



U.S. Food and Drug Administration

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2003

# Retail Meat Report

National Antimicrobial Resistance Monitoring System



**NARMS**

## ABBREVIATIONS USED IN THE REPORT, 2003

AR	Antimicrobial Resistance
BAP	Blood Agar Plate
CCA	Campy-Cefex Agar Plate
CDC	Center for Disease Control and Prevention
CVM	Center for Veterinary Medicine
EAP	Enterococcosel Agar Plate
EIP	Emerging Infections Program
EMB	Eosin Methylene Blue
FDA	Food and Drug Administration
FDA-CVM	Food and Drug Administration-Center for Veterinary Medicine
FoodNet	Foodborne Disease Active Surveillance Network
MIC	Minimum Inhibitory Concentration
NARMS	National Antimicrobial Resistance Monitoring System
CLSI/NCCLS	Clinical and Laboratory Standards Institute/National Committee for Clinical Laboratory Standards
PCR	Polymerase Chain Reaction
PFGE	Pulsed Field Gel Electrophoresis
PulseNet	The National Molecular Subtyping Network for Foodborne Disease Surveillance
QC	Quality Control
RVR10	Rappaport-Vassiliadis
USDA	United States Department of Agriculture
XLD	Xylose Lysine Deoxycholate

### Antimicrobial Abbreviations:

AMC	Amoxicillin/Clavulanic Acid	LIN	Lincomycin
AMI	Amikacin	LZD	Linezolid
AMP	Ampicillin	MER	Meropenem
AXO	Ceftriaxone	NAL	Nalidixic Acid
BAC	Bacitracin	NIT	Nitrofurantoin
CEP	Cephalothin	PEN	Penicillin
CHL	Chloramphenicol	QDA	Quinupristin/Dalfopristin
CIP	Ciprofloxacin	SAL	Salinomycin
COT	Trimethoprim/Sulfamethoxazole	STR	Streptomycin
DOX	Doxycycline	SMX	Sulfamethoxazole
ERY	Erythromycin	TET	Tetracycline
FLA	Flavomycin	TYL	Tylosin
FOX	Cefoxitin	TIO	Ceftiofur
GEN	Gentamicin	VAN	Vancomycin
KAN	Kanamycin		

### Meat Types

CB	Chicken Breast	GT	Ground Turkey
GB	Ground Beef	PC	Pork Chop

### State Abbreviations:

CA	California	MN	Minnesota
CT	Connecticut	NY	New York
GA	Georgia	OR	Oregon
MD	Maryland	TN	Tennessee

## TABLE OF CONTENTS

Abbreviations used in the Report

Table of Contents

Introduction

### Tables & Figures

---

Table 1 Antimicrobial Susceptibility Test Methods and Interpretive Criteria

### PREVALENCE

Table 2 Number of Retail Meat Samples tested by Site and Meat Type

Table 3 Percent Positive Samples by Bacterium and Meat Type

Table 4 Number of Isolates by Site, Bacterium, and Meat Type

Figure 1a Percent Positive Samples for *Campylobacter* & *Salmonella* by Meat Type and Site

Figure 1b Percent Positive Samples for *Enterococcus* & *E. coli* by Meat Type and Site

Figure 2a Percent Positive Samples for *Campylobacter* & *Salmonella* by Meat Type for All Sites

Figure 2b Percent Positive Samples for *Enterococcus* & *E. coli* by Meat Type for All Sites

Figure 3a Percent Positive Samples for *Campylobacter* & *Salmonella* and *Enterococcus* & *E. coli* by Month and Meat Type for All Sites

Figure 3b Percent Positive Samples for *Campylobacter* & *Salmonella* by Month and Meat Type in California

Figure 3c Percent Positive Samples for *Campylobacter* & *Salmonella* by Month and Meat Type in Connecticut

Figure 3d Percent Positive Samples for *Campylobacter* & *Salmonella* by Month and Meat Type in Georgia

Figure 3e Percent Positive Samples for *Enterococcus* & *E. coli* by Month and Meat Type in Georgia

Figure 3f Percent Positive Samples for *Campylobacter* & *Salmonella* by Month and Meat Type in Maryland

Figure 3g Percent Positive Samples for *Enterococcus* & *E. coli* by Month and Meat Type in Maryland

Figure 3h Percent Positive Samples for *Campylobacter* & *Salmonella* by Month and Meat Type in Minnesota

Figure 3i Percent Positive Samples for *Campylobacter* & *Salmonella* by Month and Meat Type in New York

Figure 3j Percent Positive Samples for *Campylobacter* & *Salmonella* by Month and Meat Type in Oregon

Figure 3k Percent Positive Samples for *Enterococcus* & *E. coli* by Month and Meat Type in Oregon

Figure 3l Percent Positive Samples for *Campylobacter* & *Salmonella* by Month and Meat Type in Tennessee

Figure 3m Percent Positive Samples for *Enterococcus* & *E. coli* by Month and Meat Type in Tennessee

### SALMONELLA

Table 5 Overall *Salmonella* Serotypes Identified

Table 6 *Salmonella* by Serotype and Meat Type

Table 7 *Salmonella* Serotype by Site and Meat Type

Table 8 *Salmonella* Isolates by Month for All Sites

Table 9 Antimicrobial Resistance among *Salmonella* Isolates

Figure 4 Antimicrobial Resistance among *Salmonella* Isolates

### MIC DISTRIBUTIONS AMONG SALMONELLA

Figure 5 MIC Distribution among all Antimicrobial Agents

Figure 5a Amikacin

Figure 5b Amoxicillin/Clavulanic Acid

Figure 5c Ampicillin

Figure 5d Cefoxitin

Figure 5e Ceftiofur

Figure 5f Ceftriaxone

Figure 5g Cephalothin

Figure 5h Chloramphenicol

Figure 5i Ciprofloxacin

Figure 5j Gentamicin

Figure 5k Kanamycin

Figure 5l Nalidixic Acid



Figure 5m	Streptomycin
Figure 5n	Sulfamethoxazole
Figure 5o	Tetracycline
Figure 5p	Trimethoprim/Sulfamethoxazole
Table 10	Antimicrobial Resistance among <i>Salmonella</i> Isolates by Meat Type

### **MIC DISTRIBUTIONS AMONG SALMONELLA BY MEAT TYPE**

Figure 6a	MIC Distribution among <i>Salmonella</i> from Chicken Breast
Figure 6b	MIC Distribution among <i>Salmonella</i> from Ground Turkey
Figure 6c	MIC Distribution among <i>Salmonella</i> from Ground Beef
Figure 6d	MIC Distribution among <i>Salmonella</i> from Pork Chops
Figure 7a	Amikacin
Figure 7b	Amoxicillin/Clavulanic Acid
Figure 7c	Ampicillin
Figure 7d	Cefoxitin
Figure 7e	Ceftiofur
Figure 7f	Ceftriaxone
Figure 7g	Cephalothin
Figure 7h	Chloramphenicol
Figure 7i	Ciprofloxacin
Figure 7j	Gentamicin
Figure 7k	Kanamycin
Figure 7l	Nalidixic Acid
Figure 7m	Streptomycin
Figure 7n	Sulfamethoxazole
Figure 7o	Tetracycline
Figure 7p	Trimethoprim/Sulfamethoxazole
Table 11	Antimicrobial Resistance among <i>Salmonella</i> Isolates by Serotype
Table 12	Antimicrobial Resistance among <i>Salmonella</i> by Meat Type in Overall Top 6 Serotypes
Table 13	Antimicrobial Resistance among <i>Salmonella</i> by Top 6 Serotypes within Meat Type
Table 14	Antimicrobial Resistance among <i>Salmonella</i> by Site, Meat Type, and Antimicrobial Agent
Table 15	Number of <i>Salmonella</i> Resistant to Multiple Antimicrobial Agents

### **CAMPYLOBACTER**

Table 16	Overall <i>Campylobacter</i> Species Identified
Table 17	<i>Campylobacter</i> Species by Meat Type
Table 18	<i>Campylobacter</i> Species by Site and Meat Type
Table 19	<i>Campylobacter</i> Isolates by Month for All Sites
Table 20	Antimicrobial Resistance among <i>Campylobacter</i> Isolates
Figure 8	Antimicrobial Resistance among <i>Campylobacter</i> Isolates

### **MIC DISTRIBUTIONS AMONG CAMPYLOBACTER**

Figure 9	MIC Distribution Among All Antimicrobial Agents
Figure 9a	Ciprofloxacin
Figure 9b	Doxycycline
Figure 9c	Erythromycin
Figure 9d	Gentamicin
Figure 9e	Meropenem
Table 21	Antimicrobial Resistance among <i>Campylobacter</i> by Meat Type

### **MIC DISTRIBUTIONS AMONG CAMPYLOBACTER BY MEAT TYPE**

Figure 10a	MIC Distribution among <i>Campylobacter</i> from Chicken Breast
Figure 10b	MIC Distribution among <i>Campylobacter</i> from Ground Turkey

Figure 10c	MIC Distribution among <i>Campylobacter</i> from Ground Beef
Figure 10d	MIC Distribution among <i>Campylobacter</i> from Pork Chop
Figure 11a	Ciprofloxacin
Figure 11b	Doxycycline
Figure 11c	Erythromycin
Figure 11d	Gentamicin
Figure 11e	Meropenem
Table 22	Antimicrobial Resistance among <i>Campylobacter</i> by Species
Table 23	Antimicrobial Resistance among <i>Campylobacter</i> species by Meat Type
Table 24	Antimicrobial Resistance among <i>Campylobacter</i> by Site, Meat Type, and Antimicrobial Agent
Table 25	Number of <i>Campylobacter</i> Resistant to Multiple Antimicrobial Agents

### **ENTEROCOCCUS**

Table 26	Overall <i>Enterococcus</i> Species Identified
Table 27	<i>Enterococcus</i> Species by Meat Type
Table 28	<i>Enterococcus</i> Species by Site and Meat Type
Table 29	<i>Enterococcus</i> Isolates by Month for All Sites
Table 30	Antimicrobial Resistance among <i>Enterococcus</i> Isolates
Figure 12	Antimicrobial Resistance among <i>Enterococcus</i> Isolates

### **MIC DISTRIBUTIONS AMONG ENTEROCOCCUS**

Figure 13	MIC Distributions Among All Antimicrobial Agents
Figure 13a	Bacitracin
Figure 13b	Chloramphenicol
Figure 13c	Ciprofloxacin
Figure 13d	Erythromycin
Figure 13e	Flavomycin
Figure 13f	Gentamicin
Figure 13g	Kanamycin
Figure 13h	Lincomycin
Figure 13i	Linezolid
Figure 13j	Nitrofurantoin
Figure 13k	Penicillin
Figure 13l	Quinupristin/Dalfopristin
Figure 13m	Salinomycin
Figure 13n	Streptomycin
Figure 13o	Tetracycline
Figure 13p	Tylosin
Figure 13q	Vancomycin
Table 31	Antimicrobial Resistance among <i>Enterococcus</i> by Meat Type for All Sites

### **MIC DISTRIBUTIONS AMONG ENTEROCOCCUS BY MEAT TYPE**

Figure 14a	MIC Distribution among <i>Enterococcus</i> from Chicken Breast
Figure 14b	MIC Distribution among <i>Enterococcus</i> from Ground Turkey
Figure 14c	MIC Distribution among <i>Enterococcus</i> from Ground Beef
Figure 14d	MIC Distribution among <i>Enterococcus</i> from Pork Chops
Figure 15a	Bacitracin
Figure 15b	Chloramphenicol
Figure 15c	Ciprofloxacin
Figure 15d	Erythromycin
Figure 15e	Flavomycin
Figure 15f	Gentamicin
Figure 15g	Kanamycin
Figure 15h	Lincomycin

Figure 15i	Linezolid
Figure 15j	Nitrofurantoin
Figure 15k	Penicillin
Figure 15l	Quinupristin/Dalfopristin
Figure 15m	Salinomycin
Figure 15n	Streptomycin
Figure 15o	Tetracycline
Figure 15p	Tylosin
Figure 15q	Vancomycin
Table 32	Antimicrobial Resistance among <i>Enterococcus</i> by Species
Table 33	Antimicrobial Resistance among <i>Enterococcus faecalis</i> & <i>E. faecium</i> by Meat Type
Table 34	Antimicrobial Resistance among <i>Enterococcus</i> by Site, Meat Type, and Antimicrobial Agent
Table 35	Number of <i>Enterococcus faecalis</i> Resistant to Multiple Antimicrobial Agents
Table 36	Number of <i>Enterococcus faecium</i> Resistant to Multiple Antimicrobial Agents

### **ESCHERICHIA COLI**

Table 37	<i>E. coli</i> by Meat Type
Table 38	<i>E. coli</i> by Site and Meat Type
Table 39	<i>E. coli</i> Isolates by Month for All Sites
Table 40	Antimicrobial Resistance among <i>E. coli</i> Isolates
Figure 16	Antimicrobial Resistance among <i>E. coli</i> Isolates

### **MIC DISTRIBUTIONS AMONG *E. COLI***

Figure 17	MIC Distribution Among All Antimicrobial Agents
Figure 17a	Amikacin
Figure 17b	Amoxicillin/Clavulanic Acid
Figure 17c	Ampicillin
Figure 17d	Cefoxitin
Figure 17e	Ceftiofur
Figure 17f	Ceftriaxone
Figure 17g	Cephalothin
Figure 17h	Chloramphenicol
Figure 17i	Ciprofloxacin
Figure 17j	Gentamicin
Figure 17k	Kanamycin
Figure 17l	Nalidixic Acid
Figure 17m	Streptomycin
Figure 17n	Sulfamethoxazole
Figure 17o	Tetracycline
Figure 17p	Trimethoprim/Sulfamethoxazole

### **MIC DISTRIBUTIONS AMONG *E. COLI* BY MEAT TYPE**

Figure 18a	MIC Distribution among <i>E. coli</i> from Chicken Breast
Figure 18b	MIC Distribution among <i>E. coli</i> from Ground Turkey
Figure 18c	MIC Distribution among <i>E. coli</i> from Ground Beef
Figure 18d	MIC Distribution among <i>E. coli</i> from Pork Chops
Figure 19a	Amikacin
Figure 19b	Amoxicillin/Clavulanic Acid
Figure 19c	Ampicillin
Figure 19d	Cefoxitin
Figure 19e	Ceftiofur
Figure 19f	Ceftriaxone
Figure 19g	Cephalothin

Figure 19h	Chloramphenicol
Figure 19i	Ciprofloxacin
Figure 19j	Gentamicin
Figure 19k	Kanamycin
Figure 19l	Nalidixic Acid
Figure 19m	Streptomycin
Figure 19n	Sulfamethoxazole
Figure 19o	Tetracycline
Figure 19p	Trimethoprim/Sulfamethoxazole
Table 41	Antimicrobial Resistance among <i>E. coli</i> by Meat Type
Table 42	Antimicrobial Resistance among <i>E. coli</i> by Site, Meat Type, and Antimicrobial Agent
Table 43	Number of <i>E. coli</i> resistant to Multiple Antimicrobial Agents

## APPENDICES

A-1	Number of Samples Tested by Site, Meat Type, and Month
A-2	Percent Positive Samples by Month, Meat Type, and Bacterium
A-3	Percent Positive Samples by Meat Type, Bacterium, and Site
A-3a	Percent Positive Samples by Meat Type, Bacterium in California
A-3b	Percent Positive Samples by Meat Type, Bacterium in Connecticut
A-3c	Percent Positive Samples by Meat Type, Bacterium in Georgia
A-3d	Percent Positive Samples by Meat Type, Bacterium in Maryland
A-3e	Percent Positive Samples by Meat Type, Bacterium in Minnesota
A-3f	Percent Positive Samples by Meat Type, Bacterium in New York
A-3g	Percent Positive Samples by Meat Type, Bacterium in Oregon
A-3h	Percent Positive Samples by Meat Type, Bacterium in Tennessee
A-4a	PFGE Profiles for <i>Salmonella</i> Agona
A-4b	PFGE Profiles for <i>Salmonella</i> Brandenburg
A-4c	PFGE Profiles for <i>Salmonella</i> Dublin
A-4d	PFGE Profiles for <i>Salmonella</i> Enteritidis
A-4e	PFGE Profiles for <i>Salmonella</i> Haardt
A-4f	PFGE Profiles for <i>Salmonella</i> Hadar
A-4g	PFGE Profiles for <i>Salmonella</i> Heidelberg
A-4h	PFGE Profiles for <i>Salmonella</i> Kentucky
A-4i	PFGE Profiles for <i>Salmonella</i> Mbandaka
A-4j	PFGE Profiles for <i>Salmonella</i> Montevideo
A-4k	PFGE Profiles for <i>Salmonella</i> Newport
A-4l	PFGE Profiles for <i>Salmonella</i> Reading
A-4m	PFGE Profiles for <i>Salmonella</i> Saintpaul
A-4n	PFGE Profiles for <i>Salmonella</i> Schwarzengrund
A-4o	PFGE Profiles for <i>Salmonella</i> Senftenberg
A-4p	PFGE Profiles for <i>Salmonella</i> Typhimurium
A-4q	PFGE Profiles for <i>Campylobacter coli</i>
A-4r	PFGE Profiles for <i>Campylobacter jejuni</i>
A-5a	Antimicrobial Resistance among <i>Salmonella</i> from Chicken Breast
A-5b	Antimicrobial Resistance among <i>Salmonella</i> from Ground Turkey
A-5c	Antimicrobial Resistance among <i>Salmonella</i> from Ground Beef
A-5d	Antimicrobial Resistance among <i>Salmonella</i> from Pork Chops
A-6a	Antimicrobial Resistance among <i>Campylobacter</i> from Chicken Breast
A-6b	Antimicrobial Resistance among <i>Campylobacter</i> from Ground Turkey
A-6c	Antimicrobial Resistance among <i>Campylobacter</i> from Pork Chops

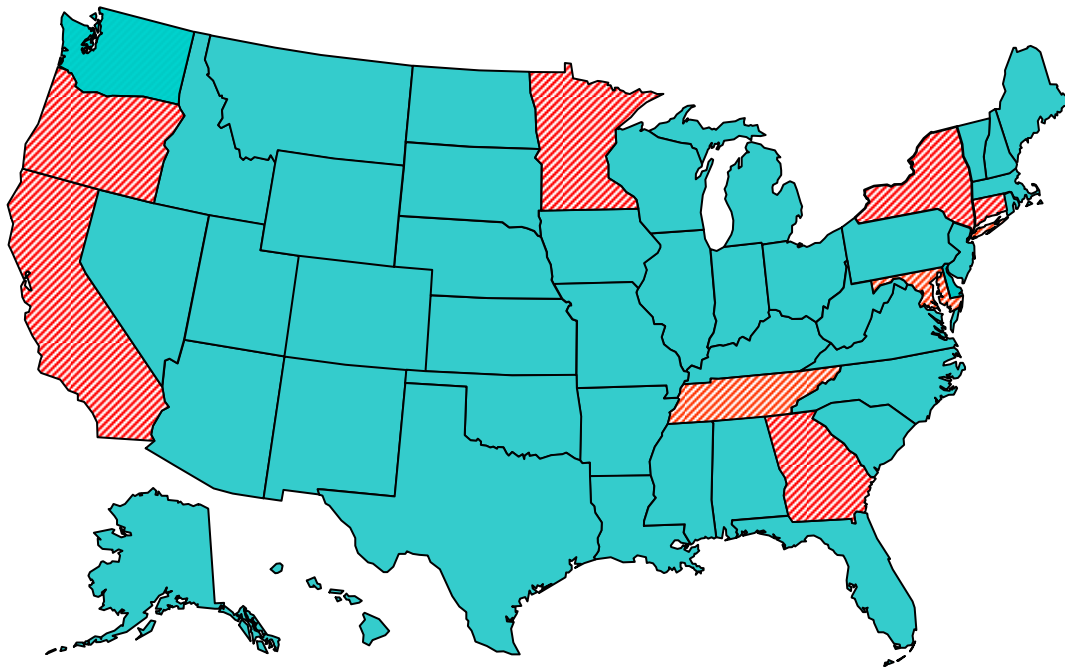
A-7a	Antimicrobial Resistance among <i>Enterococcus</i> from Chicken Breast
A-7b	Antimicrobial Resistance among <i>Enterococcus</i> from Ground Turkey
A-7c	Antimicrobial Resistance among <i>Enterococcus</i> from Ground Beef
A-7d	Antimicrobial Resistance among <i>Enterococcus</i> from Pork Chops
A-8a	Antimicrobial Resistance among <i>E. coli</i> from Chicken Breast
A-8b	Antimicrobial Resistance among <i>E. coli</i> from Ground Turkey
A-8c	Antimicrobial Resistance among <i>E. coli</i> from Ground Beef
A-8d	Antimicrobial Resistance among <i>E. coli</i> from Pork Chops
A-9	Log Sheet Example
A-10	Material and Methods


## **NARMS retail meat Annual Report 2003**

### Background:

Food destined for human consumption, including meat and poultry, are known to harbor enteric bacteria. Antimicrobial resistance (AR) among these foodborne bacteria has been documented and may be associated with the use of antimicrobial agents in food animals. These bacteria may include organisms such as *Salmonella*, *Campylobacter*, *E. coli*, and *Enterococcus*. Retail meats represent a point of exposure close to the consumer and, when combined with data from slaughter plants and on-farm studies, provides insight into the prevalence of AR in foodborne pathogens originating from food producing animals. To gain a better understanding of AR among enteric bacteria in the food supply, FoodNet and the NARMS monitor antimicrobial susceptibility/resistance phenotypes in bacteria isolated from retail meats.

The primary purpose of the NARMS retail meat surveillance program is to determine the prevalence of antimicrobial resistance among foodborne pathogens and commensal organisms, in particular, *Salmonella*, *Campylobacter*, *Enterococcus* and *E. coli*, recovered from retail foods of animal origin. The results generated by the NARMS retail meat program will establish a reference point for analyzing trends of antimicrobial resistance among these foodborne bacteria. NARMS retail meat surveillance is an ongoing collaboration between the U.S. Food and Drug Administration (Center for Veterinary Medicine), the Centers for Disease Control and Prevention, and in 2003, eight of the 11 current FoodNet laboratories: California, Connecticut, Georgia, Maryland, Minnesota, New York, Oregon, and Tennessee.



 2003 Retail Food FoodNet laboratories

FoodNet is the principal foodborne disease component of CDC's (EIP; <http://www.cdc.gov/foodnet/>). It is a collaborative project of the CDC, eleven EIP sites (California, Colorado, Connecticut, Georgia, New York, Maryland, Minnesota, Oregon, Tennessee, Texas and New Mexico), the [U.S. Department of Agriculture \(USDA\)](#), and the [Food and Drug Administration \(FDA\)](#). The project consists of active surveillance for foodborne diseases and related epidemiologic studies designed to help public health officials better understand the epidemiology of foodborne diseases in the United States. The NARMS/FoodNet Retail Food Study was developed to monitor the presence of AR among *E. coli*, *Salmonella*, *Campylobacter*, and *Enterococcus* from convenience samples of fresh meat and poultry purchased monthly from grocery stores in the participating States. These isolates were then subjected to standardized antimicrobial susceptibility testing methods in order to determine the prevalence of resistance.

Retail meat sampling:

For calendar year 2003, retail meat sampling started in January among 8 participating FoodNet laboratories. Each of the FoodNet sites purchased samples monthly, attempting to go to as many different stores as possible each month. The object was to purchase as many different brands of fresh (not frozen) meat and poultry as possible. A total of 40 food samples were purchased per month including 10 samples each of chicken breast, ground turkey, ground beef, and pork chops (the exception being CT, which only collected 5 samples each for 2003). For each meat and poultry sample, the FoodNet sites recorded the store name, brand name, lot number (if available) sell-by date, purchase date and lab processing date on log sheets (A-9). Additional information with regard to whether or not the meat or poultry was ground or cut in-store was also collected, if possible. Samples were kept cold during transport from the grocery store(s) to the laboratory.

Microbiological analysis:

In the laboratory, samples were refrigerated at 4°C and were processed no later than 96 hours after purchase. After microbiological examination, the sites recorded on the log sheets whether or not the meat and poultry samples were presumptively positive for *Salmonella*, *Campylobacter*, *E. coli*, and *Enterococcus*. Each laboratory used essentially the same procedure for sample collection. Retail meat and poultry packages were kept intact until they were aseptically opened in the laboratory at the start of examination. For chicken and pork samples, one piece of meat was examined, whereas, 25 g of ground product was examined for ground beef and ground turkey samples. The analytical portions from each sample were placed in separate sterile plastic bags, 250 mL of buffered peptone water was added to each bag, and the bags were vigorously shaken. Fifty mL of the rinsate from each sample was transferred to separate sterile flasks (or other suitable sterile containers) for isolation and identification of *Salmonella*, *Campylobacter*, *E. coli*, or *Enterococcus* using standard microbiological procedures. Once



isolated and identified, bacterial isolates were sent to FDA's CVM Office of Research for further characterization including species confirmation, antimicrobial susceptibility testing and PFGE analysis (*Salmonella* and *Campylobacter* only).

All eight FoodNet sites cultured the meats and poultry rinsates for the presence of *Salmonella* and *Campylobacter*. Additionally, four of the eight FoodNet laboratories culture meat and poultry rinsates for the presence of *E. coli* and *Enterococcus*: Georgia, Maryland, Oregon, and Tennessee.

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**Table 1. Antimicrobial Susceptibility Test Methods and Interpretive Criteria: NARMS Retail Meat, 2003**

**Genus: *Campylobacter***

Susceptibility Testing Method: Agar dilution

QC Organism: *Campylobacter jejuni* ATCC 33560

<b>Drug</b>	<b>Susceptible (µg/ml)</b>	<b>Intermediate (µg/ml)</b>	<b>Resistant (µg/ml)</b>
Ciprofloxacin*	≤ 1	2	≥ 4
Doxycycline*	≤ 4	8	≥ 16
Erythromycin*	≤ 0.5	1,2,4	≥ 8
Gentamicin*	≤ 4	8	≥ 16
Meropenem*	≤ 4	8	≥ 16

**Genus: *Enterococcus***

Susceptibility Testing Method: Broth microdilution                      Sensititre Plate: CMV5ACDC

QC Organisms: *Enterococcus faecalis* ATCC 29212 and *Enterococcus faecalis* ATCC 51299

<b>Drug</b>	<b>Susceptible (µg/ml)</b>	<b>Intermediate (µg/ml)</b>	<b>Resistant (µg/ml)</b>
Bacitracin*	≤ 32	64	≥ 128
Chloramphenicol	≤ 8	16	≥ 32
Ciprofloxacin	≤ 1	2	≥ 4
Erythromycin	≤ 0.5	1,2,4	≥ 8
Flavomycin*	≤ 8	16	≥ 32
Gentamicin	< 500		≥ 500
Kanamycin*	≤ 128	256	≥ 512
Lincomycin*	≤ 8	16	≥ 32
Linezolid	≤ 2	4	≥ 8
Nitrofurantoin	≤ 32	64	≥ 128
Penicillin	≤ 8		≥ 16
Salinomycin*	≤ 8	16	≥ 32
Streptomycin*	< 1000		≥ 1000
Quinupristin/Dalfopristin	≤ 1	2	≥ 4
Tetracycline	≤ 4	8	≥ 16
Tylosin*	≤ 8	16	≥ 32
Vancomycin	≤ 4	8,16	≥ 32

\* No CLSI/NCCLS interpretative criteria for this bacterium / antimicrobial combination currently available.

## Genus: *Escherichia coli* and *Salmonella*

Susceptibility Testing Method: Broth microdilution      Sensititre Plate: CMV7CNCD

QC Organisms: *Escherichia coli* ATCC 25922, *Staphylococcus aureus* ATCC 29213,

*Pseudomonas aeruginosa* ATCC 27853, and *Enterococcus faecalis* ATCC 29212

Drug	Susceptible ( $\mu\text{g/ml}$ )	Intermediate ( $\mu\text{g/ml}$ )	Resistant ( $\mu\text{g/ml}$ )
Amikacin	$\leq 16$	32	$\geq 64$
Amoxicillin/Clavulanic acid	$\leq 8/4$	16/8	$\geq 32/16$
Ampicillin	$\leq 8$	16	$\geq 32$
Cefoxitin	$\leq 8$	16	$\geq 32$
Ceftiofur	$\leq 2$	4	$\geq 8$
Ceftriaxone	$\leq 8$	16,32	$\geq 64$
Cephalothin	$\leq 8$	16	$\geq 32$
Chloramphenicol	$\leq 8$	16	$\geq 32$
Ciprofloxacin	$\leq 1$	2	$\geq 4$
Gentamicin	$\leq 4$	8	$\geq 16$
Kanamycin	$\leq 16$	32	$\geq 64$
Nalidixic acid	$\leq 16$		$\geq 32$
Streptomycin*	$\leq 32$		$\geq 64$
Sulfamethoxazole	$\leq 256$		$\geq 512$
Tetracycline	$\leq 4$	8	$\geq 16$
Trimethoprim/sulfamethoxazole	$\leq 2/38$		$\geq 4/76$

\* No CLSI/NCCLS interpretative criteria for this bacterium / antimicrobial combination currently available.

**Table 2. Number of Retail Meat Samples Tested by Site and Meat Type, 2003**

<b>Site</b>	<b>Chicken Breast</b>	<b>Ground Turkey</b>	<b>Ground Beef</b>	<b>Pork Chop</b>	<b>Total</b>
<b>CA</b>	120	120	120	120	480
<b>CT*</b>	60	60	60	60	240
<b>GA</b>	120	120	120	120	480
<b>MD</b>	120	120	120	120	480
<b>MN</b>	120	110	110	120	460
<b>NY</b>	120	120	120	120	480
<b>OR</b>	120	120	120	120	480
<b>TN</b>	117	87	110	119	433
<b>Total</b>	897	857	880	899	3533

\* CT only collected 5 samples for each meat type in 2003.

**Table 3. Percent Positive Samples by Bacterium and Meat Type, 2003**

<b>Bacterium</b>	<b>Chicken Breast</b>		<b>Ground Turkey</b>		<b>Ground Beef</b>		<b>Pork Chop</b>	
	<b>N</b>	<b>(%)</b>	<b>N</b>	<b>(%)</b>	<b>N</b>	<b>(%)</b>	<b>N</b>	<b>(%)</b>
<i>Campylobacter</i>	469	(52.3)	5	(0.6)	1	(0.1)	4	(0.4)
<i>Salmonella</i>	83	(9.3)	114	(13.3)	10	(1.1)	5	(0.6)
<i>Enterococcus</i>	466	(97.7)	418	(93.5)	432	(91.9)	426	(88.9)
<i>Escherichia coli</i>	396	(83.0)	333	(74.5)	311	(66.2)	218	(45.5)

3533 = Total number of retail meats tested for *Salmonella* and *Campylobacter*

897 = Total Chicken Breast tested

857 = Total Ground Turkey tested

880 = Total Ground Beef tested

899 = Total Pork Chop tested

1873 = Total number of retail meats tested for *Enterococcus* and *Escherichia coli*

477 = Total Chicken Breast tested

447 = Total Ground Turkey tested

470 = Total Ground Beef tested

479 = Total Pork Chop tested

**Table 4. Number of Isolates by Site, Bacterium, and Meat Type, 2003**

	<b>Chicken Breast</b>	<b>Ground Turkey</b>	<b>Ground Beef</b>	<b>Pork Chops</b>
<b>Site: CA</b>				
<i>Campylobacter</i>	64	0	0	2
<i>Salmonella</i>	4	6	1	1
<b>Site: CT</b>				
<i>Campylobacter</i>	50	0	0	0
<i>Salmonella</i>	9	8	0	0
<b>Site: GA</b>				
<i>Campylobacter</i>	76	2	0	0
<i>Salmonella</i>	8	27	2	0
<i>Enterococcus</i>	119	120	119	116
<i>Escherichia coli</i>	120	117	90	68
<b>Site: MD</b>				
<i>Campylobacter</i>	38	0	1	0
<i>Salmonella</i>	18	25	3	1
<i>Enterococcus</i>	113	103	92	90
<i>Escherichia coli</i>	113	103	87	71
<b>Site: MN</b>				
<i>Campylobacter</i>	62	3	0	1
<i>Salmonella</i>	13	11	1	0
<b>Site: NY</b>				
<i>Campylobacter</i>	75	0	0	0
<i>Salmonella</i>	11	20	0	2
<b>Site: OR</b>				
<i>Campylobacter</i>	45	0	0	1
<i>Salmonella</i>	17	5	2	1
<i>Enterococcus</i>	119	108	112	103
<i>Escherichia coli</i>	78	49	57	28
<b>Site: TN</b>				
<i>Campylobacter</i>	59	0	0	0
<i>Salmonella</i>	3	12	1	0
<i>Enterococcus</i>	115	87	109	117
<i>Escherichia coli</i>	85	64	77	51



Figure 1a. Percent Positive Samples for *Campylobacter* & *Salmonella* by Meat Type and Site, 2003

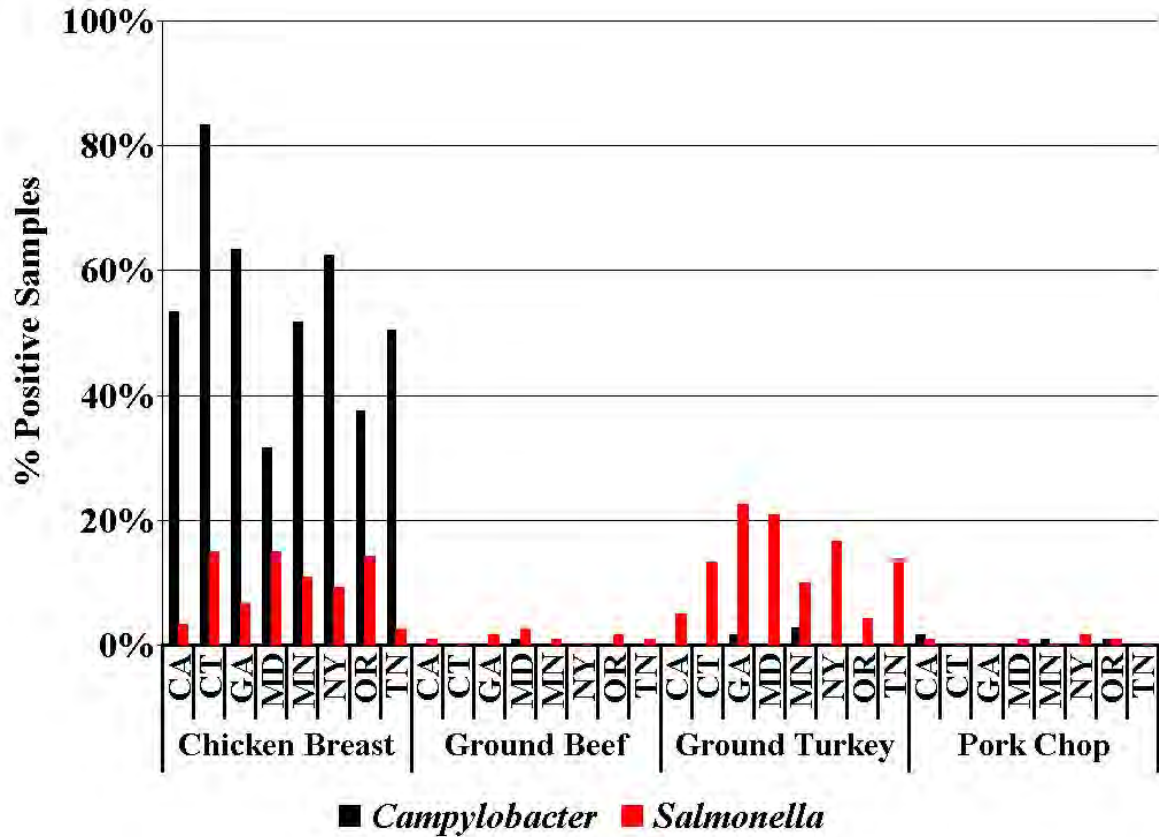


Figure 1b. Percent Positive Samples for *Enterococcus* & *E. coli* by Meat Type and Site, 2003

