



12/01/2011

Company A  
City, State Zip

Dear Establishment 00000 P:

This letter is sent to provide compiled *Salmonella* serotype and *Campylobacter* set results<sup>1</sup> and inform you of where your establishment stands with respect to this risk-based *Salmonella* and *Campylobacter* testing program and strategy. The Food Safety and Inspection Service (FSIS) bases its *Salmonella* and *Campylobacter* verification testing program and strategy on the combination of an establishment's overall process control and individual *Salmonella* subtype (serotype, pulsed-field gel electrophoresis (PFGE) pattern, and *Salmonella* antimicrobial resistance profile) results. FSIS focuses more intently on establishments that have had a high percentage of *Salmonella* or *Campylobacter* positive test results, with emphasis on *Salmonella* serotypes that are commonly associated with human illness, as well as other *Salmonella* subtypes of potential public health concern. You have previously been provided individual sample results as they have become available.

**Process Control**

With the completion of a Young Chicken Carcass *Salmonella* and *Campylobacter* verification sample set on 9/29/2011, Establishment 00000 P has tested at or below half the acceptable number of positives for *Salmonella* and at or below half the acceptable number of positives for *Campylobacter* verification testing for this product class. Together with the results from the previous set, this places Establishment 00000 P in Category 1. These results are an indication that the establishment maintained consistent process control for generic *Salmonella* during the period of sampling. In addition these results show that your establishment has passed the *Campylobacter* Performance Standard for the last set and this product class. Several compliance guidelines can be accessed on the FSIS webpage<sup>2</sup> and provide detailed information on controlling *Salmonella* and *Campylobacter*. A more detailed explanation of FSIS *Salmonella* process control categories can also be found on the FSIS webpage<sup>3</sup>.

**Summary Results from Last Two Sampling Sets:**

Product class	Performance Standard*			Date set completed	Number of samples analyzed	Number of samples positive for <i>Salmonella</i>	Number of samples positive for <i>Campylobacter</i>	Current <i>Salmonella</i> process control category
	Number of samples taken	Maximum <i>Salmonella</i> positives allowed	Maximum <i>Campylobacter</i> positives allowed					
Young Chicken Carcass	51	12	N/A	4/16/2010	51	5	N/A	CAT 1**
		5	8	9/30/2011	51	1	2	

\* New Performance Standard in effect as of July 1, 2011.

\*\* The establishment would be CAT 2T if both sets had been under the new standard.

<sup>1</sup> The lag-time between reporting individual results and this compiled letter is a result of the time required to complete all laboratory and reporting procedures. PFGE pattern and antimicrobial resistance profile information will be provided in a separate mailing when the information becomes available.

<sup>2</sup> [http://www.fsis.usda.gov/Regulations\\_& Policies/Compliance Guides Index/index.asp#Salmonella](http://www.fsis.usda.gov/Regulations_& Policies/Compliance Guides Index/index.asp#Salmonella).

<sup>3</sup> [http://www.fsis.usda.gov/Science/Salmonella\\_Verification\\_Testing\\_Program/index.asp](http://www.fsis.usda.gov/Science/Salmonella_Verification_Testing_Program/index.asp).

## **Public Health-focused Evaluation of Isolates by Subtype**

FSIS has evaluated the serotype<sup>4</sup> of the *Salmonella* isolates from the most recent verification sample set referenced above and is providing public health-focused information on these recent isolates. Serotyping, PFGE subtyping, and antimicrobial resistance profiling<sup>5</sup> of bacterial isolates provide added distinction to *Salmonella* isolates from food and environmental samples and from human specimens. This information can be used to better focus food safety efforts to protect public health. Compiled serotypes are provided in this letter to facilitate the establishment's efforts to identify interventions (e.g., pre-harvest) it may use to address these serotypes. PFGE pattern and antimicrobial resistance profile information will be provided in a separate mailing once it becomes available.

