

January 16, 2025

Dr. Denise Eblen
Administrator, Food Safety and Inspection Service
U.S. Department of Agriculture
1400 Independence Ave SW
Washington, D.C. 20250

**Proposed rule and Proposed Determination Salmonella Framework
for Raw Poultry Products, Docket No. FSIS-2023-0028**

Dear Dr. Eblen,

Consumer Reports appreciates the opportunity to submit comments on the Proposed Determination by the United States Department of Agriculture's (USDA) Food Safety Inspection Service (FSIS) that raw chicken carcasses, chicken parts, comminuted chicken, and comminuted turkey products contaminated with certain *Salmonella* levels and serotypes are adulterated within the meaning of the Poultry Products Inspection Act (PPIA). We strongly support FSIS taking action to set enforceable product standards for *Salmonella* for various poultry products which will improve public health by dramatically reducing the presence of dangerous *Salmonella* in poultry and the number of foodborne illnesses that result from consumption of these products.

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The proposed rule defines as adulterated chicken or turkey products that “contain any type of *Salmonella* at or above 10 colony forming units/per milliliter or gram (10 cfu/mL(g)) ... and contain any detectable level of at least one of the *Salmonella* serotypes of public health significance identified for that commodity.”¹ This standard is too lax. We urge FSIS to set enforceable product standards for these poultry products that contain any type of *Salmonella* at 1 cfu/mL(g) as they did for not ready-to-eat (NRTE) breaded stuffed chicken products. If that is not achievable, then we urge FSIS to set enforceable product standards for these poultry products that contain any type of *Salmonella* at 10 cfu/mL(g) or that contain specific *Salmonella* serotypes (not just the three serotypes listed for chicken) at 1 cfu/mL(g), for the reasons stated below.

¹ https://www.fsis.usda.gov/sites/default/files/media_file/documents/FSIS-2023-0028.pdf

Poultry products containing *Salmonella* represent unreasonable foodborne risk to consumers

Presently, it is estimated that *Salmonella* contaminated chicken results in 195,634 illnesses and costs Americans \$2.8 billion per year.² The public health burden of *Salmonella* in foods has not changed much in more than 25 years since the FSIS published their pathogen reduction and hazard analysis and critical control point (PR-HACCP) final regulation for all meat and poultry plants in 1996. Indeed, according to the Centers for Disease Control and Prevention's (CDC) FoodNet Fast site, the incidence of *Salmonella* illnesses in people actually increased between 1996 and 2022, going from 14.5 illnesses per 100,000 population in 1996 to 16.3 illnesses in 2022.³

The PR-HACCP final regulation involved sampling of establishments for the presence of *Salmonella*, with the idea that establishments had to meet performance standards that specify a maximum number of *Salmonella*-positive samples within a set of samples collected at each establishment. FSIS data show that in 1994/1995, 20% of the chicken carcass sampled were *Salmonella* positive.⁴ By 2023, only 3% of chicken carcasses sampled were *Salmonella* positive,⁵ showing that the PR-HACCP regulation and associated performance standards had led to a significant reduction in *Salmonella* contamination of chicken carcasses.

In spite of the sharp decline of chicken carcasses testing positive for *Salmonella* over the last 30 years, there hasn't been a decline in human illnesses associated with chicken. Presently, chicken alone accounts for more *Salmonella* infections than any other food category and has been steadily increasing over the past 10 years. According to the Interagency Food Safety Analytics Collaboration (IFSAC), the percentage of all *Salmonella* infections attributed to chicken has almost doubled between 2013 and 2022, going from 10.4% of all *Salmonella* infections in 2013 to 19.7% in 2022, for an increase of 91%.⁶

Thus, the *Salmonella* performance standards, which are not enforceable product standards, have clearly failed to reduce human *Salmonella* infections attributed to chicken, which shows that enforceable product standards are needed. To further emphasize this point, we have attached a chart to these comments that identifies the most contaminated poultry products based on FSIS data and the category status of individual plants. The plants included in the chart have been in Category 3 for most, if not all, of the past six months.

