

**Relative Risk of Illness per Serving among 24 Types
of Processed Meat and Poultry Products**

Scores by Panelist (n = 23)

| Panelist | Raw intact beef | Raw intact pork | Raw intact meat – no beef or pork | Raw intact chicken | Raw intact turkey | Raw intact poultry – no chicken or turkey | Raw ground or otherwise non-intact beef | Raw ground or otherwise non-intact pork | Raw ground or otherwise non-intact meat – no beef or pork | Raw ground or otherwise non-intact chicken | Raw ground or otherwise non-intact turkey | Raw ground or otherwise non-intact poultry – no chicken or turkey | Raw otherwise processed meat | Raw otherwise processed poultry |
|----------------|-----------------|-----------------|-----------------------------------|--------------------|-------------------|---|---|---|---|--|---|---|------------------------------|---------------------------------|
| P1 | 2 | 2 | 2 | 5 | 5 | 5 | 5 | 5 | 5 | 10 | 10 | 10 | 2 | 3 |
| P2 | 1 | 2 | 2 | 10 | 10 | 10 | 10 | 8 | 10 | 12 | 15 | 15 | 1 | 2 |
| P3 | 400 | 250 | 1,000 | 600 | 400 | 1,000 | 6,000 | 3,000 | 30,000 | 25,000 | 20,000 | 30,000 | 30,000 | 30,000 |
| P4 | 3,000 | 1,000 | 1,000 | 5,000 | 5,000 | 5,000 | 100,000 | 50,000 | 50,000 | 200,000 | 150,000 | 150,000 | 50,000 | 50,000 |
| P5 | 4 | 4 | 4 | 4 | 4 | 4 | 10 | 10 | 10 | 10 | 10 | 10 | 10 | 10 |
| P6 | 8 | 6 | 9 | 9 | 9 | 9 | 10 | 8 | 10 | 10 | 10 | 10 | 10 | 10 |
| P7 | 2 | 2 | 3 | 3 | 3 | 3 | 3 | 3 | 3 | 4 | 4 | 4 | 2 | 2 |
| P8 | 5 | 5 | 5 | 10 | 10 | 10 | 10 | 8 | 10 | 8 | 8 | 10 | 3 | 3 |
| P10 | 2.1 | 1.9 | 2.1 | 2.2 | 2.2 | 2.4 | 3 | 2.8 | 2.7 | 3 | 3 | 2.8 | 1.2 | 1.2 |
| P11 | 1 | 1 | 3 | 8 | 9 | 8 | 5 | 3 | 4 | 9 | 10 | 9 | 8 | 8 |
| P12 | 2 | 2 | 6 | 8 | 8 | 8 | 5 | 4 | 5 | 10 | 10 | 10 | 10 | 10 |
| P13 | 20 | 20 | 20 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 |
| P14 | 5 | 5 | 5 | 25 | 25 | 25 | 15 | 15 | 15 | 25 | 25 | 25 | 10 | 10 |
| P15 | 25 | 20 | 15 | 50 | 50 | 50 | 35 | 20 | 15 | 40 | 40 | 40 | 12 | 12 |
| P16 | 4 | 4 | 5 | 7 | 8 | 6 | 10 | 9 | 8 | 9 | 9 | 8 | 4 | 4 |
| P17 | 1.25 | 1.25 | 2 | 2 | 2.5 | 2 | 5 | 1.5 | 2 | 2 | 2 | 2.5 | 2 | 2.5 |
| P18 | 5 | 3 | 5 | 8 | 8 | 5 | 10 | 10 | 10 | 10 | 10 | 10 | 4 | 4 |
| P19 | 2 | 2 | 2 | 3 | 3 | 3 | 3.5 | 3.5 | 3.5 | 4.5 | 4.5 | 4.5 | 3.5 | 3.5 |
| P20 | 2 | 3 | 2 | 5 | 5 | 5 | 10 | 3 | 2 | 3 | 3 | 3 | 7 | 5 |
| P21 | 6 | 5 | 5 | 10 | 10 | 9 | 8 | 7 | 7 | 8 | 8 | 7 | 5 | 5 |
| P22 | 12 | 8 | 10 | 18 | 14 | 12 | 20 | 14 | 14 | 24 | 22 | 20 | 20 | 24 |
| P23 | 8 | 8 | 9 | 8 | 8 | 8 | 10 | 9 | 9 | 10 | 10 | 10 | 7 | 7 |
| P24 | 7 | 6.8 | 6.8 | 9.8 | 9.8 | 9.8 | 9.8 | 9.7 | 9.7 | 10 | 10 | 9.8 | 8.5 | 8.8 |
| minimum | 1.0 | 1.0 | 2.0 | 2.0 | 2.2 | 2.0 | 3.0 | 1.5 | 2.0 | 2.0 | 2.0 | 2.5 | 1.0 | 1.2 |
| maximum | 3,000 | 1,000 | 1,000 | 5,000 | 5,000 | 5,000 | 100,000 | 50,000 | 50,000 | 200,000 | 150,000 | 150,000 | 50,000 | 50,000 |
| median | 5.0 | 4.0 | 5.0 | 8.0 | 9.0 | 8.0 | 10.0 | 8.0 | 9.7 | 10.0 | 10.0 | 10.0 | 7.0 | 7.0 |

**Relative Risk of Illness per Serving among 24 Types
of Processed Meat and Poultry Products**

Scores by Panelist (n = 23)

| RTE acidified / fermented meat (without cooking) | RTE acidified / fermented poultry (without cooking) | RTE dried meat | RTE dried poultry | RTE salt - cured meat | RTE salt - cured poultry | RTE fully - cooked meat | RTE fully - cooked poultry | RTE meat fully-cooked without subsequent exposure to the environment | RTE poultry fully- cooked without subsequent exposure to the environment | Maximum |
|---|---|-------------------|----------------------|-----------------------------|-----------------------------|----------------------------|----------------------------------|--|--|-------------|
| 1.5 | 1.5 | 1.5 | 1.5 | 1.5 | 2 | 1.25 | 1.25 | 1 | 1 | 10.0 |
| 2 | 2 | 2 | 3 | 2 | 4 | 6 | 8 | 3 | 3 | 15.0 |
| 40,000,000 | 40,000,000 | 200,000,000 | 300,000,000 | 600,000 | 2,500,000 | 1 | 10,000 | 3 | 30,000 | 300,000,000 |
| 10 | 20 | 500 | 100 | 10 | 10 | 125 | 250 | 1 | 1 | 200,000 |
| 1 | 1 | 2 | 2 | 2 | 2 | 2 | 2 | 1 | 1 | 10.0 |
| 6 | 6 | 2.5 | 2.5 | 2 | 2 | 7 | 7 | 1 | 1 | 10.0 |
| 1 | 1 | 1 | 1 | 1 | 1 | 1 | 1 | 1 | 1 | 4.0 |
| 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 1 | 1 | 10.0 |
| 1.5 | 1.5 | 1.2 | 1.2 | 1.1 | 1.1 | 2.5 | 2.5 | 1 | 1 | 3.0 |
| 3 | 3 | 3 | 4 | 2 | 2 | 8 | 8 | 5 | 5 | 10.0 |
| 2 | 2 | 1 | 1 | 1 | 2 | 3 | 3 | 1 | 2 | 10.0 |
| 20 | 20 | 1 | 5 | 1 | 1 | 1 | 1 | 1 | 1 | 100.0 |
| 1 | 1 | 1 | 1 | 1 | 1 | 1 | 1 | 1 | 1 | 25.0 |
| 4 | 4 | 8 | 8 | 8 | 8 | 12 | 12 | 1 | 1 | 50.0 |
| 2 | 2 | 1 | 1 | 4 | 4 | 5 | 5 | 3 | 3 | 10.0 |
| 1.5 | 1.5 | 1.5 | 1 | 1.5 | 1.5 | 2 | 2.5 | 1.5 | 1.5 | 5.0 |
| 2 | 2 | 2 | 2 | 2 | 2 | 3 | 3 | 1 | 1 | 10.0 |
| 2 | 2 | 2 | 2 | 2 | 2 | 5 | 5 | 1 | 1 | 5.0 |
| 5 | 5 | 1 | 1 | 1.5 | 1.5 | 5 | 7 | 1.5 | 4 | 10.0 |
| 3 | 3 | 2 | 2 | 3 | 3 | 4 | 4 | 1 | 1 | 10.0 |
| 4 | 6 | 2 | 2 | 2 | 2 | 6 | 8 | 1 | 1 | 24.0 |
| 5 | 5 | 1 | 1 | 1 | 2 | 3 | 3 | 3 | 3 | 10.0 |
| 2.5 | 2.9 | 3 | 4 | 3 | 3 | 1.6 | 1.6 | 1 | 1.3 | 5.7 |
| 1.0 | 1.0 | 1.0 | 1.0 | 1.0 | 1.0 | 1.0 | 1.0 | 1.0 | 1.0 | 3.0 |
| 40,000,000 | 40,000,000 | 200,000,000 | 300,000,000 | 600,000 | 2,500,000 | 125 | 10,000 | 5.0 | 30,000 | 300,000,000 |
| 2.0 | 2.0 | 2.0 | 2.0 | 2.0 | 2.0 | 3.0 | 3.0 | 1.0 | 1.0 | 10.0 |

