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

FSIS NOTICE

22-20 | 5/5/20

FSIS MICROBIOLOGICAL SAMPLING OF DOMESTIC EGG PRODUCTS

I. PURPOSE

This notice provides instructions to inspection program personnel (IPP) for the sampling of liquid, frozen, and dried egg products under FSIS's routine sampling programs for *Salmonella* and *Listeria monocytogenes (Lm)*. Upon receipt of this notice IPP are to verify the accuracy of the production information in the Public Health Information System (PHIS) Profile to ensure that samples are assigned appropriately. This notice also notifies IPP that egg products will be sampled under two new project codes, EGG_LQ_MIC01 and EGG_DY_MIC01, which will replace the seven Egg Monitoring (EM) microbiological sampling project codes (EM31-37). The new sampling programs will begin on June 1, 2020.

II. CANCELLATION

Egg Products Inspectors Handbook, Section 8

III. BACKGROUND

FSIS considers pasteurized egg products ready-to-eat (RTE) because they do not require additional processing steps to ensure food safety. However, to verify that pasteurized, RTE egg products are safe and wholesome, FSIS analyzes them for the presence of *Salmonella* and *Lm*.

IV. SAMPLING FREQUENCIES

A. FSIS has consolidated its previous seven EM projects into two projects. The four project codes associated with liquid and frozen egg products (EM 31, EM 32, EM 33, and EM 34) have been consolidated under the project code EGG_LQ_MIC01. The three project codes associated with dried egg products (EM 35, EM 36, and EM 37) have been consolidated under the project code EGG_DY_MIC01 (Figure 1).

Figure 1: Previous project codes consolidated under the new project codes

B. Each month, samples for the new project codes will be assigned based on the plant's monthly production volume provided in the PHIS Establishment Profile for that plant (Table 1). If a plant produces both liquid/frozen and dried egg products, the sampling allocations will be shared between the two project codes.

Table 1: Sample Allocations by Production Volume

Monthly Production (Pounds)	Sample Allocations Per Month By Commodity (Project Code)			
	Produces Only Liquid / Frozen (EGG_LQ_MIC01)	Produces Only Dried (EGG_DY_MIC01)	Produces Both Commodities	
			(EGG_LQ_MIC01)	(EGG_DY_MIC01)
> 1,000,000	3	3	1 or 2*	1 or 2*
50,001 – 1,000,000	2	2	1	1
6,001 – 50,000	1	1	1; Alternate Project Each Month	
< 6,000	1 Every Other Month	1 Every Other Month	1; Alternate Project Every Other Month	

* The distribution of samples between the liquid/frozen and dried project codes will depend on the amount of product produced under each category.

C. As soon as possible after reading this notice, IPP are to perform a Directed PHIS Profile task to verify that the total average daily production product (HACCP Category egg/egg products) volume (i.e., the sum total of daily volume for all finished product groups) and the days of production for that plant are accurate in the Establishment Profile in PHIS. The purpose of this directed task is to ensure the correct number of sampling tasks will be assigned. IPP are to refer to FSIS Directive 5030.2, *Managing the Establishment Profile in the Public Health Information System (PHIS) for Egg Products Inspection,* for instructions on how to update the Establishment Profile, and are to maintain the plant profile accordingly. The Office of Planning, Analysis, and Risk Management (OPARM) will calculate the monthly production based on the daily volume in the Establishment Profile.

