

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

FSIS NOTICE

27-17

5/17/17

RELIGIOUS EXEMPT AND VERY LOW VOLUME RAW POULTRY EXPLORATORY SAMPLING PROGRAM

DO NOT IMPLEMENT THIS NOTICE UNTIL JUNE 16, 2017.

NOTE: Inspection program personnel who collect these samples are allowed 1 hour of official time to read this notice.

I. PURPOSE

This notice provides instructions to inspection program personnel (IPP) on the collection of *Salmonella* and *Campylobacter* samples at establishments that produce a low volume of applicable poultry product or religious exempt poultry product.

II. BACKGROUND

On February 11, 2016, FSIS published the *Federal Register* notice, *New Performance Standards for Salmonella and Campylobacter in Not-Ready-to-Eat Comminuted Chicken and Turkey Products and Raw Chicken Parts and Changes to Related Agency Verification Procedures: Response to Comments and Announcement of Implementation* ([81 FR 7285](#)) that announced that FSIS will begin sampling 3-4 times per year product that has been previously excluded from *Salmonella* verification testing: chicken in poultry slaughter establishments operating under a religious exemption and raw poultry product otherwise eligible for sampling that FSIS has excluded because it is produced at 1,000 pounds or less per average daily per product group.

III. ESTABLISHMENTS WHERE FSIS WILL SAMPLE

A. IPP are to collect *Salmonella* and *Campylobacter* samples at establishments that:

1. Produce young chicken carcasses under religious exemption (Buddhist, Kosher, Islamic, or Confucian) with a USDA Exemption Permit as described in [FSIS Directive 6030.1 and do not receive the mark of inspection](#), or
2. Produce at very low volumes as defined as:
 - a. Young chicken and turkey carcasses that receive a mark of inspection but were previously exempt from FSIS *Salmonella* verification testing due to low volume production; or
 - b. Parts, ground and other comminuted products, and mechanically separated poultry with 1,000 pounds or less average daily production per product group that receive the mark of inspection.

DISTRIBUTION: Electronic

NOTICE EXPIRES: 6/1/18

OPI: OPPD

B. Frequency of Sampling

1. The Office of Data Integration and Food Protection (ODIFP) will determine which establishments are included in the sampling frame based on number of establishments producing each product group and sampling resources.
2. Based on tasks in PHIS and ODIFP analysis, IPP are to collect samples of products produced at a very low volume on:
 - a. Raw chicken and turkey carcasses;
 - b. Raw chicken parts (legs, breasts and wings);
 - c. Other raw chicken parts (neck, liver, heart, gizzards, quarters, and halves);
 - d. Raw ground and other comminuted products for chicken and turkey products; and
 - e. Mechanically separated chicken and mechanically separated turkey.

IV. SCHEDULING AND DOCUMENTING SAMPLES

A. At the next routine meeting, the Inspector-In-Charge (IIC) is to inform establishment management at establishments that produce eligible products that IPP will begin sampling religious exempt and low volume products.

B. IPP will receive sampling requests through PHIS. IPP are to collect samples under the following project codes:

Sampling Project	Product Group	Project Code
Religious Exempt	Chicken carcasses	RE_CH_CARC01
Very Low Volume	Chicken carcasses	LO_CH_CARC01
Very Low Volume	Turkey carcasses	LO_TU_CARC01
Very Low Volume	Parts from chickens (legs, breasts, wings)	LO_CPT_LBW01
Very Low Volume	Other parts from chickens (neck, liver, heart, gizzards)	LO_CPT_OT01
Very Low Volume	Other parts from chickens (quarters and halves)	LO_CPT_QH01
Very Low Volume	Comminuted chicken products	LO_CH_COM01
Very Low Volume	Comminuted turkey products	LO_TU_COM01
Very Low Volume	Mechanically separated chicken products	LO_CH_MSK01
Very Low Volume	Mechanically separated turkey products	LO_TU_MSK01

C. IPP are to refer to Section VI. Product Eligibility of this notice for clarification on what is included in each of these product groups.

D. IPP are to be aware that some establishments may not receive sampling tasks every month. Some establishments may not receive sampling tasks at all. ODIFP reviews eligibility each month before assigning samples.

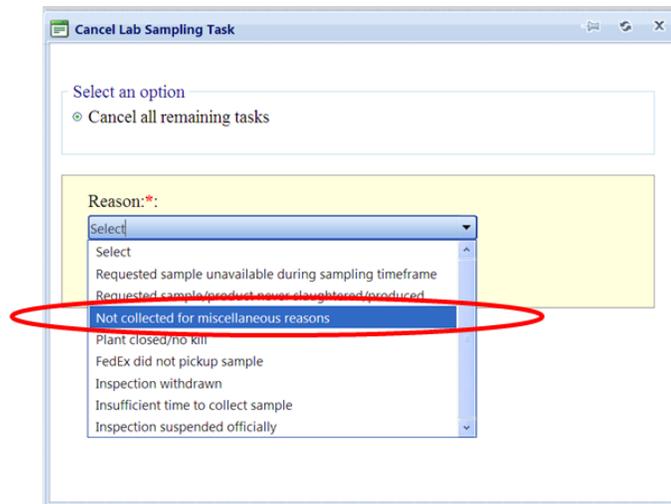
E. Establishments will not receive a sampling task in PHIS if all of the eligible finished product groups in the PHIS profile have the intended use “For RTE Cooking Only.”

F. Only one product group will be selected for sampling from any one establishment. For example, if an establishment produces both parts and comminuted chicken products in very low volume, PHIS will assign sampling tasks for only one of those product groups at a time.

G. IPP are to notify official establishment management before collecting a sample and inform management that they will be collecting a sample for *Salmonella* and *Campylobacter* analyses.

H. 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. When canceling tasks in the task list, IPP are to select the reason for cancellation in the drop down list or “Not collected for miscellaneous reasons” if the reason for cancellation is not provided under the specific options listed in the “Reason” dropdown list.

NOTE: IPP are not to allow sampling tasks to remain at the end of the sampling window.



