

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 October 2005 to December 2006***

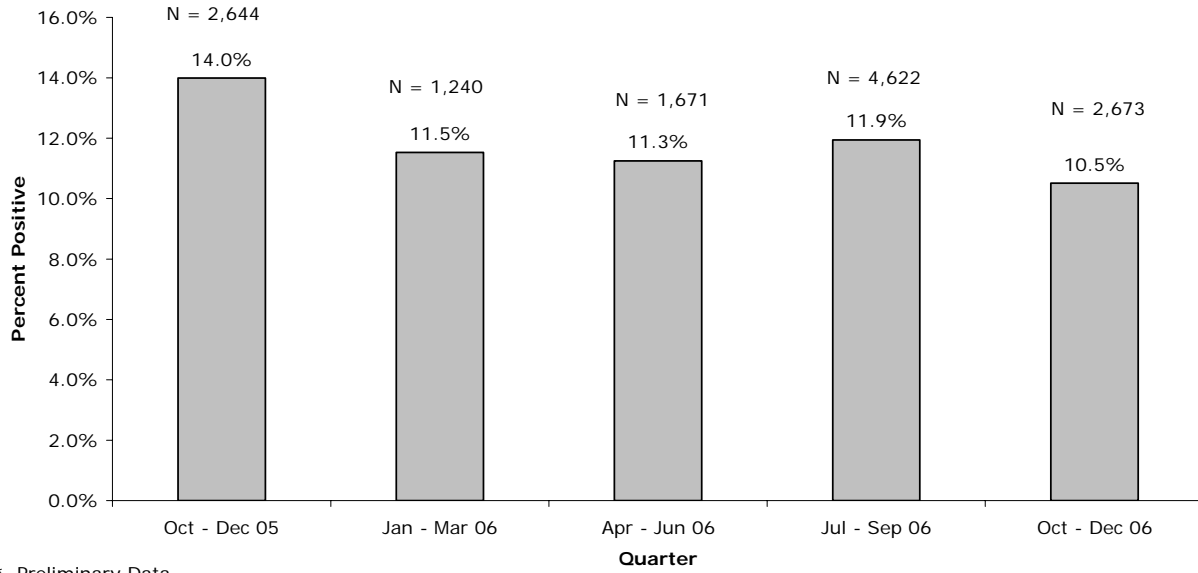
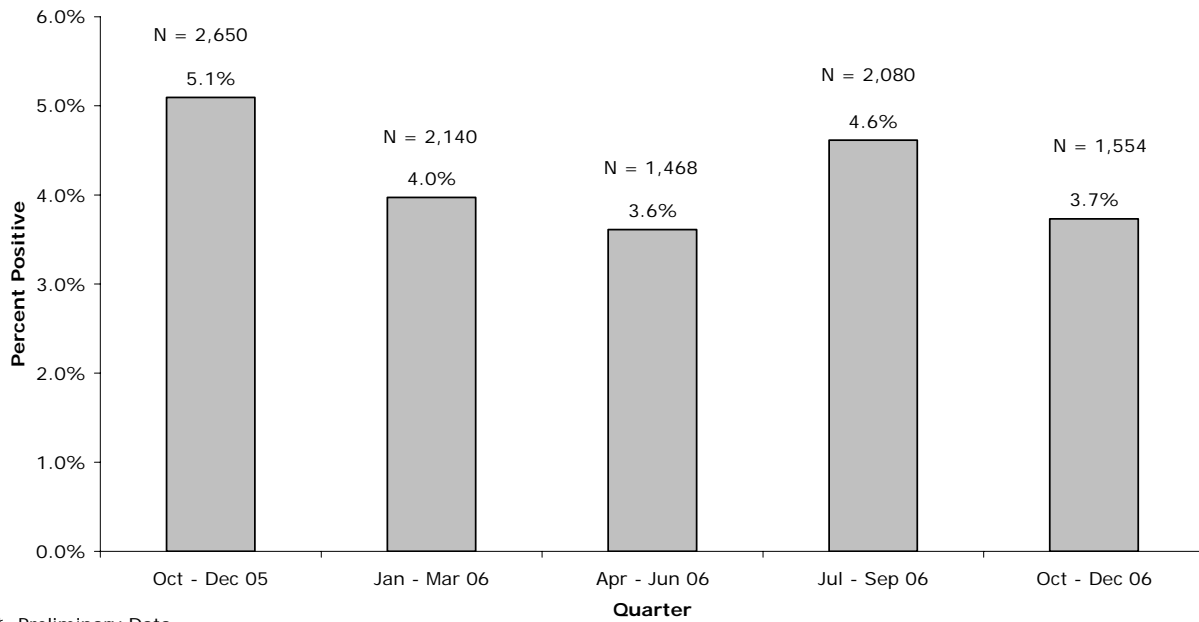


