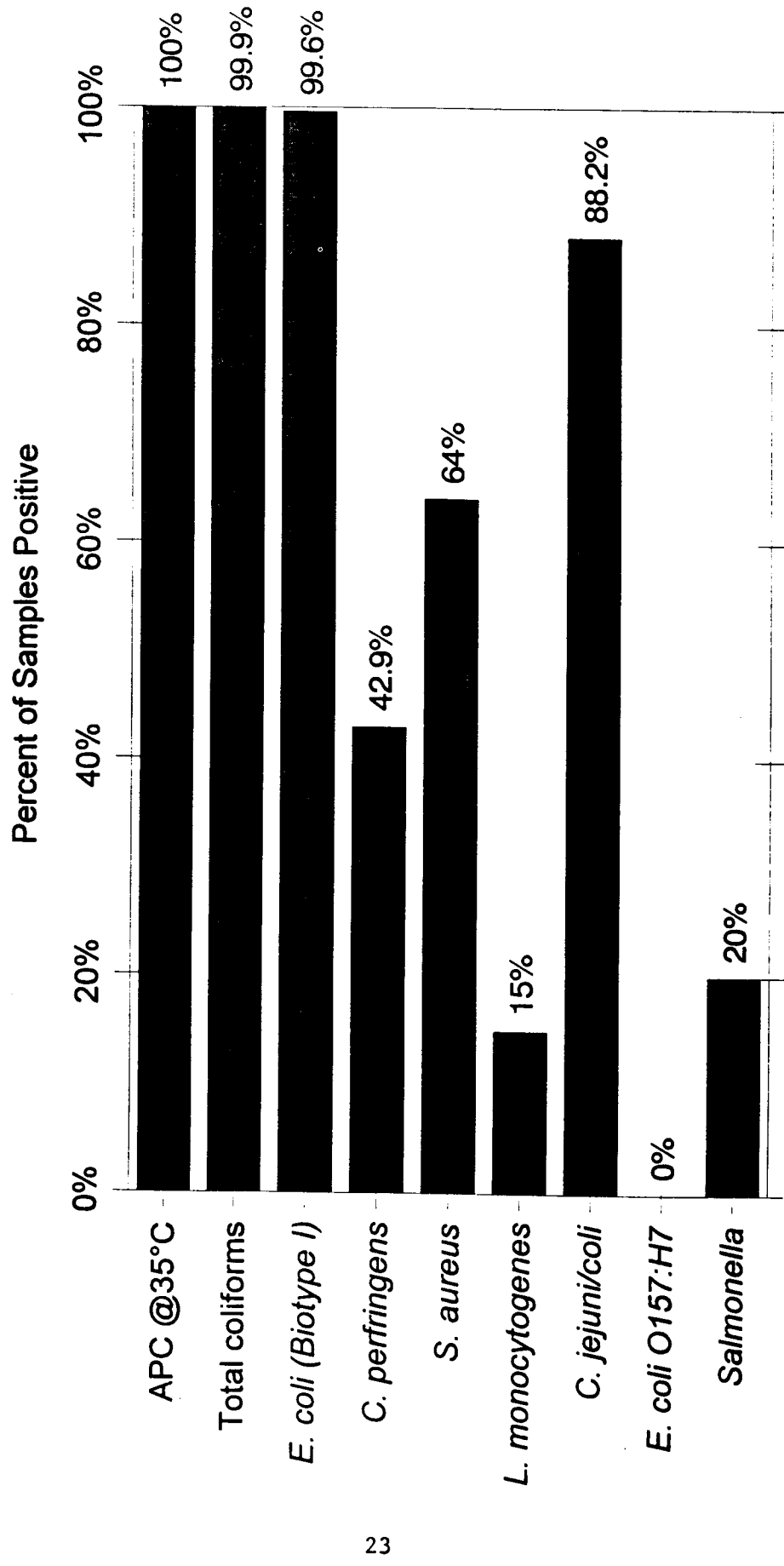


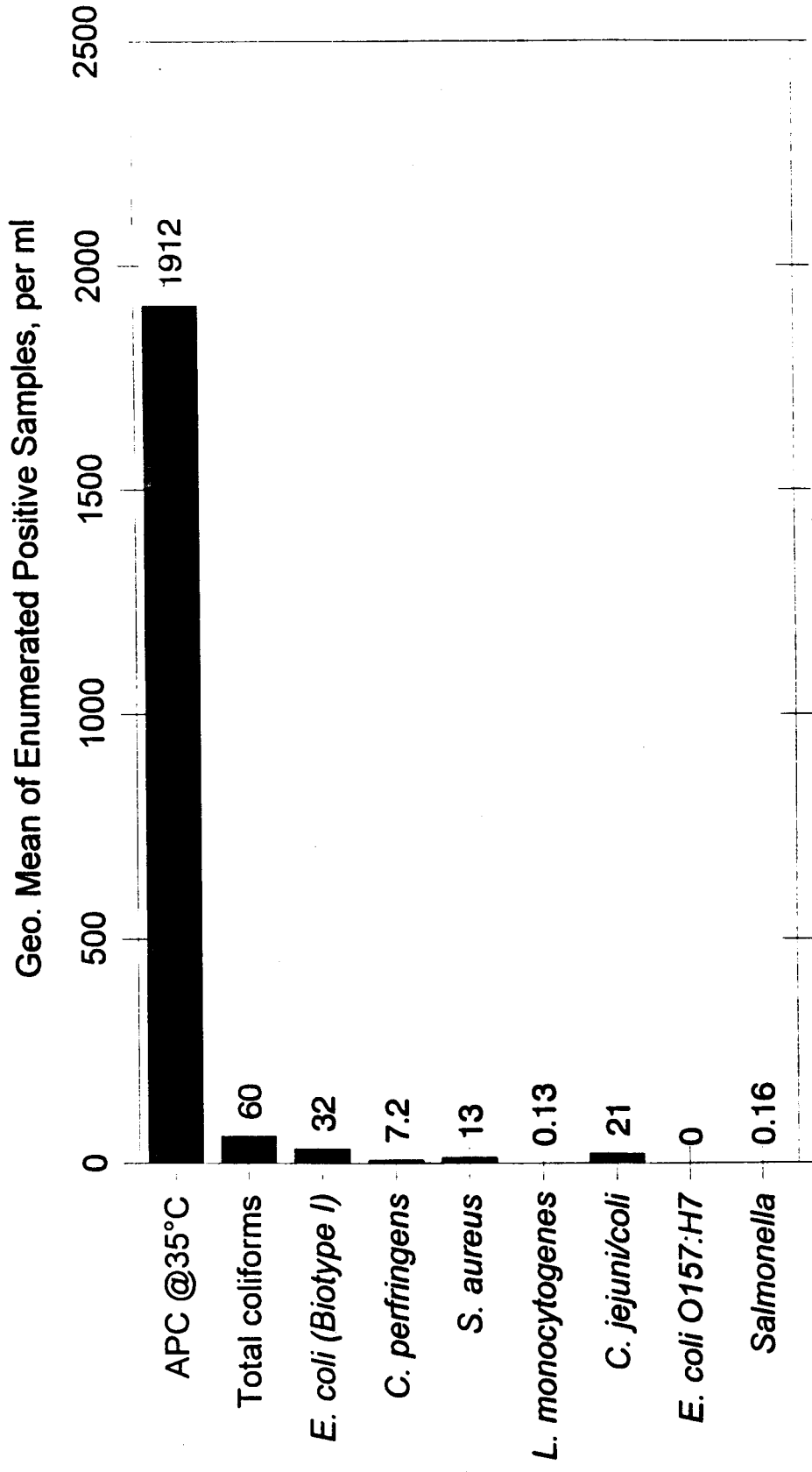
**FIGURES**

Figure 1: Prevalence of Selected Microorganisms in Broiler Carcass Rinse Fluids



Source: Nationwide Broiler Chicken Microbiological Baseline Data Collection Program (July 1994 - June 1995)

Figure 2. Mean Level of Selected Microorganisms (per ml)  
in Broiler Carcass Rinse Fluids