² See Table 5, p. 966 in <https://www.sciencedirect.com/science/article/pii/S0362028X22103248>

³ <https://www.cdc.gov/foodnetfast/>

⁴ <https://www.sciencedirect.com/science/article/pii/S0362028X22106253>

⁵ See Table 3 in https://www.fsis.usda.gov/sites/default/files/media_file/documents/FSIS-2023-0028.pdf

⁶ See 2013 and 2022 reports at: <https://www.cdc.gov/ifsac/php/data-research/annual-reports/index.html>

Enforceable product standard for NRTE breaded stuffed chicken product should be applied to all chicken products

In 2024, FSIS set an enforceable limit to *Salmonella* levels in NRTE breaded stuffed chicken products, stating that such products that contain *Salmonella* at levels of 1 cfu/g or higher are adulterated within the meaning of the PPIA.⁷ As FSIS noted, the PPIA provides FSIS with the authority to regulate poultry to ensure that adulterated products do not enter commerce. Indeed, Congress, at 21 U.S.C. 453(g)(1), defined adulteration and declared two standards for determining whether a product is adulterated. First, if the substance is an “added substance” the product is adulterated if the substance “may render” the product injurious to health. Second, if the substance is not added, the product is adulterated “if the quantity of such substance in or on” the product makes it “ordinarily injurious to health.”

FSIS argued that levels of 1 cfu/g or higher in NRTE breaded stuffed chicken products meet the definition of “added substance.” FSIS cited *United States v. Anderson Seafoods* (622 F.2d 157 (1980)). The *United States v. Anderson Seafoods* case involved hazardous levels of mercury in swordfish. The issue in this case was whether all mercury in swordfish should be considered an “added substance” when some mercury in swordfish occurs naturally and some is the result of man-made pollution. The court decided that the “may render it injurious to health” standard applies to food applies to the food product, not the added substance and therefore, “where some portion of the toxin present in a food has been introduced by [humans], the entirety of that substance present in the food will be treated as an added substance.”

The meat and poultry industry argued that *Salmonella* exists naturally in chicken and that FSIS did not adequately support their argument that cross contamination during further processing is responsible for the presence of *Salmonella* in chicken components used to create NRTE breaded stuffed chicken products. FSIS responded in some detail, but noted that poultry skin is a known source of *Salmonella* contamination due to bacteria trapped in the skin folds and feather follicles and that these areas may not be accessible until they are disturbed during cutting and grinding. The processing exposes and releases the pathogen which can spread and lead to higher contamination levels in the product. In addition, *Salmonella*-negative raw poultry parts and comminuted poultry may become cross-contaminated by contact with *Salmonella*-contaminated equipment or when they are commingled with *Salmonella*-positive products, such as when they are collected in combo bins for further processing. Since such cross contamination is the result of human activity, that would mean that *all* the *Salmonella* in the product would be considered an “added substance”, consistent with the determination of *United States v. Anderson Seafoods* (622 F.2d 157 (1980)). Finally, FSIS sampling data clearly show that *Salmonella* poultry rates rise as poultry is further processed, from chicken carcasses at 4.14% to chicken parts at 7.62% to

⁷ https://www.fsis.usda.gov/sites/default/files/media_file/documents/FSIS-2022-0013F.pdf

comminuted chicken at 24.2% in FY2022.⁸ Indeed, all *Salmonella* sampling that has happened over the years consistently show that *Salmonella* poultry rates increase as the product becomes more processed, e.g., from chicken carcasses, to chicken parts to comminuted chicken. Clearly, this means that cross contamination is happening at processing, making all the *Salmonella* in processed products an “added substance.”

Salmonella at levels of 1 cfu/g or higher in NRTE breaded stuffed chicken products meets the more stringent “ordinarily injurious to health” standard. FSIS noted that their 1 cfu/g determination was not based on a single study, but on multiple studies. FSIS cited seven *Salmonella* outbreak papers where the infectious dose was found to be very low, i.e., 10 or fewer *Salmonella* organisms. They cited an additional nine papers where the infectious dose was between 11 and 420 organisms.⁹ They also cited a study by the World Health Organization (WHO) and Food and Agriculture Organization (FAO) that did a risk assessment for *Salmonella* in eggs and broiler chickens, which estimated a 13% chance of becoming ill if ingesting 100 organisms, and a 0.25% chance of becoming ill if ingesting just 1 organism.¹⁰

We believe that many of the arguments of FSIS made in the decision on setting an enforceable limit to *Salmonella* levels in NRTE breaded stuffed chicken products of 1 cfu/g or higher are applicable to other poultry products. The argument that *Salmonella* in NRTE breaded stuffed chicken products meets the “added substance” due to cross contamination is also applicable to other processed products, e.g., chicken parts, comminuted chicken and comminuted turkey. As with NRTE breaded stuffed chicken products, these other processed products can be cross contaminated via processing, contaminated equipment, or when collected in combo bins for further processing and so, *Salmonella* in these products would also meet the “added substance” provision of the PPIA.

