

According to the Paperwork Reduction Act of 1995, an agency may not conduct or sponsor, and a person is not required to respond to, a collection of information unless it displays a valid OMB control number. The valid OMB control number for this information collection is 0583-0132. The time required to complete this information collection is estimated to average 60 minutes per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE PRODUCTION INFORMATION ON POST-LETHALITY EXPOSED READY-TO-EAT PRODUCTS (Alternative 1) <i>(See Instructions on Page 4)</i>	1a. ESTABLISHMENT NAME	1b. EST. NO.
	1c. STREET ADDRESS <i>(P.O. Box alone not acceptable)</i>	
	1d. CITY	1e. STATE
		1f. ZIP CODE

ALTERNATIVE 1: Both a post-lethality treatment and an antimicrobial agent or process are used.

2. Annual Production Volume (enter actual lbs.)

DELI PRODUCTS ¹		OTHER THAN DELI PRODUCTS				
SLICED AND PACKAGED AT OFFICIAL EST.	TO BE SLICED AFTER DISTRIBUTION FROM OFFICIAL EST.	HOT DOG PRODUCTS ²	FULLY COOKED PRODUCTS ³	FERMENTED PRODUCTS (with or without cooking) ⁴	DRIED PRODUCTS ⁵	SALT-CURED PRODUCTS ⁶

ALTERNATIVE 1

3. (check applicable boxes below):

	DELI PRODUCTS ¹		OTHER THAN DELI PRODUCTS				
	SLICED AND PACKAGED AT OFFICIAL EST.	TO BE SLICED AFTER DIST. FROM OFFICIAL EST.	HOT DOG PRODUCTS ²	FULLY COOKED ³ PRODUCTS	FERMENTED PRODUCTS (With or without cooking) ⁴	DRIED ⁵ PRODUCTS	SALT-CURED PRODUCT ⁶
A. Validated log reduction of <i>Listeria monocytogenes</i> by your post-lethality treatment:	<input type="checkbox"/> more than 2 logs						
	<input type="checkbox"/> 2 logs						
	<input type="checkbox"/> 1 log						
	<input type="checkbox"/> less than 1 log . .						
B. Validated or highest increase in <i>Listeria monocytogenes</i> allowed by your antimicrobial agent or process:	<input type="checkbox"/> less than 1 log . .						
	<input type="checkbox"/> 1 log						
	<input type="checkbox"/> 2 logs						
C. How often do you test food contact surfaces per line each year?	<input type="checkbox"/> more than 4 times						
	<input type="checkbox"/> 3 or 4 times . . .						
	<input type="checkbox"/> 2 times						
	<input type="checkbox"/> less than 2 times						

Footnotes:

¹ Deli product: A ready-to-eat meat or poultry product that typically is sliced, either in an official establishment or after distribution from an official est., & typically is assembled in a sandwich for consumption (9 CFR 430.1). Examples include ham, bologna, chicken roll, turkey breast, olive loaf

² Hot dog product: A ready-to-eat meat or poultry frank, frankfurter, or wiener such as a product defined in 9 CFR 319.180 and 319.181 (9 CFR 430.1). Examples include hot dogs, wieners, frankfurters

³ Examples include chicken nuggets, chili, fully cooked bacon, frozen dinners/entrees

⁴ Examples include dry salami, Lebanon bologna, cervelat, thuringer, summer sausage, pepperoni

⁵ Examples include jerky, dried beef, dried duck breast, basturma, carne seca

⁶ Examples include country cured ham, prosciutto, dry cured duck, coppa, cappicola

4. PRINT NAME/TITLE OF AUTHORIZED ESTABLISHMENT OFFICIAL	5. SIGNATURE OF AUTHORIZED EST. OFFICIAL	6. DATE
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U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE PRODUCTION INFORMATION ON POST-LETHALITY EXPOSED READY-TO-EAT PRODUCTS (Alternative 2) <i>(See Instructions on Page 4)</i>	1a. ESTABLISHMENT NAME <hr/> 1c. STREET ADDRESS <i>(P.O. Box alone not acceptable)</i> <hr/> 1d. CITY	1b. EST. NO. <hr/> 1e. STATE 1f. ZIP CODE
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ALTERNATIVE 2: Only a post-lethality treatment OR only an antimicrobial agent or process is used.