### **Salmonella Serotype Results for the Most Recent Sampling Set:**

Form ID	Collection Date	Serotype	Serotype commonly associated with human illness <sup>6</sup>
00000000	8/3/2011	Enteritidis	Yes**

\*\*There was 1 sample that had a *Salmonella* serotype commonly associated with human illness in this set, which is a medium number for this product class.<sup>7</sup>

**Serotype commonly associated with human illness:** These isolates have a serotype that is commonly associated with human illness. A list of the serotypes that are more commonly associated with human illness can be found on the CDC Web site at:

<http://www.cdc.gov/ncidod/dbmd/phlisdata/salmonella.htm>.

Isolates with a serotype not included on this list have a serotype that is less frequently associated with human illness. Please note that all *Salmonella* serotypes are considered to be capable of causing illness in humans.

### **Discussion of Compiled Set Results**

The following results related to your operation are being provided for you to use in the evaluation of your operation:

The verification results are an indication that your establishment maintained consistent process control for *Salmonella* during the periods of sampling and passed the *Campylobacter* Performance Standard for this verification set. In addition one or more isolates had a *Salmonella* serotype commonly associated with human illness. In the event additional follow-up searches alter the establishment's serotyping results, a revised letter will be issued to the establishment.

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<sup>4</sup> Serotypes of positive samples are provided by the National Veterinary Services Laboratory of USDA.

<sup>5</sup> PFGE pattern and antimicrobial resistance profile of positive samples are provided by the Agricultural Research Service of USDA.

<sup>6</sup> Based on the CDC's most recent published list of 20 most frequently reported *Salmonella* serotypes from humans (<http://www.cdc.gov/ncidod/dbmd/phlisdata/salmonella.htm>). FSIS will inform establishments through this letter if serotypes are otherwise of heightened interest, as determined through additional analysis of available data.

<sup>7</sup> Based on the distribution of serotypes commonly associated with human illness in this product class found in FSIS verification testing over the past two calendar years, where results lower than the 25<sup>th</sup> percentile equal "low", results above the 75<sup>th</sup> percentile equal "high" and all other results equal "medium".

FSIS will use *Salmonella* process control and serotype as well as *Campylobacter* set results to further determine scheduling<sup>8</sup> for *Salmonella* and *Campylobacter* testing. Based on the present *Salmonella* serotypes commonly associated with human illness, Establishment 00000 P is likely to be scheduled for another sample set sooner than an establishment that did not have the individual serotype results that your establishment has had.

FSIS expects establishments to consider these testing results in the decision-making process when evaluating the effectiveness of its overall food safety system. This could be accomplished by establishments identifying and implementing relevant pre-harvest and post-harvest strategies. More information on such strategies can be found in available Agency Compliance Guidelines for controlling *Salmonella* and *Campylobacter* which can be accessed on the FSIS webpage<sup>9</sup>. The establishment's response to these results likely will be evaluated in the next Food Safety Assessment conducted at the establishment, as well as at other corporate-related establishments.

Please be advised that an establishment that does not adequately take the provided information into account in the decision-making process when evaluating the effectiveness of its overall food safety system may be determined to have an ineffective food safety system. In addition, if FSIS determines that a product produced by an establishment is associated with human illness because *Salmonella* is present in that product, FSIS may consider the product adulterated and take appropriate regulatory action.

Please direct questions to *askFSIS* (<http://askfsis.custhelp.com>).

Sincerely,

District Manager  
Office of Field Operations

cc: Inspector-in-Charge (via electronic copy)  
Front-Line Supervisor (via electronic copy)  
Washington, DC FSIS HQ Personnel (via electronic copy)

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<sup>8</sup> [http://www.fsis.usda.gov/Science/Scheduling\\_Criteria\\_Salmonella\\_Sets\\_092211/index.asp](http://www.fsis.usda.gov/Science/Scheduling_Criteria_Salmonella_Sets_092211/index.asp).

<sup>9</sup> [http://www.fsis.usda.gov/Regulations\\_&Policies/Compliance\\_Guides\\_Index/index.asp#Salmonella](http://www.fsis.usda.gov/Regulations_&Policies/Compliance_Guides_Index/index.asp#Salmonella).