

TABLE 12: NUMBER OF RAW BEEF SAMPLES CONTAINING ONE OR MORE SPECIES OF PATHOGENIC BACTERIA¹

Number of Pathogens	Number of Samples	Cumulative Number of Samples	Cumulative Percent
0 ²	1,785	1,785	85.4
1	278	2,063	98.8
2	23	2,086	99.9
3	3	2,089	100.0

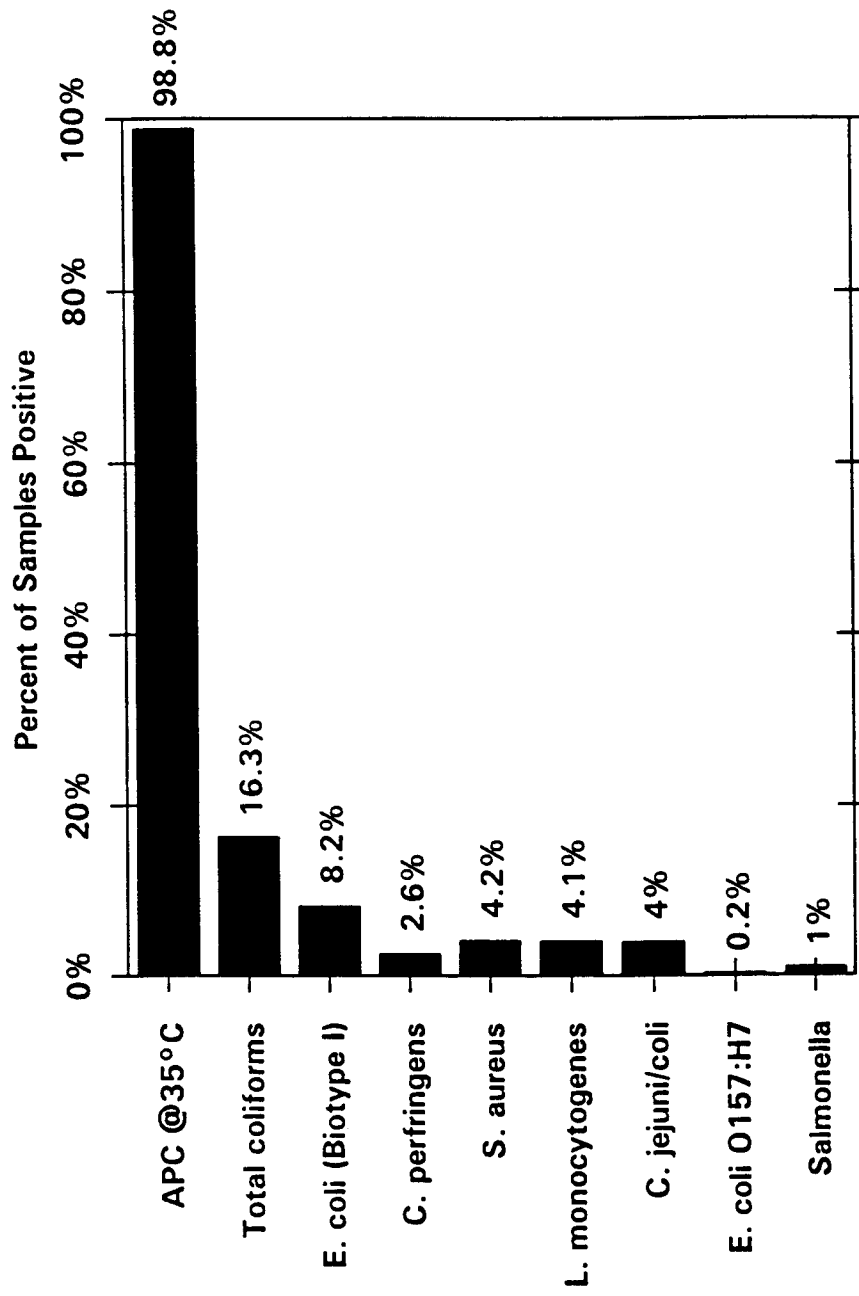
¹ *C. perfringens*, *S. aureus*, *L. monocytogenes*, *C. jejuni/coli*, *E. coli* O157:H7, *Salmonella* spp.

² Negative by method.

Source: Nationwide Beef Microbiological Baseline Data Collection Program: Steers and Heifers (October 1992 - September 1993).

