

SDA Normative Instruction No. 20 enacted 21/10/2016

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Establishes the control and monitoring of Salmonella spp. in commercial broiler and turkey farms and in the slaughterhouses of poultry, hens, breeder and slaughter turkeys registered with the Federal Inspection Service (SIF), with the objective to reduce this agent's prevalence and to establish an appropriate level of consumer protection.

The Secretary of Animal and Plant Health of The Ministry Of Agriculture, Livestock and Food Supply, using the power attributed to him by Articles 18 and 53, of Appendix I, of Decree 8,852, enacted September 20, 2016; taking into consideration what is set forth in Decree 24,548 of July 3, 1934; in Decree 30,691 of March 29, 1952; Decree 5,741 of March 30, 2006; and what is set forth in Case File 21000.009656/2002-38 and attached to 21000.008553/2013-11,

Decides:

Article 1. To establish the control and monitoring of Salmonella spp. in commercial broiler and turkey farms and in the slaughterhouses of poultry, hens, breeder and slaughter turkeys registered with the Federal Inspection Service (SIF), with the objective to reduce this agent's prevalence and to establish an appropriate level of consumer protection, as per this Normative Instruction and Appendix I-IV thereof.

CHAPTER I

GENERAL PROVISIONS

Article 2. Control and monitoring of Salmonella spp. in the broiler and turkey production chain shall include the following actions:

- I - Control and monitoring of Salmonella spp. in the commercial broiler and turkey farms;
- II - Verification of the health status of the flocks of breeder hens and turkeys sent for slaughter;
- III - Monitoring and control of Salmonella spp. in poultry slaughterhouses registered with the Federal Inspection Service (SIF);
- IV - Taking specific control measures for Salmonella typhimurium and Salmonella enteritidis since they are relevant pathogens to public health.
- V - Taking specific control measures for Salmonella pullorum and Salmonella gallinarum since they are relevant pathogens to animal health.
- VI - Risk management based on the database of Salmonella spp. serovars; and
- VII - Periodical and systematic revision of the actions for monitoring and control.

Sole paragraph. The Department of Inspection of Animal Products of the Secretariat of Animal and Plant Health (SIPOA/SDA/MAPA) shall perform the risk assessment based on epidemiological data and on the bank of serovars regarding pathogens relevant to public health.

CHAPTER II

CONTROL OF *Salmonella* spp. IN COMMERCIAL BROILER AND TURKEY FARMS

Section I

Requirements Applicable to Commercial Broiler and Turkey Farms

Article 3. Commercial broiler and turkey farms shall implement a program to control and monitor *Salmonella* spp. in their poultry flocks.

Article 4. In order to control *Salmonella* spp., as per Article 2 hereof, all flocks of broilers and turkeys from commercial poultry farms shall be subjected to sampling for laboratory tests to detect *Salmonella* according to the official methodology used by the General Coordination Office for Agricultural Laboratories of the Secretariat of Animal and Plant Health of the Ministry of Agriculture, Livestock and Food Supply - CGAL/SDA/MAPA.

Sole paragraph. For the purpose of applying this Normative Instruction, flock is defined as the group of birds of the same species, purpose and age, housed in one or more poultry houses in the same center (epidemiological unit).

Article 5. Sampling , as per Article 4 hereof, shall be performed as close as possible to the date of slaughter of the flock so that the results are known before sending the flock for slaughter.

Article 6. The Veterinarian who performs health controls in the poultry farm is responsible for the management of the sampling procedures in flocks of broilers and turkeys.

Article 7. The number of poultry houses per center (flock) in commercial broiler and turkey farms to be sampled shall be defined according to the following criteria:

I - When poultry farms have centers (flocks) with several sheds, a representative sample will be taken in poultry houses in each center (flock), according to the table in Appendix I hereof; and

II - The poultry houses to be monitored shall be chosen by prioritizing those with birds presenting any clinical signs, zootechnical indexes below what is expected, birds that underwent stressful situations or periods, among other factors that favor the detection of the pathogenic agent.

Article 8. Regarding the commercial broiler and turkey farms registered with the State Veterinary Service (SVE), according to Article 7 hereof, the samples to be taken per poultry house selected in the center (flock) shall be the following:

I - Two drag swabs or shoe covers, grouped in a pool, moistened with the preservation media, considering that each swab or shoe cover must include 50% of the surface of the poultry house;
or

II - 300 samples of preferably cecal feces, approximately one gram each, must be taken in different points distributed in the entire poultry house, gathered in a single pool.

Sole paragraph. According to the samples taken as per items I and II in the heading of this Article, one bacteriological assay shall be made per poultry house selected for the center (flock) sampling.

