According to the Paperwork Reduction Act of 1995, an agency may not conduct or sponsor, and a person is not required to respond to, a collection of information unless it displays a valid OMB control number. The valid OMB control number for this information collection is 0583-0151. The time required to complete this information collection is estimated to average 7-14 minutes depending on the path of questions each respondent gets, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information.

The USDA’s Food Safety and Inspection Service (FSIS) wants to hear from you - what you need to know and how we can better communicate with you. About the survey:

* **It asks questions about informational resources and materials you may need, as well as food defense and humane handling (if humane handling applies to you).**
* **It contains some technical information so we very much appreciate you taking time to complete this survey.**
* **It will help improve FSIS’ outreach and training efforts in ways that can better support you.**

This is a voluntary survey that should take about 7-14 minutes to complete. We keep individual responses confidential using an independent office within FSIS to analyze the data and results. In some cases, more than one person at your establishment may receive this survey. We encourage at least one of you to provide a response. Because we provide several links to documents in this survey, you are also welcome to download any that are relevant to your establishment.

Below are options for those small and very small establishments that wish to have their surveys administered in another language. Otherwise, please click on the Next button below to begin the survey.

Spanish1.

The Food Safety and Inspection Service would like to hear from you—how we can better communicate with you and what you need to know from us. If you would like us to send you this survey in Spanish, please select Yes below.

( ) Yes

Mandarin1.

The Food Safety and Inspection Service would like to hear from you—how we can better communicate with you and what you need to know from us. If you would like us to send you the survey in Mandarin, please select Yes below.

( ) Yes

Arabic1.

The Food Safety and Inspection Service would like to hear from you—how we can better communicate with you and what you need to know from us. If you would like us to send you the survey in Arabic, please select Yes below.

( ) Yes

Vietnamese1.

The Food Safety and Inspection Service would like to hear from you—how we can better communicate with you and what you need to know from us. If you would like us to send you the survey in Vietnamese, please select Yes below.

( ) Yes

1. **Are you an owner or plant manager of a small or very small meat and/or poultry establishment? (Definitions: A very small establishment has fewer than 10 employees or annual sales of less than**

$2.5 million, and a small establishment has 10 or more employees but fewer than 500).

( ) Yes

( ) No (end survey)

The first set of questions asks about how you get information about FSIS.

1. **How do you generally get information from or about FSIS? Please pick up to 5 of the most common ways.**

[ ] I am on an FSIS email listserv

[ ] I call FSIS’ Small Plant Help Desk when I have a question

[ ] I send an e-mail when I have a question

[ ] I contact “askFSIS” via phone or through the online “submit as question” option

[ ] FSIS Small Plant News

[ ] FSIS constituent updates

[ ] I do a Google or search engine search [ ] I check the FSIS Website

[ ] I participate in FSIS Webinars [ ] I watch FSIS YouTube videos

[ ] I get direct mailings from FSIS

[ ] I talk with FSIS inspection personnel

[ ] I contact my State HACCP Coordinator

[ ] I ask a rep at my industry association

[ ] Other\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. **Please rate the overall timeliness in getting the information you needed from your reaching out to someone, as selected in the previous question. (respondent will only see certain answer options selected in question 2)**

|  |  |
| --- | --- |
| **Topic** | **Timeframe Rating Scale** |
| I call FSIS’ Small Plant Help Desk when I have a question  I send an e-mail when I have a question  I contact “askFSIS” via phone or through the online “submit as question” option  I talk with FSIS inspection personnel  I contact my State HACCP Coordinator  I ask a rep at my industry association | ( ) Very timely  ( ) Timely  ( ) Somewhat timely  ( ) Neutral  ( ) Somewhat untimely  ( ) Untimely  ( ) Very untimely  ( ) I did not receive the information I needed |

1. **Please rate the overall ease in understanding the information you have received from FSIS or found online, as selected in the previous question (respondent will only see the answer options selected in question 2)**

|  |  |
| --- | --- |
| **Topic** | **Ease in Understanding the Information as Presented** |
| I am on an FSIS email listserv  FSIS Small Plant News  FSIS constituent updates  I do a Google or search engine search to find what I need  I find what I need by searching to the FSIS Website  I participate in FSIS Webinars  I watch FSIS YouTube videos  I get direct mailings from FSIS | ( ) Very easy ( ) Easy  ( ) Somewhat easy  ( ) Neutral  ( ) Somewhat difficult  ( ) Difficult  ( ) Very difficult   I did not find or receive the information I needed   I do not receive this information listed or use this way of finding it |

**S. Questions on Specific FSIS Resources for You**

In addition to providing written information and documents on our website, through emails, and other ways, FSIS has made two major resources available to small and very small establishments – the Small Plant Help Desk (1-877-FSIS-HELP or 1-877-374-7435), and webinars – and we want to know more about what you think of them.

* + **The Small Plant Help Desk provides information and technical assistance from FSIS employees who have experience working in meat, poultry or processed egg facilities.**
  + **FSIS has recently offered webinars for things like the compliance guideline for label approval, and on *Listeria* Controls at Retail.**

1. **Please rate the usefulness of the information you received from the Small Plant Help Desk.**

( ) I did not contact the Small Plant Help Desk in the last year (**skip to question 8**)

( ) Very useful **(skip to question 8)**

( ) Useful **(skip to question 8)**

( ) Somewhat useful

( ) Not very useful

( ) Not useful at all

1. **If you found the Small Plant Help Desk somewhat useful, not very useful, or not useful at all, please explain.**
2. **Please rate how knowledgeable the Small Plant Help Desk representative was in addressing your request.**

( ) Very knowledgeable

( ) Knowledgeable

( ) Somewhat knowledgeable

( ) Neutral

( ) Somewhat unknowledgeable

( ) Unknowledgeable

( ) Very unknowledgeable

1. **Please rate how effective you find the Webinar Information/Format.**

( ) I did not attend a webinar in the last year **(skip to 10)**

( ) Very effective (**skip to 10**)

