United States Department of Agriculture | Food Safety and Inspection Service

Quarterly Progress Report on *Salmonella* Testing of Selected Raw Meat and Poultry Products: Preliminary Results, January - March 2009

This report discusses the *Salmonella* verification sampling results for the first quarter CY2009 as presented in Table 1-9, Chart 1, and Figures 1-8. This data is presented in the format discussed in the *Salmonella* second quarterly report CY2008 which can be accessed on the FSIS website at http://www.fsis.usda.gov/science/Q2_2008_Salmonella_Testing/index.asp.

Table 1

This table summarizes *Salmonella* verification samples including *Salmonella* positive results, based on sample collection date, from January-March 2009 for all eight product classes.

Tables 2-9

Tables 2-9 report the proportion of establishments by categories that have completed at least two *Salmonella* verification-sampling sets. New establishments are not identified in any category until FSIS has documented the results from two sets. This aligns the quarterly reports with the monthly posting of names of those establishments in Category 2 and 3. An establishment with its last set ≤ 50% of the performance standard or guidance and the prior set at > 50% of the performance standard or guidance is sub-categorized as 2T, with T standing for transitioning to Category 1.

Table 6 (ground beef) continues to report only those establishments eligible for traditional *Salmonella* verification sampling sets and that have completed two sets.

A total of **383** samples in the low volume ground beef sampling program were collected and analyzed from January to March 2009, and **4** samples were positive for *Salmonella*.

Chart 1

This chart represents the total percentage of establishments within product classes classified by category and sub-category. The Agency has set the goal of having 90% of establishments from all product classes in Category 1 by 2010. This chart indicates that as of March 31, 2009, 81 % of establishments are in Category 1, 9% are in Category 2T, 9% are in Category 2, and 1 % are in Category 3.

Figures 1-8

Figures 1-8 summarize *Salmonella* positive results by product classes for the most recent five quarters. **NOTE**: While earlier quarterly reports included individual sample results from "A" sets only, the current report format summarizes data from all sets. This change was discussed in the 2006-second quarterly report, which can be accessed on the FSIS website: http://www.fsis.usda.gov/science/Q3_2006_Salmonella_Testing/index.asp.

Additional information regarding this report

In order to handle sample scheduling more efficiently and to update information on actively producing establishments, the Agency continues to automate the sampling algorithm process. Therefore, the total number of active operating establishments can change quarter to quarter as plants exit or enter the industry. This change does not apply to intermittently producing establishments. The Agency will continue to categorize them because they are considered to be operating at some level.

Given the revised sampling strategy, the percentage of positive samples is no longer useful as an indicator of trends. As described above, FSIS has implemented placing establishments into Category 1, 2T, 2, or 3 as an alternative trend indicator for the *Salmonella* verification sampling program. While the Agency does not expect the category trend indicator to vary greatly on a quarterly basis, it should facilitate tracking of overall industry performance when examined over multiple years. Other trend indicators continue to be considered.

Beginning March 28, 2008, FSIS posted completed *Salmonella* sample set results from young chicken slaughter establishments with variable (Category 2) and highly variable (Category 3) process control. In January, there were 13 establishments in Category 2 and 2 in Category 3. In February, there were 13 establishments in Category 2 and 2 in Category 3. In March, 15 establishments were posted in Category 2 and 2 in Category 3. FSIS continues to update this information on or about the 15th of each month. The current posting can be accessed at: http://www.fsis.usda.gov/Science/Salmonella_Verification_Testing_Program/index.asp.

As announced in the January 2008 Federal Register Notice: *Salmonella* Verification Sampling Program: Response to Comments and New Agency Policies http://www.fsis.usda.gov/OPPDE/rdad/FRPubs/2006-0034.pdf, turkey establishments in Category 2 and 3 were eligible for posting to the FSIS website beginning May 15. However, because all turkey establishments eligible for *Salmonella* testing are in Category 1, turkey establishments are currently not posted. The Agency is still considering publishing category results for establishments in additional product classes.

Annual reports summarizing results for calendar years are available on the FSIS Web site as well as previous quarterly reports. The restructuring of *Salmonella* set scheduling, however, means that it is inappropriate to compare results from 2006 onwards to previous years. Similarly, the changes to the *Salmonella* verification-sampling program prevent valid comparisons of testing results over time (e.g., quarter-to-quarter or year-to-year trends).