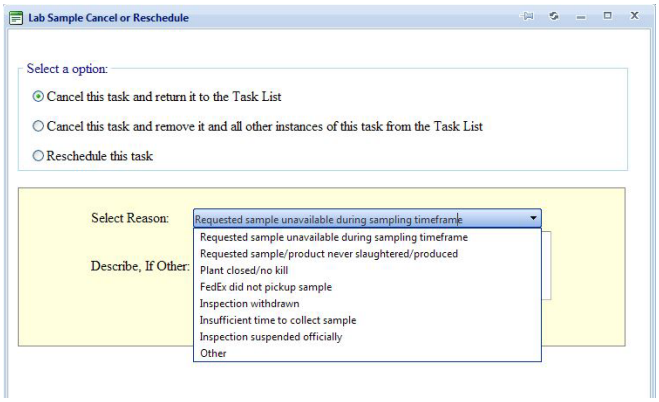
V. GENERAL SAMPLING INSTRUCTIONS

A. Before collecting samples, IPP are to be familiar with the random sampling methodology, which may include the use of random number tables or using computer generated random numbers. There is a random-number generator available on FSIS computers (Start Menu → FSIS Applications → Tools → Random Number Generator). When collecting a sample, IPP are to randomly select a day, shift, and time within the collection date range (sampling window) indicated in PHIS. IPP are to collect samples from all shifts that the plant operates. There needs to be an equal chance that sampling will occur during any particular shift so that samples are collected from all shifts the plant operates.

B. IPP are to refer to FSIS Directive 13,000.2, *Performing Sampling Tasks in Official Establishments Using the Public Health Information System,* for instructions on how to add a sampling task to the task calendar, enter the sample information into PHIS, submit the sample information to the laboratory, and print a finalized sample collection form from PHIS.

C. IPP are to schedule and collect samples as assigned in PHIS. IPP are not to allow sampling tasks to expire.

D. If sampling tasks remain in the task list at the end of the sampling window, IPP are to cancel them from the task list and provide the appropriate reason.



1. If a plant produces a product that is eligible for sampling but is not producing that product during the sampling window, IPP are to select "requested sample unavailable during the sampling timeframe."

2. If the plant has never produced the product or discontinues producing an eligible product, IPP are to select "requested sample/product never slaughtered/produced." Because sampling tasks are assigned based on the information provided in the Establishment Profile, IPP are to verify that the Establishment Profile in PHIS accurately represents the plant's operations and product groups including product volumes.

3. If the appropriate reason for cancellation is not available, IPP are to select "Other" and clearly specify the reason for the cancellation.

E. When collecting the sample, IPP are to ensure that all requested information is entered completely and accurately into PHIS. PHIS will prompt IPP to answer questions specific to the sampling project in the Sample Task Questionnaire.

F. IPP are to be aware that egg products plants are required to hold or control the lot(s) of egg products represented by the samples until all FSIS sample results are found to be acceptable. If product is shipped from the plant prior to the receipt of laboratory results, shipments must be made under circumstances which will ensure the return of the product to the plant (9 CFR 590.504(d)). If the plant has not notified the receiving company that laboratory results were pending at the time of shipment, the plant is in violation of the Egg Products Inspection Act (21 U.S.C. 1031 et seq.).

VI. SAMPLING SUPPLIES

A. IPP are to use the existing sampling supplies that may be in plant from the previous EM projects to collect samples for the EGG_LQ_MIC01 and EGG_DY_MIC01 projects. Specifically, EM 31, 32, 33, and 34 sampling supplies may be used to collect EGG_LQ_MIC01 samples, and the EM 35, 36, and 37 sampling supplies may be used to collect EGG_DY_MIC01 samples.

B. Sampling supplies will be automatically returned to the plant after each sample is received by the laboratory. However, if IPP need to request additional sampling supplies, they are to follow the instructions provided in FSIS PHIS Directive 13,000.2 for ordering sampling supplies through PHIS. IPP may also submit requests for sampling supplies via email using the following email addresses:

FSIS - Sampling Supplies - Midwestern Lab;

FSIS - Sampling Supplies - Eastern Lab; or

FSIS - Sampling Supplies - Western Lab

To request sampling supplies by e-mail, IPP are to enter “Egg Products Sampling Supplies” in the email subject heading and, in the email body, include the plant name and number, the project code (EGG_LQ_MIC01 and/or EGG_DY_MIC01), and the IPP contact name and telephone number.

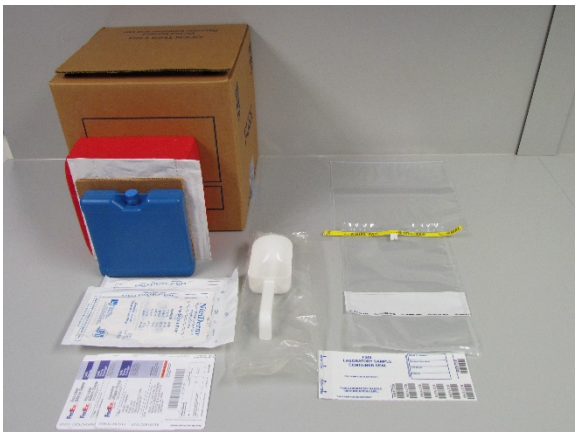
C. Note that the sampling supplies do not typically include a sterile ladle. If a ladle is needed for aseptic sample collection of liquid egg products where a valve is not present, IPP are to request the ladle as described in Section VI.B of this notice. The request for a ladle is to be included in the comment section of the dialog box when using PHIS, or in the body of the email when using the laboratory mailing list.