( ) Effective (**skip to 10**)

( ) Somewhat effective

( ) Neutral

( ) Somewhat ineffective

( ) Ineffective

( ) Very ineffective

1. **If you found the Webinar Information/format to be somewhat effective, somewhat ineffective, ineffective, or very ineffective, please explain.**
2. **In what other key ways do you get information and updates regarding food safety regulatory compliance at least once a year? (select all that apply)**

[ ] National industry associations (e.g. AAMP, NMPAN, NAMI) [ ] Media (e.g. Meatingplace, Meat + Poultry)

[ ] Local (state, regional) industry associations [ ] University extension offices

[ ] Conferences

[ ] Word of mouth, including other establishment owners or personnel [ ] Other (please specify)

1. **Are there ways FSIS could deliver *guidance* and *written information* to you that would make it *easier* for you to understand and share? If so, please indicate the extent to which you agree with the following statements.**

|  |  |
| --- | --- |
| **Ways/Sources** | **Rating Scale** |
| FSIS generally does a good job at getting me the information I need I like getting compliance guidance materials mailed to me (hard copy, US postal service)  I like getting compliance guidance materials directly through email so I can print them out and circulate them to my employees  I like getting shorter brochures on specific topics I like getting one-pagers on specific topics  I like getting instructional DVDs (mailed)  I like getting specific You Tube video links (emailed) to me to show to my employees  I like having compliance guidelines shared during weekly meetings with inspection program personnel  I like, or would like, participating in an interactive webinar (s) so I can listen to information and ask questions in real time  I would like FSIS to partner/coordinate with land grant colleges to offer local events, e.g., food safety summits, etc., to allow for interaction with other plant management  I am generally able to find what I need on the website  Other | ( ) Strongly agree ( ) Agree  ( ) Slightly agree ( ) Neutral  ( ) Slightly disagree ( ) Disagree  ( ) Strongly disagree  ( ) I have not received information this way or through this source |

S. Usefulness of Guidelines

1. **Please rate how useful you find the following general FSIS compliance guidelines.**

|  |  |
| --- | --- |
| **FSIS Guidelines** | **Usefulness Rating Scale** |
| [FSIS Compliance Guideline HACCP Systems Validation](https://www.fsis.usda.gov/wps/wcm/connect/a70bb780-e1ff-4a35-9a9a-3fb40c8fe584/HACCP_Systems_Validation.pdf?MOD=AJPERES) (April 2015)  [Meat and Poultry Hazards and Controls Guide](https://www.fsis.usda.gov/wps/wcm/connect/3cd0a6a5-fcff-4809-a298-030f3cd711a9/Meat_and_Poultry_Hazards_Controls_Guide_10042005.pdf?MOD=AJPERES) (Oct 4, 2005)  [Fact Sheet: Appealing Inspection Decisions](https://www.fsis.usda.gov/wps/portal/fsis/topics/regulatory-compliance/compliance-guides-index/!ut/p/a1/04_Sj9CPykssy0xPLMnMz0vMAfGjzOINAg3MDC2dDbwMDIHQ08842MTDy8_YwMgYqCASWYG_paEbUEFYoL-3s7OBhZ8xkfpxAEcDQvq9iLDAqMjX2TddP6ogsSRDNzMvLV8_Ijk_tyAnMzEvOVU3vTQzJbUYKJ6SWqEfrh-F10B_E3QFWHwMUYDbSwW5oRFVPmnBnumKigBJZmxC/?1dmy&amp;current=true&amp;urile=wcm%3apath%3a%2Ffsis-content%2Finternet%2Fmain%2Ftopics%2Ffood-safety-education%2Fget-answers%2Ffood-safety-fact-sheets%2Fproduction-and-inspection%2Fappealing-inspection-decisions%2Fappeals) [Allergens and Ingredients of Public Health Concern:](https://www.fsis.usda.gov/wps/wcm/connect/f9cbb0e9-6b4d-4132-ae27-53e0b52e840e/Allergens-Ingredients.pdf?MOD=AJPERES)  [Identification, Prevention and Control, and Declaration](https://www.fsis.usda.gov/wps/wcm/connect/f9cbb0e9-6b4d-4132-ae27-53e0b52e840e/Allergens-Ingredients.pdf?MOD=AJPERES) [through Labeling](https://www.fsis.usda.gov/wps/wcm/connect/f9cbb0e9-6b4d-4132-ae27-53e0b52e840e/Allergens-Ingredients.pdf?MOD=AJPERES)  [FSIS Compliance Guideline for Controlling Meat and](https://www.fsis.usda.gov/wps/wcm/connect/6b7b5a65-9ad3-4f89-927d-078e564aca24/Compliance_Guide_Test_Hold_020113.pdf?MOD=AJPERES) [Poultry Products Pending FSIS Test Results](https://www.fsis.usda.gov/wps/wcm/connect/6b7b5a65-9ad3-4f89-927d-078e564aca24/Compliance_Guide_Test_Hold_020113.pdf?MOD=AJPERES) (Feb 1, 2013; PDF)  [Establishment Guidance for the Selection of a Commercial](https://www.fsis.usda.gov/wps/wcm/connect/464a4827-0c9a-4268-8651-b417bb6bba51/Guidance-Selection-Commercial-Private-Microbiological-Testing-lab-062013.pdf?MOD=AJPERES) [or Private Microbiological Testing Laboratory](https://www.fsis.usda.gov/wps/wcm/connect/464a4827-0c9a-4268-8651-b417bb6bba51/Guidance-Selection-Commercial-Private-Microbiological-Testing-lab-062013.pdf?MOD=AJPERES) (Revised June 2013)  [Sanitation Performance Standards Compliance Guideline](https://www.fsis.usda.gov/wps/portal/fsis/topics/regulatory-compliance/compliance-guides-index/sanitation-performance-standards/sanitation-compliance-guide) [Mobile Slaughter Unit Compliance Guide (May 24, 2010)](https://www.fsis.usda.gov/wps/wcm/connect/091d8968-f850-45e5-b7fa-f3473e0c3b0e/Compliance_Guide_Mobile_Slaughter.pdf?MOD=AJPERES)  [Compliance Guide for Residue Prevention (May 2013)](https://www.fsis.usda.gov/wps/wcm/connect/4625d1a1-088c-4c2c-a665-5c702b6c0647/Residue_Prevention_Comp_Guide.pdf?MOD=AJPERES) | ( ) I have not used this guideline because it is not applicable to what my establishment produces  ( ) I am not familiar with this guideline/wasn’t aware it was available ( ) Very useful  ( ) Useful  ( ) Somewhat useful ( ) Not very useful  ( ) Not useful at all |

