TEXAS DEPARTMENT OF STATE HEALTH SERVICES
MEAT SAFETY ASSURANCE
AUSTIN, TX

# MSA DIRECTIVE	10,250.1	9/20/13

SALMONELLA AND *CAMPYLOBACTER* VERIFICATION PROGRAM FOR POULTRY PRODUCTS

CHAPTER I – GENERAL

I. PURPOSE

This directive provides instructions to inspection program personnel (IPP) regarding *Salmonella* and *Campylobacter* verification activities for poultry products.

KEY POINTS:

- *Sampling raw product classes for MSA verification testing for Salmonella and Campylobacter*
- *Sampling at low volume establishments*
- *Excluding an establishment from verification testing when all product produced is destined for Ready-to-Eat (RTE) product*
- *Reviewing data from any programs establishments use to control or monitor Salmonella in raw classes of product*

II. CANCELLATION

MSA Directive 10,230.5, Amendment 1, dated 2/4/98, Self-Instruction Guide for Collecting Raw Meat and Poultry Product Samples for *Salmonella* Analysis

III. *SALMONELLA*

Salmonella Set: Certain number of samples taken on contiguous production days to evaluate an establishment's process control. This number varies by product class.

IV. BACKGROUND

The *Salmonella* Verification Program was established by FSIS in 1996 as part of the *Pathogen Reduction; Hazard Analysis and Critical Control Point (PR/HACCP) Systems* Final Rule (61 FR 38806). Under this program, FSIS assesses industry performance and controls for reducing *Salmonella* contamination in raw meat and poultry products.

CHAPTER II – PREPARING TO SAMPLE RAW PRODUCT FOR *SALMONELLA* AND *CAMPYLOBACTER* VERIFICATION TESTING

I. GENERAL SAMPLING POLICIES

A. IPP are to routinely update product volumes in the Public Health Information System (PHIS) to ensure that all information is accurate (see **MSA Directive 5300.1**, *Managing the Establishment Profile in the Public Health Information System)*

B. Prior to collecting samples, IPP are to be familiar with:

1. Random sampling, which may include the use of random number tables, drawing cards, or using computer generated random numbers;

2. Aseptic sampling techniques. In general, extraneous organisms from the environment, hands, clothing, sample containers, and sampling devices may lead to erroneous analytical results. Stringent requirements for microbiological analysis are necessary; therefore, use of aseptic sampling techniques and clean, sanitized equipment are of utmost importance; and

3. The sampling steps appropriate to the product class sampled.

II. ORDERING SAMPLING SUPPLIES

IPP are to request sampling supplies at least 72 hours before sampling is to begin. Requests for sampling supplies for *Salmonella* and *Campylobacter* verification testing are to be sent to the MSA Sampling Coordinator.

III. IPP RESPONSIBILITIES

A. One or more days prior to sample collection, IPP are to:

1. Designate an area for preparing and gathering sampling supplies;

2. Open a shipping container and check to ensure that all the supplies needed for sample collection are inside. Remove the supplies from the container. These can be stored in the government office;

3. Check the Buffered Peptone Water (BPW) container for particulate matter,

cloudiness, or turbidity. Use only clear BPW. Pre-chill the BPW upon receipt by placing it in a secure refrigerator. Containers of defective BPW are to be discarded. (If comminuted product is being sampled, no BPW is required.);

4. Place gel packs in the freezer; and

5. Place the open shipping container in the cooler/refrigerator to prechill.

B. On the day of sampling, IPP are to:

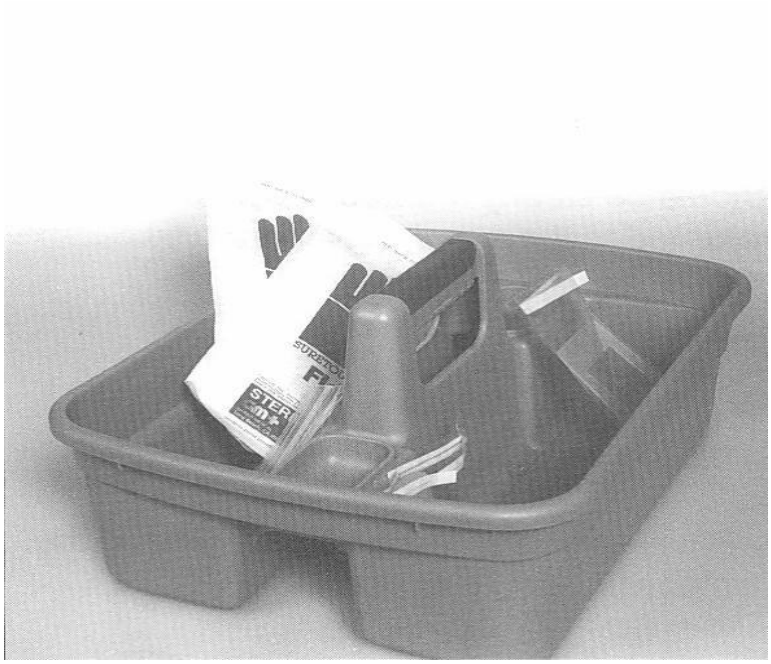
1. Gather the appropriate supplies for sample collection (e.g., sample collection bags, sterile gloves); and the specific materials for the type of sample to be collected (e.g., templates and specimen sponges for turkey carcass samples or sterile ring or Whirl-Pak™ bags for ground product);

