

## Action Note 2020/06/03: Chapter 2.1 - FCI and CCIR

### Purpose:

This action note is to clarify the approach when processing **non-regulated (low risk) Salmonella positive serovars** (i.e. others than *Enteritidis* and *Typhimurium*).

### Background:

Since 1 January 2006, it has been a requirement that FCI is supplied in respect of poultry intended for human consumption. The information to be provided by the FBO rearing animals (farmer or producer), not less than 24 hours before the arrival of the poultry at the slaughterhouse, is contained in the form 'Poultry FCI' (PFCI).

There is a statutory requirement for Salmonella on-farm testing of each broiler flock within the period of three weeks before slaughter. The FCI must state whether the result was positive or negative.

### Procedure:

Lead OVs in Poultry Slaughterhouses to print a copy of the attached document and discuss with the FBO at the next available opportunity. Please record this in the plant daybook with reference to this action note number.

The clarification focuses on 4 areas:

- 1. Processing of non-regulated salmonella positive serovars during the day:** this option remains when the welfare of the animals can be compromised and other options are not available.
- 2. Procedures to follow after processing a non-regulated serovar:** when positive for a non-regulated serovar birds are slaughtered during the day the plucking and evisceration rooms should be "washed up" in a similar manner to a break cleaning. There is no need for a full cleaning and disinfection. This is to minimise cross-contamination with other negative flocks.
- 3. Processed meat:** it is recommended not to use the meat from non-regulated *Salmonella* positive serovars for minced meat/meat preparations/other meat products. This is related to the requirement under the microbiological criteria regulations (EU 2073/2005) of *Salmonella* (spp) absence in these products.
- 4. OV conditions:** the OV has the right under (EU) 2019/627 to impose conditions, upon the competent authority request, on the processing of animals when animal or public health can be compromised.

**FSA have already included the above clarifications in their MOC, hence this Action note provides the same approach throughout UK, of particular importance in case of poultry movements cross-border.**

Also to note APHA Salmonella Specialist Service Centre email address: [CSCOneHealthSalmonella@apha.gov.uk](mailto:CSCOneHealthSalmonella@apha.gov.uk)

**Field Staff** are required to:

- Note the contents of the action note, Lead OV to ensure that the Action note is read by all FSS staff and this is noted in the day book.
- Save the action note on their laptop for reference alongside a downloaded copy of the SMOC.
- Where necessary, print a copy for the plant file.

**Operations admin** are required to:

Upload to the Action Note Live Folder and update the Operations tracker log.

Forward to Website mailbox ([website@fss.scot](mailto:website@fss.scot)) for publication on the website in publications.

The action note will remain live until either incorporated in the SMOC, or revoked.

Operations Admin will maintain copies of the live and revoked action notes.

Comms will add a link to action notes in the relevant portion of the SMOC.

<b><u>Action note drafted</u></b>	<b><u>Agreed</u></b>	<b><u>Published</u></b>	<b><u>Revoked</u></b>
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