Article 9. Regarding those commercial broiler and turkey farms not registered with the SVE, the samples to be taken per poultry house in the center (flock) shall follow the following:

I - Four drag swabs or shoe covers, divided into two pools, containing two drag swabs or shoe covers in each, moistened with the preservation media. And every two swabs or shoe covers must include 50% of the poultry house surface; or

II - 300 samples of preferably cecal feces, approximately one gram each, must be taken in different points distributed in the poultry house, divided into two pools of 150 grams each.

Sole paragraph. According to the samples taken as per items I and II in the heading of this Article, two bacteriological assays shall be made per poultry house selected for the center (flock) sampling.

Article 10. For the centers (flocks) whose birds present clinical signs of *Salmonella gallinarum* and *Salmonella pullorum*, samples will be immediately taken of fragments of approximately 1 cubic centimeter of organs of ten sick birds, of which a pool of ten livers, a pool of ten hearts, a pool of ten spleens, a pool of ten ceca with cecal tonsils must be made per poultry house.

Article 11. In order to take samples, the drag swab and shoe covers shall be previously moistened with a preservation media, such as:

I - Buffered Peptone Water (BPW) 1%;

II - Saline solution;

III - Ringer's solution 1/4; or

IV - Another safe preservation media indicated by CGAL.

Article 12. After sampling, the samples must be packed and sent as soon as possible to the laboratory, maintaining moisture and a 2-8°C temperature, +-1°C variation being accepted.

Article 13. Samples taken shall be sent to the laboratory with numbered seals that cannot be tampered with.

Article 14. Samples will be sent to the laboratory with a sampling form containing at least the following information:

I - Number of the sampling form;

II - Number of the sample seal;

III - Sampling date;

IV - Municipality and State of the poultry farm;

V - Identification of the poultry farm;

VI - Registration number of the poultry farm with the Official Veterinary Service (SVO);

VII - Identification of the integrator or cooperative, if any;

VIII - Owner of the poultry farm;

IX - Individual (CPF) or Corporate (CNPJ) Taxpayer's Number of the owner, when applicable;

X - Identification of the center (flock) of origin and the total number of poultry houses existing in the center.

XI - Identification of the sampled poultry house;

XII - Age of birds;

XIII - Type of poultry; broiler, hen or turkey;

XIV - Type and quantity of the samples taken;

XV - Preservation media used; and

XVI - Identification and signature of the Veterinarian responsible for managing the sampling procedures.

Article 15. At the moment of sampling, the birds cannot be under the effect of antimicrobial agents for Gram-negative bacteria, and no product with antimicrobial action can be used in the environment.

Sole paragraph. The requirements in the heading of this Article do not apply to the use of performance enhancers in feed.

Article 16. The following laboratory techniques may be used to diagnose Salmonellas:

I - Detection of the agent through isolation in culture media;

II - Detection of the agent through molecular methods;

III - Antigenic identification of the agent; and

IV - Identification of the agent by molecular methods.

Article 17. The commercial broiler and turkey farms registered with the SVE may choose the laboratory where the tests for Salmonella will be performed.

Sole paragraph. At least once every six months, the tests must be performed at approved laboratories in the National Network of Agricultural Laboratories of the Unified Animal and Plant Health System (SUASA).

Article 18. For those commercial broiler and turkey farms not registered with the SVE, the laboratory tests for Salmonella must be made in approved laboratories in the National Network of Animal and Plant Laboratories of SUASA.

Article 19. The poultry farm shall pay for the costs of sampling, remittance and laboratory testing.

Article 20. Commercial broiler and turkey farms shall keep laboratory test reports and other auditable documents that prove the monitoring procedures and health actions taken and make them available for audits by the Official Veterinary Service (SVO) for five years.

Article 21. The Veterinarian who performs health controls on the poultry farm shall draft the report with the laboratory results obtained in the program to control and monitor *Salmonella* spp. according to the flows and procedures established by the SVO.

Sole paragraph. The SVO encompasses official veterinarians from MAPA, the State Veterinary Services (SVE) and Municipal Veterinary Services (SVM).

Article 22. A Veterinarian will perform a clinical, epidemiological and zootechnical assessment of the flocks from commercial poultry farms according to the following criteria:

I - For farms registered with the SVE, at least one assessment will be performed every six months; and

II - For farms not registered with the SVE, at least one assessment will be performed every three months.

Paragraph 1. The Veterinarian shall record in the Flock Follow-up Sheet (FAL - Ficha de Acompanhamento do Lote), the assessments made, considerations, identification and signature.

Paragraph 2. All flocks must have a health follow-up and supervision by a Veterinarian.