Figure 2

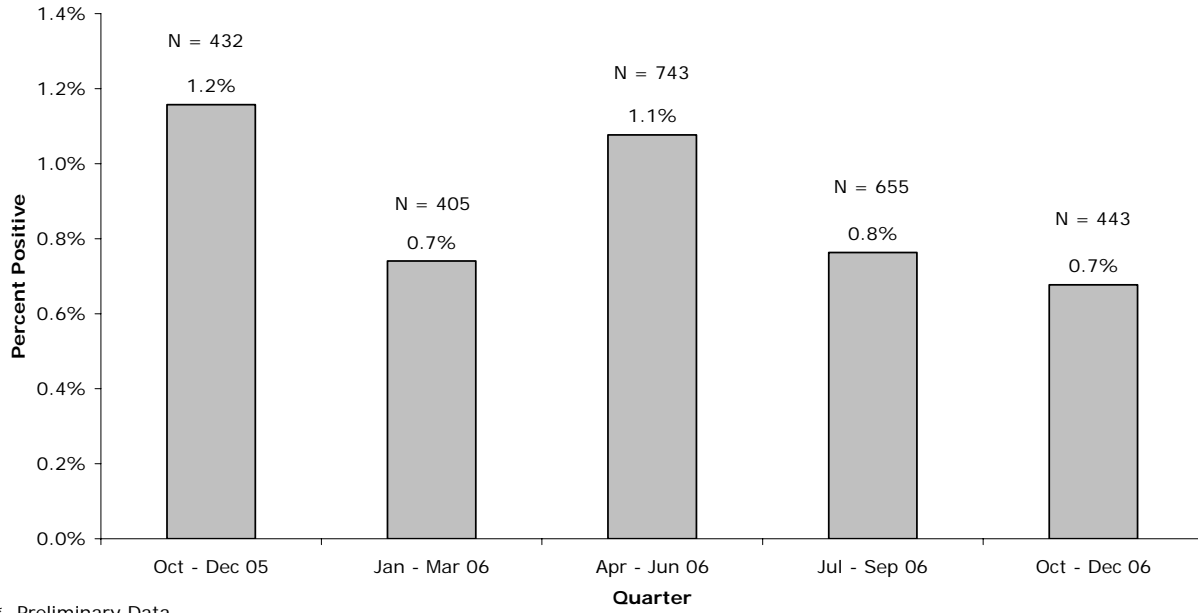
Microbiological Results of Market Hog Carcasses (All Samples) Analyzed for *Salmonella* in the PR/HACCP Verification Testing Program Summarized by Quarter from October 2005 to December 2006*