I. If an establishment does not produce eligible product, IPP are to cancel remaining parts sampling tasks from both the task list and (if scheduled) the task calendar, using the appropriate reason.

1. If the establishment produces a product that is eligible for sampling but is not producing during the sampling window, then IPP are to select “requested sample unavailable during the sampling timeframe.”
2. If the establishment never produces an eligible product, then select “requested sample/product never slaughtered/produced.” IPP should check the Establishment Profile in PHIS to ensure that the profile lists the correct products and product volumes.

J. IPP are to ensure that all requested information is entered completely and accurately into PHIS ([FSIS Directive 13,000.2, Performing Sampling Tasks in Official Establishments Using the Public Health Information System](#)). IPP will be prompted by PHIS to answer questions specific to this project when samples are collected (Questionnaires may be found under the [IPP Help](#) Button).

V. SAMPLING SUPPLIES

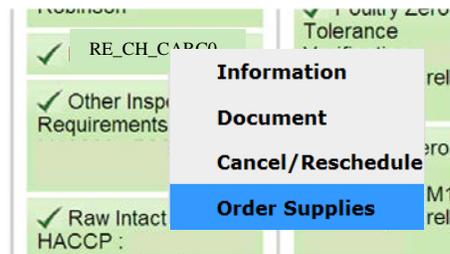
A. The FSIS Laboratories will ship the sampling supplies for all sampling projects (except mechanically separated) automatically to the FSIS IIC at the establishments selected for sampling. IPP will receive sampling supplies within one week prior to the first day of the collection month. Each shipper box will have a label attached corresponding to the project code noted in Section IV. B. above.

B. IPP are to request sampling supplies for assigned sampling tasks if supplies are unavailable for use by the first day of the collection month, or to request replacements for damaged or lost supplies. For example, if chicken parts sampling tasks are assigned in PHIS on June 24, IPP should request

replacement supplies only if they have not arrived by July 1, 2017. IPP requiring sampling supplies are to request through PHIS or Outlook at least 72 hours (not including weekends and holidays) before they intend to collect the sample.

NOTE: IPP will only need to routinely request supplies for the mechanically separated species through PHIS or Outlook.

1. To make this request, IPP are to right-click a scheduled lab sampling task (with selecting the applicable project code as noted in Section IV. B. above) on the Task Calendar, then select “Request sampling supplies” from the drop down menu. IPP are to request sampling supplies;



2. To make this request via Outlook, IPP are to select one of the following addresses:

- a. SamplingSupplies-EasternLab@fsis.usda.gov;
- b. SamplingSupplies-MidwesternLab@fsis.usda.gov; or
- c. SamplingSupplies-WesternLab@fsis.usda.gov.

3. IPP are to use the subject heading “Sampling Supplies” in the e-mail and include the establishment name and number, the project code (with selecting the applicable project code as noted in Section IV. B. above), the IPP’s contact name, establishment number, telephone number, and a list of the supplies needed.

C. IPP are to use a scoop and spatula or similar tools to collect a sample of mechanically separated products. If IPP need such tools, they are to request mechanically separated sampling supplies at least 3 business days before the scheduled day of sampling through PHIS or to FSIS Laboratories via Outlook utilizing the email addresses in Section V. B. 2.

D. IPP are to use the e-mail subject heading “LO_CH_MSK01/ LO_TU_MSK01 with enhanced sampling supplies.” IPP are to request one enhanced sampling kit for each sample collection event. The enhanced sampling kit will contain: one 4-ounce sterile scoop, one sterile spatula and two towelettes. IPP are to include in their request the establishment name and street address (no P.O. Box).

E. Shipping containers will contain the necessary supplies specific for each project code.

1. For **RELIGIOUS EXEMPT**, IPP will receive a shipping container with sorting labels affixed to the exterior (“RE_CH_CARCO1”) plus one set of supplies as annotated in the *Religious Exempt Sampling “How To;”* accessible through the [IPP Help](#) Button.
2. For **VERY LOW VOLUME CHICKEN CARCASSES AND VERY LOW VOLUME CHICKEN PARTS**, IPP will receive the shipping container with sorting labels affixed to the exterior (“LO_CH_CARCO1 / LO_CPT_LBW01”) plus one set of supplies as annotated in the [FSIS Directive 10,250.1](#), *Salmonella and Campylobacter Verification Program for Raw Meat and Poultry*

Products, Attachment 4 and in the *Raw Chicken Parts Sampling "How To;"* accessible through the [IPP Help](#) Button.

3. For **VERY LOW VOLUME TURKEY CARCASSES**, IPP will receive a shipping container with sorting labels affixed to the exterior ("LO_TU_CARC01") plus one set of the supplies annotated in the [FSIS Directive 10,250.1](#), Attachment 5.
4. For **VERY LOW VOLUME OTHER CHICKEN PARTS**, IPP will receive a shipping container with sorting labels affixed to the exterior ("LO_CPT_OT01" or "LO_CPT_QH01") plus one set of supplies annotated in the *Neck, Liver, Heart & Gizzards Sampling "How To"* or in the *Quarters & Halves Sampling "How To;"* accessible through the [IPP Help](#) Button.

F. IPP are to refrigerate the transport broth and shipping container upon receipt. The sampling transport broth must be pre-chilled. Pre-chilling these items is critical to the sampling effort. IPP are to only use sampling transport broth that is pre-chilled. IPP are not to use sampling transport broth intended for other sampling projects.

NOTE: Transport broth received from the lab may be cloudy in appearance. IPP are not to discard based on cloudy appearance. Gel coolant packs are to be placed in the freezer at least one day prior to use.

5. For **VERY LOW VOLUME GROUND AND OTHER COMMINUTED POULTRY PRODUCTS** and **VERY LOW VOLUME MECHANICALLY SEPARATED POULTRY**, IPP will receive a shipping container with sorting labels affixed to the exterior ("LO_CH_COM01 / LO_TU_COM01" or "LO_CH_MSK01 / LO_TU_MSK01"). The shipping container will contain one set of the supplies annotated in the *Comminuted Poultry Sampling Supplies and Guidance* (box 1a for comminuted; box 1b for mechanically separated); accessible through the [IPP Help](#) button.

