

Figure 1

**Microbiological Results of Broiler (Young Chicken) Carcasses (All Samples)  
Analyzed for *Salmonella* in the PR/HACCP Verification Testing Program  
Summarized by Quarter from July 2006 to September 2007 \***

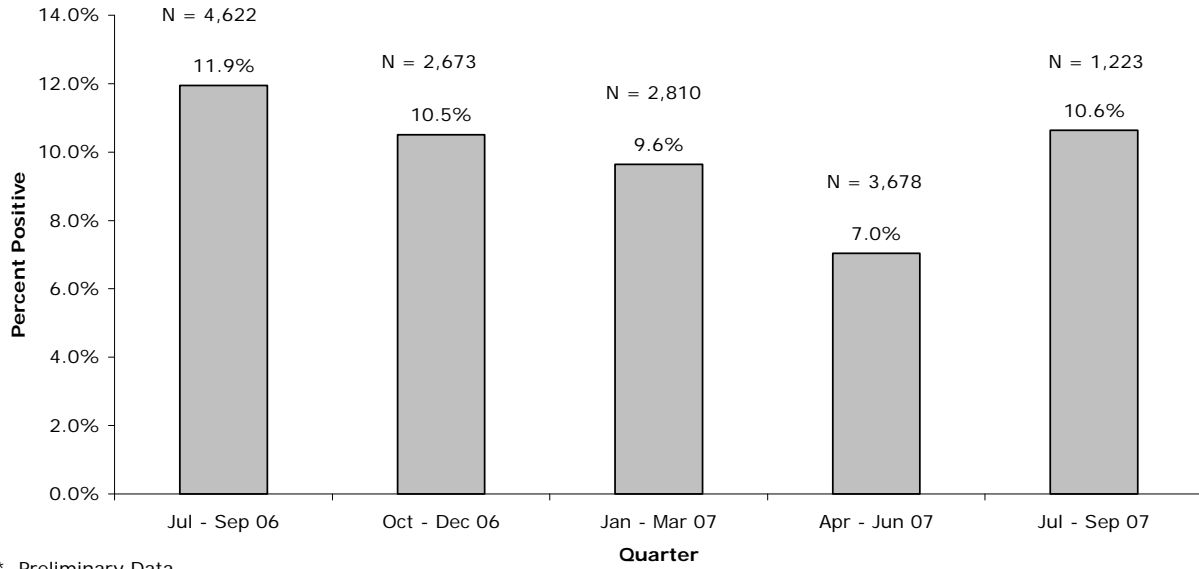
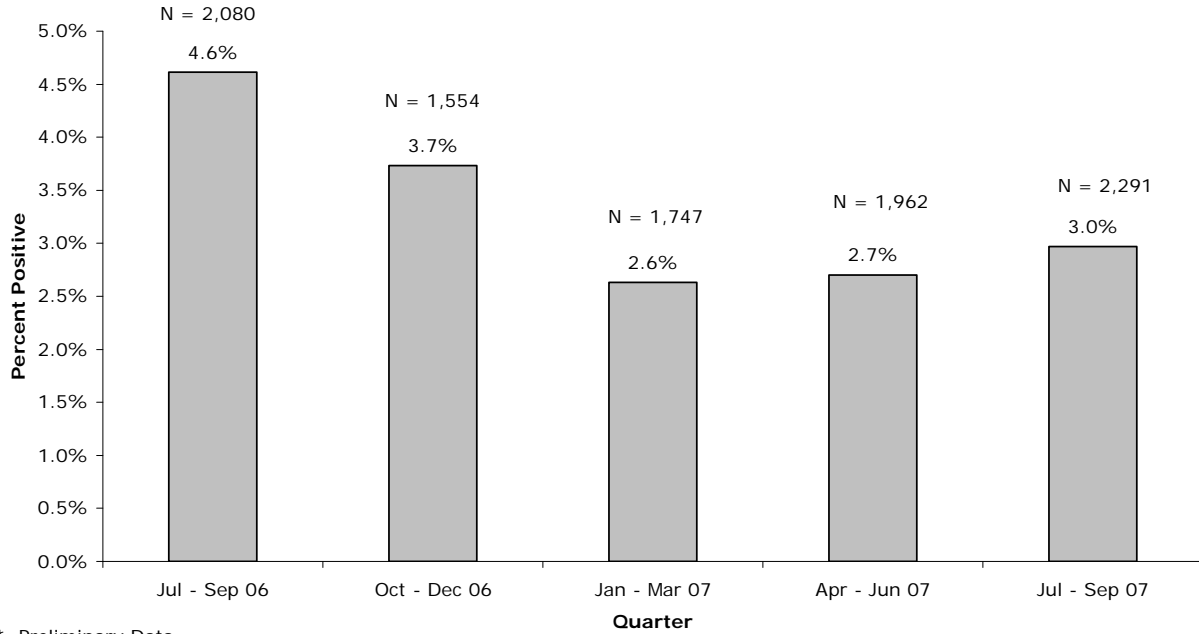