**Relative Risks per Serving among 24 Types
of Processed Meat and Poultry Products**

Respondent: P1

| Finished Product Type | Score | Brief Explanation of Your Score (If Needed) |
|--|--------------|--|
| Raw intact beef | 2 | |
| Raw intact pork | 2 | |
| Raw intact meat – other than beef or pork | 2 | |
| Raw intact chicken | 5 | |
| Raw intact turkey | 5 | |
| Raw intact poultry – other than chicken or turkey | 5 | |
| Raw ground, comminuted, or otherwise non-intact beef | 5 | |
| Raw ground, comminuted, or otherwise non-intact pork | 5 | |
| Raw ground, comminuted, or otherwise non-intact meat – other than beef or pork | 5 | |
| Raw ground, comminuted, or otherwise non-intact chicken | 10 | |
| Raw ground, comminuted, or otherwise non-intact turkey | 10 | |
| Raw ground, comminuted, or otherwise non-intact poultry – other than chicken or turkey | 10 | |
| Raw otherwise processed meat | 2 | |
| Raw otherwise processed poultry | 3 | |
| RTE acidified/fermented meat (without cooking) | 1.5 | |
| RTE acidified/fermented poultry (without cooking) | 1.5 | |
| RTE dried meat | 1.5 | |
| RTE dried poultry | 1.5 | |
| RTE salt - cured meat | 1.5 | |
| RTE salt - cured poultry | 2 | |
| RTE fully - cooked meat | 1.25 | |
| RTE fully - cooked poultry | 1.25 | |
| RTE meat fully-cooked without subsequent exposure to the environment | 1 | |
| RTE poultry fully-cooked without subsequent exposure to the environment | 1 | |

**Relative Risks per Serving among 24 Types
of Processed Meat and Poultry Products**

Respondent: P2

| Finished Product Type | Score | Brief Explanation of Your Score (If Needed) |
|--|--------------|--|
| Raw intact beef | 1 | |
| Raw intact pork | 2 | |
| Raw intact meat – other than beef or pork | 2 | |
| Raw intact chicken | 10 | |
| Raw intact turkey | 10 | |
| Raw intact poultry – other than chicken or turkey | 10 | |
| Raw ground, comminuted, or otherwise non-intact beef | 10 | |
| Raw ground, comminuted, or otherwise non-intact pork | 8 | |
| Raw ground, comminuted, or otherwise non-intact meat – other than beef or pork | 10 | |
| Raw ground, comminuted, or otherwise non-intact chicken | 12 | |
| Raw ground, comminuted, or otherwise non-intact turkey | 15 | |
| Raw ground, comminuted, or otherwise non-intact poultry – other than chicken or turkey | 15 | |
| Raw otherwise processed meat | 1 | |
| Raw otherwise processed poultry | 2 | |
| RTE acidified/fermented meat (without cooking) | 2 | |
| RTE acidified/fermented poultry (without cooking) | 2 | |
| RTE dried meat | 2 | |
| RTE dried poultry | 3 | |
| RTE salt - cured meat | 2 | |
| RTE salt - cured poultry | 4 | |
| RTE fully - cooked meat | 6 | |
| RTE fully - cooked poultry | 8 | |
| RTE meat fully-cooked without subsequent exposure to the environment | 3 | |
| RTE poultry fully-cooked without subsequent exposure to the environment | 3 | |

**Relative Risks per Serving among 24 Types
of Processed Meat and Poultry Products**

Respondent: P3

| Finished Product Type | Score | Brief Explanation of Your Score (If Needed) |
|--|--------------|---|
| Raw intact beef | 400 | 45% High, using 2003 baseline, add consumer cooking, assume consumer cooking is 5 log reduction |
| Raw intact pork | 250 | 25%, 2003 baseline, add consumer cooking |
| Raw intact meat – other than beef or pork | 1,000 | Assume 100% contam, add consumer cooking |
| Raw intact chicken | 600 | 60% 2003 baseline, add consumer cooking |
| Raw intact turkey | 400 | 40% extrapolation, 2003 baseline, add consumer cooking |
| Raw intact poultry – other than chicken or turkey | 1,000 | Assume 100% contam, add consumer cooking |
| Raw ground, comminuted, or otherwise non-intact beef | 6,000 | 20% 2003 baseline, add consumer cooking |
| Raw ground, comminuted, or otherwise non-intact pork | 3,000 | 12% More like beef, estimate from beef, add consumer cooking |
| Raw ground, comminuted, or otherwise non-intact meat – other than beef or pork | 30,000 | Assume 100% contam, add consumer cooking |
| Raw ground, comminuted, or otherwise non-intact chicken | 25,000 | 80%, add consumer cooking |
| Raw ground, comminuted, or otherwise non-intact turkey | 20,000 | 60%, add consumer cooking |
| Raw ground, comminuted, or otherwise non-intact poultry – other than chicken or turkey | 30,000 | Assume 100% contam, add consumer cooking |
| Raw otherwise processed meat | 30,000 | Assume 100% contam, add consumer cooking |
| Raw otherwise processed poultry | 30,000 | Assume 100%, contam, add consumer cooking |
| RTE acidified/fermented meat (without cooking) | 40,000,000 | Acidification log reduction, paoli pg 30, 0.6 |
| RTE acidified/fermented poultry (without cooking) | 40,000,000 | Acidification log reduction, paoli pg 30, 0.6 |
| RTE dried meat | 200,000,000 | Drieg log red, paoli pg 30, 1.3 |
| RTE dried poultry | 300,000,000 | Dried log red, paoli pg 30, 1.3*1.5 |
| RTE salt - cured meat | 600,000 | Salt log red, paoli prosciutto - 1.2 |
| RTE salt - cured poultry | 2,500,000 | Salt log red, paoli prosciutto - 1.2 poultry factor |
| RTE fully - cooked meat | 1 | Paoli page 30 about -7 logs |
| RTE fully - cooked poultry | 10,000 | Paoli page 30 about -3 logs |
| RTE meat fully-cooked without subsequent exposure to the environment | 3 | Subtract Listeria, minimal effect (0.5 log?) |
| RTE poultry fully-cooked without subsequent exposure to the environment | 30,000 | Subtract Listeria, minimal effect (0.5 log?) |