**Figure 3. Aerobic Plate Count @ 35C Distribution (per ml)  
in Broiler Carcass Rinse Fluids**

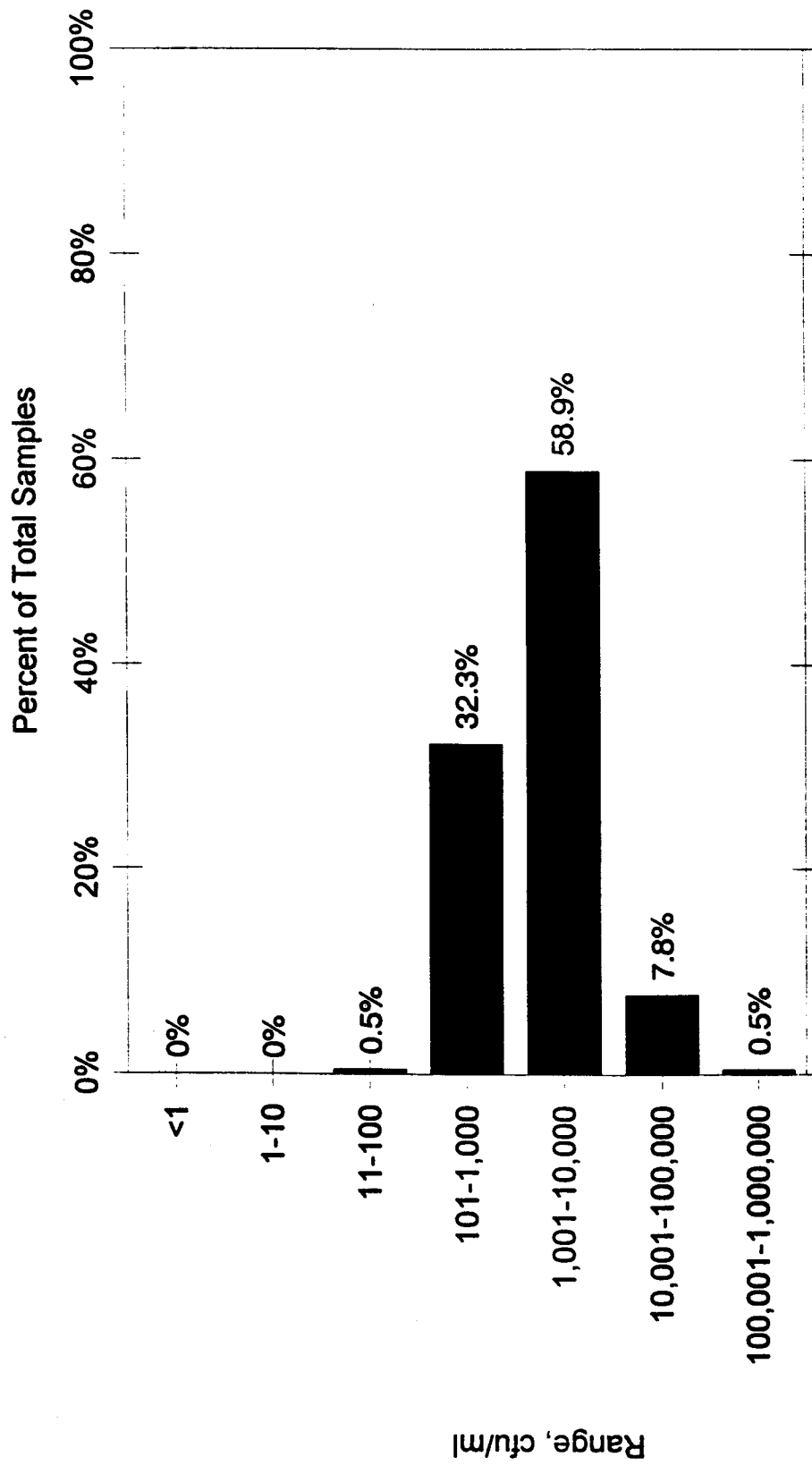


Figure 4. Total Coliform Distribution (per ml) in Broiler Carcass Rinse Fluids

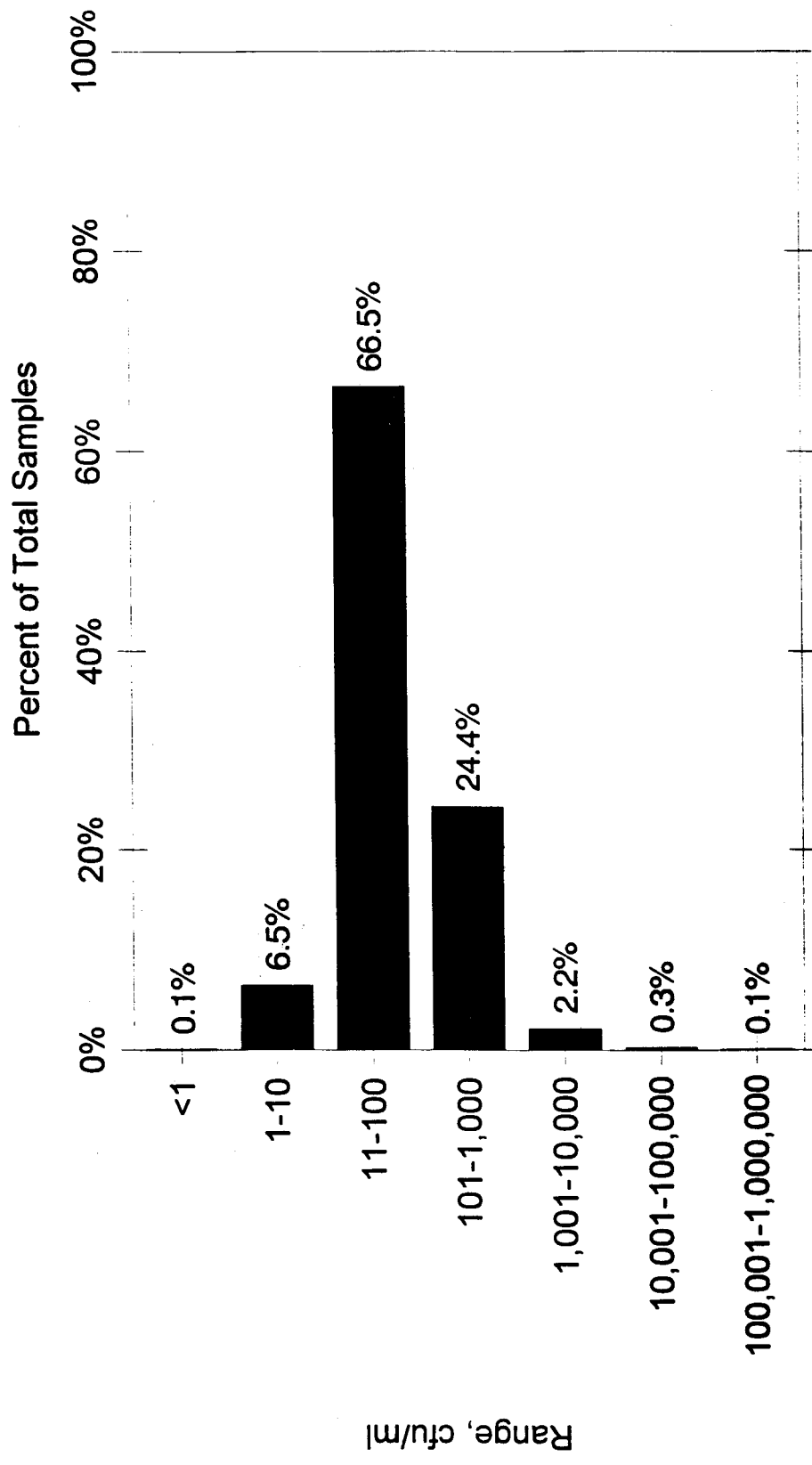


Figure 5. *Escherichia coli* (Biotype I) Distribution (per ml) in Broiler Carcass Rinse Fluids