Figure 2

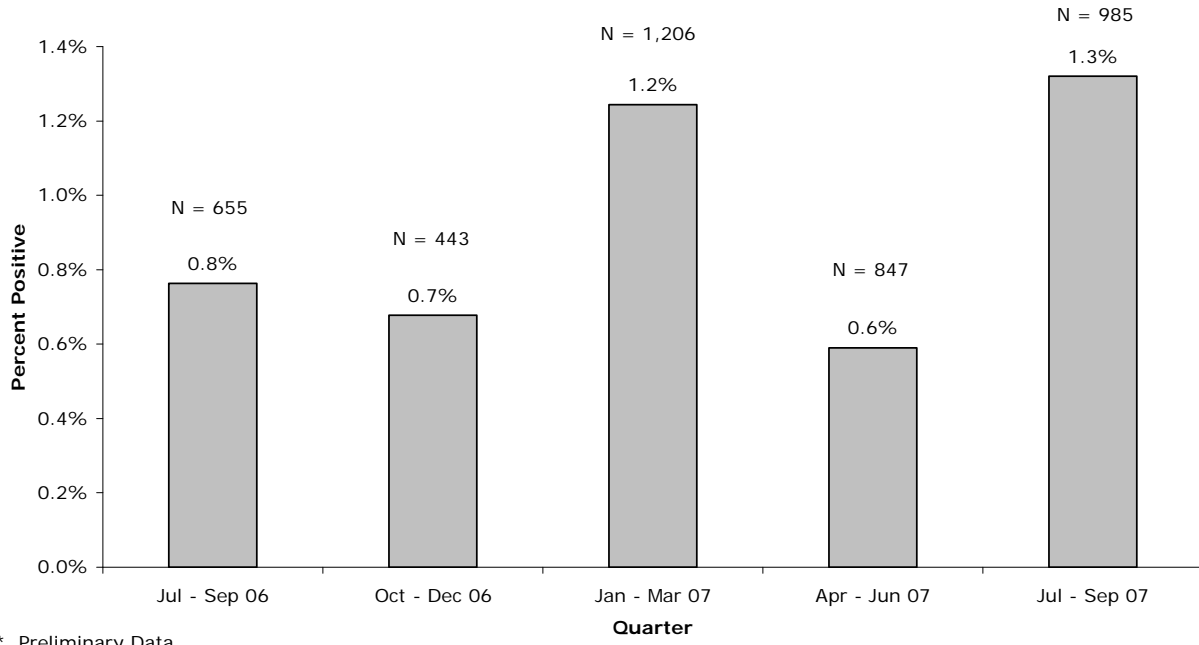
**Microbiological Results of Market Hog Carcasses (All Samples) Analyzed for *Salmonella* in the PR/HACCP Verification Testing Program Summarized by Quarter from July 2006 to September 2007\***



\* Preliminary Data

Figure 3

Microbiological Results of Cow and Bull Carcasses (All Samples) Analyzed for *Salmonella* in the PR/HACCP Verification Testing Program Summarized by Quarter from July 2006 to September 2007\*



\* Preliminary Data

Figure 4

Microbiological Results of Steer and Heifer Carcasses (All Samples) Analyzed For *Salmonella* in the PR/HACCP Verification Testing Program Summarized by Quarter from July 2006 to September 2007 \*

