

OKLAHOMA DEPARTMENT OF AGRICULTURE,
FOOD, AND FORESTRY
MEAT AND POULTRY INSPECTION SERVICE
OKLAHOMA CITY, OK

<h1 style="margin:0">MPI NOTICE</h1>	604 Rev. 1	9/20/12
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**OKLAHOMA SALMONELLA PERFORMANCE STANDARDS SAMPLING
PROGRAM**

I. PURPOSE

This notice provides Oklahoma MPI personnel with updated instructions about the amended procedures to follow during the implementation of the Oklahoma *Salmonella* Performance Standards Sampling Program. During 2011 FSIS discontinued the sampling of red meat carcasses for *Salmonella* Performance Standards. The Oklahoma MPI Program will also discontinue this practice. It cancels MPI Notice 604.

II. CANCELLATION

OK MPI Notice 604

III. REFERENCES

9 CFR 310.25(b); 381.94(b); and Part 417
FSIS Directive 10,230.5, Amend 1
OK MPI Notices 601, Revision 1; 602, Revision 1; 603, Revision 1; and 605, Revision 1

IV. BACKGROUND

The Pathogen Reduction and Hazard Analysis and Critical Control Point (HACCP) final rule established pathogen reduction standards for *Salmonella* in raw meat and poultry products. The *Salmonella* performance standards are based on the nationwide prevalence of *Salmonella*, as determined by the FSIS Nationwide Microbiological Baseline Data Collection Programs and FSIS Ground Product Microbiological Surveys. To verify that establishments are meeting the standards, the Oklahoma MPI Program collects raw meat and poultry product samples from establishments and tests the products for the presence of *Salmonella*. All positive *Salmonella* isolates will be submitted to the Oklahoma State Department of Health Laboratory where they will be subtyped (or "fingerprinted") and entered into the PulseNet database.

V. PERFORMANCE STANDARDS

The Oklahoma *Salmonella* Performance Standards Sampling program utilizes smaller sample sets than those used by FSIS, but does not exempt infrequent producers. This

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allows our program to have a more representative indication of the adequacy of Food Safety Systems in all of our inspected plants than if we used larger sample sets and exempted infrequent producers. These smaller sample set sizes meet the 80% probability used by FSIS when the sample set size requirements for this program were established. Refer to Attachment 1 of this Notice for the smaller sample set sizes and the rationale for their use.

Samples are taken in sets and the results of an entire set are used to determine if an establishment is meeting the performance standards. The criteria for the determination of an establishment meeting or failing to meet the *Salmonella* performance standards is based on whether or not a set passes, not on individual sample results.

The Oklahoma MPI sample set size for ground beef products is eleven (11) with one positive sample allowed per set. The use of this sample set criteria, results in an 80.3% probability of passing when operating at the performance standard.

NOTE: This program is to be implemented only in establishments that are producing on average over 1,000 pounds of ground beef product per day. The establishments that are producing less than 1,000 pounds of ground beef products per day will be sampled as described by the instructions in OK MPI Notice 605, Revision 1.

The pathogen reduction performance standard applies to establishments, not to individual products. Products are not tested to determine their disposition, but rather to measure the effectiveness of the slaughter and grinding process in limiting *Salmonella* contamination. Establishments do not have to hold product or recall product based on the results of the *Salmonella* samples.

VI. SAMPLE COLLECTION

The collection of samples in establishments by inspection personnel is a significant priority. The success of the sampling program is largely dependent on inspection personnel who accurately follow prescribed aseptic sampling techniques.

The self-instruction guidebook, *Salmonella Analysis – Collecting Raw Meat and Poultry Samples*, issued in FSIS Directive 10,230.5, Amend 1 and the video, *Sampling Raw Meat and Poultry for Salmonella*, provide information inspection personnel need to complete sample collection procedures.

All ground beef product *Salmonella* performance standards samples must consist of at least 4 oz. of product. These samples must be randomly collected in an aseptic manner using the supplies provided for this purpose. Ground beef products will only be sampled for *Salmonella* if the product leaves the establishment in the raw state.

Inspection personnel are to randomly collect *Salmonella* performance standards samples throughout the year when the targeted product is available. This will

demonstrate if there are seasonal variations in the presence of *Salmonella* at the establishment.

The collection of *Salmonella* Performance Standards samples will not be scheduled by the Oklahoma City Office, but will be determined by in-plant inspection personnel or their supervisors. This determination will be based on the availability of the class/species of product being sampled in the current set and the possibility for the sample to reach the laboratory within the time frames described in Part VII of this Notice.

Salmonella sampling is a directed sampling procedure. It should be documented as an unscheduled 05A03 procedure on the procedure schedule and recorded as performed.

A copy of the *Salmonella* performance standards sample results is to be completed by the inspector and maintained in the state files in each establishment subject to this sampling program. Form FSD-MIS 7 (Revised 2/2007) – TEST CHART FOR SALMONELLA PERFORMANCE STANDARDS (See Attachment 2) is to be used to document the results of the *Salmonella* performance standards samples.