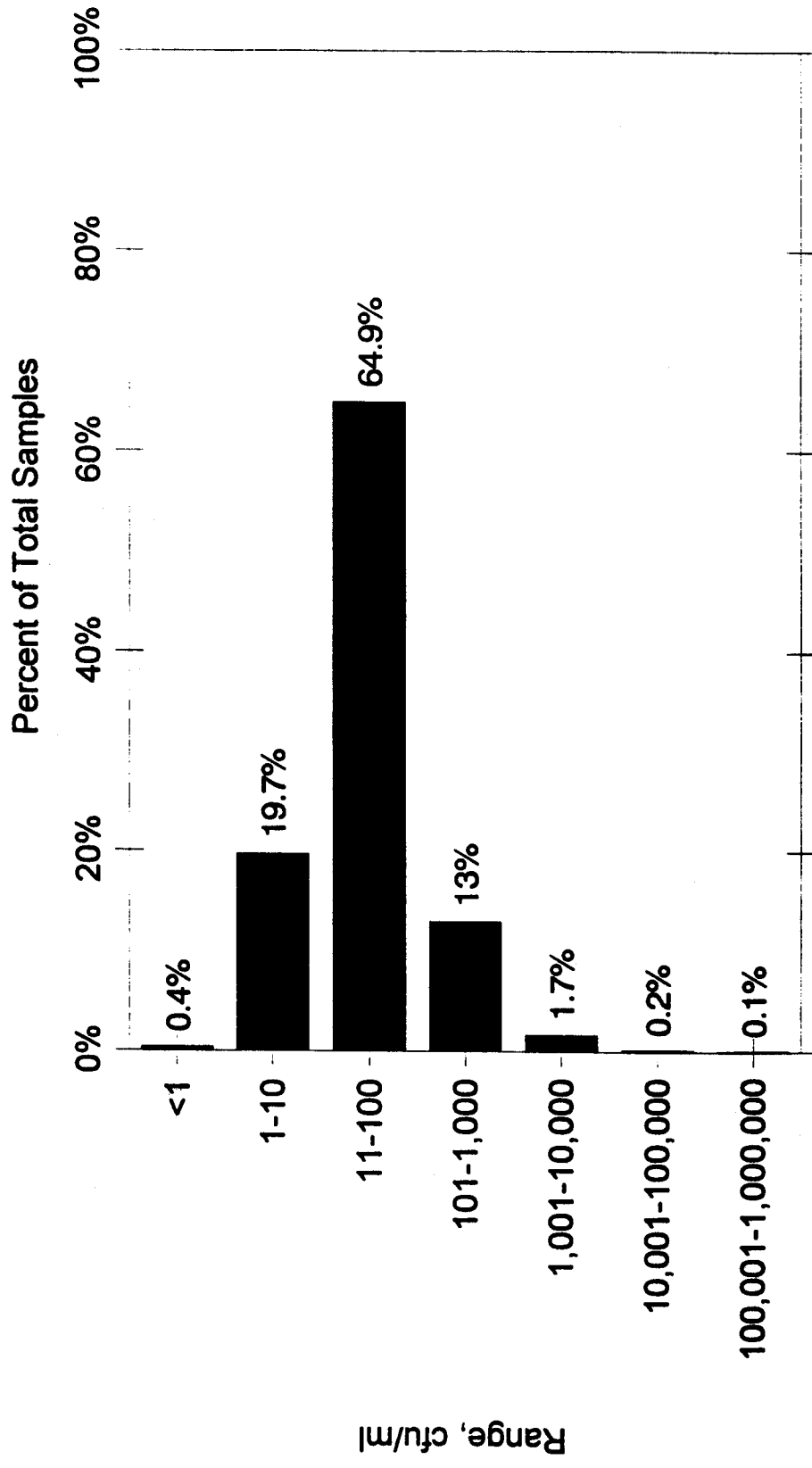


Figure 6. *Clostridium perfringens* Distribution (per ml) in Broiler Carcass Rinse Fluids