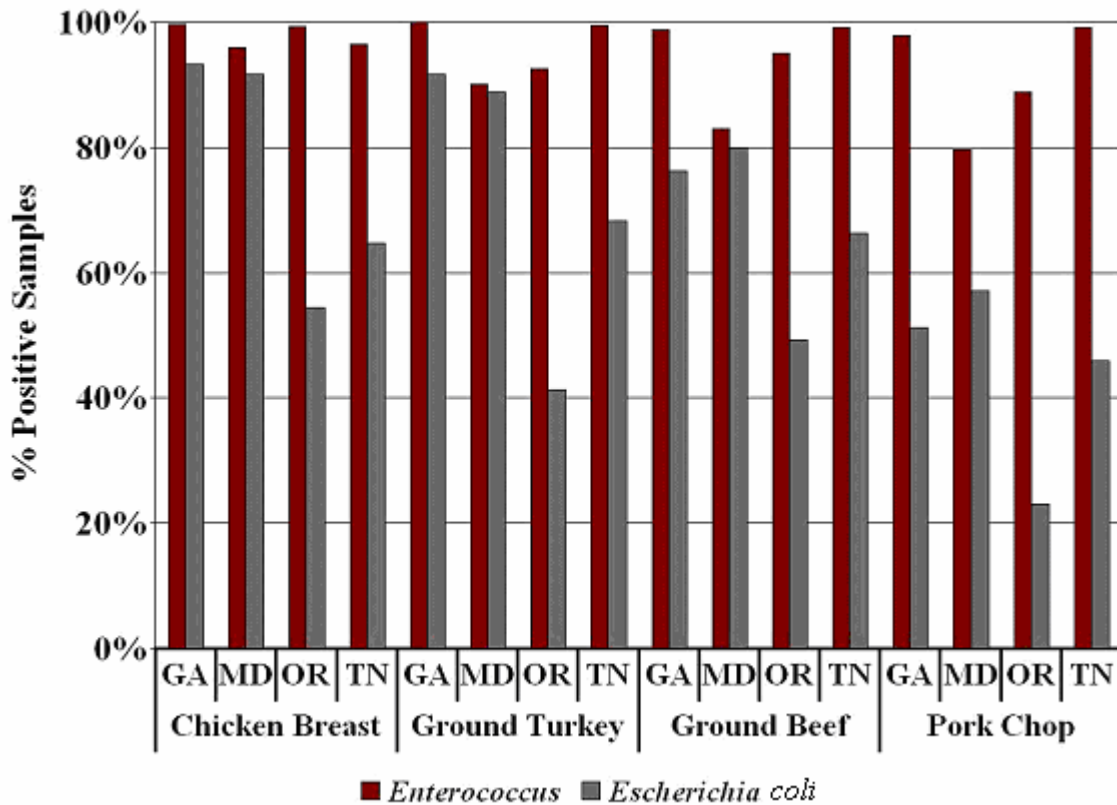


Figure 2a. Percent Positive Samples for *Campylobacter* & *Salmonella* by Meat Type for All Sites, 2003

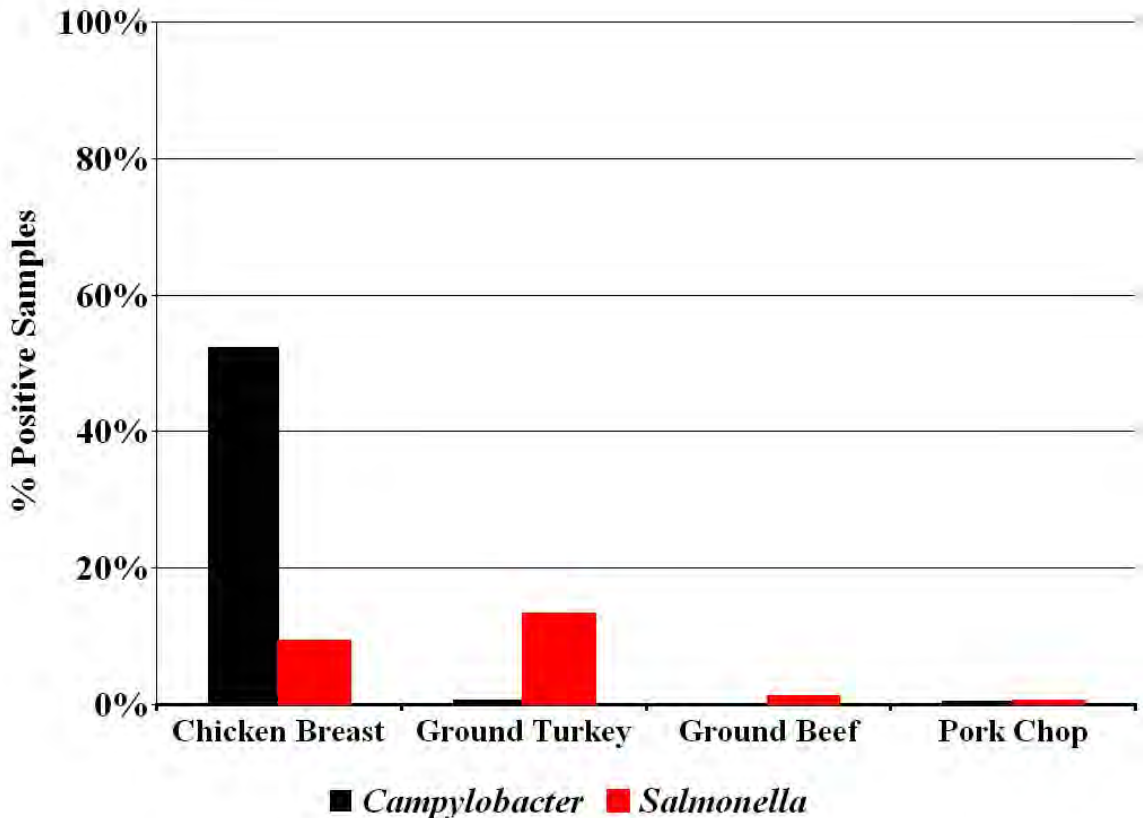


Figure 2b. Percent Positive Samples for *Enterococcus* & *E. coli* by Meat Type for All Sites, 2003

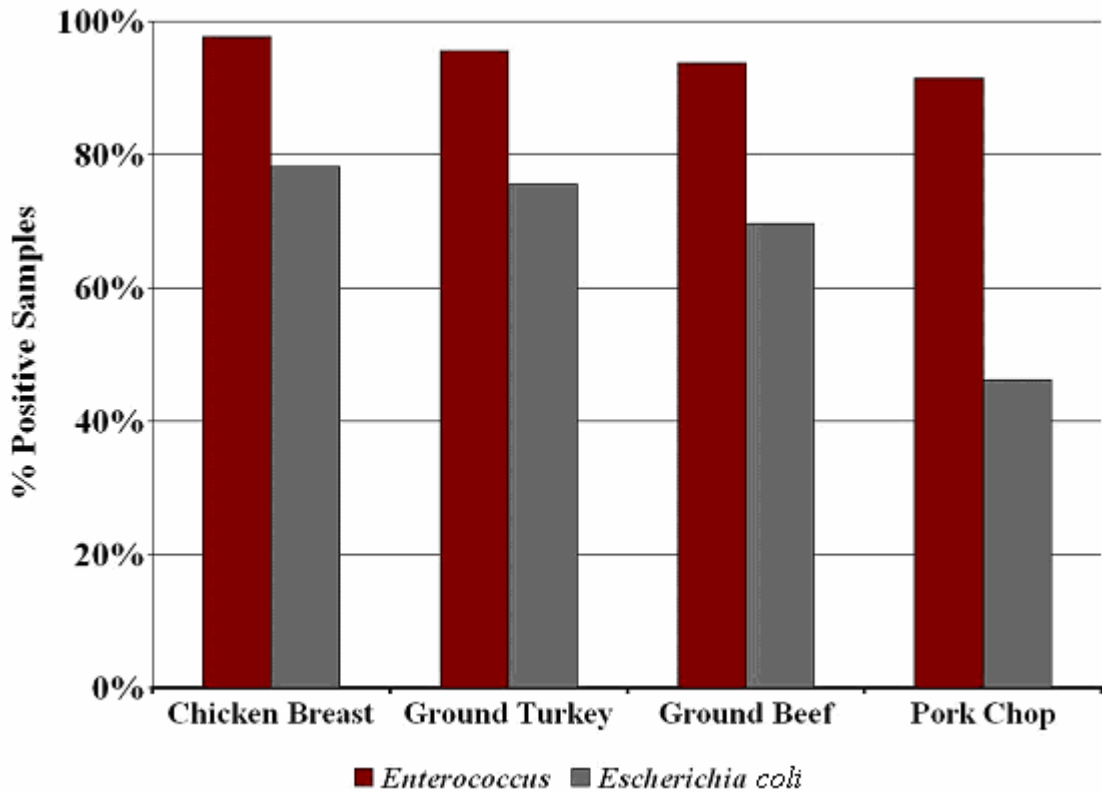


Figure 3a. Percent Positive Samples for *Campylobacter* & *Salmonella* and *Enterococcus* & *E. coli* by Month and Meat Type for All Sites, 2003

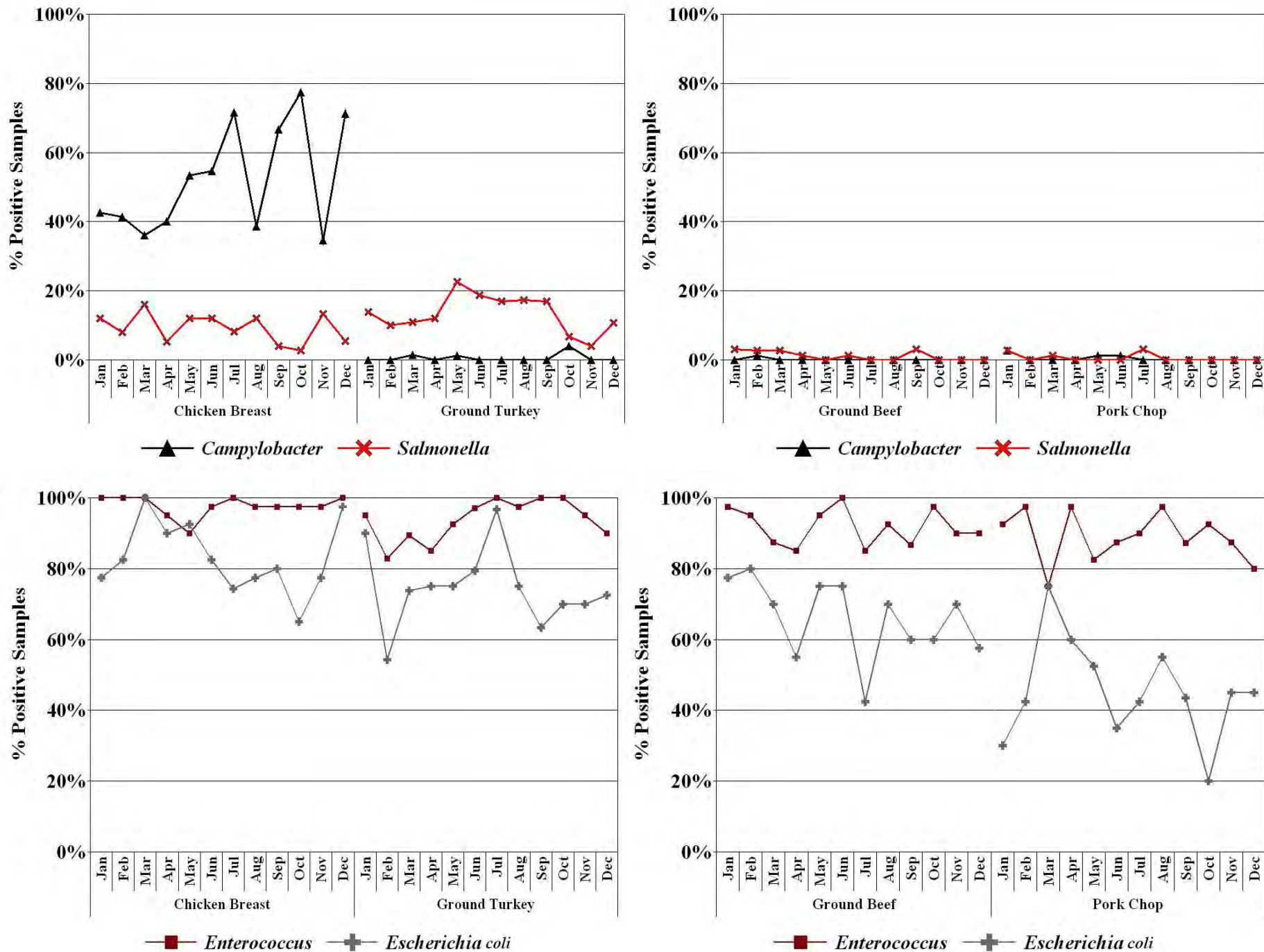


Figure 3b. Percent Positive Samples for *Campylobacter* & *Salmonella* by Month and Meat Type in California, 2003

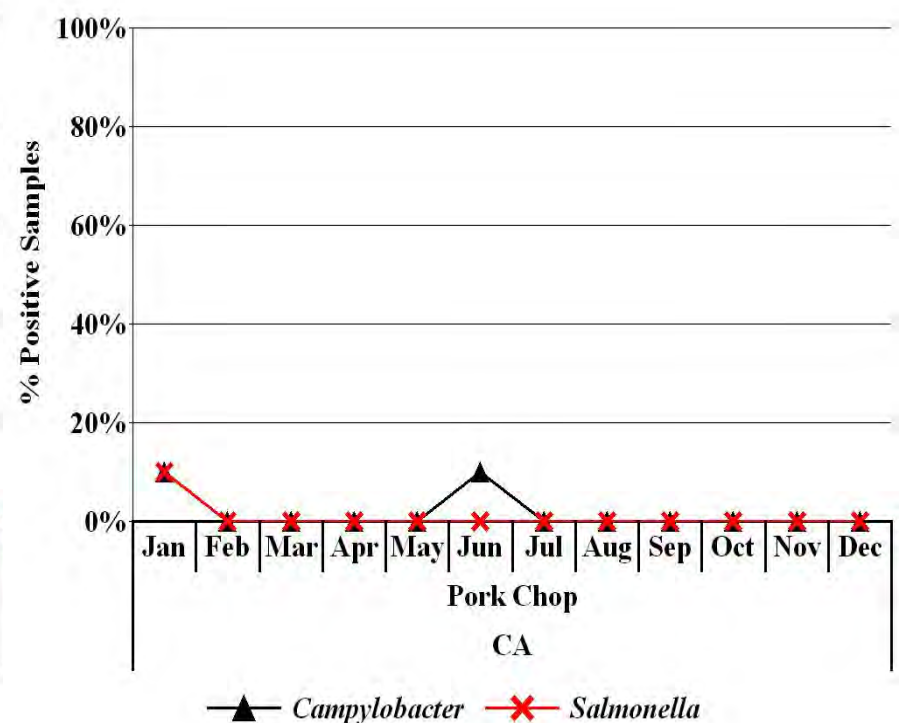
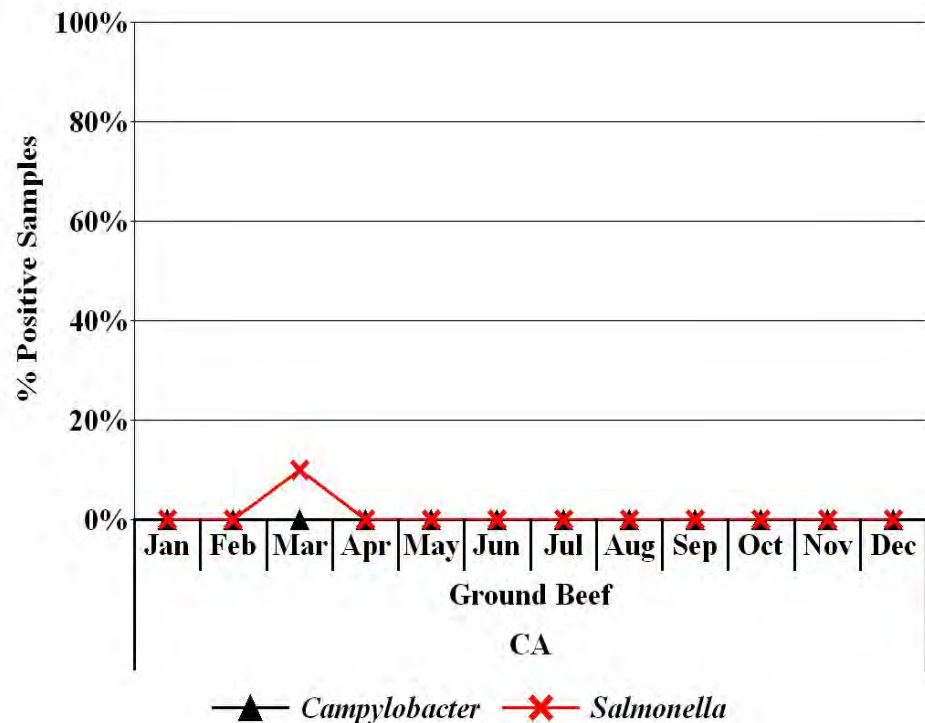
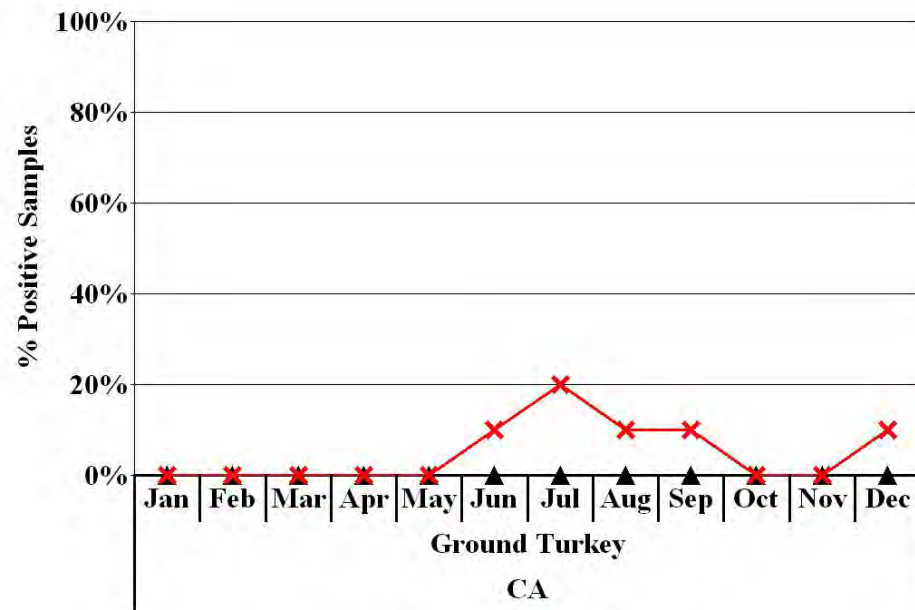
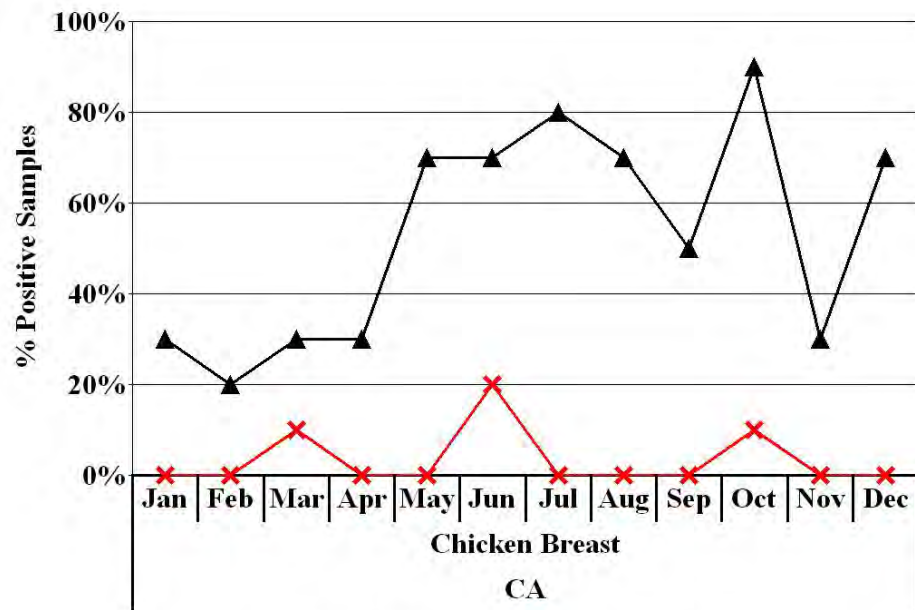




Figure 3c. Percent Positive Samples for *Campylobacter* & *Salmonella* by Month and Meat Type in Connecticut, 2003

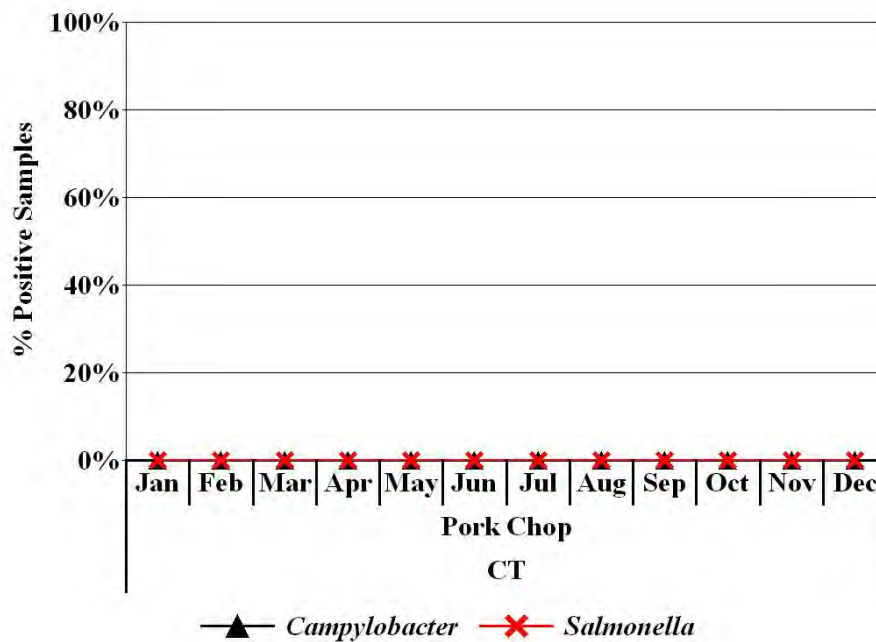
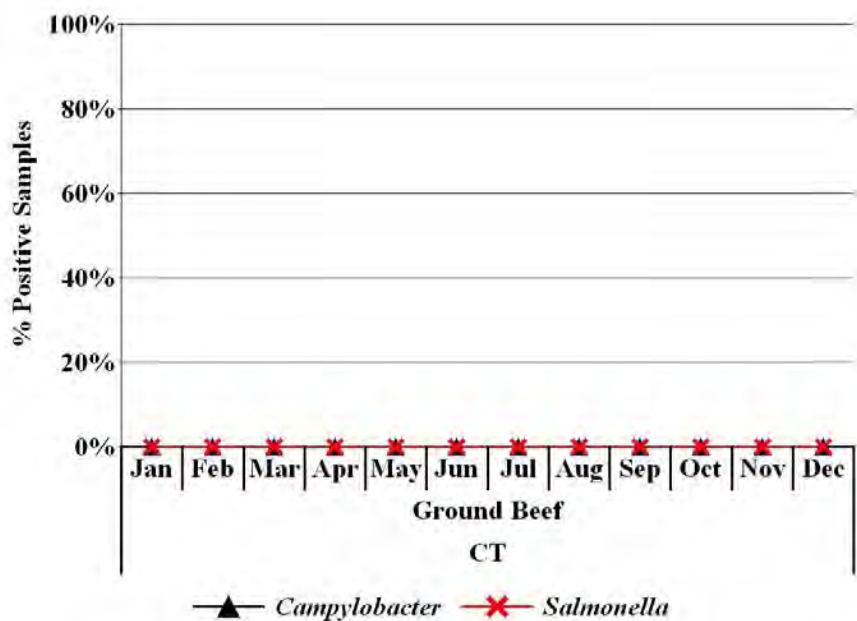
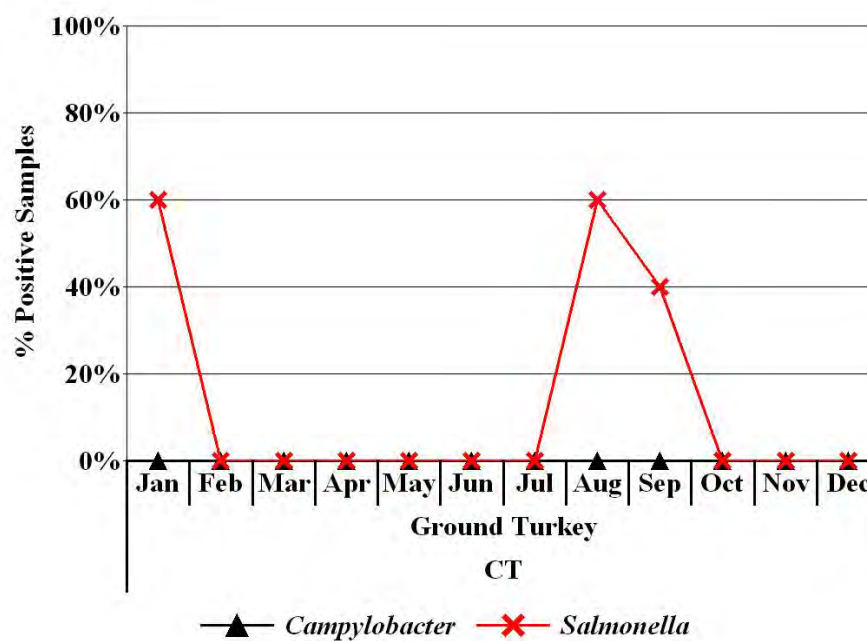
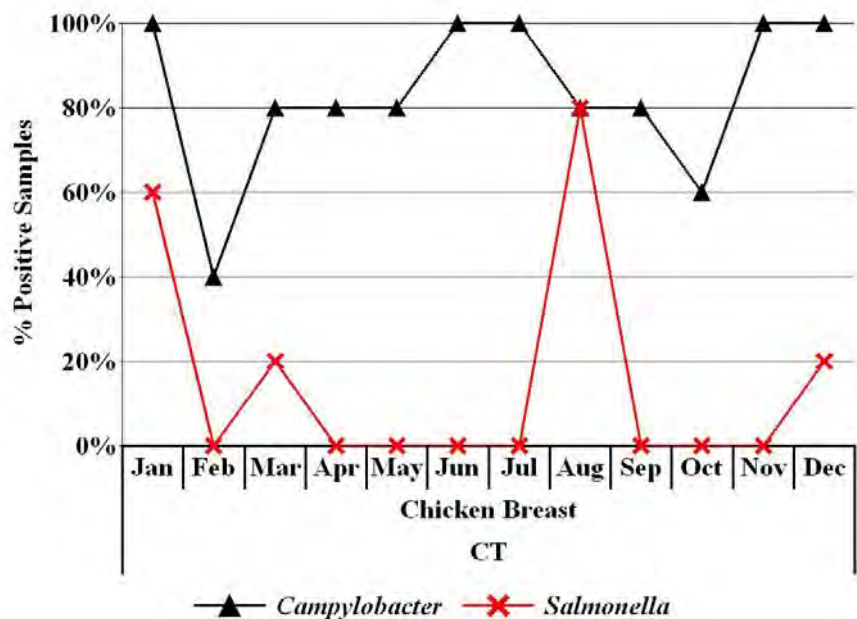


Figure 3d. Percent Positive Samples for *Campylobacter* & *Salmonella* by Month and Meat Type in Georgia, 2003

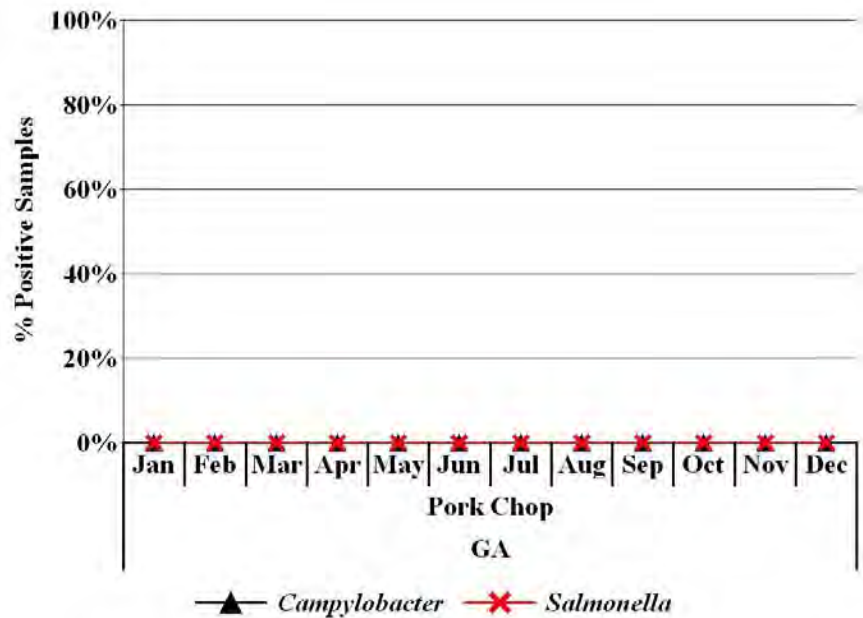
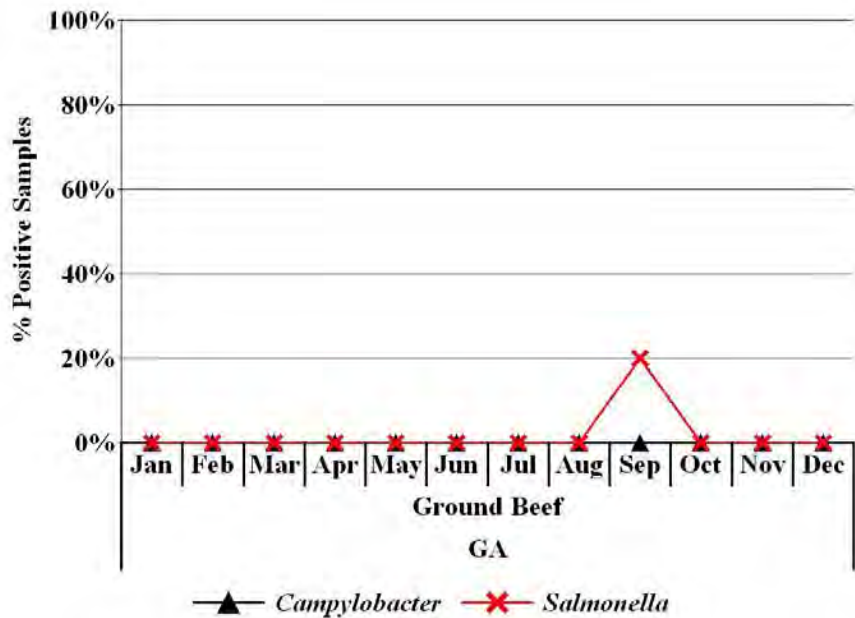
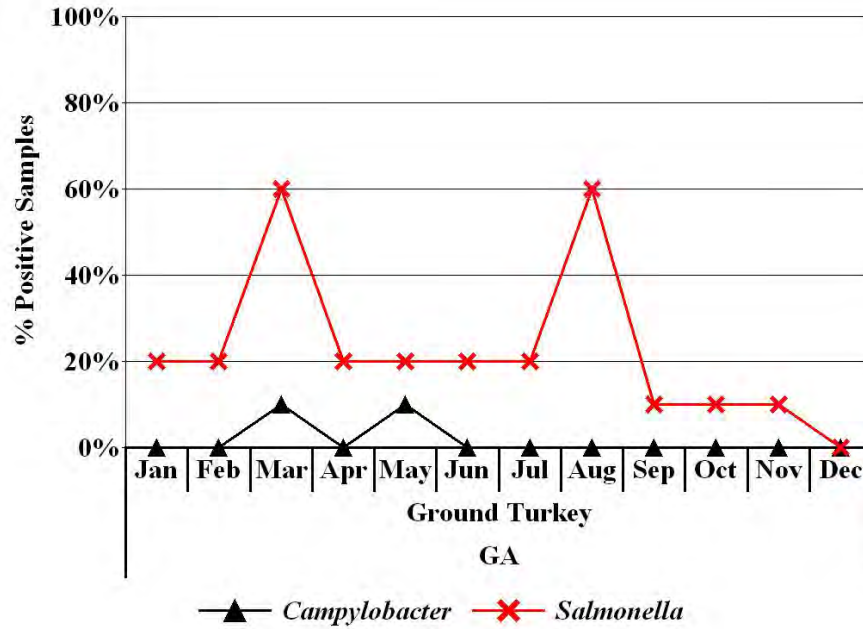
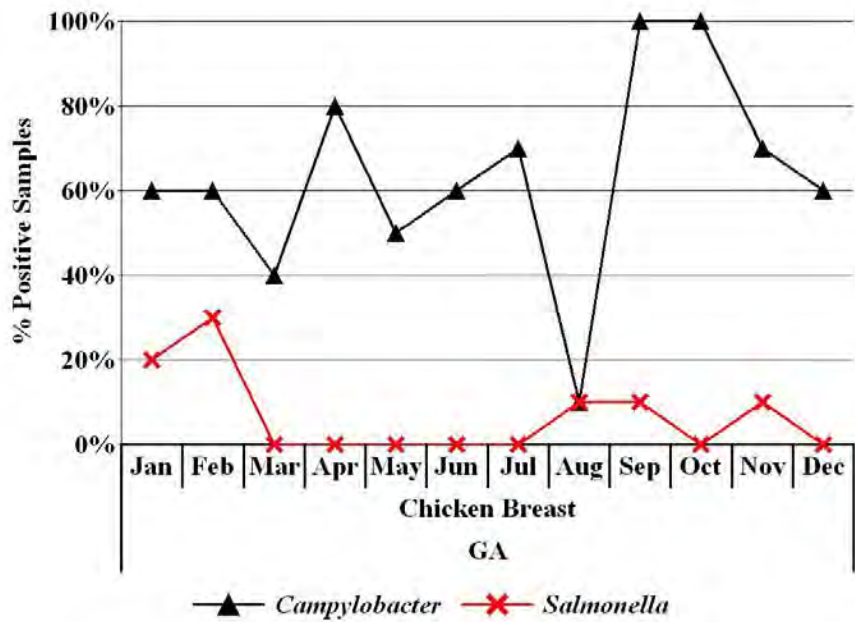
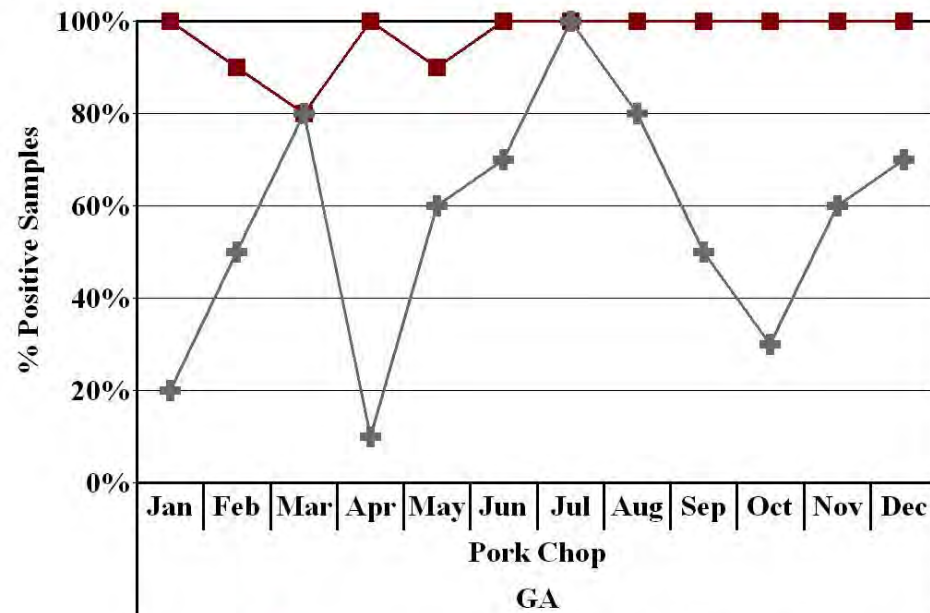
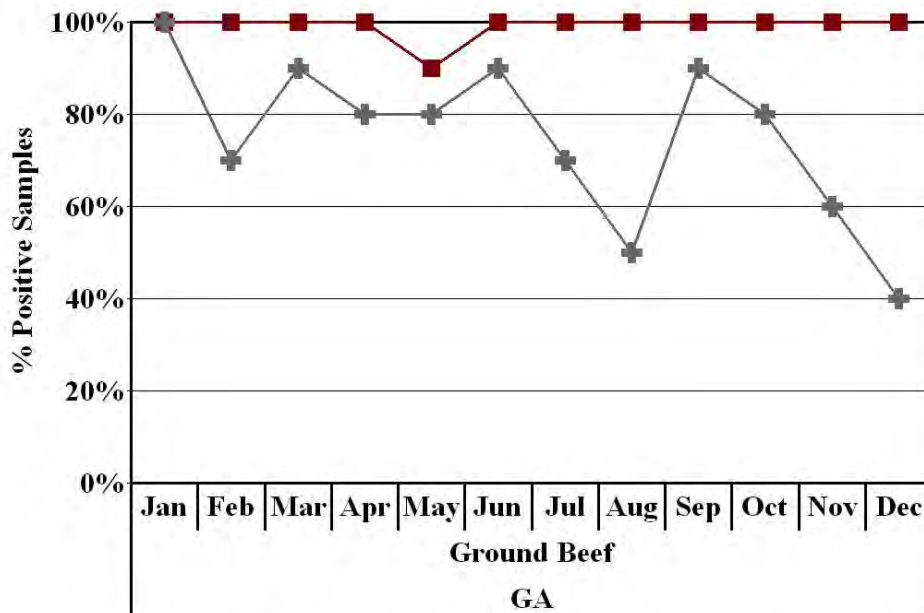
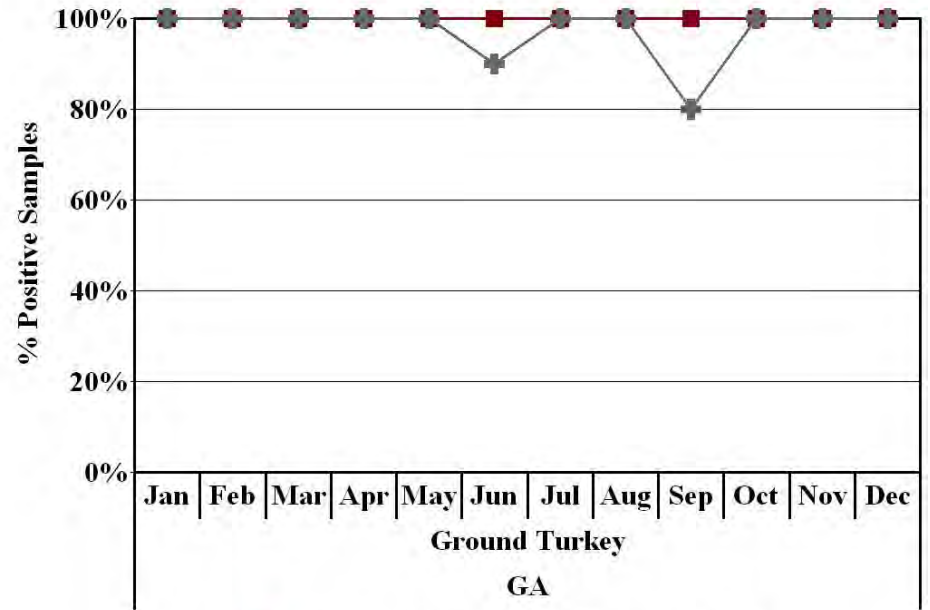
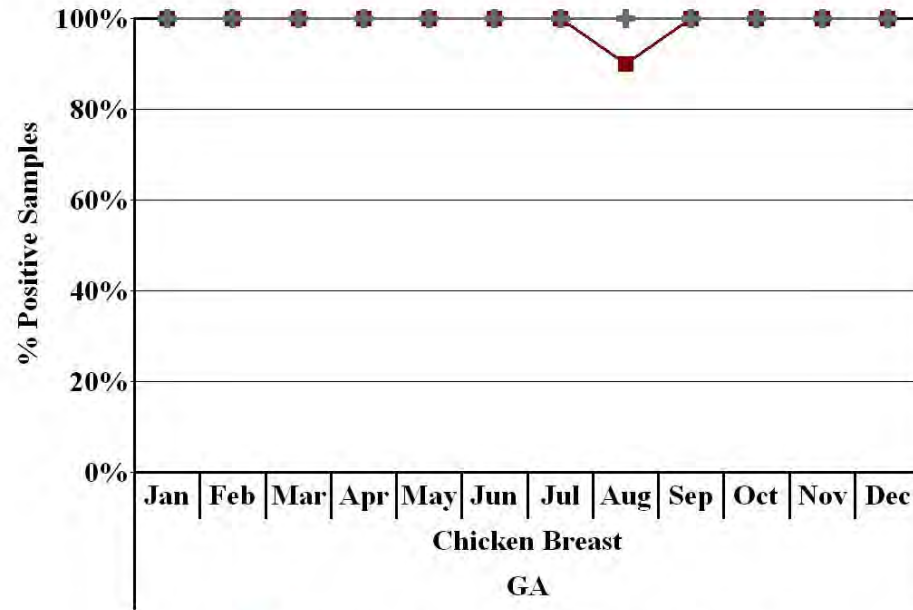


