

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, DC

FSIS NOTICE

04-12

1/9/12

NOTE: DO NOT IMPLEMENT THIS NOTICE UNTIL JANUARY 23, 2012

NATIONWIDE RAW CHICKEN PARTS MICROBIOLOGICAL BASELINE DATA COLLECTION PROGRAM: IMPLEMENTATION

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I. PURPOSE

This notice provides updated instructions to inspection program personnel (IPP) at establishments participating in the FSIS Nationwide Microbiological Baseline Data Collection Program for Raw Chicken Parts (RCPBS). In 2010, FSIS began implementing a training period (i.e., “shake down”) prior to starting the actual baseline study. The shake down period has concluded, and FSIS is updating sample collection instructions for implementing the baseline study. The baseline survey/sample collection effort will last for approximately 6 months. For purposes of the RCPBS, the terms “broiler” and “chicken” are interchangeable.

II. BACKGROUND

A. Purpose of the baseline survey: The RCPBS will provide FSIS and the regulated industry with data concerning the prevalence and quantitative levels of selected foodborne pathogens and microorganisms that serve as indicators of process control. During the baseline survey, each rinsate sample will be analyzed for *Salmonella spp.*, *Campylobacter spp.*, *Enterobacteriaceae*, generic *Escherichia coli*, coliforms, and aerobic plate counts (APC). These data will enable the Agency and industry to target interventions and effectively work toward reducing the risk of foodborne pathogens in FSIS-regulated products. FSIS expects to establish pathogen reduction performance standards for chicken parts based on the results of this survey.

B. Baseline survey description: During the RCPBS, IPP will collect rinses of non-frozen, not-ready-to-eat (NRTE) chicken parts potentially destined for sale as NRTE product to consumers, including retail and hotels, restaurants, and similar institutions (HRI); for export, or for inclusion in special purchase orders, at all establishments that:

1. slaughter broiler chickens and fabricate these carcasses into halves, quarters, or individual non-comminuted parts of the type typically available for purchase by consumers;

2. receive non-frozen, NRTE whole broiler chicken carcasses from other federally inspected establishments and then fabricate these carcasses into halves, quarters, or individual non-comminuted parts of the type typically available for purchase by consumers; or
3. receive non-frozen, NRTE chicken parts from other federally inspected establishments and then fabricate them further into smaller individual non-comminuted parts of the type typically available for purchase by consumers.

C. Definition of Chicken Parts: For the purposes of this survey, eligible chicken parts for sample collection are defined by FSIS as NRTE chicken product in less than whole carcass form (e.g., halves, quarters, or individual non-comminuted parts), whether skin-on or skinless, bone-in or boneless, for which this product typically could be available for consumer purchase. Chicken parts include, but are not limited to, breasts, thighs, wings, legs, necks, backs, half- or quarter-carcasses, and internal organs, such as giblets (e.g., liver, heart, or gizzard). Chicken parts must be sampled prior to partial cooking or freezing (if designated as such), as well as prior to manufacturing into finished products containing NRTE chicken parts in which the product is a battered and breaded or is enclosed in a marinade or barbecue sauce. In addition, chicken parts are to be sampled after application of the final antimicrobial treatment used by the establishment, in accordance with the establishment’s documented food safety system. If chicken parts are designated for NRTE processing by use of irradiation or high pressure processing at another Federal establishment, samples are to be collected before the product is transported to the irradiation or high pressure processing establishment. For standards, see 9 CFR 381.170(b), which sets out requirements for the specified cuts of poultry.

III. ESTABLISHMENTS ELIGIBLE FOR THE BASELINE SURVEY

Establishments are eligible for the survey based on FSIS information collected about the establishment’s HACCP processing category and products. Sample requests will be sent to IPP at certain establishments that slaughter broiler chickens or process chicken product under the following HACCP processing and finished product categories:

<i>HACCP Processing Category</i>	<i>Finished Product Category</i>	<i>Product Groups (PHIS)</i>
Raw Product - Intact (O3C)	Raw Intact chicken	Poultry parts, boneless or skinless parts.
Both Slaughter (O3J) <u>and</u> Raw Product - Intact (O3C)	Raw Intact chicken	Poultry parts, boneless or skinless parts.

These establishments will receive sampling requests and supplies for each sample. IPP at these establishments are to respond to the sample request based on the information provided in this notice.

IV. REFERENCES AND REVIEW OF TRAINING MATERIALS

Upon issuance of this notice, IPP assigned to establishments that will be participating in

the RCPBS are to be familiar with the following FSIS issuances along with the information provided in this notice:

- A. [PHIS Directive 13000.2](#), *Performing Sampling Tasks in Official Establishments Using the Public Health Information System*.
- B. [FSIS Directive 10,230.5](#), *Salmonella Analysis: Collecting Raw Meat and Poultry Product Samples*
- C. Title 9 CFR 381.170(b), *Standards for kinds and classes, and for cuts of raw poultry*.
- D. [FSIS Directive 7355.1, Revision 2](#), *Use of Sample Seals for Laboratory Samples and Other Applications*.

V. AWARENESS MEETING WITH PLANT MANAGEMENT

A. Upon issuance of this notice, the Inspector-in-Charge (IIC) at establishments that produce products eligible for the RCPBS will conduct an awareness meeting with establishment management to inform it of the survey. The IIC is to advise establishment management that sample collection will begin on or after the implementation date, and that the RCPBS will continue for approximately six months. The IIC is to emphasize to establishment management that individual results of the microbiological sampling from the RCPBS will not be the basis for regulatory actions.