1. **What products does your establishment “further process”? (select all that apply)**

[ ] Process – raw beef (e.g., fabricate steaks, roasts, grind, etc.)

[ ] Process – raw pork (e.g., fabricate pork cuts, process comminuted pork products include raw sausage, etc.)

[ ] Process – raw poultry (e.g., fabricate poultry parts, process comminuted poultry products, etc.) [ ] Ready-to-eat meat and poultry products (e.g., deli meat, hot dogs, cooked poultry, cooked beef, fermented and dried sausages, etc.) (**skip to question 15**)

[ ] I do not perform further processing of any of these products **(skip to 16)**

1. **As an establishment that conducts further processing of raw beef, pork and/or poultry, please rate how useful you find the following guidelines.**

|  |  |
| --- | --- |
| **FSIS Guidelines** | **Usefulness Rating Scale** |
| [FSIS Compliance Guideline for Minimizing the](https://www.fsis.usda.gov/wps/wcm/connect/1c7b15f7-2815-41d4-9897-2b0502d98429/Compliance-Guideline-STEC-Salmonella-Beef-Slaughter.pdf?MOD=AJPERES) [Risk of Shiga Toxin-Producing Escherichia coli](https://www.fsis.usda.gov/wps/wcm/connect/1c7b15f7-2815-41d4-9897-2b0502d98429/Compliance-Guideline-STEC-Salmonella-Beef-Slaughter.pdf?MOD=AJPERES) [(STEC) in Raw Beef (including Veal) Processing](https://www.fsis.usda.gov/wps/wcm/connect/1c7b15f7-2815-41d4-9897-2b0502d98429/Compliance-Guideline-STEC-Salmonella-Beef-Slaughter.pdf?MOD=AJPERES) [Operations](https://www.fsis.usda.gov/wps/wcm/connect/1c7b15f7-2815-41d4-9897-2b0502d98429/Compliance-Guideline-STEC-Salmonella-Beef-Slaughter.pdf?MOD=AJPERES)  [Compliance Guidelines for Establishments](https://www.fsis.usda.gov/wps/wcm/connect/e0f06d97-9026-4e1e-a0c2-1ac60b836fa6/Compliance-Guide-Est-Sampling-STEC.pdf?MOD=AJPERES) [Sampling Beef Trimmings for Shiga Toxin-](https://www.fsis.usda.gov/wps/wcm/connect/e0f06d97-9026-4e1e-a0c2-1ac60b836fa6/Compliance-Guide-Est-Sampling-STEC.pdf?MOD=AJPERES) [Producing *Escherichia coli* (STEC) Organisms or](https://www.fsis.usda.gov/wps/wcm/connect/e0f06d97-9026-4e1e-a0c2-1ac60b836fa6/Compliance-Guide-Est-Sampling-STEC.pdf?MOD=AJPERES) [Virulence Markers (March 2014)](https://www.fsis.usda.gov/wps/wcm/connect/e0f06d97-9026-4e1e-a0c2-1ac60b836fa6/Compliance-Guide-Est-Sampling-STEC.pdf?MOD=AJPERES)  [Compliance Guideline for E. coli O157:H7](https://www.fsis.usda.gov/wps/wcm/connect/74ed604b-5d6b-4d82-916c-a94c4427ddd6/Compliance-Guide-Ecoli-Tested-Claims.pdf?MOD=AJPERES) [Sampled and Tested Claims for Boneless Beef](https://www.fsis.usda.gov/wps/wcm/connect/74ed604b-5d6b-4d82-916c-a94c4427ddd6/Compliance-Guide-Ecoli-Tested-Claims.pdf?MOD=AJPERES)  [Manufacturing Trimming (“Trim”) (August 2014)](https://www.fsis.usda.gov/wps/wcm/connect/74ed604b-5d6b-4d82-916c-a94c4427ddd6/Compliance-Guide-Ecoli-Tested-Claims.pdf?MOD=AJPERES)  [FSIS Compliance Guideline for the Prevention](https://www.fsis.usda.gov/wps/wcm/connect/2ca75475-3efd-4fa7-8f34-7393c245a1df/Trichinella-Compliance-Guide-03162016.pdf?MOD=AJPERES) [and Control of Trichinella and Other Parasitic](https://www.fsis.usda.gov/wps/wcm/connect/2ca75475-3efd-4fa7-8f34-7393c245a1df/Trichinella-Compliance-Guide-03162016.pdf?MOD=AJPERES) [Hazards in Pork and Products Containing Pork](https://www.fsis.usda.gov/wps/wcm/connect/2ca75475-3efd-4fa7-8f34-7393c245a1df/Trichinella-Compliance-Guide-03162016.pdf?MOD=AJPERES)  [Draft Compliance Guideline for Controlling](https://www.fsis.usda.gov/wps/wcm/connect/6732c082-af40-415e-9b57-90533ea4c252/Controlling-Salmonella-Campylobacter-Poultry-2015.pdf?MOD=AJPERES) [*Salmonella* and *Campylobacter* in Raw Poultry](https://www.fsis.usda.gov/wps/wcm/connect/6732c082-af40-415e-9b57-90533ea4c252/Controlling-Salmonella-Campylobacter-Poultry-2015.pdf?MOD=AJPERES) [Fourth Edition (December 2015)](https://www.fsis.usda.gov/wps/wcm/connect/6732c082-af40-415e-9b57-90533ea4c252/Controlling-Salmonella-Campylobacter-Poultry-2015.pdf?MOD=AJPERES) | ( ) I have not used this guideline because it is not applicable to what my establishment produces  ( ) I am not familiar with this guideline/wasn’t aware it was available  ( ) Very useful ( ) Useful  ( ) Somewhat useful ( ) Not very useful  ( ) Not useful at all |