G. IPP are to use only the supplies provided for the applicable project code sampling. Additional cardboard separators and gel coolant packs may be included with the sample supplies depending upon the time of the year. Sample supplies that are not provided in the shipping container or that are not sent from any of the three FSIS laboratories for this project are not to be used.

VI. PRODUCT ELIGIBILITY

A. IPP are to collect the eligible raw poultry product that corresponds with the project code in Section IV. B. above. IPP are to ensure that the product collected is accurately identified in the related sampling collection task questionnaire in PHIS (Questionnaires may be found under the [IPP Help](#) Button).

B. Eligible **RELIGIOUS EXEMPT** products for sample collection include any broiler chicken carcass currently being produced under a religious exemption (labeled with the appropriate exemption statement) and do not receive the mark of inspection. Refer to 9 CFR 381.170(a) for definition of broiler chicken carcasses. Product processed under religious exemption include:

1. Poultry processed in accordance with Buddhist religious beliefs that require that the head and feet remain on eviscerated poultry;
2. Poultry processed in accordance with Confucian religious beliefs that require that the bird not be eviscerated, with head and feet intact;
3. Poultry processed in accordance with Islamic (or Halal) religious beliefs that require that the bird be eviscerated, head-on and with or without the feet intact, and be in ready-to-cook form; or
4. Poultry processed as Kosher, eviscerated or non-eviscerated, head and feet intact poultry.

NOTE: Product with a special claim such as Halal or Kosher, but in which the bird is eviscerated and the feet and head are removed, and bearing the mark of inspection, are not subject to this sampling project and continue to be sampled under existing verification sampling for carcasses (HC_CH_CARC01).

C. Eligible **VERY LOW VOLUME CHICKEN AND TURKEY CARCASSES** for sample collection include any young chicken or turkey carcass currently being inspected, but not sampled because the establishment produces at low volumes. Refer to [FSIS Directive 10,250.1](#) Chapter III, Section II and Chapter IV, Section II on specific guidance on which carcasses are to be excluded.

D. IPP are to sample only from a product group with a production volume of 1,000 pounds or less average daily production for this low volume sampling project. Table 1 below indicates the sampling code to be utilized for the listed product groups.

Table 1.

SAMPLING PRODUCT GROUP	FINISHED PRODUCT CATEGORY	PRODUCT GROUP AS LISTED IN PHIS	SAMPLING CODE
Chicken carcasses	Raw intact chicken	Whole Bird	LO_CH_CARC01
Turkey carcasses	Raw intact turkey	Whole Bird	LO_TU_CARC01
Chicken parts (legs, breasts, wings)	Raw intact chicken	Poultry Parts (legs, breasts, wings)	LO_CPT_LBW01
	Raw, ground, comminuted, or otherwise non-intact chicken	Poultry Parts (legs, breasts, wings)	
Other raw chicken parts (neck, liver, heart, gizzards)	Raw intact chicken	Other poultry parts (including feet, necks, and giblets)	LO_CPT_OT01
	Raw, ground, comminuted, or otherwise non-intact chicken	Injected Tenderized or Vacuum Tumbled Other Parts (including feet, necks, and giblets)	
Other raw chicken parts (quarters and halves)	Raw intact chicken	Other poultry parts (including feet, necks, and giblets)	LO_CPT_QH01
	Raw, ground, comminuted, or otherwise non-intact chicken	Injected Tenderized or Vacuum Tumbled Other Parts (including feet, necks, and giblets)	
Mechanically Separated Chicken	Raw, ground, comminuted, or otherwise non-intact chicken	Mechanically Separated Chicken	LO_CH_MSK01
Mechanically Separated Turkey	Raw, ground, comminuted, or otherwise non-intact turkey	Mechanically Separated Turkey	LO_TU_MSK01
Ground chicken	Raw, ground, comminuted, or otherwise non-intact chicken	Ground Product	LO_CH_COM01
Ground turkey	Raw, ground, comminuted, or otherwise non-intact turkey	Ground Product	LO_TU_COM01
Other comminuted chicken	Raw, ground, comminuted, or otherwise non-intact chicken	Other Comminuted	LO_CH_COM01
Other comminuted turkey	Raw, ground, comminuted, or otherwise non-intact turkey	Other Comminuted	LO_TU_COM01

Table 2.below lists products groups and the associated project codes to be utilized if the production for a product group is greater than 1,000 pounds average daily production.

Table 2.

SAMPLING PRODUCT GROUP	FINISHED PRODUCT CATEGORY	PRODUCT GROUP AS LISTED IN PHIS	SAMPLING CODE
Chicken carcasses	Raw intact chicken	Whole Bird	HC_CH_CARC01
Turkey carcasses	Raw intact turkey	Whole Bird	HC_TU_CARC01
Chicken parts (legs, breasts, wings)	Raw intact chicken Raw, ground, comminuted, or otherwise non-intact chicken	Poultry Parts (legs, breasts, wings) Poultry Parts (legs, breasts, wings)	HC_CPT_LBW01
Other raw chicken parts (neck, liver, heart, gizzards)	Raw intact chicken Raw, ground, comminuted, or otherwise non-intact chicken	Other poultry parts (including feet, necks, and giblets) Injected Tenderized or Vacuum Tumbled Other Parts (including feet, necks, and giblets)	EXP_CPT_OT01
Other raw chicken parts (quarters and halves)	Raw intact chicken Raw, ground, comminuted, or otherwise non-intact chicken	Other poultry parts (including feet, necks, and giblets) Injected Tenderized or Vacuum Tumbled Other Parts (including feet, necks, and giblets)	EXP_CPT_QH01
Mechanically Separated Chicken	Raw, ground, comminuted, or otherwise non-intact chicken	Mechanically Separated Chicken	EXP_CH_MSK01
Mechanically Separated Turkey	Raw, ground, comminuted, or otherwise non-intact turkey	Mechanically Separated Turkey	EXP_TU_MSK01
Ground chicken	Raw, ground, comminuted, or otherwise non-intact chicken	Ground Product	HC_CH_COM01
Ground turkey	Raw, ground, comminuted, or otherwise non-intact turkey	Ground Product	HC_TU_COM01
Other comminuted chicken	Raw, ground, comminuted, or otherwise non-intact chicken	Other Comminuted	HC_CH_COM01
Other comminuted turkey	Raw, ground, comminuted, or otherwise non-intact turkey	Other Comminuted	HC_TU_COM01

EXAMPLE: If an establishment produces ground chicken with an average daily production volume of greater than 1,000 pounds and produces other comminuted chicken products with an average daily production volume 1,000 pounds or less, then IPP will sample the ground chicken under project code HC_CH_COM01 and would sample the other comminuted chicken product under project code LO_CH_COM01.

