

Improvements for Poultry Slaughter Inspection

Appendix B – Within Establishment Prompts, Vulnerable Points and Questions

Poultry Slaughter (03J)

Prompt	Data Source	Threshold
1.) Exceeding half the standard for <i>Salmonella</i>	FSIS or Industry Data	Single Occurrence
2.) Exceeding the standard for Campylobacter	Future	Single Occurrence
3.) Exceeding the standard for Generic <i>E. coli</i>	Future	Single Occurrence
4.) Sanitation Noncompliance	FSIS NR Data (any 416 Regulatory Citation except 416.2, 416.6)	TBD*
5.) HACCP Noncompliance	FSIS NR Data (any 417 Regulatory Citation or 381.65)	TBD*

Table 1. Poultry Slaughter (03J) Prompts. FSIS' new information technology system will continuously monitor inspection findings and laboratory results and will direct inspectors to examine vulnerable points in the slaughter process when the threshold for the prompt is reached.

*Statistical analyses will be carried out using historical FSIS inspection and laboratory verification data to determine prompt thresholds.

Vulnerable Points	Vulnerable Point Questions (Response Options: Yes, No, Information Not Available)	Guidance Questions
Scalding	1.) Does the establishment have control measures in place to prevent microbial growth or contamination at the vulnerable point?	1.) Is the establishment meeting the time, temperature, and water flow specifications for scalding in its HACCP or prerequisite program? 2.) Is the establishment controlling the pH level during scalding as called for in its HACCP or prerequisite program?
Evisceration	If yes, 2.) Is there written documentation for those control measures? 3.) Is the establishment implementing control measures at the vulnerable point according to its written documentation? 4.) Are the controls within the realm of optimal for FSIS compliance guidelines?	1.) Is the establishment implementing its SSOPs at evisceration to prevent microbial contamination (e.g. equipment sterilization, employee hygiene practices)? 2.) Is the establishment implementing and monitoring interventions at evisceration as called for in its HACCP or prerequisite program (e.g. inside outside bird wash)? 3.) Does the establishment adjust equipment when necessary to accommodate changes in bird size?
Chilling	If no, 5.) Does the establishment have control measures at other points within the system to prevent microbial growth or contamination from occurring at the vulnerable point? If yes, identify those points.	1.) Is the establishment controlling the chiller temperature, water flow, chlorine level, and pH according to its HACCP or prerequisite program? 2.) Is the establishment using antimicrobials during chilling as called for in its HACCP or prerequisite program? 3.) Is the establishment applying post chill interventions as called for in its HACCP or prerequisite programs?

Table 2. Vulnerable Points and Questions for Poultry Slaughter (03J). In response to a prompt, inspectors will be automatically assigned a for cause procedure by the information infrastructure which will instruct them to respond to the above questions at each vulnerable point. Inspectors will verify the establishment is in compliance with the following regulations at vulnerable points: Equipment and Utensils [416.3 (a)(b) or (c)], Sanitary Operations [416.4 (a)(b)(c) or (d)], Employee Hygiene [416.5 (a)(b)(c)], Implementation of SSOPs [416.13 (a)(b) or (c)], Maintenance of SSOPs [416.14], SSOP Corrective Actions [416.15 (a) or (b) {1}{2}{3}], Hazard Analysis and HACCP Plan [417.2 (a){1}{3} or (e)], HACCP Corrective Actions [417.3(b)], HACCP Validation, Verification Reassessment [417.4 (a){2} or (b)], HACCP Records [417.5 (a){1}{2}{3}].