D. For liquid or frozen products, the shipping container should include the following sampling supplies:

1. Pairs of gloves (2);
2. 120-ml sterile plastic sample jar with screw cap (2);
3. 1-gallon zipper lock bag (1);
4. Plastic sleeve or zipper lock bag for sample form (FSIS form 8000-18) (1);
5. FSIS Laboratory Sample Container Seal (FSIS Form 7355-2A/2B) (1);
6. Absorbent pad (1);
7. Gel coolant pack (1 or more);
8. Cardboard separator (1);
9. FedEx (pre-printed) billable stamp (1); and
10. When requested, a ladle.

E. For dried products, the shipping container should include the following sampling supplies:

1. Pairs of gloves (2);
2. 24-ounce Whirl-Pak® bag (1);
3. Sterile scoop (1);
4. 1-gallon zipper lock bag (1);
5. Plastic sleeve or zipper lock bag for sample form (FSIS form 8000-18) (1);
6. FSIS Laboratory Sample Container Seal (FSIS Form 7355-2A/2B) (1);
7. Absorbent pad (1); and
8. FedEx (pre-printed) billable stamp.



F. If any of the sampling supplies are missing from the shipping container or are damaged, IPP are to contact one of the laboratories using the instructions provided in Section VI.B of this notice to request the missing item(s).

G. If collecting liquid or frozen egg products, IPP are to place the gel coolant pack(s) in a freezer for a minimum of 12 hours prior to sample collection.

H. If collecting dried egg products, sampling supplies are to be stored in a dry location at room temperature. Gel packs are not required for dried egg products.

I. FSIS laboratory sampling supplies do not include drills, drill bits, or triers. If needed, the plant is to provide these items and designate them for sampling only. These items are not to be used for any other purpose, such as plant maintenance. IPP are to ensure that the plant thoroughly cleans and sanitizes the drills, drill bits, and triers immediately before and after they are used for sample collection. While IPP are to operate the plant-provided trier, the plant employees are to operate the drill for sample collection and IPP are to collect the shavings produced. IPP are to ensure that the drill and drill bit meet the following specifications:

1. The drill bit is a high speed, heavy duty drill with a rated capacity of not less than 1,000 RPM under load or not less than 1,800 RPM without a load. Battery operated drills are acceptable if adequately powered. The drill is to be free of adhering dirt, egg, or other extraneous matter before use; and

2. The drill bit is 11/16 inches or larger in diameter with not less than a 12-inch drilling section or shank (thin-twist type). IPP are to ensure the plant cleans the drill bit thoroughly and sanitizes it for product examinations and for taking microbiological samples. A stainless-steel bit is recommended.

J. IPP are to use only the shipping materials provided by the FSIS laboratory.

VII. SAMPLE SELECTION AND SAMPLE COLLECTION

A. IPP are to collect samples from the finished product container (i.e., in its final packaging, typically a carton or pouch). IPP are not to collect a sample from a silo, including just prior to pumping the product into a tanker. IPP are not to collect samples from tankers. The plant employee will always collect the sample from tankers under the observation of IPP.