**Relative Risks per Serving among 24 Types
of Processed Meat and Poultry Products**

Respondent: P4

| Finished Product Type | Score | Brief Explanation of Your Score (If Needed) |
|--|--------------|--|
| Raw intact beef | 3,000 | Assume not infected or "made tenderized" |
| Raw intact pork | 1,000 | |
| Raw intact meat – other than beef or pork | 1,000 | |
| Raw intact chicken | 5,000 | |
| Raw intact turkey | 5,000 | |
| Raw intact poultry – other than chicken or turkey | 5,000 | |
| Raw ground, comminuted, or otherwise non-intact beef | 100,000 | Because of risk of O157 or MDR Salmonella |
| Raw ground, comminuted, or otherwise non-intact pork | 50,000 | |
| Raw ground, comminuted, or otherwise non-intact meat – other than beef or pork | 50,000 | |
| Raw ground, comminuted, or otherwise non-intact chicken | 200,000 | |
| Raw ground, comminuted, or otherwise non-intact turkey | 150,000 | |
| Raw ground, comminuted, or otherwise non-intact poultry – other than chicken or turkey | 150,000 | |
| Raw otherwise processed meat | 50,000 | |
| Raw otherwise processed poultry | 50,000 | |
| RTE acidified/fermented meat (without cooking) | 10 | |
| RTE acidified/fermented poultry (without cooking) | 20 | |
| RTE dried meat | 500 | Principally Salmonella |
| RTE dried poultry | 100 | |
| RTE salt - cured meat | 10 | |
| RTE salt - cured poultry | 10 | |
| RTE fully - cooked meat | 125 | Principally Listeria |
| RTE fully - cooked poultry | 250 | Principally Listeria |
| RTE meat fully-cooked without subsequent exposure to the environment | 1 | Presume no customer mishandling |
| RTE poultry fully-cooked without subsequent exposure to the environment | 1 | Presume no customer mishandling |

**Relative Risks per Serving among 24 Types
of Processed Meat and Poultry Products**

Respondent: P5

| Finished Product Type | Score | Brief Explanation of Your Score (If Needed) |
|--|--------------|--|
| Raw intact beef | 4 | |
| Raw intact pork | 4 | |
| Raw intact meat – other than beef or pork | 4 | |
| Raw intact chicken | 4 | |
| Raw intact turkey | 4 | |
| Raw intact poultry – other than chicken or turkey | 4 | |
| Raw ground, comminuted, or otherwise non-intact beef | 10 | |
| Raw ground, comminuted, or otherwise non-intact pork | 10 | |
| Raw ground, comminuted, or otherwise non-intact meat – other than beef or pork | 10 | |
| Raw ground, comminuted, or otherwise non-intact chicken | 10 | |
| Raw ground, comminuted, or otherwise non-intact turkey | 10 | |
| Raw ground, comminuted, or otherwise non-intact poultry – other than chicken or turkey | 10 | |
| Raw otherwise processed meat | 10 | |
| Raw otherwise processed poultry | 10 | |
| RTE acidified/fermented meat (without cooking) | 1 | |
| RTE acidified/fermented poultry (without cooking) | 1 | |
| RTE dried meat | 2 | |
| RTE dried poultry | 2 | |
| RTE salt - cured meat | 2 | |
| RTE salt - cured poultry | 2 | |
| RTE fully - cooked meat | 2 | |
| RTE fully - cooked poultry | 2 | |
| RTE meat fully-cooked without subsequent exposure to the environment | 1 | |
| RTE poultry fully-cooked without subsequent exposure to the environment | 1 | |

**Relative Risks per Serving among 24 Types
of Processed Meat and Poultry Products**

Respondent: P6

| Finished Product Type | Score | Brief Explanation of Your Score (If Needed) |
|--|--------------|--|
| Raw intact beef | 8 | |
| Raw intact pork | 6 | |
| Raw intact meat – other than beef or pork | 9 | |
| Raw intact chicken | 9 | |
| Raw intact turkey | 9 | |
| Raw intact poultry – other than chicken or turkey | 9 | |
| Raw ground, comminuted, or otherwise non-intact beef | 10 | |
| Raw ground, comminuted, or otherwise non-intact pork | 8 | |
| Raw ground, comminuted, or otherwise non-intact meat – other than beef or pork | 10 | |
| Raw ground, comminuted, or otherwise non-intact chicken | 10 | |
| Raw ground, comminuted, or otherwise non-intact turkey | 10 | |
| Raw ground, comminuted, or otherwise non-intact poultry – other than chicken or turkey | 10 | |
| Raw otherwise processed meat | 10 | |
| Raw otherwise processed poultry | 10 | |
| RTE acidified/fermented meat (without cooking) | 6 | |
| RTE acidified/fermented poultry (without cooking) | 6 | |
| RTE dried meat | 2.5 | |
| RTE dried poultry | 2.5 | |
| RTE salt - cured meat | 2 | |
| RTE salt - cured poultry | 2 | |
| RTE fully - cooked meat | 7 | |
| RTE fully - cooked poultry | 7 | |
| RTE meat fully-cooked without subsequent exposure to the environment | 1 | |
| RTE poultry fully-cooked without subsequent exposure to the environment | 1 | |

**Relative Risks per Serving among 24 Types
of Processed Meat and Poultry Products**

Respondent: P7

| Finished Product Type | Score | Brief Explanation of Your Score (If Needed) |
|--|--------------|--|
| Raw intact beef | 2 | |
| Raw intact pork | 2 | |
| Raw intact meat – other than beef or pork | 3 | |
| Raw intact chicken | 3 | |
| Raw intact turkey | 3 | |
| Raw intact poultry – other than chicken or turkey | 3 | |
| Raw ground, comminuted, or otherwise non-intact beef | 3 | |
| Raw ground, comminuted, or otherwise non-intact pork | 3 | |
| Raw ground, comminuted, or otherwise non-intact meat – other than beef or pork | 3 | |
| Raw ground, comminuted, or otherwise non-intact chicken | 4 | |
| Raw ground, comminuted, or otherwise non-intact turkey | 4 | |
| Raw ground, comminuted, or otherwise non-intact poultry – other than chicken or turkey | 4 | |
| Raw otherwise processed meat | 2 | |
| Raw otherwise processed poultry | 2 | |
| RTE acidified/fermented meat (without cooking) | 1 | |
| RTE acidified/fermented poultry (without cooking) | 1 | |
| RTE dried meat | 1 | |
| RTE dried poultry | 1 | |
| RTE salt - cured meat | 1 | |
| RTE salt - cured poultry | 1 | |
| RTE fully - cooked meat | 1 | |
| RTE fully - cooked poultry | 1 | |
| RTE meat fully-cooked without subsequent exposure to the environment | 1 | |
| RTE poultry fully-cooked without subsequent exposure to the environment | 1 | |

**Relative Risks per Serving among 24 Types
of Processed Meat and Poultry Products**

Respondent: P8

| Finished Product Type | Score | Brief Explanation of Your Score (If Needed) |
|--|--------------|--|
| Raw intact beef | 5 | |
| Raw intact pork | 5 | |
| Raw intact meat – other than beef or pork | 5 | |
| Raw intact chicken | 10 | Risk is high because stuffed chicken is included |
| Raw intact turkey | 10 | Risk is high because stuffed turkey is included |
| Raw intact poultry – other than chicken or turkey | 10 | Risk is high because stuffed product is included |
| Raw ground, comminuted, or otherwise non-intact beef | 10 | |
| Raw ground, comminuted, or otherwise non-intact pork | 8 | |
| Raw ground, comminuted, or otherwise non-intact meat – other than beef or pork | 10 | |
| Raw ground, comminuted, or otherwise non-intact chicken | 8 | |
| Raw ground, comminuted, or otherwise non-intact turkey | 8 | |
| Raw ground, comminuted, or otherwise non-intact poultry – other than chicken or turkey | 10 | |
| Raw otherwise processed meat | 3 | |
| Raw otherwise processed poultry | 3 | |
| RTE acidified/fermented meat (without cooking) | 2 | |
| RTE acidified/fermented poultry (without cooking) | 2 | |
| RTE dried meat | 2 | |
| RTE dried poultry | 2 | |
| RTE salt - cured meat | 2 | |
| RTE salt - cured poultry | 2 | |
| RTE fully - cooked meat | 2 | |
| RTE fully - cooked poultry | 2 | |
| RTE meat fully-cooked without subsequent exposure to the environment | 1 | |
| RTE poultry fully-cooked without subsequent exposure to the environment | 1 | |