2. Collect the sanitizing solution, if needed;

3. Retrieve the appropriate container of BPW from the refrigerator/cooler. Use only prechilled BPW when sampling;

4. Ensure that all sampling supplies are on hand and readily available before beginning sample collection;

5. Sanitize the designated work area surfaces by wiping with a clean disposable cloth or paper towel dipped in freshly prepared 500 parts per million (ppm) sodium hypochlorite solution (0.05% sodium hypochlorite) or other approved sanitizing solution that provides the equivalent available chlorine concentration. If IPP use a sodium hypochlorite solution, they are to make it just prior to use, since its strength diminishes upon standing. To make the solution, IPP are to add 2-4 oz of sodium hypochlorite (Purex® or its equivalent) to one gallon (128 oz) of potable water. This will give a strength of 500-1000 ppm hypochlorite. The sample work area surfaces must be free of standing liquid before sampling supplies or product containers are placed on them.



6. Wash and scrub hands to the mid-forearm before starting the actual sample collection procedure. Use antibacterial hand soap. Dry hands using disposable paper towels. The abrasive effect of the paper will aid in removing additional bacteria; and

7. Wear sterile gloves while collecting samples (see Attachment 1 – How to put on sterile gloves). The only items that should contact the external surface of the sterile glove on the sampling hand are the sample being collected, the sterile sampling utensil (e.g., the specimen sponge), and the template when used. Remember that the outside surfaces of the sample container are not sterile.

IV. SELECTING THE SAMPLE

A. IPP are to notify official establishment management just before collecting each sample that a routine *Salmonella* or *Campylobacter* sample is being collected as part of a set.

B. IPP are to use a method for randomly selecting the specific product for sampling. It is very important that all shifts, rails, chillers, coolers, and grinders have an equal chance of being selected for sampling (see Section I.B.1 of this Chapter).

C. IPP are to collect one sample each day the establishment produces the product indicated in the sampling task on the IPP's task bar in PHIS, unless otherwise instructed.

D. IPP are to collect representative samples from all production shifts as part of completing the full set. It is not necessary to ensure that equal proportions of samples are taken from each production shift. Not more than ONE sample is to be scheduled for collection per multiple-shift production day. IIPs are to coordinate the collecting and mailing of samples that occur during different shifts.

CHAPTER III – *SALMONELLA* AND *CAMPYLOBACTER* SAMPLING PROCEDURES FOR YOUNG CHICKENS (CARCASS)

I. PERFORMANCE STANDARDS

Product class	Pathogen	Number of samples to be tested	Sampling Method	Maximum number of acceptable positives results
Young Chickens (Carcass)	*Salmonella*	11	400 ml BPW rinsate	1
	Campylobacter			2

II. PRODUCT ELIGIBILITY FOR SAMPLING

A. Carcasses of "Rock Cornish game hens" (also called "Cornish game hen" or "poussin"), "broilers," "fryers," and "roasting chickens" (also called "roasters"), as described in 9 CFR 381.170(a), are in the "Young Chicken" product class and are to be sampled for *Salmonella* and *Campylobacter*. Other chicken product classes -- capon, hen, fowl, baking chicken or stewing chicken, and cock or rooster -- are not subject to verification testing.

B. MSA does not collect samples of or analyze for Salmonella and Campylobacter young chicken carcasses from establishments producing less than 20,000 carcasses per year.

C. MSA does not collect samples of or analyze for *Salmonella* and *Campylobacter* young chicken carcasses produced under a religious exemption and not bearing the mark of inspection.

D. Products of any product class diverted for pet food manufacture without the mark of inspection are not subject to sampling for *Salmonella* or *Campylobacter*.

E. An establishment is excluded from sampling when the establishment either processes all product in a product class into RTE product or moves all product from a product class to another official state-inspected establishment for further processing into an RTE product (see Chapter VII – Raw product destined for Ready-to-Eat product excluded from *Salmonella* testing).