B. The IIC is also to review the following information about the RCPBS with establishment management during the awareness meeting:

1. The purpose of the RCPBS, as described in Section II.A.
2. Establishments that are eligible to participate in this survey are those that are identified in Section II.B.
3. The eligible chicken parts for sample collection, as defined in Section II.C.
4. The logistics of sample collection at the establishment. IPP are to inform plant management that:
 - a. Samples will be requested approximately twice per month in the large volume establishments and approximately four times every three months in smaller volume establishments.
 - b. Samples will be collected from all production shifts over the course of the baseline if an establishment produces parts on more than one shift.
 - c. Samples will be collected after the last antimicrobial treatment applied to product. However, if product is to be frozen or sent off-site for treatment (e.g., irradiation or high pressure processing), sample collection will occur prior to the product being frozen or sent off-site for treatment.

- d. Samples, rinses, and supplies are not to be shared or split with the establishment because the FSIS laboratory requires the entire rinsate to complete all of its analyses. However, if the establishment is interested in doing their own study, they can use their own supplies to collect a rinse from a different/separate sample at approximately the same time and point of production as FSIS sample collection.
5. The reporting of sample results, as described in Section X.
6. The Agency expects establishments to not alter their food safety system controls for production lots from which FSIS collects the RCPBS sample.

C. IPP are to document the meeting in a memorandum of interview (MOI). At a minimum, the MOI is to include a list of participants in the meeting and document all matters discussed between the IPP and establishment management. The IPP are to provide a copy to the establishment management.

VI. SAMPLE REQUEST FORMS

A. IPP will receive RCPBS sample requests through PHIS with the sampling project code, B49PARTS. IPP are to schedule and document sampling using the steps below:

NOTE: Eligible plants will receive sampling supplies one to two weeks prior to the initiation of sampling.

1. The sample request will appear in PHIS as a sampling task on the establishment task list and can be located by using the “sampling” filter. The IPP are to add the task to their task calendar and follow the instructions in [FSIS Directive 13000.2](#) for completing the task.
2. IPP have 2 weeks (14 calendar days) from the date of the sample request (sampling window) to collect and ship the sample to the contract laboratory. To the extent possible, IPP are to collect all samples during the 2 week sampling window. After this 2 week window has closed, IPP will no longer be able to collect the sample.
3. IPP are to answer the questions that are part of the sampling collection task through PHIS. The list of questions is included in Attachment 2.
4. IPP are to refer to [FSIS Directive 13,000.2](#) for instructions on entering sample information in PHIS, submitting the sample information, and printing a final sample collection form. IPP are to sign the printed form and place it in the shipping container with the collected sample.

VII. SAMPLE SUPPLIES FOR BASELINE STUDY

A. IPP are to review [FSIS Directive 10,230.5](#), Section 2, *Supplies*, and Section 5, *Preparation for Sample Collection*, before collecting a sample. IPP will receive the following list of the supplies for each raw chicken parts baseline sample request.

M16 box (shipping container) with baseline sorting labels (light green “RCP” project labels) plus one set of the following supplies:

1. 15" X 20" sterile plastic bag;
2. pair of sterile gloves;
3. sterile wide-mouth container with 400 ml of sterile Buffered Peptone Water (BPW), also to be reused to ship the sample rinsate to the contract laboratory
4. quart resealable zipper lock bag;
5. 6" X 12" plastic sleeve for the printed PHIS form (FSIS Form 8000-19 Revision 1) ;
6. Form 7355-2A/2B (Sample seals);
7. Absorbent pad;
8. Cardboard separators;
9. Gel coolant packs;
10. FedEx (pre-printed) airbill

NOTE: IPP are to use only the supplies provided for the RCPBS. Additional cardboard separators and gel coolant packs may be included with the sample supplies depending upon the time of the year. Sample supplies that are not provided in the shipping container and sent from the Midwestern Laboratory for this baseline study should not be used. If supplies have not arrived or are not complete, IPP are to send a request for the needed supplies through the “Raw Chicken Parts Baseline” mailbox in Outlook.

B. IPP are to refrigerate the Buffered Peptone Water (BPW) and shipping container upon receipt. The BPW must be pre-chilled; this is critical to the baseline study. IPP are to only use BPW that is pre-chilled and clear. IPP are not to use BPW that shows signs of cloudiness or turbidity or that contains any particulate matter. If any of these conditions exist, IPP are to contact the “Raw Chicken Parts Baseline” mailbox and request a fresh bottle of BPW. Do not use BPW intended for other samples.

VIII. HOW TO SELECT A RAW CHICKEN PARTS SAMPLE

The following sampling instructions are specific to the RCPBS. IPP are to follow these instructions, in addition to the sample collection instructions described in [FSIS Directive 10,230.5](#), *Salmonella Analysis: Collecting Raw Meat and Poultry Samples* and Attachment 1 of this notice.

