

The Most Contaminated Poultry Plants in the U.S. Mid-Year 2025 Report

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 have been in Category 3 for most, if not all, of the past six months, meaning there is a higher risk of a *Salmonella* outbreak originating from one of these plants. Note that outbreaks can originate from plants in any category.

Chicken Slaughter and Processing Explained

This [infographic](#) from the National Chicken Council provides an explanation of how chickens are slaughtered and processed for meat. The process can be summarized in four major steps:

1. Receiving and slaughter. Chickens arrive at the plant from the farm where they are rendered unconscious and slaughtered.
2. Cleaning and Evisceration. This part of the process is highly automated where machines remove feathers, internal organs, and feet, and carcasses are washed and inspected by the USDA. Chickens are tested for bacteria, like *Salmonella*.
3. Processing and Preparation. Carcasses are cut and deboned to become different products – chicken breasts, drumsticks, thighs, and wings. Chickens also may be cooked in the plant or sent to another plant to be made into other products such as nuggets, patties and frozen meals.
4. Packaging and shipping. Chicken products are packaged, bagged or boxed. These products cannot leave the plant without being inspected by USDA. Finally, the chicken is shipped in a refrigerated truck to grocery stores, restaurants or distribution centers.

This chart on the most contaminated poultry plants uses USDA product type designations for the *Salmonella* test results. Therefore, ‘young chicken carcasses’ or ‘young turkey carcasses’ refers to the plants that conduct slaughtering, cleaning and evisceration. The ‘chicken parts’ or ‘comminuted’ (typically ground product) designations refer to the plants that conduct processing and preparation. For plants that do both slaughter and processing, the segment of the plant in Category 3 is listed while the other product type not in that category is designated in parentheses.

What Consumers Can Do

- Wash your hands in warm soapy water throughout the cooking process – before prepping, after handling raw meat, and again when finished. Also wash knives used on meat before using them to cut other foods.
- Use separate cutting boards for meat and other food products.
- Cook poultry to an internal temperature of **165° F** and use a meat thermometer to check.
- While shopping at the grocery store, keep raw meats in a disposable bag, away from other foods, especially ones you're likely to eat without cooking like fruits and vegetables.
- In the refrigerator, store raw meat in a bag or bowl to prevent leaking.
- Thaw frozen meat in the refrigerator so that it stays below 40° F. Doing so will impede the growth of bacteria.
- Avoid rinsing raw meat because it can spread bacteria around your sink or counter.

Bird Flu Implications

It is highly unlikely that chickens or turkeys with highly pathogenic avian influenza (HPAI) would make it to a slaughter plant and be processed into human food. Given its virulence, animals die quickly if contracted with HPAI and the virus spreads rapidly within a farm. As a result, farmers immediately destroy entire flocks if HPAI is detected to prevent further spread and before any birds are shipped to slaughter plants.

However, low pathogenic avian influenza (LPAI) (specifically [H9N2](#)) has the potential of increasing the risk of *Salmonella* contamination because chickens infected with both LPAI and *Salmonella* will shed more *Salmonella* and thus increase the chance of contamination of other birds in the flock. Also, the potential exists for LPAI (specifically [A\(H5\)](#) and [A\(H7\)](#)) viruses to evolve into HPAI.

The Most Contaminated Poultry Plants in the U.S.

(based on sample collections through May 31, 2025)

Plant Name	Product Types/Brands
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 . (Young turkey carcasses)*
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 .
California	
A1 Meat Solutions El Monte, CA USDA Plant ID Number(s): M34095+P34095+V34095	Chicken parts Provide products to retail and wholesale clients in the food industry.
Adesa International Ontario, CA USDA Plant ID Number(s): M44127+P44127	Chicken parts No information readily available on products.
Del Rey Meat & Seafood, Inc. Anaheim, CA USDA Plant ID Number(s): M46231+P46231	Chicken parts No information readily available on products.
Dupont Market (dba Grimaud Farms) Stockton, CA USDA Plant ID Number(s): P18438B	Young chicken carcasses, chicken parts Specialty poultry. More information here .
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 USDA Plant ID Number(s): M4846+P4846	Comminuted chicken Product list available here .

