

Salmonella Testing Changes

FSIS Meeting, February 2006

Action 1:

'FSIS will report back to establishments the results of each individual Salmonella spp. test and not await the end of a sample set.'

Objective: FSIS expects establishments to assess results and make adjustments to food safety system.

Action 2:

'FSIS will post quarterly, rather than annually, nationwide Salmonella spp. data by product class.'

Objective: More rapid aggregation of data allow more timely trend analysis.

Action 3:

'FSIS will collect swab samples from turkey carcasses and assess progress from the baseline performance level of 19.6% (up to 13 positives in 56 samples).'

Objective: The ground turkey performance standard was the highest for all classes of raw product (49.9% - up to 29 positives in 53 samples).

Action 4:

'Establish plant performance characterized in 3 categories to guide FSIS resources.'

Category I

Low exposure of the public to *Salmonella*
Best Pathogen Control: <7

Category II

Elevated exposure of the public to *Salmonella*
Intermediate Pathogen Control: 7 – 12

Category III

Greatest exposure of the public to *Salmonella*
Least Pathogen Control: ≥13

Action 5:

'FSIS will modify the scheduling frequency for sample sets.'

No longer expect one set per year

Good control may influence scheduling up to once every two years

Poor performance may influence scheduling multiple sets annually

Action 6:

'FSIS will conduct Food Safety Assessments (FSAs) in establishments that demonstrate poor process control for Salmonella, before sample set failure.'

Particular focus on sample sets that contain **serotypes that are common causes of human illness**. Predominant serotypes:

Heidelberg
Typhimurium
Enteritidis
4, 5, 12:i:-
Montevideo
Thompson

Newport
Infantis
Braenderup
Agona
Hadar
Saint-Paul

Action 7:

*'FSIS will issue a new compliance guideline on control of Salmonella during slaughter of broilers. **To be released***

Action 8:

'FSIS will pursue more timely mechanisms for obtaining serotype information for each sample'.

Establishments will be provided serotype information
FSIS will publish aggregate results at least annually

Action 9:

'FSIS will pursue policies on sub-typing Salmonella and further assess utility of pulsed field gel electrophoresis (PFGE)

Mechanisms for the timely sharing of information with public health partners will be pursued

Action 10:

'FSIS will conduct on-going baseline studies to ascertain continuous improvement in pathogen reduction (Salmonella, Campylobacter), as well as indicator organisms (total counts, coliforms, E. coli) in all classes of raw product.'

In addition to the profile of microorganisms present and their counts, the studies also will assess changes in serotypes and patterns of antibiotic resistance.

Action 11:

'FSIS will monitor that change in control from Categories II and III to Category I.'

FSIS is considering more steps to ensure increased control of *Salmonella*.

FSIS is seeking comment on appropriate incentive for attaining best control for pathogens on raw product, industry wide

Negative Incentive: Publishing the names of establishments and their performance status within each category

Positive Incentive: Allowing establishments to increase slaughter volume based on control of *Salmonella*, other pathogens, and disease conditions.

FSIS Comments on Current Problems with HACCP Plans:

HACCP inspection observations

Poor hazard analysis

No controls

Verification Procedures (CCP's and SSOP's)

Lack of validation (antimicrobial interventions)

Deficient corrective actions (not implemented, not recorded, recurrent deviation)

Equipment calibration

Records and Recordkeeping