* Preliminary Data

Figure 3

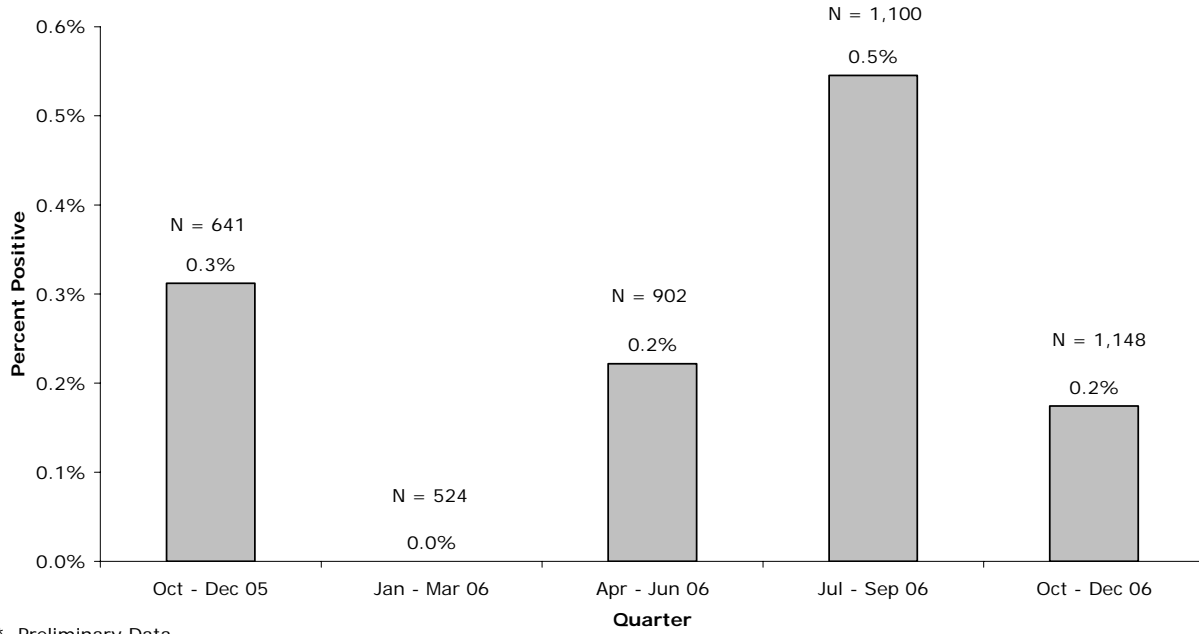
Microbiological Results of Cow and Bull Carcasses (All Samples) Analyzed for *Salmonella* in the PR/HACCP Verification Testing Program Summarized by Quarter from October 2005 to December 2006 *



* Preliminary Data

Figure 4

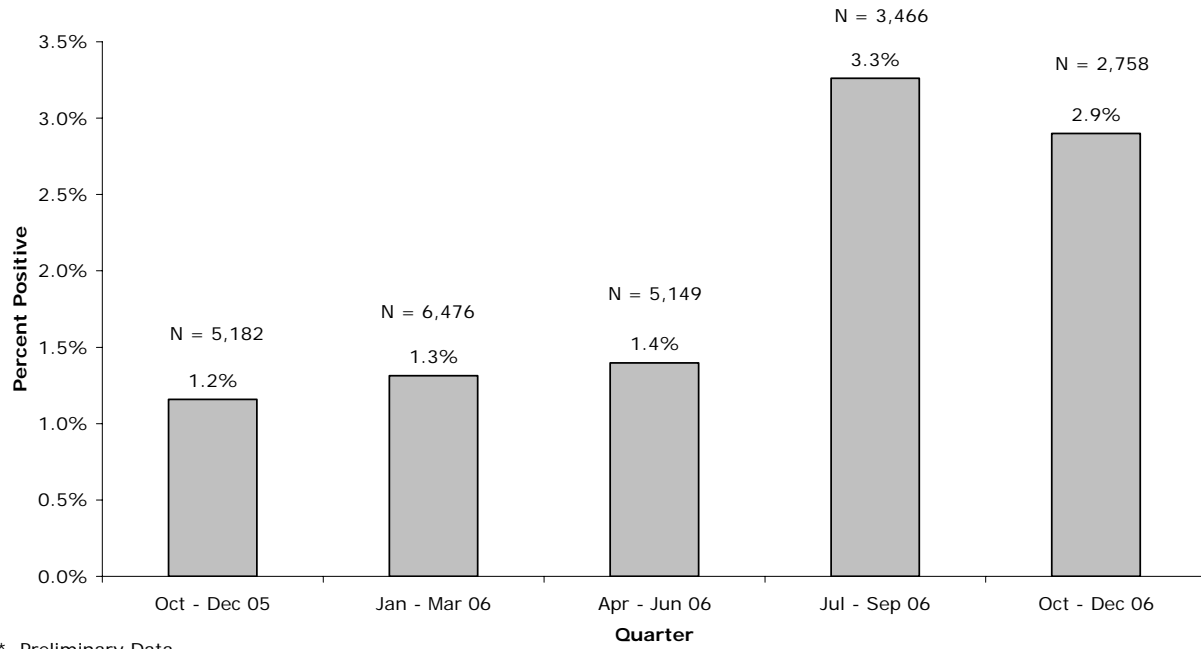
Microbiological Results of Steer and Heifer Carcasses (All Samples) Analyzed For *Salmonella* in the PR/HACCP Verification Testing Program Summarized by Quarter from October 2005 to December 2006*



