

**OKLAHOMA DEPARTMENT OF AGRICULTURE,  
FOOD, AND FORESTRY  
MEAT AND POULTRY INSPECTION SERVICE  
OKLAHOMA CITY, OK**

---

---

<h1 style="margin:0;">MPI NOTICE</h1>	<b>606.1</b>	<b>1/18/13</b>
---------------------------------------	--------------	----------------

---

---

**CHANGES IN TESTING PROCEDURES FOR PRODUCT SAMPLES COLLECTED DURING  
INTENSIFIED VERIFICATION TESTING (IVT)**

**I. PURPOSE**

This notice provides instructions for Enforcement, Investigations and Analysis Officers (EIAOs) to follow when collecting product samples during routine Intensified Verification Testing (IVT) or performed in response to *Listeria monocytogenes* (*Lm*) positives. It also provides a new list of product categories or product groups for ready-to-eat (RTE) sampling programs. Furthermore, this notice informs inspection program personnel (IPP) that the product categories will be updated for the ready-to-eat (RTE) sampling programs, and that they are to use the new risk levels in the table in this notice when collecting product samples.

**II. BACKGROUND**

A. *Lm* IVT samples are currently collected in sampling units of 10 food contact surface, 5 environmental (non-food contact surface), and 3 ready-to-eat (RTE) product samples, in accordance with FSIS Directives 10,240.5 and 10,300.1.

B. Beginning with the implementation date of this notice, the ODAFF Meat and Poultry Inspection (MPI) Program will increase the number of product samples for the *Lm* IVT sampling programs from three to five samples per sampling unit.

**III. *Lm* PRODUCT SAMPLE COLLECTION**

EIAOs are to:

A. Collect 5 separate product samples per sampling unit from a particular line and processing lot following the instructions in Directive 10,240.5

B. Collect products from the highest risk alternative and the highest risk post-lethality exposed RTE product category using the instructions in 1 and 2 below.

1. First, select products from the highest-risk alternative (Risk: Alternative 3 > Alternative 2 > Alternative 1). For each sampling unit, select products from only one *Lm* control alternative. For example, if an EIAO is collecting one unit, and the establishment produces products under all three alternatives, then the EIAO is to select Alternative 3 product. If the EIAO is collecting more than one unit, then the EIAO is to select products from more than one alternative (as long all the products selected within a given unit are produced under the same alternative).

2. Then, collect product from the highest risk level, according to the table below. Products from multiple product categories or product groups may be collected as part of the same sampling unit; however, all the samples in each unit are to be from the same production lot, processing line, and alternative.

HACCP Processing Categories	Finished Product Categories	Production Volume Categories (by Product Groups)	Risk Level
Fully Cooked-Not Shelf Stable	RTE fully-cooked meat (PLE) <sup>1</sup> / RTE fully-cooked poultry (PLE)	Other Fully Cooked Sliced Product	1
		Hot Dog Products	2
		Salad/Spread/Pate	3
		Diced/Shredded	4
		Meat + Nonmeat Components	5
		Sausage Products	6
		Patties/Nuggets	7
		Other Fully Cooked Not Sliced Product	8
Not Heat Treated-Shelf Stable/Heat Treated-Shelf Stable	RTE acidified/fermented meat (without cooking)-PLE/ RTE acidified/fermented poultry (without cooking)-PLE	RTE fermented meat (sliced or not sliced)/ RTE fermented poultry (sliced or not sliced) (Acidified/Fermented Products) <sup>2</sup>	9
	RTE dried meat (PLE)/ RTE dried poultry (PLE)	RTE dried meat (sliced or not sliced)/RTE dried poultry (sliced or not sliced) (Dried Products) <sup>2</sup>	10
	RTE salt-cured meat (PLE)/ RTE salt cured poultry (PLE)	RTE salt-cured meat (sliced or not sliced)/ RTE salt-cured poultry (sliced or not sliced) (Salt-cured Products) <sup>2</sup>	11
Product with Secondary Inhibitors – Not Shelf Stable	RTE salt-cured meat (PLE)/ RTE salt cured poultry (PLE)	RTE salt-cured meat (sliced or not sliced)/ RTE salt-cured poultry (sliced or not sliced) (Salt-cured Products) <sup>2</sup>	11

<sup>1</sup>Post-lethality exposed product.

<sup>2</sup> Product type to be used on Form 10,210-3.

**NOTE:** This table replaces the list in Directive 10,240.5, Revision 2, Attachment 3 and Directive 10240.4, Revision 2, Attachment 1. FSIS developed the table in this notice from the FSIS Public Health Information System (PHIS) product categories or product groups in FSIS PHIS Directive 5300.1, the risk ranking in Directive 10,240.5, and internal FSIS information. Risk Level 1 is the highest and Level 11 is the lowest.

C. Collect enough product in its final intact package to submit to the lab for analysis. If an intact sample of product is too large to submit to the lab, ask the establishment to slack-fill or short-weight a package to one pound without making any changes to its processing operations. Slack-fill or short-weight samples are to be taken from the product that is produced in the same manner as the original sample.

D. Use a separate sample seal for each individual sample collected. Identify each sample, and place the identification and description of each product sample in block 13 of the Form FSD-MIS 222.


E. Include a completed Form FSD-MIS 222 for each of the five product samples.

**IV. *Lm* IVT PRODUCT SAMPLE COLLECTION**

The only change to current *Lm* IVT product sample collection is that EIAOs are to collect **5** separate product samples per sampling unit following the instructions in Directive 10,300.1. The product categories listed in part III. B. 2. above, will also be used for IVT samples. The five *Lm* IVT product samples submitted per IVT unit will be tested individually without being composited at the ODAFF laboratory.

**NOTE:** ODAFF MPI Program is not changing the sampling unit for IVT when sampling for *Salmonella*. When sampling for *Salmonella*, EIAOs are to collect 5 product samples, 8 environmental samples, and 5 food contact samples.

Any questions about this notice should be referred through normal supervisory channels.



**Stan Stromberg**  
**Director, Food Safety Division**

**DISTRIBUTION:**  
**All MPI Personnel**  
**ODAFF Laboratory**

**SUBJECT CATEGORY:**  
**Laboratory**