E. Eligible **CHICKEN PARTS** for sample collection are defined as raw chicken legs, breasts, wings that would typically be available for consumer purchase and are produced in establishments that produce

1,000 pounds or less per day on average. IPP are to refer to the *List of Chicken Parts Eligible for Sample Collection* and corresponding notice, which is accessible through the [IPP Help](#) Button (under Raw Chicken Parts Sampling Program- Legs, Breast and Wings) for eligibility criteria. IPP are to review definitions (9 CFR 381.170(b)) of the parts to ensure that the parts selected for sampling are accurately documented in PHIS.

F. Eligible **OTHER CHICKEN PARTS** for sample collection are defined as raw chicken necks, livers, gizzards, hearts, quarters and halves that would typically be available for consumer purchase and are produced in establishments that produce 1,000 pounds or less per day on average. IPP are to refer to the sampling instructions and corresponding notice under the [IPP Help](#) Button (under *Other Raw Chicken Parts Sampling Program- Neck, Liver, Heart & Gizzards* and under *Other Raw Chicken Parts Sampling Program – Quarters & Halves*) for eligibility criteria. IPP are to review definitions (9 CFR 381.170(b)) of the parts to ensure that the parts selected for sampling are accurately documented in PHIS.

G. Eligible **GROUND AND OTHER COMMINUTED POULTRY PRODUCTS** and **MECHANICALLY SEPARATED POULTRY** for sample collection are those categorized in the PHIS HACCP processing category “Raw Product – Non-intact;” finished product group “Raw ground, comminuted, or otherwise non-intact chicken/turkey;” and product groups “Ground Product,” “Mechanically Separated Product,” or “Other Comminuted” in establishments that produce product at 1,000 pounds or less per day on average. Specific details on eligible products are accessible through the [IPP Help](#) Button (under *NRTE Comminuted Poultry Sampling Program*).

VII. SAMPLE COLLECTION

A. Instructions for the collection of **RELIGIOUS EXEMPT** can be found under [FSIS Directive 10,250.1](#), Chapter III, Section IV. The sampling supplies will include a thicker bag than usual so as to prevent the feet and beak from puncturing the bag. Instructions for submitting the collected sample can be found under [FSIS Directive 10,250.1](#), Chapter VI.

B. Instructions for the collection of **VERY LOW VOLUME CHICKEN AND TURKEY CARCASSES** can be found under [FSIS Directive 10,250.1](#), Chapter III, Section IV (chickens) and Chapter IV, Section IV (turkeys). Instructions for submitting the collected sample can be found under [FSIS Directive 10,250.1](#), Chapter VI.

C. Instructions for the collection and submission of **CHICKEN PARTS** samples can be found under the *Raw Chicken Parts Sampling Program – Legs, Breasts and Wings: Raw Chicken Parts Sampling “How To;”* as well as the corresponding notice located on the [IPP Help](#) Button.

D. Instructions for the collection and submission of **OTHER CHICKEN PARTS** samples can be found under the *Other Raw Chicken Parts Sampling Program – Neck, Liver, Heart & Gizzards Sampling “How To”* and under *Other Raw Chicken Parts Sampling Program - Quarters & Halves Sampling “How To;”* as well as the corresponding notice located on the [IPP Help](#) Button.

E. Instructions for the collection and submission of **GROUND AND OTHER COMMINUTED POULTRY PRODUCTS** and **MECHANICALLY SEPARATED POULTRY** can be found under *NRTE Comminuted Poultry Sampling “How To;”* located on the [IPP Help](#) Button.

VIII. RESULTS

A. *Salmonella* and *Campylobacter* results for individual samples collected under this program will be posted in LIMS-Direct and PHIS. IPP are to ensure that results information from LIMS-Direct is made available to establishments (*Salmonella* positive/negative, and serotype as appropriate). Individual positive sample results will not result in regulatory control actions. However, repetitive positive sample

results over time may indicate process control and a HACCP system lacking support. IPP should seek guidance from their supervisor who may contact the DO to determine if an EIAO needs to perform a PHRE in response to non-regulatory sampling results.

B. Samples that meet discard criteria for only one pathogen may still be tested for the other pathogen, e.g., a sample which is not suitable for *Campylobacter* testing but is suitable for *Salmonella* testing will still be tested for *Salmonella*. Samples and supplies are not to be shared or split with the establishment. However, if the establishment is interested in doing its own analysis, it may use its own supplies to collect a different sample at approximately the same time and point of production the parts sample is collected.

IX. DATA ANALYSIS

ODIFP will analyze the data collected in the Religious Exempt and Very Low Volume Product sampling program and will summarize sampling results after a year.

X. QUESTIONS

Refer questions regarding this notice to the Risk, Innovations, and Management Staff through askFSIS or by telephone at 1-800-233-3935. When submitting a question, use **Submit a Question** tab, and enter the following information in the fields provided:

Subject Field:	Enter Notice 27-17
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 – Salmonella 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.



Assistant Administrator
Office of Policy and Program Development

Questions when collecting “Religious Exempt” carcass samples (RE_CH_CARC01)

The following questions will be asked for each sample of religious exempt carcass sample collected. The information requested is essential for the correct analysis of FSIS Religious Exempt broiler carcass data. IPP are to answer all questions.