Table 1. Percent Positive *Salmonella* Tests (All Samples) in the PR/HACCP Verification Testing Program by Product Class and Establishment Size - First Quarter CY2009 (January 1, 2009 - March 31, 2009).

All Sets	Establishment Size											
	Large			Small			Very Small			All Sizes		
Product ID	Samples	Positives	Percent Positive	Samples	Positives	Percent Positive	Samples	Positives	Percent Positive	Samples	Positives	Percent Positive
Broilers	1,046	81	7.7%	420	45	10.7%	53	10	18.9%	1,519	136	9.0%
Market Hogs	641	6	0.9%	600	16	2.7%	540	15	2.8%	1,781	37	2.1%
Cows/Bulls	185	0	0.0%	443	5	1.1%	135	0	0.0%	763	5	0.7%
Steers/Heifers	448	1	0.2%	323	0	0.0%	496	0	0.0%	1,267	1	0.1%
Ground Beef	132	2	1.5%	2,325	36	1.5%	621	4	0.6%	3,078	42	1.4%
Ground Chicken	46	14	30.4%	42	5	11.9%	0	0	0.0%	88	19	21.6%
Ground Turkey	148	18	12.2%	47	4	8.5%	10	2	20.0%	205	24	11.7%
Turkeys	0	0	0.0%	10	1	10.0%	0	0	0.0%	10	1	10.0%

Table 2. Broiler Establishments, by Category, Quarter 1 CY2009

Broiler Establishments, by Category, Quarter 1 CY2009		
Category	Quarter 1	Percent of TOTAL
1	144	82%
2T	13	7%
2	18	10%
3	2	1%
TOTAL *	177	100%

***Total Number Of Establishments Currently Operating And Subject To Sampling That Have At Least Two Completed Sets**

Table 3. Market Hog Establishments, by Category, Quarter 1 CY2009

Market Hog Establishments, by Category, Quarter 1 CY2009		
Category	Quarter 1	Percent of TOTAL
1	154	82%

2T	22	12%
2	10	5%
3	1	1%
TOTAL *	187	100%

*Total Number Of Establishments Currently Operating And Subject To Sampling That Have At Least Two Completed Sets

Table 4. Turkey Establishments, by Category, Quarter 1 CY2009

Turkey Establishments, by Category, Quarter 1 CY2009		
Category	Quarter 1	Percent of TOTAL
1	34	100%
2T	0	0%
2	0	0%
3	0	0%
TOTAL *	34	100%

*Total Number Of Establishments Currently Operating And Subject To Sampling That Have At Least Two Completed Sets.

Table 5. Cow/Bull Establishments by Category, Quarter 1 CY2009

Cow/Bull Establishments, by Category, Quarter 1 CY2009		
Category	Quarter 1	Percent of TOTAL
1	65	85%
2T	8	10%
2	4	5%
3	0	0%
TOTAL *	77	100%

* Total Number Of Establishments Currently Operating And Subject To Sampling That Have At Least Two Completed Sets

Table 6. Ground Beef Establishments By Category, Quarter 1 CY2009

Ground Beef Establishments, by Category, Quarter 1 CY2009		
Category	Quarter 1	Percent of TOTAL
1	223	76%
2T	29	10%
2	34	12%
3	6	2%
TOTAL *	292	100%

*Total Number of Establishments Currently Operating and Subject to Sampling That Have At Least Two Completed Sets.
Establishments in Category 1 have 2 or fewer positive sample results

Table 7. Ground Chicken Establishments By Category, Quarter 1 CY2009

Ground Chicken Establishments By Category, Quarter 1 CY2009		
Category	Quarter 1	Percent of TOTAL
1	5	56%
2T	2	22%
2	2	22%
3	0	0%
TOTAL *	9	100%

*Total Number Of Establishments Currently Operating And Subject To Sampling That Have At Least Two Completed Sets

Table 8. Ground Turkey Establishments By Category, Quarter 1 CY2009

Ground Turkey Establishments By Category, Quarter 1 CY2009		
Category	Quarter 1	Percent of TOTAL
1	18	82%
2T	3	14%
2	1	4%
3	0	0%
TOTAL *	22	100%

*Total Number Of Establishments Currently Operating And Subject To Sampling That Have At Least Two Completed Sets. Establishments in Category 1 have 14 or fewer positive sample results

Table 9. Steer/Heifer Establishments By Category, Quarter 1 CY2009

Steer/Heifer Establishments By Category, Quarter 1 CY2009		
Category	Quarter 1	Percent of TOTAL
1	70	85%
2T	4	5%
2	8	10%
3	0	0%
TOTAL *	82	100%

*Total Number Of Establishments Currently Operating And Subject To Sampling That Have At Least Two Completed Sets

Data Source: FSIS Data Warehouse (May 14 2009) Gurinder Saini

Chart 1: Product Classes by Category: January-March 2009.