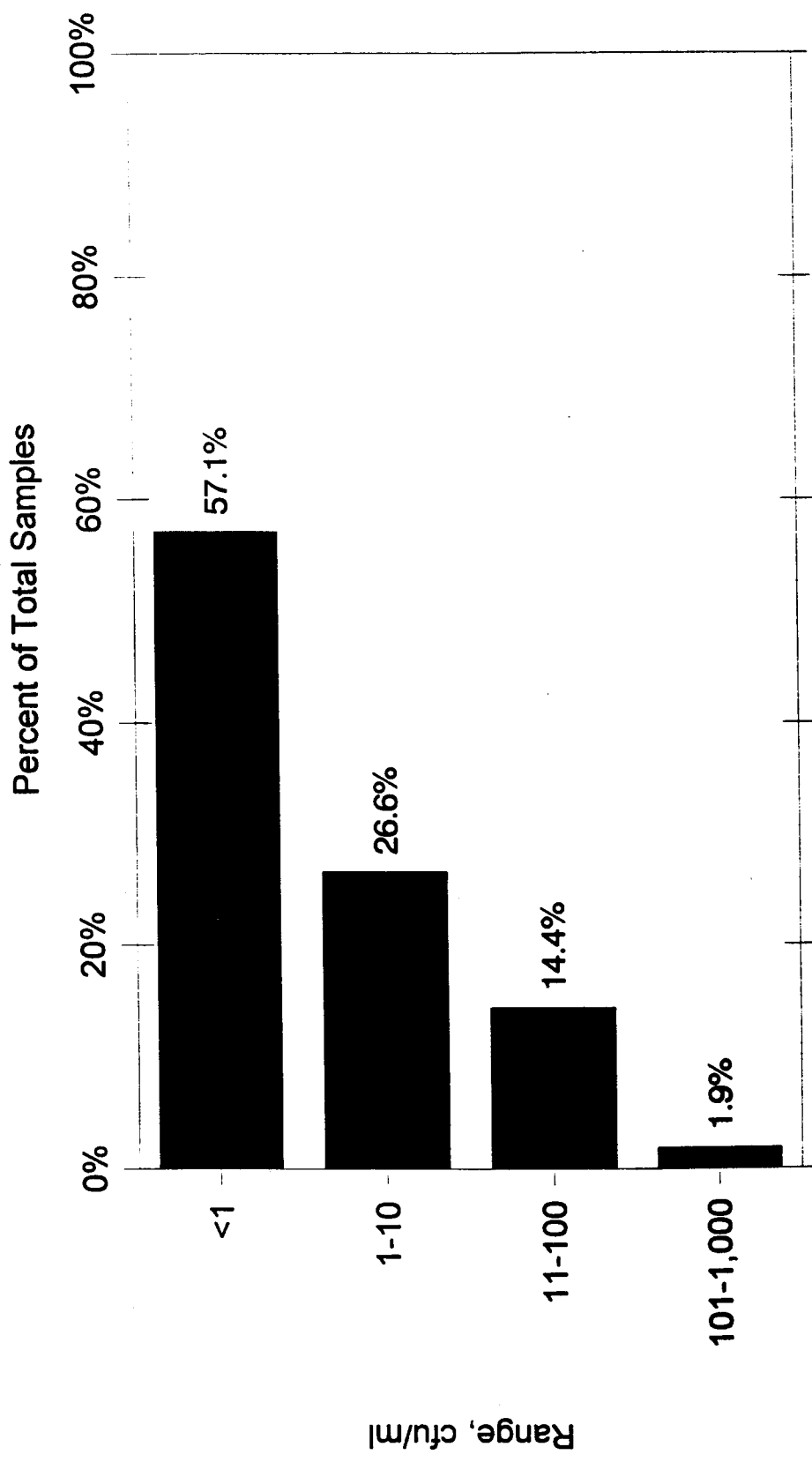


Figure 7. *Staphylococcus aureus* Distribution (per ml) in Broiler Carcass Rinse Fluids

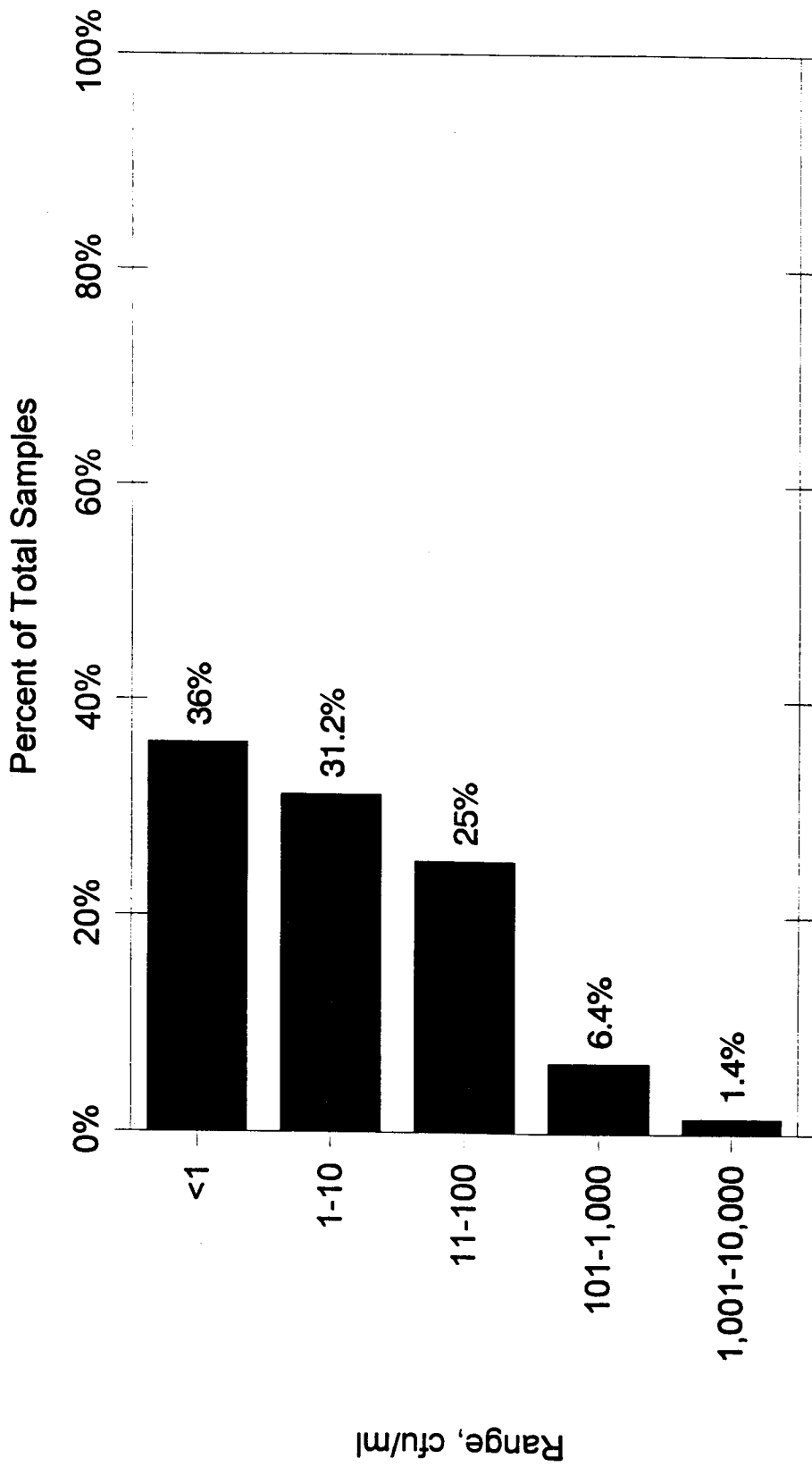




Figure 8. *Listeria monocytogenes* Distribution (per ml) in Enumerated Positive Broiler Carcass Rinse Fluids