**Relative Risks per Serving among 24 Types
of Processed Meat and Poultry Products**

Respondent: P10

| Finished Product Type | Score | Brief Explanation of Your Score (If Needed) |
|--|--------------|--|
| Raw intact beef | 2.1 | |
| Raw intact pork | 1.9 | |
| Raw intact meat – other than beef or pork | 2.1 | |
| Raw intact chicken | 2.2 | |
| Raw intact turkey | 2.2 | |
| Raw intact poultry – other than chicken or turkey | 2.4 | |
| Raw ground, comminuted, or otherwise non-intact beef | 3 | |
| Raw ground, comminuted, or otherwise non-intact pork | 2.8 | |
| Raw ground, comminuted, or otherwise non-intact meat – other than beef or pork | 2.7 | |
| Raw ground, comminuted, or otherwise non-intact chicken | 3 | |
| Raw ground, comminuted, or otherwise non-intact turkey | 3 | |
| Raw ground, comminuted, or otherwise non-intact poultry – other than chicken or turkey | 2.8 | |
| Raw otherwise processed meat | 1.2 | |
| Raw otherwise processed poultry | 1.2 | |
| RTE acidified/fermented meat (without cooking) | 1.5 | |
| RTE acidified/fermented poultry (without cooking) | 1.5 | |
| RTE dried meat | 1.2 | |
| RTE dried poultry | 1.2 | |
| RTE salt - cured meat | 1.1 | |
| RTE salt - cured poultry | 1.1 | |
| RTE fully - cooked meat | 2.5 | |
| RTE fully - cooked poultry | 2.5 | |
| RTE meat fully-cooked without subsequent exposure to the environment | 1 | |
| RTE poultry fully-cooked without subsequent exposure to the environment | 1 | |

**Relative Risks per Serving among 24 Types
of Processed Meat and Poultry Products**

Respondent: P11

| Finished Product Type | Score | Brief Explanation of Your Score (If Needed) |
|--|--------------|--|
| Raw intact beef | 1 | |
| Raw intact pork | 1 | |
| Raw intact meat – other than beef or pork | 3 | cultural preparations. |
| Raw intact chicken | 8 | |
| Raw intact turkey | 9 | |
| Raw intact poultry – other than chicken or turkey | 8 | |
| Raw ground, comminuted, or otherwise non-intact beef | 5 | |
| Raw ground, comminuted, or otherwise non-intact pork | 3 | |
| Raw ground, comminuted, or otherwise non-intact meat – other than beef or pork | 4 | |
| Raw ground, comminuted, or otherwise non-intact chicken | 9 | |
| Raw ground, comminuted, or otherwise non-intact turkey | 10 | |
| Raw ground, comminuted, or otherwise non-intact poultry – other than chicken or turkey | 9 | |
| Raw otherwise processed meat | 8 | |
| Raw otherwise processed poultry | 8 | Microwave cooking by consumers |
| RTE acidified/fermented meat (without cooking) | 3 | |
| RTE acidified/fermented poultry (without cooking) | 3 | |
| RTE dried meat | 3 | |
| RTE dried poultry | 4 | |
| RTE salt - cured meat | 2 | |
| RTE salt - cured poultry | 2 | |
| RTE fully - cooked meat | 8 | |
| RTE fully - cooked poultry | 8 | |
| RTE meat fully-cooked without subsequent exposure to the environment | 5 | |
| RTE poultry fully-cooked without subsequent exposure to the environment | 5 | |

**Relative Risks per Serving among 24 Types
of Processed Meat and Poultry Products**

Respondent: P12

| Finished Product Type | Score | Brief Explanation of Your Score (If Needed) |
|--|--------------|--|
| Raw intact beef | 2 | |
| Raw intact pork | 2 | |
| Raw intact meat – other than beef or pork | 6 | |
| Raw intact chicken | 8 | |
| Raw intact turkey | 8 | |
| Raw intact poultry – other than chicken or turkey | 8 | |
| Raw ground, comminuted, or otherwise non-intact beef | 5 | |
| Raw ground, comminuted, or otherwise non-intact pork | 4 | |
| Raw ground, comminuted, or otherwise non-intact meat – other than beef or pork | 5 | |
| Raw ground, comminuted, or otherwise non-intact chicken | 10 | |
| Raw ground, comminuted, or otherwise non-intact turkey | 10 | |
| Raw ground, comminuted, or otherwise non-intact poultry – other than chicken or turkey | 10 | |
| Raw otherwise processed meat | 10 | |
| Raw otherwise processed poultry | 10 | |
| RTE acidified/fermented meat (without cooking) | 2 | |
| RTE acidified/fermented poultry (without cooking) | 2 | |
| RTE dried meat | 1 | |
| RTE dried poultry | 1 | |
| RTE salt - cured meat | 1 | |
| RTE salt - cured poultry | 2 | |
| RTE fully - cooked meat | 3 | |
| RTE fully - cooked poultry | 3 | |
| RTE meat fully-cooked without subsequent exposure to the environment | 1 | |
| RTE poultry fully-cooked without subsequent exposure to the environment | 2 | |

**Relative Risks per Serving among 24 Types
of Processed Meat and Poultry Products**

Respondent: P13

| Finished Product Type | Score | Brief Explanation of Your Score (If Needed) |
|--|--------------|--|
| Raw intact beef | 20 | |
| Raw intact pork | 20 | |
| Raw intact meat – other than beef or pork | 20 | |
| Raw intact chicken | 100 | |
| Raw intact turkey | 100 | |
| Raw intact poultry – other than chicken or turkey | 100 | |
| Raw ground, comminuted, or otherwise non-intact beef | 100 | |
| Raw ground, comminuted, or otherwise non-intact pork | 100 | |
| Raw ground, comminuted, or otherwise non-intact meat – other than beef or pork | 100 | |
| Raw ground, comminuted, or otherwise non-intact chicken | 100 | |
| Raw ground, comminuted, or otherwise non-intact turkey | 100 | |
| Raw ground, comminuted, or otherwise non-intact poultry – other than chicken or turkey | 100 | |
| Raw otherwise processed meat | 100 | |
| Raw otherwise processed poultry | 100 | |
| RTE acidified/fermented meat (without cooking) | 20 | |
| RTE acidified/fermented poultry (without cooking) | 20 | |
| RTE dried meat | 1 | |
| RTE dried poultry | 5 | |
| RTE salt - cured meat | 1 | |
| RTE salt - cured poultry | 1 | |
| RTE fully - cooked meat | 1 | |
| RTE fully - cooked poultry | 1 | |
| RTE meat fully-cooked without subsequent exposure to the environment | 1 | |
| RTE poultry fully-cooked without subsequent exposure to the environment | 1 | |