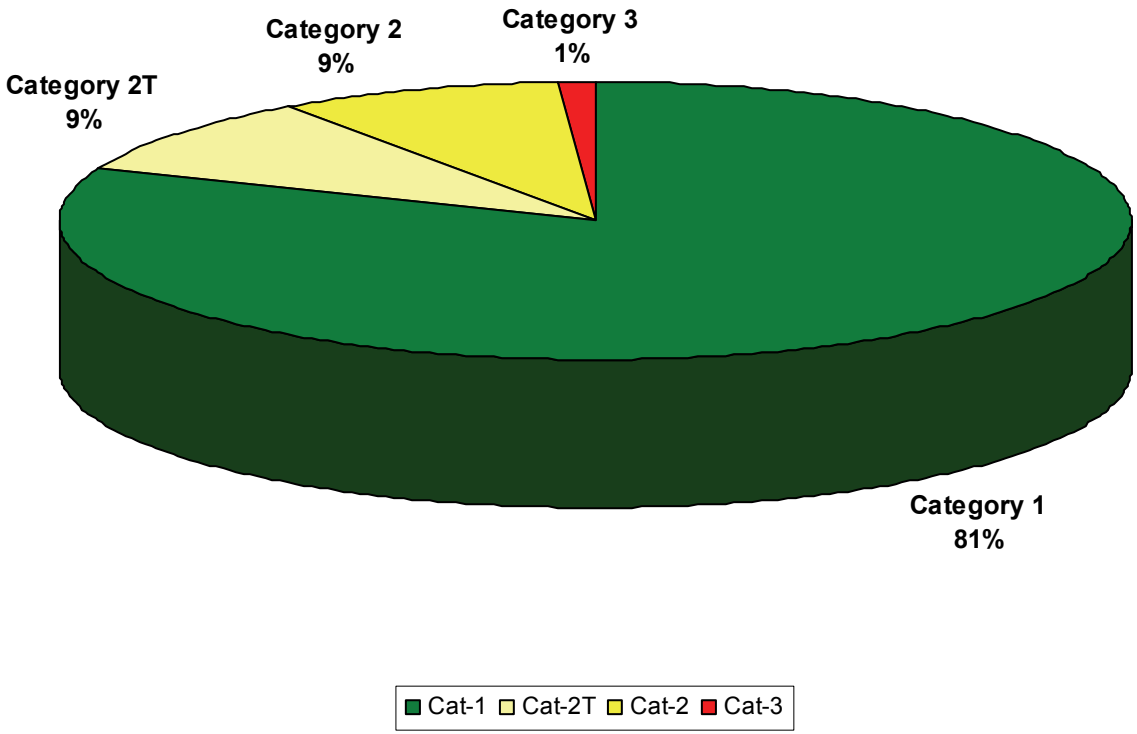

Figure 1
Microbiological Results of Broilers (Young Chicken) Carcasses (All Samples)
Analyzed for Salmonella in the PR/HACCP Verification Testing Program
Summarized by Quarter from January 2008 to March 2009

