

## ***Salmonella***

### ***Salmonella Compliance Guidelines for Small and Very Small Meat and Poultry Establishments that Produce Ready-to-Eat (RTE) Products*** (Apr 22, 2011; PDF Only)

This document is intended to assist small and very small meat and poultry establishments that manufacture ready-to-eat (RTE) meat and poultry products in understanding the regulatory requirements associated with safe production of these products with respect to *Salmonella* and other pathogens.

### ***Compliance Guideline for Controlling Salmonella and Campylobacter in Poultry Third Edition May 2010*** (May 10, 2010; PDF Only)

This compliance guideline describes concerns and validated controls for each step in the poultry slaughter process.

- **Web Seminar**

- Review of FSIS Compliance Guidelines for Controlling Salmonella in Small and Very Small Plants that Produce Raw Products*** (WMV)

- This seminar reviewed the FSIS compliance guidelines for controlling *Salmonella* in raw poultry products and provided information on specific intervention strategies for *Salmonella* control, the role of sanitation and other prerequisite programs, and validating the effectiveness of *Salmonella* control programs.

- ***Review of FSIS Compliance Guidelines for Controlling Salmonella in Small and Very Small Plants that Produce Raw Poultry Products*** (PDF Only)

### ***Chemical Antimicrobials*** (Jun 29, 2009; PDF Only)

Peer reviewed articles of antimicrobials approved by the FDA and FSIS as safe and suitable ingredients.