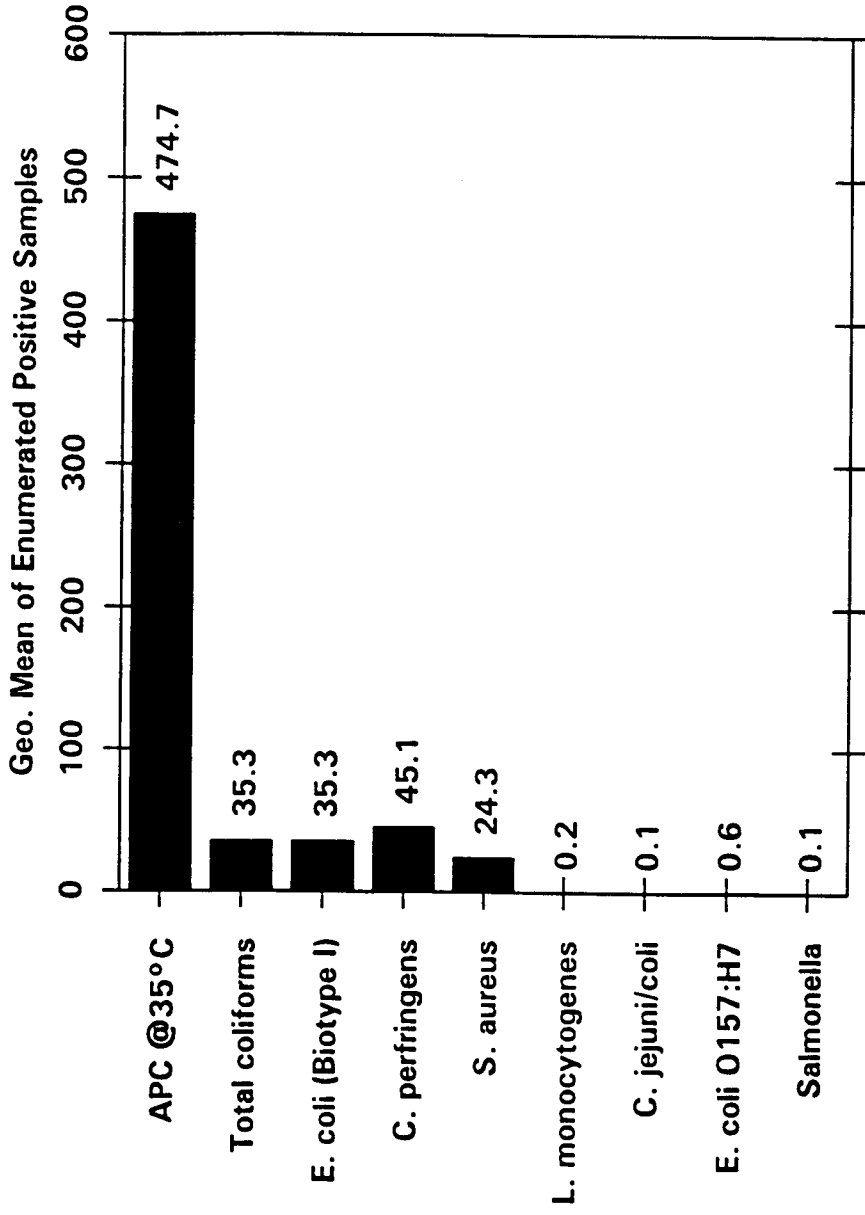
FIGURES

FIGURE 1. PREVALENCE OF SELECTED MICROORGANISMS ON RAW BEEF CARCASS SURFACE SAMPLES



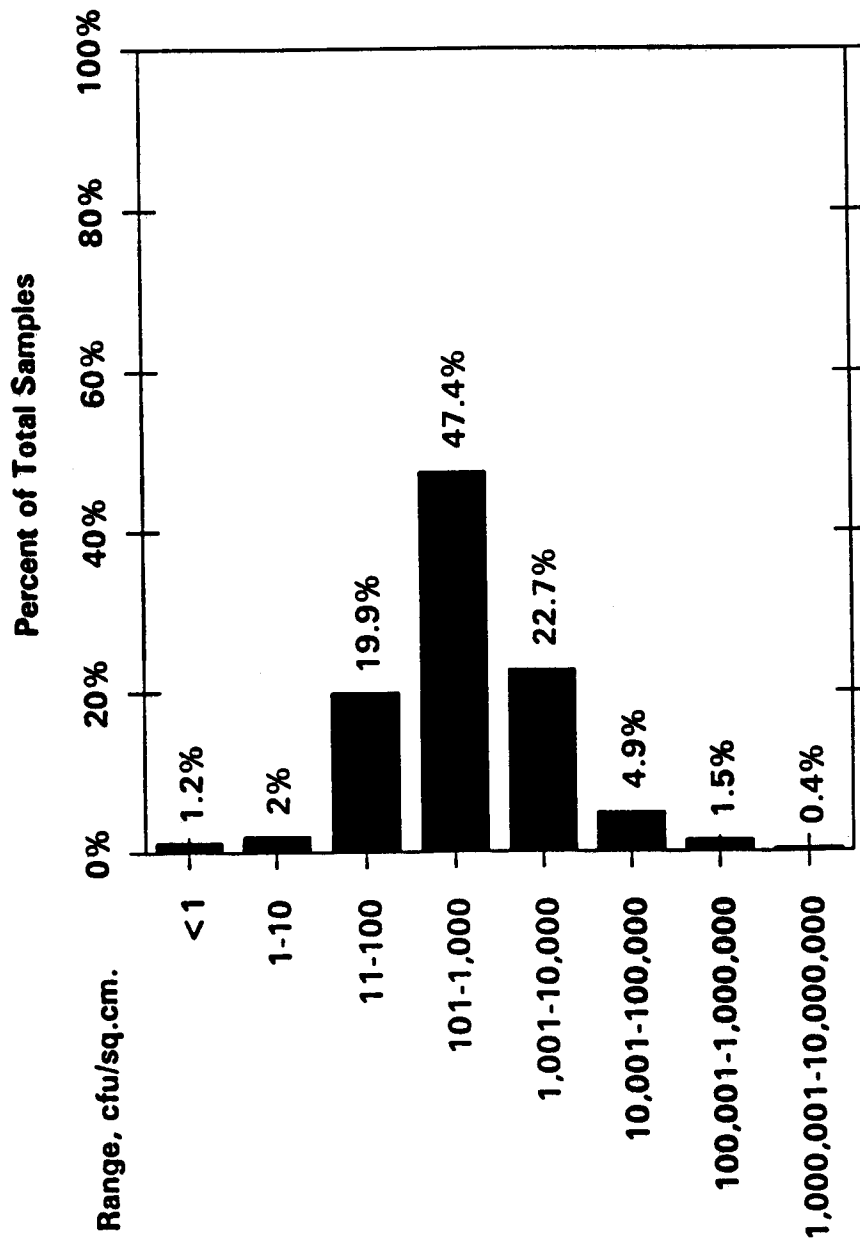
Source: Nationwide Beef Microbiological
Baseline Data Collection Program: Steers
& Heifers (October 1992-September 1993)