2. Annual Production Volume (enter actual lbs.)

DELI PRODUCTS ¹		OTHER THAN DELI PRODUCTS				
SLICED AND PACKAGED AT OFFICIAL EST.	TO BE SLICED AFTER DISTRIBUTION FROM OFFICIAL EST.	HOT DOG PRODUCTS ²	FULLY COOKED PRODUCTS ³	FERMENTED PRODUCTS (with or without cooking) ⁴	DRIED PRODUCTS ⁵	SALT-CURED PRODUCTS ⁶

ALTERNATIVE 2

3. (check applicable boxes below):

	DELI PRODUCTS ¹		OTHER THAN DELI PRODUCTS				
	SLICED AND PACKAGED AT OFFICIAL EST.	TO BE SLICED AFTER DIST. FROM OFFICIAL EST.	HOT DOG PRODUCTS ²	FULLY COOKED ³ PRODUCTS	FERMENTED PRODUCTS (With or without cooking) ⁴	DRIED PRODUCTS ⁵	SALT-CURED PRODUCT ⁶
A. Validated log reduction of <i>Listeria monocytogenes</i> by your post-lethality treatment:	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
B. If using post-lethality agent, how often do you test food contact surfaces per line each year?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
OR C. Validated or highest increase in <i>Listeria monocytogenes</i> allowed by your antimicrobial agent or process:	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
D. If using antimicrobial agent or process, how often do you test food contact surfaces per line each year?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Footnotes:

¹ **Deli product:** A ready-to-eat meat or poultry product that typically is sliced, either in an official establishment or after distribution from an official est., & typically is assembled in a sandwich for consumption (9 CFR 430.1). Examples include ham, bologna, chicken roll, turkey breast, olive loaf

² **Hot dog product:** A ready-to-eat meat or poultry frank, frankfurter, or weiner such as a product defined in 9 CFR 319.180 and 319.181 (9 CFR 430.1). Examples include hot dogs, wieners, frankfurters

³ Examples include chicken nuggets, chili, fully cooked bacon, frozen dinners/entrees

⁴ Examples include dry salami, Lebanon bologna, cervelat, thuringer, summer sausage, pepperoni

⁵ Examples include jerky, dried beef, dried duck breast, basturma, carne seca

⁶ Examples include country cured ham, prosciutto, dry cured duck, coppa, cappicola

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U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE PRODUCTION INFORMATION ON POST-LETHALITY EXPOSED READY-TO-EAT PRODUCTS (Alternative 3) <i>(See Instructions on Page 4)</i>	1a. ESTABLISHMENT NAME	1b. EST. NO.
	1c. STREET ADDRESS <i>(P.O. Box alone not acceptable)</i>	
	1d. CITY	1e. STATE
		1f. ZIP CODE

ALTERNATIVE 3: Only a sanitation program with testing is used.

2. Annual Production Volume (enter actual lbs.)

DELI PRODUCTS ¹		OTHER THAN DELI PRODUCTS				
SLICED AND PACKAGED AT OFFICIAL EST.	TO BE SLICED AFTER DISTRIBUTION FROM OFFICIAL EST.	HOT DOG PRODUCTS ²	FULLY COOKED PRODUCTS ³	FERMENTED PRODUCTS (with or without cooking) ⁴	DRIED PRODUCTS ⁵	SALT-CURED PRODUCTS ⁶

ALTERNATIVE 3

3. (check applicable boxes below):

	DELI PRODUCTS ¹		OTHER THAN DELI PRODUCTS				
	SLICED AND PACKAGED AT OFFICIAL EST.	TO BE SLICED AFTER DIST. FROM OFFICIAL EST.	HOT DOG PRODUCTS ²	FULLY COOKED PRODUCTS ³	FERMENTED PRODUCTS (With or without cooking) ⁴	DRIED PRODUCTS ⁵	SALT-CURED PRODUCT ⁶
A. How often do you test food contact surfaces per line each month? <ul style="list-style-type: none"> <input type="checkbox"/> more than 4 times <input type="checkbox"/> 4 times <input type="checkbox"/> 3 times <input type="checkbox"/> 2 times <input type="checkbox"/> 1 time <input type="checkbox"/> less than 1 time 							
B. Since implementation of the rule, what combined percentage of food contact surface and environmental samples are positive for any <i>Listeria</i> spp. or <i>Listeria</i>-like organisms: <ul style="list-style-type: none"> <input type="checkbox"/> less than 1 % <input type="checkbox"/> 1-2 % <input type="checkbox"/> 3-5 % <input type="checkbox"/> 6 - 10 % <input type="checkbox"/> more than 10 % 							
C. What category best describes your establishment? <ul style="list-style-type: none"> <input type="checkbox"/> very small <input type="checkbox"/> small <input type="checkbox"/> large 							

