

Raw Poultry Sampling Job Aid

Instructions: Review this Job Aid and policy documents, regulations, and inspection methodologies with a mentor.

Acronyms/Definitions

- *Salmonella* and *Campylobacter* – Foodborne pathogens. *Salmonella* and *Campylobacter* contamination is a food safety hazard that may occur during the slaughter and processing of poultry products.
- Aseptic Technique – Method used when collecting samples to prevent contamination of the sample. Includes proper gloving technique.
- Laboratory Information Management System (LIMS) – System used by FSIS personnel to view testing results for samples submitted to FSIS labs.

Task Overview

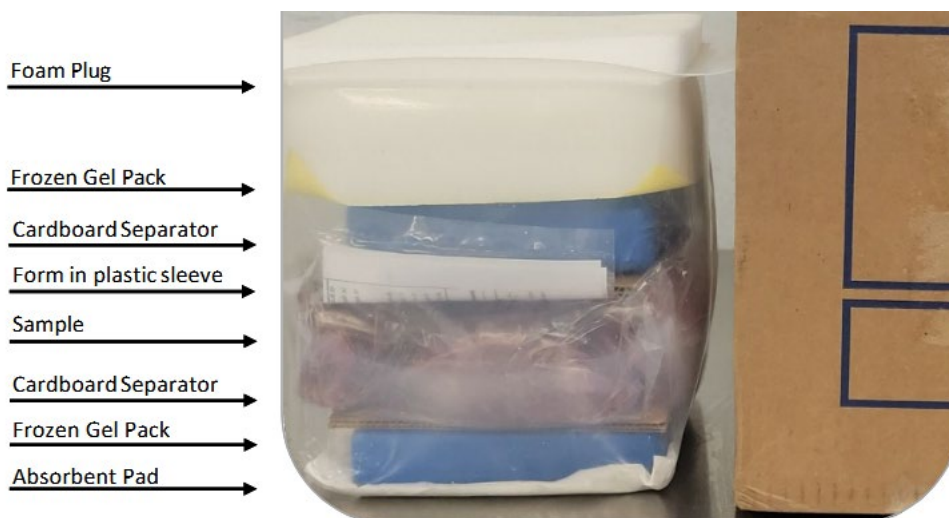
- IPP collect samples of raw poultry products for FSIS's sampling programs for *Salmonella* and *Campylobacter*.
- *Salmonella* and *Campylobacter* are not considered adulterants in raw poultry products.
- FSIS assesses whether establishments meet defined pathogen reduction performance standards for *Salmonella*. Failure to meet the performance standards is evidence of poor process control.
- PHIS uses the establishment profile to assign appropriate sample requests.

Sampling Program	Eligible Product
HC_CH_CAR01	Chicken carcasses
HC_TU_CAR01	Turkey carcasses
HC_CPT_LBW01	Chicken parts (legs, breasts, and wings at least ¾ inch in at least one dimension) See Eligible Chicken Parts
HC_CH_COM01	Comminuted chicken (less than ¾ inch in all dimensions) E.g., Ground products such as fresh raw sausage and fresh raw patties. Comminuted products may contain added ingredients such as spices, seasonings, rosemary extract, or vegetables.
HC_TU_COM01	Comminuted turkey (less than ¾ inch in all dimensions) E.g., Ground products such as fresh raw sausage and fresh raw patties. Comminuted products may contain added ingredients such as spices, seasonings, rosemary extract, or vegetables.

Basic Procedure

- [Schedule the sampling task](#) in PHIS.
- Verify receipt of sampling supplies prior to the collection window.
 - Pre-chill nBPW and shipping container. Place gel coolant packs into freezer in advance.
- Randomly select one type of product that is eligible under the sample project ([FSIS Directive 10250.1](#), Ch. II., Sec. I., A. & C.).