FIGURE 2. MEAN LEVEL OF SELECTED MICROORGANISMS PER SQUARE CENTIMETER ON RAW BEEF CARCASS SURFACE SAMPLES



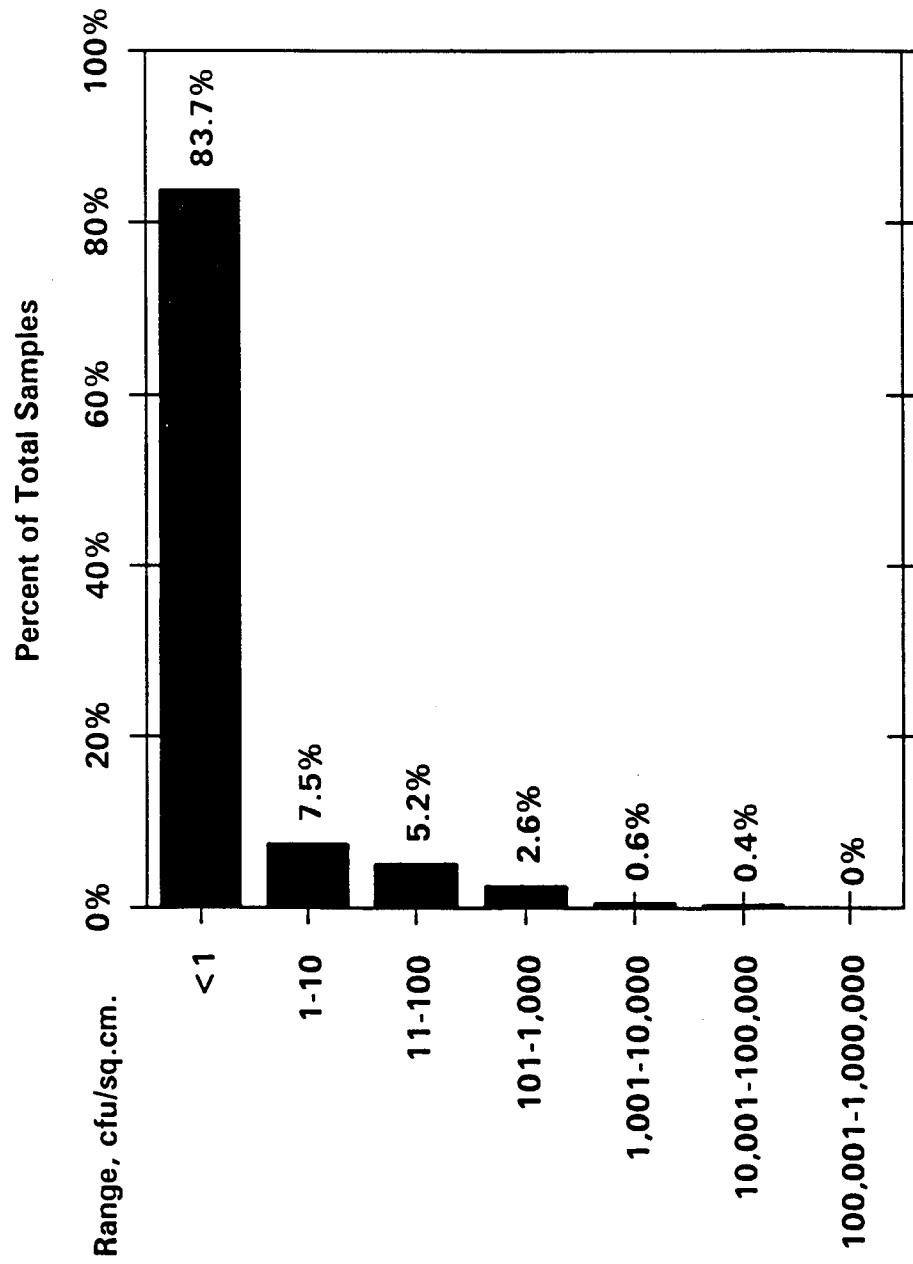
Source: Nationwide Beef Microbiological Baseline Data Collection Program: Steers & Heifers (October 1992-September 1993)

**FIGURE 3. AEROBIC PLATE COUNT @35°C
DISTRIBUTION ON RAW BEEF CARCASS SURFACE
SAMPLES**



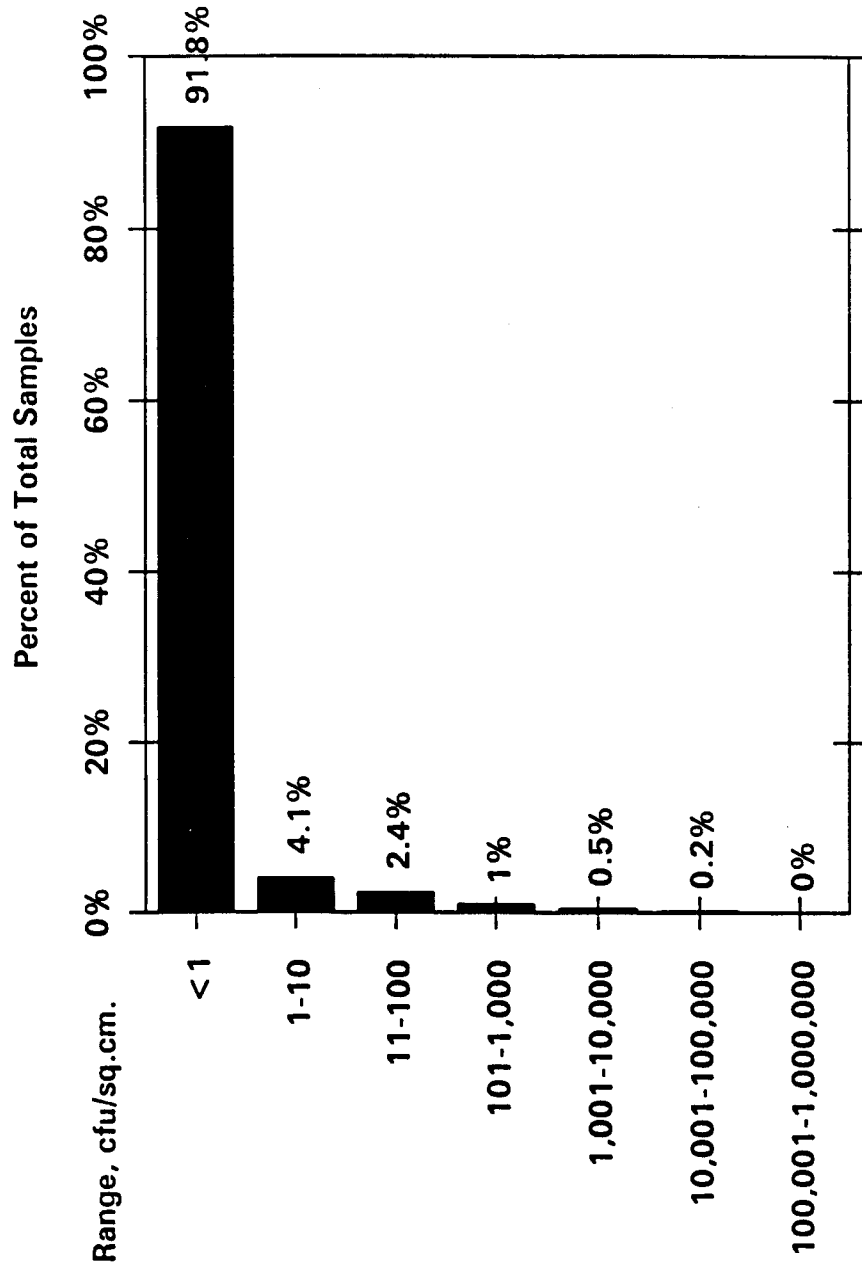
Source: Nationwide Beef Microbiological
Baseline Data Collection Program: Steers
& Heifers (October 1992-September 1993)