1. **As an establishment that conducts further processing of ready-to-eat meat and poultry products, please rate how useful you find the following guidelines.**

|  |  |
| --- | --- |
| **FSIS Guidelines**  [FSIS Compliance Guideline: Controlling *Listeria*](https://www.fsis.usda.gov/wps/wcm/connect/d3373299-50e6-47d6-a577-e74a1e549fde/Controlling-Lm-RTE-Guideline.pdf?MOD=AJPERES)[*monocytogenes* (Lm) in Post-lethality Exposed](https://www.fsis.usda.gov/wps/wcm/connect/d3373299-50e6-47d6-a577-e74a1e549fde/Controlling-Lm-RTE-Guideline.pdf?MOD=AJPERES) [Ready-to-Eat (RTE) Meat and Poultry Products](https://www.fsis.usda.gov/wps/wcm/connect/d3373299-50e6-47d6-a577-e74a1e549fde/Controlling-Lm-RTE-Guideline.pdf?MOD=AJPERES) (Jan 2014)  [FSIS Compliance Guideline for Meat and Poultry](https://www.fsis.usda.gov/wps/wcm/connect/5fd4a01d-a381-4134-8b91-99617e56a90a/Compliance-Guideline-Jerky-2014.pdf?MOD=AJPERES) [Jerky Produced by Small and Very Small](https://www.fsis.usda.gov/wps/wcm/connect/5fd4a01d-a381-4134-8b91-99617e56a90a/Compliance-Guideline-Jerky-2014.pdf?MOD=AJPERES) [Plants](https://www.fsis.usda.gov/wps/wcm/connect/5fd4a01d-a381-4134-8b91-99617e56a90a/Compliance-Guideline-Jerky-2014.pdf?MOD=AJPERES)(Aug 2014)  [FSIS *Salmonella* Compliance Guidelines for Small](https://www.fsis.usda.gov/wps/wcm/connect/bf3f01a1-a0b7-4902-a2df-a87c73d1b633/Salmonella-Compliance-Guideline-SVSP-RTE-Appendix-A.pdf?MOD=AJPERES) [and Very Small Meat and Poultry Establishments](https://www.fsis.usda.gov/wps/wcm/connect/bf3f01a1-a0b7-4902-a2df-a87c73d1b633/Salmonella-Compliance-Guideline-SVSP-RTE-Appendix-A.pdf?MOD=AJPERES) [that Produce Ready-to-Eat (RTE) Products and](https://www.fsis.usda.gov/wps/wcm/connect/bf3f01a1-a0b7-4902-a2df-a87c73d1b633/Salmonella-Compliance-Guideline-SVSP-RTE-Appendix-A.pdf?MOD=AJPERES) [Revised Appendix A](https://www.fsis.usda.gov/wps/wcm/connect/bf3f01a1-a0b7-4902-a2df-a87c73d1b633/Salmonella-Compliance-Guideline-SVSP-RTE-Appendix-A.pdf?MOD=AJPERES) (Jun 2017)  [FSIS Compliance Guideline for Stabilization](https://www.fsis.usda.gov/wps/wcm/connect/9ac49aba-46bc-443c-856b-59a3f51b924f/Compliance-Guideline-Stabilization-Appendix-B.pdf?MOD=AJPERES) [(Cooling and Hot-Holding) of Fully and Partially](https://www.fsis.usda.gov/wps/wcm/connect/9ac49aba-46bc-443c-856b-59a3f51b924f/Compliance-Guideline-Stabilization-Appendix-B.pdf?MOD=AJPERES) [Heat-Treated RTE and NRTE Meat and Poultry](https://www.fsis.usda.gov/wps/wcm/connect/9ac49aba-46bc-443c-856b-59a3f51b924f/Compliance-Guideline-Stabilization-Appendix-B.pdf?MOD=AJPERES) [Products Produced by Small and Very Small](https://www.fsis.usda.gov/wps/wcm/connect/9ac49aba-46bc-443c-856b-59a3f51b924f/Compliance-Guideline-Stabilization-Appendix-B.pdf?MOD=AJPERES) [Establishments and Revised Appendix B](https://www.fsis.usda.gov/wps/wcm/connect/9ac49aba-46bc-443c-856b-59a3f51b924f/Compliance-Guideline-Stabilization-Appendix-B.pdf?MOD=AJPERES) (Jun 2017) | **Usefulness**  ( ) I have not used this guideline because it is not applicable to what my establishment produces  ( ) I am not familiar with this guideline/wasn’t aware it was available  ( ) Very useful ( ) Useful  ( ) Somewhat useful ( ) Not very useful  ( ) Not useful at all |

1. **Do have any suggestions, if any, for how FSIS can improve their guidelines?**

1. **In addition to the compliance guidelines documents listed in previous questions, what additional topics would be most helpful for you to have more information on, if any? (check all that apply)** [ ] None