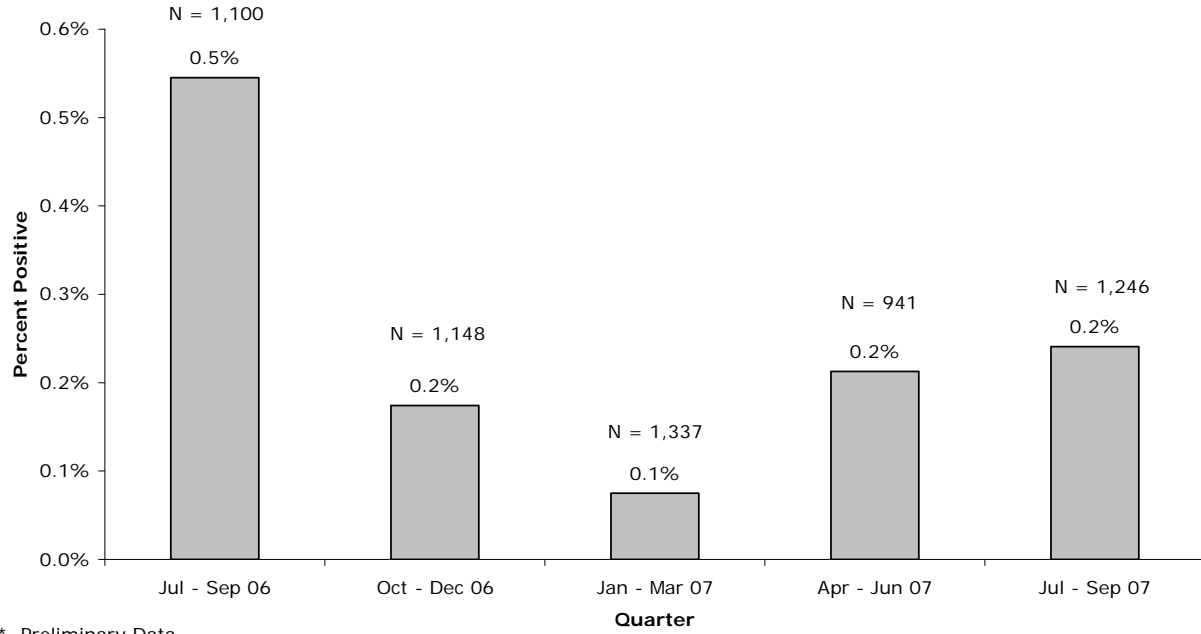
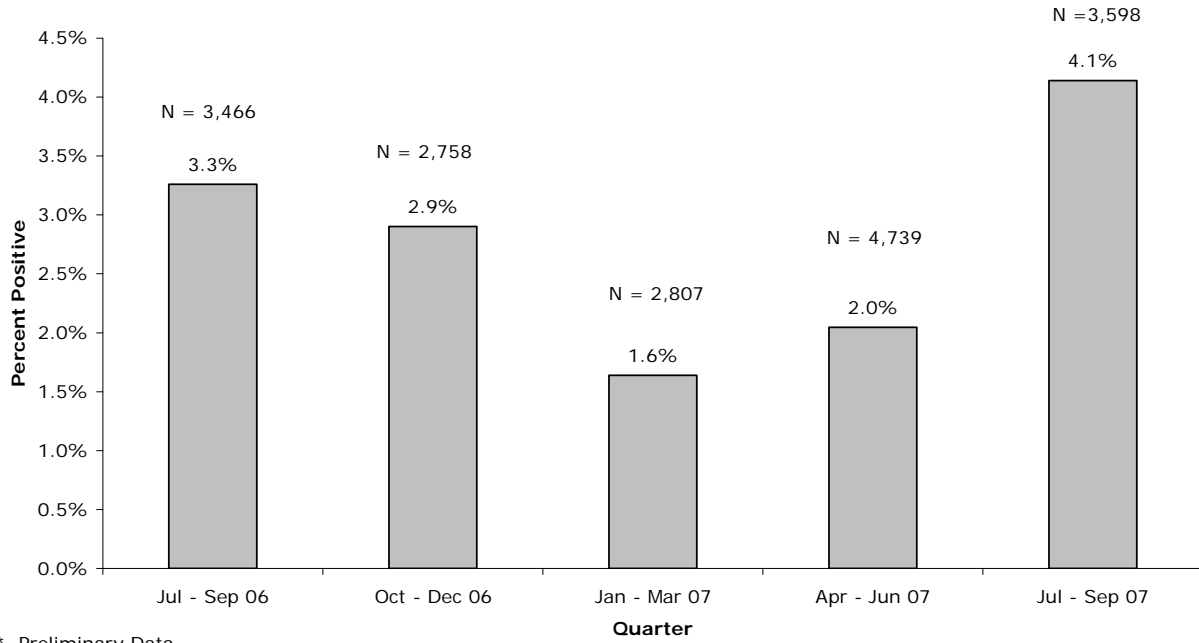