1. What was the time of sample collection (HHMM)?

Record the time of collection using the 24-hour clock (HHMM) (military time), e.g., if collected at 3:28 p.m., the appropriate entry would be 1528

2. Which religious exempt category does this product fall under?

- a. Buddhist
- b. Confucian
- c. Islamic/Halal
- d. Kosher

3. How does the process differ from non-religious exempt products? (check all that apply)

- a. Head intact
- b. Feet intact
- c. Non-eviscerated
- d. Other – If selected, answer the following question(s): 3a

3a. Since you selected “Other”, please specify:

4. Select the specific antimicrobial agent that was applied most recently prior to sample collection:

- a. No antimicrobial agent was applied to this product
- b. DBDMH (1,3-dibromo-5,5-dimethylhydantoin) (e.g., AVIBROM, etc.)
- c. Hypobromous acid
- d. Acidified sodium chlorite (e.g., ECOLAB SANOVA, etc.)
- e. Calcium hypochlorite
- f. Chlorine (e.g., ACCUTAB Chlorination, etc.)
- g. Chlorine gas
- h. Chlorine dioxide (e.g., Ashland PATHGUARD, etc.)
- i. Hypochlorous acid (electrolytically generated) (e.g., ChloroSan, etc.)
- j. Sodium hypochlorite
- k. Lactic acid
- l. Citric acid
- m. Acetic acid
- n. Citric and Hydrochlorous acids (pH 1-2) (aqueous solution) (i.e. SYNTRX 3200, Precure/CitriLow, etc.)
- o. Blend of Citric acid, Phosphoric acid, and Hydrochloric acid (i.e. Fresh FX C-12, FreshFX L-12, etc.)
- p. Peroxyacetic acid (PAA) mixtures (e.g., ECOLAB Inspexx 100, ECOLAB Inspexx 150, FMC SPECTRUM, FCN323, Perasan MP-2, MICROTOX SP, SteriFX PROTECTFX, etc.)
- q. Cetylpyridinium chloride (e.g., CECURE, etc.)
- r. Trisodium phosphate
- s. Sodium Metasilicate (e.g., AVGuard XP, etc.)
- t. Other - If selected, answer the following question(s): 4a

4a. Since you selected "Other" antimicrobial agent being applied, specify what antimicrobial agent was applied (record the chemical name rather than the brand name).

5. Indicate at what point in the process the antimicrobial intervention was applied:

- a. No antimicrobial agent was applied to this product

- b. Post-chill spray applied to carcass
- c. Post-chill dip/drench applied to carcass
- d. Antimicrobial applied to carcasses at the chill step (including in the chiller itself)
- e. Antimicrobial applied to carcasses prior to the chill step
- f. Other - If selected, answer the following question(s): 5a

• *If the plant uses more than one intervention during production, select the option for the last intervention applied before sample collection.*

5a. Since you selected "Other" location, specify the location:

6. Was the sample collected an organic product, i.e., it is being packaged with a label indicating it is USDA Organic?

- a. Yes
- b. No

Questions when collecting Very Low Volume Chicken and Turkey Carcass Samples (LO_CH_CARC01 and LO_TU_CARC01)

The following questions will be asked for each very low volume chicken or turkey sample collected. The information requested is essential for the correct analysis of FSIS Very Low Volume carcass data. IPP are to answer all questions.

1. What was the time of sample collection (HHMM)?

Record the time of collection using the 24-hour clock (HHMM) (military time), e.g., if collected at 3:28 p.m., the appropriate entry would be 1528

2. Select the specific antimicrobial agent that was applied most recently prior to sample collection:

- a. No antimicrobial agent was applied to this product
- b. DBDMH (1,3-dibromo-5,5-dimethylhydantoin) (e.g., AVIBROM, etc.)
- c. Hypobromous acid
- d. Acidified sodium chlorite (e.g., ECOLAB SANOVA, etc.)
- e. Calcium hypochlorite
- f. Chlorine (e.g., ACCUTAB Chlorination, etc.)
- g. Chlorine gas
- h. Chlorine dioxide (e.g., Ashland PATHGUARD, etc.)
- i. Hypochlorous acid (electrolytically generated) (e.g., ChloroSan, etc.)
- j. Sodium hypochlorite
- k. Lactic acid
- l. Citric acid
- m. Acetic acid
- n. Citric and Hydrochlorous acids (pH 1-2) (aqueous solution) (i.e. SYNTRX 3200, Precure/CitriLow, etc.)
- o. Blend of Citric acid, Phosphoric acid, and Hydrochloric acid (i.e. Fresh FX C-12, FreshFX L-12, etc.)
- p. Peroxyacetic acid (PAA) mixtures (e.g., ECOLAB Inspexx 100, ECOLAB Inspexx 150, FMC SPECTRUM, FCN323, Perasan MP-2, MICROTOX SP, SteriFX PROTECTFX, etc.)
- q. Cetylpyridinium chloride (e.g., CECURE, etc.)
- r. Trisodium phosphate
- s. Sodium Metasilicate (e.g., AVGuard XP, etc.)
- t. Other - If selected, answer the following question(s): 2a

• *If the plant uses more than one intervention during production, select the letter for the last intervention applied before sample collection.*

2a. Since you selected "Other" antimicrobial agent being applied, specify what antimicrobial agent was applied (record the chemical name rather than the brand name).

3. Indicate at what point in the process the antimicrobial intervention was applied:

- a. No antimicrobial agent was applied to this product
- b. Post-chill spray applied to carcass
- c. Post-chill dip/drench applied to carcass
- d. Antimicrobial applied to carcasses at the chill step (including in the chiller itself)
- e. Antimicrobial applied to carcasses prior to the chill step
- f. Other - If selected, answer the following question(s): 3a

3a. Since you selected "Other" location, specify the location:

4. Was the sample collected an organic product, i.e., it is being packaged with a label indicating it is USDA Organic?

- a. Yes
- b. No

Questions for the Raw Chicken Parts Sampling Program (LO_CPT_LBW01)

The following questions will be asked for each chicken parts sample request.