**Relative Risks per Serving among 24 Types
of Processed Meat and Poultry Products**

Respondent: P14

| Finished Product Type | Score | Brief Explanation of Your Score (If Needed) |
|--|-------|--|
| Raw intact beef | 5 | Enteric pathogens primarily at surface and destroyed by cooking. |
| Raw intact pork | 5 | |
| Raw intact meat – other than beef or pork | 5 | |
| Raw intact chicken | 25 | Epidemiologic history for higher risk due to higher prevalence of enterics plus cross-contamination and or undercooking |
| Raw intact turkey | 25 | |
| Raw intact poultry – other than chicken or turkey | 25 | |
| Raw ground, comminuted, or otherwise non-intact beef | 15 | Lower prevalence of enterics compared with poultry. |
| Raw ground, comminuted, or otherwise non-intact pork | 15 | |
| Raw ground, comminuted, or otherwise non-intact meat – other than beef or pork | 15 | |
| Raw ground, comminuted, or otherwise non-intact chicken | 25 | Same as raw intact chicken, turkey, etc. above. |
| Raw ground, comminuted, or otherwise non-intact turkey | 25 | |
| Raw ground, comminuted, or otherwise non-intact poultry – other than chicken or turkey | 25 | |
| Raw otherwise processed meat | 10 | Potential for confusion by consumer and undercooking in home. |
| Raw otherwise processed poultry | 10 | |
| RTE acidified/fermented meat (without cooking) | 1 | Assumed these processes have been validated as per HACCP plan etc. |
| RTE acidified/fermented poultry (without cooking) | 1 | |
| RTE dried meat | 1 | |
| RTE dried poultry | 1 | |
| RTE salt - cured meat | 1 | |
| RTE salt - cured poultry | 1 | Assumed that if such products exist, they are processed as in "salt-cured meat". |
| RTE fully - cooked meat | 1 | |
| RTE fully - cooked poultry | 1 | |
| RTE meat fully-cooked without subsequent exposure to the environment | 1 | |
| RTE poultry fully-cooked without subsequent exposure to the environment | 1 | |
| General Comment | | <p>1. Chemical hazards - all categories are comparable.</p> <p>2. Physical hazards - bone fragments can occur in certain coarse ground products, otherwise all categories are comparable.</p> <p>3. Biological hazards - the pathogens of concern to "healthy adults" are Salmonella, Campylobacters and in pork, Y.ecterocholitica. These are of concern in raw products to varying degrees as.....</p> |

**Relative Risks per Serving among 24 Types
of Processed Meat and Poultry Products**

Respondent: P15

| Finished Product Type | Score | Brief Explanation of Your Score (If Needed) |
|--|--------------|---|
| Raw intact beef | 25 | E. coli O157:H7 is more of an issue with beef and Salmonella |
| Raw intact pork | 20 | Less Salmonella than beef, but small risk of Yersinia |
| Raw intact meat – other than beef or pork | 15 | Hard to call - game meat is probably much riskier than horse meat, but lamb is less risky than beef. There are so many fewer servings of these foods that we do not get a feel for the magnitude of the problem |
| Raw intact chicken | 50 | These products are often handled more by the consumer - e.g. cutting board |
| Raw intact turkey | 50 | These products are often handled more by the consumer - e.g. cutting board |
| Raw intact poultry – other than chicken or turkey | 50 | These products are often handled more by the consumer - e.g. cutting board |
| Raw ground, comminuted, or otherwise non-intact beef | 35 | Pathogens present on intact meat tend to be spread throughout the meat and ground beef has a significant risk of undercooking |
| Raw ground, comminuted, or otherwise non-intact pork | 20 | Most consumers are careful not to undercook pork, so risk is essentially the same as for intact meat |
| Raw ground, comminuted, or otherwise non-intact meat – other than beef or pork | 15 | Again, hard to know what meat we are talking about here, ground lamb, horse?, but similar to situation with pork, most consumers may take extra care in cooking |
| Raw ground, comminuted, or otherwise non-intact chicken | 40 | I think that consumers have a greater appreciation of the risks of ground product, reduced risk of cross contamination |
| Raw ground, comminuted, or otherwise non-intact turkey | 40 | I think that consumers have a greater appreciation of the risks of ground product, reduced risk of cross contamination |
| Raw ground, comminuted, or otherwise non-intact poultry – other than chicken or turkey | 40 | I think that consumers have a greater appreciation of the risks of ground product, reduced risk of cross contamination |
| Raw otherwise processed meat | 12 | Hard to know what process is being used here. High Pressure or irradiation might make the food as safe as cooking - essentially like any other processed product |
| Raw otherwise processed poultry | 12 | Hard to know what process is being used here. High Pressure or irradiation might make the food as safe as cooking - essentially like any other processed product |
| RTE acidified/fermented meat (without cooking) | 4 | Fermented products tend to be bactericidal, but do get more handling than in pack processed meats |
| RTE acidified/fermented poultry (without cooking) | 4 | Fermented products tend to be bactericidal, but do get more handling than in pack processed meats |
| RTE dried meat | 8 | Quite a bit of handling, not much risk of growth |
| RTE dried poultry | 8 | Quite a bit of handling, not much risk of growth |
| RTE salt - cured meat | 8 | Quite a bit of handling, not much risk of growth |
| RTE salt - cured poultry | 8 | Quite a bit of handling, not much risk of growth |
| RTE fully - cooked meat | 12 | Often the vehicle in Listeria outbreaks, often sliced or peeled before packaging |
| RTE fully - cooked poultry | 12 | Often the vehicle in Listeria outbreaks, often sliced or peeled before packaging |
| RTE meat fully-cooked without subsequent exposure to the environment | 1 | |
| RTE poultry fully-cooked without subsequent exposure to the environment | 1 | |
| General Comments | | E.coli O17:Hy is more of an issue with beef and Salmonella seems to be more common on beef |

**Relative Risks per Serving among 24 Types
of Processed Meat and Poultry Products**

Respondent: P16

| Finished Product Type | Score | Brief Explanation of Your Score (If Needed) |
|--|--------------|--|
| Raw intact beef | 4 | |
| Raw intact pork | 4 | |
| Raw intact meat – other than beef or pork | 5 | |
| Raw intact chicken | 7 | |
| Raw intact turkey | 8 | |
| Raw intact poultry – other than chicken or turkey | 6 | Higher likelihood of undercooking. |
| Raw ground, comminuted, or otherwise non-intact beef | 10 | |
| Raw ground, comminuted, or otherwise non-intact pork | 9 | |
| Raw ground, comminuted, or otherwise non-intact meat – other than beef or pork | 8 | |
| Raw ground, comminuted, or otherwise non-intact chicken | 9 | |
| Raw ground, comminuted, or otherwise non-intact turkey | 9 | |
| Raw ground, comminuted, or otherwise non-intact poultry – other than chicken or turkey | 8 | |
| Raw otherwise processed meat | 4 | |
| Raw otherwise processed poultry | 4 | |
| RTE acidified/fermented meat (without cooking) | 2 | |
| RTE acidified/fermented poultry (without cooking) | 2 | |
| RTE dried meat | 1 | |
| RTE dried poultry | 1 | |
| RTE salt - cured meat | 4 | |
| RTE salt - cured poultry | 4 | |
| RTE fully - cooked meat | 5 | |
| RTE fully - cooked poultry | 5 | |
| RTE meat fully-cooked without subsequent exposure to the environment | 3 | |
| RTE poultry fully-cooked without subsequent exposure to the environment | 3 | |

