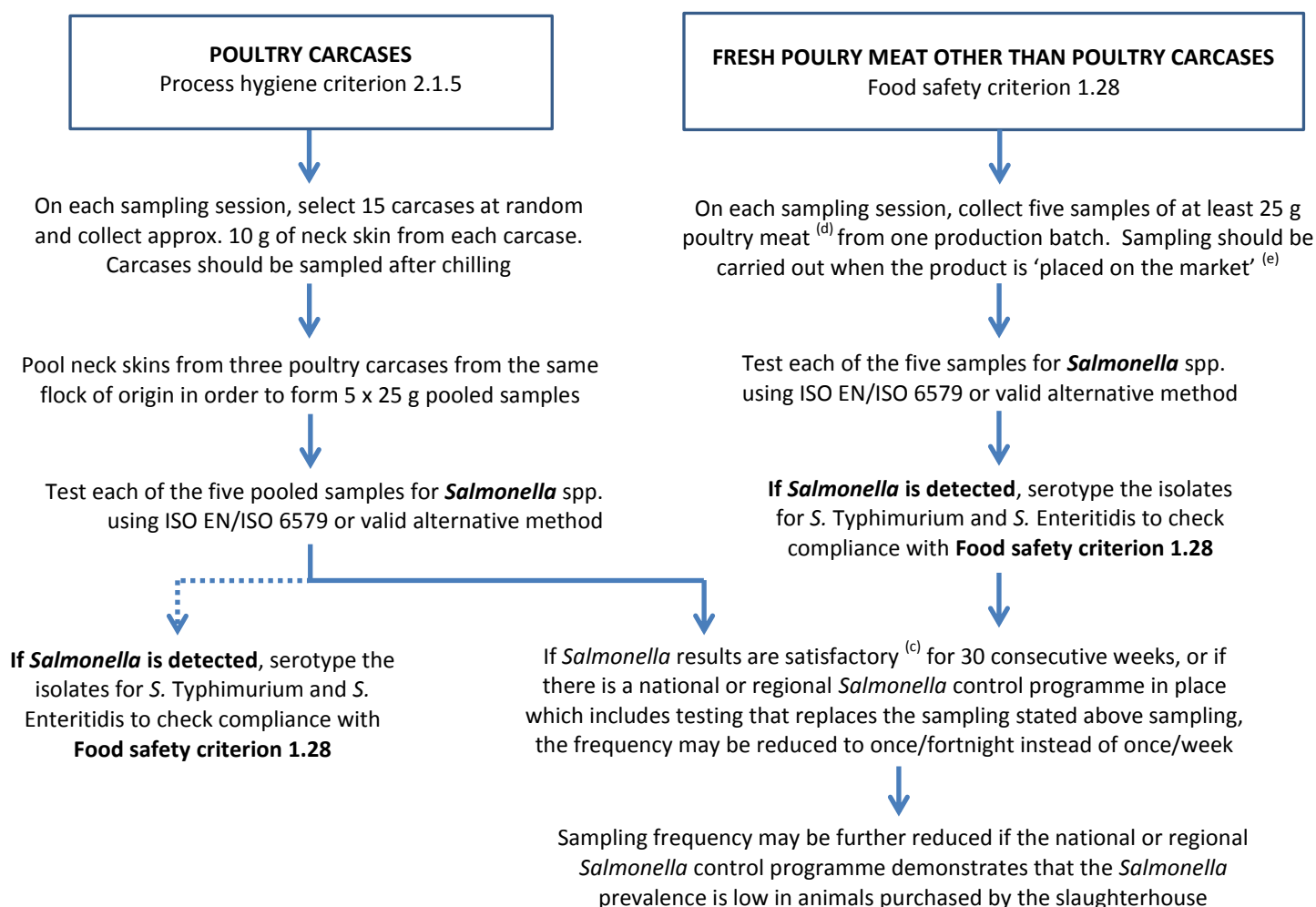


Sampling rules and frequencies for poultry carcasses and fresh poultry meat set in Commission Regulation (EC) No 2073/2005, as amended

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 carcasses with neck skin ^(b). Cutting and processing establishments must give priority to sampling whole poultry carcasses 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.



^(a) When justified on the basis of a risk analysis and consequently authorised by the competent authority, small slaughterhouses and establishments producing small quantities of poultry meat may be exempted from these sampling frequencies. Cutting and processing establishments are exempt from sampling if they only cut and process poultry meat received from an adjacent slaughterhouse, since the slaughterhouse will carry out the required sampling

^(b) Slaughterhouses must include in their sampling plans poultry carcasses 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;".