1. What was the time of sample collection? _____ (HHMM)

Record the time of collection using the 24-hour clock (HHMM) (military time), e.g., if collected at 3:28 p.m., the appropriate entry would be 1528

2. Select the part that corresponds to the type of chicken part that was sampled.

- a. Breast
- b. Leg
- c. Wing

• *Part type refers to the single kind of eligible chicken part that is sampled. Only one type of part is to be collected per sample.*

If breast is selected, the below follow-up question appears:

2a. Select the breast part sampled:

- a. Boneless and skinless chicken breasts*
- b. Whole breasts (skin on or skin off), with or without ribs*
- c. Half breasts or split breasts with back portion removed (skin on or skin off), with or without ribs*
- d. Tenders and tenderloins*
- e. Cut up or portioned breasts (chunks, strips, thin-sliced, or similarly cut with a size of 3/4 inch or larger in at least one dimension, and that would typically be available for consumer purchase)*

If leg is selected, the below follow-up question appears:

2a. Select the leg part sampled:

- a. Bone-in whole legs (skin on or skin off)*
- b. Boneless whole legs (skin on or skin off)*
- c. Drumsticks (skin on or skin off)*
- d. Thighs (skin on or skin off)*
- e. Boneless and skinless thighs*
- f. Cut up or portioned legs (chunks, strips, or similarly cut with a size of 3/4 inch or larger in at least one dimension, and that would typically be available for consumer purchase)*

If wing is selected, the below follow-up question appears:

2a. Select the wing part sampled:

- a. Whole bone-in wings (with or without the wing tip)*
- b. Mixed wing sections*
- c. Drummettes*
- d. Mid-joints or mid-sections (flats)*
- e. Wing tips*
- f. Boneless wings*

2b. If you collected cut up or portioned breasts or legs (selected “e” for breasts or “f” for legs in question 2a), specify what was sampled: (text box)

- *Answer this question only if you selected “cut up or portioned breasts or legs”*

3. Indicate the number of part pieces collected for this sample.

- *If none of the options is listed, select “Other”*

- *The parts collected must weigh 4 lb. + 10% of one type of chicken part. Record the number of individual pieces needed to add up to 4 lb. + 10%.*

- *IPP are to collect multiple pieces of the same part-type to reach the 4 lbs needed for sample collection. For example, if IPP decide to collect wings for one sample collection and whole bone-in legs for the next sample collection, they would need more wings to make up the 4 lbs than they will need whole bone-in legs.*

3a. If you selected “Other” for number of pieces collected, indicate the number of pieces collected: (text box).

4. Was the sample collected an organic product (it is being packaged with a label indicating it is USDA Organic)?

- Yes
- No

5. Were chicken parts with skin on collected for this sample?

- Yes
- No

6. Indicate how the parts collected were processed:

- Injected with a clear solution
- Mechanically tenderized, such as with needles or blades
- Vacuum tumbled
- Parts were not processed in any of the above ways (they are intact chicken parts)

7. Is the product that was collected being shipped from this establishment to:

- Consumers
- Further processing into a raw or otherwise NRTE product at another establishment
- HRI
- Export
- Broker

8. Select the specific antimicrobial agent that was applied most recently prior to sample collection:

- No antimicrobial agent was applied to this product
- DBDMH (1,3-dibromo-5,5-dimethylhydantoin) (e.g., AVIBROM, etc.)
- Hypobromous acid
- Acidified sodium chlorite (e.g., ECOLAB SANOVA, etc.)
- Calcium hypochlorite
- Chlorine (e.g., ACCUTAB Chlorination, etc.)
- Chlorine gas
- Chlorine dioxide (e.g., Ashland PATHGUARD, etc.)
- Hypochlorous acid (electrolytically generated) (e.g., ChloroSan, etc.)
- Sodium hypochlorite
- Lactic acid
- Citric acid

- m. Acetic acid
- n. Citric and Hydrochlorous acids (pH 1-2) (aqueous solution) (i.e. SYNTRX 3200, Precure/CitriLow, etc.)
- o. Blend of Citric acid, Phosphoric acid, and Hydrochloric acid (i.e. Fresh FX C-12, FreshFX L-12, etc.)
- p. Peroxyacetic acid (PAA) mixtures (e.g., ECOLAB Inspexx 100, ECOLAB Inspexx 150, FMC SPECTRUM, FCN323, Perasan MP-2, MICROTOX SP, SteriFX PROTECTFX, etc.)
- q. Cetylpyridinium chloride (e.g., CECURE, etc.)
- r. Trisodium phosphate
- s. Sodium Metasilicate (e.g., AVGuard XP, etc.)
- t. Other - If selected, answer the following question(s): 8a

• *If the plant uses more than one intervention during production, select the letter for the last intervention applied before sample collection.*

8a. Since you selected "Other" antimicrobial agent being applied, specify what antimicrobial agent was applied: (text box)

• *Record the chemical name rather than the brand name.*

9. Indicate at what point in the process this antimicrobial intervention was applied:

- a. No antimicrobial agent was applied to this product
- b. Spray applied onto parts at or after cut-up
- c. Dip/drench applied onto parts at or after cut-up
- d. Post-chill spray applied to carcass
- e. Post-chill dip/drench applied to carcass
- f. Antimicrobial applied to carcasses at the chill step (including in the chiller itself)
- g. Other [question 9a will be a follow up question]

9a. Since you selected "Other" location, specify the location: (text box)

Questions when collecting “Other Raw Chicken Parts – Necks, Livers, Hearts, Whole and Split Gizzards (LO_CPT_OT01)

1. What was the time of sample collection? _____ (HHMM)

Record the time of collection using the 24-hour clock (HHMM) (military time), e.g., if collected at 3:28 p.m., the appropriate entry would be 1528

2. Was the sample collected an organic product, i.e., it is being packaged with a label indicating it is USDA Organic?

- a. Yes
- b. No

3. Is the product that was collected being shipped from this establishment to:

- a. Consumers
- b. Further processing into a raw or otherwise NRTE product at another establishment
- c. HRI
- d. Export
- e. Broker
- f. Unknown

Choose one of those.

