

TABLE 2—SALMONELLA PERFORMANCE STANDARDS

Class of product	Performance Standard (percent positive for <i>Salmonella</i>) ^a	Number of samples tested (n)	Maximum number of positives to achieve Standard (c)
Steers/heifers	1.0%	82	1
Cows/bulls	2.7%	58	2
Ground beef	7.5%	53	5
Hogs	8.7%	55	6
Fresh pork sausages	^b N.A.	N.A.	N.A.

^a Performance Standards are FSIS's calculation of the national prevalence of *Salmonella* on the indicated raw product based on data developed by FSIS in its nationwide microbiological data collection programs and surveys. Copies of Reports on FSIS's Nationwide Microbiological Data Collection Programs and Nationwide Microbiological Surveys used in determining the prevalence of *Salmonella* on raw products are available in the FSIS Docket Room.

^b Not available; values for fresh pork sausage will be added upon completion data collection programs for those products.

(2) *Enforcement.* FSIS will sample and test raw meat products in an individual establishment on an unannounced basis to determine prevalence of *Salmonella* in such products to determine compliance with the standard. The frequency and timing of such testing will be based on the establishment's previous test results and other information concerning the establishment's performance. In an establishment producing more than one class of product subject to the pathogen reduction standard, FSIS may sample any or all such classes of products.³

(3) *Noncompliance and establishment response.* When FSIS determines that an establishment has not met the performance standard:

(i) The establishment shall take immediate action to meet the standard.

(ii) If the establishment fails to meet the standard on the next series of compliance tests for that product, the establishment shall reassess its HACCP plan for that product and take appropriate corrective actions.

(iii) Failure by the establishment to act in accordance with paragraph (b)(3)(ii) of this section, or failure to meet the standard on the third consecutive series of FSIS-conducted tests for that product, constitutes failure to maintain sanitary conditions and failure to maintain an adequate HACCP plan, in accordance with part 417 of this chapter, for that product, and will

³A copy of FSIS's "Sample Collection Guidelines and Procedure for Isolation and Identification of *Salmonella* from Meat and Poultry Products" is available for inspection in the FSIS Docket Room.

cause FSIS to suspend inspection services. Such suspension will remain in effect until the establishment submits to the FSIS Administrator or his/her designee satisfactory written assurances detailing the action taken to correct the HACCP system and, as appropriate, other measures taken by the establishment to reduce the prevalence of pathogens.

[61 FR 38864, July 25, 1996, as amended at 62 FR 26217, May 13, 1997; 63 FR 1735, Jan. 12, 1998; 64 FR 66553, Nov. 29, 1999]

PART 311—DISPOSAL OF DISEASED OR OTHERWISE ADULTERATED CARCASSES AND PARTS

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- 311.1 Disposal of diseased or otherwise adulterated carcasses and parts; general.
- 311.2 Tuberculosis.
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- 311.5 Swine erysipelas.
- 311.6 Diamond-skin disease.
- 311.7 Arthritis.
- 311.8 Cattle carcasses affected with anasarca or generalized edema.
- 311.9 Actinomycosis and actinobacillosis.
- 311.10 Anaplasmosis, anthrax, babesiosis, bacillary hemoglobinuria in cattle, blackleg, bluetongue, hemorrhagic septicemia, icterohematuria in sheep, infectious bovine rhinotracheitis, leptospirosis, malignant epizootic catarrh, strangles, purpura hemorrhagica, azoturia, infectious equine encephalomyelitis, toxic encephalomyelitis (forage poisoning), infectious anemia (swamp fever), dourine, acute influenza, generalized osteoporosis, glanders (farcy), acute inflammatory lameness, extensive fistula, and unhealed vaccine lesions.
- 311.11 Neoplasms.

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- 311.12 Epithelioma of the eye.
- 311.13 Pigmentary conditions; melanosis, xanthosis, ochronosis, etc.
- 311.14 Abrasions, bruises, abscesses, pus, etc.
- 311.15 Brucellosis.
- 311.16 Carcasses so infected that consumption of the meat may cause food poisoning.
- 311.17 Necrobacillosis, pyemia, and septicemia.
- 311.18 Caseous lymphadenitis.
- 311.19 Icterus.
- 311.20 Sexual odor of swine.
- 311.21 Mange or scab.
- 311.22 Hogs affected with urticaria, tinea tonsurans, demodex folliculorum, or erythema.
- 311.23 Tapeworm cysts (*cysticercus bovis*) in cattle.
- 311.24 Hogs affected with tapeworm cysts.
- 311.25 Parasites not transmissible to man; tapeworm cysts in sheep; hydatid cysts; flukes; gid bladder-worms.
- 311.26 Emaciation.
- 311.27 Injured animals slaughtered at unusual hours.
- 311.28 Carcasses of young calves, pigs, kids, lambs, and foals.
- 311.29 Unborn and stillborn animals.
- 311.30 Livestock suffocated and hogs scalded alive.
- 311.31 Livers affected with carotenosis; livers designated as "telangiectatic," "sawdust," or "spotted."
- 311.32 Vesicular diseases.
- 311.33 Listeriosis.
- 311.34 Anemia.
- 311.35 Muscular inflammation, degeneration, or infiltration.
- 311.36 Coccidioidal granuloma.
- 311.37 Odors, foreign and urine.
- 311.38 Meat and meat byproducts from livestock which have been exposed to radiation.
- 311.39 Biological residues.

AUTHORITY: 21 U.S.C. 601-695; 7 CFR 2.17, 2.55.

SOURCE: 35 FR 15569, Oct. 3, 1970, unless otherwise noted.

§311.1 Disposal of diseased or otherwise adulterated carcasses and parts; general.

(a) The carcasses or parts of carcasses of all animals slaughtered at an official establishment and found at the time of slaughter or at any subsequent inspection to be affected with any of the diseases or conditions named in this part shall be disposed of according to the section pertaining to the disease or condition: *Provided*, That no product shall be passed for human food under

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any such section unless it is found to be otherwise not adulterated. Products passed for cooking or refrigeration under this part must be so handled at the official establishment where they are initially prepared unless they are moved to another official establishment for such handling or in the case of products passed for refrigeration are moved for such refrigeration to a freezing facility approved by the Administrator in specific cases: *Provided*, That when so moved the products are shipped in containers sealed in accordance with §318.10(c) of this subchapter or in a sealed means of conveyance as provided in §325.7 of this subchapter. Owing to the fact that it is impracticable to formulate rules covering every case and to designate at just what stage a disease process or a condition results in adulteration of a product, the decision as to the disposal of all carcasses, organs, or other parts not specifically covered in this part shall be left to the veterinary medical officer. The veterinary medical officer shall exercise his judgment regarding the disposition of all carcasses or parts of carcasses under this part in a manner which will insure that only wholesome, unadulterated product is passed for human food.

(b) In cases of doubt as to a condition, a disease, or the cause of a condition, or to confirm a diagnosis, representative specimens of the affected tissues, properly prepared and packaged, shall be sent for examination to one of the laboratories of the Biological Control Section of the Program.

§311.2 Tuberculosis.

The following principles shall apply to the disposition of carcasses of livestock based on the difference in the pathogenesis of tuberculosis in swine, cattle, sheep, goats, and equines.

(a) *Carcasses condemned*. The entire carcass of swine, cattle, sheep, goats, and equines shall be condemned if any of the following conditions occur:

(1) When the lesions of tuberculosis are generalized (tuberculosis is considered to be generalized when the lesions are distributed in a manner made possible only by entry of the bacilli into the systemic circulation);