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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)**  <50,000  50,001 – 250,000  250,001 – 600,000  600,001 – 1,000,000  > 1,000,000  Average 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)**  <50,000  50,001 – 250,000  250,001 – 600,000  600,001 – 1,000,000  > 1,000,000  Average Daily Volumes (lbs. per day) of (Breasts, Thighs, etc.)  **(can be different for Chicken and Turkey)** | | | | | | |