Figure 3e. Percent Positive Samples for *Enterococcus* & *E. coli* by Month and Meat Type in Georgia, 2003



■ *Enterococcus* + *Escherichia coli*

■ *Enterococcus* + *Escherichia coli*

■ *Enterococcus* + *Escherichia coli*

■ *Enterococcus* + *Escherichia coli*

Figure 3f. Percent Positive Samples for *Campylobacter* & *Salmonella* by Month and Meat Type in Maryland, 2003

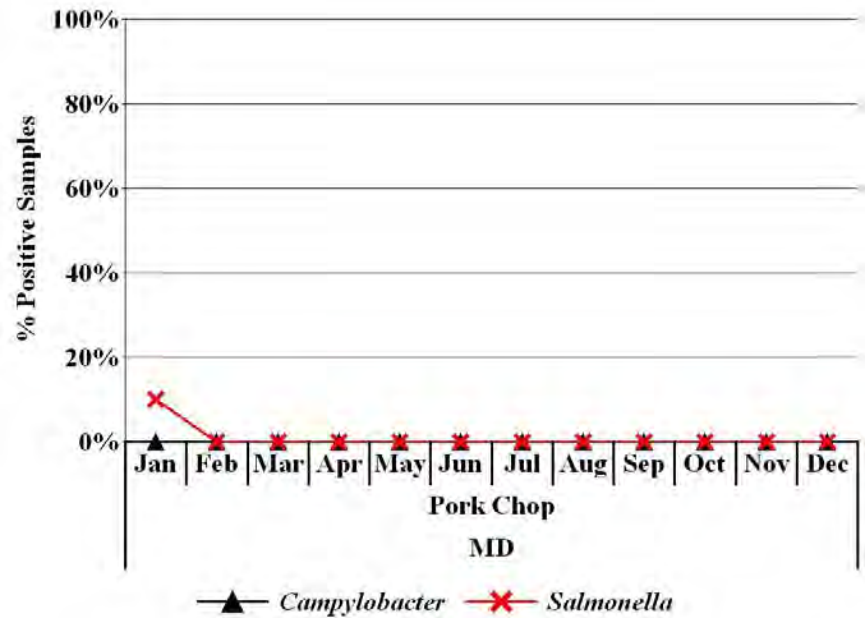
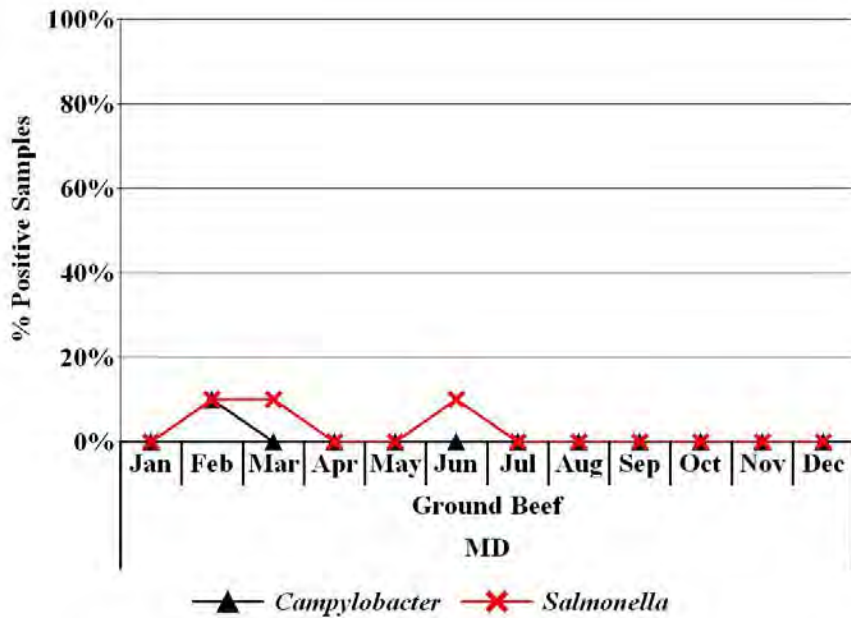
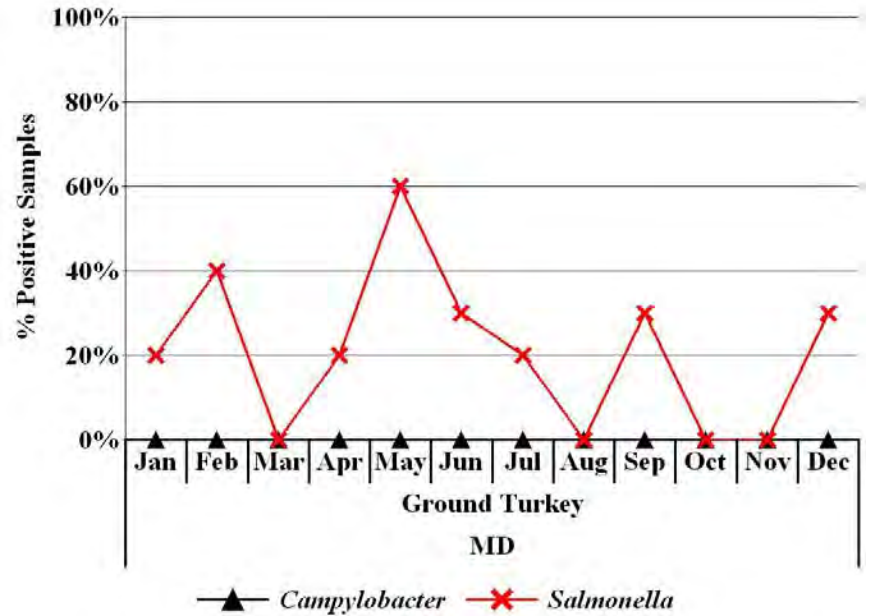
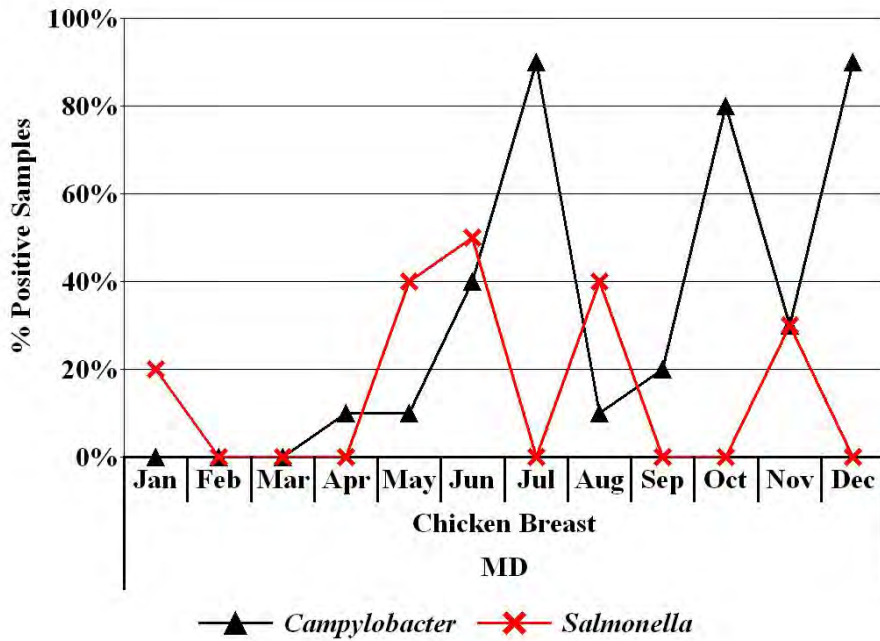




Figure 3g. Percent Positive Samples for *Enterococcus* & *E. coli* by Month and Meat Type in Maryland, 2003

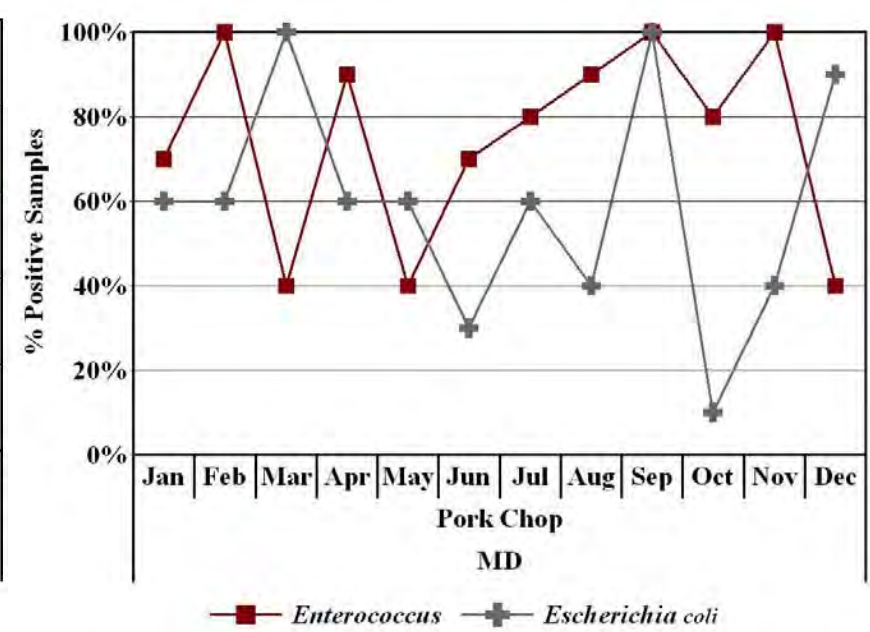
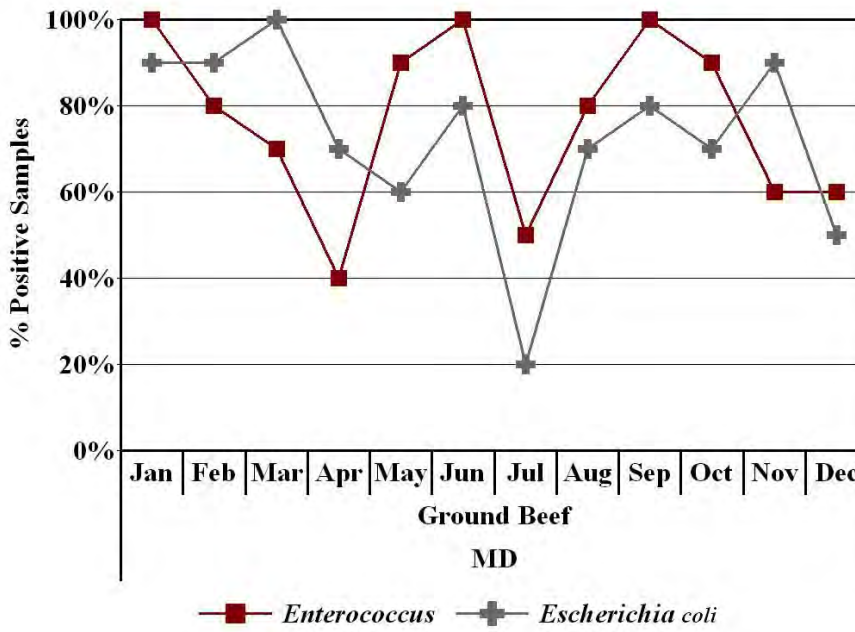
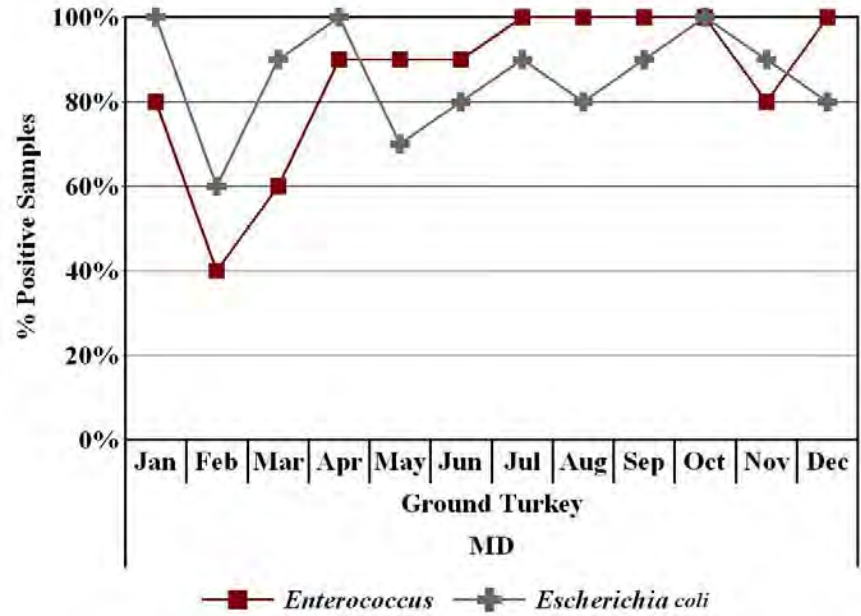
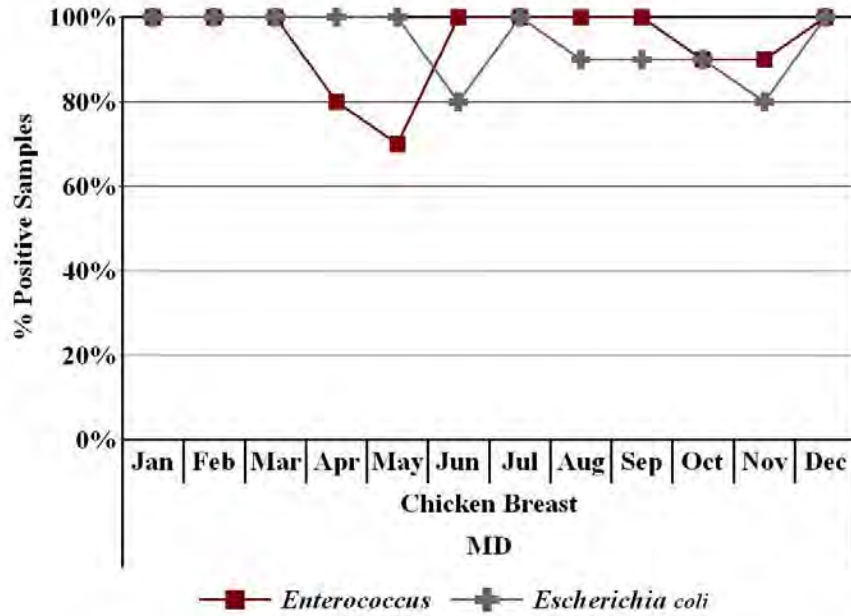


Figure 3h. Percent Positive Samples for *Campylobacter* & *Salmonella* by Month and Meat Type in Minnesota, 2003

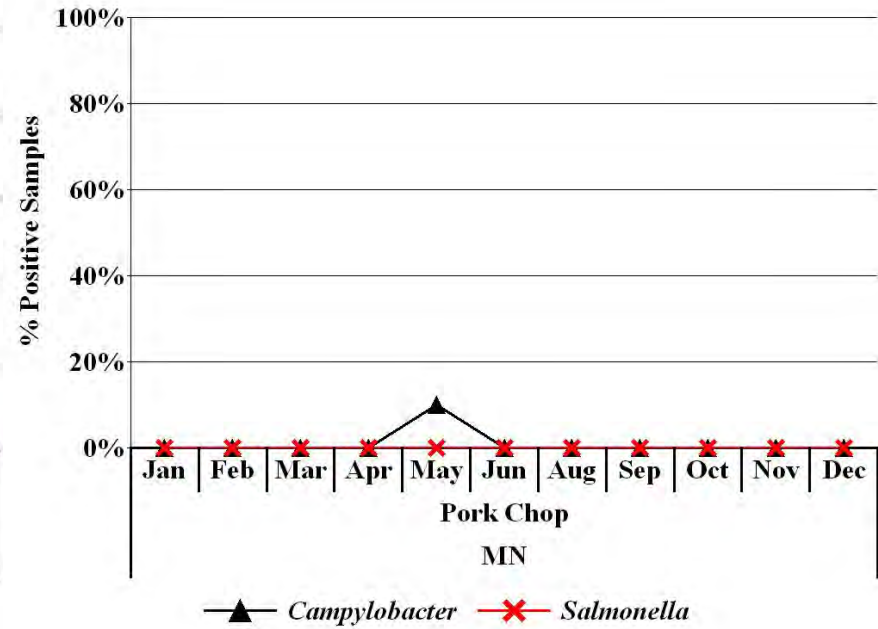
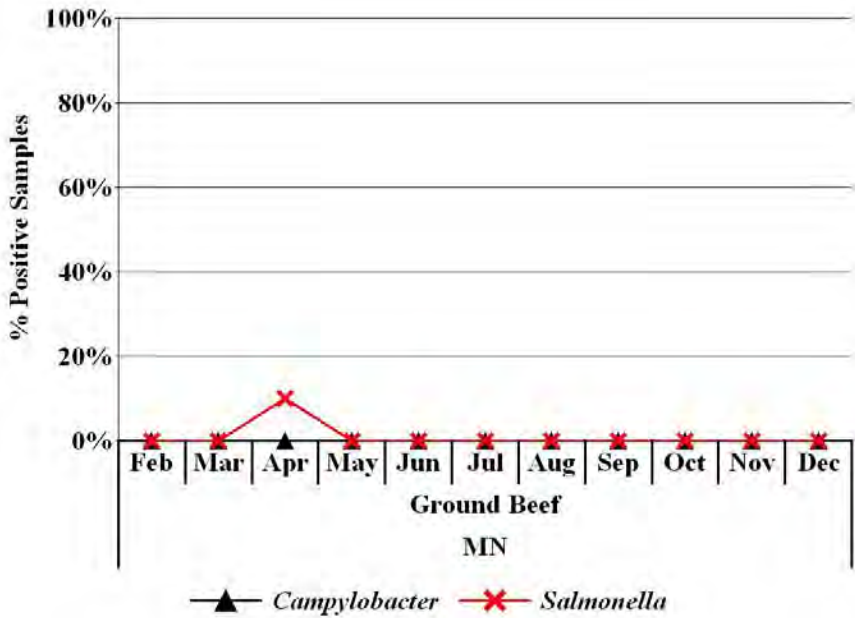
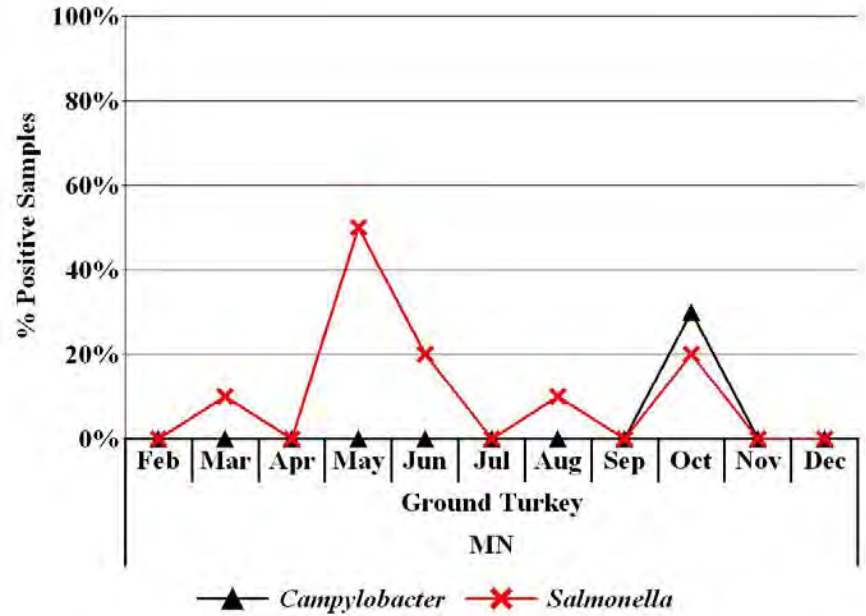
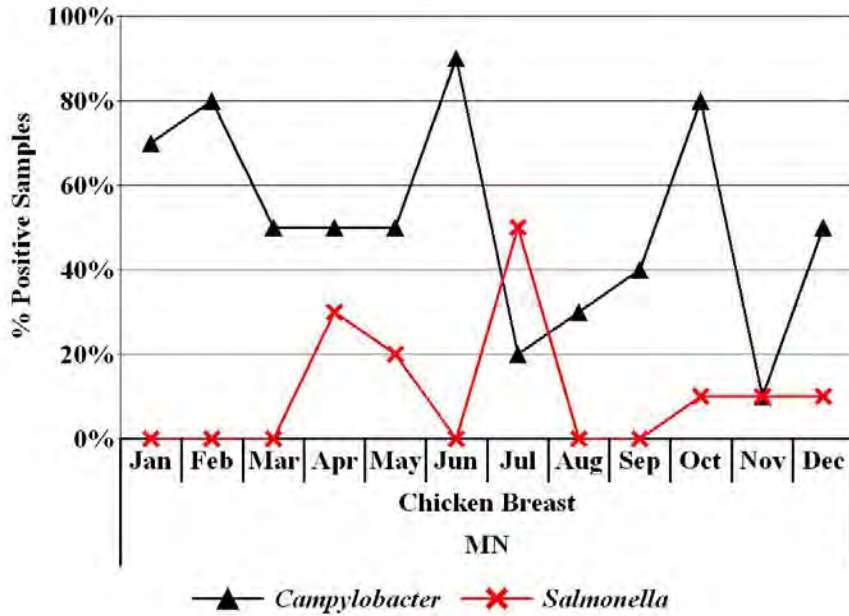


Figure 3i. Percent Positive Samples for *Campylobacter* & *Salmonella* by Month and Meat Type in New York, 2003

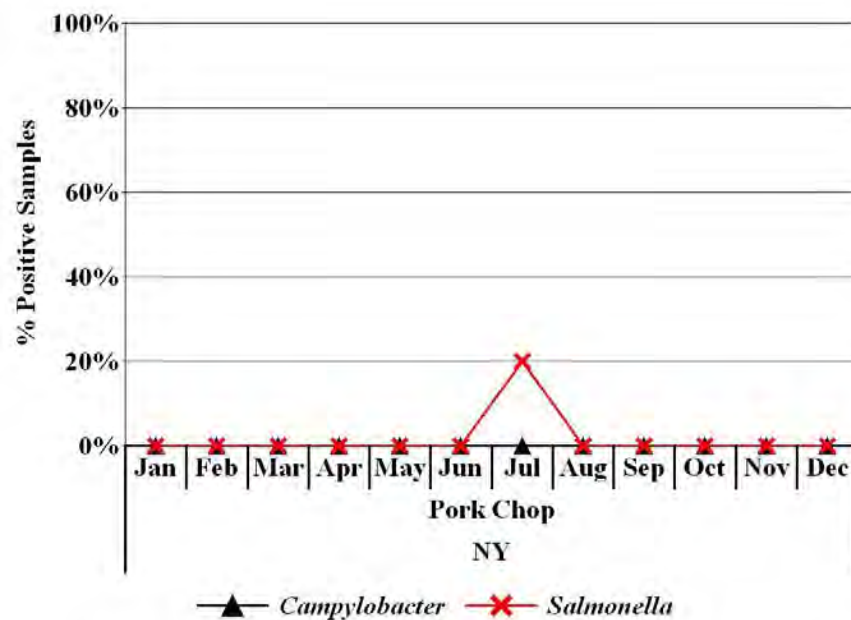
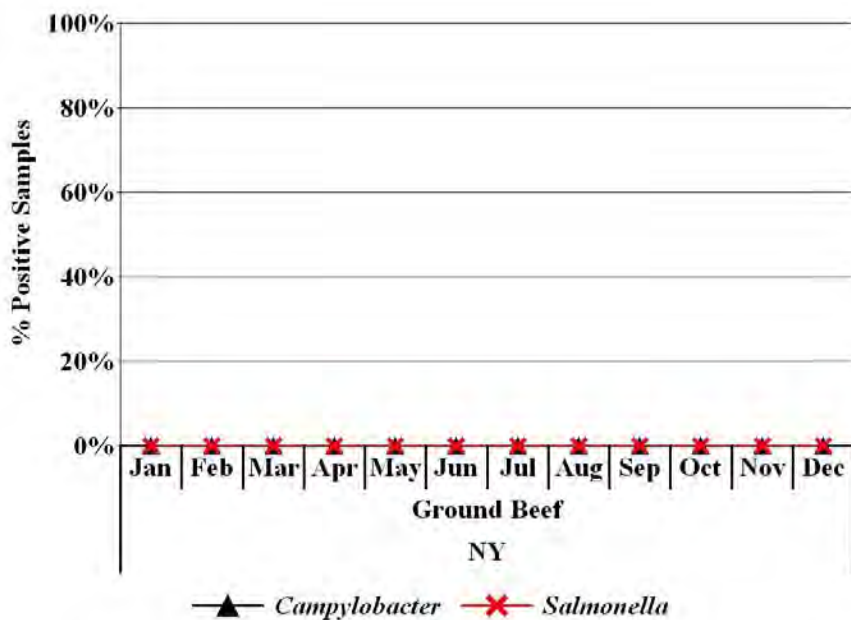
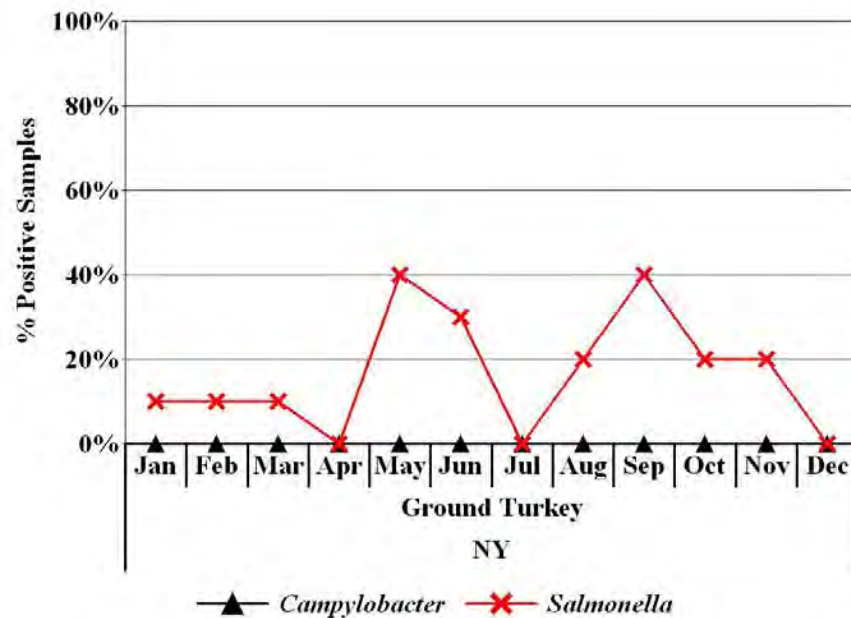
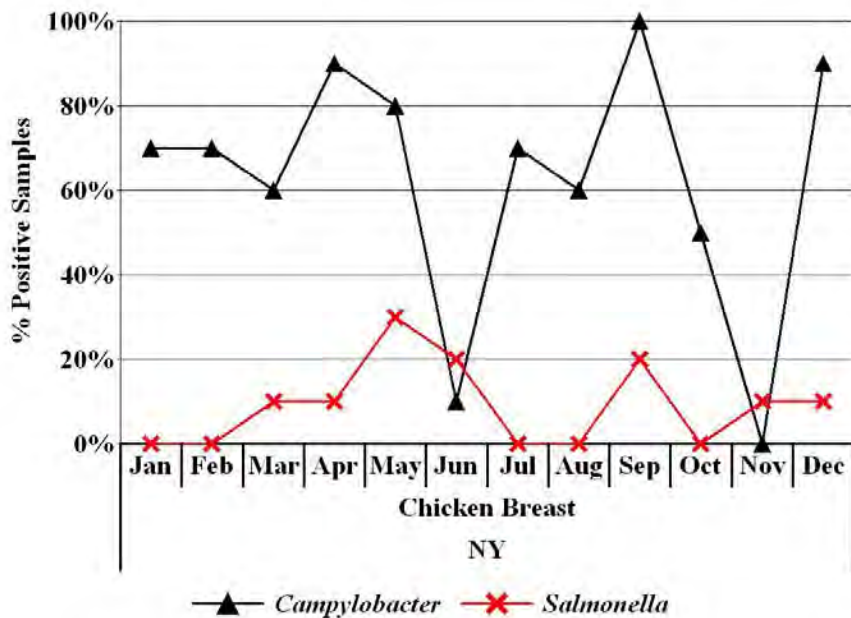




Figure 3j. Percent Positive Samples for *Campylobacter* & *Salmonella* by Month and Meat Type in Oregon, 2003

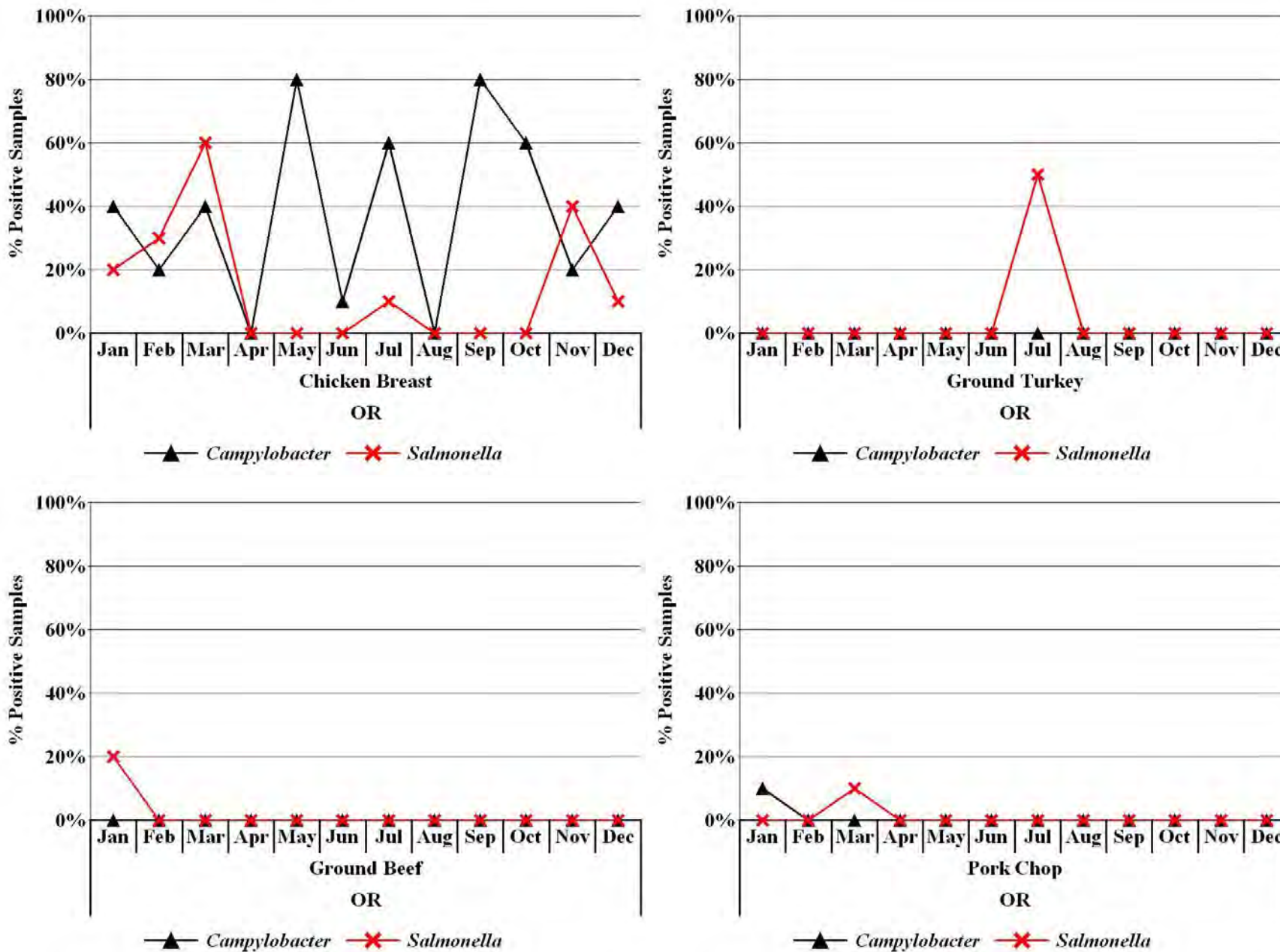


Figure 3k. Percent Positive Samples for *Enterococcus* & *E. coli* by Month and Meat Type in Oregon, 2003