Footnotes:

¹ Deli product: A ready-to-eat meat or poultry product that typically is sliced, either in an official establishment or after distribution from an official est., & typically is assembled in a sandwich for consumption (9 CFR 430.1). Examples include ham, bologna, chicken roll, turkey breast, olive loaf

² Hot dog product: A ready-to-eat meat or poultry frank, frankfurter, or weiner such as a product defined in 9 CFR 319.180 and 319.181 (9 CFR 430.1). Examples include hot dogs, wieners, frankfurters

³ Examples include chicken nuggets, chili, fully cooked bacon, frozen dinners/entrees

⁴ Examples include dry salami, Lebanon bologna, cervelat, thuringer, summer sausage, pepperoni

⁵ Examples include jerky, dried beef, dried duck breast, basturma, carne seca

⁶ Examples include country cured ham, prosciutto, dry cured duck, coppa, cappicola

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ESTIMATES OF ANNUAL PRODUCTION VOLUME

FSIS collects estimates of the annual production volume and related information on post-lethality exposed ready-to-eat (RTE) meat and poultry products. Establishments that produce these products are required by 9 CFR 430.4(d) to make this information available to FSIS at least annually. FSIS uses the information as a basis for directing its verification activities, including microbiological sampling, at affected establishments.

The regulations classify the products by the Listeria control alternative used:

- ALTERNATIVE 1: Establishment uses a post-lethality treatment and an antimicrobial agent/process
- ALTERNATIVE 2: Establishment uses either a post-lethality treatment or an antimicrobial agent/process
- ALTERNATIVE 3: Establishment uses sanitation and a testing program and uses neither a post-lethality treatment nor an antimicrobial agent or process

Note: An antimicrobial agent/process can be considered a post lethality treatment if it reduces the level of *L. monocytogenes* in the post-lethality exposed product (e.g. growth inhibitor packaging). The establishment must validate, document and verify the reduction.

- Examples of post-lethality treatments are steam pasteurization, hot water pasteurization, high pressure process.
- Examples of antimicrobial agents are sodium diacetate, potassium lactate, and growth inhibitor packaging.
- Examples of antimicrobial processes are freezing or drying.

INSTRUCTIONS FOR COMPLETING THE FORM:

ITEMS 1a - f

- Enter establishment's name, number and address.

ITEM 2 ANNUAL PRODUCTION VOLUME

- Enter your establishment's annual production volume in hundreds, thousands, or millions of pounds, as applicable, of post-lethality exposed RTE meat and poultry products for each Alternative in each product category column.

ITEM 3 ALTERNATIVE 1 - ALTERNATIVE 3

- For Alternative 1 and Alternative 2, in each product category column, as applicable, check the box that most nearly corresponds to your establishment's control of *L. monocytogenes* (*Lm*), the log reduction or growth limitation achieved, and the frequency of food-contact surface verification testing. Please make sure that you check the box corresponding to the least log reduction achieved by the post-lethality treatment or the highest growth limitation allowed by the antimicrobial agent or process for each product category.
- For products in Alternative 3, check the box that most nearly corresponds to the establishment's frequency of food-contact surface testing; the combined percentage of positive food contact surface and other environmental samples since the implementation of the rule; and the size category that best describes the establishment. The percentage of combined positive food contact surface and other environmental samples is obtained by: adding the number of positive food contact surface and the number of other positive environmental samples, dividing the sum by the total number of combined food contact surface and other environmental samples tested and multiplying the result by 100.

ITEMS 4-6

- Print Name and Title of Authorized Official
- Signature and Date of Authorized Official and Date Signed

SUBMIT THE COMPLETED FORM TO THE FOLLOWING ADDRESS:

- FSIS-USDA-Data Analysis and Statistical Support Staff
202 Cotton Annex
300 12th Street, SW
Washington, DC 20250

Telephone #: (202) 720-3219
Fax #: (202) 690-0824

Please send a revised form anytime there is a significant change in the Alternative category or volume of production.