[ ] How to evaluate a process deviation [ ] Less than daily cleaning

[ ] Evaluating process control [ ] Labeling requirements

[ ] Public Health Information System (PHIS) reports [ ] Recalls or recall plans

[ ] Specified Risk Material (SRM)/Bovine Spongiform Encephalopathy (BSE) (beef products) [ ] Other, please specify,

1. **In addition to the compliance guidelines documents listed in previous questions, which topics have you needed to search for more information on in the past year, if any? (select all that apply)** [ ] None

[ ] How to evaluate a process deviation [ ] Less than daily cleaning

[ ] Evaluating process control [ ] Labeling requirements

[ ] Public Health Information System (PHIS) reports [ ] Recalls or recall plans

[ ] Specified Risk Material (SRM)/Bovine Spongiform Encephalopathy (BSE) (beef products) [ ] Other, please specify,

1. **Does your establishment conduct slaughter activities?**

( ) Yes

( ) No **(skip to 34)**

1. **What species do you slaughter at your establishment? (select all that apply) (Will program accordingly to skip to appropriate questions/sections)**

[ ] Livestock – cattle (including veal/calves) [ ] Livestock – sheep, goat, lamb

[ ] Livestock – swine

[ ] Poultry **(skip to 32)**

Humane Handling (goes to plants that slaughter only, need to program accordingly)

1. **Please select and rank up to 3 topics you find to be most challenging in complying with humane handling requirements.**

[ ] Inclement weather [ ] Truck unloading

[ ] Water and feed availability [ ] Ante-mortem inspection

[ ] Suspect and disabled

[ ] Electric prod/alternative object use [ ] Slips and falls

[ ] Stunning effectiveness

[ ] Conscious animals on the rail

[ ] Other, please specify,

[ ] I do not find any of these topics to be challenging in complying with requirements

1. **Please identify any humane handling topics below for which you would like to have FSIS provide more easily available information. (select all that apply)**

[ ] Proper way to handle different types of livestock

[ ] Proper use and maintenance of stunning equipment [ ] Proper use of restraint prior to stunning

[ ] Proper way to assess consciousness

[ ] Other, please specify [ ] None

FSIS has published humane handling regulations, outreach material, and a [2013 Compliance Guide](https://www.fsis.usda.gov/wps/wcm/connect/da6cb63d-5818-4999-84f1-72e6dabb9501/Comp-Guide-Systematic-Approach-Humane-Handling-Livestock.pdf?MOD=AJPERES) to promote compliance with regulatory requirements for humane handling and slaughter of livestock.

* **A systematic humane handling approach focuses on treating livestock in such a manner to minimize excitement, discomfort, and accidental injury the entire time that livestock are held in connection with slaughter.**
* **Although implementing a systematic approach is not a regulatory requirement, FSIS recommends an establishment having a systematic approach as the best way to ensure establishments meet the requirements of laws and regulations.**

1. **Based on the above definition, to what extent would you say you have been able to implement a systematic approach to humane handling in your establishment?**

( ) To a great extent

( ) To a modest extent ( ) To a slight extent

( ) I have not been able to implement a systematic approach **(skip to 29)**

( ) I don’t know enough about what a systematic approach is **(skip to 29)**

1. **What resources have you used to develop and implement your approach to humane handling, and how useful have they been?**

|  |  |
| --- | --- |
| **Resources** | **Usefulness Rating Scale** |
| FSIS compliance guidelines  Industry association publication materials Industry association assistance  Individual assistance from FSIS in-plant personnel AskFSIS  Small Plant Help Desk Other, please specify | ( ) Very useful ( ) Useful  ( ) Somewhat useful ( ) Not very useful  ( ) Not useful at all  ( ) I did not use this resource to develop my humane handling approach |

**The Agency recognizes that the humane handling of livestock has at times been a challenge for slaughter establishments, especially those establishments in the small and very small categories.  The following questions related to approaches to humane handling will help us better understand the challenges you face and to develop outreach resources to assist smaller slaughter establishments in addressing those humane handling challenges.**

1. **Please indicate the level to which you agree with the following statement: The systematic approach to humane handling I have implemented at my establishment is robust.**

(Robust means that it includes all elements of a systematic approach and, in addition, incorporates written procedures and written records, with both available for FSIS review, upon request.)

( ) Strongly agree ( ) Agree

( ) Somewhat agree ( ) Neutral

( ) Somewhat disagree ( ) Disagree

( ) Strongly disagree

( ) I don’t know enough about what FSIS means by “robust” **(skip to 28)**

1. **How easy or difficult is it to maintain a robust, systematic approach to humane handling?**

( ) Very easy (**skip to 28**) ( ) Easy (**skip to 28**)

( ) Somewhat easy ( ) Neutral

( ) Somewhat difficult ( ) Difficult

( ) Very difficult

1. **What are the key challenges, if any, to maintaining a robust, systematic approach to humane handling at your establishment? (Please check all that apply)**

[ ] Employee turnover [ ] Financial costs

[ ] Not enough time

[ ] I don’t know the elements of a robust, systematic approach [ ] I have never had a humane handling problem before

[ ] None

[ ] Other, please specify

1. **How do you communicate your systematic approach to humane handling within your establishment? (Please check all that apply)**

[ ] I/we have it documented in a written plan

[ ] I/we have it documented in our training information

[ ] I/we communicate it verbally through on-the-job training

[ ] I/we communicate it through periodic establishment meetings

[ ] I/we do not communicate it in in the above ways, yet we are confident that our establishment’s approach to humane handling is compliant

[ ] I/we do not communicate it in in the above ways, and would like assistance in ensuring our establishment’s approach to humane handling is compliant

