NOTIFICATION

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| **1.** | **Notifying Member:** UNITED STATES OF AMERICA**If applicable, name of local government involved:**  |
| **2.** | **Agency responsible:** US Department of Agriculture (USDA), Food Safety and Inspection Service (FSIS) |
| **3.** | **Products covered (provide tariff item number(s) as specified in national schedules deposited with the WTO; ICS numbers should be provided in addition, where applicable):** Poultry and poultry products |
| **4.** | **Regions or countries likely to be affected, to the extent relevant or practicable:****[X] All trading partners** **[ ] Specific regions or countries:**  |
| **5.** | **Title of the notified document:** *Salmonella* Framework for Raw Poultry Products. **Language(s):** English. **Number of pages:** 71<https://www.federalregister.gov/documents/2024/08/07/2024-16963/salmonella-framework-for-raw-poultry-products> |
| **6.** | **Description of content:** FSIS is announcing its proposed determination that raw chicken carcasses, chicken parts, comminuted chicken, and comminuted turkey products contaminated with certain *Salmonella* levels and serotypes are adulterated within the meaning of the Poultry Products Inspection Act. The proposed determination would establish final product standards based on these *Salmonella* levels and serotypes and would prevent raw chicken carcasses, chicken parts, comminuted chicken, and comminuted turkey products that contain *Salmonella* at the levels and serotypes that would render them adulterated from entering commerce. FSIS is also proposing to revise the regulations that require that all poultry slaughter establishments develop, implement, and maintain written procedures to prevent contamination by enteric pathogens throughout the entire slaughter and dressing operation to clarify that these procedures must include a microbial monitoring program that incorporates statistical process control monitoring methods, to require sampling at rehang instead of pre-chill, and to require that all establishments conduct paired sampling at rehang and post-chill. |
| **7.** | **Objective and rationale: [X] food safety, [ ] animal health, [ ] plant protection, [ ] protect humans from animal/plant pest or disease, [ ] protect territory from other damage from pests.**  |
| **8.** | **Is there a relevant international standard? If so, identify the standard:****[ ] Codex Alimentarius Commission *(e.g. title or serial number of Codex standard or related text)*:** **[ ] World Organization for Animal Health (OIE) *(e.g. Terrestrial or Aquatic Animal Health Code, chapter number)*:** **[ ] International Plant Protection Convention *(e.g. ISPM number)*:** **[X] None****Does this proposed regulation conform to the relevant international standard?** **[ ] Yes [ ] No****If no, describe, whenever possible, how and why it deviates from the international standard:**  |
| **9.** | **Other relevant documents and language(s) in which these are available:**  |
| **10.** | **Proposed date of adoption *(dd/mm/yy)*:** **Proposed date of publication *(dd/mm/yy)*:**  |
| **11.** | **Proposed date of entry into force: [ ] Six months from date of publication**, **and/or** ***(dd/mm/yy)*:** **[ ] Trade facilitating measure**  |
| **12.** | **Final date for comments: [ ] Sixty days from the date of circulation of the notification and/or *(dd/mm/yy)*:** 7 October 2024**Agency or authority designated to handle comments: [ ] National Notification Authority, [ ] National Enquiry Point. Address, fax number and e-mail address (if available) of other body:** For Further Information Contact:Rachel Edelstein, Assistant Administrator, USDA FSIS Office of Policy and Program Development by telephone at +(202) 205 0495 |
| **13.** | **Text(s) available from: [ ] National Notification Authority, [ ] National Enquiry Point. Address, fax number and e-mail address (if available) of other body:** <https://www.federalregister.gov/documents/2024/08/07/2024-16963/salmonella-framework-for-raw-poultry-products> |