

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

FSIS NOTICE

22-23

6/1/23

AVAILABILITY OF FSIS GUIDELINE FOR CONTROLLING SALMONELLA IN SWINE SLAUGHTER AND PORK PROCESSING ESTABLISHMENTS

I. PURPOSE

This notice provides instructions for inspection program personnel (IPP) to notify swine slaughter and pork processing establishments that an updated guideline for controlling *Salmonella* is now available. This guideline provides swine slaughter and pork products processing establishments with updated science and best practice recommendations for controlling *Salmonella* at pre-harvest, slaughter, processing, and packaging.

II. BACKGROUND

- A. On June 1, 2203, FSIS issued its *Guideline for Controlling Salmonella in Swine Slaughter and Pork Processing Establishments*, which was announced in the *Federal Register* ([88 FR 35827](#)).
- B. FSIS revised a previous version of the guideline in response to public comments and included updated scientific recommendations and support to assist small and very small establishments to control *Salmonella* at pre-harvest, slaughter, processing, and packaging operations.
- C. The guideline provides information on best practices that may be applied at slaughter facilities to prevent, eliminate, or reduce levels of *Salmonella* on swine at all stages of slaughter and dressing. This guideline covers pre-harvest controls, including farm rearing, multi-hurdle interventions, transport, and lairage. The guideline also includes best practice recommendations for pork fabrication controls, including processing and packaging controls for pork cuts and comminuted pork products.

III. IPP RESPONSIBILITIES

- A. If an establishment slaughters swine or processes raw pork products, IPP are to share and make establishment management aware of this new guidance document at the next weekly meeting.
- B. IPP are to be aware that this document is guidance, not requirements. IPP are to make compliance determinations based on the regulatory requirements.
- C. IPP are to inform establishment management that:
1. The FSIS *Guideline for Controlling Salmonella in Swine Slaughter and Pork Processing Establishments* is available on the FSIS website at: [FSIS Guideline to Control Salmonella in Swine Slaughter and Pork Processing Establishments](#).
 2. The guidance is focused on the needs of small and very small swine slaughter and pork processing establishments, although large establishments can also benefit from the information in

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NOTICE EXPIRES: 6/1/24

OPI: OPPD

the guidelines.

3. The guideline provides information to help swine slaughter and processing establishments comply with the relevant regulatory requirements in 9 CFR 417 associated with safe production of raw pork products with respect to the destruction of *Salmonella*.
4. IPP are to document this discussion in a Memorandum of Interview (MOI) following the instructions in [FSIS Directive 5010.1](#), *Food Safety Related Topics for Discussion During Weekly Meetings with Establishment Management*.

V. QUESTIONS

Refer questions regarding this notice to your supervisor or as needed to the Office of Policy and Program Development (OPPD) through [askFSIS](#), or by telephone at 1-800-233-3935. When submitting a question, complete the [web form](#) and select **Sampling** as the Inquiry Type.

NOTE: Refer to [FSIS Directive 5620.1](#), *Using askFSIS*, for additional information on submitting questions.



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