Article 23. Those laboratories that are not part of the National Network of Animal and Plant Laboratories of SUASA shall issue test reports containing at least the information on Article 14 hereof, in addition to the following data:

I - Registration number of the test report in the laboratory;

II - Identification of the laboratory and approval document (Ordinance) in the case of an approved laboratory;

III - Date when the laboratory received the samples and sent the results;

IV - Laboratory test results, being:

a) Negative for *Salmonella* spp.;

b) Positive for *Salmonella enteritidis*;

c) Positive for *Salmonella typhimurium*;

d) Positive for *Salmonella gallinarum*;

e) Positive for *Salmonella pullorum*;

f) Positive for monophasic *Salmonella* - *Salmonella* (1,4[5],12:-:1,2);

g) Positive for monophasic *Salmonella* - *Salmonella* (1,4[5],12:i:-); or

h) Positive for *Salmonella* spp., when other serovars not described in items b, c, d, e, f and g of the Article are detected.

V - Test methodology used;

VI - Identification of the person responsible for sampling; and

VII - Identification and signature of the laboratory analyst responsible for analyzing the samples;

Sole paragraph. The approved laboratories shall issue test reports according to specific regulations.

Article 24. The laboratory must immediately inform the SVE in the State where the farm is located regarding positive diagnosis for *Salmonella enteritidis*, *Salmonella typhimurium*, *Salmonella gallinarum* and *Salmonella pullorum* in commercial broiler and turkey farms.

Article 25. In order to interpret the laboratory test results for *Salmonella*, one center (flock) shall be considered positive when at least one assay of any poultry house in the center presents tests positive for this pathogenic agent.

Sole paragraph. One center (flock) positive for *Salmonella* means that the entire lot of broilers or turkeys housed at the moment of sampling shall be considered positive irrespectively of the number of birds and poultry houses existing in the center.

Section II

Transit of Flocks of Broilers and Turkeys and Breeding Hens and Turkey Hens

Article 26. The Sanitary Bulletin for broiler and turkey slaughter shall have information about the laboratory tests performed according to the program to control and monitor *Salmonella* spp., as follows:

I - Registration number of the test report in the laboratory; and

II - Laboratory test results, being:

- a) Negative for *Salmonella* spp;
- b) Positive for *Salmonella Enteritidis*;
- c) Positive for *Salmonella Typhimurium*;
- d) Positive for *Salmonella gallinarum*;
- e) Positive for *Salmonella Pullorum*;
- f) Positive for monophasic *Salmonella* - *Salmonella* (1,4[5],12:-:1,2);
- g) Positive for monophasic *Salmonella* - *Salmonella* (1,4[5],12:i:-); or
- h) Positive for *Salmonella* spp., when other serovars not described in items b, c, d, e, f and g of the Article are detected.

Sole paragraph. One Sanitary Bulletin will be issued for each poultry house in the center of origin with the laboratory test result for the entire center (flock) as provided for in Article 26 of this Normative Instruction.

Article 27. The Sanitary Bulletin for the slaughter of breeding hens and turkey hens shall have information about the health certification of the center (flock) of origin, as follows:

I - The number of the health certificate;

II - The health status of the center (flock) for Salmonella enteritidis, Salmonella typhimurium, Salmonella gallinarum and Salmonella pullorum, considering the absence of these Salmonellas and the status as "FREE" or "FREE and VACCINATED" for the cases in which the vaccination has been authorized according to the health certification regulations in force; and

III - Positive for Salmonella sp., when other serovars are detected.

Sole paragraph. One Sanitary Bulletin will be issued for each poultry house in the center of origin with the health status of the center (flock).

Article 28. The field "Observations" in the Animal Movement Permit (GTA) for the slaughter of flocks of broilers and turkeys shall have:

I - The information in items I and II of the heading of Article 26 of this Normative Instruction; and

II - The registration number of the poultry farm in the SVE or the wording "without registration" if the farm is not registered.

Article 29. The GTA for the slaughter of flocks of breeding hens and turkeys shall have:

I - The information from items II or III of the heading of Article 27 of this Normative Instruction;

II - The number of the health certificate of the breeding farm of origin of the poultry; and

III - The registration number with MAPA of the poultry farm of origin.

Section III

Health Actions Taken by the Commercial Broiler and Turkey Farms

Article 30. For the centers (flocks) in the broiler and turkey farms positive for Salmonella enteritidis, Salmonella typhimurium, Salmonella gallinarum and Salmonella pullorum, the following health actions shall be taken under the responsibility of the Veterinarian who performs the health control of the farm:

I - Fermentation of the litter in all poultry houses in the center (flock) or another treatment approved by the Department of Animal Health - DSA/SDA/MAPA which is able to inactivate Salmonellas;

II - Removal and disposal of all litter and manure from the center (flock) after the treatment mentioned in the above item, being prohibited to reuse them in poultry housing.

