



**NORTH CAROLINA DEPARTMENT OF AGRICULTURE
AND CONSUMER SERVICES
MEAT AND POULTRY INSPECTION DIVISION
Raleigh, North Carolina**

Steve Troxler, Commissioner

MPID NOTICE	11-24	9-16-2024
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Microbiological Sampling Frame Update for State Inspected Establishments

I. PURPOSE

This notice provides inspection personnel with instructions for completing the Microbiological Sampling Frame Update (SFU) form for meat and poultry products produced in State-inspected establishments. An SFU should be completed for each new State-inspected establishment upon inauguration of inspection and each time there is a change in product produced at a State-inspected establishment. The information provided is used by the Raleigh office to generate sample requests.

II. CANCELLATION

MPID Notice 9-24 dated 7-3-24

III. REFERENCES

FSIS Directives 10,010.1, 10,250.1, 10,240.3; FSIS Notice 15-24

IV. COMPLETION OF THE SFU FORM

A. Starting at the top of the form:

- 1.** Fill in the Establishment Name, Est. Number, Area, Establishment Address, and Est. Phone Number.
- 2.** In the **RAW PRODUCTS** section:
 - Raw Intact Beef (Not Ground)
 - Check all product groups produced by the establishment.
 - Raw Non-Intact Beef (Ground)
 - Check all product groups produced by the establishment.

- Raw Intact Chicken Cuts (Legs, Breasts and Wings Only)
 - Check the box beside “Applicable Products” if the establishment produces any products listed.
 - Check the box beside “Establishment has an average daily production volume of raw intact chicken parts (legs, breasts, and wings only) of greater than 1,000 lbs” if that statement applies.
- Raw Non-Intact Poultry (Ground Only)
 - Check the box beside each species produced by the establishment.
 - Underneath each species produced by the establishment, check the box beside “Establishment has an average daily production volume of raw ground (species) of greater than 1,000 lbs” if that statement applies.
- Not Ready-To-Eat Breaded Stuffed Chicken Products
 - Check the box in this section if the establishment produces the applicable product(s).

3. In the POST LETHALITY EXPOSED READY-TO-EAT PRODUCTS section:

- Check all categories of post lethality exposed ready-to-eat products produced by the establishment.

4. In the NO PRODUCTS section:

- If no products as listed previously on this form are produced by the establishment for which you are completing the SFU form, check the box inside this section that states “No products listed above are produced at this establishment.”

5. In the REMARKS section add any comments as necessary that may aid in determining whether an establishment qualifies for one of the MPID product sampling programs.

6. The “Name of Person Completing This Form” and the “Survey Date” shall be typed into the applicable boxes.

V. SUBMISSION OF THE SFU FORM

- A.** Submit one copy of the form by e-mail to MPIDSampling@ncagr.gov. The Technical Assistance Unit will review and assign applicable sampling projects.

- B. Print a copy of the completed form and place it in the Laboratory Reports – Microbiological folder in the Inspector files at the establishment.

VI. PHIS – UPDATE ESTABLISHMENT PROFILE

- A. Upon completion of this form, perform an Update Establishment Profile task to update the Products section in the Establishment Profile of PHIS, as necessary, to ensure that the information captured in this form is reflected in PHIS.
- B. See [FSIS Directive 5300.1](#) for more information regarding managing the establishment profile in PHIS.

Attachment: [MPIS Form 6c \(rev. \(6/28/2024\)\)](#)

Dr. Karen Beck
State Director

DISTRIBUTION:
All MPID Personnel

SUBJECT CATEGORY:
Laboratory