The argument as to why the 1 cfu/g or higher level of *Salmonella* in NRTE breaded stuffed chicken products meets the more stringent “ordinarily injurious to health” standard should also be applicable to other poultry products. As FSIS noted, there are numerous studies that show that very low doses of *Salmonella* can cause illness. Those studies are not done on NRTE breaded stuffed chicken products, so should be applicable to other processed poultry products as well as chicken carcasses. Indeed, the WHO/FAO risk assessment on *Salmonella* in eggs and broiler chickens found that very low doses of *Salmonella* in these products can cause illness. This should be applicable to chicken carcasses, chicken parts, comminuted chicken and comminuted turkey. Thus, all these products would meet the more stringent “ordinarily injurious to health” standard.

⁸ https://www.fsis.usda.gov/sites/default/files/media_file/documents/FSIS-2022-0013F.pdf

⁹ https://www.fsis.usda.gov/sites/default/files/media_file/documents/FSIS-2022-0013F.pdf

¹⁰ <https://iris.who.int/bitstream/handle/10665/342257/9291562293-eng.pdf?sequence=1>

Having an enforceable product standard of 1 cfu/g or higher level of *Salmonella* in these other products (chicken carcasses, chicken parts, comminuted chicken and comminuted turkey) should not be too burdensome for the industry, because the amount of poultry products impacted would be very small. As the proposed *Salmonella* framework for raw poultry products notes, only 3.1% of chicken carcasses test *Salmonella* positive and only 9% of those positive samples exceed the 1 cfu/mL or /g level, which means that less than one-third of one percent (0.28%) of chicken carcasses would be affected by this standard.

For chicken parts, 6.7 percent are *Salmonella* positive and only 2% of those exceed the 1 cfu/mL or /g level, which means that some one-thirteenth of one percent (0.13%) of chicken parts would be impacted. For comminuted chicken, 27.1% are *Salmonella* positive and only 12% of those exceed the 1 cfu/mL or /g level, which means that 3% of comminuted chicken would be impacted. For comminuted turkey, 15.7% are *Salmonella* positive and only 12% of those exceed the 1 cfu/mL or /g level, which means that some 1.9% of comminuted turkey would be impacted.¹¹ Thus, only 3% or less of the impacted poultry products would be impacted by a 1 cfu/mL or /g limit.

One argument against having a 1 cfu/mL or /g limit for these poultry products (chicken carcasses, chicken parts, comminuted chicken, comminuted turkey) is that there is no testing methodology available to detect *Salmonella* at these low levels. For the NRTE breaded stuffed chicken, FSIS uses the BioMerieux GENE-UP QUANT *Salmonella* test, which is a qPCR (quantitative polymerase chain reaction) method that has been validated for 1 cfu/g in NRTE breaded stuffed chicken.¹² Although there is no test yet available for chicken carcasses, chicken parts, comminuted chicken, comminuted turkey, if FSIS were to set use this level, BioMerieux or other companies should readily be able to develop this test, as long as there is a market for it. Note that BioMerieux got the validation for their new method in December 2022, as FSIS was developing the standard for NRTE breaded stuffed chicken.

Alternative product standard for specific highly virulent serotypes and higher loads of *Salmonella* spp.

The proposed rule defines as adulterated chicken or turkey products that “contain any type of *Salmonella* at or above 10 colony forming units/per milliliter or gram (10 cfu/mL(g)) ... and contain any detectable level of at least one of the *Salmonella* serotypes of public health significance identified for that commodity.”¹³ The proposed rule only lists 3 *Salmonella* serotypes of public health significance for each product type. For raw chicken products, the three

¹¹ https://www.fsis.usda.gov/sites/default/files/media_file/documents/FSIS-2023-0028.pdf

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https://members.aoac.org/Common/Uploaded%20files/RICertifiedMethodsCertificates/2024/24C_082104_BioMQuantSal.pdf

¹³ https://www.fsis.usda.gov/sites/default/files/media_file/documents/FSIS-2023-0028.pdf

serotypes are Enteritidis, Typhimurium, and I 4,[5],12:i:-. For comminuted turkey, the three serotypes are Hadar, Typhimurium and Muenchen. This proposal would allow *Salmonella* at any level in these products as long as the product did not contain any of the three targeted serotypes. Since the proposal would also get rid of *Salmonella* verification testing, that could set up a perverse incentive to not try to improve sanitation. If the companies developed vaccines for the three serotypes, they could use those vaccines to control the three serotypes of public health significance and then not focus on trying to decrease *Salmonella* levels in their establishments.

