1 Poultry House
3M™ Petrifilm™ Salmonella Express Count Plate
3M™ Molecular Detection Assay 2 - Salmonella
3M™ Flip-Top Dilution Bottles
3M™ Sponges
3M™ Swabs

2 Pre-Chill
3M™ Petrifilm™ Aerobic Count Plates or
3M™ Petrifilm™ Rapid Aerobic Count Plates
3M™ Petrifilm™ E. coli/Coliform Count Plates or
3M™ Petrifilm™ Rapid E. coli/Coliform Count Plates
3M™ Petrifilm™ Enterobacteriaceae Count Plates
3M™ Molecular Detection Assay 2 - Campylobacter
3M™ Molecular Detection Assay 2 - Salmonella
3M™ Clean-Trace™ Surface ATP Test Swab UXL100
3M™ Bird Rinse
3M™ Bird Rinse Plain Sample Bag or
3M™ Sample Bags
3M™ Campylobacter Enrichment Broth
3M™ Enrichment Pouches
3M™ Flip-Top Dilution Bottles

3 Post-Chill
3M™ Petrifilm™ Aerobic Count Plates or
3M™ Petrifilm™ Rapid Aerobic Count Plates
3M™ Petrifilm™ E. coli/Coliform Count Plates or
3M™ Petrifilm™ Rapid E. coli/Coliform Count Plates
3M™ Petrifilm™ Enterobacteriaceae Count Plates
3M™ Molecular Detection Assay 2 - Salmonella
3M™ Clean-Trace™ Surface ATP Test Swab UXL100
3M™ Bird Rinse
3M™ Bird Rinse Plain Sample Bag or
3M™ Sample Bags
3M™ Campylobacter Enrichment Broth
3M™ Enrichment Pouches
3M™ Flip-Top Dilution Bottles

4 Cut-Up and Packaging for Ready-to-Cook
3M™ Petrifilm™ Aerobic Count Plates or
3M™ Petrifilm™ Rapid Aerobic Count Plates
3M™ Petrifilm™ E. coli/Coliform Count Plates or
3M™ Petrifilm™ Rapid E. coli/Coliform Count Plates
3M™ Petrifilm™ Enterobacteriaceae Count Plates
3M™ Molecular Detection Assay 2 - Campylobacter
3M™ Molecular Detection Assay 2 - Salmonella
3M™ Clean-Trace™ Surface ATP Test Swab UXL100
3M™ Bird Rinse
3M™ Bird Rinse Plain Sample Bag or
3M™ Sample Bags
3M™ Campylobacter Enrichment Broth
3M™ Enrichment Pouches
3M™ Flip-Top Dilution Bottles

5 Further Processing & Packaging for Ready-to-Eat
3M™ Petrifilm™ E. coli/Coliform Count Plates or
3M™ Petrifilm™ Rapid E. coli/Coliform Count Plates
3M™ Petrifilm™ Enterobacteriaceae Count Plates
3M™ Petrifilm™ Lactic Acid Bacteria Count Plates
3M™ Petrifilm™ Staph Express Count Plates
3M™ Petrifilm™ Yeast and Mold Count Plates or
3M™ Petrifilm™ Rapid Yeast and Mold Count Plates
3M™ Molecular Detection Assay 2 - Listeria
3M™ Molecular Detection Assay 2 - Listeria monocytogenes
3M™ Clean-Trace™ Surface ATP Test Swab UXL100
3M™ Allergen Testing
3M™ Flip-Top Dilution Bottles
3M™ Sponges
3M™ Swabs

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Food safety solutions for every step in your process.

1 Post-Chill
Test For:
- Indicator organisms
- Salmonella
Requirements:
- Title 9 CFR Part 417
- FSIS Compliance Guideline

2 Pre-Chill
Test For:
- Indicator organisms
- Salmonella
- Campylobacter
Requirements:
- Title 9 CFR Part 381.65(g)
- 77 FR 24874
- FSIS Compliance Guideline: Modernization of Poultry Slaughter Inspection
- Microbiological Sampling of Raw Poultry (June 2015)

3 Post-Chill
Test For:
- Indicator organisms
- Salmonella
- Campylobacter
Requirements:
- Title 9 CFR Part 310.25(a)
  - 77 FR 24874
- 81 FR 7285

4 Cut-Up and Packaging for Ready-to-Cook
Test For:
- Salmonella
- Campylobacter
Requirements:
- Title 9 CFR Part 381.65(g)
- 81 FR 7285

5 Further Processing & Packaging for Ready-to-Eat
Test For:
- Listeria monocytogenes
- Salmonella
Requirements:
- Title 9 CFR Part 430 - FSIS Compliance Guidelines:
  - Controlling Listeria monocytogenes in Post-Lethality Exposed Ready-to-Eat Meat and Poultry Products (January 2014)
  - Controlling Meat and Poultry Products Pending FSIS Test Results (2013)

Third-party-validated test methods show equivalence to reference methods and are recognized by most governing bodies.
Poultry Processing Regulatory Requirements and Guidance

- Title 9 CFR Part 417 Hazard Analysis and Critical Control Points
  - FSIS Compliance Guideline: HACCP Systems Validation (April 2015)

- Title 9 CFR Part 381.65(g) Poultry Product Inspection Regulations; Operations and procedures, generally
  - 77 FR 24874: Modernization of Poultry Slaughter Inspection
  - FSIS Compliance Guideline: Modernization of Poultry Slaughter Inspection
  - Microbiological Sampling of Raw Poultry (June 2015)
  - 81 FR 7288: New Performance Standards for Salmonella and Campylobacter in Not-Ready-to-Eat comminuted Chicken and Turkey Products and Raw Chicken parts

- Title 9 CFR Part 310.25(a) Contamination with microorganisms; process control verification criteria and testing; pathogen reduction standards

- Title 9 CFR Part 430 Control of Listeria monocytogenes in post-lethality exposed ready-to-eat products (June, 2003)
  - FSIS Compliance Guideline: Controlling Meat and Poultry Products Pending FSIS Test Results (2013)

Visit the USDA for additional information on exporting products:
https://www.fsis.usda.gov/wps/portal/fsis/topics/international-affairs/exporting-products