B. Before collecting a sample, IPP are to officially notify the plant management that they will be collecting a sample for microbiological analysis. Prior to initiating each sample task in egg products plants for microbiological testing, IPP are to:

1. Inform plant management that the plant is required to hold or maintain control of the lot(s) of egg products represented by the samples until all FSIS sample results are found to be acceptable;

2. Discuss the plant's lotting procedures and determine the amount of notice the plant will need prior to collecting these samples;

3. Consider the plant's request for more than two days' notice, in the rare cases that more notice is needed based on the plant's product and process flow. If the plant can support that more notice is necessary because of the characteristics of the process (e.g., less than daily sanitation, or processes that span more than two days), IPP may provide more than two days' notice. If IPP have questions about a plant's basis for requesting more notice, they are to submit them through askFSIS; and

4. Discuss where IPP can store the collected sample (see Table 2) until FedEx picks up the sample.

C. The sampled lot is product that is represented by the sample collected by FSIS. For microbiological analyses, a typical lot can be defined as one day's production (physically separated pasteurization run) of each type of product. A physically separated pasteurization run means that product has been separated from other production lots by cleaning and sanitizing, such that there is no potential contamination between separate lots of product. This may include cleaning the entire system (pasteurizer, clean-in-place (CIP) lines to packaging room, final packing/filling equipment). IPP are to be aware of the following factors or conditions that may determine a sampled lot:

1. FSIS does not require egg products plants to perform a CIP procedure between each lot of production. However, if egg products are stored or packaged using common pipelines and equipment that have not been cleaned and sanitized prior to establishing another individual lot, FSIS cannot recognize the product subsequently produced as a separate product lot;

2. The egg products plant may store multiple lots in a common area. IPP are to be aware that the plant must maintain sanitary conditions to prevent contamination of the product(s) during storage and consider possible cross-contamination if products from different lots are stored in the same cooler, freezer, or dry egg products cool storage;

3. IPP are to be aware that a plant may reduce its lot size on a day when FSIS collects a routine egg product sample to facilitate holding the product;

4. The egg products plant may define a lot differently based on the product group and formulation. For example, dried egg whites undergo a heat treatment, rather than a pasteurization run. In this case, the sampled lot would be all products present in the same heat treatment room at the same time; and

5. FSIS allows plants to define the lot size of their egg products. If a lot is adulterated due to a pathogen-positive test, other lots or other egg products may be implicated if the plant is unable to support microbiological independence between lots or products. Shared equipment (pasteurizers, piping, silos, packaging machines, etc.) is the primary reason a pathogen-positive lot implicates other lots or other "unrelated" egg products. FSIS will consider the following factors to determine products or lots represented by the positive result:

    a. Because *Salmonella* can contaminate egg products as a result of underprocessing, *Salmonella* is typically found because of underprocessing. If one lot of egg product tests positive by FSIS and another lot of product received the same lethality treatment, FSIS will assess when the underprocessing occurred to determine lots affected;

    b. The most common cause of contamination by *Lm* is post lethality cross contamination. If one lot of egg product tests positive by FSIS and another lot was exposed to the same cross contamination potential, FSIS will assess whether both lots are affected; and

    c. In addition, some plants may store more than one lot of pasteurized product in one pasteurized egg product silo without conducting a cleanup between lots. When this occurs, FSIS would consider the sampled lot to consist of all co-mingled pasteurized runs.

D. IPP are to collect the sample aseptically. Instructions on performing aseptic sampling are provided in IPP Help (Start Menu → FSIS Applications → IPP Help) under the "Sampling" tab → "Aseptic Sampling" tab.

E. IPP are to examine the product organoleptically prior to sampling it and are not to sample product that is found unsatisfactory. Unsatisfactory product includes product that is off-condition (e.g., it contains shell particles, meat, or blood spots) or has an off-odor. IPP are to refer to FSIS Directive 5030.1, *Inspection*

Methodology Utilizing the Public Health Information System (PHIS) for the Verification of Regulatory Compliance in Egg Products Plants, for instructions on how to handle the organoleptically unsatisfactory product..

F. Sampling liquid egg products

1. When collecting samples in final packaging of five pounds or less (e.g., consumer-ready packages, cartons), IPP are to:

    a. Wash and sanitize hands, and

    b. Randomly select the required number of final packages to achieve a minimum of 200 mL of product.

2. When collecting samples from final packages greater than five pounds, IPP are to:

    a. Wash and sanitize hands, and

    b. Have the plant short-fill or slack-fill packages in plant-supplied packaging to achieve a collection of 200 mL of product.