- In general, products that are processed into ready-to-eat products are not eligible for sampling. See [FSIS Directive 10250.1](#) (Ch. II., Sec. V.) for additional product eligibility and exclusions.
- Notify the establishment. The establishment is NOT required to hold the sampled product.
- Follow step-by-step instructions for aseptically collecting the sample.
 - [Aseptic Sampling](#)
 - [Gloving Technique](#)
 - Chicken Carcass Sampling
 - Randomly select one chicken carcass from the end of the chiller after all establishment interventions have been applied.
 - [Chicken Carcass Sampling](#) (This guide displays the procedures for sampling chicken parts, however, IPP use the same sampling procedures for carcasses.)
 - [Poultry Sampling Video](#) (*For chicken carcass sampling, begin video at 16:20)
 - Turkey Carcass Sampling
 - Instructions in [FSIS Directive 10250.1](#).
 - Chicken Parts Sampling
 - [Chicken Parts Sampling](#)
 - [Eligible Parts List](#)
 - Not Ready-To-Eat (NRTE) Comminuted Poultry Sampling
 - [NRTE Comminuted Poultry Sampling](#)
- [Document the sampling task](#) in PHIS.
 - Complete the corresponding questionnaires within the task.
- [Pack, label, and ship](#) the sample. **Do not freeze** the sample.



- Access test results using the [LIMS-Direct](#).
 - FSIS determines the establishment's *Salmonella* performance standard category using a 52-week moving window of sample results.

- **Category 1:** Establishments that have achieved 50 percent or less of the maximum allowable percent positive during the most recently completed 52- week moving window.
- **Category 2:** Establishments that meet the maximum allowable percent positive but have results greater than 50 percent of the maximum allowable percent positive during the most recently completed 52-week moving window.
- **Category 3:** Establishments that have exceeded the maximum allowable percent positive during the most recently completed 52-week moving window.
- When an establishment is assigned to **Category 1**, no action is taken.
- When an establishment is assigned to **Category 2**:
 - IPP and supervisors receive an alert in PHIS (“Warning: Product Exceeded One Half of Performance Standard”).
 - During the next weekly meeting with establishment management, explain that the results indicate variable control of *Salmonella*. Advise establishment they may wish to make changes to avoid failing the performance standard. Document the discussion in an MOI within the Meeting with Establishment Management task following the content and formatting described in [FSIS Directive 10250.2](#).
- When an establishment is assigned to **Category 3**:
 - IPP and supervisors receive an alert in PHIS (“Failure to Meet a Performance Standard”).
 - During the next weekly meeting, explain that FSIS will verify that the establishment is taking corrective actions and reassessing its HACCP system, and that FSIS will be collecting follow-up samples. Document the discussion in an MOI within the Meeting with Establishment Management task.
 - Use weekly meetings to discuss concerns, observations, programs, results/data, and the status of the establishment's actions to identify the cause of the failed performance standard. Document discussions in MOIs.
 - Verify corrective actions and reassessment (if applicable) as required by [9 CFR 417.3\(a\) or \(b\)](#).
 - Collect the complete set of follow-up samples assigned in PHIS (see [FSIS Directive 10250.2](#) for information on follow-up samples).

Discussion Points

- When an establishment fails to meet a pathogen reduction performance standard (Category 3), what does that indicate about their process control?
- Review the establishment profile and discuss the fields that impact eligibility for sampling programs ([FSIS Directive 10250.1](#), Ch. 2., Sec. I., E.).

- How do IPP discuss the Category 2 and Category 3 results with establishment management? (Have a mock conversation between the mentee and mentor; [FSIS Directive 10250.2](#), Sec. IV.)

Knowledge Check

- FSIS uses a moving window approach to assess whether establishments meet performance standards for what pathogen?

Resources

- [FSIS Directive 10250.1](#) – *Sampling Instructions: Salmonella and Campylobacter Verification Program for Raw Poultry Products*
- [FSIS Directive 10250.2](#) – *Performance Standards: Salmonella Verification Program for Raw Poultry Products*
- [FSIS Directive 5010.1](#) – *Food Safety Related Topics for Discussion During Weekly Meetings with Establishment Management*
- [IPP Help: Sampling](#)
- [PHIS Help: View Sample Alerts](#)
- IM Workbook – *Salmonella & Campylobacter Testing*