

Table 15. Percent Positive *Salmonella* Tests for RTE meat and poultry, CY 2005

		ALLRTE	RTERISK1	RTE001	Summary by Product Type
<b>Peeled Sausage</b>		0.00 <sup>a</sup>	0.57	0.17	0.28
<b>Type Product</b>	<b>1</b>	(0/143) <sup>b</sup>	(2/348)	(1/592)	(3/1083)
<b>Unpeeled Sausage</b>		0.00	0.00	0.06	0.03
<b>Type Product</b>	<b>2</b>	(0/587)	(0/1196)	(1/1658)	(1/3441)
<b>Large Mass</b>		0.00	0.00	0.27	0.14
<b>Chopped and Formed</b>	<b>3</b>	(0/92)	(0/230)	(1/376)	(1/698)
<b>Large Mass</b>		0.00	0.00	0.00	0.00
<b>Whole Muscle</b>	<b>4</b>	(0/203)	(0/437)	(0/672)	(0/1312)
<b>Small Mass</b>		0.34	0.00	0.00	0.07
<b>Chopped and Formed</b>	<b>5</b>	(1/294)	(0/577)	(0/484)	(1/1355)
<b>Small Mass</b>		0.00	0.00	0.00	0.00
<b>Whole Muscle</b>	<b>6</b>	(0/204)	(0/423)	(0/318)	(0/945)
<b>Salads/Pate'/</b>		0.00	0.00	0.00	0.00
<b>Spreads</b>	<b>7</b>	(0/126)	(0/278)	(0/336)	(0/740)
<b>Sliced, Diced and</b>		0.00	0.07	0.05	0.05
<b>Shredded</b>	<b>8</b>	(0/592)	(1/1410)	(1/1853)	(2/3855)
<b>Multi-component</b>		0.00	0.00	0.00	0.00
<b>Products</b>	<b>9</b>	(0/510)	(0/1087)	(0/738)	(0/2335)
<b>Other</b>		0.00	1.14	0.00	0.49
	<b>10</b>	(0/55)	(1/88)	(0/62)	(1/205)
<b>Summary by HACCP</b>		0.04	0.07	0.06	0.06
<b>Process Type</b>		(1/2806)	(4/6074)	(4/7089)	(9/15,969)

<sup>a</sup> Percent Positive

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