III - Cleaning and disinfection of the facilities and equipment after the removal of all litter and manure from the poultry house;

IV - Adopting a standstill of at least fifteen days after the completion of the cleaning and disinfection procedures in the poultry houses; and

V - Investigation to identify the source of infection and the routes of transmission to the poultry, and adopting an action plan to prevent new infections;

Sole paragraph. By means of auditable records, the Veterinarian shall prove to the SVO that the procedures in items I, II, III, IV and V in this Article have been followed.

Section IV

Actions Taken by the Official Veterinary Service (SVO)

Article 31. The SVO shall determine random sampling being taken at any time in the commercial broiler and turkey farms, as well as the increase in the number and type of samples to be taken and the number of poultry houses to be sampled for Salmonellas based on the following criteria:

I - Biosecurity measures taken;

II - The occurrence of suspected or positive cases in the region or in the farm itself;

III - Epidemiological investigations;

IV - Divergent monitoring results defined by this Normative Instruction and other laboratory tests performed by the company; or

V - Other appropriate epidemiological conditions;

Article 32. On commercial broiler and turkey farms, the SVO shall define to perform or follow up sampling and the laboratory that will analyze the samples.

Article 33. The transit of broilers and turkeys from centers (flocks) positive for Salmonella enteritidis, Salmonella typhimurium, Salmonella gallinarum and Salmonella pullorum shall meet the following conditions:

I - The GTA will be issued exclusively for the purpose of slaughter or destruction, immediately or by the end of the poultry production cycle;

II - The GTA will be issued by the SVE;

III - The SVE of the State of destination shall issue a previous authorization to receive poultry should they be transported between states; and

IV - the SVE will block the issuing of GTA until it receives proof of the health actions required by Sole Paragraph of Article 30 hereof, for the next housing of broilers and turkeys in centers (flocks) with positive results for Salmonella enteritidis, Salmonella typhimurium, Salmonella gallinarum and Salmonella pullorum.

Article 34. The SVO will assess the result of the investigation defined in item IV of Article 30 of this Normative Instruction and may determine to:

I - Investigate the breeding centers (flocks) and hatcheries of origin of the poultry;

II - Block the center (flock);

III - Block the issuing of GTAs; and

IV - Additional health control measures.

Article 35. If monophasic Salmonellas with antigen formulas Salmonella (1,4[5],12:-:1,2) or Salmonella (1,4[5],12:i:-) are detected, the measures for positive cases of Salmonella enteritidis and Salmonella typhimurium must be taken.

CHAPTER III

CONTROLS OF Salmonella spp. IN POULTRY SLAUGHTERHOUSES REGISTERED WITH THE FEDERAL INSPECTION SERVICE (SIF)

Section I

Requirements Applicable to the Slaughterhouses Registered with the Federal Inspection Service (SIF)

Article 36. Broiler and turkey slaughterhouses shall include actions to control and monitor Salmonella spp. in their self-control programs since obtaining raw material until the final product.

Article 37. When receiving broilers and turkeys and breeding hens and turkey hens, the information about the health condition for Salmonella spp. in the Sanitary Bulletin and in the GTA shall be checked according to section II of Chapter II hereof.

Article 38. Monitoring of Salmonella spp. in broiler and turkey carcasses shall be performed by the slaughterhouses registered with SIF through sampling cycles according to Appendix II hereof.

Article 39. In order to determine the sampling cycles, the classification of the establishments according to the volume of slaughter will be used as follows:

- I - Small establishments (S) daily slaughter less than 50,000 broilers or hens or 16,000 turkeys;
- II - Medium establishments (M) daily slaughter from 50,001 to 100,000 broilers or hens or over 16,000 turkeys;
- III - Large establishments (L) daily slaughter from 100,001 to 200,000 broilers or hens; and
- IV - Very Large establishments (XL) daily slaughter over 200,001 broilers or hens.

Article 40. In order to determine the classification in Article 39 of this Normative Instruction, the average weekly slaughter volume shall be considered.

Article 41. The sampling cycle will be comprised of the number (n) of samples to be taken, and the maximum number of acceptable positive samples (c).

Sole paragraph. In order to interpret the results, a two-class plan will be used in which there must be presence or absence of Salmonella spp.;

Article 42. The cycles shall be independent per species: broilers and breeding hens shall comprise one group and turkeys and turkey hens shall comprise another group so that this Normative Instruction is complied with.

Article 43. The establishments shall maintain the index of contamination with *Salmonella* spp. not higher than the maximum number of acceptable positive samples (c) in Appendix II hereof.
Sole paragraph. The cycle will be deemed violated when the number of positive samples is greater than the acceptable number (c).