4. Select the specific antimicrobial agent that was applied most recently prior to sample collection:

- a. No antimicrobial agent was applied to this product
- b. DBDMH (1,3-dibromo-5,5-dimethylhydantoin) (e.g., AVIBROM, etc.)
- c. Hypobromous acid
- d. Acidified sodium chlorite (e.g., ECOLAB SANOVA, etc.)
- e. Calcium hypochlorite
- f. Chlorine (e.g., ACCUTAB Chlorination, etc.)
- g. Chlorine gas
- h. Chlorine dioxide (e.g., Ashland PATHGUARD, etc.)
- i. Hypochlorous acid (electrolytically generated) (e.g., ChloroSan, etc.)
- j. Sodium hypochlorite
- k. Lactic acid
- l. Citric acid
- m. Acetic acid
- n. Citric and Hydrochlorous acids (pH 1-2) (aqueous solution) (i.e. SYNTRX 3200, Precure/CitriLow, etc.)
- o. Blend of Citric acid, Phosphoric acid, and Hydrochloric acid (i.e. Fresh FX C-12, FreshFX L-12, etc.)
- p. Peroxyacetic acid (PAA) mixtures (e.g., ECOLAB Inspexx 100, ECOLAB Inspexx 150, FMC SPECTRUM, FCN323, Perasan MP-2, MICROTOX SP, SteriFX PROTECTFX, etc.)
- q. Cetylpyridinium chloride (e.g., CECURE, etc.)
- r. Trisodium phosphate
- s. Sodium Metasilicate (e.g., AVGuard XP, etc.)
- t. Other - If selected, answer the following question(s): 4a

If the plant uses more than one intervention during production, select the last intervention applied before sample collection.

If it is unknown whether antimicrobial agents were used or the type is unknown because the establishment processes products and does not slaughter, select "Other" and respond "Unknown" to question 4a.

4a. Since you selected "Other" antimicrobial agent being applied, specify the antimicrobial agent applied: (Record the chemical name, not the brand name)

5. Indicate at what point in the process this antimicrobial intervention was applied:

- a. No antimicrobial agent was applied to this product
- b. Spray applied onto parts at or after cut-up
- c. Dip/drench applied onto parts at or after cut-up
- d. Post-chill spray applied to carcass
- e. Post-chill dip/drench applied to carcass
- f. Antimicrobial applied to carcasses at the chill step, including in the chiller itself
- g. Other [question 5a will be a follow up question]
- h. Unknown because this establishment does not slaughter. It further processes these products only and no interventions were applied during processing at this establishment.

5a. Since you selected "Other" location, specify the location: (text box)

6. Please select the average weight of the bird slaughtered at the establishment at which the sample was collected:

- a. ≤ 4 pounds*
- b. 5-6 pounds * \leq less than or equal to
- c. 7 pounds ** \leq greater than or equal to
- d. ≥ 8 pounds**
- e. Unable to determine the target weight set by the establishment that slaughtered the birds because this establishment is only a further processor and this information is not provided by the slaughter establishment.

If you selected e, "Unable to determine ...", refer to Table 2 in Notice 72-16 and collect the number of parts specified in the column for 5-6 lb. birds (most common target weight at slaughter).

7. Please enter the weight of the sample prior to rinsing the parts, in number of pounds:

Enter the weight as pounds using no more than two decimal places, as 4.65. For a sample weighing less than one pound, put a 0 in front of the decimal point, as in 0.55.

8. Select the type of chicken part that was sampled.

- a. Neck
- b. Whole liver (Note: collect only whole livers, not pieces of livers)
- c. Heart
- d. Gizzard (whole)
- e. Gizzard (split)

"Type" refers to the single kind of eligible chicken part sampled. (Note: Collect only one type of part per sample.)

9. Indicate the number of part pieces collected for this sample:

- a. 1

- b. 2
- c. 3
- d. 6
- e. 9
- f. 12
- g. 16
- h. 20
- i. 24
- j. 27
- k. 32
- l. 36
- m. 40
- n. 42
- o. 52

Collect the exact number of parts specified in corresponding Notice located in the IPP Help under Other Raw Chicken Parts Sampling Program. This is important to ensure that the ratio of product to rinsate is consistent from sample to sample.

Questions when collecting “Other Raw Chicken Parts – Quarters and Halves (LO_CPT_QH01)

What was the time of sample collection? _____ (HHMM)

Record the time of collection using the 24-hour clock (HHMM) (military time), e.g., if collected at 3:28 p.m., the appropriate entry would be 1528

2. Was the sample collected an organic product, i.e., it is being packaged with a label indicating it is USDA Organic?

- a. Yes
- b. No

3. Is the product that was collected being shipped from this establishment to:

- a. Consumers
- b. Further processing into a raw or otherwise NRTE product at another establishment
- c. HRI
- d. Export
- e. Broker
- f. Unknown

Choose one of those.

4. Select the specific antimicrobial agent that was applied most recently prior to sample collection:

- a. No antimicrobial agent was applied to this product
- b. DBDMH (1,3-dibromo-5,5-dimethylhydantoin) (e.g., AVIBROM, etc.)
- c. Hypobromous acid
- d. Acidified sodium chlorite (e.g., ECOLAB SANOVA, etc.)
- e. Calcium hypochlorite
- f. Chlorine (e.g., ACCUTAB Chlorination, etc.)
- g. Chlorine gas
- h. Chlorine dioxide (e.g., Ashland PATHGUARD, etc.)
- i. Hypochlorous acid (electrolytically generated) (e.g., ChloroSan, etc.)
- j. Sodium hypochlorite
- k. Lactic acid
- l. Citric acid
- m. Acetic acid
- n. Citric and Hydrochlorous acids (pH 1-2) (aqueous solution) (i.e. SYNTRX 3200, Precure/CitriLow, etc.)
- o. Blend of Citric acid, Phosphoric acid, and Hydrochloric acid (i.e. Fresh FX C-12, FreshFX L-12, etc.)
- p. Peroxyacetic acid (PAA) mixtures (e.g., ECOLAB Inspexx 100, ECOLAB Inspexx 150, FMC SPECTRUM, FCN323, Perasan MP-2, MICROTOX SP, SteriFX PROTECTFX, etc.)
- q. Cetylpyridinium chloride (e.g., CECURE, etc.)
- r. Trisodium phosphate
- s. Sodium Metasilicate (e.g., AVGuard XP, etc.)
- t. Other - If selected, answer the following question(s): 4a

Select one of those options. If the plant uses more than one intervention during production, select the last intervention applied before sample collection.