A. **General Guidelines:** IPP are to collect rinsates from 4 lbs \pm 10% of the specified raw chicken parts. Chicken parts must be sampled prior to partial cooking or freezing (if designated as such), as well as prior to manufacturing into finished products containing

NRTE chicken parts in which the product is a battered and breaded or is enclosed in a marinade or barbecue sauce. In addition, chicken parts should be sampled after application of the final antimicrobial treatment used by the establishment, in accordance with the establishment's documented food safety system. Whenever possible, in establishments with multiple shifts, IPP are to alternate the scheduling of sample collection to ensure that the different shifts are represented.

B. How to Prepare for Sample Collection

In preparing for sample collection, IPP are to:

1. Use only the sample supplies provided for the RCPBS;
2. Place the gel coolant pack in the freezer on receipt of the sample collection kit at least one day before sample collection;
3. Prechill the BPW and sample box prior to sample collection;
4. Identify the point in the process where they will select the raw chicken parts for sampling; and
5. Follow the instructions provided in [FSIS Directive 7355.1](#), Revision 2, *Use of Sample Seals for Laboratory Samples and Other Applications* to ensure sample integrity.

C. How to Choose a Sample

To choose the sample, IPP are to:

1. Randomly select a production line (e.g., conveyer belt) with one or more types of eligible chicken parts from which a sample can be collected;
2. Use a random number generator to select the eligible chicken part for each scheduled sampling event. For example, if skinless breasts are randomly selected, IPP are to only use skinless breasts for this sampling event. If a mixture of both skin-on and skinless parts is used the sample will be discarded by the laboratory. All types of parts produced should have an equal chance of being randomly selected at each sampling event;
3. Refer to the PHIS User Guide for detailed instructions on entering sample collection data. To assist them in their sampling task, IPP may choose to print a draft copy of the sampling form from PHIS for use as a reference during sample collection and in documenting product information in PHIS. IPP are to enter the data requested in the data fields provided for each question; and

NOTE: 9 CFR 381.170(b), *Standards for kinds and classes, and for cuts of raw poultry*, sets out requirements for the specified cuts of poultry. IPP are to review the definitions of the parts to ensure that the parts selected for sampling are accurately documented in PHIS.

4. Collect the number of eligible chicken parts that total 4 lbs \pm 10% in weight

and enter the total number of raw chicken parts that were selected for Question 7 in the Sample Collection Questionnaire.

D. How to Collect Samples:

1. IPP are to refer to Attachment 1 of this notice for detailed instructions on how to collect a rinsate sample from the eligible chicken part.

NOTE: IPP are to collect the rinsate from the eligible chicken part immediately after selection and are not to hold the chicken part overnight prior to sampling.

2. Place the container with the rinsate sample in an ice bath immediately after sample collection or refrigerate the sample within five minutes of collection. IPP are to hold the rinsate in a refrigerator set at 40° or lower and under FSIS control until the samples are shipped. IPP are not to freeze samples.

IX. HOW TO COMPLETE THE SAMPLING TASK AND SHIP THE SAMPLE

A. Sample Storage Prior to Shipment

1. IPP are to review and follow the instruction in [FSIS Directive 10, 230.5](#), Section 8, *Sample Storage Prior to Shipment*, for all samples collected. All samples are to be maintained under refrigeration at 40°F or lower until shipped. Do not freeze samples.
2. IPP are to ensure sample security prior to shipping to the laboratory. IPP are to avoid storing sample boxes near heaters or in areas exposed to excessive heat. The laboratory will discard rinse samples that arrive at or above 10°C (50°F).

B. Completing the sample request form

IPP are to ensure that all requested information is entered into PHIS. When sample collection data entry is completed, IPP are to click the “Submit to Lab” button, print a finalized form, and sign the form. PHIS will display a message stating that the sample collection information has been successfully submitted. The printed sampling form is to be placed in the sample box with the corresponding sample.

C. Securing the sample

IPP are to follow the instruction provided in [FSIS Directive 7355.1](#), *Use of Sample Seals for Laboratory Samples and Other Application*, on the use of sample seals (FSIS Form 7355-2A/2B) to maintain sample security and identification. To secure the sample, IPP are to:

1. Affix one small bar-coded label to the top center of the completed sample form and place the sample form in the plastic form sleeve;

2. Affix one small bar-coded label to the sample collection jar containing the collected sample, place the sample collection jar into the zipper lock bag provided, squeeze the air out of the bag, and zip the bag closed;
3. Affix the corresponding medium-sized bar-coded FSIS Laboratory Sample Identification Label (FSIS Form 7355 -2B) on the zipper lock bag containing the sample jar.

NOTE: If the sample collection jars are leaking upon arrival, the laboratory will discard the samples.

D. Shipping the sample

To pack the shipping container, IPP are to:

1. Remove the gel coolant pack from the freezer, place the absorbent pad in the shipping container, and place the gel coolant pack on top of it;
2. Place the cardboard separator on top of the gel coolant pack to prevent the sample from freezing;
3. Place the sample collection jar upright inside the shipping container on top of the cardboard separator;
4. Place the foam plug on top of the sample jar and press down slightly to secure contents;
5. Place the form in its plastic sleeve on top of the foam plug.
6. Enter the required information on FSIS Laboratory Sample Container Seal (FSIS Form 7355-2A) and apply the seal to the box, using the instructions provided in [FSIS Directive 7355.1](#).

NOTE: Attachment 1, Instructions 9 and 10, provide illustrations of how the sample is to be packed in the shipping container.