**Relative Risks per Serving among 24 Types
of Processed Meat and Poultry Products**

Respondent: P17

| Finished Product Type | Score | Brief Explanation of Your Score (If Needed) |
|--|--------------|--|
| Raw intact beef | 1.25 | |
| Raw intact pork | 1.25 | |
| Raw intact meat – other than beef or pork | 2 | Excludes wild game |
| Raw intact chicken | 2 | X-contamination - campylobacter |
| Raw intact turkey | 2.5 | X-contamination/undercooking of stuffing |
| Raw intact poultry – other than chicken or turkey | 2 | excludes wild game |
| Raw ground, comminuted, or otherwise non-intact beef | 5 | E.coli 0157:H7 |
| Raw ground, comminuted, or otherwise non-intact pork | 1.5 | |
| Raw ground, comminuted, or otherwise non-intact meat – other than beef or pork | 2 | excludes wild game |
| Raw ground, comminuted, or otherwise non-intact chicken | 2 | |
| Raw ground, comminuted, or otherwise non-intact turkey | 2 | |
| Raw ground, comminuted, or otherwise non-intact poultry – other than chicken or turkey | 2.5 | excludes wild game |
| Raw otherwise processed meat | 2 | |
| Raw otherwise processed poultry | 2.5 | strong potential for consumer undercooking |
| RTE acidified/fermented meat (without cooking) | 1.5 | |
| RTE acidified/fermented poultry (without cooking) | 1.5 | |
| RTE dried meat | 1.5 | E.coli 0157:H7 dried jerky (beef) |
| RTE dried poultry | 1 | |
| RTE salt - cured meat | 1.5 | |
| RTE salt - cured poultry | 1.5 | |
| RTE fully - cooked meat | 2 | L.monocytogenes |
| RTE fully - cooked poultry | 2.5 | L.monocytogenes |
| RTE meat fully-cooked without subsequent exposure to the environment | 1.5 | |
| RTE poultry fully-cooked without subsequent exposure to the environment | 1.5 | |

**Relative Risks per Serving among 24 Types
of Processed Meat and Poultry Products**

Respondent: P18

| Finished Product Type | Score | Brief Explanation of Your Score (If Needed) |
|--|--------------|--|
| Raw intact beef | 5 | |
| Raw intact pork | 3 | |
| Raw intact meat – other than beef or pork | 5 | |
| Raw intact chicken | 8 | |
| Raw intact turkey | 8 | |
| Raw intact poultry – other than chicken or turkey | 5 | |
| Raw ground, comminuted, or otherwise non-intact beef | 10 | |
| Raw ground, comminuted, or otherwise non-intact pork | 10 | |
| Raw ground, comminuted, or otherwise non-intact meat – other than beef or pork | 10 | |
| Raw ground, comminuted, or otherwise non-intact chicken | 10 | |
| Raw ground, comminuted, or otherwise non-intact turkey | 10 | |
| Raw ground, comminuted, or otherwise non-intact poultry – other than chicken or turkey | 10 | |
| Raw otherwise processed meat | 4 | |
| Raw otherwise processed poultry | 4 | |
| RTE acidified/fermented meat (without cooking) | 2 | |
| RTE acidified/fermented poultry (without cooking) | 2 | |
| RTE dried meat | 2 | |
| RTE dried poultry | 2 | |
| RTE salt - cured meat | 2 | |
| RTE salt - cured poultry | 2 | |
| RTE fully - cooked meat | 3 | |
| RTE fully - cooked poultry | 3 | |
| RTE meat fully-cooked without subsequent exposure to the environment | 1 | |
| RTE poultry fully-cooked without subsequent exposure to the environment | 1 | |

**Relative Risks per Serving among 24 Types
of Processed Meat and Poultry Products**

Respondent: P19

| Finished Product Type | Score | Brief Explanation of Your Score (If Needed) |
|--|--------------|--|
| Raw intact beef | 2 | |
| Raw intact pork | 2 | |
| Raw intact meat – other than beef or pork | 2 | |
| Raw intact chicken | 3 | |
| Raw intact turkey | 3 | |
| Raw intact poultry – other than chicken or turkey | 3 | |
| Raw ground, comminuted, or otherwise non-intact beef | 3.5 | |
| Raw ground, comminuted, or otherwise non-intact pork | 3.5 | |
| Raw ground, comminuted, or otherwise non-intact meat – other than beef or pork | 3.5 | |
| Raw ground, comminuted, or otherwise non-intact chicken | 4.5 | |
| Raw ground, comminuted, or otherwise non-intact turkey | 4.5 | |
| Raw ground, comminuted, or otherwise non-intact poultry – other than chicken or turkey | 4.5 | |
| Raw otherwise processed meat | 3.5 | |
| Raw otherwise processed poultry | 3.5 | |
| RTE acidified/fermented meat (without cooking) | 2 | |
| RTE acidified/fermented poultry (without cooking) | 2 | |
| RTE dried meat | 2 | |
| RTE dried poultry | 2 | |
| RTE salt - cured meat | 2 | |
| RTE salt - cured poultry | 2 | |
| RTE fully - cooked meat | 5 | |
| RTE fully - cooked poultry | 5 | |
| RTE meat fully-cooked without subsequent exposure to the environment | 1 | |
| RTE poultry fully-cooked without subsequent exposure to the environment | 1 | |

**Relative Risks per Serving among 24 Types
of Processed Meat and Poultry Products**

Respondent: P20

| Finished Product Type | Score | Brief Explanation of Your Score (If Needed) |
|--|-------|--|
| Raw intact beef | 2 | Since these projects (products?) are not injected the only contaminating organisms will be on the surface and easy to destroy. Surface contamination is destroyed during cooking- even rare or medium rare cooking |
| Raw intact pork | 3 | Pork is generally well cooked but there is still a low risk with Trichinosis if not cooked thoroughly. |
| Raw intact meat – other than beef or pork | 2 | Only surface contamination that should be easy to destroy |
| Raw intact chicken | 5 | The risk in this category is stuffed chicken that is not thoroughly cooked. |
| Raw intact turkey | 5 | The risk in this category is stuffed turkey that is not thoroughly cooked. |
| Raw intact poultry – other than chicken or turkey | 5 | The risk in this category is a stuffed bird that is not thoroughly cooked. |
| Raw ground, comminuted, or otherwise non-intact beef | 10 | Potential problem with E. coli O157:H7 in raw ground beef and to a lesser degree in tenderized or injected beef. |
| Raw ground, comminuted, or otherwise non-intact pork | 3 | Potential for Trichinosis in undercooked pork. |
| Raw ground, comminuted, or otherwise non-intact meat – other than beef or pork | 2 | Consumer have tendency to medium or well cook sheep (lamb) and goat. This heating process should destroy pathogens. |
| Raw ground, comminuted, or otherwise non-intact chicken | 3 | Chicken is commonly cooked to well done. Undercooked chicken showing red juice is unacceptable and could be a public health risk. |
| Raw ground, comminuted, or otherwise non-intact turkey | 3 | Turkey is commonly cooked to well done but under cooking could be a risk. |
| Raw ground, comminuted, or otherwise non-intact poultry – other than chicken or turkey | 3 | |
| Raw otherwise processed meat | 7 | If beef is used in these products, there is a potential for undercooking and a subsequent problem with E. coli O157:H7. |
| Raw otherwise processed poultry | 5 | If under cooked, both Salmonella and Campylobacter could be a problem |
| RTE acidified/fermented meat (without cooking) | 5 | Both Listeria and E coli O157:H7 can survive proper fermentation and drying. (Product in this category is not heated after fermentation.) Salmonella and Staphylococcus aureus can also grow in product not fermented properly. |
| RTE acidified/fermented poultry (without cooking) | 5 | E. coli O157:H7 is not a concern in these products but I would expect both L. monocytogenes and Salmonella to survive in low numbers after the fermentation and drying procedures. If the products are not fermented properly, there could be a problem with either pathogen plus Staphylococcus aureus. |
| RTE dried meat | 1 | If processed properly during the drying and heating procedures, there should not be a problem with either E. coli O157:H7 or Salmonella. |
| RTE dried poultry | 1 | If processed properly drying and heating procedures, there should not be a problem in these products. |
| RTE salt - cured meat | 1.5 | While pathogens cannot grow in these products, they may survive in low numbers. I am not aware of any illness connected with these products. |
| RTE salt - cured poultry | 1.5 | |
| RTE fully - cooked meat | 5 | In cured product, Listeria monocytogenes and Salmonella are risks to a healthy population. |
| RTE fully - cooked poultry | 7 | The risk in the healthy population is greater in uncured poultry products because these generally have lower salt. |
| RTE meat fully-cooked without subsequent exposure to the environment | 1.5 | I am not aware of any canned ham or hot packed chili, sauces or soups to be a risk. Many of the sauces and chili will have a protective pH. |
| RTE poultry fully-cooked without subsequent exposure to the environment | 4 | Uncured cook-in-bag turkey with low salt-nothing to prevent growth of C. botulinum or C. perfringenes. |