**FIGURE 4. TOTAL COLIFORM DISTRIBUTION
ON RAW BEEF CARCASS SURFACE SAMPLES**



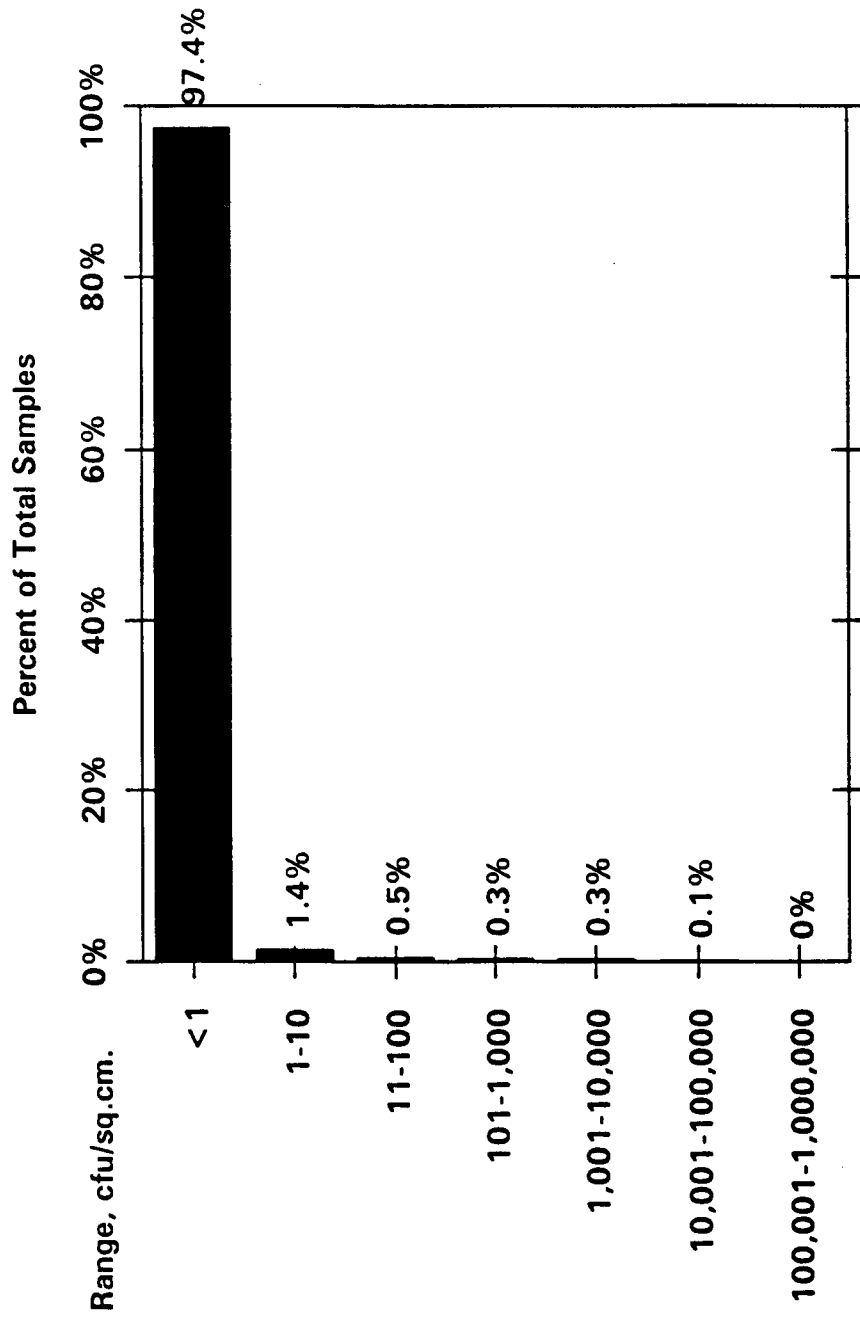
Source: Nationwide Beef Microbiological
Baseline Data Collection Program: Steers
& Heifers (October 1992-September 1993)