7. Verify that the laboratory address on the FedEx billable stamp is as follows:

Food Safety-Net Services Ltd.
258 W. Turbo Drive
San Antonio, TX 78216
Attn: Robert Levy

8. Complete the return address fields on the FedEx billable stamp and apply it to the shipping container. IPP are to call FedEx to schedule pick up of the sample.
9. Maintain the shipping container in the refrigerator and under FSIS control until the sample is picked up by FedEx.
10. First shift samples are shipped the same day that they are collected Monday

through Friday and can be delivered on Saturdays. Second shift samples are collected from Monday through Thursday and shipped at the next available FedEx pick up.

NOTE: Samples are to be collected and shipped to the laboratory on the same calendar day whenever possible. First shift samples that do not arrive the following day will be discarded by the laboratory.

E. Returning sample supplies

If at any time IPP need to return supplies, they are to send them via ground shipping to:

USDA, FSIS Midwestern Laboratory
Bldg 105-D Federal Center
4300 Goodfellow Road
St. Louis, MO 63120
Tel: (314) 263-2680

IPP can send an email to the “Raw Chicken Parts Baseline” mailbox in Outlook and request a FedEx ground shipping label.

X. HOW SAMPLE RESULTS ARE REPORTED

Results of individual samples collected **will not** be posted in LEARN or PHIS. Instead, upon completion of the RCPBS, FSIS will summarize and publish the survey results as the official baseline report which can be accessed on the FSIS Web site. The report will present a summary of baseline findings on a national basis. Individual plant results will not be published. Sample results from RCPBS study are non-regulatory; therefore, establishments need not hold product.

XI. CLARIFICATION OF COMMONLY ASKED QUESTIONS

During the 90-day training phase (“shakedown”) for this baseline study, program staff responded to many questions received through AskFSIS and the “Raw Chicken Parts Baseline” mailbox in Outlook. The *Table of Contents* provides links to the answers to many of these questions.

Questions concerning sampling procedures and supplies for the RCPBS may be submitted to the “Raw Chicken Parts Baseline” mailbox in Outlook.

XII. DATA ANALYSIS SECTION

OPHS will analyze the data collected in the nationwide RCPBS survey to estimate the national prevalence and levels of bacteria of public health concern. The Agency will use this data for the development of generic *E. coli*, *Salmonella*, and *Campylobacter* performance standards and to inform food safety policies for poultry. This data will also be used to update agency sampling plans.



Refer policy-related questions to the Policy Development Division through AskFSIS at askfsis.custhelp.com, or at 1-800-233-3935 by pressing 4.


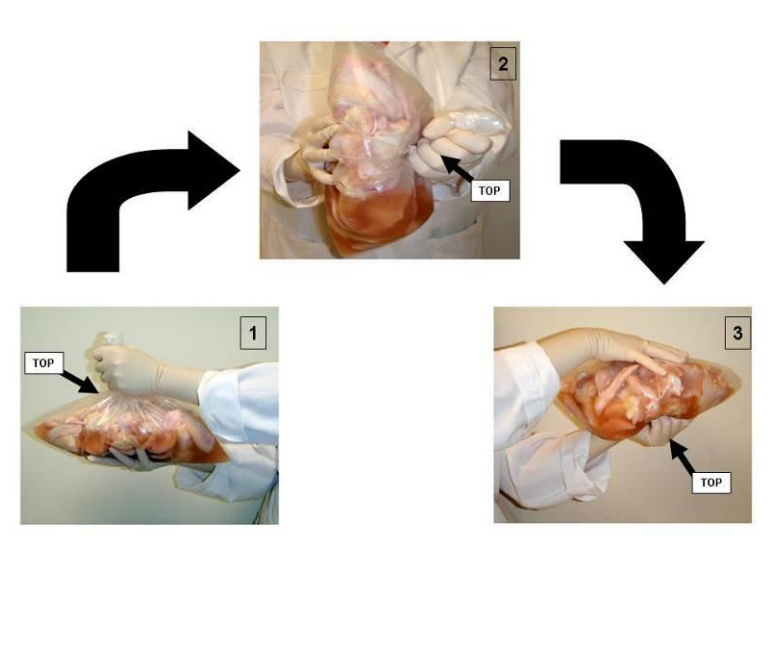
A handwritten signature in black ink, appearing to read "David J. Seibert". The signature is written in a cursive style with a prominent initial "D".