1. **As an establishment that conducts meat slaughter activities, how useful, if at all, are the following FSIS guidelines?**

|  |  |
| --- | --- |
| **FSIS Guidelines** | **Usefulness Rating Scale** |
| [Compliance Guideline for Minimizing the Risk of](https://www.fsis.usda.gov/wps/wcm/connect/1c7b15f7-2815-41d4-9897-2b0502d98429/Compliance-Guideline-STEC-Salmonella-Beef-Slaughter.pdf?MOD=AJPERES) [Shiga Toxin-Producing Escherichia Coli (STEC) and](https://www.fsis.usda.gov/wps/wcm/connect/1c7b15f7-2815-41d4-9897-2b0502d98429/Compliance-Guideline-STEC-Salmonella-Beef-Slaughter.pdf?MOD=AJPERES) [Salmonella in Beef (including Veal) Slaughter](https://www.fsis.usda.gov/wps/wcm/connect/1c7b15f7-2815-41d4-9897-2b0502d98429/Compliance-Guideline-STEC-Salmonella-Beef-Slaughter.pdf?MOD=AJPERES) [Operations (2017)](https://www.fsis.usda.gov/wps/wcm/connect/1c7b15f7-2815-41d4-9897-2b0502d98429/Compliance-Guideline-STEC-Salmonella-Beef-Slaughter.pdf?MOD=AJPERES)  [Sanitary Dressing and Antimicrobial](https://www.fsis.usda.gov/wps/wcm/connect/ca5da196-7d99-453e-afcd-ccd3321ec131/Veal-Sampling-092015.pdf?MOD=AJPERES) [Implementation at Veal Slaughter](https://www.fsis.usda.gov/wps/wcm/connect/ca5da196-7d99-453e-afcd-ccd3321ec131/Veal-Sampling-092015.pdf?MOD=AJPERES) [Establishments: Identified Issues and Best](https://www.fsis.usda.gov/wps/wcm/connect/ca5da196-7d99-453e-afcd-ccd3321ec131/Veal-Sampling-092015.pdf?MOD=AJPERES) [Practices (September 2015)](https://www.fsis.usda.gov/wps/wcm/connect/ca5da196-7d99-453e-afcd-ccd3321ec131/Veal-Sampling-092015.pdf?MOD=AJPERES)  [Pre-harvest management Controls and](https://www.fsis.usda.gov/wps/wcm/connect/d5314cc7-1ef7-4586-bca2-f2ed86d9532f/Reducing-Ecoli-Shedding-in-Cattle.pdf?MOD=AJPERES) [Intervention Options for Reducing Shiga Toxin-](https://www.fsis.usda.gov/wps/wcm/connect/d5314cc7-1ef7-4586-bca2-f2ed86d9532f/Reducing-Ecoli-Shedding-in-Cattle.pdf?MOD=AJPERES) [producing Escherichia coli Shedding in Cattle: an](https://www.fsis.usda.gov/wps/wcm/connect/d5314cc7-1ef7-4586-bca2-f2ed86d9532f/Reducing-Ecoli-Shedding-in-Cattle.pdf?MOD=AJPERES) [Overview of Current Research](https://www.fsis.usda.gov/wps/wcm/connect/d5314cc7-1ef7-4586-bca2-f2ed86d9532f/Reducing-Ecoli-Shedding-in-Cattle.pdf?MOD=AJPERES)  [FSIS Compliance Guideline for the Prevention](https://www.fsis.usda.gov/wps/wcm/connect/2ca75475-3efd-4fa7-8f34-7393c245a1df/Trichinella-Compliance-Guide-03162016.pdf?MOD=AJPERES) [and Control of Trichinella and Other Parasitic](https://www.fsis.usda.gov/wps/wcm/connect/2ca75475-3efd-4fa7-8f34-7393c245a1df/Trichinella-Compliance-Guide-03162016.pdf?MOD=AJPERES) [Hazards in Pork and Products Containing Pork](https://www.fsis.usda.gov/wps/wcm/connect/2ca75475-3efd-4fa7-8f34-7393c245a1df/Trichinella-Compliance-Guide-03162016.pdf?MOD=AJPERES)  [Compliance Guideline for Controlling Salmonella](https://www.fsis.usda.gov/wps/wcm/connect/2ca75475-3efd-4fa7-8f34-7393c245a1df/Trichinella-Compliance-Guide-03162016.pdf?MOD=AJPERES) [in Market Hogs](https://www.fsis.usda.gov/wps/wcm/connect/2ca75475-3efd-4fa7-8f34-7393c245a1df/Trichinella-Compliance-Guide-03162016.pdf?MOD=AJPERES) | ( ) I have not used this guideline because it is not applicable to what my establishment produces  ( ) I am not familiar with this guideline/wasn’t aware it was available  ( ) Very useful ( ) Useful  ( ) Somewhat useful ( ) Not very useful  ( ) Not useful at all |

1. **Do have any suggestions for how FSIS can improve its guidelines?**
2. **What is your establishment’s primary stunning method?**

( ) Electrical stunning ( ) Captive bolt

( ) Firearm ( ) Gas

( ) Other, please specify

1. **As an establishment that conducts poultry slaughter activities, how useful, if at all, are the following FSIS guidelines?**