If it is unknown whether antimicrobial agents were used or the type used is unknown because the establishment processes products but does not slaughter, select option t, “Other,” and respond “Unknown” to question 4a.

4a. Since you selected "Other" antimicrobial agent being applied, specify the antimicrobial agent applied: (Record the chemical name, not the brand name):

5. Indicate at what point in the process this antimicrobial intervention was applied:

- a. No antimicrobial agent was applied to this product
- b. Spray applied onto parts at or after cut-up
- c. Dip/drench applied onto parts at or after cut-up
- d. Post-chill spray applied to carcass
- e. Post-chill dip/drench applied to carcass
- f. Antimicrobial applied to carcasses at the chill step (including in the chiller itself)
- g. Other [question 5a will be a follow up question]
- h. Unknown because this establishment does not slaughter. It further processes these products only and no interventions were applied during processing at this establishment

5a. Since you selected "Other" location, specify the location:

6. Select the average weight of the bird slaughtered at the establishment at which the sample was collected:

- a. ≤ 4 pounds*
- b. 5-6 pounds * \leq less than or equal to
- c. 7 pounds ** \geq greater than or equal to
- d. ≥ 8 pounds**

7. Please enter the weight of the sample prior to rinsing the parts, in number of pounds:

Enter the weight as pounds using no more than two decimal places, as in 4.65. For samples weighing less than one pound, place a 0 in front of the decimal point, as in 0.55.

8. Select the type of chicken part that was sampled:

- a. Half-carcass
- b. Quarter-carcass

9. Indicate how the collected half- or quarter-carcasses were processed:

- a. Injected with a solution
- b. Mechanically tenderized such as with needles or blades
- c. Vacuum tumbled
- d. Parts were not processed in any of the above ways; they are intact chicken parts

10. Were chicken quarter- or half-carcasses samples collected with skin on?

- a. Yes
- b. No

Questions when collecting “Mechanically Separated Species” (LO_CH_MSK01 and LO_TU_MSK01)

The following questions will be asked for each sample of mechanically separated chicken or turkey collected. The information requested is essential for the correct analysis of FSIS NRTE comminuted poultry data. IPP are to answer all questions.

This attachment provides additional clarification regarding how IPP are to respond to each question. The information each question intends to collect has not changed since sample collection began on June 1, 2013.

Both questions refer to the specific product that was sampled during this sampling task.

1. What was the time of sample collection? _____ (HHMM)

Record the time of collection using the 24-hour clock (HHMM) (military time) (e.g., if collected at 3:28 p.m., the appropriate entry would be 1528).

2. Does the mechanically separated poultry product that was sampled have an additional intervention step against foodborne pathogens applied at another establishment that is part of the pathogen control program of the establishment where it was sampled from?

- a. Yes
- b. No

For example, an establishment producing the product sampled sends the product to another establishment for application of a microbial intervention, such as high pressure pasteurization (HPP), as part of its own pathogen control program. In this case, IPP would answer “Y” to this question.

3. Was the sample collected an organic product, i.e., it is being packaged with a label indicating it is USDA Organic?

- a. Yes
- b. No

Questions when collecting “Ground Product” and “Other Comminuted” products (LO_CH_COM01 and LO_TU_COM01)

The following questions will be asked for each sample of ground product or other comminuted product collected. The information requested is essential for the correct analysis of FSIS raw comminuted poultry data. IPP are to answer all questions.

This attachment provides additional clarification regarding how IPP are to respond to each question. The information each question intends to collect has not changed since sample collection began on June 1, 2013.

Some examples of raw comminuted poultry products eligible for collection under the LO_CH_COM01 and LO_TU_COM01 project codes include raw ground chicken and turkey and raw chicken and turkey patties, sausage, and meatballs.

All questions refer to the specific product that was sampled during this sampling task.

1. What was the time of sample collection? _____ (HHMM)

Record the time of collection using the 24-hour clock (HHMM) (military time), e.g., if collected at 3:28 p.m., the appropriate entry would be 1528

2. Select the letter that corresponds to the product type of raw comminuted poultry that was sampled:

If the chicken sampling code (LO_CH_COM01) is selected, the below follow-up question appears:

- a. ground chicken
- b. raw chicken sausage (including links and sausage patties)
- c. raw chicken burger patties
- d. raw chicken meatloaf
- e. other raw comminuted chicken products (other non-breaded, non-battered comminuted products, but not including mechanically separated product) [question 2a is a follow up question]

If the turkey sampling code (LO_TU_COM01) is selected, the below follow-up question appears:

- a. ground turkey
- b. raw turkey sausage (including links and sausage patties)
- c. raw turkey burger patties
- d. raw turkey meatloaf
- e. other raw comminuted turkey products (other non-breaded, non-battered comminuted products, but not including mechanically separated product) [question 2a is a follow up question]

Product type refers to the specific raw comminuted poultry product sampled, either ground or other comminuted product (including sausage, patties, meatloaf, and other non-breaded, non-battered comminuted products). Only one specific product is to be collected per sample.

2a. Since you picked “other raw comminuted product,” indicate what the sampled product is: (INSERT TEXT)

This question will only appear when IPP select “other raw comminuted” chicken or turkey product in question 2. IPP are to provide a description of the product sampled.

3. Was the NRTE (raw) comminuted poultry product that was sampled produced using source materials (such as parts) with skin on?

- a. Yes

b. No

4. Does the NRTE (raw) comminuted poultry product that was sampled have an additional intervention step against foodborne pathogens applied at another establishment that is part of the pathogen control program of the establishment where it was sampled from?

a. Yes

b. No

For example, an establishment producing the product sampled sends the product to another establishment for application of a microbial intervention, such as high pressure pasteurization (HPP), as part of its own pathogen control program. In this case, IPP would answer "Y" to this question.

5. Was the sample collected an organic product, i.e., it is being packaged with a label indicating it is USDA Organic?

a. Yes

b. No