program. Procedures and protocols will vary, depending on the pathogen of concern and other circumstances.

(2) *Rountine sampling.* (i) All establishments which have slaughter operations or produce raw, ground meat or raw sausages are required to collect a minimum of one sample for testing each day from each slaughter class and/or species of ground meat. Establishments shall test the samples for *Salmonella* species. The results of the analysis shall be provided to FSIS, as well as to the establishment. The results of the analysis shall be entered by the establishment in a moving sum verification chart or table as provided in paragraph (d)(2) of this section for review by Program employees.

(ii) Establishment must evaluate and improve their process controls when their performance, as indicated by the number of positive samples over a specified time, exceeds established acceptable limits.

(iii) Establishments which have adopted a Hazard Analysis and Critical Control Point system documenting that product being produced meets or exceeds the established targets for pathogen reduction may, upon approval by the Administrator, continue their current operating procedure in lieu of the proposed testing verification program set forth in paragraph (a)(2)(i) of this section.

(b) *Sample collection.* (1) Each establishment shall prepare written procedures outlining specimen collection. Procedures 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 Program employees for verification that it is being followed.

(2) The establishment will designate an employee or agent to collect the specimen, as follows:

(i) Samples from raw carcasses must be taken from chilled product in the cooler, or if to be used for further processing without cooling, prior to such further processing. Samples will be excised brisket skin tissue, 4 inches (10 cm) × 4 inches (10 cm) × ½ inch (1 cm) for beef and belly skin tissue, and 3 inches (7 cm) × 5 inches (12 cm) × ½ inch (1 cm) for hogs.

(ii) Samples from raw, ground or comminuted meat products should be taken prior to packaging. Samples will be ½ pound (0.4 kg).

(c) *Analysis.* (1) An establishment may test the specimens in its own laboratory or in a commercial/contract laboratory. However, the laboratory which is selected must demonstrate experience in testing meat and poultry for *Salmonella* spp. Either an internal or external quality assurance/quality control (QA/QC) program with check sample analysis is required. QA/QC records must be available to FSIS personnel and FSIS reserves the right to send official check samples to the laboratory to verify laboratory capabilities.

(2) The method used for analyzing a sample for *Salmonella* must be one of the following:

(i) The method published by FSIS in the current edition of the Microbiology Laboratory Guidebook. A copy of this method may be obtained from Microbiology Division, Science and Technology, FSIS, Washington, DC 20250.

(ii) Any method for *Salmonella* species recognized by the Association of Official Analytical Chemists or other scientific body that may be approved by the Administrator for this purpose. The analytic method used must be accepted by this third party authority as being at least as sensitive as the method used by FSIS for official samples.

(d) *Reports and recordkeeping.* (1) The designated laboratory or establishment employee will record the results and supply them on a daily basis to the establishment. The establishment will provide the results, at least weekly, to Program employees. The results may be electronically transmitted.

(2) The establishment will be responsible for entering the results into a moving sum verification chart or table. The moving sum process verification chart or table will be maintained by the establishment for each type of production (slaughter class and/or species of ground product). This table or chart will consist of a moving sum of results (i.e., a moving count of positives) that is updated with each new result. The moving sum procedure is determined by width of window (n) in terms of number of days' results to include, and maximum acceptable number of positive samples during that time frame or the Acceptable Limit.

(i) An example of a moving sum process control chart with the corresponding decision about process acceptability is given below. In the example, the window is 8 days (n=8), and the maximum number of positives permitted in that window is 3 (AL=3).

Day No.	Test result	Moving sum	Comparison to AL	Days included
1	0	0	Meets	1
2	0	0	Meets	1, 2
3	0	0	Meets	1 to 3
4	1	1	Meets	1 to 4
5	0	1	Meets	1 to 5
6	0	1	Meets	1 to 6
7	1	2	Meets	1 to 7
8	0	2	Meets	1 to 8
9	0	2	Meets	2 to 9
10	0	2	Meets	3 to 10
11	0	2	Meets	4 to 11
12	0	1	Meets	5 to 12
13	0	1	Meets	6 to 13
14	0	1	Meets	7 to 14
15	0	0	Meets	8 to 15

Note: Thus, the moving sum value for day 10 is the sum of the results in the 8 day window ending that day; it can be calculated simply by counting the number of 1's in the daily result column on days 3 through 10.