**FIGURE 5. *ESCHERICHIA COLI* (BIOTYPE I)
DISTRIBUTION ON RAW BEEF CARCASS SURFACE
SAMPLES**



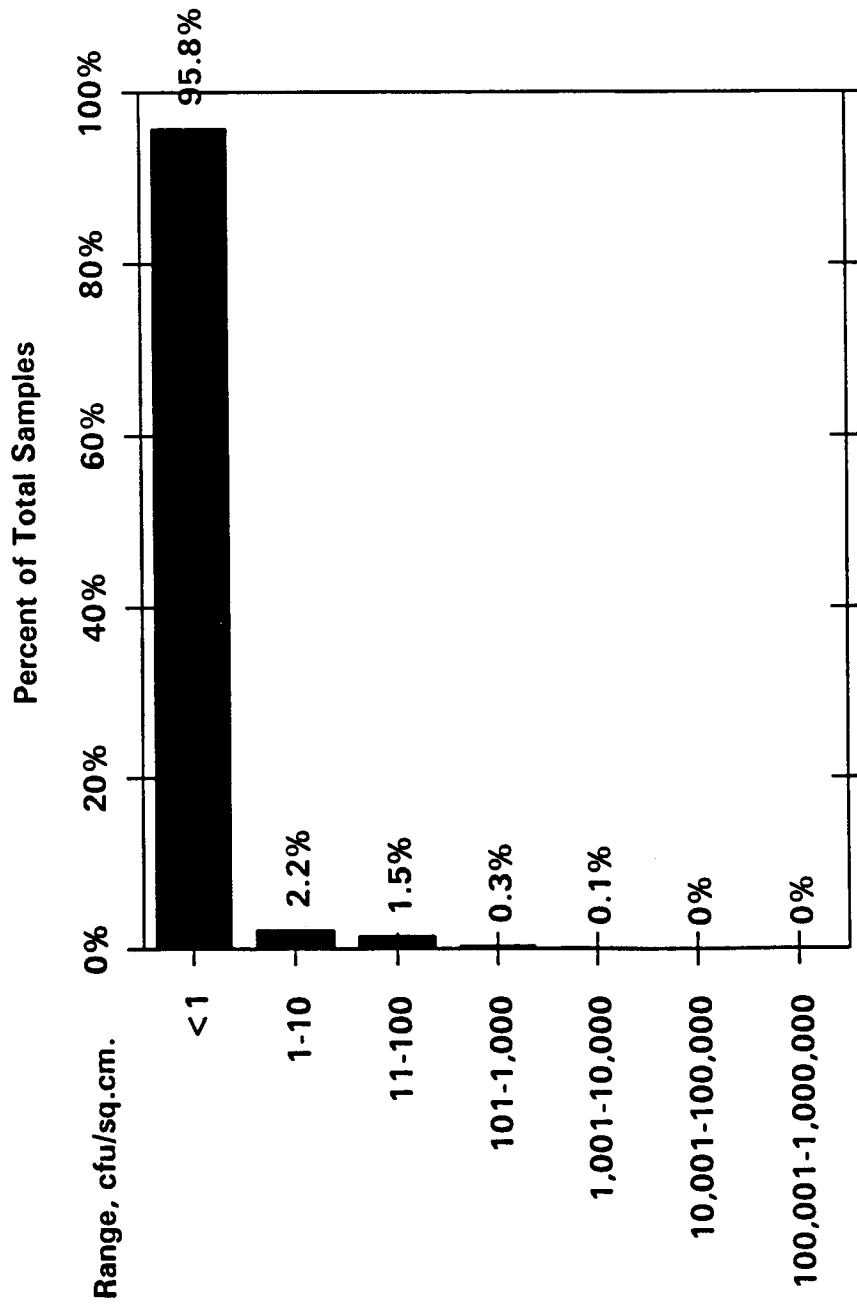
Source: Nationwide Beef Microbiological
Baseline Data Collection Program: Steers
& Heifers (October 1992-September 1993)

**FIGURE 6. *CLOSTRIDIUM PERFRINGENS*
DISTRIBUTION ON RAW BEEF CARCASS SURFACE
SAMPLES**



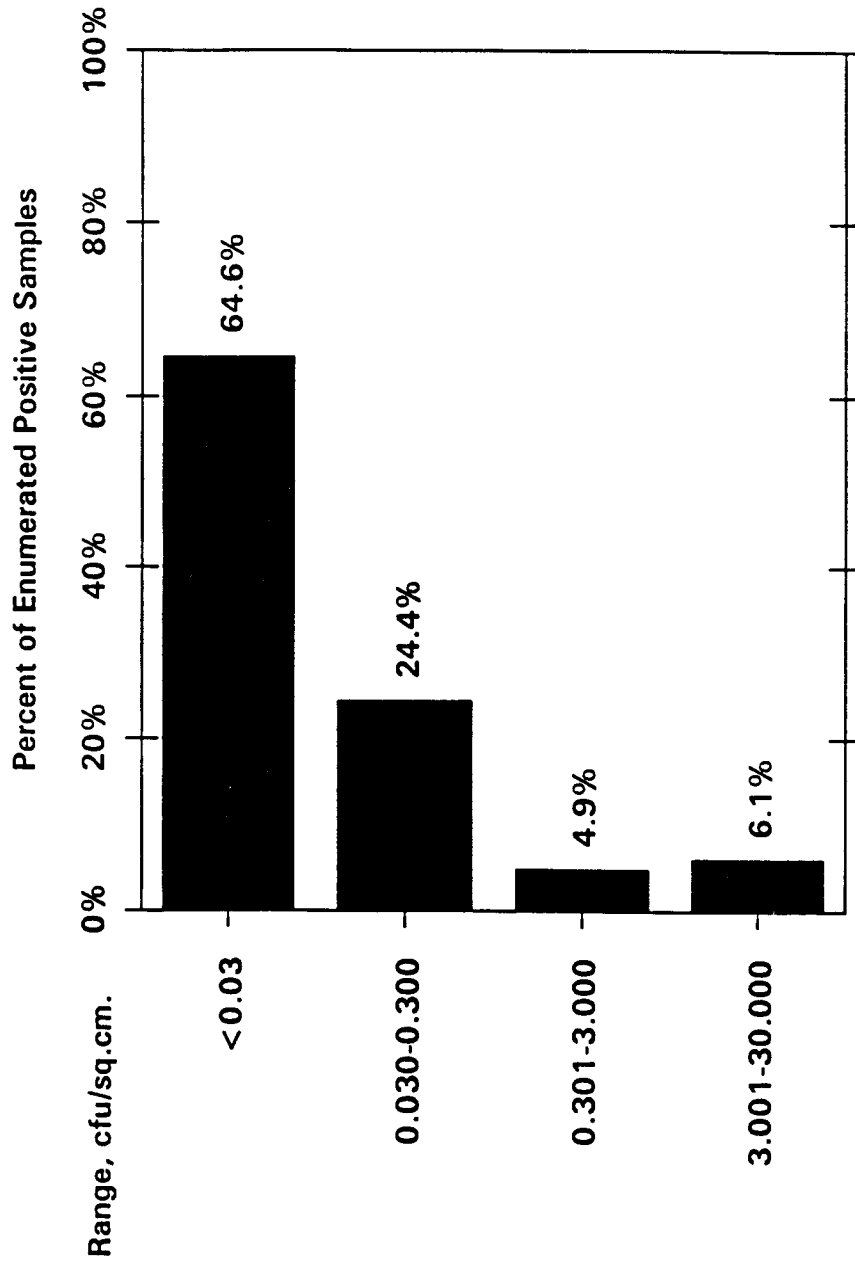
Source: Nationwide Beef Microbiological
Baseline Data Collection Program: Steers
& Heifers (October 1992-September 1993)