Figure 5

**Microbiological Results of Ground Beef (All Samples) Analyzed For *Salmonella*  
in the PR/HACCP Verification Testing Program  
Summarized by Quarter from July 2006 to September 2007\***



\* Preliminary Data

Figure 6

Microbiological Results of Ground Chicken (All Samples) Analyzed For *Salmonella* in the PR/HACCP Verification Testing Program Summarized by Quarter from July 2006 to September 2007\*

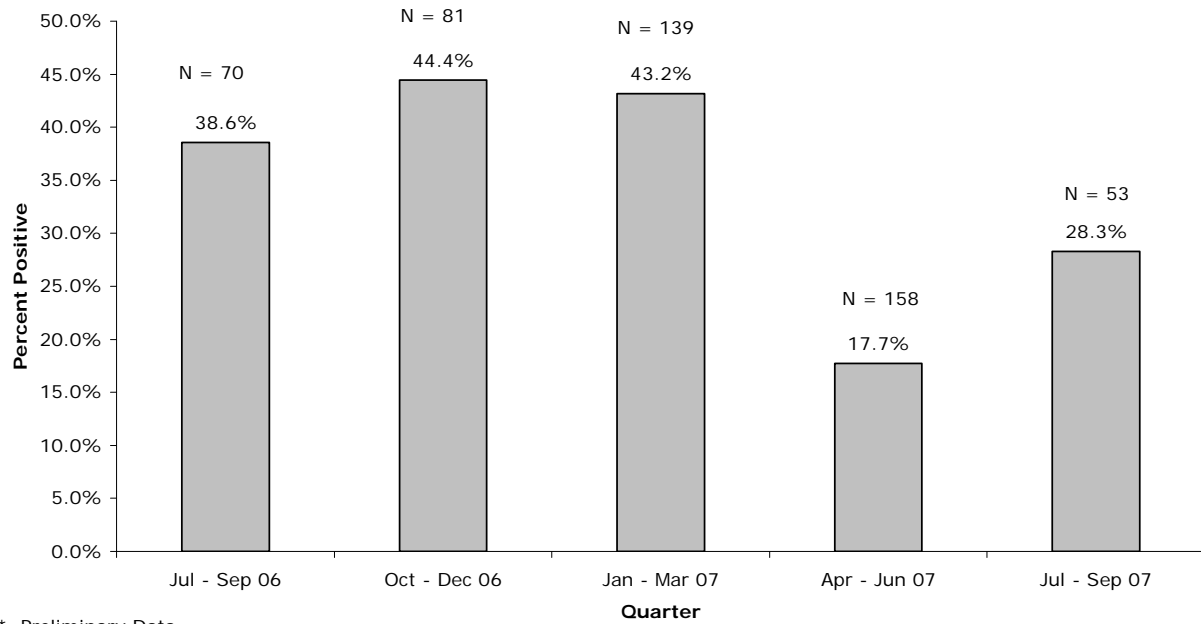


Figure 7

Microbiological Results of Ground Turkey (All Samples) Analyzed For *Salmonella* in the PR/HACCP Verification Testing Program Summarized by Quarter from July 2006 to September 2007\*