Article 44. The cycle shall only be finalized after the last result has been received, even after having exceeded the maximum limit of acceptable positives during its execution.
Sole paragraph. The cycle will not be interrupted if it did not finish in the same year when it started.

Article 45. Sampling must be done at random, considering equal chances in all flocks, slaughter lines, and days and time of slaughter shifts to be sampled.
Sole paragraph. Those flocks tested positive for *Salmonella typhimurium* or *Salmonella enteritidis* as reported in the GTA and Sanitary Bulletin shall be removed from the random selection.

Article 46. Sampling shall follow the provisions in Appendix II hereof and shall meet the following requirements:

I - The broiler sample shall be comprised of a whole carcass sampled at random immediately after dripping and before primary packaging;

II - The turkey sample must be comprised of at least 500 grams of parts of skin and muscle from the peri-cloacal region, neck and wings, taken from a randomly-selected carcass immediately after dripping and before primary packaging; and

III - In the case of carcasses that do not undergo immersion pre-chilling, the sample will be taken after chilling and before primary packaging.

Article 47. It is prohibited to use a product with antimicrobial action during sampling.

Article 48. The sample will be identified and must have the following information:

I - Type of poultry; broiler, chicken or turkey;

II - Type: broiler or breeder;

III - Date, time and shift of sampling;

IV - Slaughter line;

V - Number of the sample in the cycle and number of the cycle; and

VI - Registration number of the establishment with the Federal Inspection Service (SIF).

Article 49. The sample shall meet the receiving criteria established by the laboratories.

Article 50. After sampling, the samples must be packed and sent as soon as possible to the laboratory, maintaining a 0-8°C temperature, $\pm 1^{\circ}\text{C}$.

Sole paragraph. If the logistics of sending the sample does not allow it to arrive chilled, as described in the heading of this Article, a frozen sample in solid state may be exceptionally sent as long as it is appropriately justified.

Article 51. The following auditable records about sampling and remittance of the sample shall be kept:

I - Information in Article 48 of this Normative Instruction;

II - Information about the health condition of the poultry for *Salmonella* spp. stated in the Sanitary Bulletin and GTA;

III - Preservation condition of the sample, chilled or frozen; and

IV - Date and time of remittance.

Article 52. The establishment may choose the laboratory that will analyze the samples as long as it follows the requirements in this Normative Instruction and the methodologies requested by CGAL/SDA/MAPA and available at MAPA's website: www.agricultura.gov.br.

Section II

Control Measures Taken by the Slaughterhouse

Article 53. Slaughter of flocks of broilers and turkeys and breeding hens and turkey hens positive for *Salmonella* spp., except *Salmonella enteritidis* and *Salmonella typhimurium*, will be made separately from the other flocks, followed by an immediate sanitation of the facilities and equipment.

Article 54. The following actions shall be taken to slaughter flocks of broilers and turkeys and breeding hens and turkey hens positive for *Salmonella typhimurium* or *Salmonella enteritidis*:

I - To separate slaughter from the other flocks, followed by immediate cleaning of the facilities and equipment; and

II - To detain and send the production to heat treatment to guarantee the elimination of these pathogens or manufacturing of mechanically separated meat.

Article 55. If monophasic *Salmonellas* with antigen formulas *Salmonella* (1,4[5],12:-:1,2) or *Salmonella* (1,4[5],12:i:-) are detected, the measures for positive cases of *Salmonella enteritidis* and *Salmonella typhimurium* shall be taken.

Article 56. The flocks of broilers and turkeys and breeding hens and turkey hens followed by a GTA and Sanitary Bulletin filled in not following the guidelines in Section II of Chapter II hereof shall be slaughtered by taking the actions described in Article 54 hereof.

Article 57. If the *Salmonella* spp. monitoring cycle in broilers and turkeys is violated, the slaughterhouse must identify the cause of the violation, review its self-control programs, and take corrective and preventive actions to reestablish the compliance regarding this agent.

Article 58. If there the official cycle has been violated, after being notified by SIF, the slaughterhouse must:

I - Carry out an investigation to identify the cause of the violation and to draft an action plan to prevent new violations;

II - Revise the self-control programs to reestablish the compliance regarding this agent; and

III - Show the Federal Inspection Service (SIF) evidence of the actions taken by means of auditable records in up to twenty days as of the date of notification.

Article 59. If there is a violation of two consecutive official cycles, after being notified by SIF, the slaughterhouse must comply with Article 58 hereof and also request its suppliers to increase their biosecurity actions.