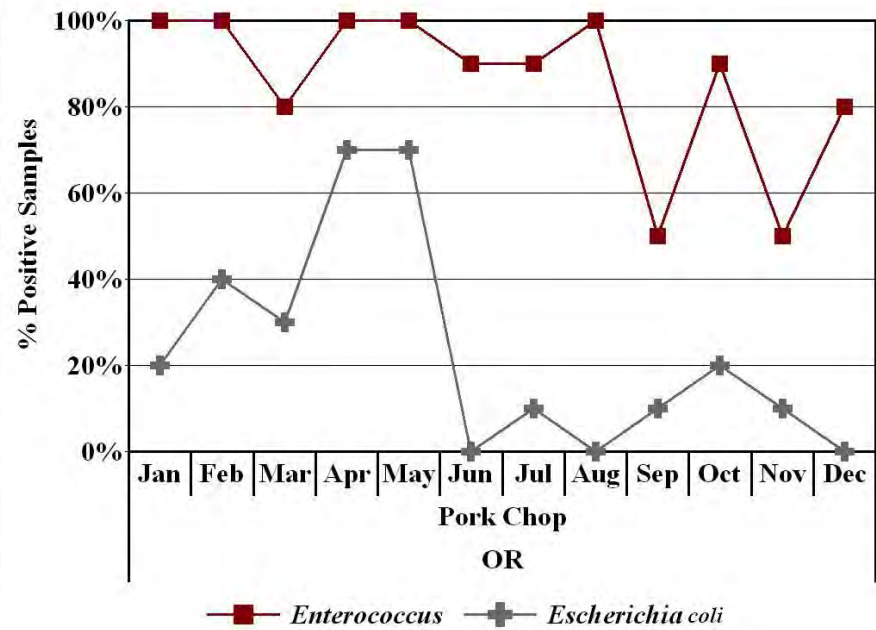
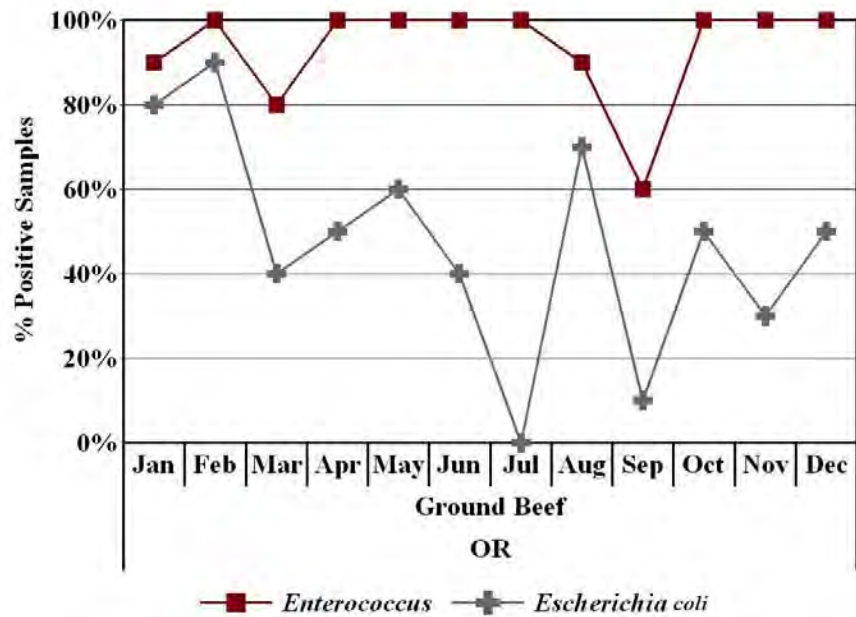
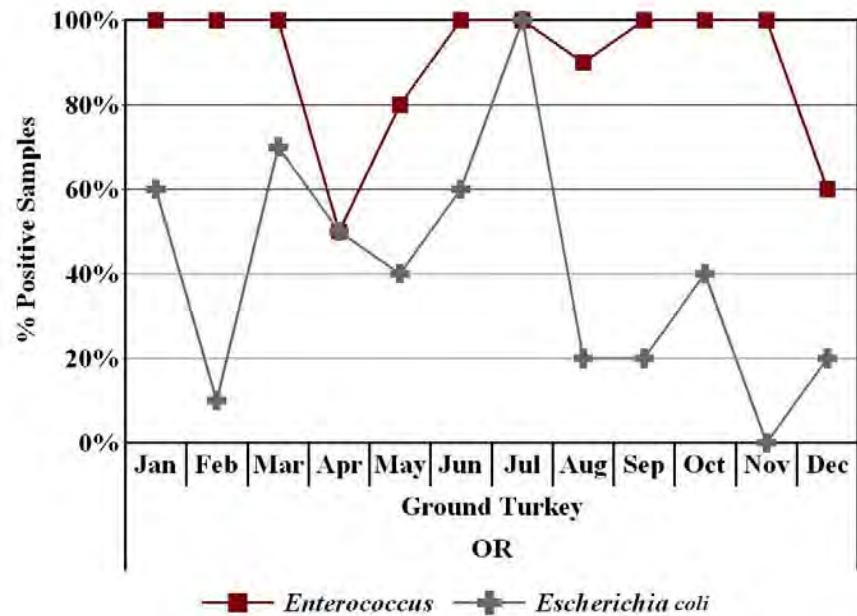
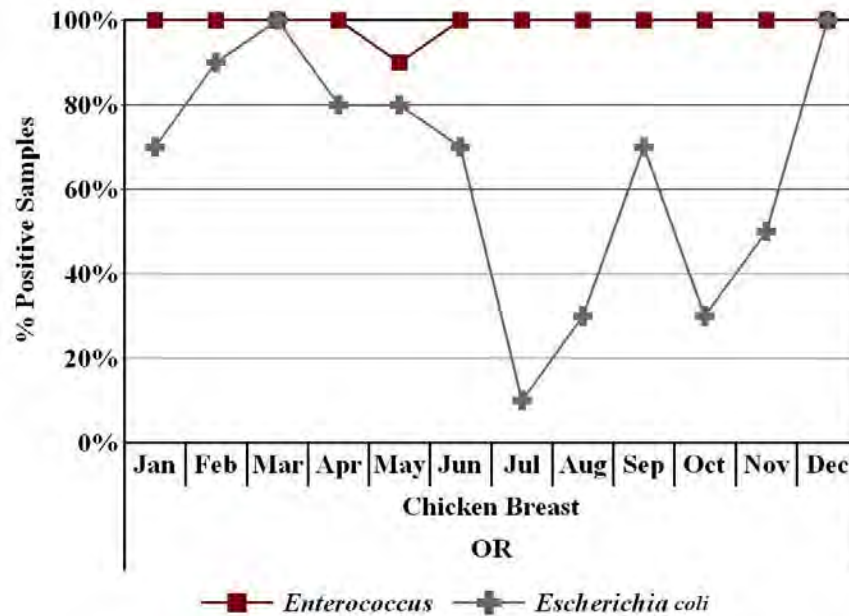


Figure 3l. Percent Positive Samples for *Campylobacter* & *Salmonella* by Month and Meat Type in Tennessee, 2003

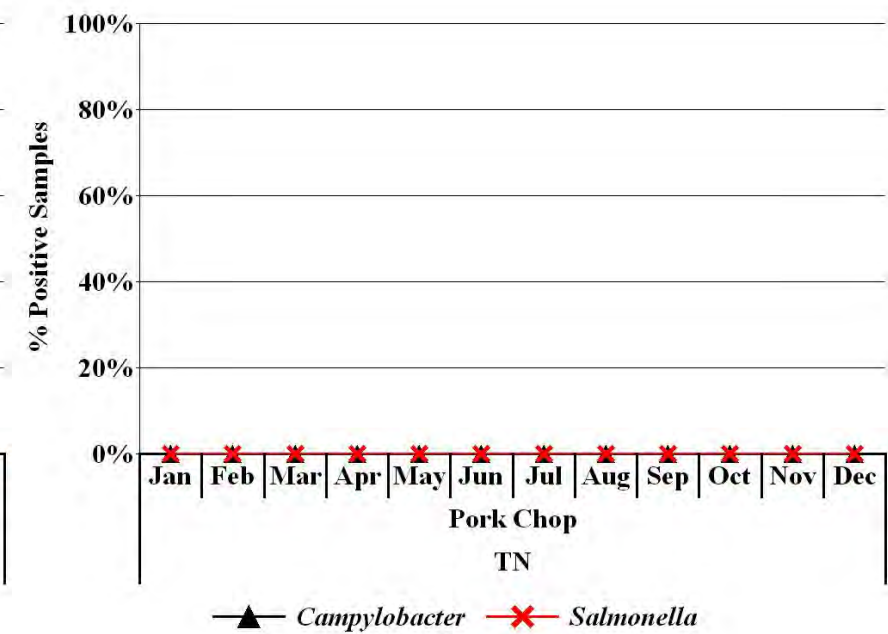
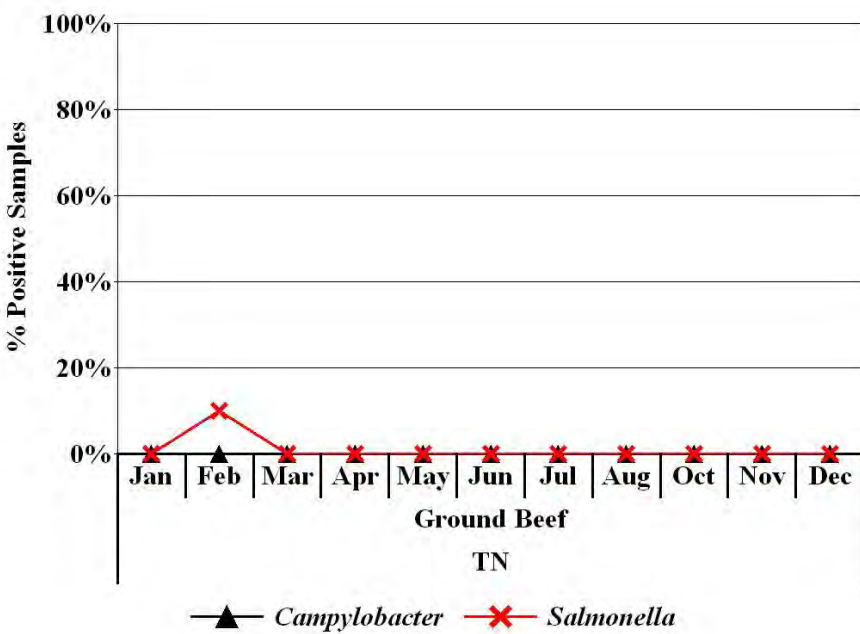
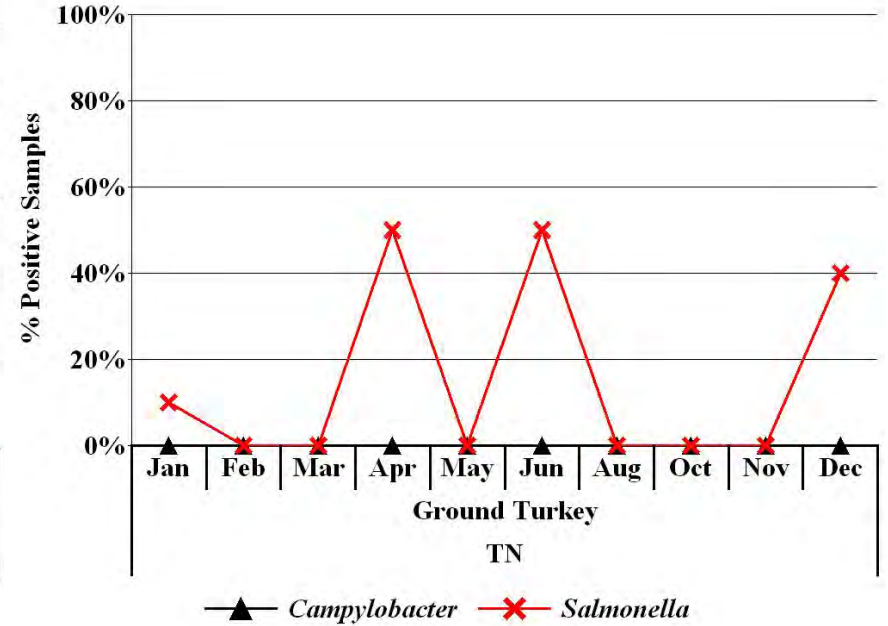
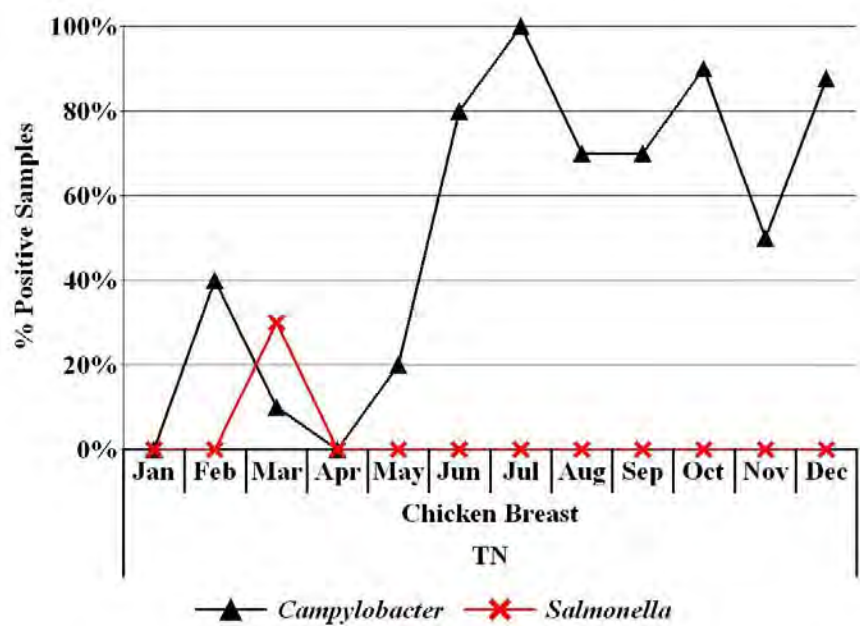
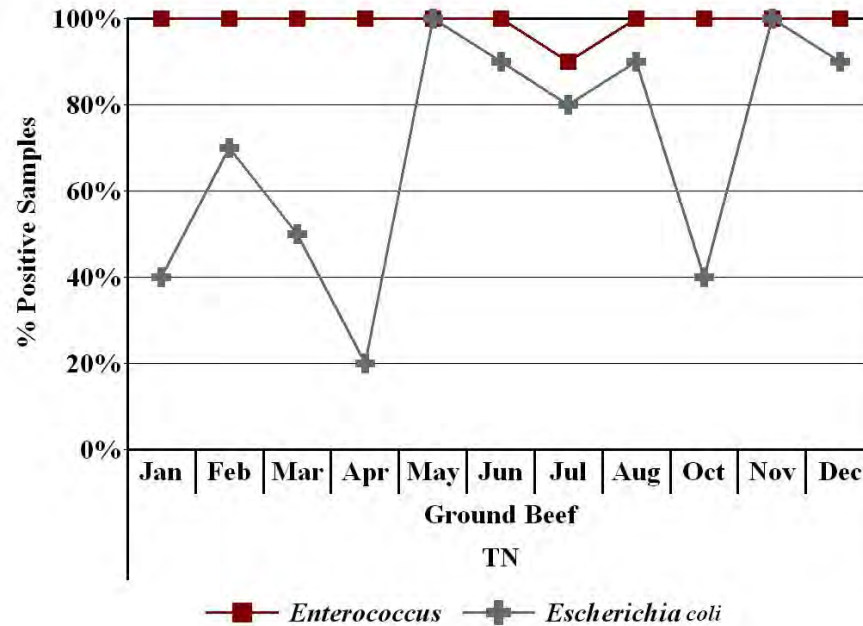
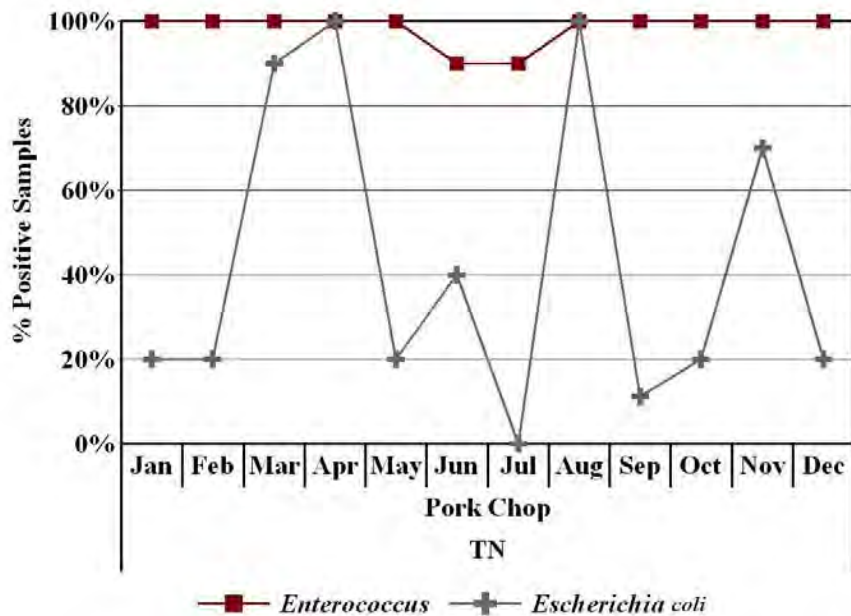
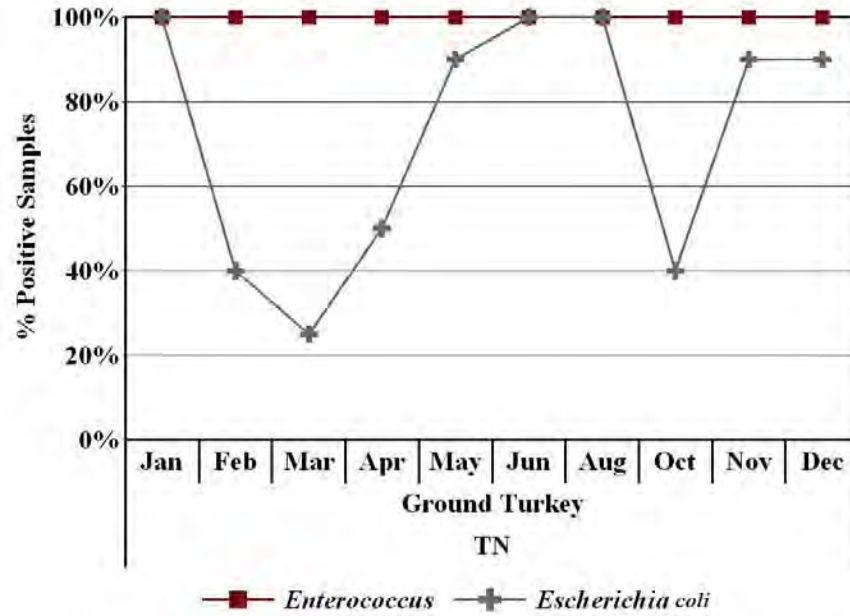
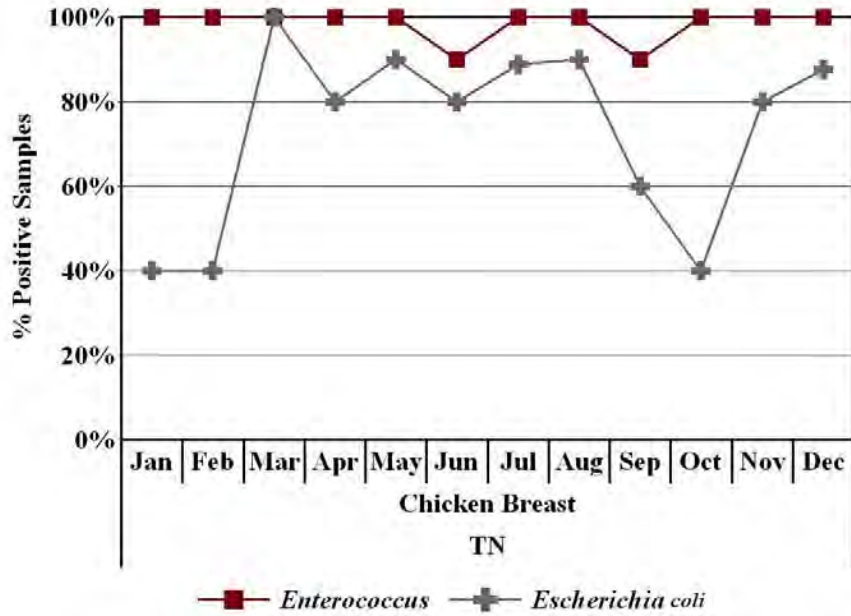




Figure 3m. Percent Positive Samples for *Enterococcus* & *E. coli* by Month and Meat Type in Tennessee, 2003



**Table 5. Overall *Salmonella* Serotypes Identified, 2003**

	<i>Serotype</i>	<i>n</i>
1.	Heidelberg	48
2.	Saintpaul	26
3.	Typhimurium*	26
4.	Kentucky	24
5.	Hadar	13
6.	Reading	13
7.	Mbandaka	7
8.	Agona	6
9.	Enteritidis	6
10.	Montevideo	5
11.	Senftenberg	5
12.	Haardt	4
13.	Newport	4
14.	Brandenburg	3
15.	Dublin	3
16.	Schwarzengrund	3
17.	Bredeney	2
18.	I 4, 5, 12, : i : -	2
19.	IIIa:18:z4, z32:	2
20.	IIIa:18:z4, z23 :-	2
21.	Johannesburg	2
22.	Anatum	1
23.	Chester	1
24.	I 4,12 : r : -	1
25.	Infantis	1
26.	Muenchen	1
27.	Sandiego	1
	<b>Total</b>	<b>212</b>

\* Includes Typhimurium var. Copenhagen.



**Table 6. *Salmonella* by Serotype and Meat Type, 2003**

<i>Serotype</i>	<i>Chicken Breast</i>		<i>Ground Turkey</i>		<i>Ground Beef</i>		<i>Pork Chop</i>	
	<b>n</b>	<b>%*</b>	<b>n</b>	<b>%</b>	<b>n</b>	<b>%</b>	<b>n</b>	<b>%</b>
Heidelberg (n=48)	16	33.3%	32	66.7%	0	- <sup>†</sup>	0	-
Saintpaul (n=26)	2	7.7%	24	92.3%	0	-	0	-
Typhimurium <sup>‡</sup> (n=26)	22	84.6%	2	7.7%	1	3.8%	1	3.8%
Kentucky (n=24)	20	83.3%	4	16.7%	0	-	0	-
Hadar (n=13)	2	15.4%	11	84.6%	0	-	0	-
Reading (n=13)	0	-	13	100.0%	0	-	0	-
Mbandaka (n=7)	7	100.0%	0	-	0	-	0	-
Agona (n=6)	0	-	6	100.0%	0	-	0	-
Enteritidis (n=6)	4	66.7%	1	16.7%	1	16.7%	0	-
Montevideo (n=5)	1	20.0%	2	40.0%	2	40.0%	0	-
Senftenberg (n=5)	0	-	5	100.0%	0	-	0	-
Haardt (n=4)	4	100.0%	0	-	0	-	0	-
Newport (n=4)	0	-	2	50.0%	1	25.0%	1	25.0%
Brandenburg (n=3)	2	66.7%	0	-	0	-	1	33.3%
Dublin (n=3)	0	-	0	-	3	100.0%	0	-
Schwarzengrund (n=3)	1	33.3%	2	66.7%	0	-	0	-
Bredeney (n=2)	0	-	2	100.0%	0	-	0	-
I 4, 5, 12, : i : - (n=2)	2	100.0%	0	-	0	-	0	-
IIIa:18:z4, z32: (n=2)	0	-	2	100.0%	0	-	0	-
IIIa:18:z4, z23 :- (n=2)	0	-	2	100.0%	0	-	0	-
Johannesburg (n=2)	0	-	0	-	0	-	2	100.0%
Anatum (n=1)	0	-	1	100.0%	0	-	0	-
Chester (n=1)	0	-	1	100.0%	0	-	0	-
I 4,12 : r : - (n=1)	0	-	1	100.0%	0	-	0	-
Infantis (n=1)	0	-	0	-	1	100.0%	0	-
Muenchen (n=1)	0	-	0	-	1	100.0%	0	-
Sandiego (n=1)	0	-	1	100.0%	0	-	0	-
<b>Total (N=212)</b>	<b>83</b>	<b>39.2%</b>	<b>114</b>	<b>53.8%</b>	<b>10</b>	<b>4.7%</b>	<b>5</b>	<b>2.4%</b>

\* Where % = (# isolates per serotype per meat) / (total # isolates per serotype).

<sup>†</sup> Dashes indicate no isolates from that serotype were isolated from that meat type.

<sup>‡</sup> Includes Typhimurium var. Copenhagen.

**Table 7. *Salmonella* Serotype by Site and Meat Type, 2003.**

Site	Serotype	Chicken Breast		Ground Turkey		Ground Beef		Pork Chop	
		n	%*	n	%	n	%	n	%
CA	Hadar (n=2)	0	- <sup>†</sup>	2	100.0%	0	-	0	-
	Heidelberg (n=2)	2	100.0%	0	-	0	-	0	-
	Kentucky (n=2)	2	100.0%	0	-	0	-	0	-
	Newport (n=2)	0	-	1	50.0%	1	50.0%	0	-
	Reading (n=2)	0	-	2	100.0%	0	-	0	-
	Brandenburg (n=1)	0	-	0	-	0	-	1	100.0%
	Typhimurium <sup>‡</sup> (n=1)	0	-	1	100.0%	0	-	0	-
<b>Total (n=12)</b>	<b>4</b>	<b>33.3%</b>	<b>6</b>	<b>50.0%</b>	<b>1</b>	<b>8.3%</b>	<b>1</b>	<b>8.3%</b>	
CT	Typhimurium (n=6)	6	100.0%	0	-	0	-	0	-
	Heidelberg (n=4)	0	-	4	100.0%	0	-	0	-
	Kentucky (n=3)	3	100.0%	0	-	0	-	0	-
	Saintpaul (n=3)	0	-	3	100.0%	0	-	0	-
	Agona (n=1)	0	-	1	100.0%	0	-	0	-
	<b>Total (n=17)</b>	<b>9</b>	<b>52.9%</b>	<b>8</b>	<b>47.1%</b>	<b>0</b>	<b>0.0%</b>	<b>0</b>	<b>0.0%</b>
GA	Heidelberg (n=14)	1	7.1%	13	92.9%	0	-	0	-
	Saintpaul (n=5)	0	-	5	100.0%	0	-	0	-
	Brandenburg (n=2)	2	100.0%	0	-	0	-	0	-
	Bredeney (n=2)	0	-	2	100.0%	0	-	0	-
	Kentucky (n=2)	1	50.0%	1	50.0%	0	-	0	-
	Mbandaka (n=2)	2	100.0%	0	-	0	-	0	-
	Montevideo (n=2)	0	-	0	-	2	100.0%	0	-
	Schwarzengrund (n=2)	1	50.0%	1	50.0%	0	-	0	-
	Chester (n=1)	0	-	1	100.0%	0	-	0	-
	I 4,12 : r : - (n=1)	0	-	1	100.0%	0	-	0	-
	IIIa:18:z4, z32: (n=1)	0	-	1	100.0%	0	-	0	-
	Reading (n=1)	0	-	1	100.0%	0	-	0	-
	Senftenberg (n=1)	0	-	1	100.0%	0	-	0	-
	Typhimurium (n=1)	1	100.0%	0	-	0	-	0	-
<b>Total (n=37)</b>	<b>8</b>	<b>21.6%</b>	<b>27</b>	<b>73.0%</b>	<b>2</b>	<b>5.4%</b>	<b>0</b>	<b>0.0%</b>	
MD	Typhimurium (n=15)	13	86.7%	0	-	1	6.7%	1	6.7%
	Saintpaul (n=12)	2	16.7%	10	83.3%	0	-	0	-
	Enteritidis (n=5)	3	60.0%	1	20.0%	1	20.0%	0	-
	Hadar (n=3)	0	-	3	100.0%	0	-	0	-
	Heidelberg (n=3)	0	-	3	100.0%	0	-	0	-
	Agona (n=2)	0	-	2	100.0%	0	-	0	-
	Senftenberg (n=2)	0	-	2	100.0%	0	-	0	-
	Anatum (n=1)	0	-	1	100.0%	0	-	0	-
	Infantis (n=1)	0	-	0	-	1	100.0%	0	-
	Newport (n=1)	0	-	1	100.0%	0	-	0	-
	Sandiego (n=1)	0	-	1	100.0%	0	-	0	-
	Schwarzengrund (n=1)	0	-	1	100.0%	0	-	0	-
	<b>Total (n=47)</b>	<b>18</b>	<b>38.3%</b>	<b>25</b>	<b>53.2%</b>	<b>3</b>	<b>6.4%</b>	<b>1</b>	<b>2.1%</b>

\* Where % = (# isolates per serotype per meat type per site)/(total # isolates per serotype per site).

<sup>†</sup> Dashes indicate no isolates from that serotype were isolated from that meat type.

<sup>‡</sup> Includes Typhimurium var. Copenhagen.

**Table 7<sub>(cont'd)</sub>. *Salmonella* Serotype by Site and Meat Type, 2003.**

Site	Serotype	Chicken Breast		Ground Turkey		Ground Beef		Pork Chop	
		n	%	n	%	n	%	n	%
MN	Kentucky (n=8)	6	75.0%	2	25.0%	0	-	0	-
	Reading (n=7)	0	-	7	100.0%	0	-	0	-
	Mbandaka (n=5)	5	100.0%	0	-	0	-	0	-
	Heidelberg (n=3)	1	33.3%	2	66.7%	0	-	0	-
	Dublin (n=1)	0	-	0	-	1	100.0%	0	-
	Enteritidis (n=1)	1	100.0%	0	-	0	-	0	-
	<b>Total (n=25)</b>	<b>13</b>	<b>52.0%</b>	<b>11</b>	<b>44.0%</b>	<b>1</b>	<b>4.0%</b>	<b>0</b>	<b>0.0%</b>
NY	Kentucky (n=6)	6	100.0%	0	-	0	-	0	-
	Saintpaul (n=5)	0	-	5	100.0%	0	-	0	-
	Heidelberg (n=4)	1	25.0%	3	75.0%	0	-	0	-
	Agona (n=3)	0	-	3	100.0%	0	-	0	-
	Typhimurium (n=3)	2	66.7%	1	33.3%	0	-	0	-
	I 4, 5, 12, : i :- (n=2)	2	100.0%	0	-	0	-	0	-
	IIIa:18:z4, z23 :- (n=2)	0	-	2	100.0%	0	-	0	-
	Johannesburg (n=2)	0	-	0	-	0	-	2	100.0%
	Montevideo (n=2)	0	-	2	100.0%	0	-	0	-
	Senftenberg (n=2)	0	-	2	100.0%	0	-	0	-
	IIIa:18:z4, z32: (n=1)	0	-	1	100.0%	0	-	0	-
	Reading (n=1)	0	-	1	100.0%	0	-	0	-
<b>Total (n=33)</b>	<b>11</b>	<b>33.3%</b>	<b>20</b>	<b>60.6%</b>	<b>0</b>	<b>0.0%</b>	<b>2</b>	<b>6.1%</b>	
OR	Heidelberg (n=11)	9	81.8%	2	18.2%	0	-	0	-
	Hadar (n=5)	2	40.0%	3	60.0%	0	-	0	-
	Haardt (n=4)	4	100.0%	0	-	0	-	0	-
	Dublin (n=2)	0	-	0	-	2	100.0%	0	-
	Kentucky (n=1)	1	100.0%	0	-	0	-	0	-
	Montevideo (n=1)	1	100.0%	0	-	0	-	0	-
	Newport (n=1)	0	-	0	-	0	-	1	100.0%
<b>Total (n=25)</b>	<b>17</b>	<b>68.0%</b>	<b>5</b>	<b>20.0%</b>	<b>2</b>	<b>8.0%</b>	<b>1</b>	<b>4.0%</b>	
TN	Heidelberg (n=7)	2	28.6%	5	71.4%	0	-	0	-
	Hadar (n=3)	0	-	3	100.0%	0	-	0	-
	Kentucky (n=2)	1	50.0%	1	50.0%	0	-	0	-
	Reading (n=2)	0	-	2	100.0%	0	-	0	-
	Muenchen (n=1)	0	-	0	-	1	100.0%	0	-
	Saintpaul (n=1)	0	-	1	100.0%	0	-	0	-
<b>Total (n=16)</b>	<b>3</b>	<b>18.8%</b>	<b>12</b>	<b>75.0%</b>	<b>1</b>	<b>6.3%</b>	<b>0</b>	<b>0.0%</b>	
<b>Grand Total (N=212)</b>		<b>83</b>	<b>39.2%</b>	<b>114</b>	<b>53.8%</b>	<b>10</b>	<b>4.7%</b>	<b>5</b>	<b>2.4%</b>

**Table 8. *Salmonella* Isolates by Month for All Sites, 2003**

<b><i>Month</i></b>	<b><i>n</i></b>	<b><i>%</i><sup>*</sup></b>
January	22	10.4%
February	15	7.1%
March	23	10.8%
April	14	6.6%
May	26	12.3%
June	23	10.8%
July	19	9.0%
August	22	10.4%
September	16	7.5%
October	7	3.3%
November	13	6.1%
December	12	5.7%
<b>Total (N)</b>	<b>212</b>	<b>100.0%</b>

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\* Where % = (n / N).

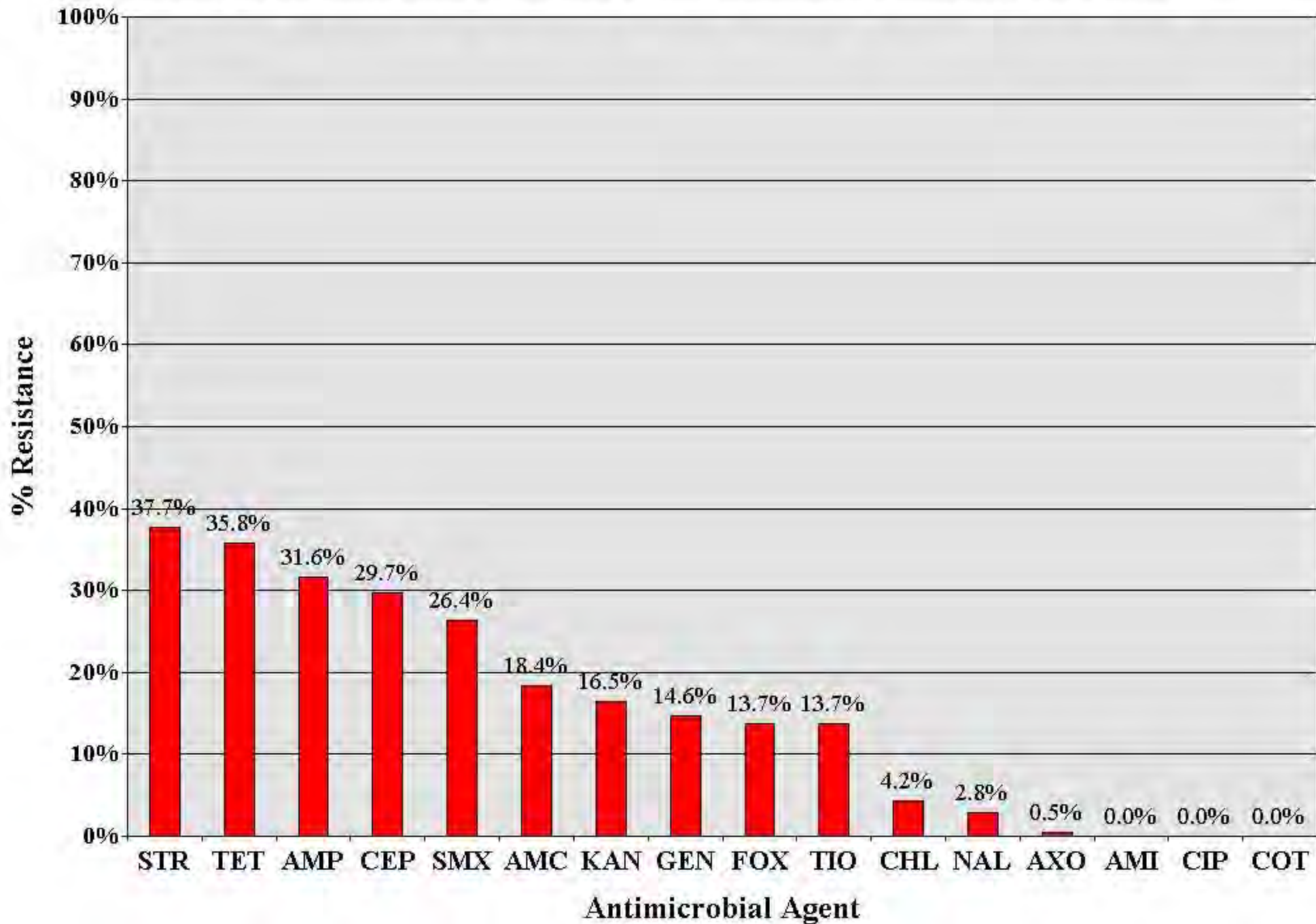
**Table 9. Antimicrobial Resistance (%R) among *Salmonella* Isolates (N=212), 2003.**

<i>Antimicrobial Agent</i>	<i>n</i>	<i>%R</i> *
Streptomycin	80	37.7%
Tetracycline	76	35.8%
Ampicillin	67	31.6%
Cephalothin	63	29.7%
Sulfamethoxazole	56	26.4%
Amoxicillin/Clavulanic Acid	39	18.4%
Kanamycin	35	16.5%
Gentamicin	31	14.6%
Cefoxitin	29	13.7%
Ceftiofur	29	13.7%
Chloramphenicol	9	4.2%
Nalidixic Acid	6	2.8%
Ceftriaxone	1	0.5%
Amikacin	0	0.0%
Ciprofloxacin	0	0.0%
Trimethoprim/Sulfamethoxazole	0	0.0%

---

\* Where % R = (n / N).