III. PREPARING TO COLLECT A SAMPLE

A. IPP are to select a time at which to collect the sample. Determine the times that chilled carcasses will be available at the end of the drip line, or at the last readily accessible point before packaging or cut-up (or the equivalent in air-chill or hot-bone operations), and then randomly select the time from within that time frame for collecting the sample.

B. IPP are to select a chiller or line from which to collect the sample. If more than one chiller system is in operation at the time of sample collection, IPP are to randomly select the chill tank from which to take the sample. IPP are to determine a safe, appropriate point from which to collect the sample unit. For hot-boned carcasses, IPP are to randomly determine the line.

C. IPP are to use aseptic techniques and perform the following step-by-step procedures:

1. Wash and sanitize hands;

2. Sanitize work surfaces (surfaces that will contact supplies *while the supplies are being gathered*);

3. Gather the supplies;

4. Label the sample container;

5. Wash and sanitize hands again;

6. Take supplies to the sampling location;

7. Sanitize work surfaces (surfaces that will contact supplies *during sampling*);

8. Lay out supplies;

9. Open the large sterile bag; and

10. Put on the sterile gloves (see Attachment 1 – How to put on sterile gloves).

IV. COLLECTING THE SAMPLE (CARCASS RINSE)

A. At the time selected, IPP are to randomly select a carcass from the post-chill area after all interventions have taken place and after sufficient drip time to prevent dilution of the sample. IPP are to select a carcass and then count back or ahead 5 carcasses and select the next carcass for sampling (to avoid any possible bias during selection). If the sixth carcass is not a whole bird (e.g., untrimmed, with or without neck), count back or ahead an additional 5 carcasses for sample selection. Repeat until a whole carcass is available.

B. In establishments where the end location of the drip line makes removing a carcass from a moving line unsafe for IPP, IPP are to pull the sample at the chiller exit, directly from the conveyor belt. If the establishment has temporarily altered the location of its normal final antimicrobial intervention because of an unforeseen event (e.g., equipment malfunction), IPP are to select a carcass after the new intervention step. (Also see Chapter VIII, Section II. Actions to take

when an establishment substantially or temporarily alters its *Salmonella* or *Campylobacter* control process).

C. IPP are to rinse the carcass with BPW (See Attachment 4 – How to rinse a Young Chicken carcass).

D. IPP are to take the randomly selected carcass and allow excess fluid to drain without contaminating any sterile items.

NOTE: In general, a drip time of 1 minute is sufficient. During this time, IPP are to be careful to avoid cross-contamination.

IPP are to then perform the following step-by-step procedures:

1. Place the carcass in the bag (neck first);

2. Place the bag with the carcass on the flat sanitized surface;

3. Open the BPW container and pour the BPW into the carcass cavity in the bag;

4. Manipulate the loose neck skin over the neck bones. (Do this through the bag.);

5. Expel the excess air from the bag, twist it closed, and fold the twist over;

6. Mix the BPW through the carcass cavity and outside of the carcass for one minute; and

7. Place the bag with the chicken on the sanitized flat surface with the top of the bag facing up.

E. IPP are to prepare the sample for shipping. It is acceptable to remove the gloves at this time; however, IPP are continue to work in an aseptic manner and perform the following step-by-step procedures:

1. Remove the screw-cap from the sterile sample container, and put the cap in the small resealable sterile bag;

2. Open the large bag with the chicken, and pour 400 ml of the BPW liquid into the sterile sample container;

3. Take the screw-cap out of small resealable bag, and close the sample container. Ensure that the lid is correctly threaded, and do not over-tighten;

4. Place the sample container in the small resealable bag, expel excess air, and seal the bag;

5. Discard the remaining liquid; and

6. Return the chicken to the chill tank or to where the bird was collected.

F. The sample is now complete. Follow the storage and shipping instructions in Chapter VI – Submitting the collected sample.

CHAPTER IV – SUBMITTING THE COLLECTED SAMPLE (ALL PRODUCT CLASSES)

I. PACKAGING THE SAMPLE

A. IPP are to place the frozen gel pack in the bottom of the refrigerated shipping container. During hot summer months, it may be necessary to include extra gel packs in the shipping container.

B. IPP are to ensure that the sample container (bags or jars) are correctly closed. Jar lids must be correctly threaded and not over-tightened to prevent leaking.

NOTE: The laboratory will discard samples in leaking containers.

C. IPP are to let the rinsate or sponge samples cool down prior to packaging by refrigerating for one hour if this does not delay the shipment.

D. IPP are to place the cooled sample (sponge, rinsate, or raw ground product) in the shipping container supplied. IPP are to use only the sampling and packing supplies provided by the lab. IPP are not to tape or wrap the sample or to fill the sample box with newspaper or similar packing materials.