Plant Name	Product Types/Brands
Interstate Foods Compton, CA USDA Plant ID Number(s): M45855+P45855	Chicken parts No information readily available on products.
Leyen Foods La Puente, CA USDA Plant ID Number(s): M4177+P4177+I4177	Chicken parts List of brands served available here .
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)*
The 29ers Provisions Vernon, CA USDA Plant ID Number(s): M18994+P18994	Comminuted chicken, chicken parts No information readily available on products.
Delaware	
Perdue Foods Georgetown, DE USDA Plant ID Number(s): P2178	Comminuted chicken List of Perdue products here .
Georgia	
Fieldale Farms Corporation Gainesville, GA USDA Plant ID Number(s): M12650+P12650	Chicken parts Supplies many grocery store chains with private label chicken 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	Comminuted chicken Product list available here . (Chicken parts)*
Wabash Poultry Processing Forrest, IL USDA Plant ID Number(s): P46248A	Young chicken carcasses No information readily available on products.
Indiana	
Perdue Foods (Turkey processing) Washington, IN USDA Plant ID Number(s): P286	Comminuted turkey Perdue turkey product list available here

Plant Name	Product Types/Brands
Kansas	
Anco Poultry Processing (Bauman's Processing LLC) Garnett, KS USDA Plant ID Number(s): P38555	Chicken parts No information readily available on products.
Tyson Foods Emporia, KS USDA Plant ID Number(s): M245D+P245D+V245D	Chicken parts. Tyson chicken brands 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	
Holly Poultry Baltimore, MD USDA Plant ID Number(s): M1305+P1305+V1305	Chicken parts List of products available here .
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	
Catelli Brothers Sutton, MA USDA Plant ID Number(s): M8466+P8466	Chicken parts More information available here .
Michigan	
Otto's Poultry Middleville, MI USDA Plant ID Number(s): P32143	Chicken parts Direct-to-consumer sales. (Young chicken carcasses)*

Plant Name	Product Types/Brands
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)*
Campo Lindo Farms Lathrop, MO USDA Plant ID Number(s): M27297+P27297	Young chicken carcasses List of stores and restaurants available here .
Nebraska	
Lincoln Premium Poultry Fremont, NE USDA Plant ID Number(s): P48304	Young chicken carcasses Supplies poultry products for Costco. More information available here . (Chicken parts)*
New Jersey	
Martin's Specialty Sausage Co Mickleton, NJ USDA Plant ID Number(s): M5351+P5351	Comminuted chicken List of products available here .
Goffle Road Poultry Farm Wyckoff, NJ USDA Plant ID Number(s): P44974+V44974	Young chicken carcasses Direct sales to consumers, and wholesaler for local restaurants and stores. More info here .
New York	
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)*

Plant Name	Product Types/Brands
North Carolina	
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)*
Prestage Foods, Inc. St. Pauls, NC USDA Plant ID Number(s): P22000	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.
Pennsylvania	
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 .
Empire Kosher Poultry Mifflintown, PA USDA Plant ID Number(s): M1015+P1015+V1015	Chicken parts. List of products available here . (Young chicken carcasses, young turkey carcasses, comminuted turkey)*
Rhode Island	
Baffoni's Poultry Farm Johnston, RI USDA Plant ID Number(s): P9378+V9378	Young chicken carcasses List of products available here .
Cola Foods Cranston, RI USDA Plant ID Number(s): M5268+P5268	Comminuted chicken List of brands available here .
South Carolina	
Palmetto Pigeon Plant Sumter, SC USDA Plant ID Number(s): P211	Young chicken carcasses No information readily available on products.

Plant Name	Product Types/Brands
Vital Foods Abbeville, SC USDA Plant ID Number(s): M18237+P18237	Comminuted chicken No information readily available on products.
Texas	
Buckhead Meat & Seafood of Houston Houston, TX USDA Plant ID Number(s): M10+P7212+V10	Chicken parts Provides products for Sysco.
FW Farms Fort Worth, TX USDA Plant ID Number(s): M45288B+P45288B	Chicken parts No information readily available on products.
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 carcasses List of products available here . (Chicken parts)*
Virginia	
Cargill Meat Solutions (Turkey products) Dayton, VA USDA Plant ID Number(s): P18	Comminuted turkey Cargill turkey brands available here . (Young turkey carcasses)*
George's Foods, LLC Harrisonburg, VA USDA Plant ID Number(s): P2186	Chicken parts List of products and brands here . (Young chicken 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.

Plant Name	Product Types/Brands
Washington	
Foster Farms Kelso, WA USDA Plant ID Number(s): P6164A	Chicken parts Product list available here . (Young chicken carcasses)*
Perdue Foods LLC Mt. Vernon, WA USDA Plant ID Number(s): P6058	Young chicken carcasses (Chicken parts)*
Schenk Packing Co. Mt. Vernon, WA USDA Plant ID Number(s): M6056A+P6056A	Comminuted chicken More information available here .
Wisconsin	
Pine Creek Processing LLC Ridgeland, WI USDA Plant ID Number(s): M45525+P45525+V45525	Young chicken carcasses Organic certified custom processing plant; more information here .

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