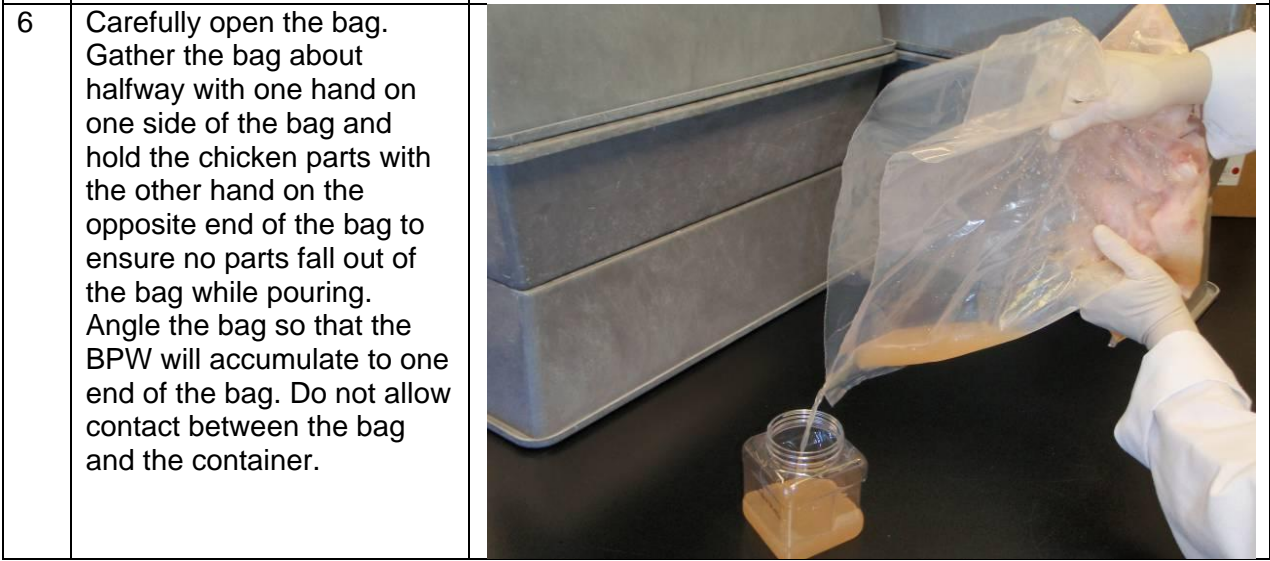
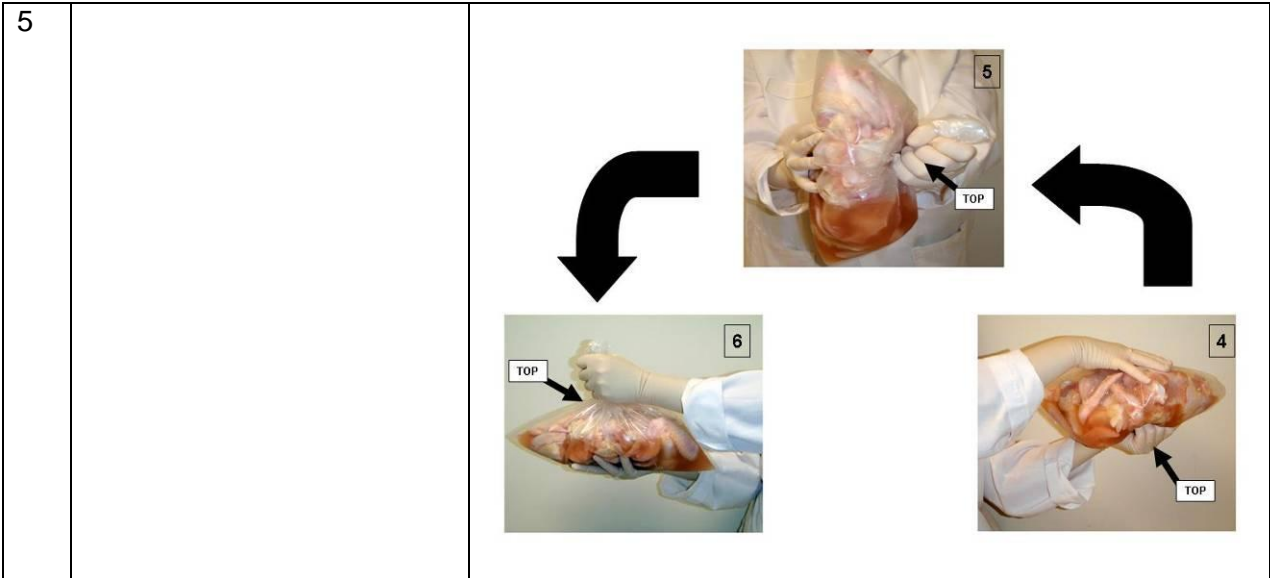
Assistant Administrator
Office of Policy and Program Development



