



March 3, 2006

MEMORANDUM FOR AMI INSPECTION AND SCIENTIFIC AFFAIRS COMMITTEES

FROM: SKIP SEWARD

SUBJECT: FSIS COOKING TEMPERATURE FOR POULTRY

Dr. Richard Raymond held a conference call today to share FSIS' thoughts on simplifying the message to consumers on safe cooking temperatures for poultry. In lieu of having several temperatures depending on the specific type of poultry product, FSIS would like to have a single end-point temperature signifying the safety of cooked poultry.

Based on work-in-progress by a subcommittee of the National Advisory Committee on Microbiological Criteria for Foods, a preliminary decision has been made to recommend that all poultry be cooked to 165 °F (73.9 °C).

Although not provided in detail, the criteria used to make this decision included: a concern over heat-resistant *Salmonella*, the belief that a worst-case scenario of  $10^7$  salmonellae per gram before cooking requires a 7-log kill, concern that consumers are confused by the use of multiple temperatures for multiple products, and knowledge that such a temperature will also allow for the destruction of other potential microbial agents of concern such as avian influenza virus and *Campylobacter*.

A more formal announcement will follow the NACMCF meeting to be held on March 24, 2006 where it is hoped that the entire Committee will endorse the FSIS proposal. Dr. Raymond mentioned that after this time, it would be more likely that USDA would approach OIE in an attempt to influence the OIE recommendation of 158 °F (70 °C). It is believed that FDA and CDC will bring their guidance materials into line with the FSIS recommendation after the march meeting of NACMCF.

cc: P.BOYLE  
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