|  |  |
| --- | --- |
| **FSIS Guidelines** | **Usefulness Rating Scale** |
| [Draft Compliance Guideline for Controlling](https://www.fsis.usda.gov/wps/wcm/connect/6732c082-af40-415e-9b57-90533ea4c252/Controlling-Salmonella-Campylobacter-Poultry-2015.pdf?MOD=AJPERES) [*Salmonella* and *Campylobacter* in Raw Poultry](https://www.fsis.usda.gov/wps/wcm/connect/6732c082-af40-415e-9b57-90533ea4c252/Controlling-Salmonella-Campylobacter-Poultry-2015.pdf?MOD=AJPERES) [Fourth Edition (December 2015)](https://www.fsis.usda.gov/wps/wcm/connect/6732c082-af40-415e-9b57-90533ea4c252/Controlling-Salmonella-Campylobacter-Poultry-2015.pdf?MOD=AJPERES)  [Guidelines for *Escherichia coli* Testing for Process](https://www.fsis.usda.gov/wps/wcm/connect/3efc7f8e-e6a2-4997-91ba-9c579c2a1f14/Guideline_for_Ecoli_Testing_Slaughter_Estab.pdf?MOD=AJPERES) [Control Verification in Poultry Slaughter](https://www.fsis.usda.gov/wps/wcm/connect/3efc7f8e-e6a2-4997-91ba-9c579c2a1f14/Guideline_for_Ecoli_Testing_Slaughter_Estab.pdf?MOD=AJPERES) [Establishments](https://www.fsis.usda.gov/wps/wcm/connect/3efc7f8e-e6a2-4997-91ba-9c579c2a1f14/Guideline_for_Ecoli_Testing_Slaughter_Estab.pdf?MOD=AJPERES)  [FSIS Compliance Guideline: Modernization of](https://www.fsis.usda.gov/wps/wcm/connect/a18d541e-77d2-40cf-a045-b2d2d13b070d/Microbiological-Testing-Raw-Poultry.pdf?MOD=AJPERES) [Poultry Slaughter Inspection Microbiological](https://www.fsis.usda.gov/wps/wcm/connect/a18d541e-77d2-40cf-a045-b2d2d13b070d/Microbiological-Testing-Raw-Poultry.pdf?MOD=AJPERES) | ( ) I have not used this guideline because it is not applicable to what my establishment produces  ( ) I am not familiar with this guideline/wasn’t aware it was available  ( ) Very useful ( ) Useful  ( ) Somewhat useful ( ) Not very useful |
| [Sampling of Raw Poultry (June 2015)](https://www.fsis.usda.gov/wps/wcm/connect/a18d541e-77d2-40cf-a045-b2d2d13b070d/Microbiological-Testing-Raw-Poultry.pdf?MOD=AJPERES)  [Modernization of Poultry Slaughter Inspection:](https://www.fsis.usda.gov/wps/wcm/connect/7a0a728e-3b29-49e9-9c1b-ec55f2f04887/Chilling-Requirements-1014.pdf?MOD=AJPERES) [Chilling Requirements](https://www.fsis.usda.gov/wps/wcm/connect/7a0a728e-3b29-49e9-9c1b-ec55f2f04887/Chilling-Requirements-1014.pdf?MOD=AJPERES)  [Guidance for Determining Whether a Poultry](https://www.fsis.usda.gov/wps/wcm/connect/0c410cbe-9f0c-4981-86a3-a0e3e3229959/Poultry_Slaughter_Exemption_0406.pdf?MOD=AJPERES) [Slaughter or Processing Operation is Exempt](https://www.fsis.usda.gov/wps/wcm/connect/0c410cbe-9f0c-4981-86a3-a0e3e3229959/Poultry_Slaughter_Exemption_0406.pdf?MOD=AJPERES) [from Inspection Requirements of the Poultry](https://www.fsis.usda.gov/wps/wcm/connect/0c410cbe-9f0c-4981-86a3-a0e3e3229959/Poultry_Slaughter_Exemption_0406.pdf?MOD=AJPERES) [Products Inspection Act (April 2006)](https://www.fsis.usda.gov/wps/wcm/connect/0c410cbe-9f0c-4981-86a3-a0e3e3229959/Poultry_Slaughter_Exemption_0406.pdf?MOD=AJPERES) | ( ) Not useful at all |

1. **Do have any suggestions for how FSIS can improve their guidelines?**

S. Food Defense

Food defense practices are policies, procedures, or countermeasures to mitigate vulnerability to intentional contamination of products.

1. **FSIS provides information and resources to assist establishments with implementing food defense practices on its food defense website** [**www.fsis.usda.gov/fooddefense**](http://www.fsis.usda.gov/fooddefense)**). Please indicate below how easy or difficult it is to access information and resources on it.**

( ) I have not visited the FSIS food defense website ( ) Very easy

( ) Easy

( ) Somewhat easy ( ) Neutral

( ) Somewhat difficult ( ) Difficult

( ) Very difficult

1. **Do you currently implement any food defense practices at your establishment?**

( ) Yes

( ) No **(skip to 38)**

1. **What are the food defense practices that you regularly implement?** (check all that apply)

[ ] **Preventing unauthorized access to the facility** (e.g, locked doors, fence around the perimeter of facility, security guards, alarm system, controlled-access system)

[ ] **Preventing access to restricted areas within the facility** (i.e., areas where you want to control access)

[ ] **Personnel security measures** (e.g., background checks, employee identification system, restricting personal items in operational areas)

[ ] **Management controls** (e.g., food defense plan, tracking customer complaints/comments for trends, maintaining a policy for handling suspect persons/disgruntled employees, items, and events) [ ] **Promoting situational awareness for employees** (e.g., food defense training, maintaining a system for employees to report suspicious activity/behavior)

[ ] **Cyber security** (e.g., protecting computer and industrial control systems through firewalls and passwords, maintaining updated computer virus detection systems)

[ ] **Implementing practices for processing activities that have been identified as being more vulnerable to intentional contamination** (e.g., coating, mixing, grinding, rework, ingredient staging/prep/addition)

[ ] **Implementing food defense practices in storage areas** (e.g., raw materials, liquid storage, chemicals and hazardous materials, labels and packaging materials)

[ ] **Implementing food defense practices for shipping and receiving activities** (e.g., bulk liquid receiving/loading, verifying transportation vendors and drivers)

[ ] **Incident response procedures or plans** (e.g., recall plan, records maintenance for trace-back of raw materials and trace-forward of finished products in the event a contamination incident occurs)

[ ] **Vulnerability assessments** – an assessment to identify vulnerabilities within or outside of a facility that may lead to intentional contamination of product

