

Munsell's Poultry Processing E-coli, Salmonella and Campylobacter Reduction

Munsell's Poultry Processing is responsible for passing E-coli, Salmonella and Campylobacter testing. We have policies and procedures in place to help minimize contamination.

Growers need to put in place intervention as well. Take away all food at least 12 hours before processing. Please see the following links to control salmonella in live productions.

www.safe-poultry.com

<http://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/poultry-preparation>