**Relative Risks per Serving among 24 Types
of Processed Meat and Poultry Products**

Respondent: P21

| Finished Product Type | Score | Brief Explanation of Your Score (If Needed) |
|--|--------------|--|
| Raw intact beef | 6 | |
| Raw intact pork | 5 | |
| Raw intact meat – other than beef or pork | 5 | |
| Raw intact chicken | 10 | |
| Raw intact turkey | 10 | |
| Raw intact poultry – other than chicken or turkey | 9 | |
| Raw ground, comminuted, or otherwise non-intact beef | 8 | |
| Raw ground, comminuted, or otherwise non-intact pork | 7 | |
| Raw ground, comminuted, or otherwise non-intact meat – other than beef or pork | 7 | |
| Raw ground, comminuted, or otherwise non-intact chicken | 8 | |
| Raw ground, comminuted, or otherwise non-intact turkey | 8 | |
| Raw ground, comminuted, or otherwise non-intact poultry – other than chicken or turkey | 7 | |
| Raw otherwise processed meat | 5 | |
| Raw otherwise processed poultry | 5 | |
| RTE acidified/fermented meat (without cooking) | 3 | |
| RTE acidified/fermented poultry (without cooking) | 3 | |
| RTE dried meat | 2 | |
| RTE dried poultry | 2 | |
| RTE salt - cured meat | 3 | |
| RTE salt - cured poultry | 3 | |
| RTE fully - cooked meat | 4 | |
| RTE fully - cooked poultry | 4 | |
| RTE meat fully-cooked without subsequent exposure to the environment | 1 | |
| RTE poultry fully-cooked without subsequent exposure to the environment | 1 | |

**Relative Risks per Serving among 24 Types
of Processed Meat and Poultry Products**

Respondent: P22

| Finished Product Type | Score | Brief Explanation of Your Score (If Needed) |
|--|--------------|--|
| Raw intact beef | 12 | |
| Raw intact pork | 8 | |
| Raw intact meat – other than beef or pork | 10 | |
| Raw intact chicken | 18 | |
| Raw intact turkey | 14 | |
| Raw intact poultry – other than chicken or turkey | 12 | |
| Raw ground, comminuted, or otherwise non-intact beef | 20 | |
| Raw ground, comminuted, or otherwise non-intact pork | 14 | |
| Raw ground, comminuted, or otherwise non-intact meat – other than beef or pork | 14 | |
| Raw ground, comminuted, or otherwise non-intact chicken | 24 | |
| Raw ground, comminuted, or otherwise non-intact turkey | 22 | |
| Raw ground, comminuted, or otherwise non-intact poultry – other than chicken or turkey | 20 | |
| Raw otherwise processed meat | 20 | |
| Raw otherwise processed poultry | 24 | |
| RTE acidified/fermented meat (without cooking) | 4 | |
| RTE acidified/fermented poultry (without cooking) | 6 | |
| RTE dried meat | 2 | |
| RTE dried poultry | 2 | |
| RTE salt - cured meat | 2 | |
| RTE salt - cured poultry | 2 | |
| RTE fully - cooked meat | 6 | |
| RTE fully - cooked poultry | 8 | |
| RTE meat fully-cooked without subsequent exposure to the environment | 1 | As safe as it gets. |
| RTE poultry fully-cooked without subsequent exposure to the environment | 1 | |

**Relative Risks per Serving among 24 Types
of Processed Meat and Poultry Products**

Respondent: P23

| Finished Product Type | Score | Brief Explanation of Your Score (If Needed) |
|--|--------------|--|
| Raw intact beef | 8 | |
| Raw intact pork | 8 | |
| Raw intact meat – other than beef or pork | 9 | |
| Raw intact chicken | 8 | |
| Raw intact turkey | 8 | |
| Raw intact poultry – other than chicken or turkey | 8 | |
| Raw ground, comminuted, or otherwise non-intact beef | 10 | |
| Raw ground, comminuted, or otherwise non-intact pork | 9 | |
| Raw ground, comminuted, or otherwise non-intact meat – other than beef or pork | 9 | |
| Raw ground, comminuted, or otherwise non-intact chicken | 10 | |
| Raw ground, comminuted, or otherwise non-intact turkey | 10 | |
| Raw ground, comminuted, or otherwise non-intact poultry – other than chicken or turkey | 10 | |
| Raw otherwise processed meat | 7 | |
| Raw otherwise processed poultry | 7 | |
| RTE acidified/fermented meat (without cooking) | 5 | |
| RTE acidified/fermented poultry (without cooking) | 5 | |
| RTE dried meat | 1 | |
| RTE dried poultry | 1 | |
| RTE salt - cured meat | 1 | |
| RTE salt - cured poultry | 2 | |
| RTE fully - cooked meat | 3 | |
| RTE fully - cooked poultry | 3 | |
| RTE meat fully-cooked without subsequent exposure to the environment | 3 | |
| RTE poultry fully-cooked without subsequent exposure to the environment | 3 | |

**Relative Risks per Serving among 24 Types
of Processed Meat and Poultry Products**

Respondent: P24

| Finished Product Type | Score | Brief Explanation of Your Score (If Needed) |
|--|--------------|--|
| Raw intact beef | 7 | |
| Raw intact pork | 6.8 | Pork slightly less than beef |
| Raw intact meat – other than beef or pork | 6.8 | |
| Raw intact chicken | 9.8 | Raw poultry has a greatest risk than beef due to initial |
| Raw intact turkey | 9.8 | |
| Raw intact poultry – other than chicken or turkey | 9.8 | |
| Raw ground, comminuted, or otherwise non-intact beef | 9.8 | Grinding of the meat increases the risk over intact products |
| Raw ground, comminuted, or otherwise non-intact pork | 9.7 | |
| Raw ground, comminuted, or otherwise non-intact meat – other than beef or pork | 9.7 | |
| Raw ground, comminuted, or otherwise non-intact chicken | 10 | |
| Raw ground, comminuted, or otherwise non-intact turkey | 10 | |
| Raw ground, comminuted, or otherwise non-intact poultry – other than chicken or turkey | 9.8 | |
| Raw otherwise processed meat | 8.5 | |
| Raw otherwise processed poultry | 8.8 | |
| RTE acidified/fermented meat (without cooking) | 2.5 | Historically lower than raw meats |
| RTE acidified/fermented poultry (without cooking) | 2.9 | |
| RTE dried meat | 3 | |
| RTE dried poultry | 4 | |
| RTE salt - cured meat | 3 | |
| RTE salt - cured poultry | 3 | |
| RTE fully - cooked meat | 1.6 | Cooking reduces the risk significantly; recontamination is the |
| RTE fully - cooked poultry | 1.6 | |
| RTE meat fully-cooked without subsequent exposure to the environment | 1 | Least risk. |
| RTE poultry fully-cooked without subsequent exposure to the environment | 1.3 | |

