



Salmonella

Salmonella



- ▶ Raw meat products

- ▶ Sampled and tested for *Salmonella*
 - May not test positive for *Salmonella* at a rate exceeding those provided in Table 2:

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:



Salmonella ▶ *Enforcement*

- FSIS will sample and test raw meat products in an individual establishment on an unannounced basis
- Frequency and timing of testing will be based on the establishments previous test results and other information concerning the establishment's performance.

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.

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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.....	N/A	N/A	N/A

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- ▶ *Noncompliance and establishment response*
- ▶ Determination that an establishment has not met the performance standard:
 - **The establishment shall take immediate action to meet the standard.**

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 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.

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- Failure by the establishment to act or failure to meet the standard on the third consecutive series of tests for that product,
- ▶ Government inspectors are justified in increasing frequency of verification of sanitation (SSOP) and document all set failures and sanitation problems

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If an establishment fails a third set, then government inspectors are justified in increasing the frequency of verification 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.



Questions



Thank you