

§ 310.24 [Reserved]**§ 310.25 Contamination with microorganisms; pathogen reduction performance standards for Salmonella.**

(a) Criteria for verifying process control; *E. coli* testing.

(1) Each official establishment that slaughters cattle and/or swine shall test for *Escherichia coli* Biotype 1 (*E. coli*). Establishments that slaughter more than one type of livestock or both livestock and poultry, shall test the type of livestock or poultry slaughtered in the greatest number. The establishment shall:

(i) Collect samples in accordance with the sampling techniques, methodology, and frequency requirements in paragraph (a)(2) of this section;

(ii) Obtain analytic results in accordance with paragraph (a)(3) of this section; and

(iii) Maintain records of such analytic results in accordance with paragraph (a)(4) of this section.

(2) Sampling requirements.

(i) *Written procedures.* Each establishment shall prepare written specimen collection procedures which shall identify employees designated to collect samples, and shall address location(s) of sampling, how sampling randomness is achieved, and handling of the sample to ensure sample integrity. The written procedure shall be made available to FSIS upon request.

(ii) *Sample collection.* The establishment shall collect samples from all chilled swine or cattle carcasses, *except* those boned before chilling (hot-boned), which must be sampled after the final wash. Samples shall be collected by either sponging or excising tissue from three sites on the selected carcass. On cattle carcasses, establishments shall sponge or excise tissue from the flank, brisket and rump, *except* for hide-on calves, in which case establishments shall take samples by sponging from inside the flank, inside the brisket, and inside the rump; on swine carcasses, establishments shall sponge or excise tissue from the ham, belly and jowl areas.¹

¹A copy of FSIS's "Guidelines for *E. coli* Testing for Process Control verification in Cattle and Swine Slaughter Establishments"

(iii) *Sampling frequency.* Slaughter establishments, *except* very low volume establishments as defined in paragraph (a)(2)(v) of this section, shall take samples at a frequency proportional to the volume of production at the following rates:

Cattle: 1 test per 300 carcasses, but at a minimum one sample each week of operation.

Swine: 1 test per 1000 carcasses, but at a minimum one sample each week of operation.

(iii) *Sampling frequency.* Samples shall be taken at a frequency proportional to a slaughter establishment's volume of production, at the following rates:

Bovines: 1 test per 300 carcasses

Swine: 1 test per 1,000 carcasses

(iv) *Sampling frequency alternatives.* An establishment operating under a validated HACCP plan in accordance with §417.2(b) of this chapter may substitute an alternative frequency for the frequency of sampling required under paragraph (a)(2)(iii) of this section if,

(A) The alternative is an integral part of the establishment's verification procedures for its HACCP plan and,

(B) FSIS does not determine, and notify the establishment in writing, that the alternative frequency is inadequate to verify the effectiveness of the establishment's processing controls.

(v) *Sampling in very low volume establishments.*

(A) Very low volume establishments annually slaughter no more than 6,000 cattle, 20,000 swine, or a combination of cattle and swine not exceeding 6,000 cattle and 20,000 total of both types. Very low volume establishments that collect samples by sponging shall collect at least one sample per week, starting the first full week of operation after June 1 of each year, and continue sampling at a minimum of once each week the establishment operates until June 1 of the following year or until 13 samples have been collected, whichever comes first. Very low volume establishments collecting samples by excising tissue from carcasses shall collect one sample per week, starting the first full week of operation after June 1 of each

is available for inspection in the FSIS Dock-et Room.