Article 60. If there is a violation of three consecutive official cycles, after being notified by SIF, the slaughterhouse must comply with Article 59 hereof and also:

I - Ship the final product after the laboratory tests for *Salmonella* spp. in approved laboratories in the National Network of Animal and Plant Laboratories of SUASA.

II - Typify the cultures to identify the serovar if *Salmonella* spp. is detected; and

III - Detain and send the production to heat treatment to guarantee the elimination of these pathogens, manufacturing of mechanically separated meat or another process previously approved by MAPA.

Sole paragraph. The control measures described in the heading of this Article shall be adopted until the result of an official cycle is obtained, according to Appendix III hereof.

Article 61. When the Federal Inspection Service (SIF) notifies the establishment that *Salmonella typhimurium* or *Salmonella enteritidis* serovars have been identified in the official cycle, the establishment must:

I - Carry out an investigation to identify the cause and prepare a preventive action plan;

II - Revise its self-control programs to reestablish the compliance regarding this agent;

III - Prove to the Federal Inspection Service (SIF) the actions taken by means of auditable records in up to twenty days as of the date of notification; and

IV - Request the suppliers to increase their biosecurity actions.

Section III

Inspection Actions by the Federal Inspection Service (SIF)

Article 62. When receiving broilers and turkeys and breeding hens and turkey hens, during the ante mortem inspection, the Federal Inspection Service (SIF) shall check if the data in the Sanitary Bulletin and GTA comply with the requirements in this Normative Instruction.

Article 63. The Federal Inspection Service (SIF) shall verify the control of *Salmonella* spp. in broilers and turkeys in the slaughterhouses through official sampling cycles according to Appendix III hereof.

Article 64. The official cycle shall be performed as described in Articles 39 to 51 of this Normative Instruction.

Article 65. Random selection of the official samples shall be performed and communicated by the Department of Inspection of Animal Products, and the selection schedule shall be made available to the SIFs where the sample will be taken.

Article 66. The official samples will be analyzed in the laboratories that take part in the National Network of Animal and Plant Laboratories of SUASA.

Article 67. When the official cycle is violated, the Federal Inspection Service (SIF) shall:

I - Immediately notify the slaughterhouse; and

II - Check the actions taken by the establishment to reestablish the compliance regarding *Salmonella* spp. control.

Article 68. When the assessment of the records generated by the investigation of the slaughterhouse indicates flaws in the control of *Salmonella* spp. in broiler and turkey production chains, the SFAs in the States, through their competent services, shall audit the production chain.

Article 69. DIPOA may suspend International Health Certification from the establishment due to its history and non-compliance with the health requirements for *Salmonella* spp. until a non-violated official cycle is obtained.

Paragraph 1. When the slaughterhouse considers that the *Salmonella* control has been resolved, it may request the SIF to take official cycle samples in a shorter period of time, as long as it is authorized by DIPOA.

Paragraph 2. The interval mentioned in Paragraph 1 of this Article cannot be less than one sample per week.

Article 70. If serovars of *Salmonella typhimurium* or *Salmonella enteritidis* are identified in the official sample, the Federal Inspection Service (SIF) shall:

I - Notify the slaughterhouse; and

II - Verify the compliance with the provisions in Article 61 of this Normative Instruction.

Article 71. After completing the official cycle, the Federal Inspection Service (SIF) shall fill in the electronic spreadsheet in Appendix IV hereof and submit it to the Inspection Service of the Federal Superintendence of Agriculture in the corresponding State, which shall consolidate the state data and send them annually to DIPOA through the management information system.

CHAPTER IV

PROCEDURES OF THE NATIONAL NETWORK OF ANIMAL AND PLANT LABORATORIES

Article 72. CGAL will define and disclose the following at MAPA's website: www.agricultura.gov.br:

I - The laboratories in the National Network of Animal and Plant Laboratories of SUASA that will participate in the official verification of *Salmonella* spp.; and

II - The analytical methodology to detect *Salmonella* spp.

Article 73. The criteria to receive official samples are:

- I - Filling out the fields in the official test request;
- II - Signature and identification of the person responsible for sampling;
- III - An appropriately sealed sample with the seal number corresponding to what is stated in the official request for testing;
- IV - Storage conditions and temperature as established in this Normative Instruction.

Sole paragraph. The laboratory shall reject those samples that do not comply with the receiving criteria in items I-IV in the heading of this Article.

Article 74. The preparation of the sample of broiler carcass for the detection of *Salmonella* spp. will be carried out by taking 25 grams of skin and muscle, from the peri-cloacal region, wing and neck of each carcass.

Article 75. The preparation of the sample of turkey for the detection of *Salmonella* spp. will be carried out by taking 25 grams of the material sent.