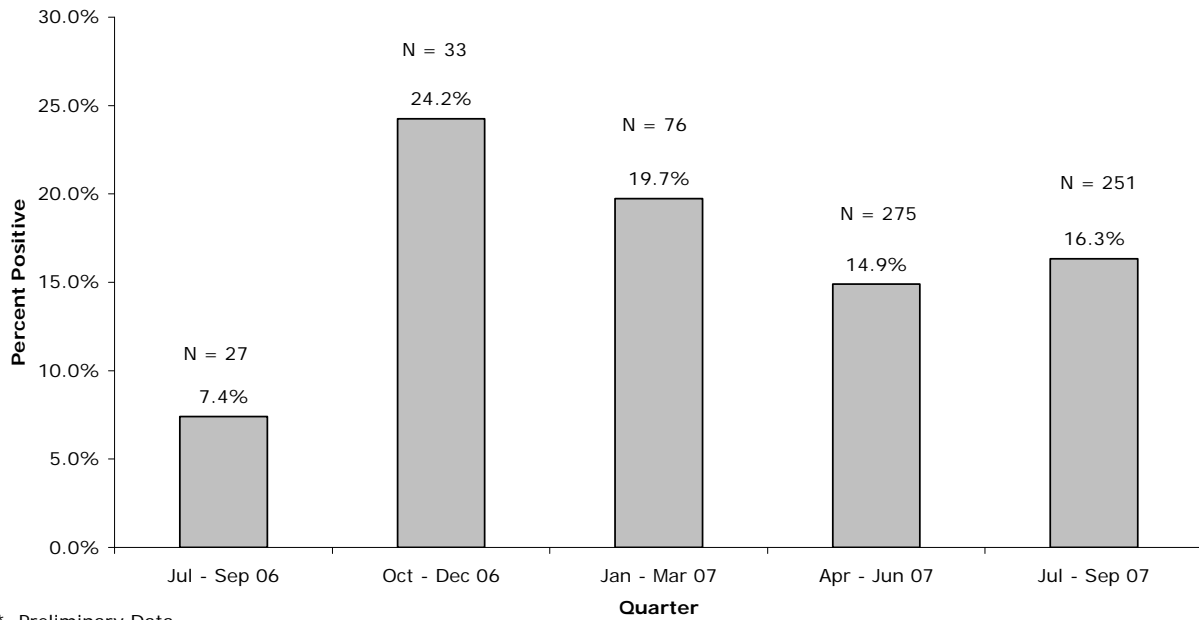
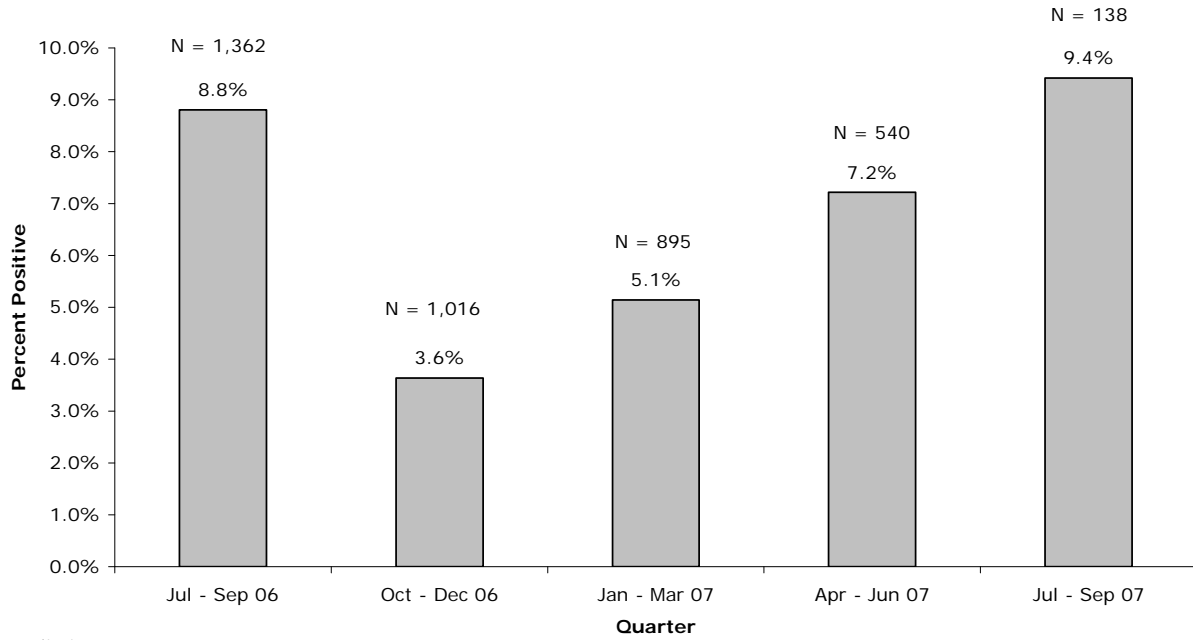


Figure 8

Microbiological Results of Turkey Carcasses (All Samples) Analyzed for *Salmonella* in the PR/HACCP Verification Testing Program Summarized by Quarter from July 2006 to September 2007 \*



\* Preliminary Data