* Preliminary Data

Figure 5

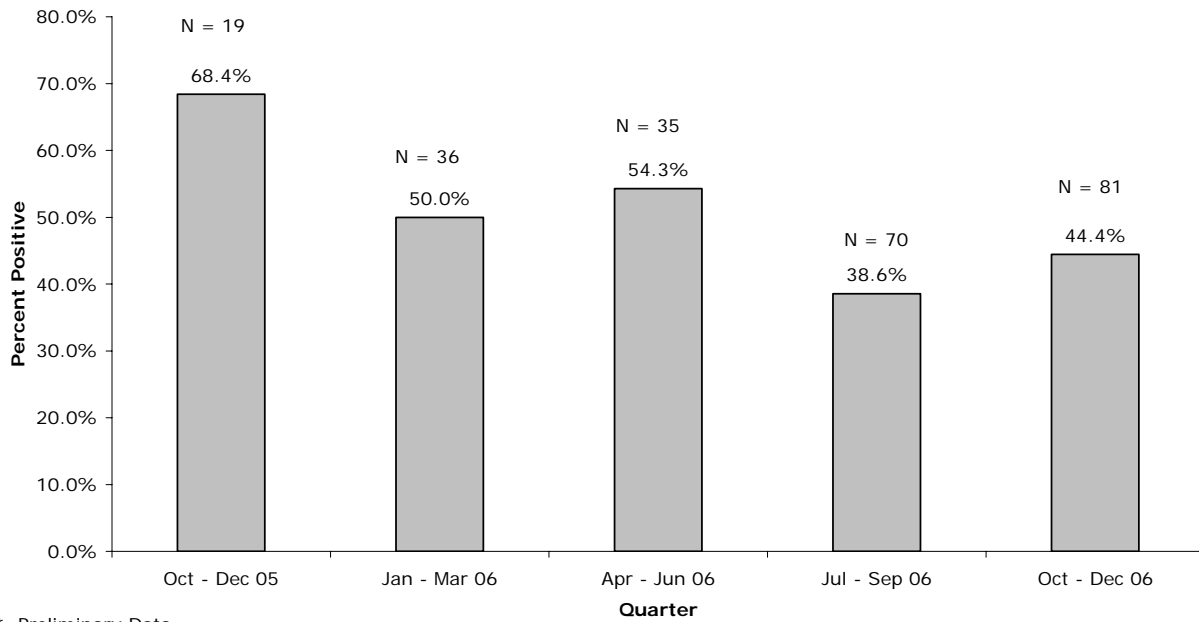
**Microbiological Results of Ground Beef (All Samples) Analyzed For *Salmonella*
in the PR/HACCP Verification Testing Program
Summarized by Quarter from October 2005 to December 2006***



* Preliminary Data

Figure 6

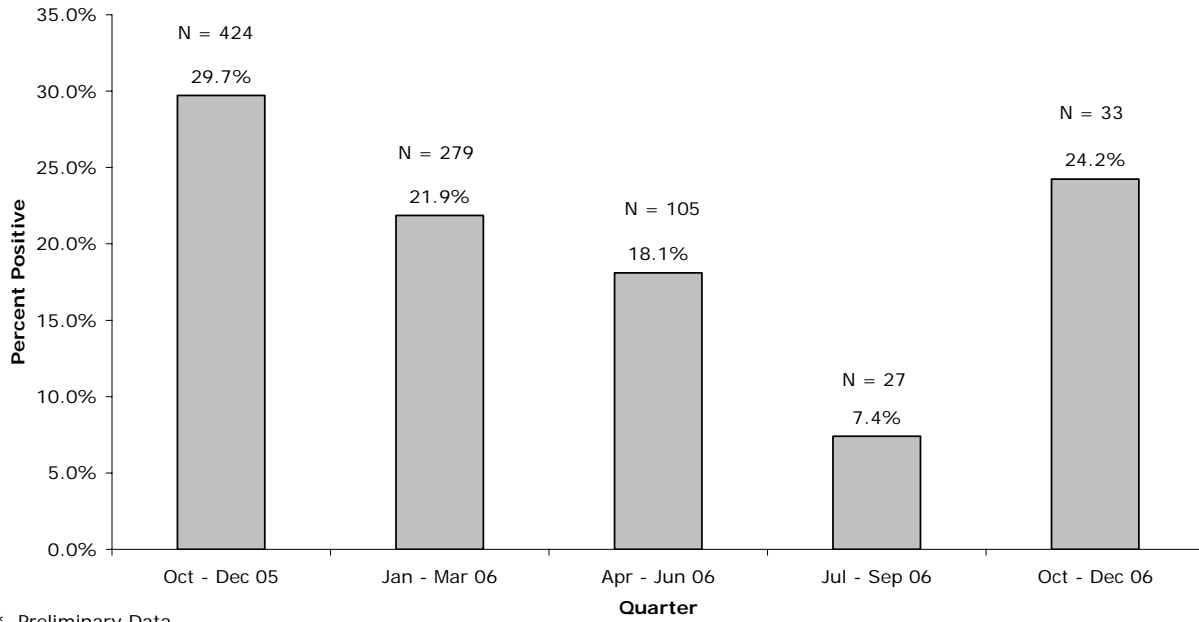
Microbiological Results of Ground Chicken (All Samples) Analyzed For *Salmonella* in the PR/HACCP Verification Testing Program Summarized by Quarter from October 2005 to December 2006 *