NOTE: The laboratory will discard the sample if sample containers other than those provided or extraneous packing materials are used to submit samples. Damage to the sample at the laboratory can occur during removal of extraneous tape.

E. IPP are to accurately fill in all applicable sections of the sampling form. IPP are to sign the completed sample form and place it in its plastic sleeve and place it inside the shipping container.

F. IPP are to apply the container seal to the inner flap of the shipping container. IPP are to close the box flaps so that the container closure system is secure. IPP are not to tape the box if there are tapeless closures.

II. SHIPPING THE SAMPLE

A. IPP are to ensure sample security is maintained at all times.

B. IPP are to attach the shipping label on to the shipping container of the sample. IPP are to place the label on the box so that it covers any old shipping labels still adhered to the box.

C. IPP are to ship the refrigerated sample via overnight delivery to the designated laboratory. IPP are to call the overnight courier service by phone and schedule a pickup of the sample. IPP shall make every effort to schedule the shipment pick up for the same calendar day as the samples were

collected. IPP are to hold any sample overnight, under refrigeration, when shipment on the same calendar day is not possible.

NOTE: Samples not received the day following the day of shipment will be discarded by the laboratory.

CHAPTER V – RAW PRODUCT DESTINED FOR READY-TO-EAT PRODUCT EXCLUDED FROM *SALMONELLA* TESTING

I. CIRCUMSTANCES IN WHICH SAMPLING IS NOT WARRANTED

An establishment meets the criteria for exclusion when the establishment either processes all product in a product class (e.g., young chickens) into RTE product or moves all product in a product class to another official state-inspected establishment for further processing into RTE product.

II. IPP VERIFICATION RESPONSIBILITIES

A. If the establishment:

1. Processes all product or all product from a particular product class into RTE product; or

2. Moves all product or all product from a particular product class to another official state inspected establishment for further processing into RTE product;

IPP are to verify during the performance of the associated HACCP procedure that the intended use of all the product the establishment produces is for processing into RTE product (9 CFR 417.2(a)(2)). If an establishment meets the criteria in Section II.A.1., above, all raw products in that product class would remain in the establishment to be further processed.

B. IPP are to verify by:

1. Observing that all the product moves to be further processed into RTE product in the establishment; or

2. Reviewing records to ensure that all products are further processed into RTE products in the establishment. Records may include those containing production codes or production lot codes.

C. In establishments that claim to meet the criteria in Section II.A.2., above, IPP are to review the establishment's HACCP plan and hazard analysis for the intended use of the products and are to verify that the establishment has procedures incorporated in its food safety system that effect the movement of all product from that product class to another state-inspected establishment at which the product is further processed into RTE product.

D. Some acceptable ways that IPP could verify that the establishment has necessary procedures incorporated into its food safety system include:

1. The establishment maintains records showing that the official establishment receiving the raw product processes all of the product into RTE product, such as a copy of HACCP records showing the product meets a lethality Critical Control Point (CCP) matched with bills of lading with corresponding production codes;

2. The establishment receives letters of guarantee showing that all product from a particular product class is further processed into RTE product and maintains on-going communication with the receiving establishment to verify that all its product is being processed as RTE; and

3. The establishment has a contractual agreement with the receiving establishment so the producing establishment has knowledge of the receiving establishment's production process.

E. Some insufficient procedures would include:

1. The establishment only labels the raw product with a statement "for further processing"; and

2. The establishment only maintains a letter from the receiving establishment that says it only produces RTE, without the receiving establishment gathering additional information to verify that all product is processed into RTE product in an official establishment.

F. If an establishment does not have procedures incorporated into its food safety system that effect the movement of all product to another state-inspected establishment at which the product is further processed into RTE product, then the establishment is still subject to the traditional sampling under the *Salmonella* verification testing program. IPP are to be aware that it is the responsibility of the establishment to maintain sufficient documentation to support the establishment's assertion that the product in question is further processed into RTE product.

III. ADDITIONAL INSTRUCTIONS FOR IPP

A. Should an establishment NOT meet the criteria in Section II. A. above and produce both RTE and NRTE end products of a single product class, IPP are to make two entries for the product class in the establishment profile; and

1. Check the 'RTE' intended use box in the establishment profile on one of the entries; and

2. NOT check the 'RTE' intended use box in the establishment profile on the other entry.

NOTE: This establishment WILL be scheduled for verification sampling if it meets the product volume and other scheduling eligibility requirements.

B. Should an establishment meet the criteria in Section II.A. above and produce ONLY RTE end products of a single product class, IPP are to:

1. Make a single entry for the product class in the establishment profile; and

2. Check the 'RTE' intended use box in the establishment profile for that product;

NOTE: This establishment will NOT be scheduled for verification sampling.