ATTACHMENT 1

Instructions for Sampling Non-frozen, Not-Ready-to-Eat (NRTE) Chicken Parts

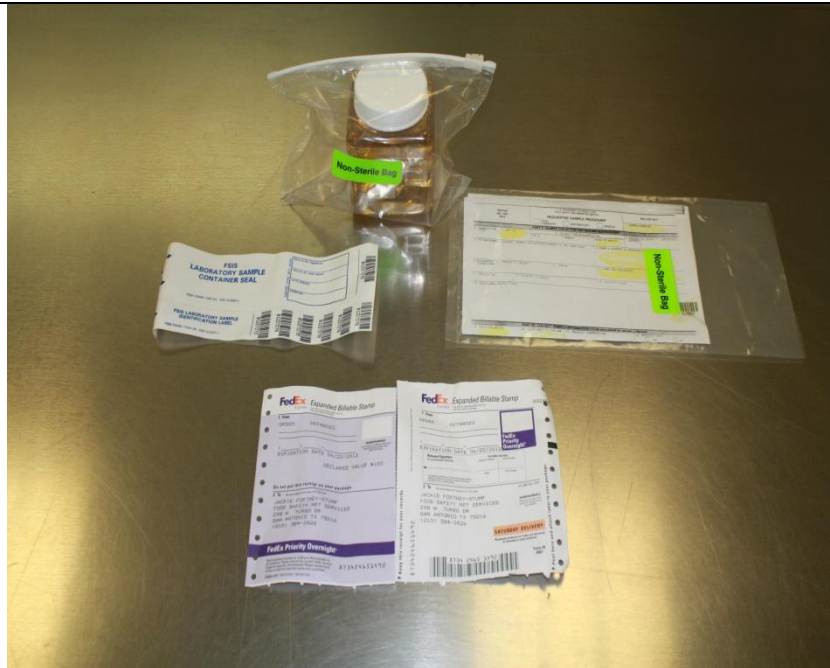
<p>1</p>	<p>M16 sample box: supplies for sample collection</p> <ul style="list-style-type: none"> ● 15" X 20" sterile plastic bag ● pair of sterile gloves ● sterile wide-mouth container containing 400 ml of sterile Buffered Peptone Water (BPW), ● quart resealable zipper lock bag ● 6" X 12" plastic sleeve for form ● Form 7355-2A/2B (Sample seals) ● Absorbent pad ● Cardboard separator(s) ● Gel coolant pack(s) ● FedEx (pre-printed) airbill 	
<p>2</p>	<p>Sample collection:</p> <ol style="list-style-type: none"> 1. Wash, sanitize, and dry your hands. 2. Go to collection site; prepare work area. <p>Carefully open the 15" x 20" sterile bag. Do not contaminate the interior of the bag. Put on one pair of sterile gloves. Randomly select a type of non-frozen, NRTE chicken part and aseptically collect 4 lb ± 10% of it and place into the sterile bag. Open 400 ml container of BPW and pour all of the BPW into the bag. Replace the lid from the empty screw cap lightly on the sample collection container. Be careful not to contaminate the lid or inside of the container. Note: Use the SAME 400 ml container in which BPW originally came to collect the sample rinsate.</p>	

3	<p>Expel most of the air from the bag. Twist the top of the bag and fold the twist over. Firmly hold the bag closed.</p>	
4	<p>While securely supporting the parts in the bag with your hands, rinse all the chicken parts, using a repeated rocking motion to invert the parts 30 times (approximately 1 minute). To do this, hold the parts at the bottom of the bag with one hand and the top of the bag with the other hand. Keeping a secure grip on the parts, repeatedly invert your bottom hand slowly over the top. This procedure will ensure that all surfaces of the chicken parts are rinsed. As you rinse, you should hear the fluid “slosh”.</p>	



7	<p>Pour the BPW into the container using the corner of the bag, “V” end, as a pouring spout. Carefully pour approximately 400 ml of the rinse fluid into the opened container.</p>	
8	<ol style="list-style-type: none">1. Replace the screw-top lid and close the sample container. Do not touch the inside surfaces of the lid. Check that the lid is securely fastened.2. Discard any remaining rinse fluid into a drain.3. Rinse the NRTE chicken parts with potable water before returning them to the location where collected. The parts are still edible and the BPW will not change the characteristics of the parts.	

- 9
1. Place the sample jar inside the zipper lock bag, expel the air and seal the bag.
 2. Place the completed form inside the plastic sleeve.
 3. Follow the instruction provided in [FSIS Directive 7355.1](#), *Use of Sample Seals for Laboratory Samples and Other Application*, on the use of sample seals (FSIS Form 7355-2A/2B) to maintain sample security and identification.
 4. Complete the return address fields on the FedEx billable stamp and apply it to the outside of the shipping container.



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- HOW TO PACK THE SHIPPING CONTAINER:** Place the absorbent pad in the bottom of the container, followed by the gel coolant pack, the cardboard separator, the sample jar (in the zipper lock bag), and then the foam plug. Place the completed sample form in its plastic sleeve on top of the foam plug.



ATTACHMENT 2

Changes to Questions for the Raw Chicken Parts Baseline Survey (RCPBS)

The following questions will be asked in each RCPBS sample request. Most of the questions are different from those asked during the shakedown period. The questions have been modified to collect information on production volume, slaughter line speeds, and antimicrobial treatments used in the plant. The information requested is essential for the correct analysis of FSIS Nationwide RCPBS data. IPP are to answer all questions.

1. How many pounds of non-frozen, not-ready-to-eat (NRTE) chicken parts (RCP) were shipped to retail last year? _____ lbs/year
 - *Record the volume of chicken parts in pounds shipped to retail during the timeframe of January 2011 to December 2011.*
 - *For the purposes of this survey, eligible chicken parts for sample collection are defined by FSIS as non-frozen, NRTE chicken product in less than whole carcass form (e.g., halves, quarters, or individual non-comminuted parts), whether skin-on or skinless, bone-in or boneless, that typically would be available for consumer purchase. Chicken parts include, but are not limited to, breasts, thighs, wings, legs, necks, backs, half- or quarter-carcasses, and internal organs, such as giblets (e.g., liver, heart, or gizzard) (see **Attachment 3**).*
2. *What is the volume of RCP produced for retail during the most recent full month?* _____ lbs/month

For example, if the sample is being collected within the month of February 2012, the total volume in pounds for the entire preceding month, January 2012, is to be recorded.
3. Select the number of processing shifts used to process RCP. 1 2 3

Select the number of shifts used to process raw chicken parts in this plant. Response is a number such as 1, 2, or 3. For example, if the plant uses one shift to process raw chicken parts, select the number 1.
4. Select the shift when the sample was collected. 1 2 3

Select the shift when the sample was collected. For purposes of this survey, Shift 1 refers to a production shift that immediately follows a sanitation shift.
5. What was the time of collection? _____ (HHMM)

Record the time of collection using the 24-hour clock (HHMM) (military time) (e.g., if collected at 3:28 pm, the appropriate entry would be 1528).