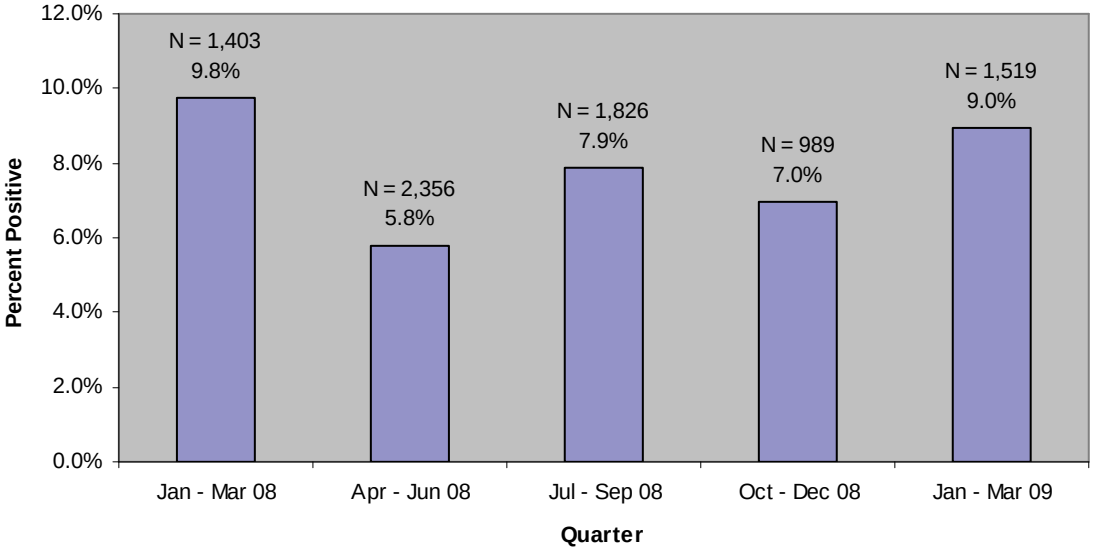

Figure 2
Microbiological Results of Market Hog Carcasses (All Samples) Analyzed for Salmonella in the PR/HACCP Verification Testing Program Summarized by Quarter from January 2008 to March 2009

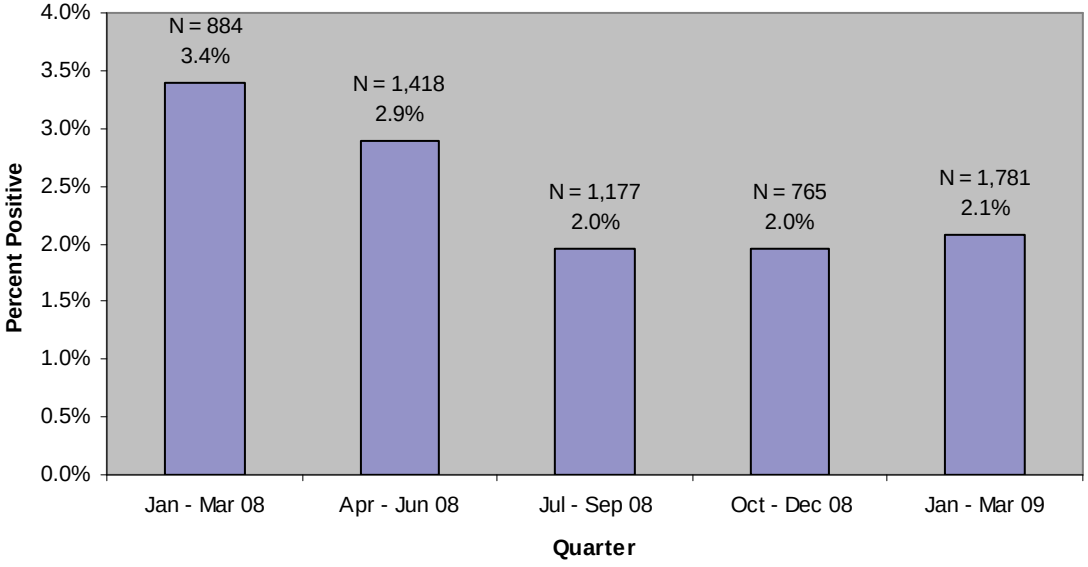

Figure 3
Microbiological Results of Cow and Bull Carcasses (All Samples) Analyzed for Salmonella in the PR/HACCP Verification Testing Program Summarized by Quarter from January 2008 to March 2009