While we agree with FSIS that it should target the most dangerous *Salmonella* strains, we think that limits should also apply to *Salmonella* spp. FSIS's own risk assessment found that the probability of illness from eating poultry products contaminated with 100 or 10 cfu/g(mL) of "low virulence" *Salmonella* is comparable to the risk of eating the same products contaminated with 10 or 1 cfu/g(mL), respectively, of "high virulence" *Salmonella*.¹⁴ Thus, even "low virulence" *Salmonella* can become a public health risk. Consequently, FSIS should set a limit for *Salmonella* spp of 10 cfu/(mL), while setting a limit of 1 cfu/g(mL) of "high virulence" *Salmonella*, to define the product as "adulterated" as per the PPIA.

FSIS should expand the list of targeted serotypes

While we commend FSIS for targeting the most dangerous *Salmonella* serotypes, we do have questions about their risk analysis. The present risk assessment bases the identification of "high virulence" *Salmonella* serotypes, in significant part based on the presence of various virulence genes/genetic elements. While this is a step forward from just considering serotypes, the science is not well developed in this area, and even FSIS recognizes this.

In their final determination on setting an enforceable limit for NRTE breaded stuffed chicken products, FSIS responded to a comment from the poultry industry to delay the action on NRTE breaded stuffed until they gathered more information on *Salmonella* virulence, by noting problems with this approach. As FSIS stated, "the basis for Salmonella is not fully understood. Many virulence factors have been identified that contribute to *Salmonella* pathogenicity. The interactions of these factors and the resulting strain virulence and pathogenicity has not been completely elucidated, but single genes and pathogenicity islands have been identified as key virulence traits. However, there is currently no agreed-upon definition of virulence genes presence/absence profile that can reliably predict the severity of disease."¹⁵

According to their risk analysis, the three serotypes designated as "high virulence" for chicken are Enteritidis, Typhimurium, and I 4,[5],12:i:-. These three serotypes account for only 43%. We note that strain Heidelberg is considered a "low virulence" strain like Infantis, yet it was

¹⁴ Table 29, p. 88 in https://www.fsis.usda.gov/sites/default/files/media_file/documents/Chicken_SRA_July2024.pdf

¹⁵ Pg. 35042 in https://www.fsis.usda.gov/sites/default/files/media_file/documents/FSIS-2022-0013F.pdf

responsible for second most outbreak-associated illnesses in the FSIS risk analysis, being second behind Enteritidis, representing 22.7% (1,290 illnesses) of all outbreak-associated illnesses.¹⁶ However, those chicken-related *Salmonella* infections are for a 22 year period, 1998-2020. We note that strain Heidelberg is considered a “low virulence” strain like Infantis, yet it was responsible for second most outbreak-associated illnesses in the FSIS risk analysis, being second behind Enteritidis, representing 22.7% (1,290 illnesses) of all outbreak-associated illnesses. If FSIS had designated the serotypes Enteritidis, Typhimurium and Heidelberg as the strains of “public health significance,” they would have accounted for 58.2% of all outbreak-associated illnesses.

Salmonella Infantis does not make the list of “high virulence” serotypes aka stains of “public health significance,” but that is in part due to the fact that it doesn’t appear in chicken until 2012. In the FSIS poultry risk analysis, Infantis is only responsible for 3.7% (211 illnesses) of the estimated chicken-related *Salmonella* infections between 1998-2020.¹⁷ If we look at just the last 5 years of data (2017-2021), a CDC study found that Infantis is the second leading source of chicken-related *Salmonella* infections, being responsible for 15.7% (209 illnesses) of the estimated chicken-related *Salmonella* infections, while Enteritidis is responsible for 51.2% (679 illnesses) of the estimated chicken-related *Salmonella* infections.¹⁸ In addition, the third leading source of chicken-related *Salmonella* infections is Blockley, responsible for 11% (146 illnesses) of the estimated chicken-related *Salmonella* infections. Yet Blockley didn’t cause outbreaks in chicken until the 2017-2021, and so is considered an emerging strain.

