Sampling rules and frequencies for poultry carcases and fresh poultry meat set in Commission Regulation (EC) No 2073/2005, as amended

Relevant criteria:

- Process hygiene criterion 2.1.5 (Salmonella spp.)
- Food safety criterion 1.28 (Salmonella Typhimurium or Salmonella Enteritidis)

Sampling must be carried out at least once per week in poultry slaughterhouses and poultry cutting and processing plants (a). The day of sampling must be changed each week to ensure that each day of the week is covered. Slaughterhouses must sample whole poultry carcases with neck skin (b). Cutting and processing establishments must give priority to sampling whole poultry carcases with neck skin, if available, but ensuring that also poultry portions with skin and/or poultry portions without skin or with only a small amount of skin are covered, and that choice shall be risk-based.

POULTRY CARCASES

Process hygiene criterion 2.1.5

On each sampling session, select 15 carcases at random and collect approx. 10 g of neck skin from each carcase. Carcases should be sampled after chilling

Pool neck skins from three poultry carcases from the same flock of origin in order to form 5 x 25 g pooled samples

Test each of the five pooled samples for Salmonella spp.

using ISO EN/ISO 6579 or valid alternative method

If Salmonella is detected, serotype the isolates for S. Typhimurium and S. Enteritidis to check compliance with Food safety criterion 1.28

FRESH POULRY MEAT OTHER THAN POULTRY CARCASES

Food safety criterion 1.28

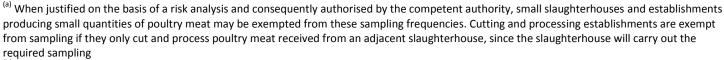
On each sampling session, collect five samples of at least 25 g poultry meat (d) from one production batch. Sampling should be carried out when the product is 'placed on the market' (e)

Test each of the five samples for **Salmonella** spp. using ISO EN/ISO 6579 or valid alternative method

If Salmonella is detected, serotype the isolates for S. Typhimurium and S. Enteritidis to check compliance with Food safety criterion 1.28

If Salmonella results are satisfactory (c) for 30 consecutive weeks, or if there is a national or regional Salmonella control programme in place which includes testing that replaces the sampling stated above sampling, the frequency may be reduced to once/fortnight instead of once/week

Sampling frequency may be further reduced if the national or regional Salmonella control programme demonstrates that the Salmonella prevalence is low in animals purchased by the slaughterhouse



(b) Slaughterhouses must include in their sampling plans poultry carcases from flocks with an unknown Salmonella status or with a status known to be positive for S. Enteritidis or S. Typhimurium

(c) For Salmonella spp. analysis, n=50. The 50 samples are achieved from 10 weeks sampling (i.e. 5 samples per week). The 50 samples are assessed in a rolling window manner whereby after 10 weeks the results from weeks 1-10 are assessed. At week 11, the results from week 2-11 are assessed and so on

(d) For poultry portions with skin – the sample shall contain skin and a thin surface muscle slice in case the amount of skin is not sufficient to form a sample unit. The sample taken from poultry portions without skin or with only a small amount of skin shall contain a thin surface muscle slices or slices added to any skin present to make a sufficient sample unit. The slices of meat shall be taken in a way that includes as much as possible of the surface of the meat

(e) The food safety criterion for Salmonella applies when the poultry meat is placed on the market. Food business operators producing fresh poultry meat may sample for Salmonella analysis once the manufacturing and packaging is complete and the product is ready for sale. The product does not need to have left the manufacturing establishment before it is considered 'placed on the market'. According to Regulation (EC) No 178/2002, 'placing on the market' means "the holding of food or feed for the purpose of sale, including offering for sale or any other form of transfer, whether free of charge or not, and the sale, distribution, and other forms of transfer themselves;".