C. If IPP, while collecting samples for the *Salmonella* verification testing program in an establishment, determine that the establishment meets the criteria in Section II.A. above, they are to complete the set before proceeding with the instructions in this notice.

D. If IPP determine that an establishment no longer processes all raw product from a particular class into RTE product, or no longer moves all raw product from a particular class to another official state-inspected establishment for further processing into a RTE product, then IPP are to update the entries in the establishment profile.

CHAPTER VI – VERIFYING ESTABLISHMENT *SALMONELLA* AND *CAMPYLOBACTER* CONTROL PROGRAMS FOR RAW CLASSES OF MEAT OR POULTRY PRODUCT

I. REVIEWING ESTABLISHMENT *SALMONELLA* AND *CAMPYLOBACTER* CONTROL PROGRAMS FOR RAW CLASSES OF POULTRY PRODUCT

A. IPP are to determine whether an establishment has procedures in place designed to address the control or monitoring of *Salmonella* in any programs within its food safety system (e.g., HACCP, Sanitation Standard Operating Procedures, prerequisite programs, or other programs the establishment does not consider part of the HACCP system). These programs may include, but are not limited to:

1. *Salmonella* testing of live animals or animal raising facilities, testing of products, or testing of the production or lairage environment prior to slaughter;

2. Testing for other bacterial contamination when the establishment uses that data to support decisions about *Salmonella* or *Campylobacter*;

3. Interventions to reduce or eliminate *Salmonella* or *Campylobacter*; or

4. Other pre-harvest practices or purchase specification programs intended to reduce *Salmonella* in live animals or raw materials received at the establishment.

B. If the establishment has procedures in place designed to address the control of *Salmonella* or *Campylobacter*, or makes modifications to those procedures, IPP are to seek answers to such questions as:

1. What data are collected in support of the program?

2. How does the establishment view this data as a measure of its program? For example:

    a. How does the establishment analyze the data and track the results of the program?

    b. How does the establishment explain how the data will be used to support or verify the effectiveness of the program?

    c. How does the establishment determine and explain the difference between normal fluctuations in the data and what represents that the program is not functioning as designed (i.e., is out of control)? and

d. Does the establishment consider the incoming *Salmonella* or *Campylobacter* load on the effectiveness of interventions used during processing (i.e., does it examine whether a high incoming *Salmonella* or *Campylobacter* load may overwhelm the interventions in place)?

C. In accordance with the instructions in MSA Directive 5000.2, *Review of Establishment Testing Data by Inspection Program Personnel*, on a weekly basis, IPP are to review the data from the program, unless another frequency is more appropriate based on when the establishment collects the data. For example, if the establishment collects *Salmonella* data or other data related to *Salmonella* on a monthly basis, then IPP are to review that specific data monthly.

D. IPP are to look for trends such as:

1. A significant portion of the program results exceed the established criteria over time;

2. A few instances of the program results exceed the established criteria by a large amount within a relatively short period of time; or

3. The program results show a consistent trend of worsening performance over a relatively long period of time.

E. In the example below, the results would not represent regulatory noncompliance in themselves. However, IPP are to discuss the findings with establishment management to find out how they interpreted and responded to the results.

Example: Establishment A analyzes a product sample for *Salmonella* once per shift and has set criteria (based on FSIS performance standards published in the Federal Register (76 FR 15282)) of no more than 5 positive results in a moving window of 51 samples. IPP would be expected to discuss these results with establishment management if they see any of the following trends:

1. IPP observe that, over the course of one month, the positive test results exceeded the establishment criteria of 5 positives in the 51-sample window 5 times out of 20 (25%);

2. IPP observe that over the course of one week, the positive test results reached 9 of the last 51 samples, significantly exceeding the establishment's control limit of 5 positives; or

3. IPP observe that over the course of 3 months, the positive test results exceeded the establishment's criteria 1 time during the first month, 3 times

during the second month, and 7 times during the third month, demonstrating a trend of worsening performance.

F. If IPP have questions on the design of the program, the manner in which the establishment collects or analyzes the data, or developing trends, they are to address their concerns through supervisory channels.

II. ACTIONS TO TAKE WHEN AN ESTABLISHMENT SUBSTANTIALLY OR TEMPORARILY ALTERS ITS *SALMONELLA* OR *CAMPYLOBACTER* CONTROL PROCESS

A. IPP are to verify that changes to a food safety system are consistently accompanied by HACCP supporting documentation, including during and after MSA *Salmonella* verification testing, based on requirements in 9 CFR 417.2(a) and 9 CFR 417.5(a)(1). In addition, IPP are to determine whether an establishment altered its food safety system to coincide with the MSA *Salmonella* or *Campylobacter* verification sample set. The IPP is to file by means of PHIS, a Memorandum of Interview (MOI) detailing any changes or modifications that an establishment makes in its process when MSA conducts a *Salmonella* or *Campylobacter* verification sample set. The IPP is to present the information to the establishment management for discussion at the next weekly meeting.