3. When collecting samples not in consumer-ready packaging (e.g., bulk packaging such as totes), IPP are to:

    a. If possible, collect the sample directly from the valve as it pours into the bulk packaging;

    b. If not possible, then select the bulk package for sampling;

    c. Gather sampling supplies and proceed to the sampling area;

    d. Aseptically open the bulk package by using a sanitized lid removal tool;

    e. Prepare the sample container and utensils; and

    f. Fill the two sample jars no more than ¾ full (~ 100 mL in each sample jar for a total volume of 200 mL) to prevent overflow. Immediately close and seal the sample jar after collecting the sample, taking care to ensure a tight seal of the sample jar.

4. When plant employees collect samples from a tanker (this type of sample collection is taken when pasteurized egg products are shipped to another official plant for further processing), IPP are to:

    a. Gather sampling supplies and proceed to the tanker bay location; and

b. Observe the plant employee aseptically collect the sample (two sample jars to achieve a total volume of 200 mL) from the tanker and hand the sample to IPP.

NOTE: IPP are not to collect samples from tankers. The plant employee will always collect the sample from tankers under the observation of IPP.

G. When sampling frozen egg products (using a drill or a trier), IPP are to:

1. If possible, collect the sample during the packaging process and before freezing (while the product is still in liquid form). If this is not possible, try to collect either a final five-pound package or a smaller final size package.

    a. If it is not possible to collect a liquid sample during packaging and before freezing or to collect a final package five pounds or less, then select a bulk package for sampling:

    b. Take sampling supplies and bulk package into the sampling area;

    c. Aseptically open the bulk package by using a sanitized lid removal tool;

    d. Prepare the sample jar and utensils; and

    e. Remove gloves, wash and sanitize hands again, and put on a new pair of gloves; remove the sampling utensils from the wrapper or sanitizer solution.

2. IPP are to collect two sample jars. When filling the jars with frozen egg product, both jars will need to be packed down tightly and with no free space at the top. Filling the jars completely to the top will compensate for the decrease in volume that occurs when the product thaws and will ensure enough product is available to conduct the laboratory analyses.

3. When collecting frozen egg product samples using a drill, a designated plant employee will drill the product with a sanitized drill bit and the inspector will aseptically collect shavings and place them into the sample containers. IPP are to:

    a. Designate where the sample is to be collected, ensuring that the sample will not be collected through the hump that is created due to the freezing process;

    b. Observe plant personnel use a sanitized spoon to remove all frost and ice crystals from the top of the frozen unit to be sampled;

    c. Observe plant personnel drill at approximately a 45-degree angle, starting near the edge of the container;

    d. Verify that plant personnel drill down to within 1 inch of the bottom of the container or, for large containers, as far down as the drill bit can safely go without causing potential product contamination;

    e. Ensure that the shavings do not touch any part of the container that may have been previously exposed to potential contamination;

    f. Ensure that the plant's drill operator does not spin the drill at high speed, in the hole, to prevent heating of the sample; and

    g. Remove gloves, wash and sanitize hands again, and put on a new pair of gloves. IPP are to collect the shavings while wearing gloves which have not been used to collect any prior samples and have not made contact with any previous surfaces or product. Collect the

shavings that are produced from the drillings, packing the shavings down to ensure that the jar is filled, leaving no free space at the top of the jar. Keep the sample frozen at all times.

4. When collecting egg product samples that do not freeze solidly enough to be drilled, e.g., salted or sugared product, IPP are to use a trier (shown at right). A trier is a tapered plug sampler. As the trier is twisted into the product, the trough collects a plug of product. IPP are to insert the sanitized trier fully into the product and twist rapidly to collect the sample. Aseptically remove the product sample from the trier by scraping the plug from the trier with a sanitized spoon (not included with the sample supplies) and placing it into a sample container.

H. When sampling dried egg products, IPP are to:

1. Select dried product in final packages for sampling;

2. If a final package in not available, then select a bulk package for sampling. Samples are to be collected during packaging, when possible;

3. Take the sampling supplies and bulk package into the sampling area;

4. Ensure that the sampling area is free of dust and moisture;

5. Aseptically open the product package and pull back the liner;

6. Remove gloves, wash and sanitize hands again, and put on a new pair of gloves; remove the sampling utensils from the wrapper;

7. Open the sterile Whirl-Pak® bags and set aside. Use a sterile scoop;

8. For yellow egg products, collect product from different locations in the top portion of the package;

9. For white egg products, use a sterile scoop to move product aside and select product from the center of the package; and

10. Fill sterile Whirl-Pak® to above the fill line (approximately 150 grams per each bag). Carefully shake the sample to the bottom and expel the excess air from the sample bag. Fold over the top edge and secure it with the attached wire.