Figure 4. Antimicrobial Resistance among *Salmonella* Isolates (N=212), 2003



**Figure 5. MIC Distribution among all Antimicrobial Agents**

<i>Salmonella</i> from All Meats (N=212)		Distribution (%) of MICs (in µg/ml)																
Antimicrobial Agent	%R <sup>†</sup>	0.015	0.03	0.06	0.125	0.25	0.5	1	2	4	8	16	32	64	128	256	512	>512
Ampicillin	31.6%							38.2	28.8	0.9	0.5			31.6				
Amoxicillin/Clavulanic Acid	18.4%							60.4	7.5	0.5	1.9	11.3	4.7	13.7				
Cefoxitin	13.7%							0.9	55.7	23.6	5.2	0.9	13.7					
Ceftiofur	13.7%						45.3	39.2	1.9			13.7						
Ceftriaxone	0.5%					85.8				0.5	0.9	8.0	4.2	0.5				
Cephalothin	29.7%									11.3	46.7	10.4	1.9	2.4	27.4			
Nalidixic Acid	2.8%							0.5	1.4	82.5	11.8	0.9		2.8				
Ciprofloxacin	0.0%	83.5	12.3	1.4		2.4	0.5											
Sulfamethoxazole	26.4%											24.1	33.5	13.7	2.4		0.5	25.9
Trimethoprim/Sulfamethoxazole	0.0%				88.7	10.8	0.5											
Amikacin	0.0%						3.3	51.9	42.0	2.8								
Gentamicin	14.6%					29.2	44.3	6.1	1.9		3.8	9.0	5.7					
Kanamycin	16.5%										81.1		2.4	7.5	9.0			
Streptomycin*	37.7%												62.3	17.0	20.8			
Chloramphenicol	4.2%									20.3	74.1	1.4		4.2				
Tetracycline	35.8%									62.7	1.4		0.5	35.4				

Vertical bars show the CLSI/NCCLS Susceptible/Resistant breakpoints for each drug where appropriate.

\*Currently no CLSI/NCCLS breakpoints have been established for this organism/antimicrobial combination.

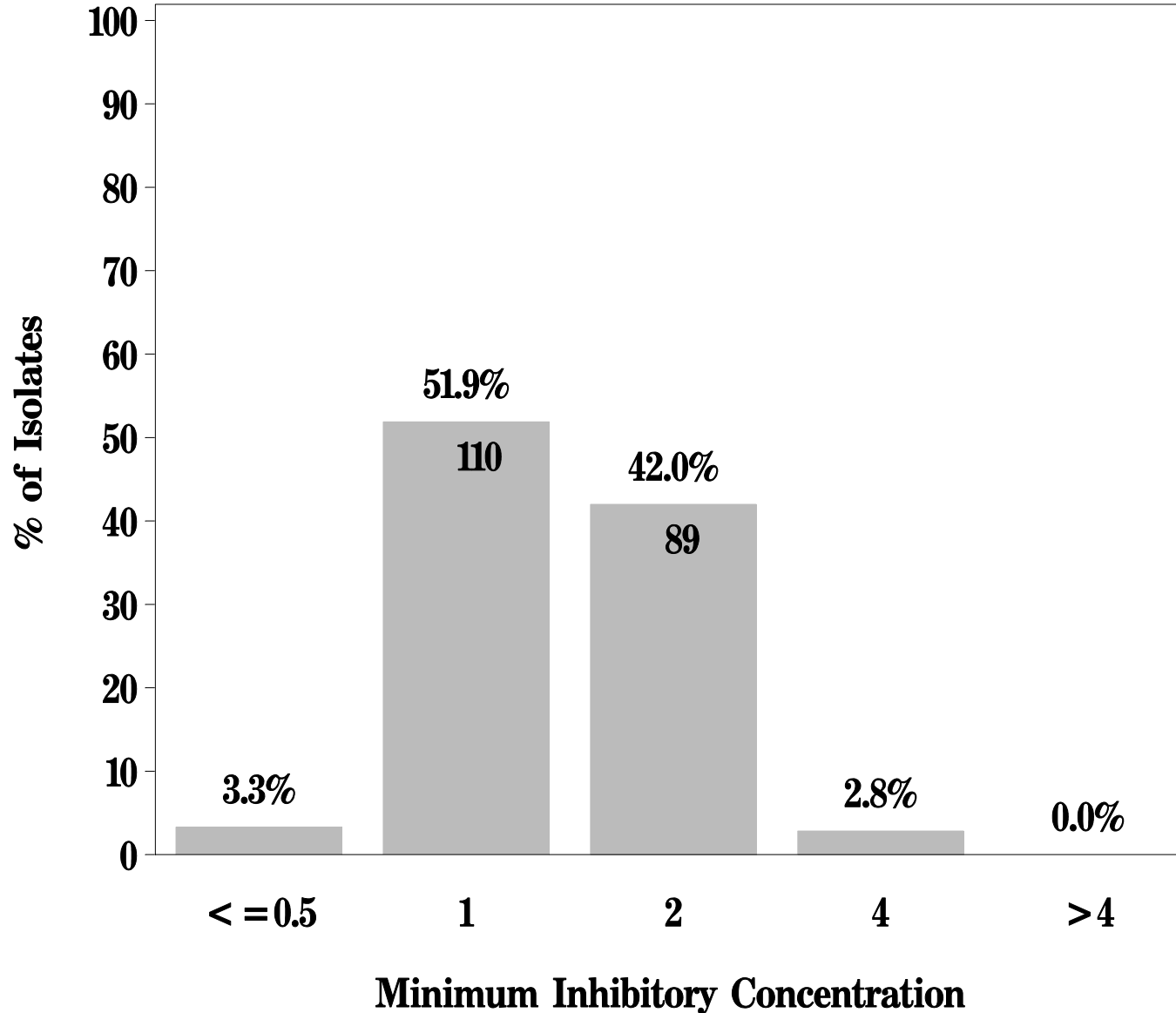
<sup>†</sup>Discrepancies between %R and sums of distribution %s are due to rounding.

Unshaded areas indicate the dilution ranges of the Sensititre plate used to test the 2003 isolates.

# NARMS

**Figure 5a: Minimum Inhibitory Concentration of Amikacin  
for *Salmonella* (N=212 Isolates)**

**Breakpoints: Susceptible  $\leq 16 \mu\text{g/mL}$  Resistant  $\geq 64 \mu\text{g/mL}$**

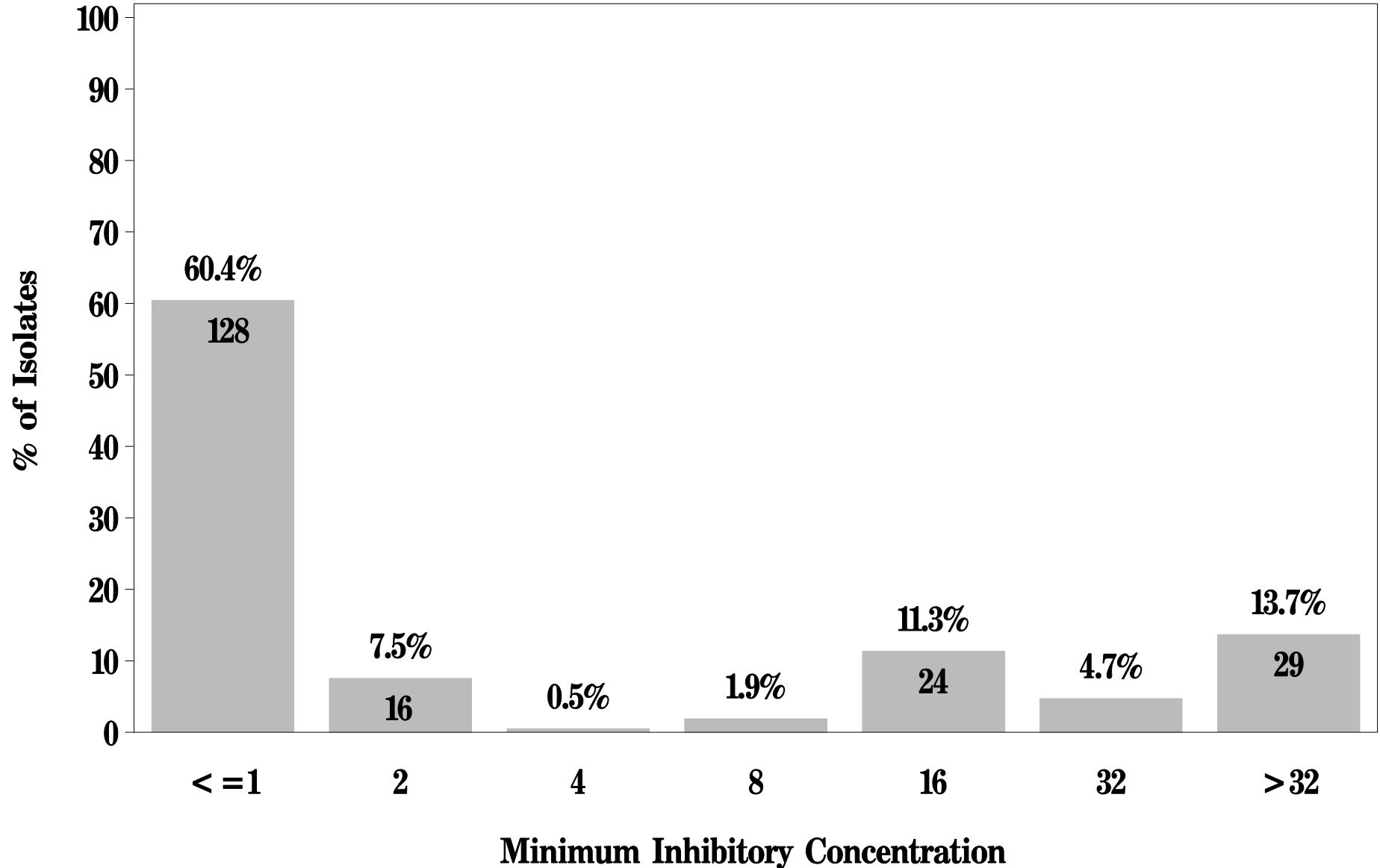




# NARMS

**Figure 5b: Minimum Inhibitory Concentration of Amoxicillin/Clavulanic acid for *Salmonella* (N=212 Isolates)**

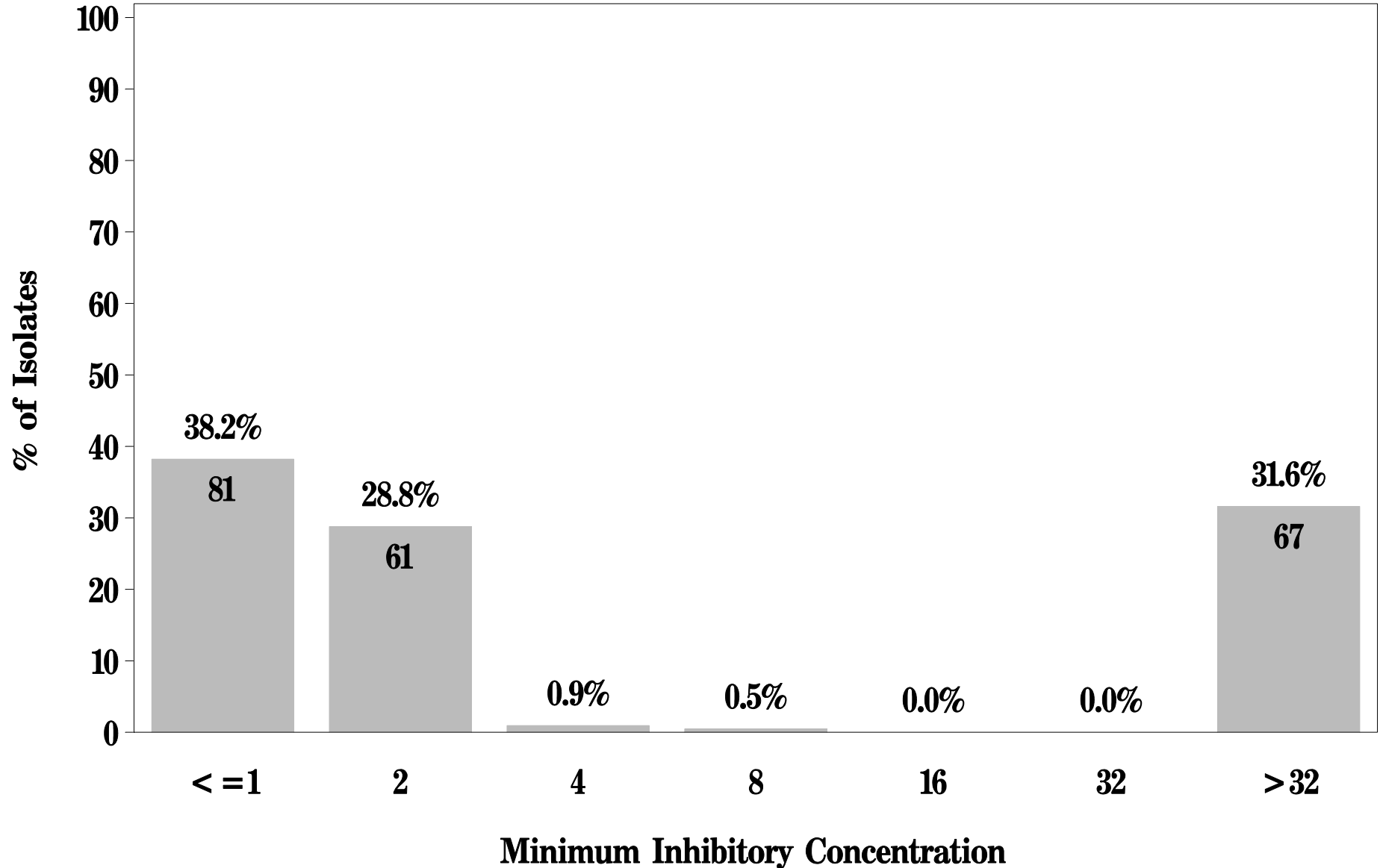
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 5c: Minimum Inhibitory Concentration of Ampicillin  
for *Salmonella* (N=212 Isolates)**

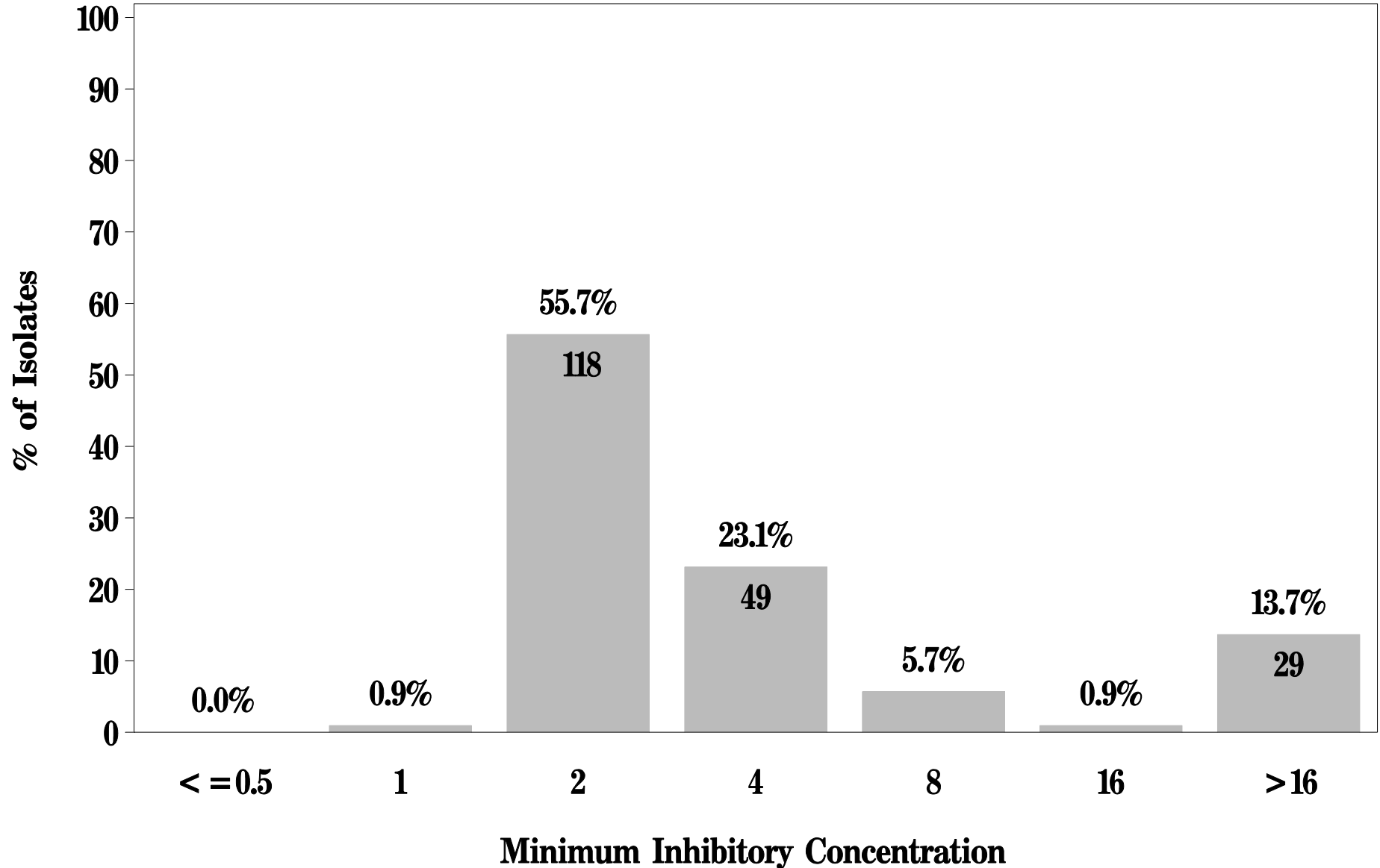
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 5d: Minimum Inhibitory Concentration of Cefoxitin  
for *Salmonella* (N=212 Isolates)**

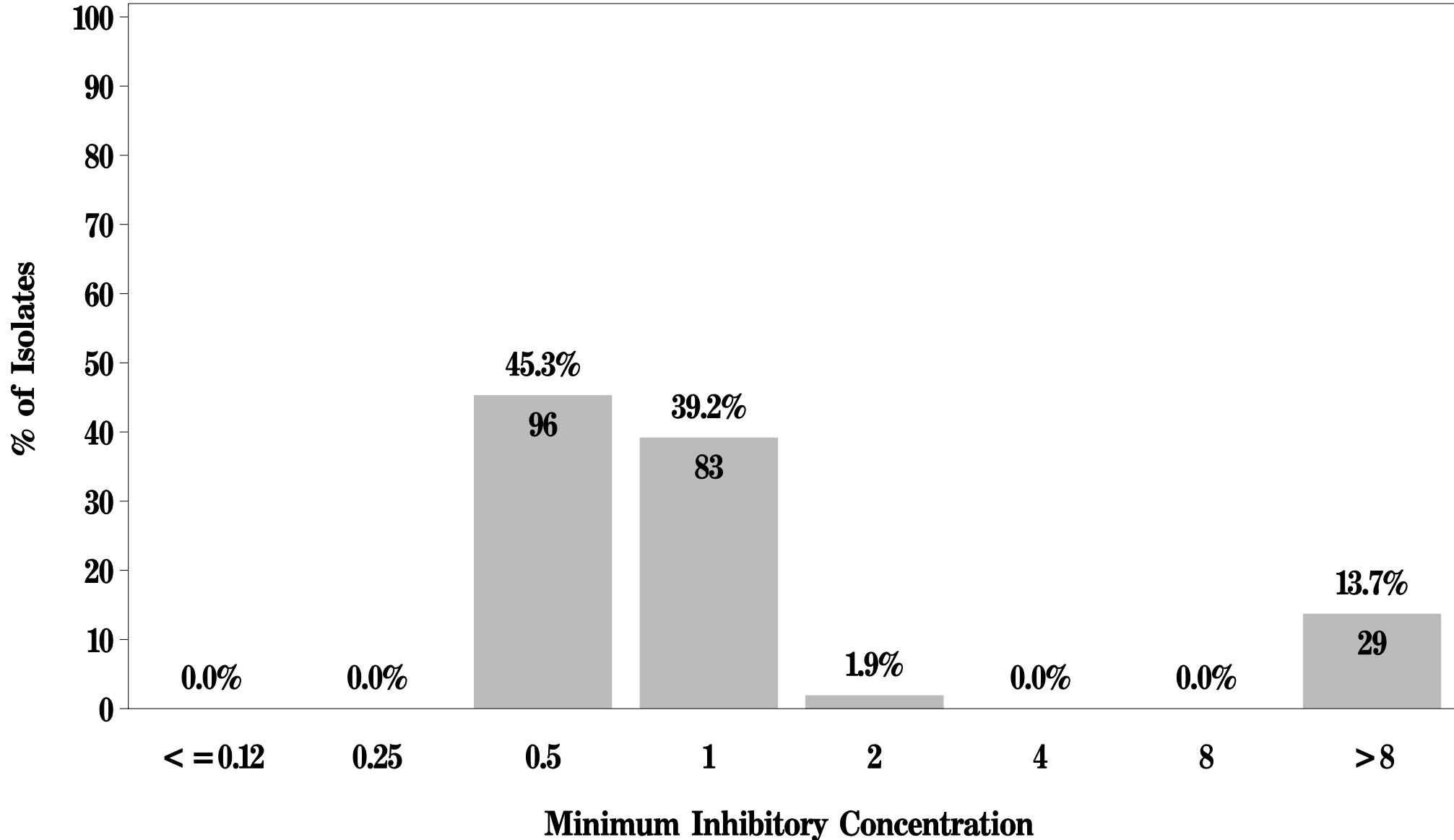
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 5e: Minimum Inhibitory Concentration of Ceftriaxone  
for *Salmonella* (N=212 Isolates)**

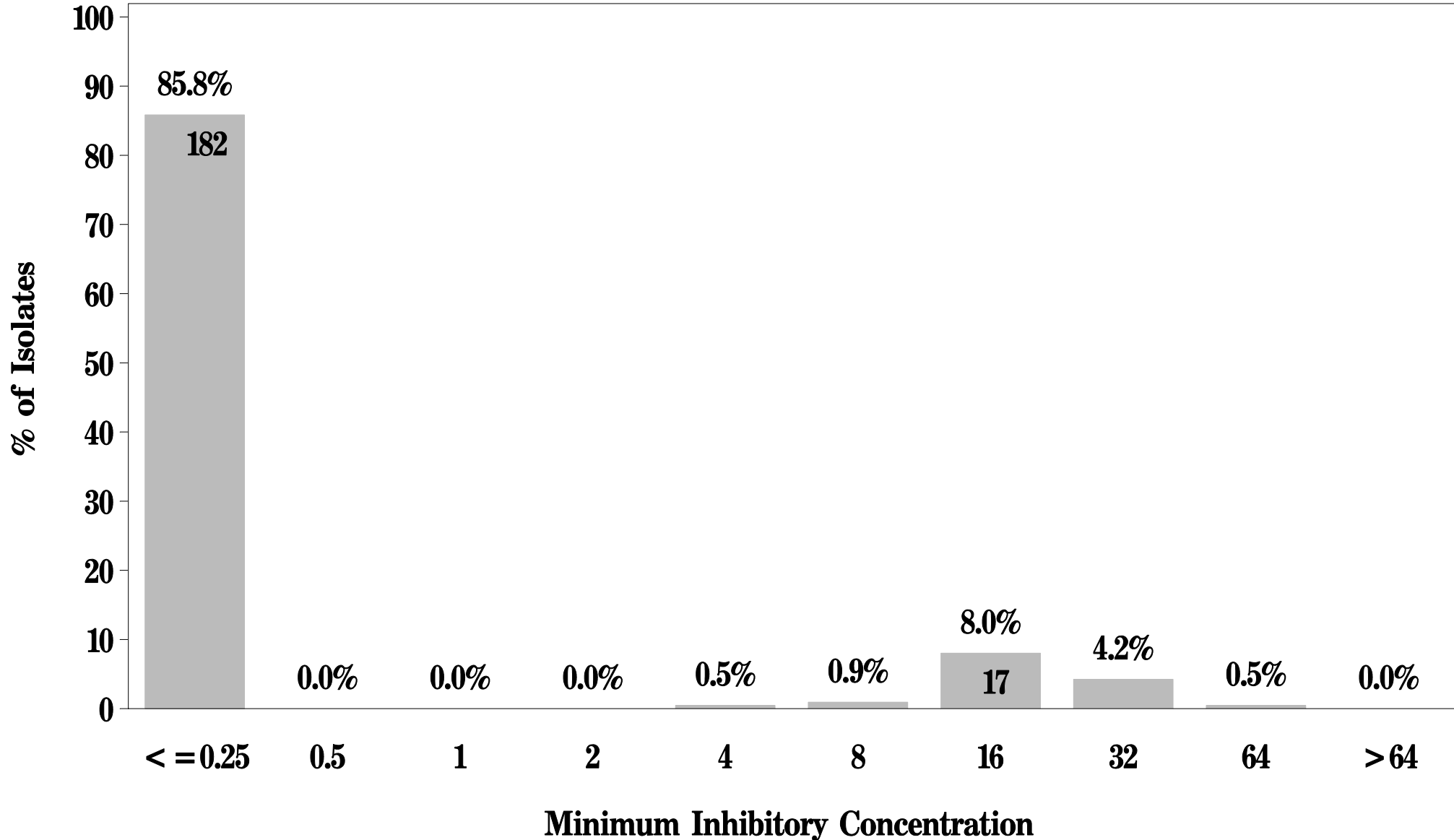
**Breakpoints: Susceptible  $\leq 2 \mu\text{g/mL}$  Resistant  $\geq 8 \mu\text{g/mL}$**



# NARMS

**Figure 5f: Minimum Inhibitory Concentration of Ceftriaxone  
for *Salmonella* (N=212 Isolates)**

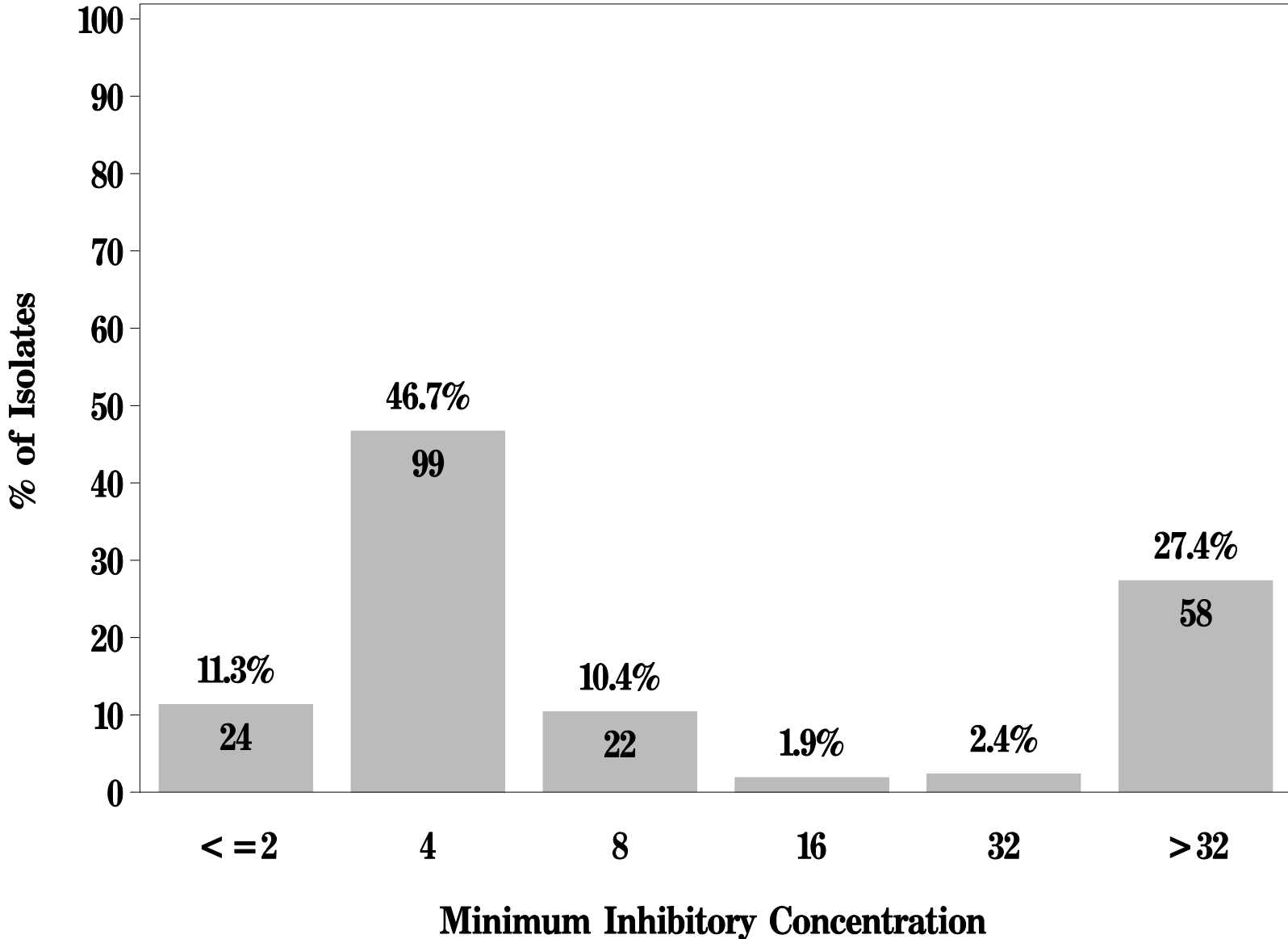
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 64 \mu\text{g/mL}$**



# NARMS

**Figure 5g: Minimum Inhibitory Concentration of Cephalothin for *Salmonella* (N=212 Isolates)**

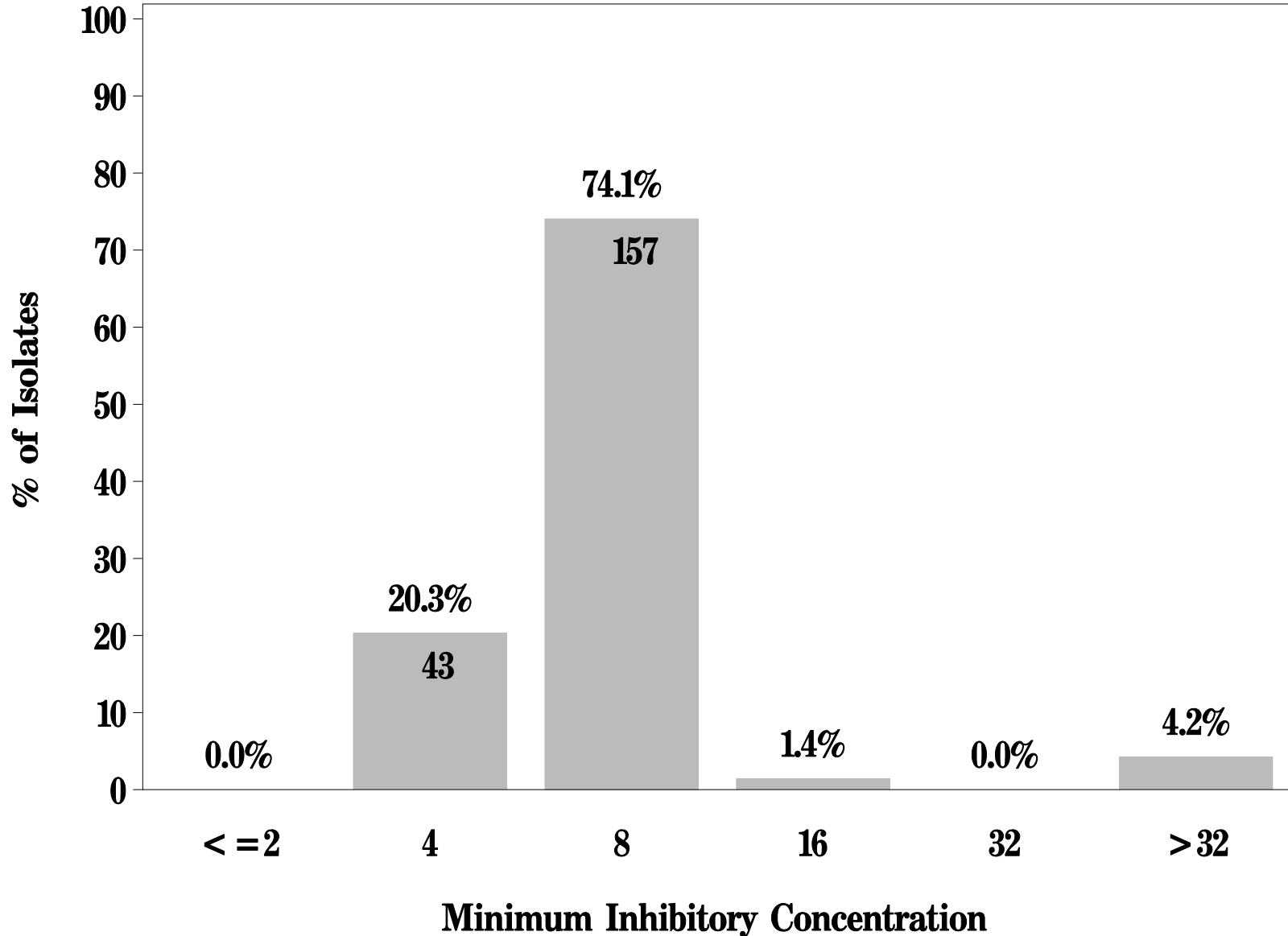
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 5h: Minimum Inhibitory Concentration of Chloramphenicol for *Salmonella* (N=212 Isolates)**