**FIGURE 7. STAPHYLOCOCCUS AUREUS
DISTRIBUTION ON RAW BEEF CARCASS SURFACE
SAMPLES**



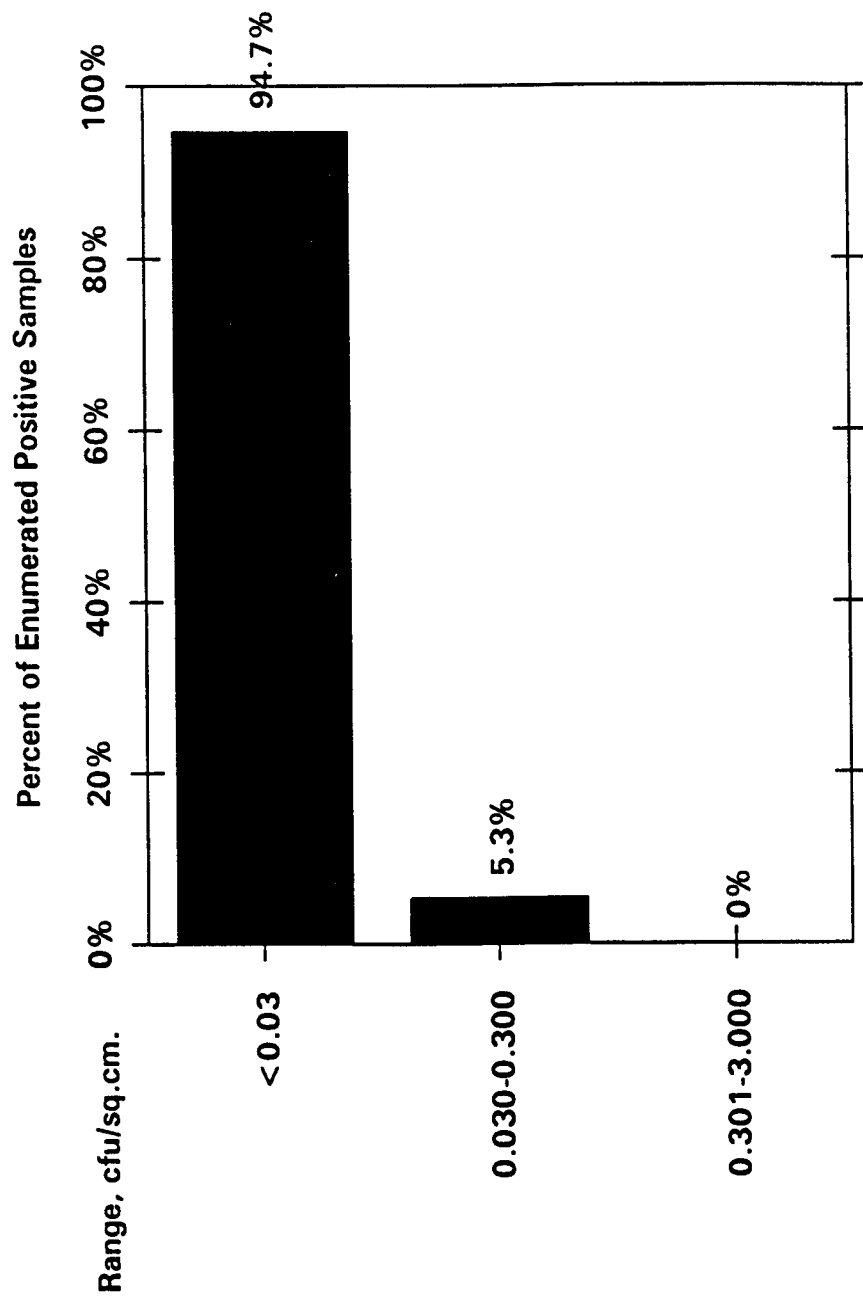
Source: Nationwide Beef Microbiological
Baseline Data Collection Program: Steers
& Heifers (October 1992-September 1993)