A sample set is to consist of samples of the same species/class of product until the sample set has been completed. **If the species/product is not available, do not substitute a different species/class of product.** If production of the species/class of product being sampled for the current *Salmonella* Performance Standards sample set has been discontinued by the establishment, inspection personnel are to notify their supervisor.

VII. SHIPMENT OF SAMPLES

A completed Form FSD-MIS 222, Laboratory Analysis must accompany each *Salmonella* performance standards sample submitted to the ODAFF Laboratory. The unique information that must be included on this form with all *Salmonella* Performance Standards samples submitted to the laboratory for analysis is as follows:

- General Information – Include the time the sample was collected
- Nature of the Request – Check the *Salmonella* Performance Standards box
- Nature of the Request – Include the sample number of the current set (i.e. *Salmonella* Performance #1)

All *Salmonella* performance standards samples must be shipped or hand delivered to arrive at the laboratory no later than 36 hours after collection of the sample and prior to noon on Wednesday. Do not submit samples to the laboratory on a week where a holiday or other situation would not allow the laboratory 48 hours from the time they receive the sample, to complete the analysis of the sample before the close of business Friday.

After they are collected, samples need to be maintained at refrigeration temperatures, then, shipped refrigerated via FedEx Priority Overnight to the ODAFF Oklahoma City Laboratory. Samples placed in the shipping container should not be allowed to directly contact the frozen gel-ice pack. Frozen samples, samples that are too warm or that arrive at the laboratory more than 36 hours after collection are not considered valid and will not be analyzed.

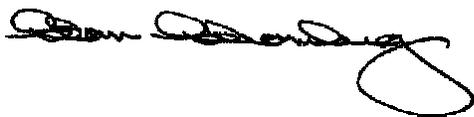
Note: Additional instructions for the collection and shipment of laboratory samples is provided in OK MPI Notices 601, Revision 1, 602, Revision 1; 603, Revision 1; and 605 Revision 1.

VIII. SALMONELLA SET FAILURES

FSIS has adopted pathogen reduction performance standards for *Salmonella* to verify that plant HACCP systems are effectively reducing contamination with this microorganism. FSIS believes that the production of raw meat and poultry with *Salmonella* prevalence below the current national level is readily achievable with available technology and production methods.

When a set fails, the State Director of the ODAFF MPI Program may determine that an Enforcement, Analysis and Investigation Officer (EIAO) should conduct a Food Safety Assessment (FSA) at that establishment since its controls are questionable. If an establishment implements corrective actions, the State Director may determine that another *Salmonella* performance standards sample set should be collected. No further actions are required by in-plant inspection personnel until instructions are received through supervisory channels.

Any questions about this notice should be referred through normal supervisory channels



Stan Stromberg
Director, Food Safety Division

DISTRIBUTION:
All MPI Personnel
ODAFF Laboratory

SUBJECT CATEGORY:
Laboratory

Salmonella Sampling Plans for Ground Product

Product	Performance Standard (%)	Size of Sample Set (n)	Number Positives Allowed (c)	Pr(Pass) at Standard(%)
Ground Beef	7.5	53	5	79.5
		42	4	79.5
		31	3	80.0
		21	2	79.4
		11	1	80.3
Ground Chicken	44.6	53	26	78.6
		40	20	80.2
		32	16	78.6
		24	12	77.0
		16	12	75.5
Ground Turkey	49.9	53	29	79.9
		38	21	79.5
		23	13	80.0
		14	8	79.0

NOTE: (n, c) pairs are chosen to give approximately 80% chance of obtaining c or fewer positive results in a random sample of n carcasses from a process operating at the performance standard. The percent in the last column is the actual probability of passing (observing c or less positive results in n test) when operating at the performance standard. Because n and c must be whole numbers, an exact 80% probability could not be achieved in most cases. See page 38847 – **Determining Compliance With the Standard** - of the Pathogen Reduction; Hazard Analysis and Critical Control Point (HACCP) Systems; Final Rule, Thursday July 25, 1996 for the rationale for choosing 80% as the chance of passing at the performance standard.

TEST CHART FOR SALMONELLA PERFORMANCE STANDARDS

Year

Establishment Name

Est. #

Product Tested

Control Range: 11 for Ground Beef & Hamburger; 22 for Carcass Swabs

FIRST SAMPLE SET			SECOND SAMPLE SET			THIRD SAMPLE SET		
Test #	Date Sample Collected	Test Results (Neg. Pos.)	Test #	Date Sample Collected	Test Results (Neg. Pos.)	Test #	Date Sample Collected	Test Results (Neg. Pos.)
1			1			1		
2			2			2		
3			3			3		
4			4			4		
5			5			5		
6			6			6		
7			7			7		
8			8			8		
9			9			9		
10			10			10		
11			11			11		
12			12			12		
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14			14			14		
15			15			15		
16			16			16		
17			17			17		
18			18			18		
19			19			19		
20			20			20		
21			21			21		
22			22			22		

The current Performance Standard for **Ground Beef** allows one (1) Positive result per eleven (11) samples.
 The current Performance Standard for **Carcass Swabs** allows zero (0) Positive result per twenty-two (22) samples.