

**Instructions for laboratories which confirm *Salmonella* from a red meat carcass or sample of minced meat, mechanically-separated meat or meat product.**

Food business operators (FBOs) are strongly encouraged to undertake typing of all *Salmonella*-positive isolated from red meat carcasses, samples of minced meats, mechanically separated meat or meat products. Please note that as a consequence of new regulations ([EC 1086/2011](#)) which came into force on the 1<sup>st</sup> December 2011, *Salmonella* isolated from fresh poultry meat cannot be serotyped using the free FSA service. The new EU-driven regulations make FBOs responsible for serotyping and thus specifically prevent the FSA from paying for the serotype determinations. FBOs with isolations other than from fresh poultry meat are not required to undertake *Salmonella* serotyping. However, by doing so FBOs will contribute to the compilation of a national dataset of *Salmonella* types isolated from red meat carcasses and processed meat which will be compared with isolates which have actually caused human disease. Provision of this data will enable a risk assessment to be undertaken on the proportionality of *Salmonella* criteria in raw meat. In the negotiations for the regulation, the UK-FSA was in favour of process criteria for all raw meat and did not support the food safety criteria for minced meat, meat preparations and meat products which was finally agreed by the majority of other member states.

All confirmed *Salmonella* that have been isolated from a red meat carcass, a sample of minced meat, mechanically-separated meat or meat product can be serotyped at no cost to the food business operator. In addition, *S. Typhimurium* and *S. Enteritidis* can be phage typed. The Agency currently has arrangements in place for isolate typing with the following *Salmonella* reference laboratories.

Salmonella Serotyping, FES  
VLA- Weybridge  
New Haw, Addlestone  
Surrey, KT15 3NB  
Tel. 01932 357473

Laboratory of Enteric Pathogens  
Specialist and Reference Microbiology Division  
Health Protection Agency  
61 Colindale Avenue  
London  
NW9 5HT  
Tel. 020 8200 4400

Scottish *Salmonella* Reference Laboratory  
Microbiology Department  
Stobhill Hospital  
Glasgow  
G21 3UW  
Tel: 0141 201 3013

*Salmonella* Unit  
Veterinary Sciences Division  
Department of Agriculture and Rural Development (NI)  
Stoney Road, Stormont  
Belfast  
BT4 3SD  
Tel: 028 90 525689

Laboratories that isolate confirmed *Salmonella* can send the isolate to one of the above laboratories. Ideally samples should be sent within 48 hours of confirmation.

The Food Standards Agency will pay all of the costs associated with the typing of *Salmonella* from red meat carcasses, a sample of minced meat, mechanically-separated meat or a meat product. Contract laboratories will be sent a bio-bottle and a pre-paid mailing label to their preferred *Salmonella* reference lab ready for their first isolation on request. To request a bio-bottle and a mailing label please send an email to [biobottle213@ukmeat.org](mailto:biobottle213@ukmeat.org).

### **Preparation of the isolate for sending to the reference laboratory**

1. Select a typical single colony of confirmed *Salmonella*. Using a sterile loop, streak the pure culture onto a nutrient agar plate or slope.
2. Label each culture that is sent with the information listed below.
  - Date of sampling
  - Food Business Operator's licence number
  - Supplying farm's postcode
  - The Food Business Operator's sample reference

All of this required information will be on the paperwork that the Food Business Operator sent along with their samples.

3. Fill in one FSA "**Request for Serotyping Form**" for each sample being sent. Copies of this form are attached to the end of this document.
4. Package the labelled culture and the accompanying paperwork securely and safely inside a biobottle and post it to the reference laboratory.

## Request for serotyping and phage typing of confirmed *Salmonella*



FOOD  
STANDARDS  
AGENCY

Meat Hygiene and Veterinary Division

Please note: This form should be used only for *Salmonella* isolated from red meat, poultry, minced meat, mechanically separated meat (MSM), meat products or meat preparations in UK plants.

Food Business Licence Number or Code:		Date of sample collection	
Food Business Name:			

Original sample type	<input type="checkbox"/> Cattle <input type="checkbox"/> Sheep <input type="checkbox"/> Pig <input type="checkbox"/> Poultry* (swab or excised tissues) <input type="checkbox"/> Minced meat <input type="checkbox"/> Meat product <input type="checkbox"/> Meat preparation <input type="checkbox"/> MSM
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Isolating Laboratory Name:			
Isolating Laboratory Contact: (The person that signed the test report)			
Isolating Laboratory Address:			
Postcode:			
Tel. Number:	STD code:	Number:	

Original Farm Postcode:	
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Food Business Operator's Sample ID:	
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\*Please note that from 1st December 2011, changes in the law caused by [EC 1086/2011](#) mean that the FSA cannot pay for the serotyping of salmonellas isolated from fresh poultry meat