IPP received EXP_CPT_OT01 and EXP_CPT_QH01 sampling tasks based on this product group at establishments that did not produce eligible product. While FSIS has stopped sampling necks, hearts, gizzards, and livers ([FSIS Notice 42-20](#)), sampling quarters and halves will continue. Therefore, FSIS is creating a separate product group for quarters and halves to improve sampling task assignment efficiency.

B. Chicken livers continue to be associated with foodborne outbreaks, and scientific research indicates that *Campylobacter* and possibly *Salmonella* can harbor inside the liver, thus potentially reducing the efficacy of interventions. FSIS will use the “Liver” product group in the establishment profile to identify establishments producing livers and determine national production. Additionally, FSIS will conduct surveys with establishments producing chicken livers to better understand production practices and antimicrobial usage.

C. The following obsolete product groups will be inactivated and will no longer appear to IPP on the establishment profile selection menu 30 days after publication of this notice:

1. “Poultry parts (including necks/feet and giblets)” for chickens and turkeys;
2. “Further processed poultry parts (Boneless and/or Skinless Parts)” for chickens;
3. “Boneless and/or Skinless Parts” for turkeys; and
4. “Other Non-Intact” for chicken and turkeys.

DISTRIBUTION: Electronic

NOTICE EXPIRES: 1/1/22

OPI: OPPD

III. ESTABLISHMENT PROFILE UPDATES

- A. IPP are to follow the instructions described in Chapter II, Part VII and Part VIII of [FSIS Directive 5300.1](#), *Managing the Establishment Profile in the Public Health Information System*, for the “Update Establishment Profile” inspection task when updating the product groups. This update is to be completed prior to February 7, 2021.
- B. IPP are to complete the task only once per active establishment.
1. In multi-inspector establishments, the supervisor is to designate which of the IPP and, if applicable, which shift, will complete this task. IPP not selected to complete the task are to schedule the task to their calendar, then mark the task as “Not performed” and select “Task assigned to another inspector” as the reason.
 2. Relief IPP assigned to an establishment with one shift are to complete the task the first week they are assigned to the facility if the task has not already been completed.
- C. In establishments that produce quarters or halves (chicken or turkey), IPP are to add the “Quarters and Halves” product group to the establishment profile and enter the production volume and days of production.
- D. In establishments that produce livers (chicken or turkey), IPP are to add the “Liver” product group to the establishment profile and enter the production volume and days of production.
- E. IPP are to recalculate the remaining product (feet, necks, hearts, gizzards) volume under the product group “Other poultry products (including feet, necks, and giblets)” as described in [FSIS Directive 5300.1](#).
- F. IPP are to ensure that any production data in the obsolete product groups listed in [Section II.C](#) are transferred to the appropriate product group. IPP are to refer to “[Selecting Raw Chicken and Turkey Poultry Product Groups in PHIS](#),” located in [IPP Help](#) under “[PHIS Help](#)” to determine the appropriate product group. Afterwards, IPP are to delete the obsolete product group from the establishment profile by clicking on the trash can icon to the right of that row (yellow arrow).



Figure 1: Screenshot of poultry products with arrow pointing to a trashcan icon on the far right, which is to be used to remove obsolete product groups.

IV. QUESTIONS

Refer questions regarding this notice to the Office of Policy and Program Development through [askFSIS](#) or by telephone at 1-800-233-3935.

A handwritten signature in black ink that reads "Rachel A. Edelstein". The signature is written in a cursive style with a large, prominent initial "R".

Assistant Administrator
Office of Policy and Program Development