NOTE: Dried yellow egg products and dried white egg products are sampled differently due to the differences in how they are processed. Dried yellow egg products are pasteurized uniformly and then dried. Dried white egg products are heat-treated in a box, with the center portion being heated up last.

I. Immediately close and seal the sample container after collecting the sample. Place the sealed sample jar or Whirl-Pak® into the non-sterile secondary zipper-lock bag.

J. After collecting the sample, store it appropriately, under USDA lock, and under the conditions below in Table 2 until shipment to maintain integrity.

Table 2: Storage conditions for egg products prior to shipping

Liquid eggs	Refrigerated
Frozen eggs	Frozen
Dried eggs	Room temperature/cool dry place

VIII. COMPLETE THE SAMPLE TASK AND SHIP THE SAMPLE

A. IPP are to follow the instructions provided in FSIS Directive 13,000.2 for completing sampling tasks in PHIS and FSIS Directive 7355.1, *Use of Sample Seals for Laboratory Samples and Other Applications,* on the use of sample seals (FSIS Form 7355-2A/2B) to maintain sample security and identification.

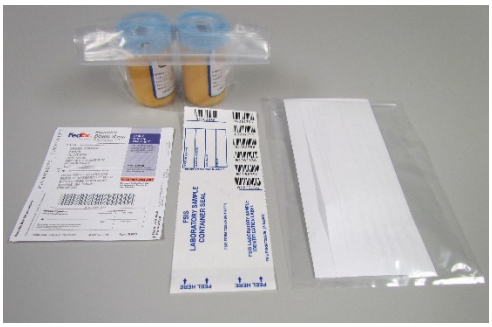
B. To pack the shipping container, IPP are to:

1. Retrieve the frozen gel coolant packs from the freezer (for liquid and frozen egg products) and the shipping container;

NOTE: For dried samples, a coolant and cardboard separator will not be included since these samples are to be maintained at room temperature.

2. Retrieve the samples from the secured location and apply the sample seals on the sample jars and sample form;

3. Place the absorbent pad on the bottom of the shipping container and, if shipping liquid or frozen samples, place the frozen gel coolant pack in the bottom or on one of the sides of the shipping container;



4. Place the sample (in the zipper lock bag) upright inside the shipper with the cardboard separator separating it from the cold pack;

5. Review the information on the pre-printed FedEx billable stamp provided with the sampling supplies and select the air bill with the laboratory name and address that corresponds to the FSIS laboratory name and address printed on the FSIS sample form (FSIS Form 8000-18) to ensure delivery of the sample to the correct FSIS laboratory. Enter the return address information on the FedEx billable stamp;

6. Place the completed, signed, and dated sample form in the plastic sleeve provided. Place the completed sample form and any unused sample seals in the shipping container;

7. Place the foam plug down upon the upright sample container (lid on top) as tight as possible. If the shipping container does not have a foam plug, place the insulated lid on the container. Do not overfill the shipping container;

NOTE: Do not tape or wrap the samples or use any newspaper or similar material as packing material. Use of such materials may result in a sample discard by the laboratory.

8. Apply the FSIS Laboratory Sample Container Seal (FSIS Form 7355-2A) to the inner flap of the shipping container as described in FSIS Directive 7355.1. IPP are to close the box flaps so that the container closure system is secure. IPP are not to tape the box if there are tapeless closures;

9. Affix the FedEx billable stamp on the shipping container and remove any old stamp receipts and carrier shipping bar codes from the container; and

10. Ensure that the samples collected remain under FSIS control prior to pick-up by FedEx.

C. IPP are to ship samples on the day of collection or the next day, but are not to ship samples on a Saturday, or the day before a federal holiday.

D. IPP are to return any unused shipping containers and sampling supplies after the sampling window closes, including the FedEx billable stamp, to the FSIS Laboratory that provided the IPP with these materials. IPP are to send a request to the FSIS Laboratory for a pre-addressed return FedEx ground-shipping bill, using the e-mail address provided in Section VI.B of this notice.