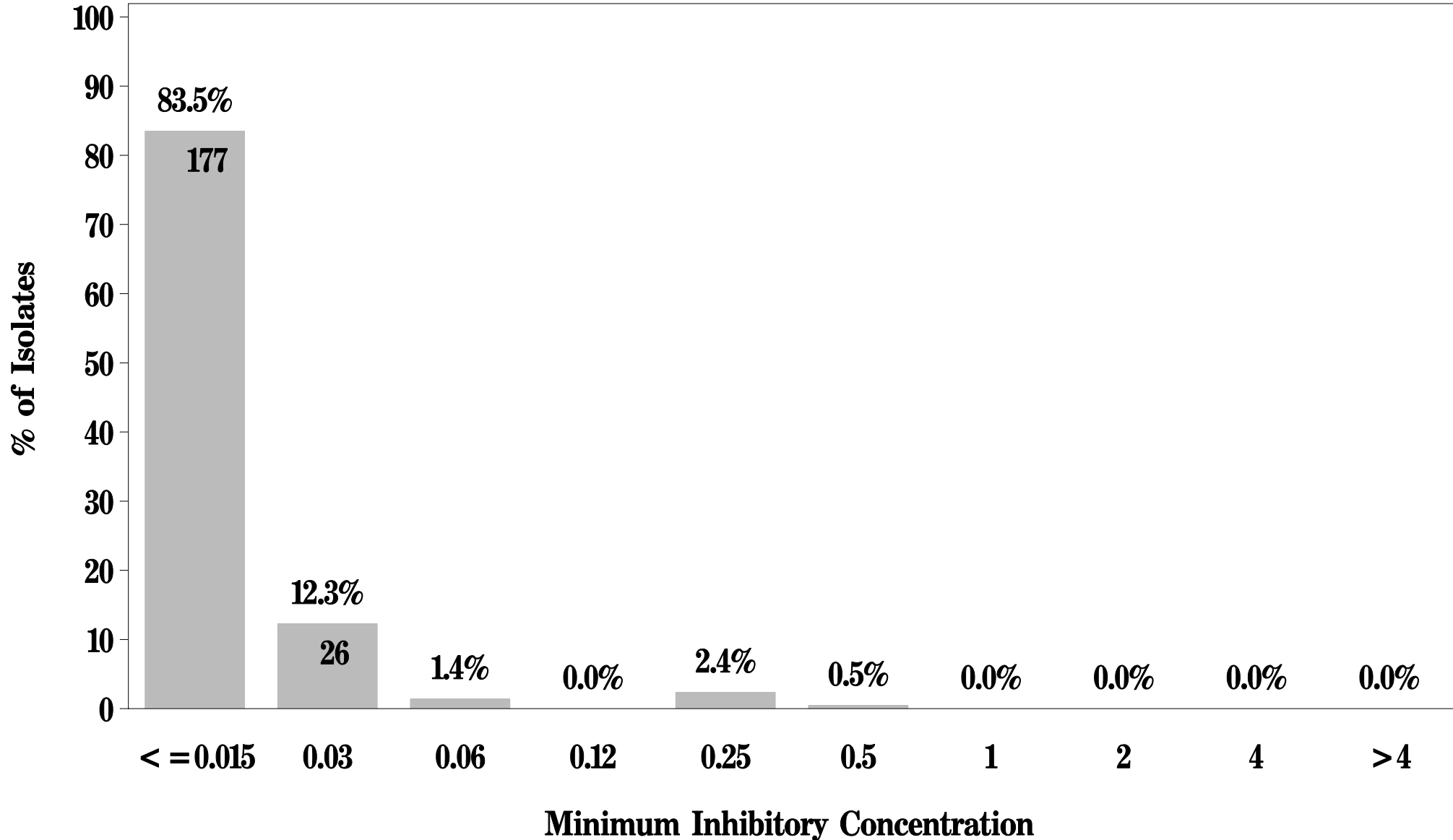
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 5i: Minimum Inhibitory Concentration of Ciprofloxacin  
for *Salmonella* (N=212 Isolates)**

**Breakpoints: Susceptible  $\leq 1$   $\mu\text{g/mL}$  Resistant  $\geq 4$   $\mu\text{g/mL}$**

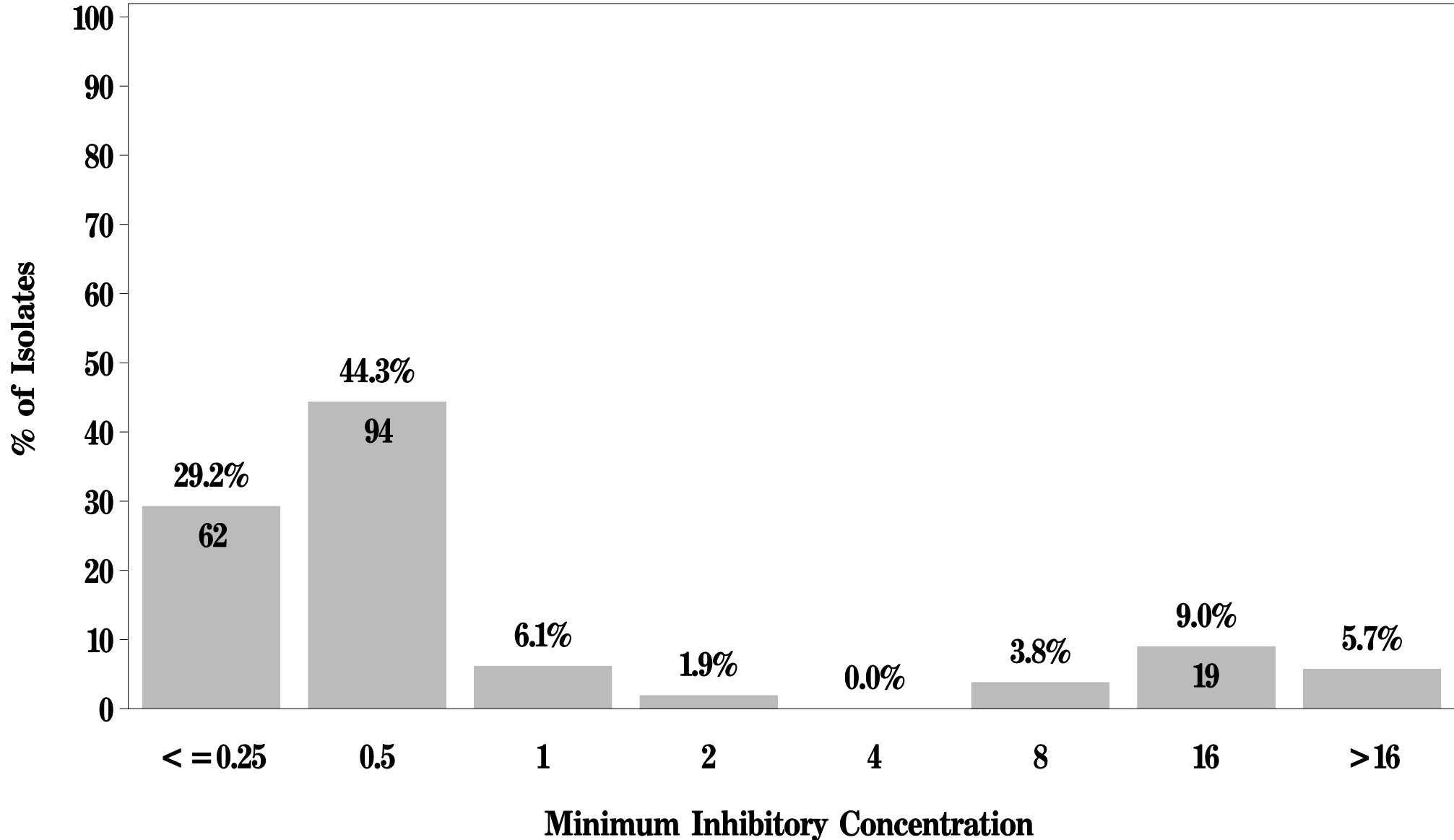




# NARMS

**Figure 5j: Minimum Inhibitory Concentration of Gentamicin  
for *Salmonella* (N=212 Isolates)**

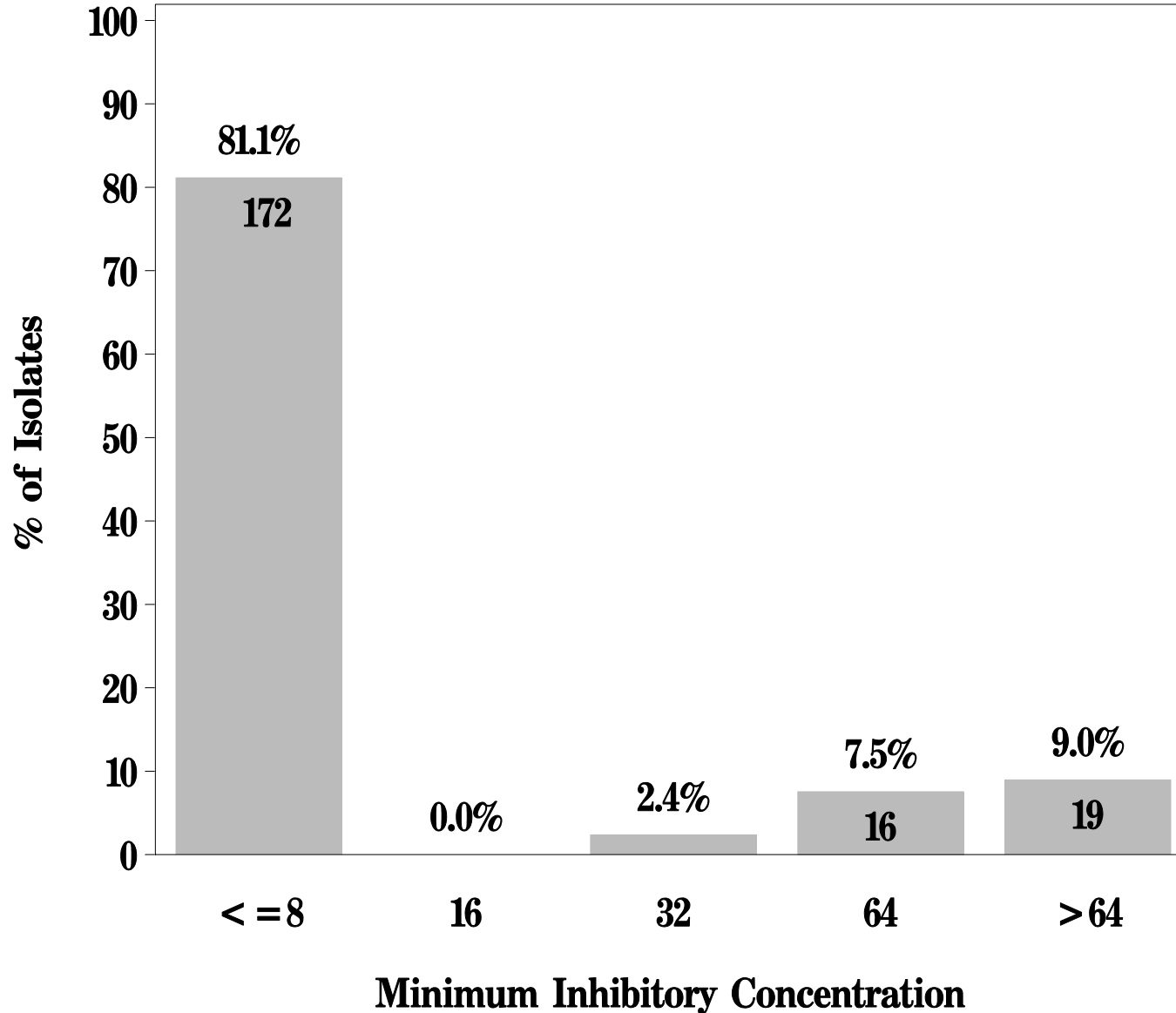
**Breakpoints: Susceptible  $\leq 4 \mu\text{g/mL}$  Resistant  $\geq 16 \mu\text{g/mL}$**



# NARMS

**Figure 5k: Minimum Inhibitory Concentration of Kanamycin for *Salmonella* (N=212 Isolates)**

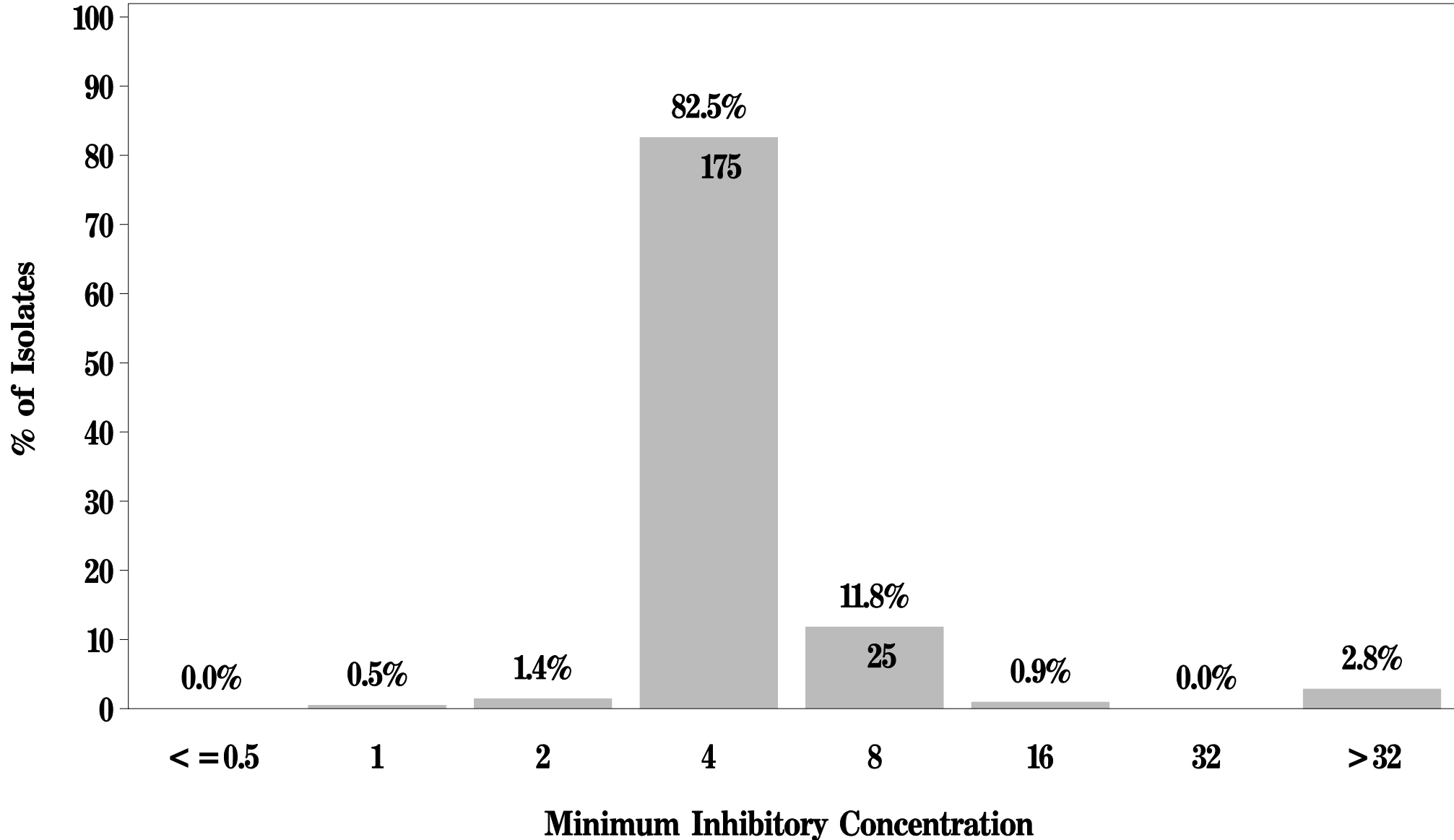
**Breakpoints: Susceptible  $\leq 16 \mu\text{g/mL}$  Resistant  $\geq 64 \mu\text{g/mL}$**



# NARMS

**Figure 5l: Minimum Inhibitory Concentration of Nalidixic acid  
for *Salmonella* (N=212 Isolates)**

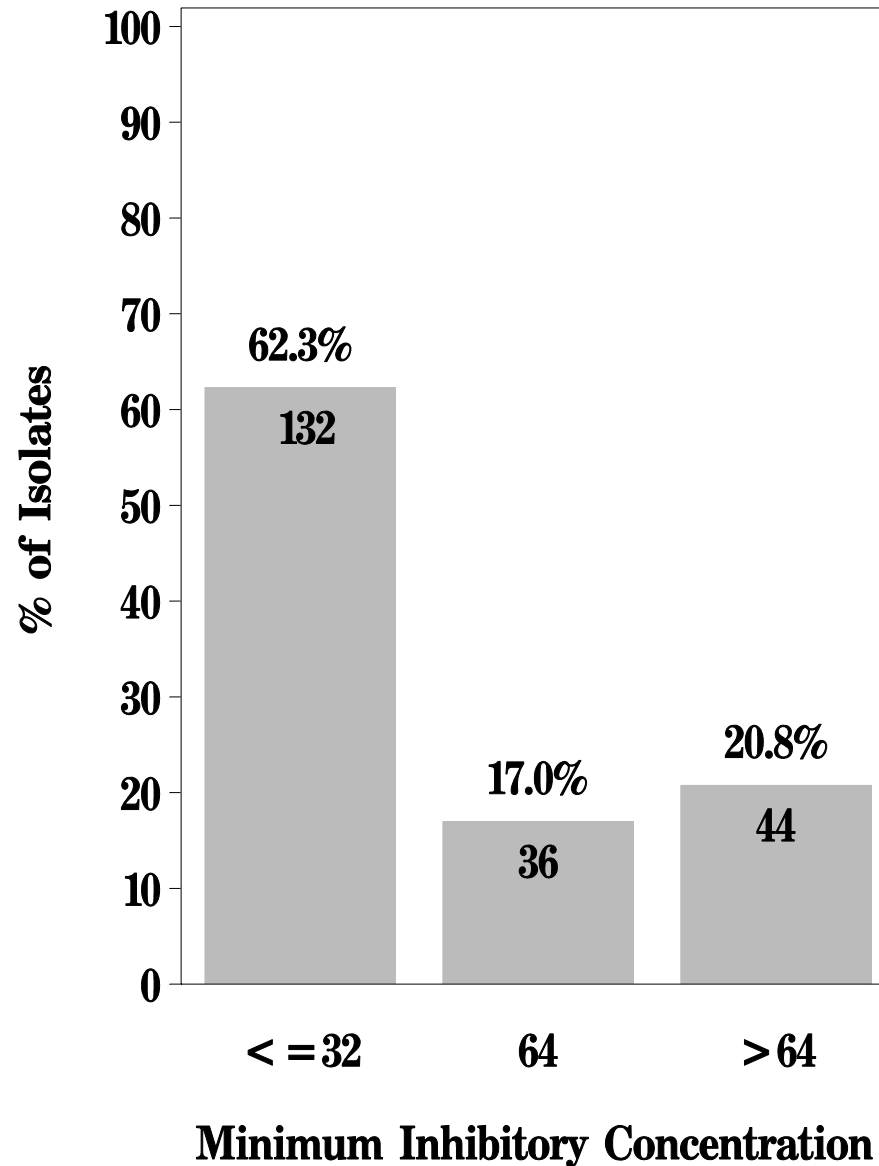
**Breakpoints: Susceptible  $\leq 16 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 5m: Minimum Inhibitory Concentration of Streptomycin  
for *Salmonella* (N=212 Isolates)**

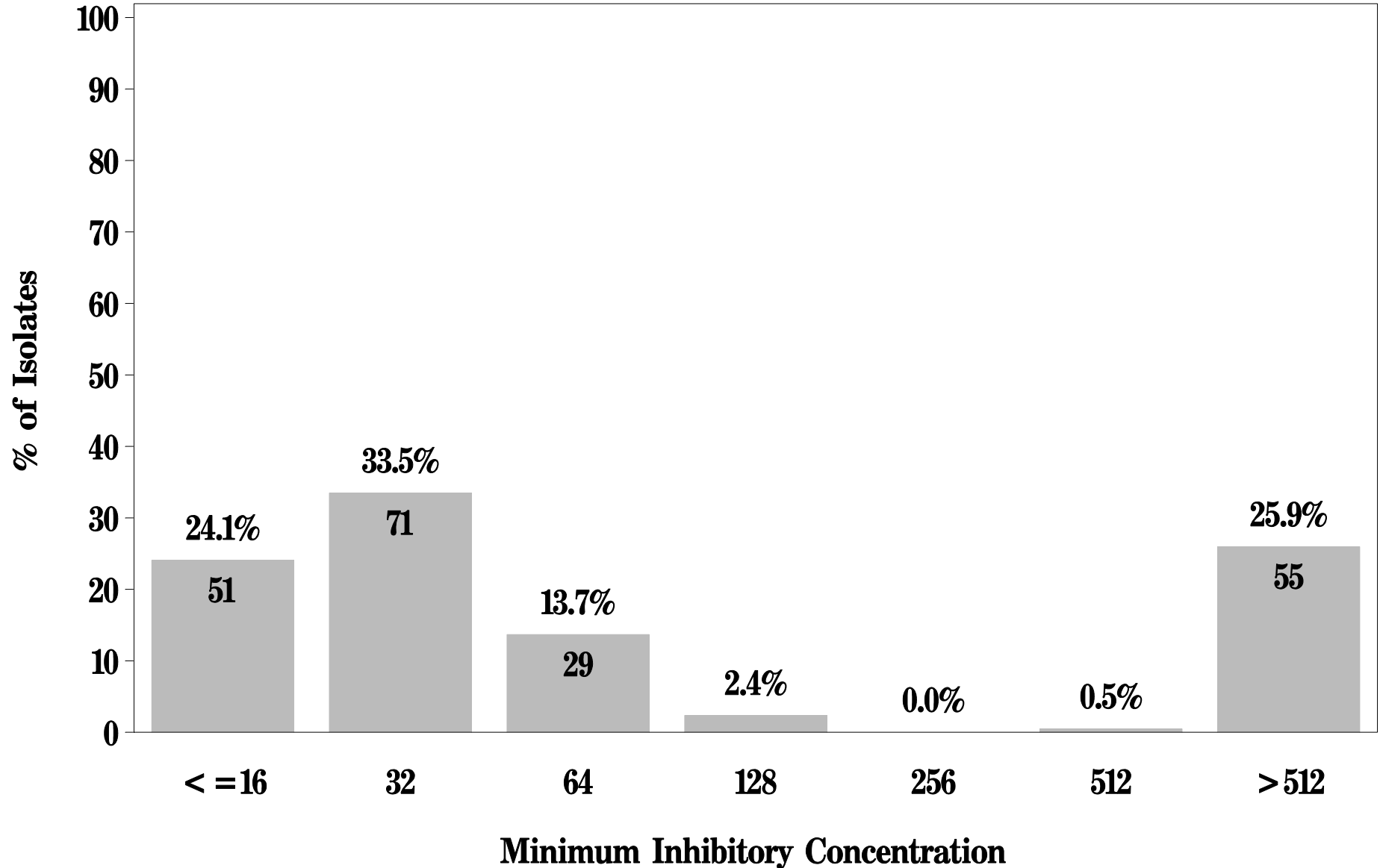
**Breakpoints: Susceptible  $\leq 32$   $\mu\text{g/mL}$  Resistant  $\geq 64$   $\mu\text{g/mL}$**



# NARMS

**Figure 5n: Minimum Inhibitory Concentration of Sulfamethoxazole  
for *Salmonella* (N = 212 Isolates)**

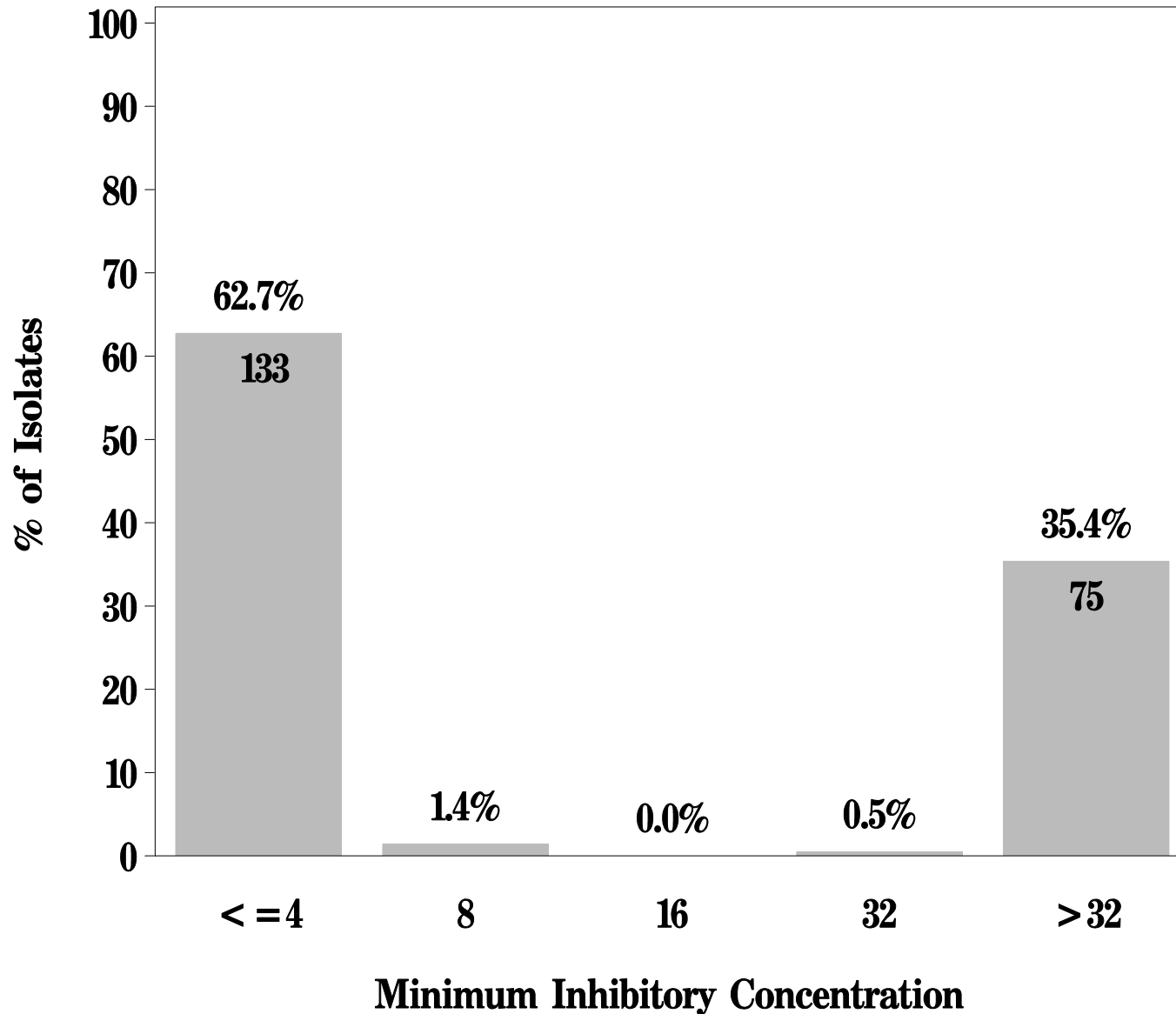
**Breakpoints: Susceptible  $\leq 256 \mu\text{g/mL}$  Resistant  $\geq 512 \mu\text{g/mL}$**



# NARMS

**Figure 5o: Minimum Inhibitory Concentration of Tetracycline for *Salmonella* (N=212 Isolates)**

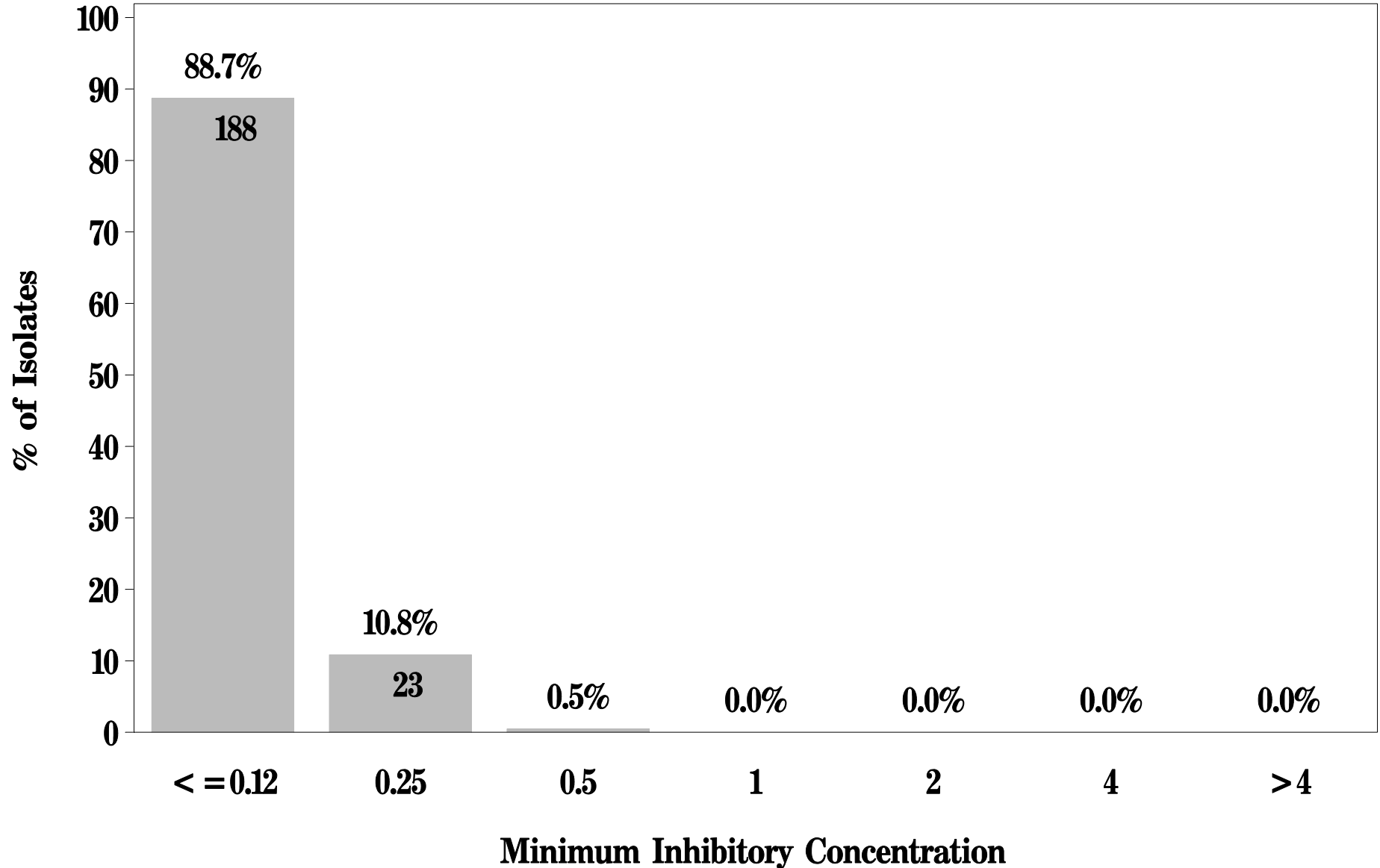
**Breakpoints: Susceptible  $\leq 4 \mu\text{g/mL}$  Resistant  $\geq 16 \mu\text{g/mL}$**



# NARMS

**Figure 5p: Minimum Inhibitory Concentration of Trimethoprim/sulfamethoxazole for *Salmonella* (N=212 Isolates)**

**Breakpoints: Susceptible  $\leq 2 \mu\text{g/mL}$  Resistant  $\geq 4 \mu\text{g/mL}$**



**Table 10. Antimicrobial Resistance\* among *Salmonella* Isolates by Meat Type, 2003**

<i>Antimicrobial Agent</i>	<i>Chicken Breast (n=83)</i>	<i>Ground Turkey (n=114)</i>	<i>Ground Beef (n=10)</i>	<i>Pork Chop (n=5)</i>
Streptomycin	26.5%	45.6%	40.0%	40.0%
Tetracycline	27.7%	39.5%	40.0%	80.0%
Ampicillin	33.7%	28.9%	40.0%	40.0%
Cephalothin	28.9%	28.9%	40.0%	40.0%
Sulfamethoxazole	14.5%	33.3%	40.0%	40.0%
Amoxicillin/Clavulanic Acid	25.3%	11.4%	40.0%	20.0%
Kanamycin	4.8%	27.2%	- <sup>†</sup>	-
Gentamicin	6.0%	22.8%	-	-
Cefoxitin	25.3%	2.6%	40.0%	20.0%
Ceftiofur	25.3%	2.6%	40.0%	20.0%
Chloramphenicol	2.4%	0.9%	40.0%	40.0%
Nalidixic Acid	1.2%	4.4%	-	-
Ceftriaxone	-	-	10.0%	-
Amikacin	-	-	-	-
Ciprofloxacin	-	-	-	-
Trimethoprim/Sulfamethoxazole	-	-	-	-

\* Where % Resistance = (# isolates per meat type resistant to antimicrobial) / (total # isolates per meat type).

<sup>†</sup> Dashes indicate 0.0% resistance to antimicrobial.



**Figure 6a. MIC Distribution among *Salmonella* from Chicken Breast**

<i>Salmonella</i> from Chicken Breast (N=83)		Distribution (%) of MICs (in µg/ml)																
Antimicrobial Agent	%R <sup>†</sup>	0.015	0.03	0.06	0.125	0.25	0.5	1	2	4	8	16	32	64	128	256	512	>512
Ampicillin	33.7%							43.4	22.9					33.7				
Amoxicillin/Clavulanic Acid	25.3%							65.1	1.2		2.4	6.0		25.3				
Cefoxitin	25.3%								60.2	13.3	1.2			25.3				
Ceftiofur	25.3%						51.8	21.7	1.2				25.3					
Ceftriaxone	0.0%					73.5				1.2	1.2	16.9	7.2					
Cephalothin	28.9%									21.7	42.2	4.8	2.4	1.2	27.7			
Nalidixic Acid	1.2%								1.2	1.2	84.3	12.0		1.2				
Ciprofloxacin	0.0%	83.1	14.5	1.2		1.2												
Sulfamethoxazole	14.5%											32.5	33.7	15.7	3.6			14.5
Trimethoprim/Sulfamethoxazole	0.0%				97.6	2.4												
Amikacin	0.0%						8.4	47.0	41.0	3.6								
Gentamicin	6.0%					33.7	54.2	4.8			1.2	2.4	3.6					
Kanamycin	4.8%										94.0		1.2	4.8				
Streptomycin*	26.5%												73.5	14.5	12.0			
Chloramphenicol	2.4%									32.5	65.1			2.4				
Tetracycline	27.7%									72.3			1.2	26.5				

Vertical bars show the CLSI/NCCLS Susceptible/Resistant breakpoints for each drug where appropriate.

\*Currently no CLSI/NCCLS breakpoints have been established for this organism/antimicrobial combination.

<sup>†</sup>Discrepancies between %R and sums of distribution %s are due to rounding.

Unshaded areas indicate the dilution ranges of the Sensititre plate used to test the 2003 isolates.

**Figure 6b. MIC Distribution among *Salmonella* from Ground Turkey**

<i>Salmonella</i> from Ground Turkey (N=114)		Distribution (%) of MICs (in µg/ml)																
Antimicrobial Agent	%R <sup>†</sup>	0.015	0.03	0.06	0.125	0.25	0.5	1	2	4	8	16	32	64	128	256	512	>512
Ampicillin	28.9%							36.8	31.6	1.8	0.9							28.9
Amoxicillin/Clavulanic Acid	11.4%							58.8	11.4	0.9	1.8	15.8	8.8	2.6				
Cefoxitin	2.6%							1.8	55.3	31.6	7.0	1.8	2.6					
Ceftiofur	2.6%						41.2	54.4	1.8				2.6					
Ceftriaxone	0.0%					97.4					0.9		1.8					
Cephalothin	28.9%								5.3	49.1	14.9	1.8	2.6	26.3				
Nalidixic Acid	4.4%								0.9	82.5	11.4	0.9		4.4				
Ciprofloxacin	0.0%	86.0	8.8	0.9		3.5	0.9											
Sulfamethoxazole	33.3%											18.4	33.3	13.2	1.8		0.9	32.5
Trimethoprim/Sulfamethoxazole	0.0%				86.0	13.2	0.9											
Amikacin	0.0%							52.6	44.7	2.6								
Gentamicin	22.8%					25.4	37.7	5.3	3.5		5.3	14.9	7.9					
Kanamycin	27.2%										70.2		2.6	14.0	13.2			
Streptomycin*	45.6%												54.4	20.2	25.4			
Chloramphenicol	0.9%									13.2	83.3	2.6						0.9
Tetracycline	39.5%									57.9	2.6			39.5				

Vertical bars show the CLSI/NCCLS Susceptible/Resistant breakpoints for each drug where appropriate.

\*Currently no CLSI/NCCLS breakpoints have been established for this organism/antimicrobial combination.

<sup>†</sup>Discrepancies between %R and sums of distribution %s are due to rounding.

Unshaded areas indicate the dilution ranges of the Sensititre plate used to test the 2003 isolates.

**Figure 6c. MIC Distribution among *Salmonella* from Ground Beef**

<i>Salmonella</i> from Ground Beef (N=10)		Distribution (%) of MICs (in µg/ml)																
Antimicrobial Agent	%R <sup>†</sup>	0.015	0.03	0.06	0.125	0.25	0.5	1	2	4	8	16	32	64	128	256	512	>512
Ampicillin	40.0%							10.0	50.0					40.0				
Amoxicillin/Clavulanic Acid	40.0%							50.0	10.0					40.0				
Cefoxitin	40.0%								40.0	20.0				40.0				
Ceftiofur	40.0%						30.0	30.0					40.0					
Ceftriaxone	10.0%					60.0							30.0				10.0	
Cephalothin	40.0%									50.0	10.0			40.0				
Nalidixic Acid	0.0%								10.0	70.0	20.0							
Ciprofloxacin	0.0%	70.0	30.0															
Sulfamethoxazole	40.0%												20.0	30.0	10.0			40.0
Trimethoprim/Sulfamethoxazole	0.0%				60.0	40.0												
Amikacin	0.0%							60.0	40.0									
Gentamicin	0.0%					30.0	40.0	30.0										
Kanamycin	0.0%										100.0							
Streptomycin*	40.0%												60.0				40.0	
Chloramphenicol	40.0%									10.0	50.0			40.0				
Tetracycline	40.0%									60.0				40.0				

Vertical bars show the CLSI/NCCLS Susceptible/Resistant breakpoints for each drug where appropriate.