**Relative Risk of Illness per Serving among 24 Types
of Processed Meat and Poultry Products**
Product Category Ranking by Panelist (n = 23)

| Panelist | Raw intact beef | Raw intact pork | Raw intact meat – no beef or pork | Raw intact chicken | Raw intact turkey | Raw intact poultry – no chicken or turkey | Raw ground or otherwise non-intact beef | Raw ground or otherwise non-intact pork | Raw ground or otherwise non-intact meat – no beef or pork | Raw ground or otherwise non-intact chicken | Raw ground or otherwise non-intact turkey | Raw ground or otherwise non-intact poultry – no chicken or turkey | Raw otherwise processed meat | Raw otherwise processed poultry |
|----------------|-----------------|-----------------|-----------------------------------|--------------------|-------------------|---|---|---|---|--|---|---|------------------------------|---------------------------------|
| P1 | 10 | 10 | 10 | 16 | 16 | 16 | 16 | 16 | 16 | 22 | 22 | 22 | 10 | 15 |
| P2 | 1 | 3 | 3 | 17 | 17 | 17 | 17 | 15 | 17 | 22 | 23 | 23 | 1 | 3 |
| P3 | 4 | 3 | 7 | 6 | 4 | 7 | 10 | 9 | 14 | 13 | 12 | 14 | 14 | 14 |
| P4 | 13 | 11 | 11 | 14 | 14 | 14 | 21 | 17 | 17 | 24 | 22 | 22 | 17 | 17 |
| P5 | 11 | 11 | 11 | 11 | 11 | 11 | 17 | 17 | 17 | 17 | 17 | 17 | 17 | 17 |
| P6 | 12 | 7 | 14 | 14 | 14 | 14 | 18 | 12 | 18 | 18 | 18 | 18 | 18 | 18 |
| P7 | 11 | 11 | 15 | 15 | 15 | 15 | 15 | 15 | 15 | 22 | 22 | 22 | 11 | 11 |
| P8 | 13 | 13 | 13 | 19 | 19 | 19 | 19 | 16 | 19 | 16 | 16 | 19 | 11 | 11 |
| P10 | 12 | 11 | 12 | 14 | 14 | 16 | 22 | 20 | 19 | 22 | 22 | 20 | 5 | 5 |
| P11 | 1 | 1 | 5 | 15 | 21 | 15 | 12 | 5 | 10 | 21 | 24 | 21 | 15 | 15 |
| P12 | 5 | 5 | 16 | 17 | 17 | 17 | 14 | 13 | 14 | 20 | 20 | 20 | 20 | 20 |
| P13 | 9 | 9 | 9 | 14 | 14 | 14 | 14 | 14 | 14 | 14 | 14 | 14 | 14 | 14 |
| P14 | 11 | 11 | 11 | 19 | 19 | 19 | 16 | 16 | 16 | 19 | 19 | 19 | 14 | 14 |
| P15 | 17 | 15 | 13 | 22 | 22 | 22 | 18 | 15 | 13 | 19 | 19 | 19 | 9 | 9 |
| P16 | 7 | 7 | 13 | 17 | 18 | 16 | 24 | 21 | 18 | 21 | 21 | 18 | 7 | 7 |
| P17 | 2 | 2 | 12 | 12 | 20 | 12 | 24 | 4 | 12 | 12 | 12 | 20 | 12 | 20 |
| P18 | 14 | 9 | 14 | 17 | 17 | 14 | 19 | 19 | 19 | 19 | 19 | 19 | 12 | 12 |
| P19 | 3 | 3 | 3 | 12 | 12 | 12 | 15 | 15 | 15 | 20 | 20 | 20 | 15 | 15 |
| P20 | 6 | 9 | 6 | 15 | 15 | 15 | 24 | 9 | 6 | 9 | 9 | 9 | 22 | 15 |
| P21 | 15 | 11 | 11 | 23 | 23 | 22 | 19 | 16 | 16 | 19 | 19 | 16 | 11 | 11 |
| P22 | 13 | 10 | 12 | 18 | 15 | 13 | 19 | 15 | 15 | 23 | 22 | 19 | 19 | 23 |
| P23 | 13 | 13 | 18 | 13 | 13 | 13 | 21 | 18 | 18 | 21 | 21 | 21 | 11 | 11 |
| P24 | 13 | 11 | 11 | 18 | 18 | 18 | 18 | 16 | 16 | 23 | 23 | 18 | 14 | 15 |
| Average | 9.4 | 8.5 | 10.9 | 15.6 | 16.0 | 15.3 | 17.9 | 14.5 | 15.4 | 19.0 | 19.0 | 18.7 | 13.0 | 13.6 |
| Rank | 11 | 9 | 13 | 19 | 20 | 17 | 21 | 16 | 18 | 23 | 23 | 22 | 14 | 15 |

**Relative Risk of Illness per Serving among 24 Types
of Processed Meat and Poultry Products**
Product Category Ranking by Panelist (n = 23)

| RTE acidified / fermented meat (without cooking) | RTE acidified / fermented poultry (without cooking) | RTE dried meat | RTE dried poultry | RTE salt - cured meat | RTE salt - cured poultry | RTE fully - cooked meat | RTE fully - cooked poultry | RTE meat fully- cooked without subsequent exposure to the environment | RTE poultry fully- cooked without subsequent exposure to the environment |
|---|---|-------------------|----------------------|--------------------------|--------------------------------|----------------------------|-------------------------------|---|--|
| 5 | 5 | 5 | 5 | 5 | 10 | 3 | 3 | 1 | 1 |
| 3 | 3 | 3 | 10 | 3 | 13 | 14 | 15 | 10 | 10 |
| 21 | 21 | 23 | 24 | 19 | 20 | 1 | 11 | 2 | 14 |
| 3 | 6 | 10 | 7 | 3 | 3 | 8 | 9 | 1 | 1 |
| 1 | 1 | 5 | 5 | 5 | 5 | 5 | 5 | 1 | 1 |
| 7 | 7 | 5 | 5 | 3 | 3 | 10 | 10 | 1 | 1 |
| 1 | 1 | 1 | 1 | 1 | 1 | 1 | 1 | 1 | 1 |
| 3 | 3 | 3 | 3 | 3 | 3 | 3 | 3 | 1 | 1 |
| 9 | 9 | 5 | 5 | 3 | 3 | 17 | 17 | 1 | 1 |
| 5 | 5 | 5 | 10 | 3 | 3 | 15 | 15 | 12 | 12 |
| 5 | 5 | 1 | 1 | 1 | 5 | 11 | 11 | 1 | 5 |
| 9 | 9 | 1 | 8 | 1 | 1 | 1 | 1 | 1 | 1 |
| 1 | 1 | 1 | 1 | 1 | 1 | 1 | 1 | 1 | 1 |
| 3 | 3 | 5 | 5 | 5 | 5 | 9 | 9 | 1 | 1 |
| 3 | 3 | 1 | 1 | 7 | 7 | 13 | 13 | 5 | 5 |
| 4 | 4 | 4 | 1 | 4 | 4 | 12 | 20 | 4 | 4 |
| 3 | 3 | 3 | 3 | 3 | 3 | 9 | 9 | 1 | 1 |
| 3 | 3 | 3 | 3 | 3 | 3 | 23 | 23 | 1 | 1 |
| 15 | 15 | 1 | 1 | 3 | 3 | 15 | 22 | 3 | 14 |
| 5 | 5 | 3 | 3 | 5 | 5 | 9 | 9 | 1 | 1 |
| 7 | 8 | 3 | 3 | 3 | 3 | 8 | 10 | 1 | 1 |
| 9 | 9 | 1 | 1 | 1 | 4 | 5 | 5 | 5 | 5 |
| 5 | 6 | 7 | 10 | 7 | 7 | 3 | 3 | 1 | 2 |
| 5.7 | 5.9 | 4.3 | 5.0 | 4.0 | 5.0 | 8.5 | 9.8 | 2.5 | 3.7 |
| 7 | 8 | 4 | 6 | 3 | 5 | 9 | 12 | 1 | 2 |