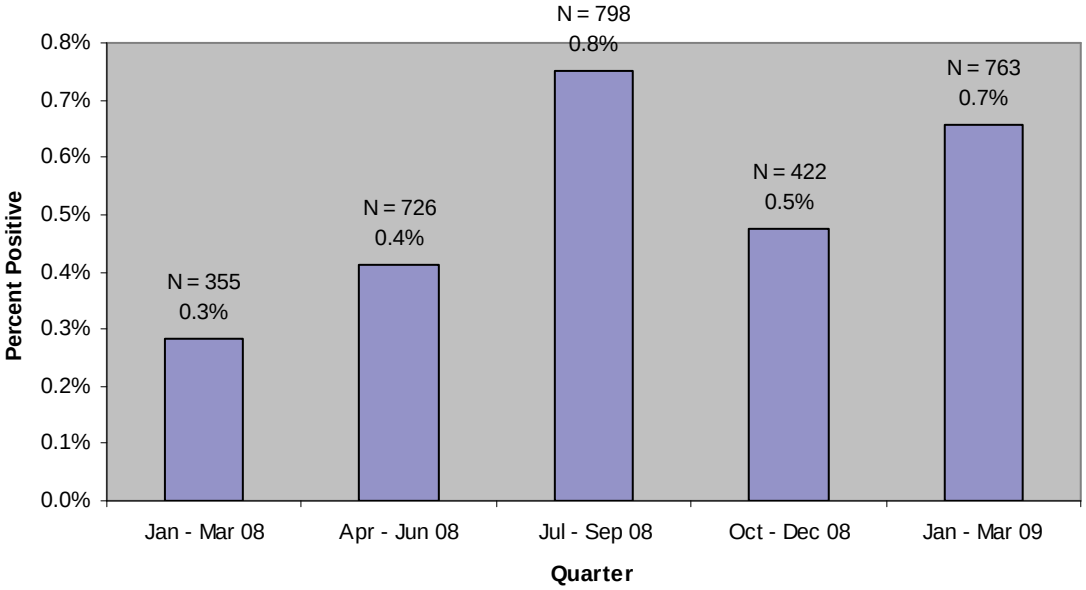

Figure 4
Microbiological Results of Steer and Heifer Carcasses (All Samples) Analyzed for Salmonella in the PR/HACCP Verification Testing Program Summarized by Quarter from January 2008 to March 2009

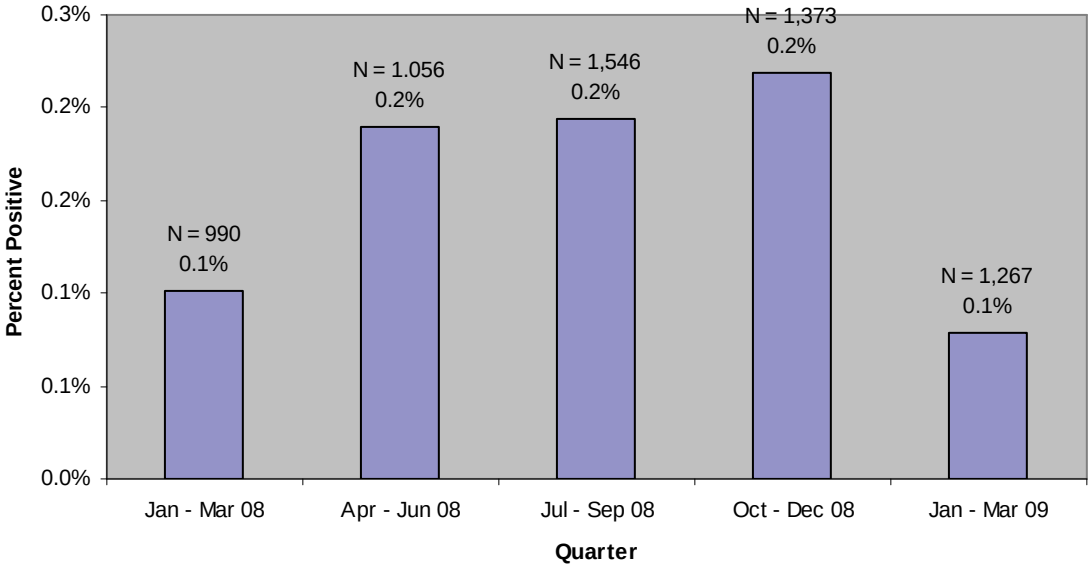

Figure 5
Microbiological Results of Ground Beef (All Samples) Analyzed For Salmonella in the PR/HACCP Verification Testing Program Summarized by Quarter from January 2008 to March 2009