\*Currently no CLSI/NCCLS breakpoints have been established for this organism/antimicrobial combination.

<sup>†</sup>Discrepancies between %R and sums of distribution %s are due to rounding.

Unshaded areas indicate the dilution ranges of the Sensititre plate used to test the 2003 isolates.

↓ MIC's for these isolates are greater than the highest dilution tested

**Figure 6d. MIC Distribution among *Salmonella* from Pork Chops**

<i>Salmonella</i> from Pork Chops (N=5)		Distribution (%) of MICs (in µg/ml)																
Antimicrobial Agent	%R <sup>†</sup>	0.015	0.03	0.06	0.125	0.25	0.5	1	2	4	8	16	32	64	128	256	512	>512
Ampicillin	40.0%							40.0	20.0					40.0				
Amoxicillin/Clavulanic Acid	20.0%							40.0	20.0			20.0		20.0				
Cefoxitin	20.0%								20.0	20.0	40.0			20.0				
Ceftiofur	20.0%						60.0		20.0				20.0					
Ceftriaxone	0.0%					80.0							20.0					
Cephalothin	40.0%									60.0			20.0	20.0				
Nalidixic Acid	0.0%									80.0		20.0						
Ciprofloxacin	0.0%	60.0	20.0	20.0														
Sulfamethoxazole	40.0%											20.0	40.0					40.0
Trimethoprim/Sulfamethoxazole	0.0%				60.0	40.0												
Amikacin	0.0%							100.0										
Gentamicin	0.0%					40.0	40.0				20.0							
Kanamycin	0.0%										80.0		20.0					
Streptomycin*	40.0%												60.0	20.0	20.0			
Chloramphenicol	40.0%									60.0				40.0				
Tetracycline	80.0%									20.0				80.0				

Vertical bars show the CLSI/NCCLS Susceptible/Resistant breakpoints for each drug where appropriate.

\*Currently no CLSI/NCCLS breakpoints have been established for this organism/antimicrobial combination.

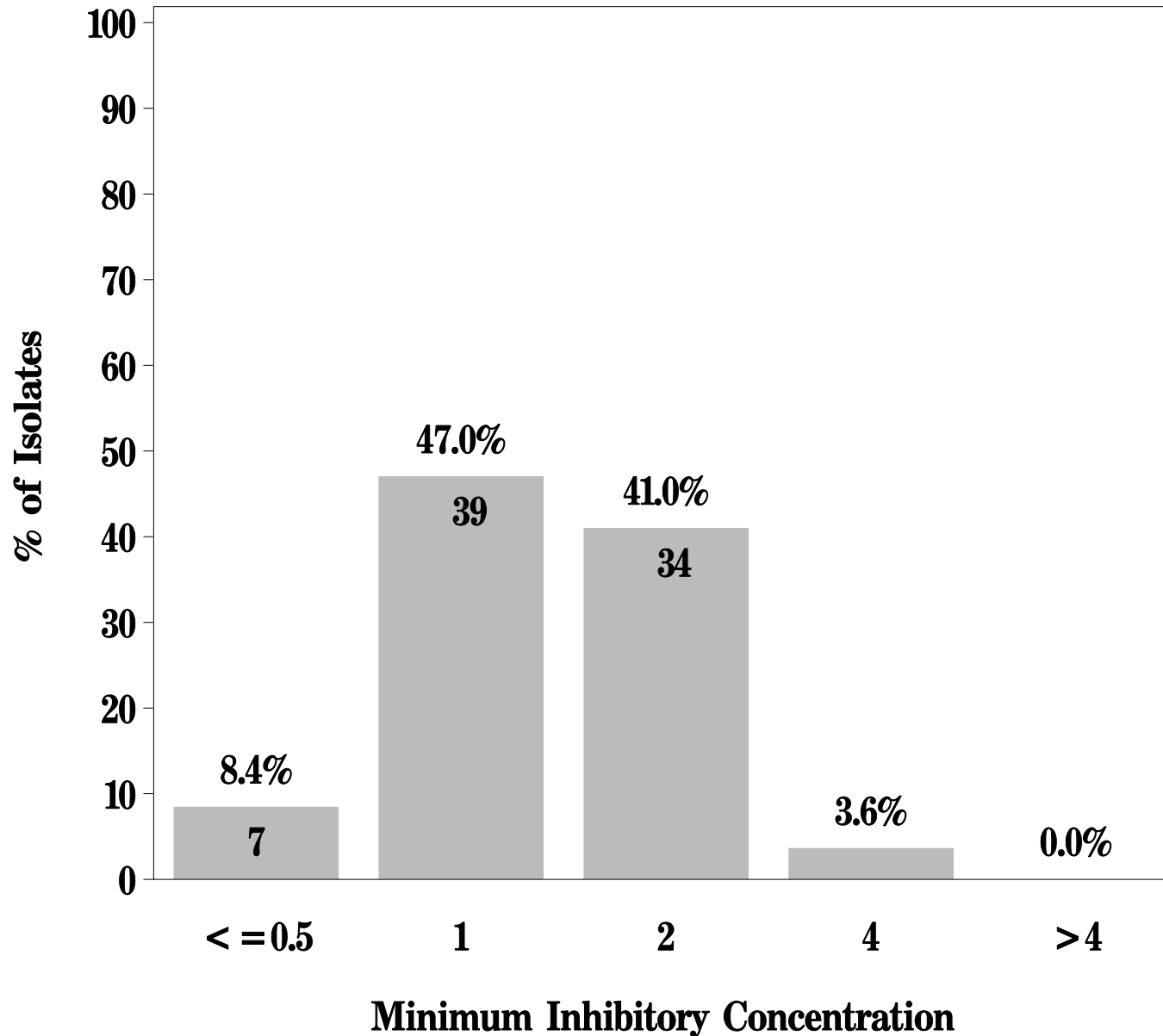
<sup>†</sup>Discrepancies between %R and sums of distribution %s are due to rounding.

Unshaded areas indicate the dilution ranges of the Sensititre plate used to test the 2003 isolates.

# NARMS

**Figure 7a: Minimum Inhibitory Concentration of Amikacin for *Salmonella* in Chicken Breast (N=83 Isolates)**

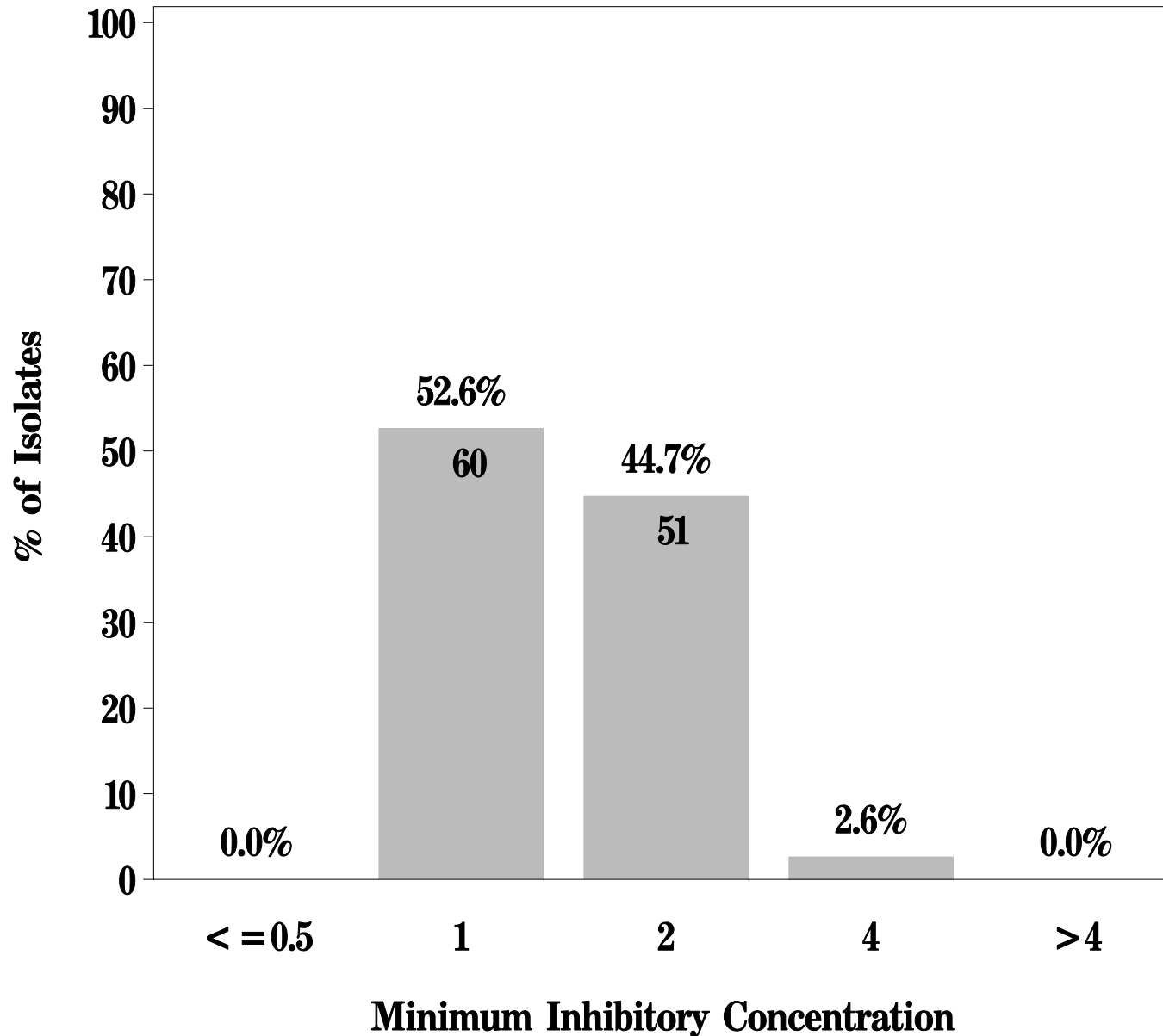
**Breakpoints: Susceptible  $\leq 16 \mu\text{g/mL}$  Resistant  $\geq 64 \mu\text{g/mL}$**



# NARMS

**Figure 7a: Minimum Inhibitory Concentration of Amikacin for *Salmonella* in Ground Turkey (N=114 Isolates)**

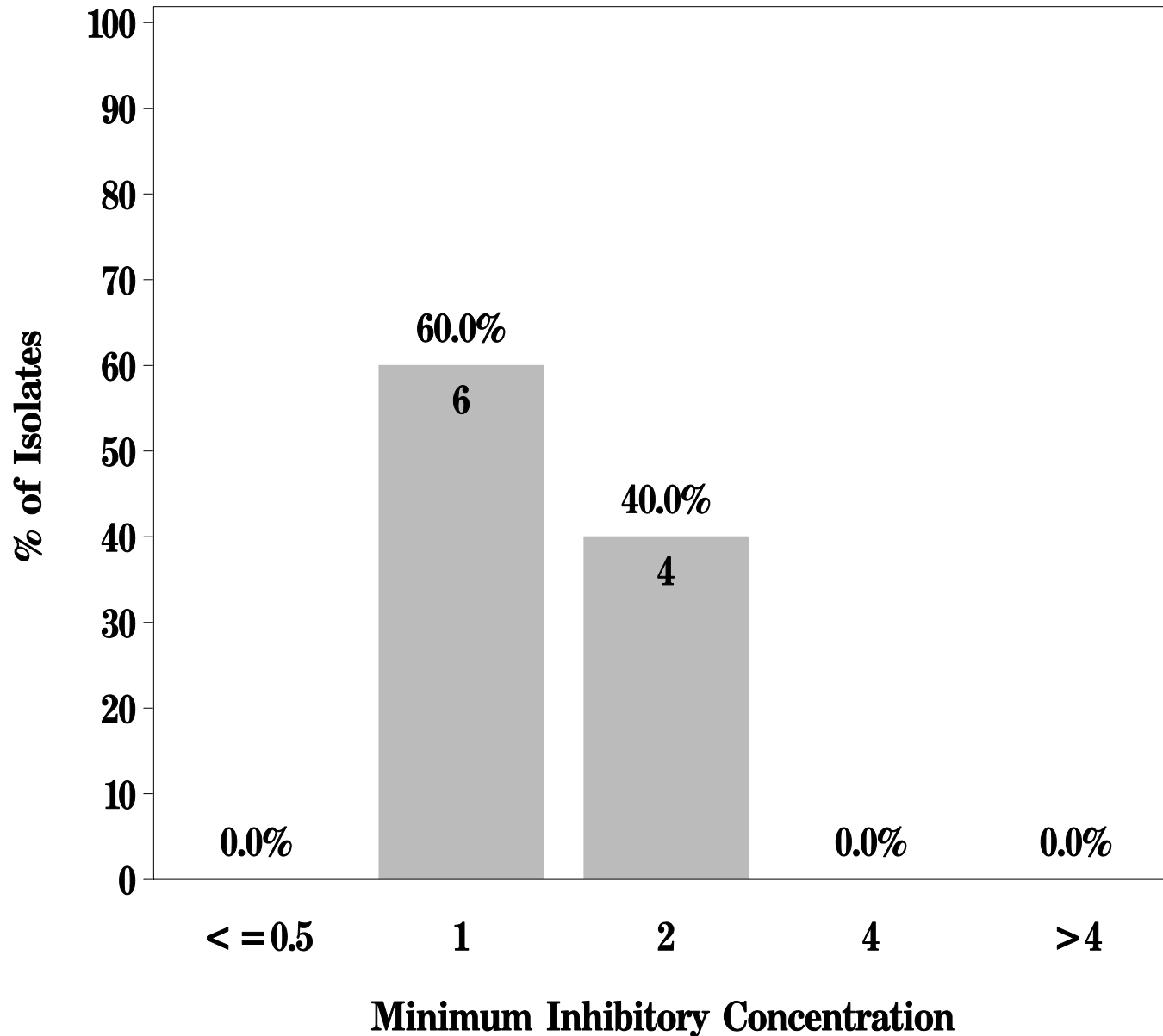
**Breakpoints: Susceptible  $\leq 16 \mu\text{g/mL}$  Resistant  $\geq 64 \mu\text{g/mL}$**



# NARMS

**Figure 7a: Minimum Inhibitory Concentration of Amikacin for *Salmonella* in Ground Beef (N=10 Isolates)**

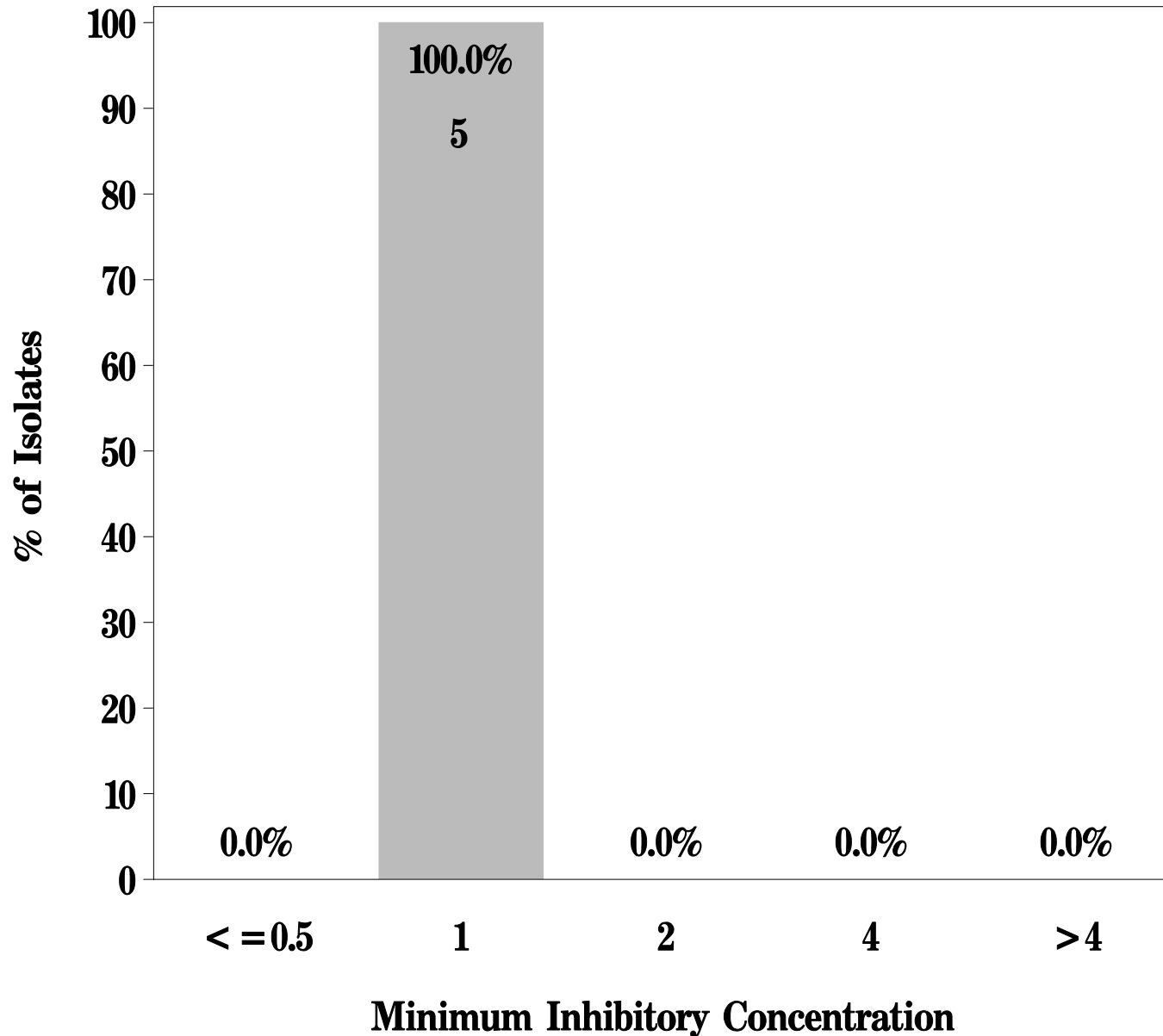
**Breakpoints: Susceptible  $\leq 16 \mu\text{g/mL}$  Resistant  $\geq 64 \mu\text{g/mL}$**



# NARMS

**Figure 7a: Minimum Inhibitory Concentration of Amikacin for *Salmonella* in Pork Chop (N=5 Isolates)**

**Breakpoints: Susceptible  $\leq 16 \mu\text{g/mL}$  Resistant  $\geq 64 \mu\text{g/mL}$**

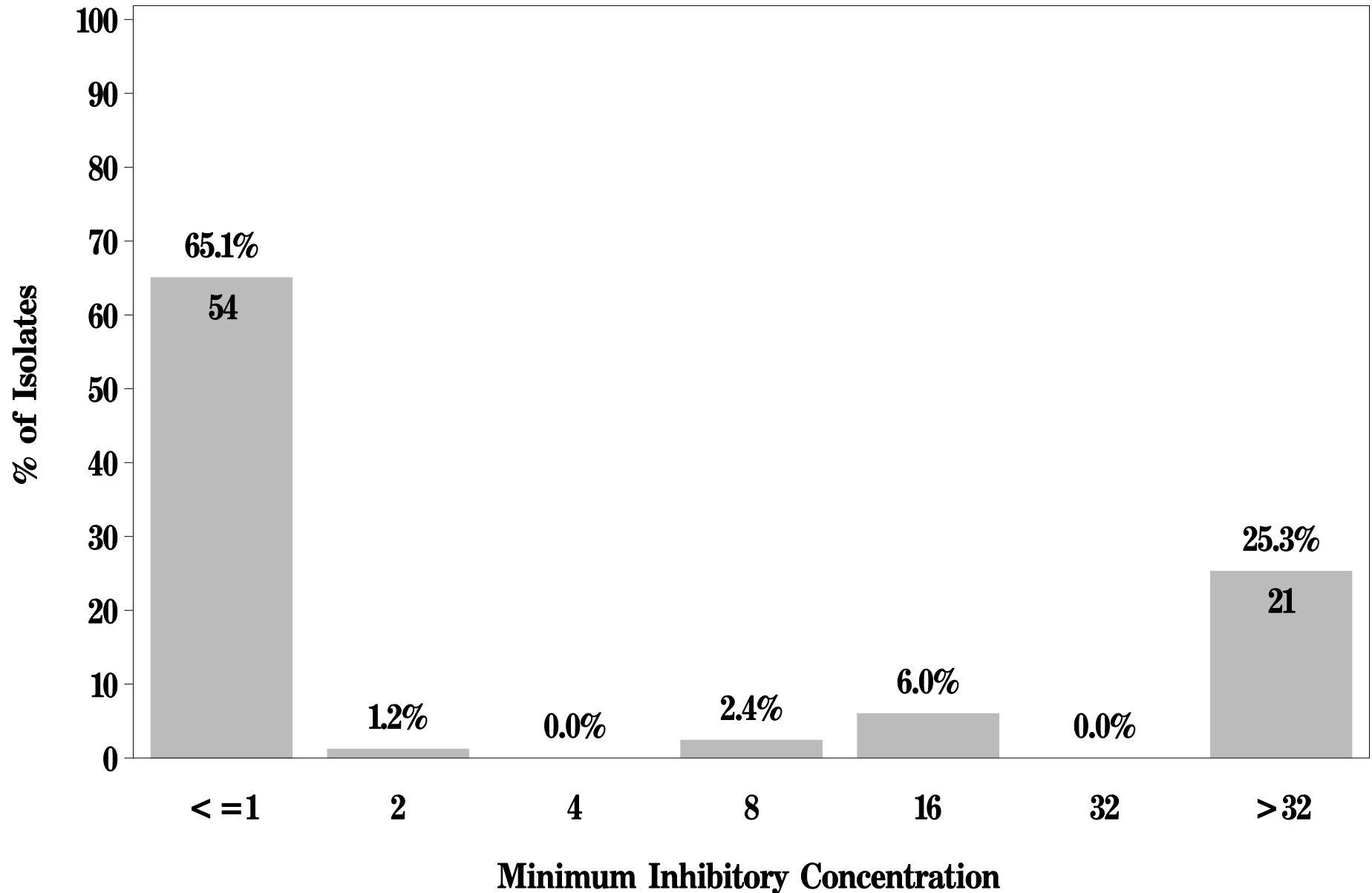




# NARMS

**Figure 7b: Minimum Inhibitory Concentration of Amoxicillin/Clavulanic acid for *Salmonella* in Chicken Breast (N=83 Isolates)**

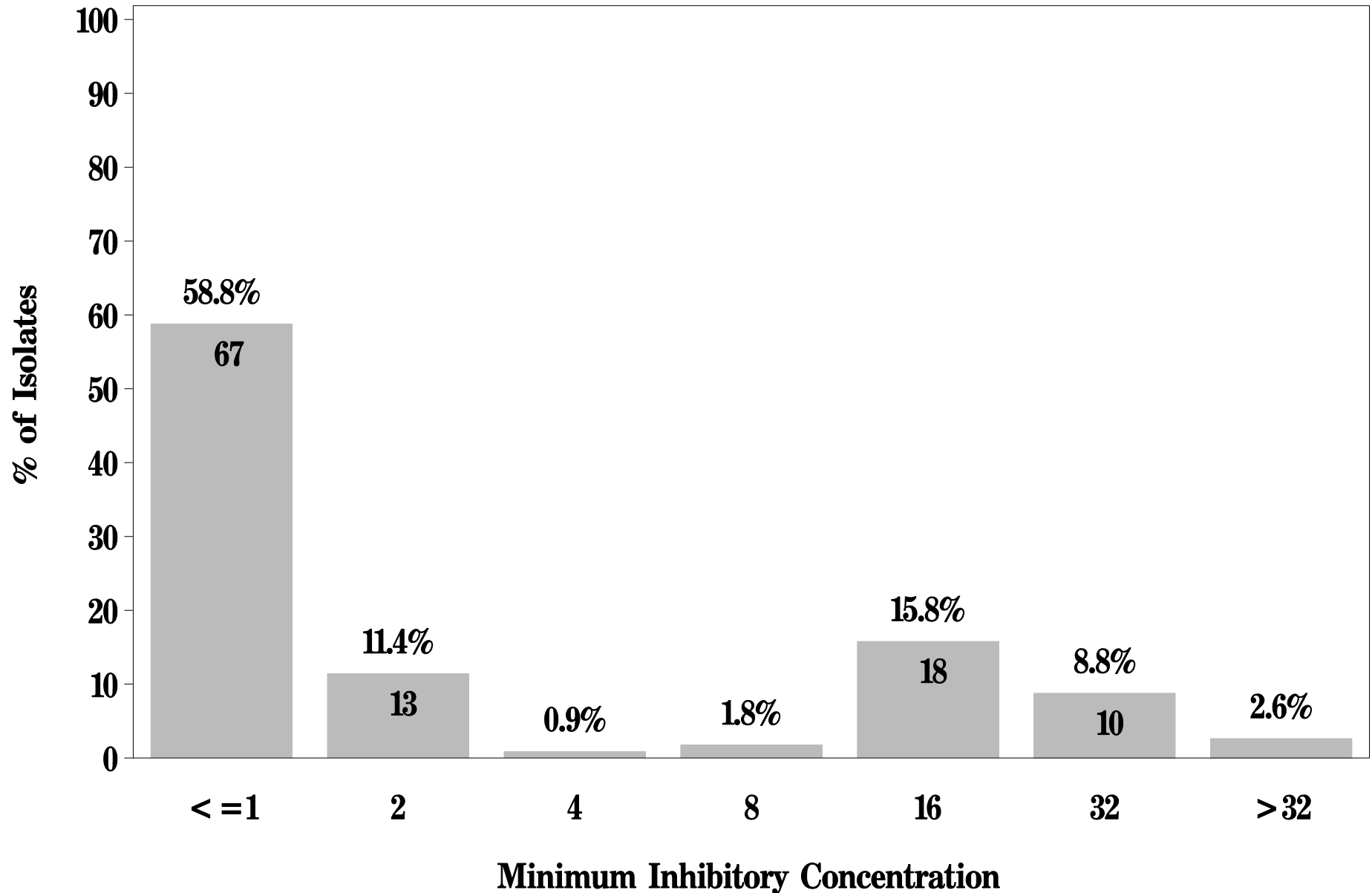
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 7b: Minimum Inhibitory Concentration of Amoxicillin/Clavulanic acid for *Salmonella* in Ground Turkey (N=114 Isolates)**

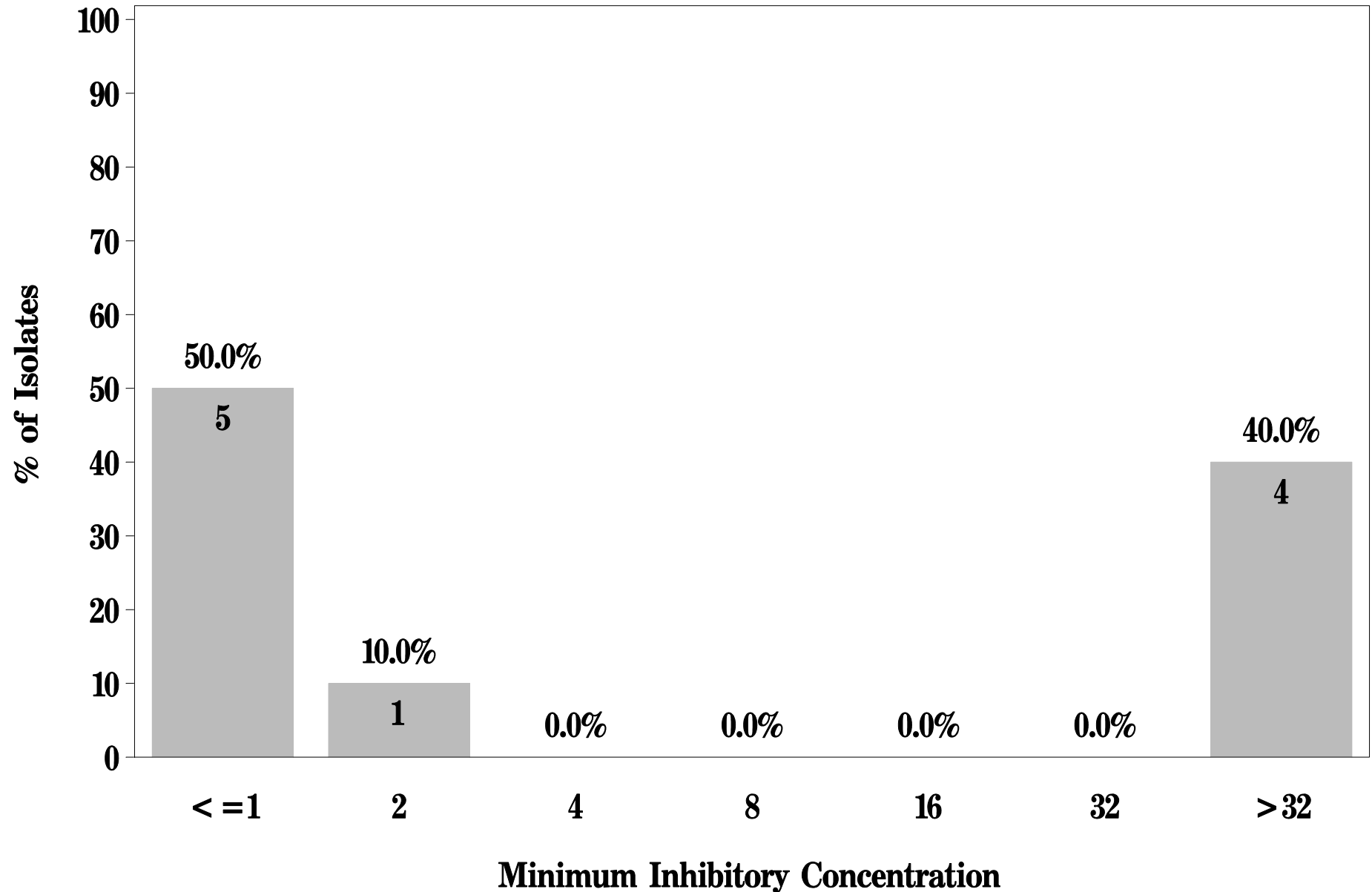
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 7b: Minimum Inhibitory Concentration of Amoxicillin/Clavulanic acid for *Salmonella* in Ground Beef (N=10 Isolates)**

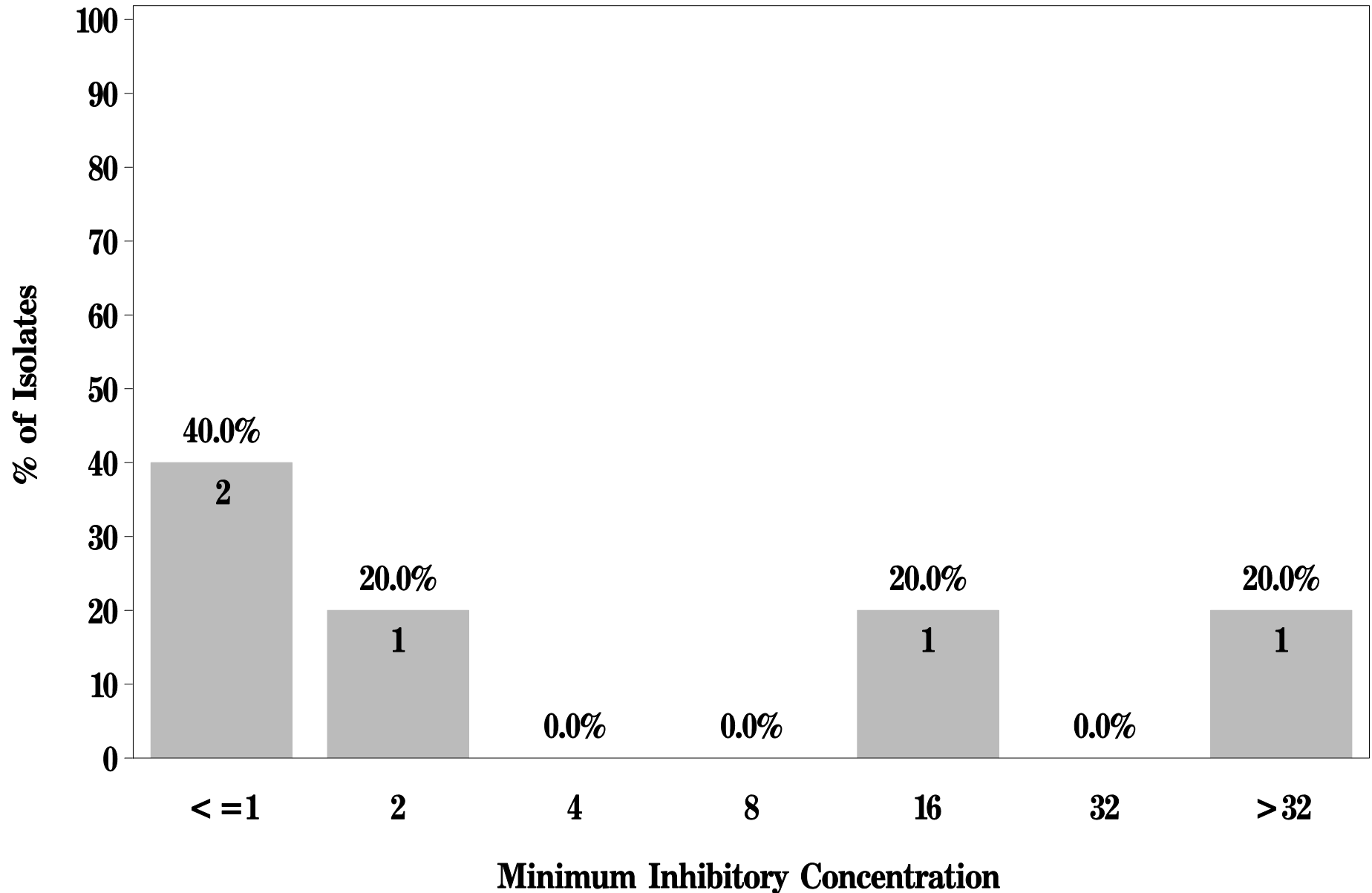
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 7b: Minimum Inhibitory Concentration of Amoxicillin/Clavulanic acid for *Salmonella* in Pork Chop (N=5 Isolates)**

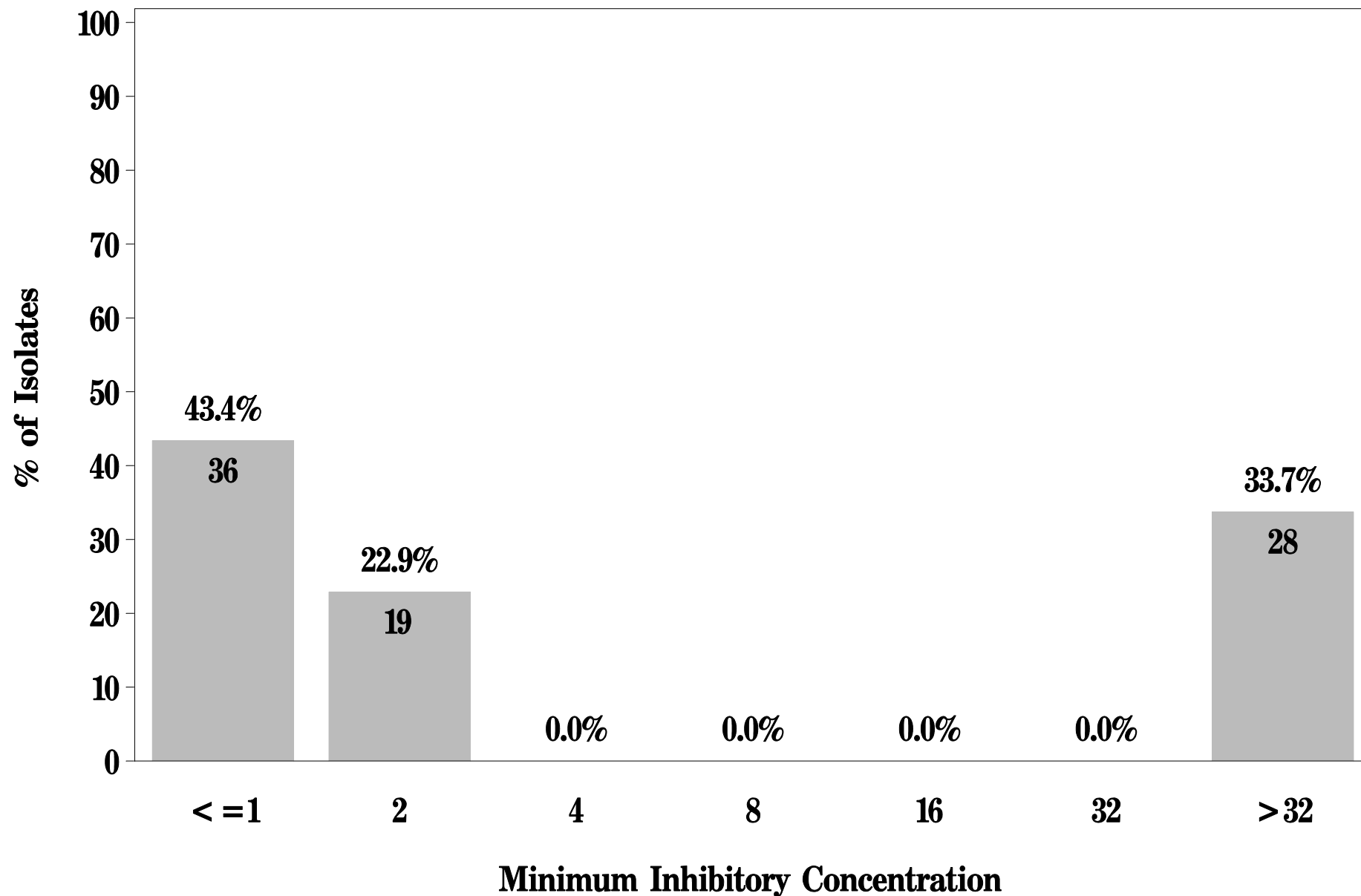
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 7c: Minimum Inhibitory Concentration of Ampicillin  
for *Salmonella* in Chicken Breast (N=83 Isolates)**

