

**Table 11: Percent Positive *Salmonella* Tests for RTE meat and poultry products, CY 2003**

	Target	Low Target	Not Heat Treated Shelf Stable	Heat Treated Shelf Stable	Fully Cooked Not Shelf Stable	Product with Secondary Inhibitors Not Shelf Stable	Summary by Product Type
<b>Peeled Sausage</b>	0.00 <sup>a</sup>	0.00	0.00	0.00	2.04	0.00	0.14
<b>Type Product</b>	<b>1</b> (0/595) <sup>b</sup>	(0/83)	(0/3)	(0/5)	(1/49)	(0/5)	(1/740)
<b>Unpeeled Sausage</b>	0.13	0.00	0.00	0.00	0.00	0.00	0.10
<b>Type Product</b>	<b>2</b> (1/767)	(0/117)	(0/3)	(0/12)	(0/86)	(0/8)	(1/993)
<b>Large Mass Chopped and Formed</b>	0.00	0.00	0.00	0.00	0.00	0.00	0.00
<b>Type Product</b>	<b>3</b> (0/178)	(0/19)	(0/0)	(0/1)	(0/16)	(0/0)	(0/214)
<b>Large Mass Whole Muscle</b>	0.00	0.00	0.00	0.00	0.00	0.00	0.00
<b>Type Product</b>	<b>4</b> (0/414)	(0/43)	(0/1)	(0/3)	(0/31)	(0/3)	(0/495)
<b>Small Mass Chopped and Formed</b>	0.00	0.00	0.00	0.00	0.00	0.00	0.00
<b>Type Product</b>	<b>5</b> (0/244)	(0/62)	(0/2)	(0/15)	(0/31)	(0/0)	(0/354)
<b>Small Mass Whole Muscle</b>	0.25	0.00	0.00	0.00	0.00	0.00	0.17
<b>Type Product</b>	<b>6</b> (1/406)	(0/112)	(0/0)	(0/28)	(0/23)	(0/5)	(1/574)
<b>Salads/Pate/ Spreads</b>	0.00	0.00	0.00	0.00	0.00	0.00	0.00
<b>Type Product</b>	<b>7</b> (0/161)	(0/41)	(0/0)	(0/0)	(0/6)	(0/0)	(0/208)
<b>Sliced, Diced and Shredded</b>	0.00	0.00	0.00	0.00	0.00	0.00	0.00
<b>Type Product</b>	<b>8</b> (0/947)	(0/173)	(0/2)	(0/10)	(0/62)	(0/0)	(0/1194)
<b>Multi-component Products</b>	0.21	0.00	0.00	0.00	0.00	0.00	0.15
<b>Type Product</b>	<b>9</b> (1/487)	(0/120)	(0/0)	(0/0)	(0/57)	(0/0)	(1/664)
<b>Other</b>	0.00	0.00	0.00	0.00	0.00	0.00	0.00
<b>Type Product</b>	<b>10</b> (0/137)	(0/62)	(0/2)	(0/7)	(0/14)	(0/1)	(0/223)
<b>Summary by HACCP Process Type</b>	0.07 (3/4336)	0.00 (0/832)	0.00 (0/13)	0.00 (0/81)	0.27 (1/375)	0.00 (0/22)	0.07 (4/5659)

<sup>a</sup> Percent Positive

<sup>b</sup> (Number Positive/Number Analyzed x 100) in 325 grams of tested product