6. Select the letter that corresponds to the type of RCP that was sampled (see Attachment 3). A B C D E F G or H

- *Part-type refers to the single kind of eligible chicken part that is sampled. A few examples of part-types include wings, thighs, or quarter-carcasses (see **Attachment 3** for a more detailed list). Only one part-type is to be collected per sample.*

NOTE: Quarter-carcasses consist of **1)** the entire carcass, which has been cut into four equal parts, **2)** breast quarters which consist of half a breast with the wing and a portion of the back attached, **3)** breast quarters without wing which consist of a front quarter of a poultry carcass, from which the wing has been removed and **4)** leg quarters which consist of a thigh and drumstick, with a portion of the back attached. If any of these parts are sampled, the letter '**F**' for quarter-carcasses should be circled, but the same type of quarter-carcass part must make up the entire 4 lb sample.

- **Only one letter can be selected.** For example, if breast quarters are sampled, '**A**' for breasts and '**D**' for wings cannot be selected. The appropriate letter to select is '**F**' for quarter-carcasses.
- If a RCP other than those listed is being sampled, select the letter '**H**' for "Other" and record the sampled part in the text box provided.
- If you are selecting whole chicken carcasses which have been fabricated into eight pieces (skin-on or skinless, bone-in or boneless), the same part from each fabricated chicken carcass is to be collected for the rinsate sample and the appropriate letter is to be selected for that part.

7. What is the number of pieces? _____

- *The sample should weigh 4 lb \pm 10% of one type of chicken part. Record the number of individual pieces needed to add up to 4 lb \pm 10%.*
- *IPP are to collect multiple pieces of the same part-type to reach the 4 lbs needed for sample collection. For example, if IPP decide to collect wings for one sample collection and quarter carcasses for the next sample collection, they would need more wings to make up the 4 lbs than they will need quarter-carcasses.*

8. Is this a RCP with skin on? Y N

9. Is this a slaughter establishment? Y N

a. If yes, what was the slaughter line speed on the sample collection day?
_____BPM

Provide the approximate, average evisceration line speed of young chickens slaughtered per minute (e.g., a single Meyn system would run 140 BPM; one NELLS line and one SIS line in the same plant would run $91+70=161$ BPM).

b. If yes, is an OLR system used? Y N

- An OLR system refers to the on-line removal of feces, digestive tract contents, or extraneous material that is contaminating the abdominal cavity of dressed carcasses, which requires a regulatory waiver from FSIS. (This is in contrast to off-line reprocessing that occurs at a designated off-line work station.)

c. Select the pre-chill interventions used:

A. Chlorine B. Acidified Sodium Chlorite C. TSP D. FreshFx
E. Chlorine Dioxide F. Inspexx G. Hypochlorous Acid H. Lactic Acid
I. Other _____ J. No pre-chill intervention used

- If the plant uses pre-chill interventions, select the letters for the interventions that apply.
- If a pre-chill intervention other than those listed is in use, select the letter 'I' for "Other" and record the treatment used in the text box provided

Definitions for common interventions:

- Acidified sodium chlorite refers to the product known as Sanova[®].
- TSP refers to the product trisodium phosphate.
- FreshFx[®] refers to an aqueous solution of citric, phosphoric, and hydrochloric acids produced by SteriFX[®].
- Inspexx[®] is a peroxyacetic acid-based antimicrobial surface treatment produced by Ecola[®].
- Hypochlorous acid refers to the chlorine based antimicrobial treatment produced by Tomco2[®].

Note: Product names are mentioned solely as examples and do not imply recommendation or endorsement by the USDA.

10. Select the post-chill interventions used on RCP.

A. Chlorine B. Acidified Sodium Chlorite C. TSP D. FreshFx
E. Chlorine Dioxide F. Inspexx G. Hypochlorous Acid H. Lactic Acid
I. Other _____ J. No post chill intervention used

- Select the letters for the name of the interventions used on the actual NRTE chicken part. If multiple post-chill interventions are used, select the letters for

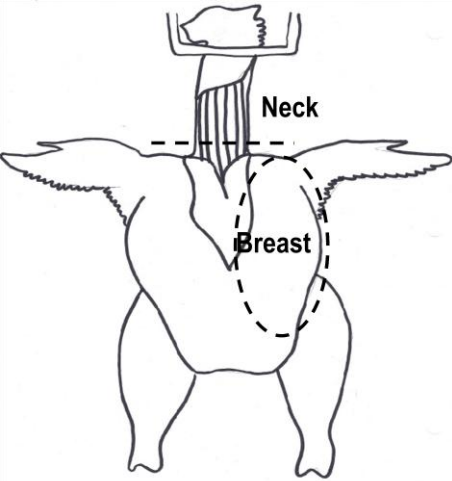
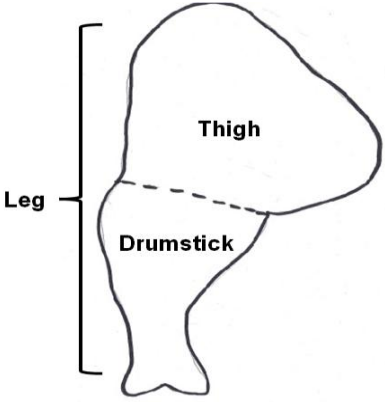
all that apply.