Article 76. The result will be expressed as presence or absence of *Salmonella* spp. in twenty-five grams and must include the methodology used.

Article 77. The test results of the official samples shall be sent to the Federal Inspection Service (SIF) and to the respective Inspection Services of SFA in the States.

Article 78. The *Salmonella* spp. positive cultures isolated from official samples shall be sent until the fifth day of each month to the laboratory responsible for identifying the serovar according to specific instructions established by CGAL.

Article 79. In order to identify and characterize the positive cultures in Article 78 hereof, the laboratory must:

- I - Carry out the procedures for selection, isolation and biochemical tests to confirm the *Salmonella* genera;
- II - Identify the serovars;
- III - Maintain an updated database with the genetic profile of the isolated serovars; and
- IV - Send a report with the results of serovars identification, until the tenth day of each month, to the Inspection Services of the SFA in the States, to CGAL and to DIPOA electronically or through the management information system.

Sole paragraph. When serovars of *Salmonella typhimurium* or *Salmonella enteritidis* are identified, the laboratory shall immediately notify the corresponding Federal Inspection Service (SIF) and then send the report as provided in item IV of this Article.

CHAPTER V

GENERAL AND TRANSITORY PROVISIONS

Article 80. The Animal Health Service of the Federal Superintendence of Agriculture, Livestock and Food Supply (SFA) and the SVE where the commercial broiler and turkey farm is located are the agencies responsible for defining the measures to solve health issues involving

Salmonella spp., respecting their area and competence, by complying with the provisions in the legislation in force.

Article 81. The actions to control and monitor Salmonella spp. provided for in this Normative Instruction shall be systematically assessed and reviewed by DSA and DIPOA to establish targets to reduce this agent's prevalence and to establish an appropriate level of consumer protection.

Article 82. DIPOA, DSA and CGAL are responsible for assessing, managing and communicating the results of the database of the genetic profile of Salmonella spp serovars.

Article 83. The actions to control and monitor Salmonella spp. provided for in this Normative Instruction shall be performed without prejudice to meeting supplementary requirements from bilateral or multilateral agreements with countries that import animal products.

Article 84. Administrative sanctions provided for in the legislation shall be applied to the people responsible for the commercial broiler and turkey farms and SIF-registered slaughterhouses that slaughtered these birds, should they fail to comply with the requirements in this Normative Instruction, without prejudice to the applicable civil or penal sanctions.

Article 85. The farms shall have 120 (one hundred and twenty) days to adjust to the provisions herein as of its date of publication.

~~Article 86. SDA Normative Instruction 10, of April 11, 2013, shall become effective with the following amendment:~~

~~"Article 1~~

~~1 - Broiler farms that send their flocks to slaughterhouses registered with State or Municipal Inspection Services, and commercial egg-laying farms which are not appropriate regarding the registration procedures, according to the legislation in force;~~

~~....." (NR) (article revoked by Normative Instruction 8, of 02/17/2017)~~

Article 87. This Normative Instruction shall come into force as of the date of its publication.

Article 88. Normative Instruction No. 70 dated October 06, 2003 is revoked.

LUIZ EDUARDO PACIFICI RANGEL

APPENDIX I

Sampling in poultry farms

Number of poultry houses in the center (flock)

	Number of poultry houses to be monitored
1 to 3	all
4	3
5 to 10	4
over 11	5

APPENDIX II

1. Self-control sampling for the slaughter of poultry

20% expected prevalence , 80% likelihood

Classification of farms

	n	c	Number of cycles/year	Sampling frequency
S	8	2	6	1 sample/week
M	26	6	4	2 samples/week
L	51	12	5	5 samples/week
XL	51	12	10	10 samples/week

n = Number of samples to be taken; c = maximum number of acceptable positive samples

2. Self-control sampling for turkey slaughter

20% expected prevalence , 80% likelihood

Classification of farms

	n	c	Number of cycles/year	Sampling frequency
S	8	2	6	1 sample/week
M	51	12	5	5 samples/week

n = Number of samples to be taken; c = maximum number of acceptable positive samples

APPENDIX III

1. Official sampling for broiler slaughter

20% expected prevalence , 80% likelihood

Classification of farms

	n	c	Number of cycles/year	Sampling frequency
Small	8	2	2	1 sample/3 weeks
Medium	8	2	2	1 sample/3 weeks
Large	8	2	3	1 sample/2 weeks
Very Large	8	2	3	1 sample/2 weeks

n = Number of samples to be taken; c = maximum number of acceptable positive samples

2. Official sampling for turkey slaughter

Expected prevalence 20%, Likelihood 80%

Classification of farms

	n	c	Number of cycles/year	Sampling frequency
S	8	2	2	1 sample/3 weeks
M	8	2	3	1 sample/2 weeks

n = Number of samples to be taken; c = maximum number of acceptable positive samples

