

Salmonella testing; Pathogen Reduction Standards

§ 310.25 Contamination with microorganisms; process control verification criteria and testing; pathogen reduction standards.

(b) Pathogen reduction performance standard; *Salmonella*.

(1) *Raw meat product performance standards for Salmonella.*

An establishment's raw meat products, when sampled and tested by FSIS for *Salmonella*, as set forth in this section, may not test positive for *Salmonella* at a rate exceeding the applicable national pathogen reduction performance standard, as provided in Table 2:

TABLE 2—SALMONELLA PERFORMANCE STANDARDS

Class of product	Performance Standard (percent positive for <i>Salmonella</i>) ^a	Number of samples tested (n)	Maximum number of positives to achieve Standard (c)
Steers/heifers.....	1%	82	1
Cows/bulls.....	2.7%	58	2
Ground beef.....	7.5%	53	5
Hogs.....	8.7%	55	6
Fresh pork sausage.....	^b N/A	N/A	N/A

^a Performance Standards are FSIS's calculation of the national prevalence of *Salmonella* on the indicated raw product based on data developed by FSIS in its nationwide microbiological data collection programs and surveys. Copies of Reports on FSIS's Nationwide Microbiological Data Collection Programs and Nationwide Microbiological Surveys used in determining the prevalence of *Salmonella* on raw products are available in the FSIS Docket Room.

^b Not available; values for fresh pork sausage will be added upon completion data collection programs for those products.

(2) *Enforcement.*

FSIS will sample and test raw meat products in an individual establishment on an unannounced basis to determine prevalence of *Salmonella* in such products to determine compliance with the standard. The frequency and timing of such testing will be based on the establishments previous test results and other information concerning the establishment's performance. In an establishment producing more than one class of product subject to the pathogen reduction standard, FSIS may sample any or all such classes of products.

(3) *Noncompliance and establishment response.*

When FSIS determines that an establishment has not met the performance standard:

(i) The establishment shall take immediate action to meet the standard.

(ii) If the establishment fails to meet the standard on the next series of compliance tests for that product, the establishment shall reassess its HACCP plan for that product and take appropriate corrective actions.

(iii) Failure by the establishment to act in accordance with paragraph (b)(3)(ii) of this section, or failure to meet the standard on the third consecutive series of FSIS-conducted tests for that product, constitutes failure to maintain sanitary conditions and failure to maintain an adequate

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HACCP plan, in accordance with part 417 of this chapter, for that product, and will cause FSIS to suspend inspection services. Such suspension will remain in effect until the establishment submits to the FSIS Administrator or his/her designee satisfactory written assurances detailing the action taken to correct the HACCP system and, as appropriate, other measures taken by the establishment to reduce the prevalence of pathogens.

If an establishment fails a third set, then government inspectors are justified in increasing their verification frequency of the SSOP. If problems are identified the establishment is expected to take appropriate corrective actions. Government inspectors are expected to document all set failures and any problems identified during on-going verification of SSOP's.