

## Guidance material and checklists for Operators for positive NMD *Salmonella* detections.

The purpose of this document is to assist operators in meeting the Salmonella Performance Standards (SPS) requirements specified in Notice 2011, Schedule 1 National Microbiological Database Programme. The current Notice and Schedule 1 documents can be found in the following location:

<http://www.foodsafety.govt.nz/elibrary/industry/animal-products-national-nmd/schedule-2011.pdf>

For all positive *Salmonella* detections operators should complete Tables 1 and 2 as specified for either a first, second, third or subsequent *Salmonella* detection.

In addition, Table 3 provides guidance for operator process reviews. Additional guidance for bobby calves and porcine is being developed.

<b>TABLE 1: Actions for <i>Salmonella</i> detections</b>		
Operator to complete Table 1 for all positive <i>Salmonella</i> detections and attach recommended records		
<b>Processor information</b>	Processor name:  RMP Identifier:  Contact name:  Telephone number:  Email:	
<b>Sample information</b>	First detection  Second detection  Third detection	
<b>Action</b>	<b>Comment/recommended records</b>	<b>Record date completed &amp; Any additional notes</b>
Inform the NZFSA VA verifier	Record NMD sampling date and species involved. Attach copy of laboratory result and notification to verifier	
Traceback records	Attach copies of supplier declarations	
Confirm the laboratory has submitted purified cultures to ESR	Record details of confirmation of sample submission to ESR and attach results of serotyping	
Contact the animal health laboratories	Record details of consultation with animal health service and note whether any reported increase in salmonellosis cases	
Review personnel health records	Record details of any reported salmonellosis symptoms in personnel	

<b>TABLE 2: <i>Salmonella</i> investigation summary details</b>	
Operator to complete applicable sections of Table 2 to confirm all actions required for the <i>Salmonella</i> detection have been completed.	
<b>Action required:</b>	<b>Details:</b>
<b>First detection:</b>	
Review entire process	
Identify contributing factors	
Implement corrective and preventative actions (including any applicable market access requirements)	
<b>Second detection:</b>	
Undertake further review as for first detection	
Review effectiveness of first detection corrective and preventative actions	
Implement further corrective/preventative actions where required (including any applicable market access requirements)	
Inform MAF primary verifier	
<b>Third detection:</b>	
Complete review as for first detection	
Complete full review of HACCP plan	
Reassess the effectiveness of the first & second detection corrective and preventative actions	
Implement further corrective/preventative actions where required (including any applicable market access requirements)	
Complete <i>Salmonella</i> management plan describing process/HACCP reviews (submit to MAF verifier)	



**TABLE 3: Guidance material for operator *Salmonella* investigation**

This table describes the recommended investigation of pre-slaughter management, hygienic dressing and operator support programme review investigations. Note: Post slaughter management is not included in the check sheet.

<b>Pre-slaughter</b>		<b>Comments</b>
<b>Transporter</b>	<p>Supplier's own transport used?</p> <p>Other transport operators used?</p> <p>Truck/driver details?</p> <p>Time from farm to premises?</p> <p>Transporter vehicle cleaned between use?</p> <p>Transporter cleaning procedures?</p>	
<b>Ante-mortem examination</b>	<p>Ante-mortem inspection issues?</p> <p>Stock health and suitability for hygienic processing (e.g. cleanliness)?</p> <p>Adequate feed withdrawal period to reduce the incidence of punctured/ruptured viscera?</p>	
<b>Receiving and holding</b>	<p>Hygiene of holding pens.</p> <p>Holding time in yards</p> <p>Flooring type in yards</p> <p>Cross contamination between mobs</p>	
<b>Washing</b>	<p>Effective washing to reduce gross faecal/dirt contamination on the skin?</p>	
<p><b>Slaughter and Dressing</b></p> <p>(review hazard control as applicable to species)</p> <p>Additional guidance provided for pigs (Appendix 1) and bobby calves (Appendix 2) <b><i>To be published</i></b></p>		<b>Comments</b>

Support programme review	Comments
Review operator support programmes to identify changes or other factors that may have contributed to the <i>Salmonella</i> detection. Comment on process control by supervisory staff.	
Design, construction and maintenance of buildings, facilities and equipment	
Repairs and maintenance of equipment	
Potable water	
Sanitation and cleaning of processing areas, facilities and equipment	
Personnel hygiene, entry and exit of personnel	
Training of personnel	