

RESOLUTION NUMBER: 2

Approved as Amended

SOURCE: Committee on One Health

SUBJECT MATTER: Recent Announcement to Declare Salmonella as an Adulterant in Breaded and Stuffed Raw Chicken Products (Press Release No. 0167.22)

BACKGROUND INFORMATION:

The United States Department of Agriculture (USDA), Food Safety and Inspection Service (FSIS) has announced that it will be declaring Salmonella an adulterant in breaded and stuffed raw chicken products. We question what, if any, impact this declaration will have on improving public health.

There are more than 2500 different serotypes of Salmonella with different degrees of virulence and pathogenicity, many of which are not fully understood at this time. Declaring Salmonella as adulterant may sound tough, when in reality the implications of such an action would bring about unnecessary economic burden to producers, processors, and also potentially disrupt the supply of poultry products which could lead to increased food costs to consumers. USDA-FSIS should refrain from declaring Salmonella an adulterant of stuffed raw chicken products because this action is unwarranted and unlikely to result in measurable reductions in the national salmonellosis incidence.

While the scope of this action is currently limited to breaded and stuffed raw chicken products, the definition of adulterant implies it is the addition of a substance to a product which is not naturally occurring. To the contrary, the poultry industry goes to great lengths applying practices and interventions to reduce the incidence of *Salmonella* spp in poultry at all levels both pre-harvest and post-harvest of the production chain. Further, the poultry industry carefully constructs and confirms cooking instructions so consumers know how to prepare the specific poultry item.

The range of potential sources of Salmonella is ubiquitous and includes various animal species, such as pets and mail-order poultry, as well as food products like vegetables, fruits, and meat.

RESOLUTION:

The United States Animal Health Association requests that the United States Department of Agriculture, Food Safety and Inspection Service make scientific, data-driven decisions for new Salmonella policies.