B. Examples of changes typically covered by paragraph B. of this section include, but are not limited to:

1. Temporarily changing antimicrobials used in a poultry chiller only during a *Salmonella* or *Campylobacter* verification set, such as replacing chlorine with peroxyacetic acid (PAA);

2. Substantially increasing levels of antimicrobials above normal operating parameters only during a *Salmonella* or *Campylobacter* verification set. This type of change includes increasing to the upper bounds of levels within a validated system if the establishment routinely operates at the lower bounds. For example, if the establishment's validated range of chlorine in potable water measured at the chiller fresh water intake is 20-50 ppm, it routinely maintains a level of 20 ppm but increases the level to 50 ppm only during the set; and

3. Permanent replacement of systemic hyper-chlorinated water with non-chlorine- based antimicrobials since the last *Salmonella* or *Campylobacter* verification set without proper validation.

C. Examples of changes typically NOT covered by this policy include, but are not limited to:

1. Replacing equipment that will be operated in the same manner as old equipment. For example, replacing one poultry immersion chiller with another without changing antimicrobial or product temperature parameters; and

2. Permanently adding or removing antimicrobials at various steps in the process if the changes have been properly reflected in the establishment's food safety system with appropriate supporting documentation.

3. Following a Salmonella verification set, an establishment may make substantial changes to its food safety system, such as removing chlorine-based compounds from the process or substituting other antimicrobial chemicals. Such changes are acceptable if validated; however, in some cases, Agency testing might be warranted to verify that the food produced by the modified system is safe.

E. If IPP identify temporary changes, modifications, or inconsistencies in an establishment's production practices that coincide with the MSA sample and confirmed through documentation and discussions that the changes are not supported in the HACCP system, the Circuit Manager (CM) is to inform the Central Office (CO.

CHAPTER VIII– DISCUSSION OF INSPECTION FINDINGS WITH THE ESTABLISHMENT

A. As set out in MSA Directive 5000.1, IPP are to conduct weekly meetings with the establishment to discuss topics that could affect food safety and the establishment's ability to meet regulatory requirements.

B. When necessary at the weekly meeting, IPP are to discuss with establishment management any trends that IPP believe may indicate that the establishment's *Salmonella* or *Campylobacter* program is not in control. In addition, IPP are to ask what actions, if any, establishment management has taken to re-establish control.

C. IPP are to:

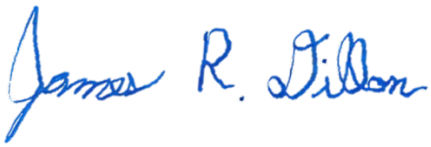
1. Provide the sample results to the establishment's management as soon as it is available;

2. Advise the establishment that if it fails to meet the *Salmonella* or *Campylobacter* performance standard that it will be immediately scheduled for a for-cause FSA.

D. IPP are to document notes from the meeting on a MOI in accordance with MSA Directive 5000.1 and MSA Directive 5010.1.

CHAPTER IX- QUESTIONS

Refer questions through supervisory channels.



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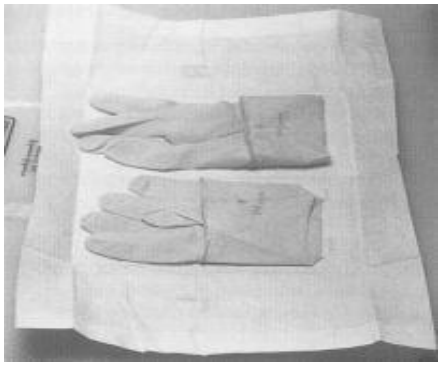
ATTACHMENT 1 – HOW TO PUT ON STERILE GLOVES

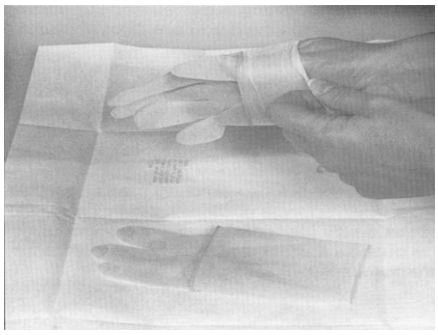
Step 1 First, wash and sanitize your hands to the mid-forearm. Dry your hands using disposable paper towels.