[ ] **None**

[ ] **Other**, please specify

1. **What resources have you used to develop and implement your food defense practices, and how useful have they been? (Choose all that apply)**

|  |  |
| --- | --- |
| **Resources** | **Usefulness Rating Scale** |
| [FSIS food defense plan template](https://www.fsis.usda.gov/wps/wcm/connect/673736b4-dd67-464f-a565-57f42fd984bd/Form-5420-5-General-Food-Defense-Plan.pdf?MOD=AJPERES)  [FSIS Guide to Food Defense in Slaughter and](https://www.fsis.usda.gov/wps/wcm/connect/f6d603ab-61b1-4ed0-9414-3f8688ba44d7/Food_Defense_Facilities_Brochure_Slaughter.pdf?MOD=AJPERES) [Processing Facilities](https://www.fsis.usda.gov/wps/wcm/connect/f6d603ab-61b1-4ed0-9414-3f8688ba44d7/Food_Defense_Facilities_Brochure_Slaughter.pdf?MOD=AJPERES) (brochure)  [Food Defense in FSIS-Regulated Establishments](https://www.fsis.usda.gov/wps/wcm/connect/f9664245-9e26-41c2-9a2c-63639a7d740f/Food-Defense-In-Regulated-Establishments.pdf?MOD=AJPERES) (brochure)  FSIS Food Defense Preparedness and Recall Exercise Package ([FD-PREP](https://www.fsis.usda.gov/wps/portal/fsis/topics/food-defense-defense-and-emergency-response/tools-resources-training/fd-prep/fd-prep))  [Food Defense Risk Mitigation Tool](https://www.fsis.usda.gov/wps/portal/fsis/topics/food-defense-defense-and-emergency-response/tools-resources-training/risk-mitigation-tool/ct_index) Other | ( ) Very useful ( ) Useful  ( ) Somewhat useful ( ) Slightly useful  ( ) Not useful at all  ( ) I have not used this resource/information |

1. **Please identify some of the main reasons why you don’t implement food defense practices? (Reasons may include, but may not be limited to, believing that implementing food defense practices in your establishment aren’t necessary, not having enough time or resources, not knowing which food defense practices are most applicable to your establishment, needing more guidance on how to select or implement food defense practices, etc.)**
2. **To better assist your establishment with implementation of food defense practices, please identify any of the topics below for which you would like to have FSIS provide more easily available information. (select all that apply)**

[ ] **Preventing unauthorized access to the facility** (e.g., locked doors, fence around the perimeter of facility, security guards, alarm system, controlled-access system)

[ ] **Preventing access to restricted areas within the facility** (i.e., areas where you want to control access)

[ ] **Personnel security measures** (e.g., background checks, employee identification system, restricting personal items in operational areas)

[ ] **Management controls** (e.g., food defense plan, tracking customer complaints/comments for trends, maintaining a policy for handling suspect persons/disgruntled employees, items, and events) [ ] **Promoting situational awareness for employees** (e.g., food defense training, maintaining a system for employees to report suspicious activity/behavior)

[ ] **Cyber security** (e.g., protecting computer and industrial control systems through firewalls and passwords, maintaining updated computer virus detection systems)

[ ] **Implementing practices for processing activities that have been identified as being more vulnerable to intentional contamination** (e.g., coating, mixing, grinding, rework, ingredient staging/prep/addition)

[ ] **Implementing food defense practices in storage areas** (e.g., raw materials, liquid storage, chemicals and hazardous materials, labels and packaging materials)

[ ] **Implementing food defense practices for shipping and receiving activities** (e.g., bulk liquid receiving/loading, verifying transportation vendors and drivers)

[ ] **Incident response procedures or plans** (e.g., recall plan, records maintenance for trace-back of raw materials and trace-forward of finished products in the event a contamination incident occurs)

[ ] **Vulnerability assessments** – an assessment to identify vulnerabilities within or outside of a facility that may lead to intentional contamination of product

[ ] I don’t need FSIS to provide any additional information

[ ] Other, please specify

1. **Please provide any additional comments you may have about materials, outreach, website enhancements to improve usability, or other information that FSIS could provide about food defense practices, or other comments you have about food defense.**

S. Demographic Information

1. **Based on the number of employees, is your establishment considered to be:**

( ) Very Small (fewer than 10 employees or annual sales of less than $2.5 million) **(skip to 43)**

( ) Small (10 or more employees but fewer than 500)

1. **Please identify below the range that best reflects the specific number of employees in your establishment.**

( ) Less than 10 employees ( ) 11 – 50 employees

( ) 51 – 100 employees

( ) 101-150

1. **Please identify the type of slaughter and/or processing activities that are conducted within your establishment. (select all that apply)**

[ ] Meat slaughter **(skip to 45)**

[ ] Poultry slaughter

[ ] Meat processing (end survey)

[ ] Poultry processing (end survey)

1. **What are the average daily slaughter volumes (lbs per day) for your establishment for poultry? (end survey)**

( ) 0

( ) 1-100

( ) 101-1,000

( ) 1,001-3,000

( ) 3,001-6,000

( ) 6,001-50,000

( ) 50,001 – 250,000

( ) greater than 250,000

1. **What species are slaughtered at your establishment? (select all that apply)**

[ ] Cattle [ ] Beef

[ ] Veal/Calves [ ] Swine

[ ] Sheep

[ ] Goat/Lamb

[ ] Other, please specify

1. **What are the average daily slaughter volumes (lbs per day) for your establishment for livestock (i.e., cattle, calves, sheep, swine, and other livestock to include goats and other equines)**

( ) 0

( ) 1-100

( ) 101-1,000

( ) 1,001-3,000

( ) 3,001-6,000

( ) 6,001-50,000

( ) 50,001 – 250,000

( ) Greater than 250,000