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| --- | --- | --- | --- | --- |
| **Tier 1: End Product (i.e. post-chill, etc.) circle what type of data providing** |  | Enter in as log10 for each item | Lab method used(check) | \*Avg range of amount produced per day |
| 1. S*almonella* enumeration for
	1. Ground turkey
	2. Turkey carcasses
	3. Turkey parts
2. Chicken *Salmonella* enumeration for
	1. Chicken parts
	2. Chicken carcasses
	3. Ground chicken
3. *Salmonella* serotypes for
	1. Ground turkey
	2. Turkey carcasses
	3. Turkey parts
4. Chicken *Salmonella* serotypes for
	1. Chicken parts
	2. Chicken carcasses
	3. Ground chicken
 | Date:\_\_\_\_\_\_\_\*For Parts: check source \_\_\_Breasts \_\_\_legs \_\_\_wings \_\_\_thighs\_\_\_tenders | Aerobic Plate Count (APC) \_\_\_\_\_\_\_\_ | Enterobacteriaceae*(EB)* \_\_\_\_\_\_\_\_ | Salmonella\_\_\_\_\_\_\_\_ | AOAC\_Method-APC\_\_\_\_\_\_\_\_AOAC\_Method-EB\_\_\_\_\_\_\_\_AOAC\_Method-Salmonella\_\_\_\_\_\_\_\_Offsite\_Lab \_\_\_\_\_\_\_\_ | \_\_\_\_# of chickens slaughtered \_\_\_\_\_lbs of breast finished\_\_\_\_\_ lbs of leg finished\_\_\_\_\_ lbs of thighs finished\_\_\_\_\_ lbs of tenders finished |
| **\*Example Volume Ranges (based on what was suggested for the broiler pilot program)** <50,00050,001 – 250,000250,001 – 600,000600,001 – 1,000,000> 1,000,000Average Daily Volumes (lbs. per day) of (Breasts, Thighs, etc.)**(can be different for Chicken and Turkey)**  |

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| **Tier 2: Receiving Results (i.e. rehang, pre-chill, etc.)** |  | Enter in as log10 for each item | Lab method used(check) | \*Avg amount in terms of a range produced per day |
| 1. S*almonella* enumeration for
	1. Ground turkey
	2. Turkey carcasses
	3. Turkey parts
2. *Salmonella* serotypes for
	1. Ground turkey
	2. Turkey carcasses
	3. Turkey parts
3. Chicken *Salmonella* enumeration for
	1. Chicken parts
	2. Chicken carcasses
	3. Ground chicken
4. Chicken *Salmonella* serotypes for
	1. Chicken parts
	2. Chicken carcasses
	3. Ground chicken
 | Date:\_\_\_\_\_\_\_\*For Parts: check source \_\_\_Breasts \_\_\_legs \_\_\_wings \_\_\_thighs\_\_\_tenders | Aerobic Plate Count (APC) \_\_\_\_\_\_\_\_ | Enterobacteriaceae*(EB)* \_\_\_\_\_\_\_\_ | Salmonella\_\_\_\_\_\_\_\_ | AOAC\_Method-APC\_\_\_\_\_\_\_\_AOAC\_Method-EB\_\_\_\_\_\_\_\_AOAC\_Method-Salmonella\_\_\_\_\_\_\_\_Offsite\_Lab \_\_\_\_\_\_\_\_ | \_\_\_\_# of chickens slaughtered \_\_\_\_\_lbs of breast finished\_\_\_\_\_ lbs of leg finished\_\_\_\_\_ lbs of thighs finished\_\_\_\_\_ lbs of tenders finished |
| **\*Example Volume Ranges (based on what was suggested for the broiler pilot program)** <50,00050,001 – 250,000250,001 – 600,000600,001 – 1,000,000> 1,000,000Average Daily Volumes (lbs. per day) of (Breasts, Thighs, etc.)**(can be different for Chicken and Turkey)**  |