

Table 12: Percent Positive *L. monocytogenes* 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
Peeled Sausage	0.84 ^a	1.20	0.00	0.00	0.00	0.00	0.81
Type Product	1 (5/595) ^b	(1/83)	(0/3)	(0/5)	(0/49)	(0/5)	(6/740)
Unpeeled Sausage	0.39	0.85	0.00	0.00	0.00	0.00	0.40
Type Product	2 (3/767)	(1/117)	(0/3)	(0/12)	(0/86)	(0/8)	(4/993)
Large Mass Chopped and Formed	0.56	0.00	0.00	0.00	0.00	0.00	0.47
Type Product	3 (1/178)	(0/19)	(0/0)	(0/1)	(0/16)	(0/0)	(1/214)
Large Mass Whole Muscle	0.48	0.00	0.00	0.00	0.00	0.00	0.40
Type Product	4 (2/414)	(0/43)	(0/1)	(0/3)	(0/31)	(0/3)	(2/495)
Small Mass Chopped and Formed	0.41	0.00	0.00	0.00	0.00	0.00	0.28
Type Product	5 (1/243)	(0/62)	(0/2)	(0/15)	(0/31)	(0/0)	(1/353)
Small Mass Whole Muscle	0.25	1.79	0.00	0.00	0.00	0.00	0.52
Type Product	6 (1/406)	(2/112)	(0/0)	(0/28)	(0/23)	(0/5)	(3/574)
Salads/Pate/ Spreads	1.24	2.44	0.00	0.00	0.00	0.00	1.44
Type Product	7 (2/161)	(1/41)	(0/0)	(0/0)	(0/6)	(0/0)	(3/208)
Sliced, Diced and Shredded	1.90	0.58	0.00	0.00	0.00	0.00	1.59
Type Product	8 (18/947)	(1/173)	(0/2)	(0/10)	(0/62)	(0/0)	(19/1194)
Multi-component Products	0.41	0.83	0.00	0.00	1.75	0.00	0.60
Type Product	9 (2/487)	(1/120)	(0/0)	(0/0)	(1/57)	(0/0)	(4/664)
Other	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Type Product	10 (0/137)	(0/62)	(0/2)	(0/7)	(0/14)	(0/1)	(0/223)
Summary by HACCP Process Type	0.81 (35/4335)	0.84 (7/832)	0.00 (0/13)	0.00 (0/81)	0.27 (1/375)	0.00 (0/22)	0.76 (43/5658)

^a Percent Positive

^b (Number Positive/Number Analyzed x 100) in 25 grams of tested product