**FIGURE 8. *LISTERIA MONOCYTOGENES*
DISTRIBUTION ON ENUMERATED POSITIVE RAW
BEEF CARCASS SURFACE SAMPLES**



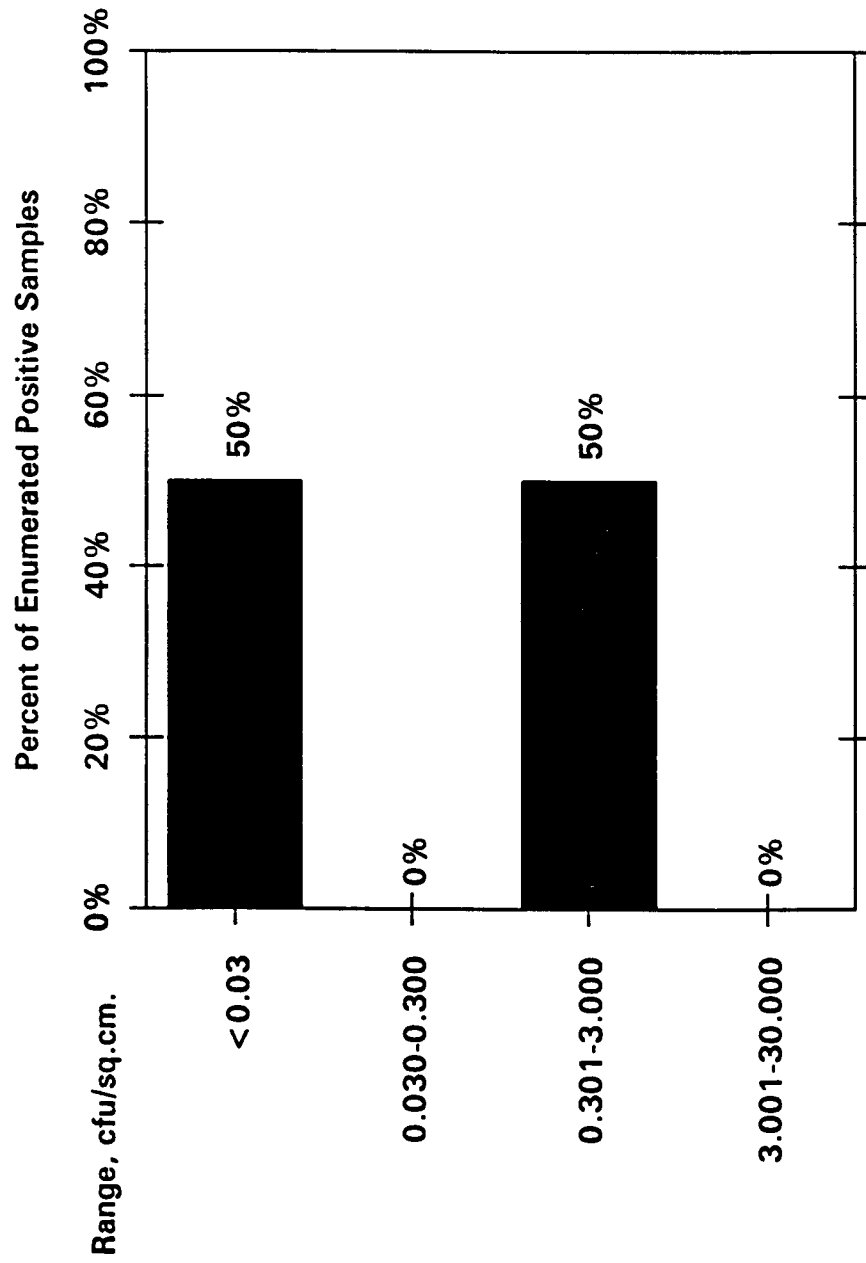
Source: Nationwide Beef Microbiological
Baseline Data Collection Program: Steers
& Heifers (October 1992-September 1993)

**FIGURE 9. *CAMPYLOBACTER JEJUNI*/COLI
DISTRIBUTION ON ENUMERATED POSITIVE
RAW BEEF CARCASS SURFACE SAMPLES**



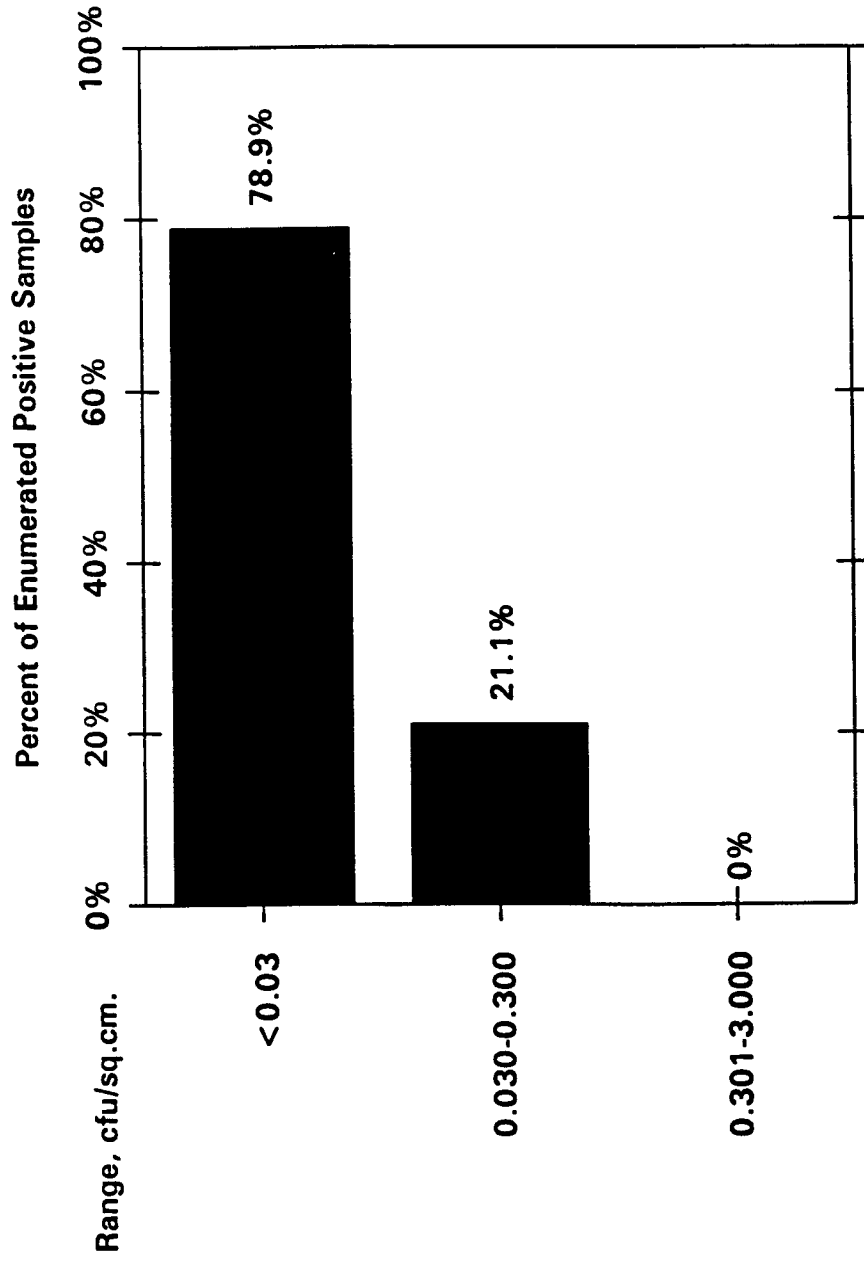
Source: Nationwide Beef Microbiological
Baseline Data Collection Program: Steers
& Heifers (October 1992-September 1993)