Thus, when considering which strains to label as “high virulence” or of “public health significance,” more weight should be given to epidemiological data and should focus more on the serotypes that have caused the most outbreaks illnesses in the last five years, regardless of the “virulence level.” FSIS should be targeting the strains that are causing the most chicken-related illnesses, not just the serotypes with the highest “virulence level.” Thus, if Infantis was added to the list of “high virulence” strains, then those serotypes (Enteritidis, Typhimurium, I 4,[5],12:i:- and Infantis) would be responsible for 72.9% of the estimated chicken-related *Salmonella* infections in the last five years. A serotype can be considered of “high virulence”, but might not be very widespread or causing more illnesses, compared to a lower virulence strain that is more widespread and causing more outbreak-associated illnesses.

We particularly urge FSIS to at least add Infantis to the list of serotypes of “public health significance.” A single strain of persistent multidrug resistant *Salmonella* Infantis, called

¹⁶ Table 11, pp. 88-89 in https://www.fsis.usda.gov/sites/default/files/media_file/documents/Risk_Profile_for_Pathogenic_Salmonella_Subtypes_in_Poultry.pdf

¹⁷ Table 11, pp. 88-89 in https://www.fsis.usda.gov/sites/default/files/media_file/documents/Risk_Profile_for_Pathogenic_Salmonella_Subtypes_in_Poultry.pdf

¹⁸ Table 1, p. 3 in <https://www.sciencedirect.com/science/article/pii/S0362028X24001157>

REPJFX01, has caused at least 11 outbreaks and 3,442 reported illnesses since being first detected in 2012.¹⁹ It is very widespread in chicken, with FSIS sampling from 2015 - 2021 finding it to be the second most widespread serotype in chicken, just behind serotype Kentucky, which is rarely associated with human illnesses.²⁰

Conclusion

- We strongly support FSIS taking action to set enforceable product standards for *Salmonella* for various poultry products which will improve public health by dramatically reducing the presence of dangerous *Salmonella* in poultry and the number of foodborne illnesses that result from consumption of these products.
- The proposed rule defines as adulterated chicken or turkey products that “contain any type of *Salmonella* at or above 10 colony forming units/per milliliter or gram (10 cfu/mL(g)) ... and contain any detectable level of at least one of the *Salmonella* serotypes of public health significance identified for that commodity.” This standard is too lax. We urge FSIS to set enforceable product standards for these poultry products that contain any type of *Salmonella* at 1 cfu/mL(g) as they did for not ready-to-eat (NRTE) breaded stuffed chicken products.
- If the agency opts against using the 1 cfu/mL(g) enforceable standard, then we urge FSIS to set enforceable product standards for these poultry products (chicken carcasses, chicken parts, comminuted chicken, comminuted turkey) that contain ***any*** type of *Salmonella* at 10 cfu/mL(g) **OR** that contain specific *Salmonella* serotypes (not just the three serotypes listed for chicken) at 1 cfu/mL(g). We particularly urge FSIS to at least add Infantis to the list of serotypes of “public health significance” for chicken.

Yours,

Michael Hansen, Ph.D.
Senior Scientist

Brian Ronholm
Director, Food Policy

¹⁹ <https://www.cdc.gov/salmonella/php/data-research/repjfx01.html>

²⁰ Table 14, pp. 92,93 in

https://www.fsis.usda.gov/sites/default/files/media_file/documents/Risk_Profile_for_Pathogenic_Salmonella_Subtypes_in_Poultry.pdf

Appendix A

The Most Contaminated Poultry Plants in the U.S.

This evaluation of the most contaminated poultry plants in the U.S. is based on data from the Food Safety and Inspection Service (FSIS) in the U.S. Department of Agriculture (USDA), which posts the category status of individual plants based on *Salmonella* test results. The FSIS category definitions are as follows:

- Category 1: These are the best performing plants that have achieved 50 percent or less of the maximum allowable percent positive for *Salmonella* during the most recent one year window.
- Category 2: These are average performing plants that meet the maximum allowable percent positive but have some results greater than 50 percent of the maximum allowable percent positive for *Salmonella*.
- Category 3: **These are the worst performing plants, with results that exceed the maximum allowable percent positive for *Salmonella*. This designation means the conditions at these plants make it very difficult to control *Salmonella* contamination.**

The plants included in the chart below have been in Category 3 for most, if not all, of the past six months.

The Most Contaminated Poultry Plants in the U.S.