APPENDIX IV

RESULTS SPREADSHEET

MINISTRY OF AGRICULTURE, LIVESTOCK AND FOOD SUPPLY

SECRETARIAT OF ANIMAL AND PLANT HEALTH

DEPARTMENT OF INSPECTION OF ANIMAL PRODUCTS

FEDERAL INSPECTION SERVICE

MEMORANDUM NUMBER

_____ / _____ / _____																				
RE: Verification of Salmonella spp. in the broiler and turkey production chain																				
We have sent information on the official verification of Salmonella spp. in broiler and turkey carcasses																				
COMPANY:												SIF (Federal Inspection Service):								
ADDRESS:												CEP (ZIP CODE):								
MUNICIPALITY:												STATE:								
TELEPHONE: e-mail:																				
Report regarding the OFFICIAL cycle N°:																				
CLASSIFICATION OF THE FARM ACCORDING TO THE VOLUME OF SLAUGHTER																				
CODE		BROILERS										CODE		TURKEYS						
Small		UP TO 50,000 BROILERS/DAY										Small		UP TO 16,000 TURKEYS/DAY						
Medium		From 50,001 to 100,000 chickens/day										Medium		OVER 16,001 TURKEYS/DAY						
Large		From 100,000 to 200,000 chickens/day																		
Very Large		OVER 200,001 BROILERS/DAY																		
State	SIF	Type of Bird	S/M/L	Cycle number	Sample number in the cycle	Sampling date	Day	Shift	Line	Time	Serial number	Type of poultry	Slaughter volume in the day	Field result	Sample preservation	Date of remittance	Time of remittance	Sample result	Sever	
																				<input type="text"/>

Instructions for filling out:

State - Write the State where the Federal Inspection Service (SIF) is located

SIF - Write the SIF number

Type of poultry: state either broiler or turkey

Classification of the farms - state if it is S, M, L or XL according to the production volume

CYCLE NUMBER - state the number of the cycle for the year that is being analyzed

SAMPLE NUMBER IN THE CYCLE - State the number of the sample taken in a sequence. At the end of each official cycle, the number of the sample must restart. 01

SAMPLING DATE - State the date when the official sample was taken. DD/MM/YYYY

DAY OF THE WEEK - State the first three letters

(MON-TUE-WED-THU-FRI-SAT-SUN)

SHIFT: 1, 2 or 3 - codes for samples taken in the first, second or third shift

LINE: 1, 2, 3, 4 - codes for the slaughter lines (line 1, 2, 3 or 4)

TIME: 1, 2, 3, 4...8 - codes to inform the sampling time in relation to the shift (first, second, third... time in the slaughter shift) Note: Do not state a fraction of the hour, but only the ordinal number.

Type of poultry State the type of poultry: BROILER or BREEDER

SEAL NUMBER: State the number of the official sample seal.

SLAUGHTER VOLUME IN THE DAY: State the quantity of broilers slaughtered on the day of sampling.

FIELD RESULT: State the result of the Salmonella test in the field: ABSENT, PRESENT or UNKNOWN (When the field test result has not been submitted until the flock is slaughtered).

PRESERVATION CONDITION: State the preservation condition of the official sample to be sent to the laboratory. If FROZEN or CHILLED.

DATE OF REMITTANCE: State the date when the official sample is sent to the laboratory. DD/MM/YYYY

TIME OF REMITTANCE: State the time when the official sample is sent to the laboratory. HH:MM

TEST RESULT: State the result of the official test. If Absent or Present

IDENTIFIED SEROVAR: State the typing result. E.g.: Salmonella enteritidis, Salmonella typhimurium, etc.

ANSWER THE FOLLOWING QUESTIONS:

WAS THE OFFICIAL CYCLE VIOLATED? () YES () NO

IF YES, ANSWER THE NEXT QUESTIONS.

WAS THE COMPANY OFFICIALLY NOTIFIED ABOUT THE CYCLE VIOLATION? () YES () NO. PLEASE ATTACH THE NOTIFICATION

DID THE COMPANY SUBMIT THE CORRECTIVE/PREVENTIVE ACTIONS ACCORDING TO THE PROVISIONS IN THE NORMATIVE INSTRUCTION? () YES () NO. PLEASE ATTACH THE COMPANY'S ACTIONS REGARDING THE VIOLATION.

IS THE CYCLE VIOLATION REPEATED? () YES () NO. NOTE: IF YES. HOW MANY TIMES?

REMARKS:

SIGNATURE AND STAMP OF THE SIF VETERINARIAN