Position the glove package so that the letters L and R face you (L=left, R=right).

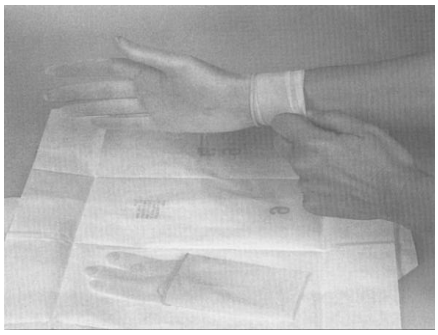


Step 2 When you first open the package, the gloves are folded, forming a cuff on the sleeve, and lying palm up. Leave the gloves in the package until you start to put them on.

Step 3 Hold one glove open by the inside cuff area. Insert your hand into the glove, palm side up, and remove the glove from the package.

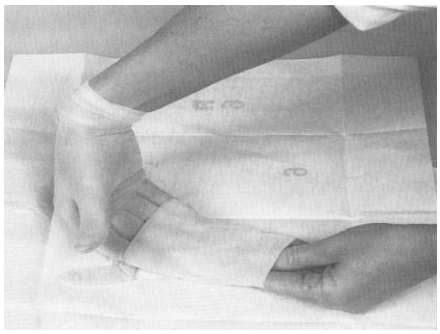


Step 4 Pull the glove completely on with the ungloved hand and pull the cuff up without touching the outside surface of the glove with your ungloved hand.

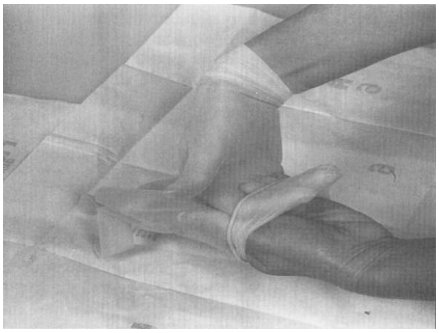


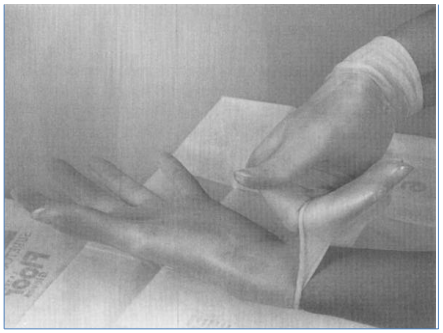
Step 5 Repeat the previous steps with the other glove, **with one key exception**: do not handle the second glove by the inside cuff. If you do, the outside of the first sterile glove may contact your hand and wrist as you pull the second glove on. Even though you washed and sanitized your hands, they are not sterile. The correct way is to place your ungloved hand, palm up, into the second glove.

Insert the fingers of your gloved hand into the fold of the second cuff and ease the second glove on.



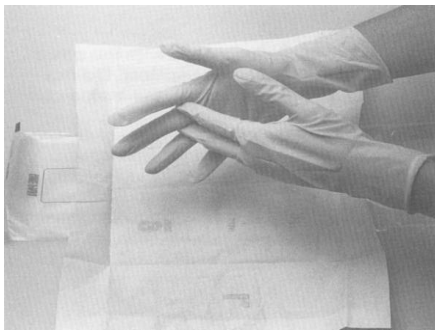
Step 6 Handle the second glove on the outside only and adjust the cuff on your wrist.





Step 7 Once both gloves are on, you can touch the outside of a glove with the other gloved hand to adjust the fit.

If at any time you are concerned that a glove may have become contaminated, discard it and repeat the procedure for putting on sterile gloves.



ATTACHMENT 2 – HOW TO RINSE A YOUNG CHICKEN CARCASS

Step 1 Sampling supplies included in shipping container:

1– pair Sterile gloves
1 – 15” x 20” large sterile plastic bag
1– 400 ml sterile pre-chilled Buffered Peptone Water (BPW)
1 – quart resealable ziplock-type bag (secondary container)
1 – 6” x 12” plastic sleeve for completed sample form
1 – FSIS Form 7355-2A/2B Laboratory sample security seal set
3 – FedEx preprinted billable stamps (one for each FSIS laboratory)
1 – Absorbent pad
1 – Foam plug per shipping container
Gel coolant packs

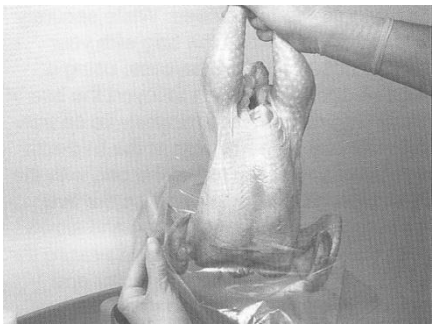
Ensure that all sample supplies are on hand. Use a small tote or caddy for carrying supplies to the sampling location. Sanitize the work surface.