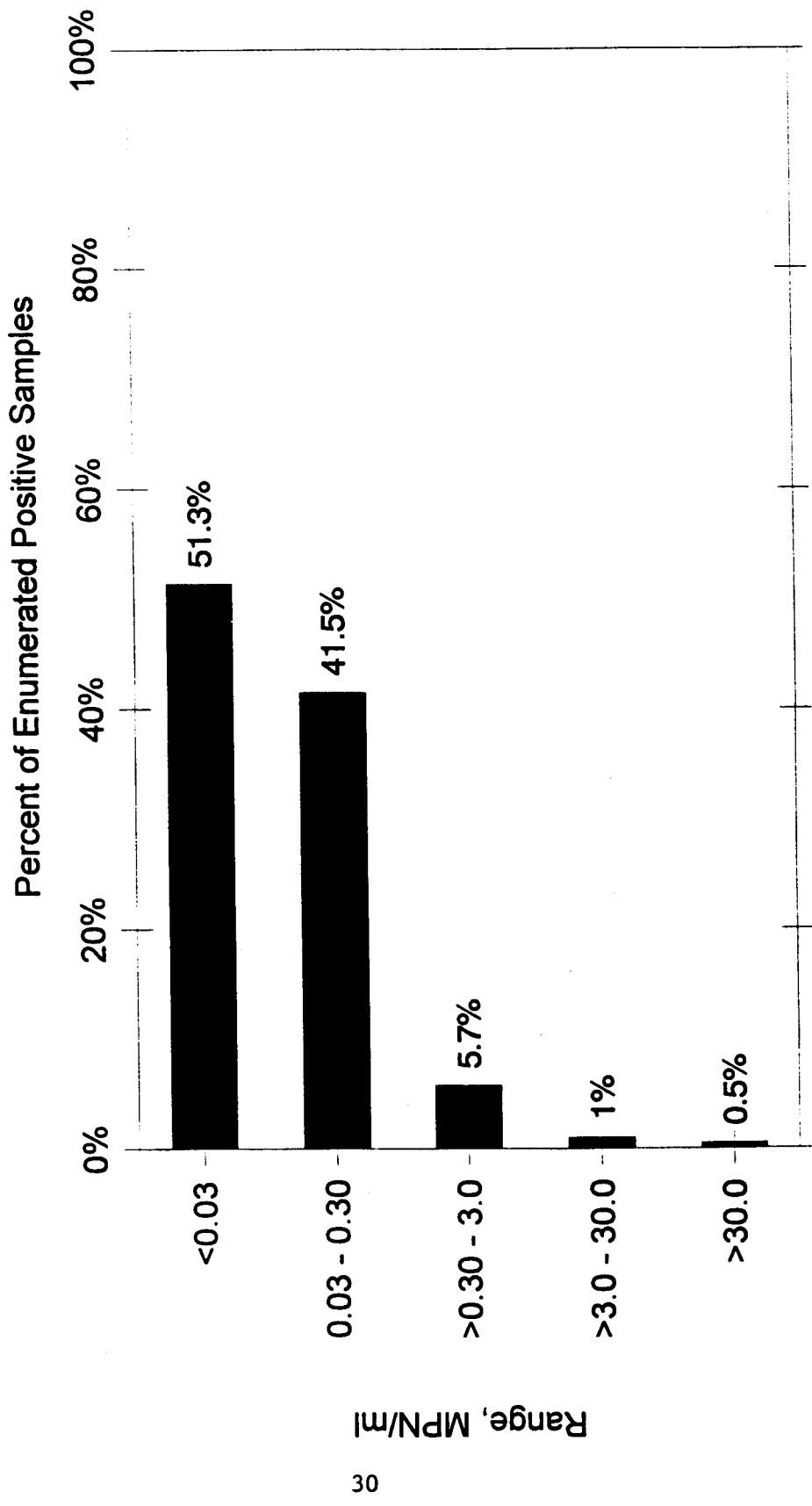


Figure 9. *Campylobacter jejuni/coli* Distribution (per ml) in Enumerated Positive Broiler Carcass Rinse Fluids