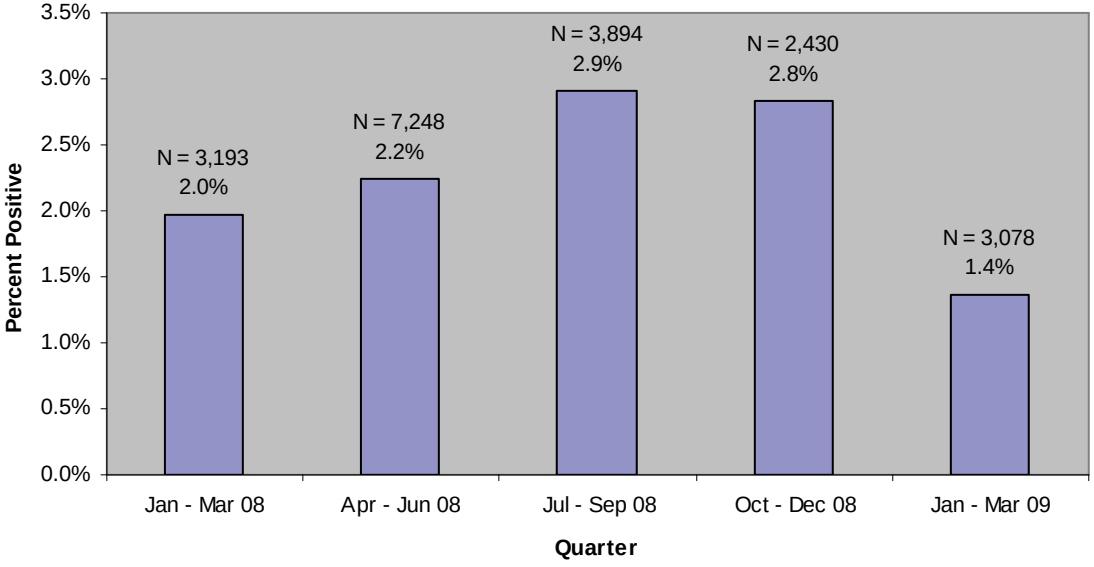

Figure 6
Microbiological Results of Ground Chicken (All Samples) Analyzed For Salmonella in the PR/HACCP Verification Testing Program Summarized by Quarter from January 2008 to March 2009

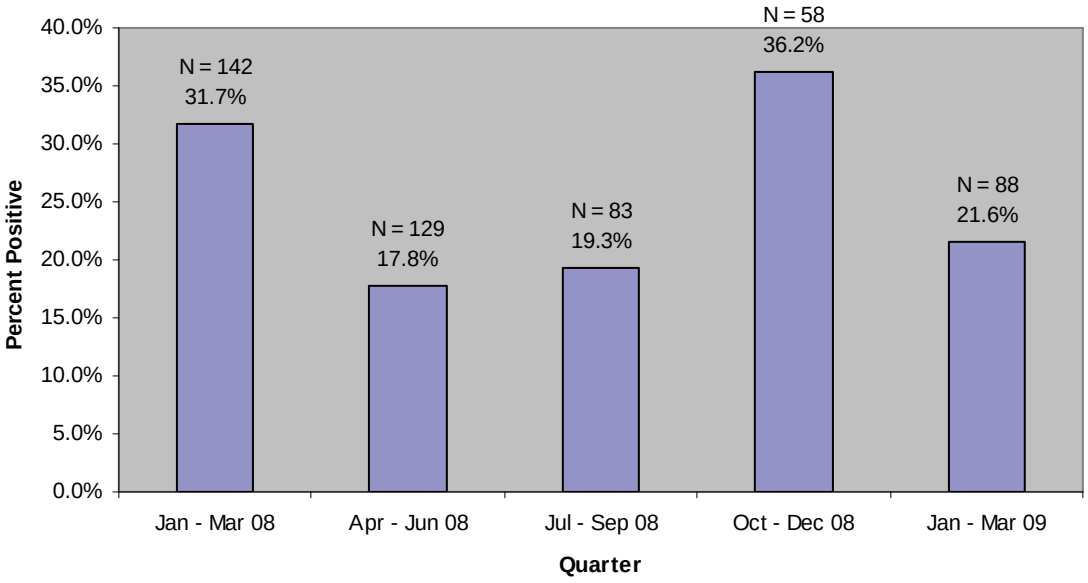

Figure 7
Microbiological Results of Ground Turkey (All Samples) Analyzed For Salmonella in the PR/HACCP Verification Testing Program Summarized by Quarter from January 2008 to March 2009