* Preliminary Data

Figure 7

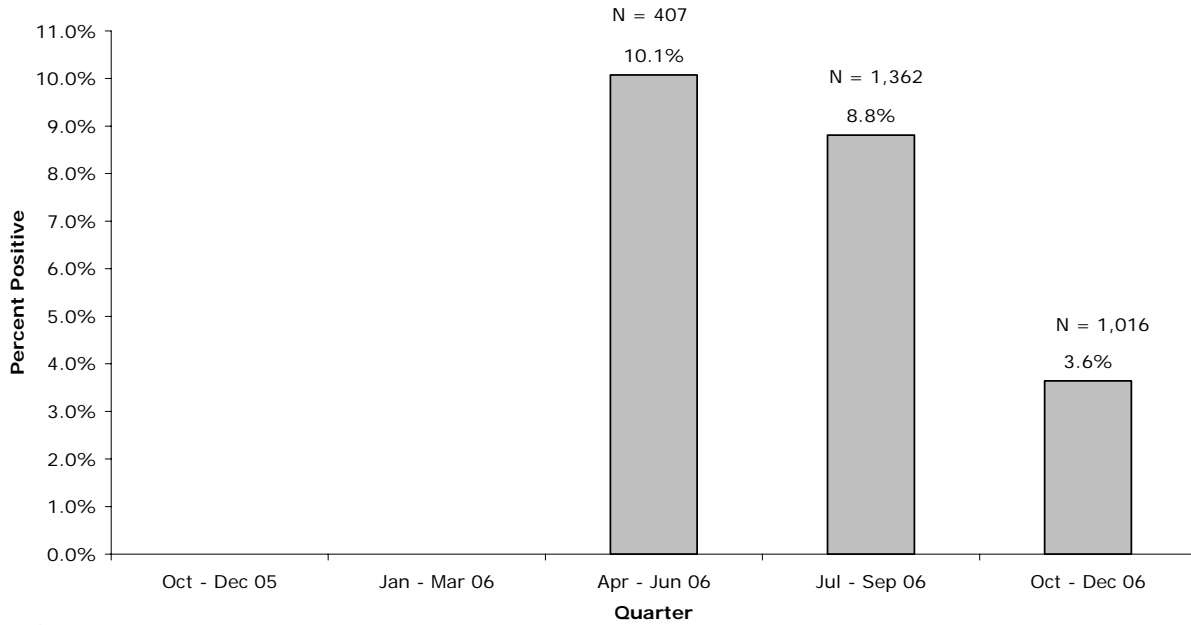
Microbiological Results of Ground Turkey (All Samples) Analyzed For *Salmonella* in the PR/HACCP Verification Testing Program Summarized by Quarter from October 2005 to December 2006*



* Preliminary Data

Figure 8

Microbiological Results of Turkey Carcasses (All Samples) Analyzed for *Salmonella* in the PR/HACCP Verification Testing Program Summarized by Quarter from October 2005 to December 2006*



* Preliminary Data