

| Day No. | Test result | Moving sum | Comparison to AL | Days included |
|----------|-------------|------------|------------------|---------------|
| 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.

(B) The following chart specifies the initial values of width of windows (n) and Acceptable Limits (AL) for each product class:

| Commodity | Moving sum rules | | |
|--------------------------|--|-------------------------|-----------------------|
| | Target (percent positive for <i>Salmonella</i>) | Window size (n) in days | Acceptable limit (AL) |
| Broilers | 25 | 16 | 5 |
| Turkeys | 15 | 15 | 3 |
| Raw Ground Poultry | | | |

(5) *Corrective action.* (i) Establishments not meeting Acceptable Limits will be presumed to have process control deficiencies. In such instances, a complete review by the establishment of the production process is required. A written report of the evaluation, including the reason for process failure and proposed corrective actions, will be submitted to the Inspector in Charge within 14 days from the day the process exceeded the limits. This report shall be updated on a weekly basis until the moving sum procedure indicates the process is in control.

(ii) During the time the results fail to meet the Acceptable Limits, sampling should be conducted at a rate of two specimens or more. The sampling rate will return to normal when the establishment meets Acceptable Limits, indicating the process is in control.

Subpart Q—Records, Registration, and Reports

23. Section 381.175 would be amended by adding new paragraphs (b) (6), (7), (8) and (9) to read as follows:

§ 381.175 Records required to be kept.

* * * * *

(b) * * *

(6) Written Sanitation Standard Operating Procedures, and daily records, as prescribed in § 381.45 of this part.

(7) Temperature control plans and records, as required by § 381.66 of this subpart.

(8) Written protocol for sampling raw product for pathogen testing, as required by § 381.79 of this subpart.

(9) HACCP plans and records, as required by subpart Z of this part.

24. Section 381.177 would be amended by adding new paragraphs (c), (d) and (e) to read as follows:

§ 381.177 Record retention period.

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(c) Standard Operating Procedures (SOP) for sanitation shall be retained as required in § 381.45 of this subchapter.

(d) Temperature monitoring plan and records shall be retained as required in § 381.66 of this subchapter.

(e) Records of HACCP plans and systems, as required by subpart Z of this part, shall be retained as required in § 381.606(d).

25. Section 381.180 would be amended by revising paragraph (a) to read as follows:

§ 381.180 Information and reports required from official establishment operators.

(a) The operator of each official establishment shall furnish to Program employees accurate information as to all matters needed by them for making their daily reports of the amount of products prepared or handled in the departments of the establishment to which they are assigned and such reports concerning sanitation, antimicrobial treatments, mandatory microbiological testing, and other aspects of the operations of the establishment, and the conduct of inspection thereof as may be required by the Administrator in special cases.

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Subpart S—Transportation; Exportation; Sale of Poultry or Poultry Products

26. Subpart S would be amended by adding a new § 381.188 to read as follows:

§ 381.188 Shipment of raw poultry and poultry products.

(a) Poultry carcasses and poultry products, as defined in § 381.66 of this part, shall have an internal temperature of 40°F or below when loaded on vehicles for shipping. Such products

that are shipped from an official establishment to another official establishment shall arrive at the receiving establishment at an internal temperature of 40°F or below.

(b) The date and time of shipment of carcasses and raw poultry products from an official establishment to another official establishment shall be recorded on the waybill, running slip, conductor's card, shipper's certificate, or any other such papers accompanying a shipment.

Subpart T—Imported Poultry Products

27. Section 381.196 would be amended by redesignating paragraph (a)(2)(ii)(h) as paragraph (a)(2)(ii)(f) and by adding a new paragraph (a)(2)(ii)(h) to read as follows:

§ 381.196 Eligibility of foreign countries for importation of poultry products into the United States.

(a) * * *

(b) * * *

(ii) * * *

(h) Development and maintenance of a Hazard Analysis and Critical Control Point (HACCP) system pursuant to subpart Z of this part in each certified establishment; and

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Subpart W—Rules of Practice Governing Proceedings Under the Poultry Products Inspection Act

28. Subpart W would be amended by adding a new undesignated center heading and a new § 381.237 to read as follows:

Rules Applicable to the Suspension of Inspection for Failure To Have a Validated HACCP Plan

§ 381.237 Refusal or suspension of inspection service under the PPIA for failure to comply with HACCP requirements.

(a) In any situation in which the Administrator determines that an establishment which is applying for inspection or receives inspection under the Poultry Products Inspection Act does not have a valid HACCP plan as required by § 381.607, he shall refuse to render inspection at the establishment.