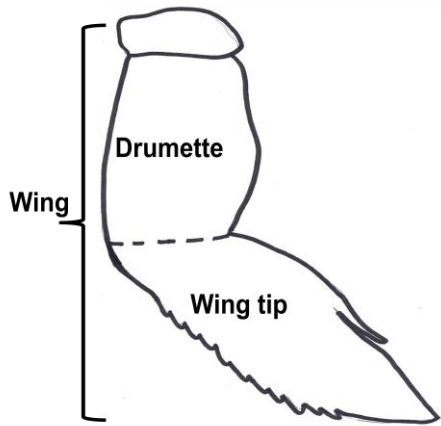
- *If a post-chill intervention other than those listed is in use, select the letter 'I' for "Other" and record the intervention used in the text box provided.*
- *For the purposes of this survey, if post-chill interventions are NOT used on the actual NRTE chicken parts, select "J - No post chill intervention used".*

ATTACHMENT 3: ILLUSTRATIONS OF CHICKEN PARTS ELIGIBLE FOR SAMPLE COLLECTION

The table below provides illustrations of the parts of a chicken carcass. IPP are to circle the appropriate letter in the RCPS, Question 6, which represents the part collected.

NOTE: Title 9 CFR 381.170(b), *Standards for kinds and classes, and for cuts of raw poultry*, sets out requirements for the specified cuts of poultry.

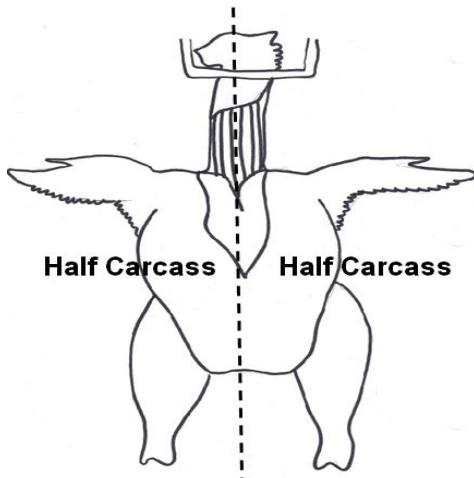
	<p>Select A for breast if you have:</p> <ul style="list-style-type: none"> Boneless breast (skin-on or skinless) Bone in breast (skin-on or skinless) Split breast (skin-on or skinless, bone in or boneless) Whole breast Breast half Breast tenders Cut-up chicken breast (half, cubed, diced, pieces, chunks, strips) Filet breast meat Tenderloin or tender Chicken breast with ribs Breast butterflies <p>Select B for neck if you have:</p> <ul style="list-style-type: none"> Neck (skin-on or skinless)
	<p>Select C for leg if you have:</p> <ul style="list-style-type: none"> Whole boneless leg (skin-on or skinless) Whole bone in leg (skin-on or skinless) Cut up leg (half, cubed, diced, pieces, chunks) Disjoint leg Kind legs Leg half (skin-on or skinless, bone-in or boneless) Legs with pelvic bone Drumstick (drum, drums, skin on or skinless, bone-in or boneless) Thigh (skin on or skinless, bone-in or boneless) Thigh with back portion



Select D for wing if you have:

- Whole boneless wings (skin-on or skinless)
- Whole bone-in wings (skin-on or skinless)
- Cut-up wings (half, quarter, cubed diced, pieces, chunks)
- Disjoint wing
- Wing sections
- Wing portions
- Wing drumette
- Wing tips
- Party wings
- Chicken wing "lollipop"

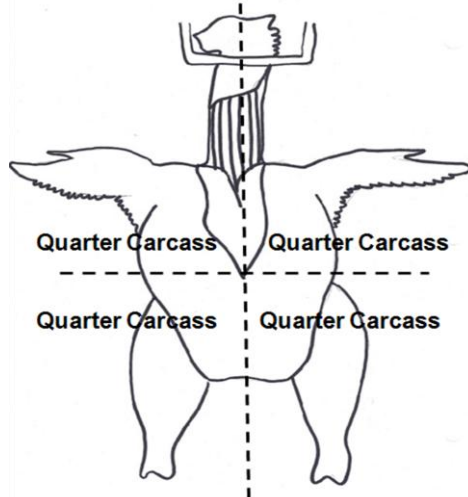
Front or Back Side of Chicken



Select E for half carcass if you have:

- Front half carcass (skin-on or skinless)
- Back half carcass (skin-on or skinless)
- Half chicken
- Bird halves

Front or Back Side of Chicken



Select F for quarter carcass if you have:

- Chicken quarters (skin-on or skinless)
- Breast quarter
- Breast quarter without wing
- Leg quarter
- Quarter cut whole chicken
- Quarter carcass
- Hind quarters
- Quarter breast with drumette attached

<p>Giblets</p>	<p>Select G for giblets if you have: Chicken giblets Chicken livers Chicken hearts</p>
<p>Other</p>	<p>Select H for other and record the part sampled: _____</p>