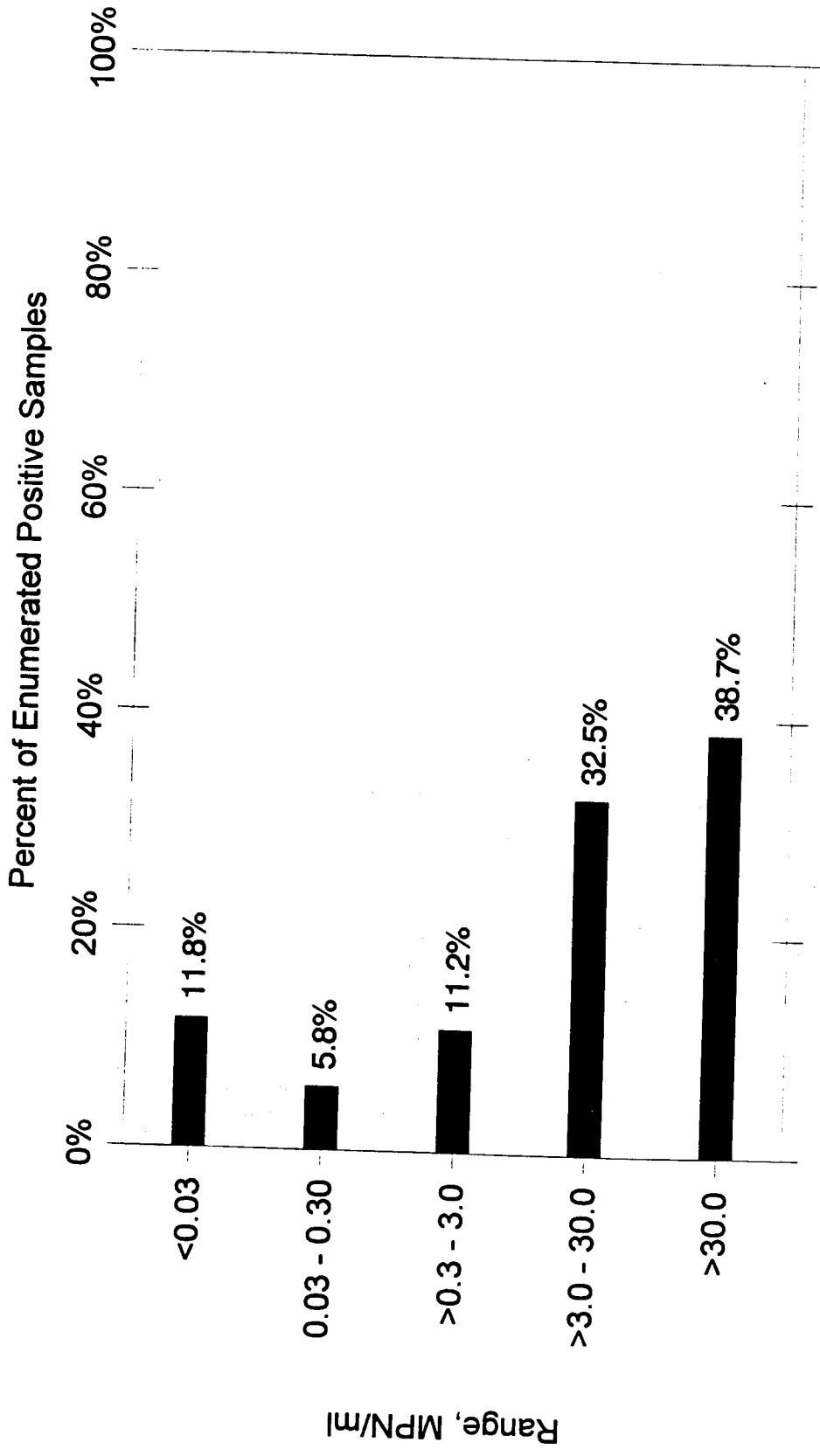
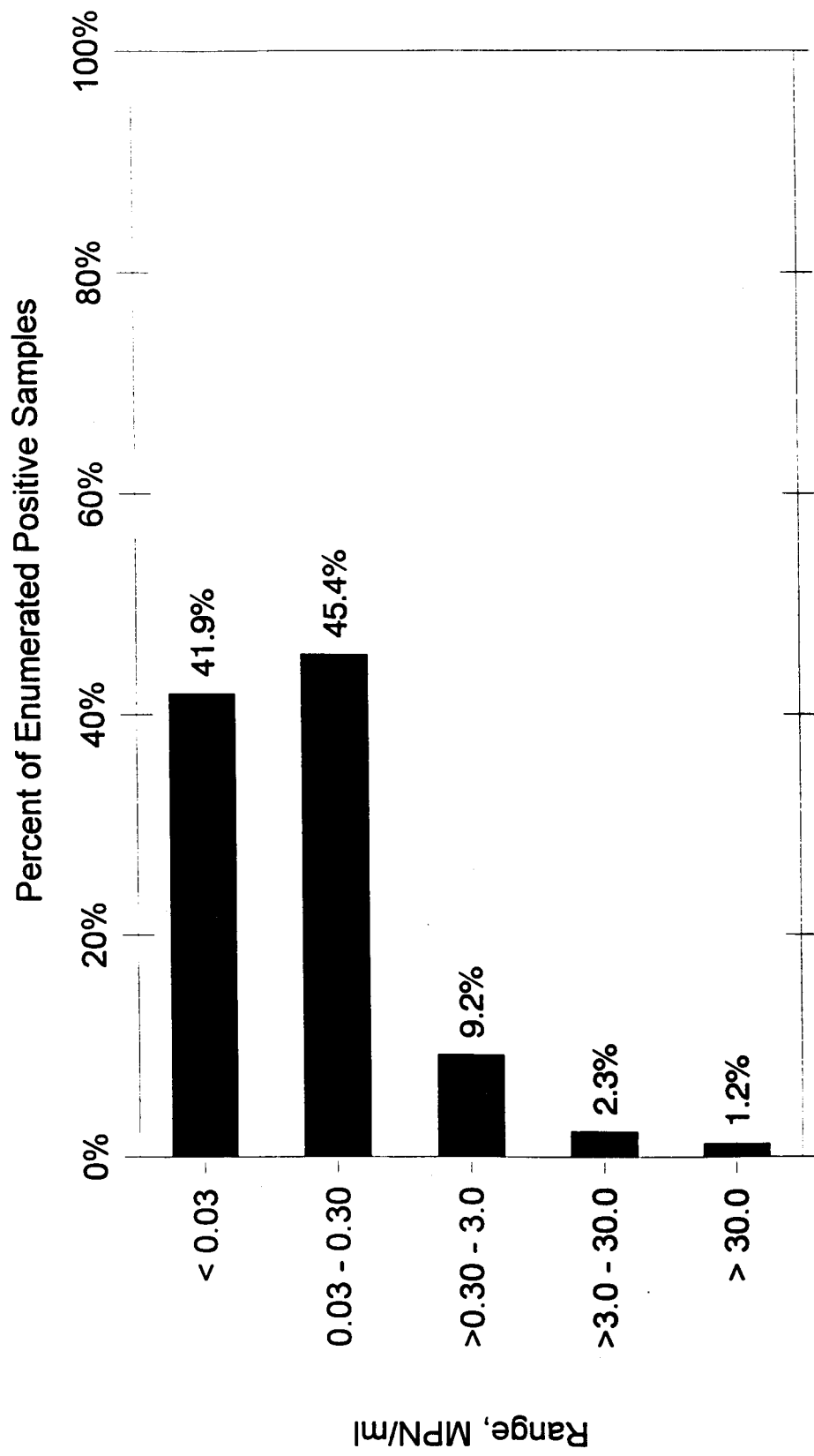
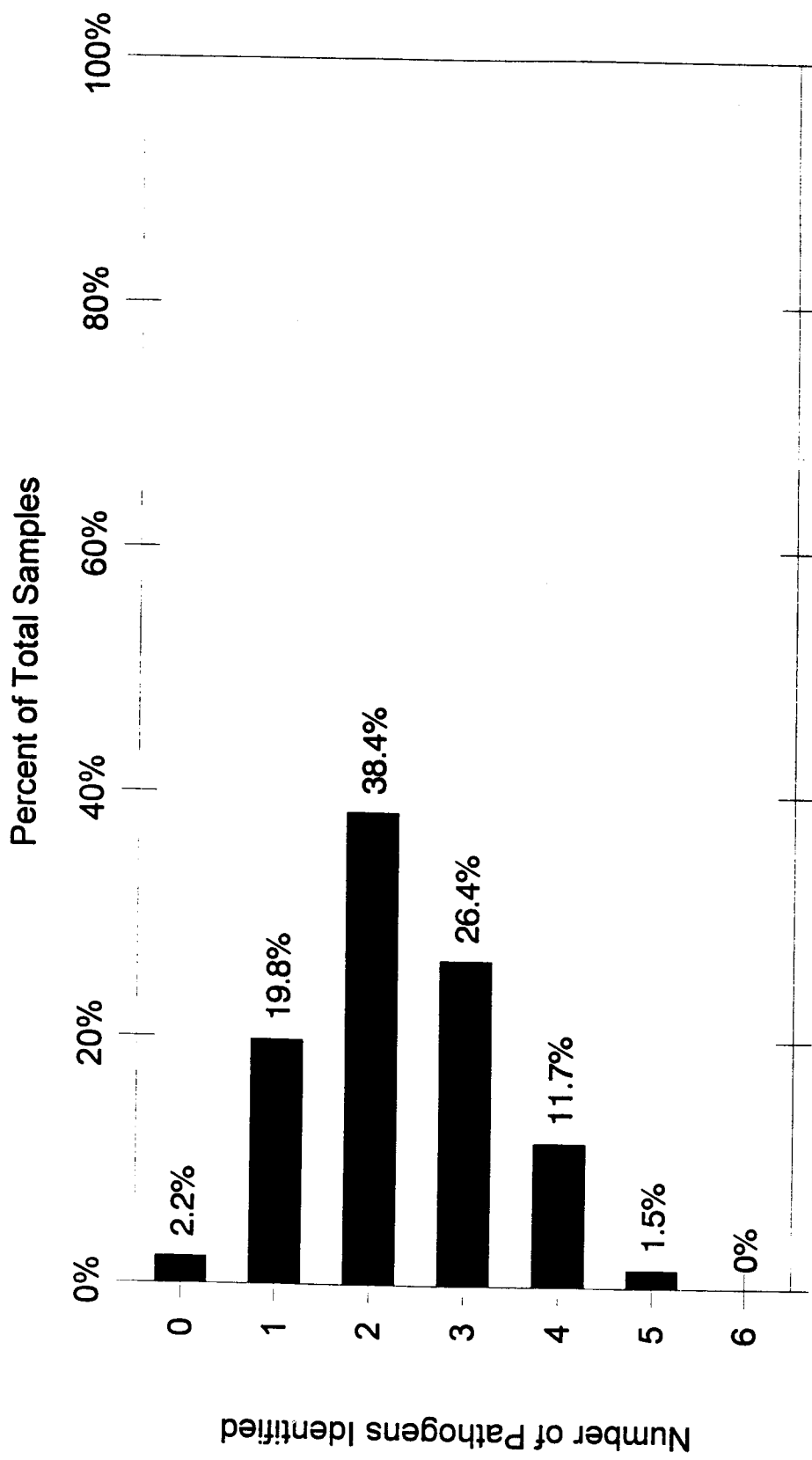


Figure 10. *Salmonella* Distribution (per ml) in Enumerated Positive Broiler Carcass Rinse Fluids



**Figure 11. Percent of Broiler Carcass Rinse Fluids Containing One or More Species of Identified Pathogenic Bacteria**



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