IX. SAMPLE RESULTS REPORTING AND FSIS ACTIONS

A. Sample results will be reported in PHIS. IPP are to review the test results and inform the plant of the results upon receipt.

B. If any product tests positive for *Salmonella* or *Lm*, regardless of whether FSIS collected the sample or the plant collected the sample as part of the plant sampling program, all product in the sampled lot is adulterated. If the results are from a plant program sample collection, IPP are to refer to FSIS Directive 5030.1, Chapter III, Section I, and Chapter IV, Section II for instructions on how to verify food safety regulatory requirements and to document noncompliance, respectively. The instructions below in Section IX.C apply strictly to FSIS sampling results.

NOTE: If the plant sampling identifies a positive for *Salmonella* or *Lm*, the plant must report it to IPP in accordance with 9 CFR 590.580(c). Failure to promptly notify IPP of the positive result is a noncompliance; however, the positive result by itself is not a noncompliance.

C. When FSIS sampling identifies an egg product lot as positive for *Salmonella* or *Lm*, IPP are to:

1. Determine if the plant also tested the product under its documented sampling programs.

    a. If the plant did not also test the product, IPP are to issue a noncompliance citing 9 CFR 590.5 – *Adulterated,* using the appropriate Egg Products Food Safety task for the product sampled. If the plant also tested the product, IPP are to check the plant's *Salmonella* or *Lm* testing results to determine whether the plant also found the sampled product to be positive for *Salmonella* or *Lm*.

    b. If the plant sampling also identified the product to be positive and the plant held the product, IPP are to verify that the plant performed the appropriate corrective measures in accordance with 9 CFR 590.504(o)(1). IPP are to issue an NR only if the plant failed to perform appropriate corrective measures.

2. Retain the product using the "U.S. Rejected/Retained" tag until the product is reprocessed or destroyed (9 CFR 590.426 and 590.504(o)(2)). If the plant elects to reprocess the product, it would need to use methods appropriate to the pathogen detected;

NOTE: More than one lot of egg products may be affected by a positive test result if the plant did not conduct a complete clean up between pasteurization runs from the pasteurizer, all common product lines to the packaging room, and the packaging/filling equipment. All affected product would be considered positive, and would need to be re-pasteurized prior to being eligible for release into commerce.

3. Review and discuss in detail the cause or any potential cause of the positive with the plant's management;

4. Document the results of the plant management's investigation in a Memorandum of Interview (MOI). At a minimum, in the MOI, IPP are to include details on:

a. The affected product type, lot number, and quantity of containers in the affected lots; and

b. The retention tag number of the affected product;

5. Verify that the plant maintains a record of all affected product (for tracking purposes), including the initial number of containers affected, the lot number, and type of product (size, container type, how it is labeled). If the plant re-pasteurizes the *Salmonella* or *Lm*-positive product into new lots of egg product, the amount of egg product re-pasteurized will be deducted from the total, until the entire lot has been reprocessed. Depending on the type of product, a plant may choose to re-pasteurize the entire lot at one time, reconstitute and re-pasteurize, mix with other products and re-pasteurize, or leave in the heating room for additional time.

D. If the product is positive for *Salmonella* or *Lm* and is no longer under plant control, IPP are to immediately notify their supervisor. The supervisor will notify the District Office. In addition, IPP are to issue a noncompliance citing 9 CFR 590.504(d).

X. QUESTIONS

Refer questions regarding this directive to the Office of Policy and Program Development through askFSIS or by telephone at 1-800-233-3935. When submitting a question, use the Submit a Question tab, and enter the following information in the fields provided:

Subject Field: Enter **FSIS Notice 22-20.**
Question Field: Enter question with as much detail as possible.
Product Field: Select **General Inspection Policy** from the drop-down menu.
Category Field: Select **Sampling** from the drop-down menu.
Policy Arena: Select **Domestic (U.S.) Only** from the drop-down menu.

When all fields are complete, press **Continue** and at the next screen press **Finish Submitting Question.**

NOTE: Refer to FSIS Directive 5620.1, *Using askFSIS*, for additional information on submitting questions.

Acting Assistant Administrator
Office of Policy and Program Development