Plant Name	Product Types/Brands
Alabama	
Mar-Jac Poultry Jasper, AL USDA Plant ID Number(s): P1307	Young chicken carcasses. Focus is on the foodservice industry .
Arkansas	
B&R Meat Processing Winslow, AR USDA Plant ID Number(s): M46910+P46910+V46910	Young chicken carcasses. Wild game processor .
Cargill Meat Solutions Springdale, AR USDA Plant ID Number(s): M13289+P963	Comminuted turkey Cargill turkey brands available here .
Simmons Prepared Foods Van Buren, AR USDA Plant ID Number(s): M5837+P5837	Chicken parts Supplies foodservice industry, large retailers and food chains. More information here .
Tyson Foods (Chicken plant) Springdale, AR USDA Plant ID Number(s): M5842+P5842+V5842	Young chicken carcasses Tyson chicken brands available here .
California	
Adesa International Ontario, CA USDA Plant ID Number(s): M44127+P44127	Chicken parts No information readily available on products.
Certified Meat Products Fresno, CA USDA Plant ID Number(s): M31932+P31932	Chicken parts Serves a variety of food service, retail, and private labels.
Foster Farms Fresno, CA (Cherry St. location) USDA Plant ID Number(s): P6137A	Young chicken carcasses, chicken parts Product list available here .
Foster Farms Livingston, CA USDA Plant ID Number(s): M6137+P6137	Chicken parts Product list available here . (Young chicken carcasses.)*
Heatherfield Foods Ontario, CA	Comminuted chicken Product list available here .

Plant Name	Product Types/Brands
USDA Plant ID Number(s): M4846+P4846	
Pitman Farms (Chicken) Sanger, CA USDA Plant ID Number(s): M27389+P27389+V27389	Young chicken carcasses, comminuted chicken List of brands available here . (Chicken parts)*
T&J Sausage Kitchen Anaheim, CA USDA Plant ID Number(s): M4934+P4934	Comminuted chicken Product list available here . (Chicken parts)*
Delaware	
Allen Harim Foods Harbeson, DE USDA Plant ID Number(s): P935	Chicken parts Product location link is available here . (Young chicken carcasses)*
Georgia	
Country Ranch Food Products Marietta, GA USDA Plant ID Number(s): M20091+P20091	Comminuted chicken List of distribution partners available here .
Fieldale Farms Corporation Gainesville, GA USDA Plant ID Number(s): M12650+P12650	Chicken parts Supplies many grocery store chains with private label chicken products .
Koch Foods of Cumming Georgia Cumming, GA USDA Plant ID Number(s):P19378	Chicken parts No information readily available on products.
Mulberry Farms Gainesville, GA USDA Plant ID Number(s):M12604+P12604	Comminuted chicken No information readily available on products.
Illinois	
Best Chicago Meat Company Chicago, IL USDA Plant ID Number(s):M1791+P27353	Chicken parts Product list available here . (Comminuted chicken)*
Wabash Poultry Processing Forrest, IL USDA Plant ID Number(s): P46248A	Young chicken carcasses No information readily available on products.
Indiana	

Plant Name	Product Types/Brands
Perdue Foods (Turkey processing) Washington, IN USDA Plant ID Number(s): P286	Comminuted chicken Perdue turkey product list available here
Kentucky	
Misty Lea Farm Poultry Processing Pembroke, KY USDA Plant ID Number(s): P40345	Young chicken carcasses No information readily available on products. (Chicken parts)*
Maine	
Tide Mill Organic Farm Township of Edmunds, ME USDA Plant ID Number(s): P1605	Young chicken carcasses List of products available here .
Maryland	
IHSAN Farms* Princess Anne, MD USDA Plant ID Number(s): P46897	Young chicken carcasses, chicken parts List of retail distributors available here .
Locust Point Farms* Elkton, MD USDA Plant ID Number(s): P39915+V39915	Young chicken, chicken parts, comminuted chicken List of products available here .
Massachusetts	
Samuel Holmes Inc. Everett, MA USDA Plant ID Number(s): P1525	Chicken parts Supplies the food service industry. Company information available here .
Michigan	
Michigan Turkey Producers Co-op Wyoming, MI USDA Plant ID Number(s): M20935+P20935	Comminuted turkey List of products available here . (Young turkey carcasses)*
Missouri	
Butterball (Turkey) Carthage, MO USDA Plant ID Number(s): M8727+P8727+V8727	Comminuted turkey List of products available here . (Young turkey carcasses)*