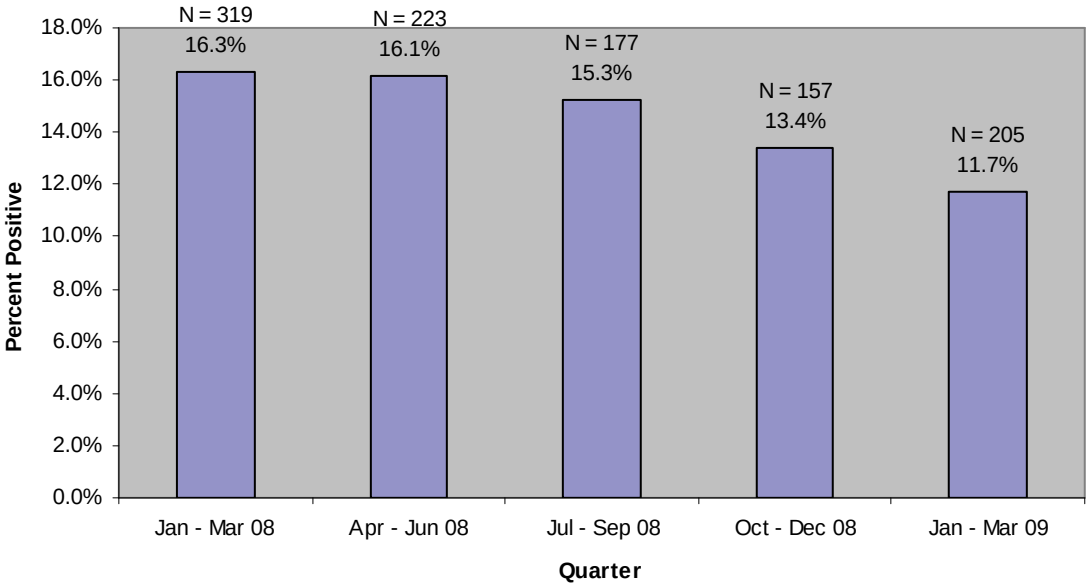
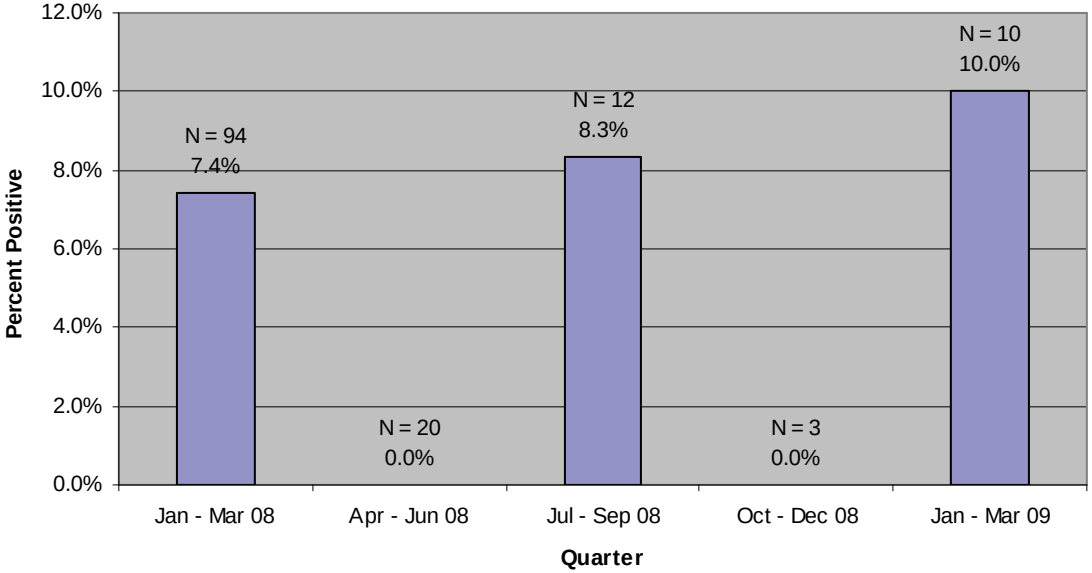
Figure 8
Microbiological Results of Turkey (All Samples) Analyzed for Salmonella in the PR/HACCP Verification Testing Program Summarized by Quarter from January 2008 to March 2009