Wash and dry hands.

Carefully open the large sterile bag. Do not contaminate the interior of the bag. The bag may lie on its side, opened, while you select the chicken carcass for sampling.

Put on a pair of sterile gloves as described in Attachment 1 – How to put on sterile gloves.

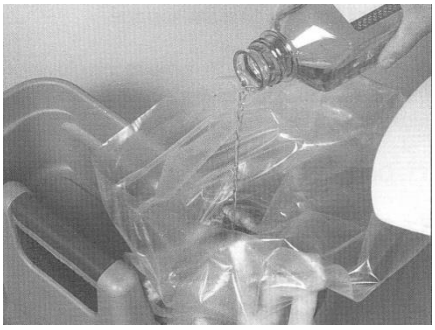
Step 2 Using one gloved hand, pick up the selected chicken carcass by the legs and allow any excess fluid to drain.



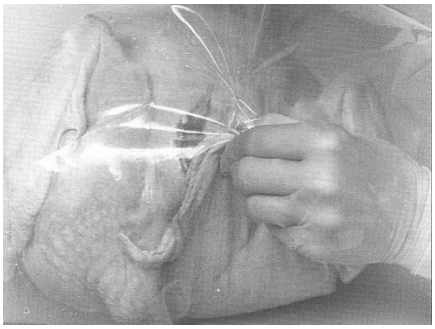
NOTE: For safety purposes, do not remove the chicken carcass from the shackle but collect it after it has dropped from the line.

With the other hand, pick up the open sample bag. Place the bird in the sample bag with the legs and vent toward the bag opening. Do not touch the inside of the bag with either hand.

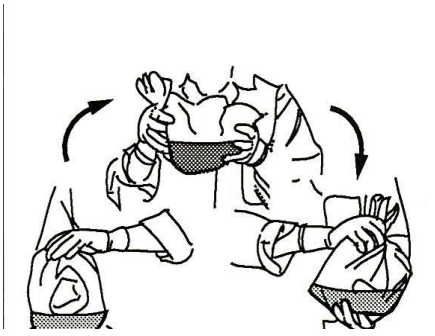
Step 3 Rest the bottom of the bag on a flat surface. Holding the top of the bag slightly open, uncap the pre-chilled BPW container and pour its entire contents into the carcass cavity.



Step 4 Pick up the bag by the top and, through the bag, manipulate the loose neck skin on the carcass to position it over the neck bone to act as a cushion and prevent punctures to the bag.



Step 5 Expel most of the air from the bag, twist the top of the bag and fold the twist over. Firmly hold the bag closed. While securely supporting the bird in the bag with your hands, rinse the entire carcass, using a repeated rocking motion to invert the bird 30 times (approximately 1 minute). To do this, hold the bird at the bottom of the bag with one hand and at the top of the bag with the other.



Keeping a secure grip on the bird, repeatedly invert your bottom hand slowly over the top. This procedure will ensure that all surfaces of the carcass, interior and exterior, are rinsed. As the bird is rinsed, a fluid "sloshing" sound should be heard.

Step 6 Before collecting the 400 mL rinsate, aseptically remove the chicken from the sample bag by the following steps:

1. Rest the bag on a flat surface;
2. Carefully open the plastic bag containing the bird without touching the inside of the bag or the inside corners;
3. Work the plastic bag down around the carcass so that you can firmly grip one leg, without touching the inside of the plastic bag;
4. While holding the bag with the one hand, carefully remove the bird from the bag with the other hand; and
5. Place the bird back on the conveyor or table.

NOTE: It is not necessary to rinse the carcass with potable water prior to returning it to the line.

Collect the 400 mL rinsate sample from the sample bag immediately by:

1. Removing the lid from the empty sterile specimen jar, being careful not to contaminate the inside of the specimen jar or the lid, and by not allowing the bag to contact the interior surfaces of the jar;
2. Using the “V” formed by the bag at the lower corner as a pouring spout, carefully pour the rinsate into the open jar, collecting as much of the BPW rinsate as possible, but at least 400 mL, and
3. Placing the cap back on the jar and checking to be sure that the lid is securely in place.

Step 7 Place the collected and labeled sample container in a ziplock-type bag, expel any excess air, and seal the bag.

Collected samples are to be refrigerated within five (5) minutes of collection and held under refrigeration and FSIS control until shipment to the laboratory.

Repeat these steps above for each *Salmonella* sample request. Use a different carcass for each sample.