

Table 16. Percent Positive *Listeria monocytogenes* Tests for RTE meat and poultry, CY 2005

		ALLRTE	RTERISK1	RTE001	Summary by Product Type
<b>Peeled Sausage</b>		1.40 <sup>a</sup>	0.29	0.34	0.46
<b>Type Product</b>	<b>1</b>	(2/143) <sup>b</sup>	(1/348)	(2/592)	(5/1083)
<b>Unpeeled Sausage</b>		0.51	0.59	0.97	0.76
<b>Type Product</b>	<b>2</b>	(3/587)	(7/1195)	(16/1658)	(26/3440)
<b>Large Mass</b>		0.00	1.30	0.27	0.57
<b>Chopped and Formed</b>	<b>3</b>	(0/92)	(3/230)	(1/376)	(4/698)
<b>Large Mass</b>		0.00	0.92	0.74	0.69
<b>Whole Muscle</b>	<b>4</b>	(0/203)	(4/436)	(5/672)	(9/1311)
<b>Small Mass</b>		0.34	1.21	1.24	1.03
<b>Chopped and Formed</b>	<b>5</b>	(1/294)	(7/577)	(6/484)	(14/1355)
<b>Small Mass</b>		0.98	0.00	0.63	0.42
<b>Whole Muscle</b>	<b>6</b>	(2/204)	(0/423)	(2/318)	(4/945)
<b>Salads/Pate'/</b>		0.79	1.08	0.60	0.81
<b>Spreads</b>	<b>7</b>	(1/126)	(3/278)	(2/336)	(6/740)
<b>Sliced, Diced and</b>		0.84	0.64	0.65	0.67
<b>Shredded</b>	<b>8</b>	(5/592)	(9/1410)	(12/1853)	(26/3855)
<b>Multi-component</b>		0.78	0.46	0.68	0.60
<b>Products</b>	<b>9</b>	(4/510)	(5/1087)	(5/738)	(14/2335)
<b>Other</b>		0.00	0.00	0.00	0.00
	<b>10</b>	(0/55)	(0/88)	(0/62)	(0/205)
<b>Summary by HACCP</b>		0.64	0.64	0.72	0.68
<b>Process Type</b>		(18/2806)	(39/6072)	(51/7089)	(108/15,967)

<sup>a</sup> Percent Positive

<sup>b</sup> (Number Positive/Number Analyzed x 100) in 25 grams of tested product