Plant Name	Product Types/Brands
Campo Lindo Farms Lathrop, MO USDA Plant ID Number(s): M27297+P27297	Young chicken List of stores and restaurants available here .
<i>New Jersey</i>	
Martin's Specialty Sausage Co Mickleton, NJ USDA Plant ID Number(s): M5351+P5351	Comminuted chicken List of products available here .
<i>New York</i>	
La Belle Farm Ferndale, NY USDA Plant ID Number(s): P19150+V19150	Young chicken carcasses, chicken parts List of products available here .
Pelleh Poultry Swan Lake, NY USDA Plant ID Number(s): M44121+P44121	Young chicken carcasses, chicken parts List of products available here .
White Lake Foods Ferndale, NY USDA Plant ID Number(s): M48281+P48281+V48281	Young chicken carcasses No information readily available on products. (Chicken parts)*
<i>North Carolina</i>	
Butterball Mount Olive, NC USDA Plant ID Number(s): M7345+P7345	Comminuted turkey List of products available here . (Young turkey carcasses)*
Butterball Raeford, NC USDA Plant ID Number(s): M46870+P46870	Comminuted turkey List of products available here . (Young turkey carcasses)*
Union Foods Rocky Mount, NC USDA Plant ID Number(s): M34371+P34371	Chicken parts No information readily available on products.
<i>Ohio</i>	
Gerber Poultry, Inc. Kidron, OH USDA Plant ID Number(s): P20604	Chicken parts List of products available here . (Young chicken carcasses, comminuted)*

Plant Name	Product Types/Brands
<i>Pennsylvania</i>	
Al-Kawthar Poultry Stevens, PA USDA Plant ID Number(s): P48466	Young chicken carcasses No information readily available on products.
David Elliot Poultry Farm, Inc. Scranton, PA USDA Plant ID Number(s): M7559+P134+V7559	Young chicken carcasses, chicken parts List of products and store locator available here .
Sensenig Turkey Farm, LLC Lititz, PA USDA Plant ID Number(s): P38466	Comminuted turkey No information readily available on products. (Young turkey carcasses)*
<i>Rhode Island</i>	
Baffoni's Poultry Farm Johnston, RI USDA Plant ID Number(s): P9378+V9378	Young chicken carcasses List of products available here .
Bayside Foods, Inc. (Doing business as Bonollo Provisions) Providence, RI USDA Plant ID Number(s): M5097+P5097	Chicken parts List of products available here .
Cola Foods Cranston, RI USDA Plant ID Number(s): M5268+P5268	Comminuted chicken List of brands available here .
<i>South Carolina</i>	
Palmetto Pigeon Plant Sumter, SC USDA Plant ID Number(s): P211	Young chicken carcasses No information readily available on products.
Vital Foods Abbeville, SC USDA Plant ID Number(s): M18237+P18237	Comminuted chicken No information readily available on products.
<i>Texas</i>	
H-E-B Meat Plant San Antonio, TX USDA Plant ID Number(s): M7231+P7231	Comminuted chicken List of brands available here . (Chicken parts)*

Plant Name	Product Types/Brands
J & Q Food (Doing business as Evergreen Poultry) Fort Worth, TX USDA Plant ID Number(s): M45457+P45457	Chicken parts No information readily available on products.
Windy Meadows Family Farm Campbell, TX USDA Plant ID Number(s): P44992	Chicken parts More information available here . (Young chicken carcasses)*
Vermont	
Misty Knoll Farm New Haven, VT USDA Plant ID Number(s): P18978	Young chicken List of products available here . (Chicken parts)*
Virginia	
Cargill Meat Solutions (Turkey products) Dayton, VA USDA Plant ID Number(s): P18	Comminuted chicken Cargill turkey brands available here . (Young turkey carcasses)*
New Market Poultry New Market, VA USDA Plant ID Number(s): P4602A	Chicken parts List of products available here .
James River Correctional Center State Farm, VA USDA Plant ID Number(s): M31843+P31843	Comminuted chicken No information readily available on products.
Washington	
Foster Farms Kelso, WA USDA Plant ID Number(s): P6164A	Chicken parts Product list available here . (Young chicken carcasses)*
Wisconsin	
Fortune Wisconsin, LLC Green Bay, WI USDA Plant ID Number(s): M1759+P1759	Chicken parts No information readily available on products.

* Represents other segment(s) of a plant that are not in Category 3.