**FIGURE 10. *ESCHERICHIA COLI* O157:H7
DISTRIBUTION ON ENUMERATED POSITIVE
RAW BEEF CARCASS SURFACE SAMPLES**



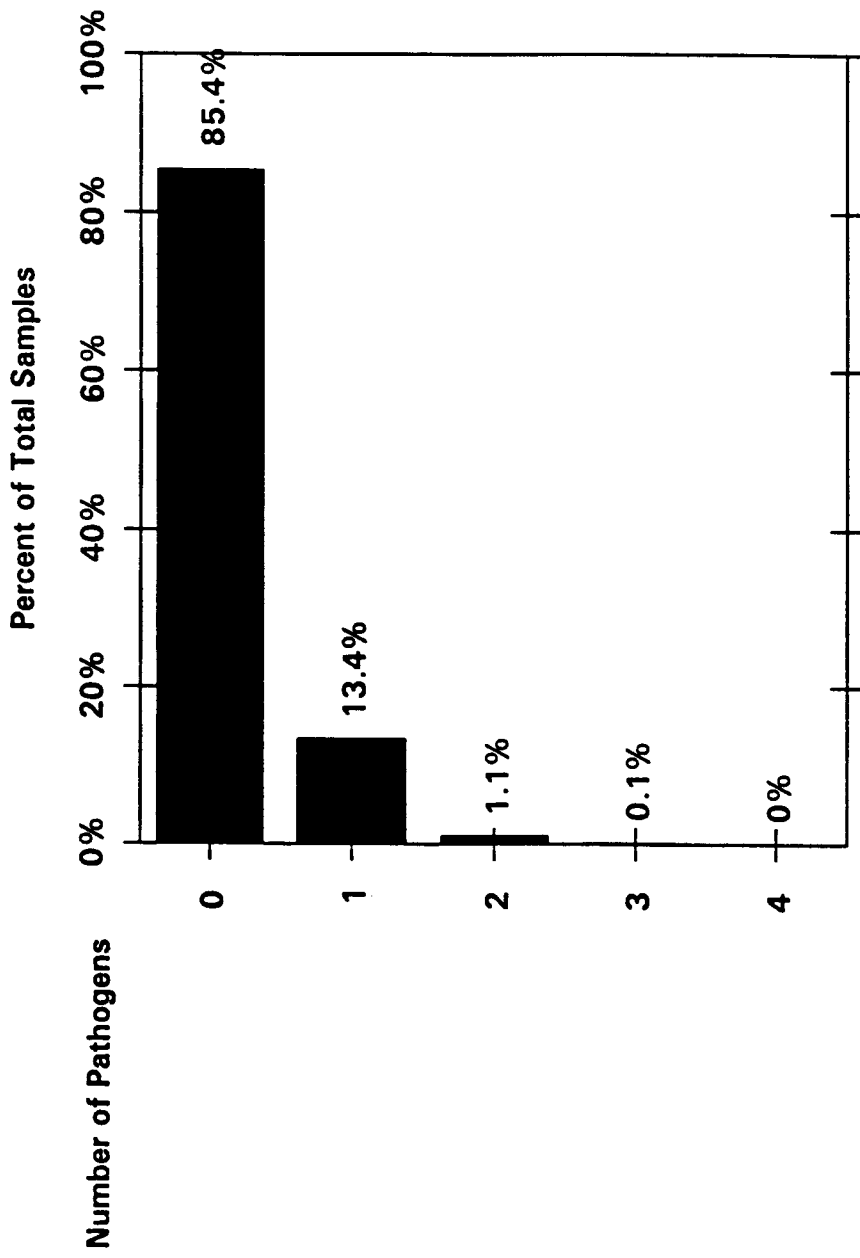
Source: Nationwide Beef Microbiological
Baseline Data Collection Program: Steers
& Heifers (October 1992-September 1993)

**FIGURE 11. SALMONELLA DISTRIBUTION
ON ENUMERATED POSITIVE RAW BEEF CARCASS
SURFACE SAMPLES**



Source: Nationwide Beef Microbiological
Baseline Data Collection Program: Steers
& Heifers (October 1992-September 1993)

FIGURE 12. PERCENT OF RAW BEEF SAMPLES CONTAINING ONE OR MORE SPECIES OF IDENTIFIED PATHOGENIC BACTERIA



Source: Nationwide Beef Microbiological Baseline Data Collection Program: Steers & Heifers (October 1992-September 1993)

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