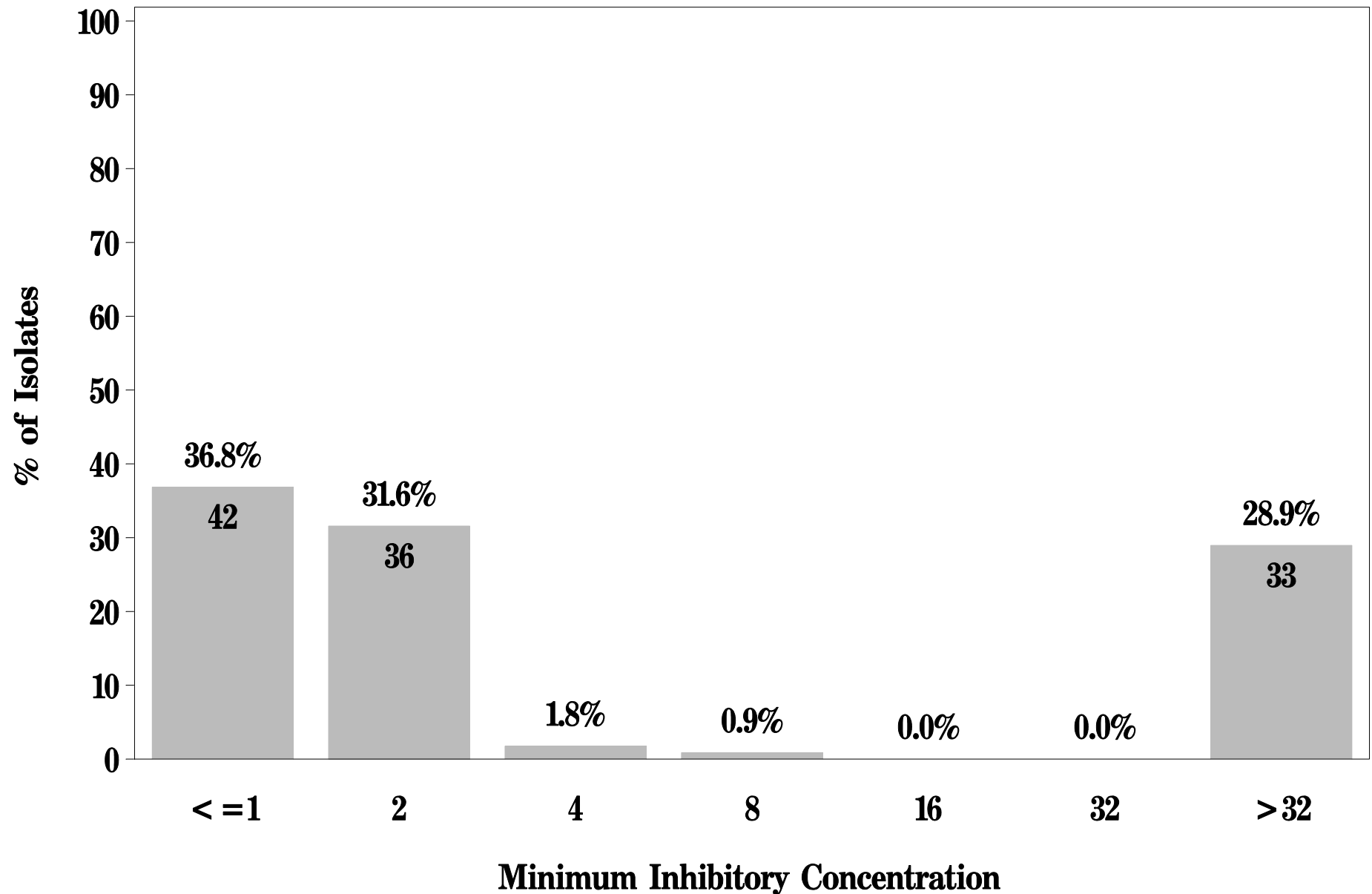
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 7c: Minimum Inhibitory Concentration of Ampicillin  
for *Salmonella* in Ground Turkey (N=114 Isolates)**

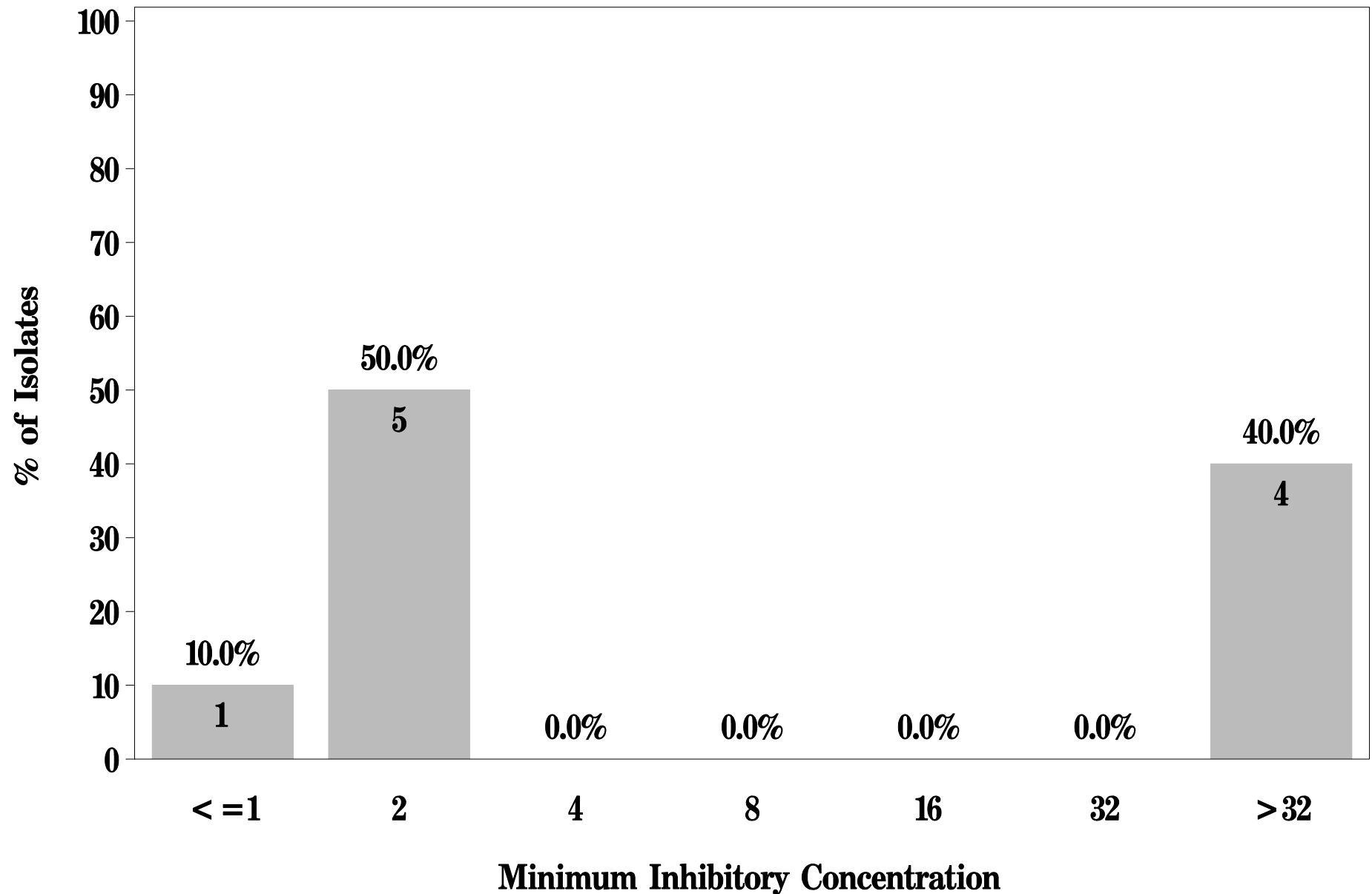
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 7c: Minimum Inhibitory Concentration of Ampicillin  
for *Salmonella* in Ground Beef (N=10 Isolates)**

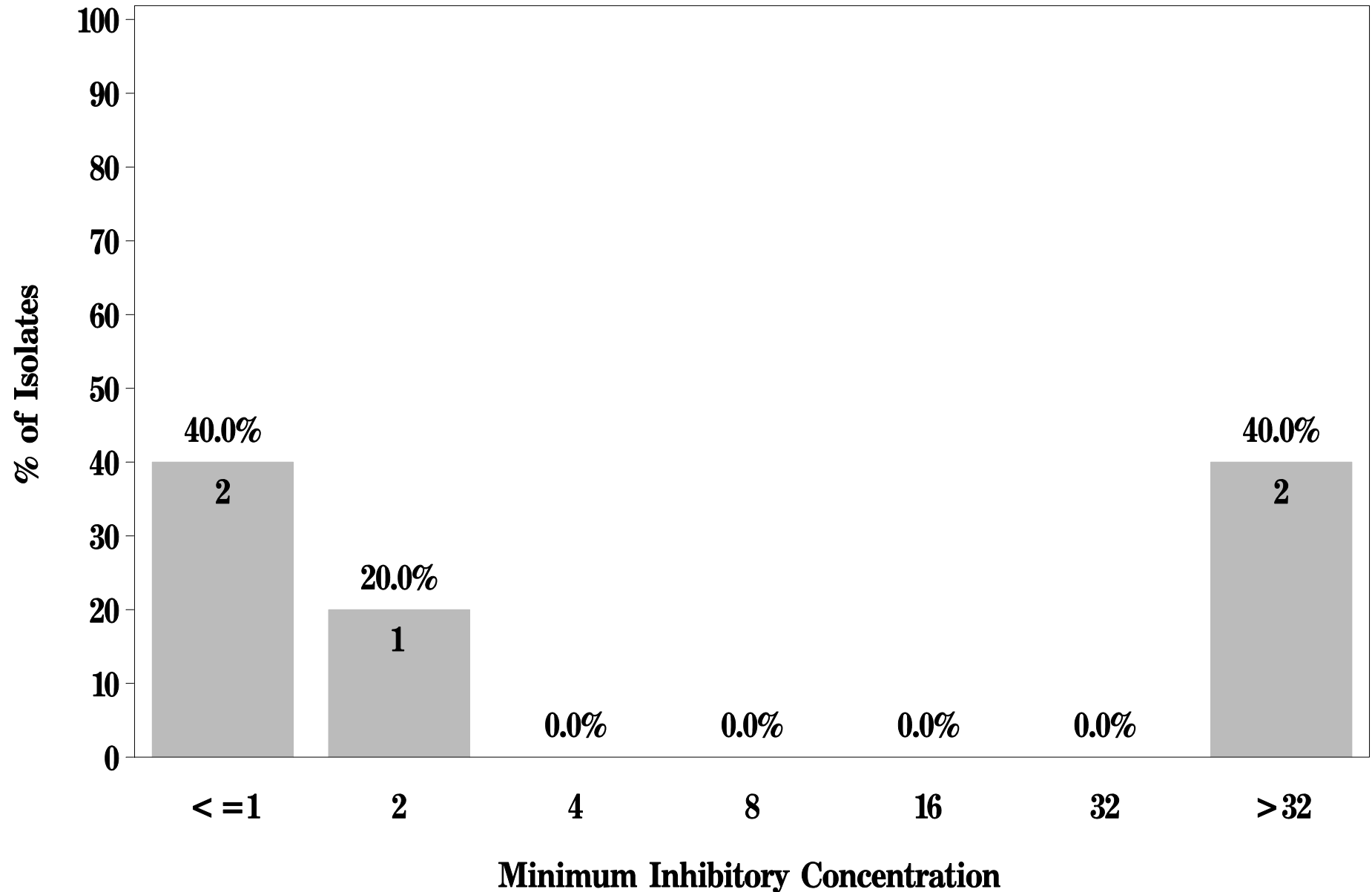
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 7c: Minimum Inhibitory Concentration of Ampicillin  
for *Salmonella* in Pork Chop (N=5 Isolates)**

**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**

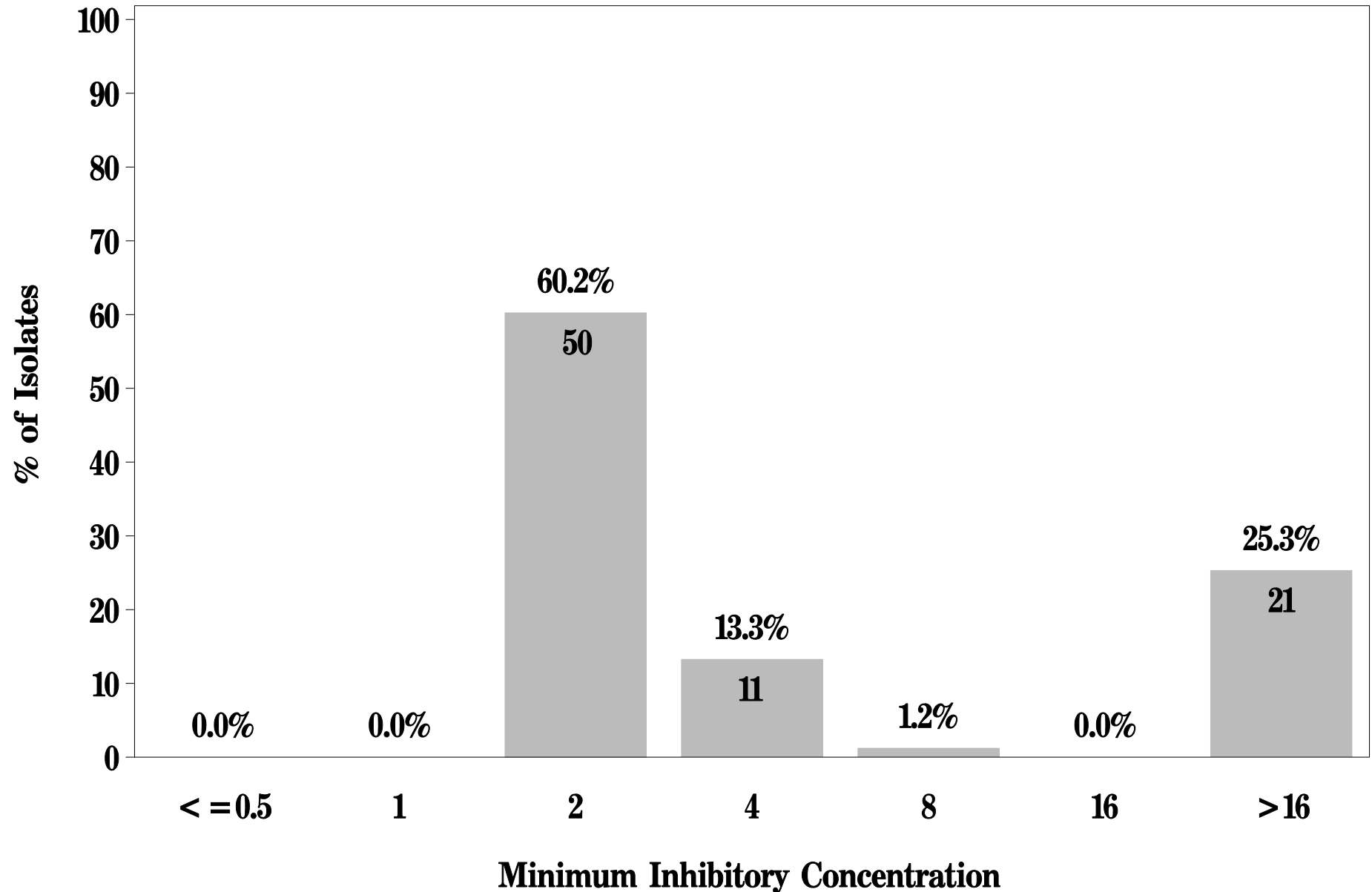




# NARMS

**Figure 7d: Minimum Inhibitory Concentration of Cefoxitin  
for *Salmonella* in Chicken Breast (N=83 Isolates)**

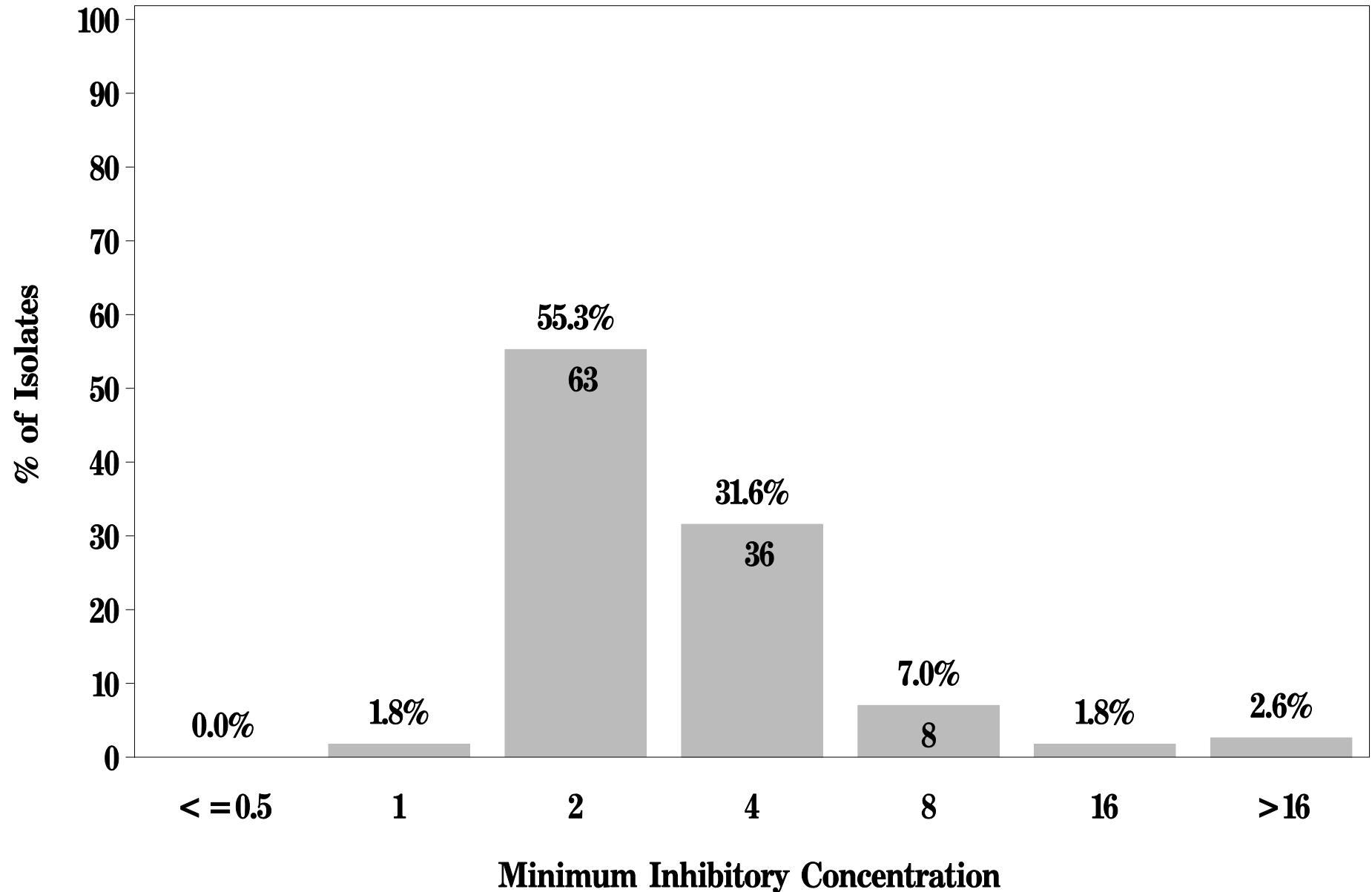
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 7d: Minimum Inhibitory Concentration of Cefoxitin  
for *Salmonella* in Ground Turkey (N=114 Isolates)**

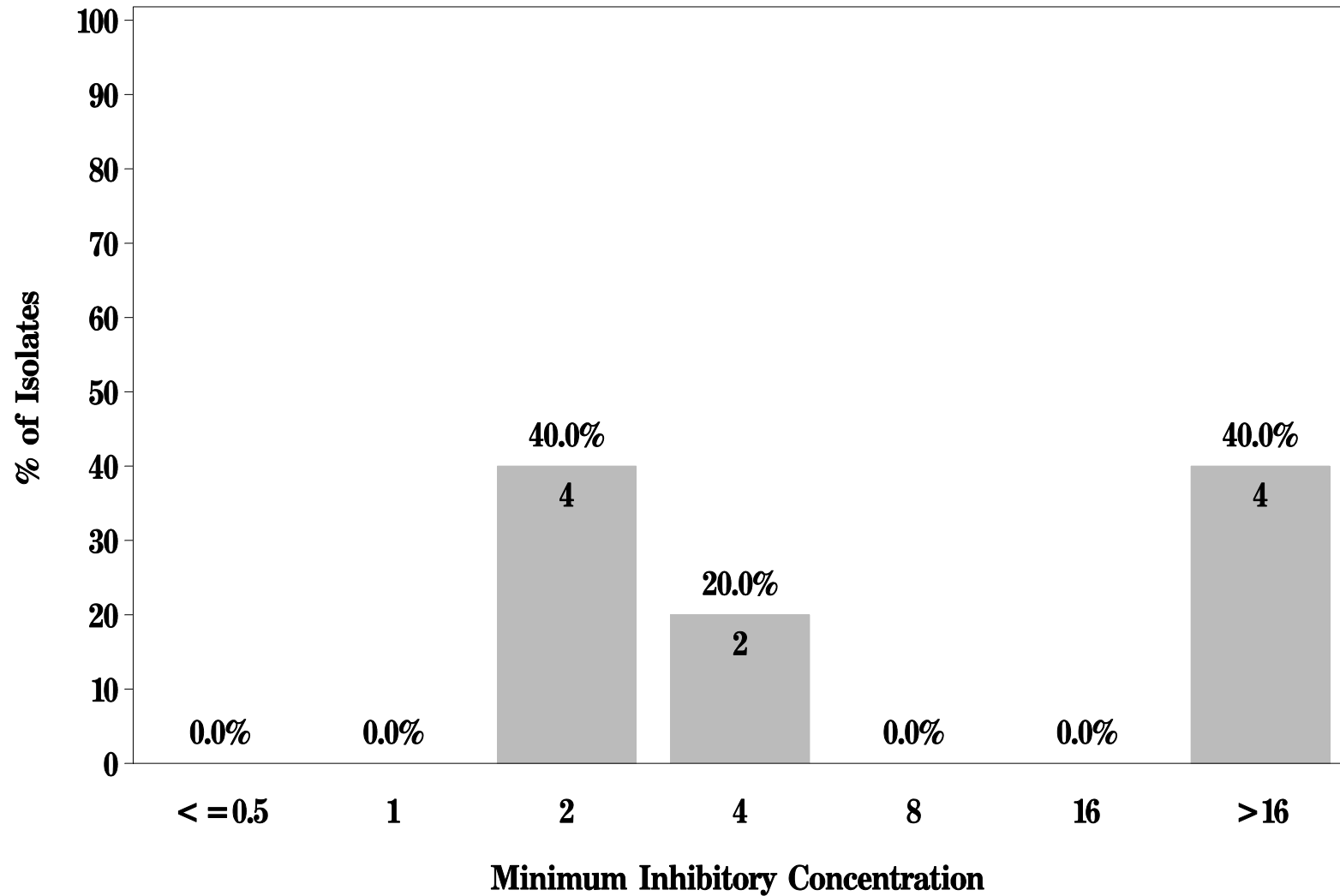
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 7d: Minimum Inhibitory Concentration of Cefoxitin  
for *Salmonella* in Ground Beef (N=10 Isolates)**

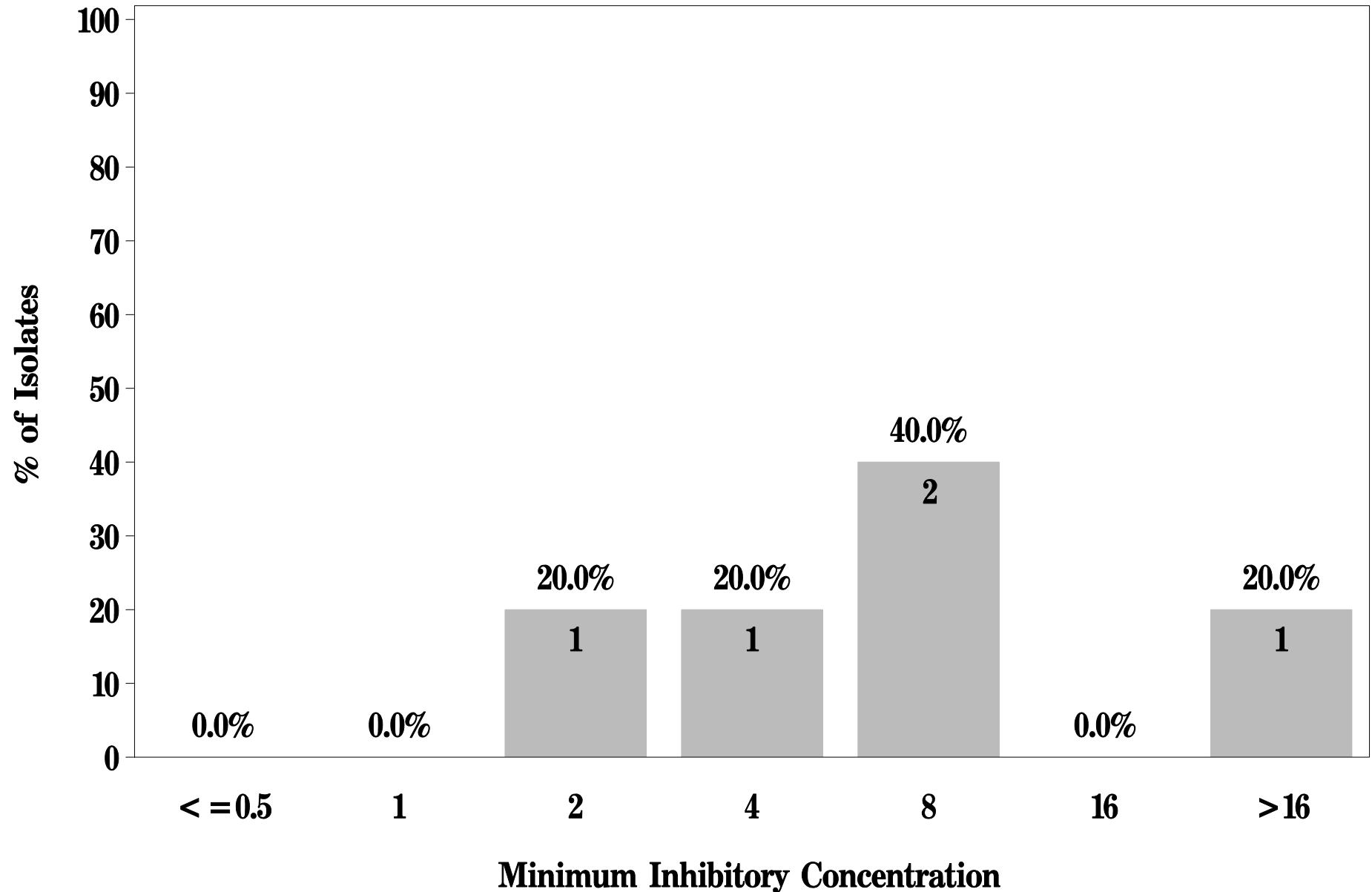
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 7d: Minimum Inhibitory Concentration of Cefoxitin  
for *Salmonella* in Pork Chop (N=5 Isolates)**

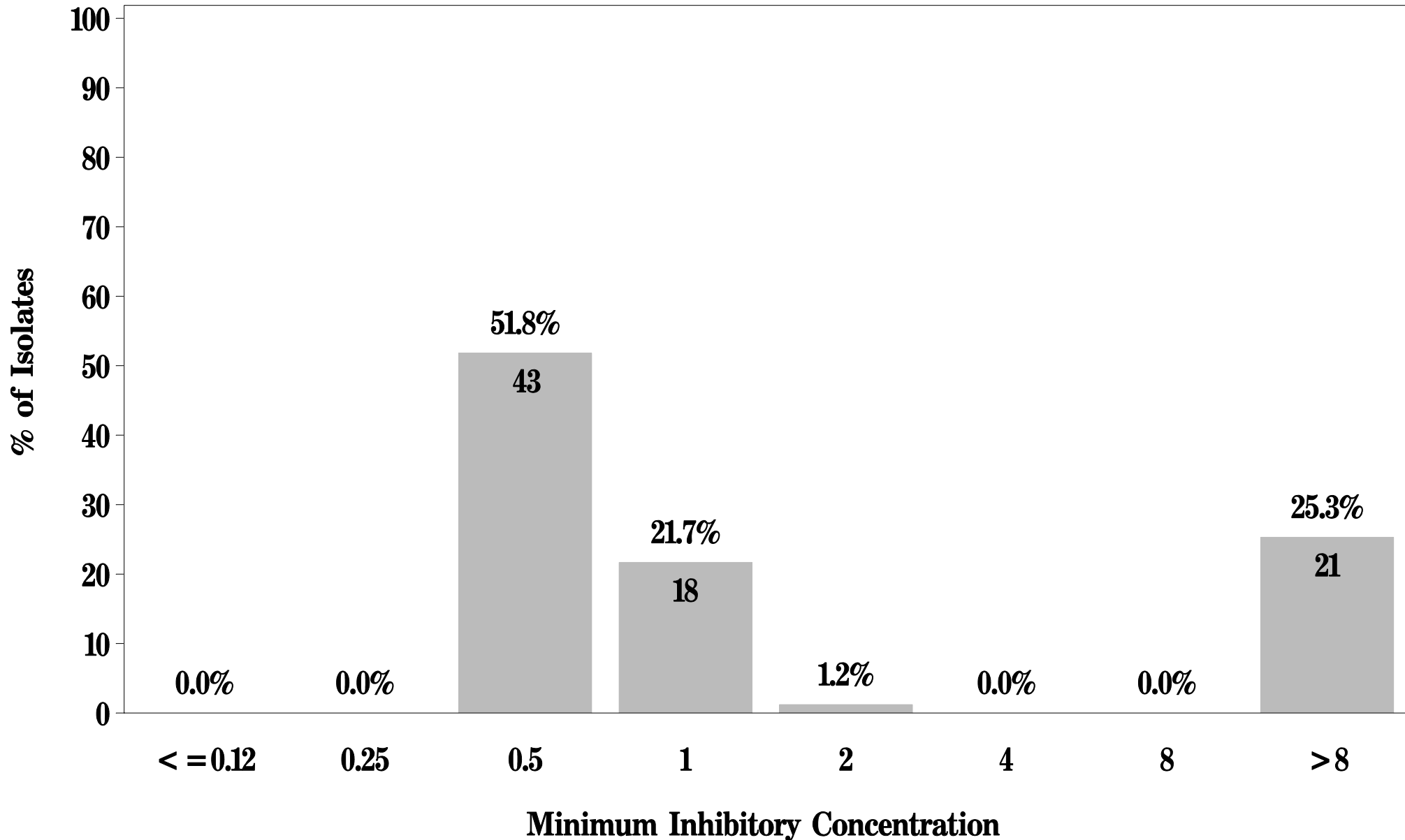
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 7e: Minimum Inhibitory Concentration of Ceftriaxone  
for *Salmonella* in Chicken Breast (N=83 Isolates)**

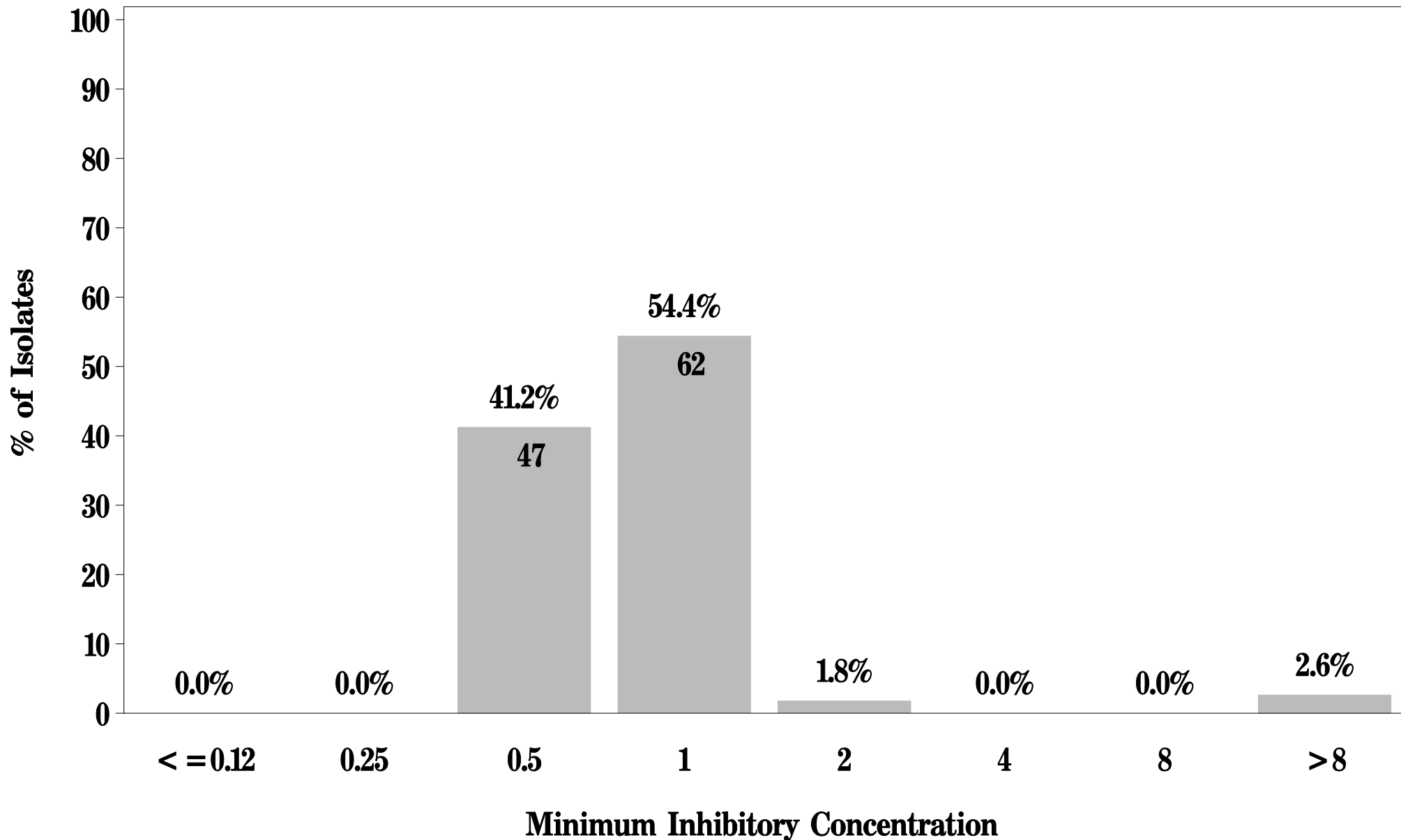
**Breakpoints: Susceptible  $\leq 2 \mu\text{g/mL}$  Resistant  $\geq 8 \mu\text{g/mL}$**



# NARMS

**Figure 7e: Minimum Inhibitory Concentration of Ceftriaxone for *Salmonella* in Ground Turkey (N=114 Isolates)**

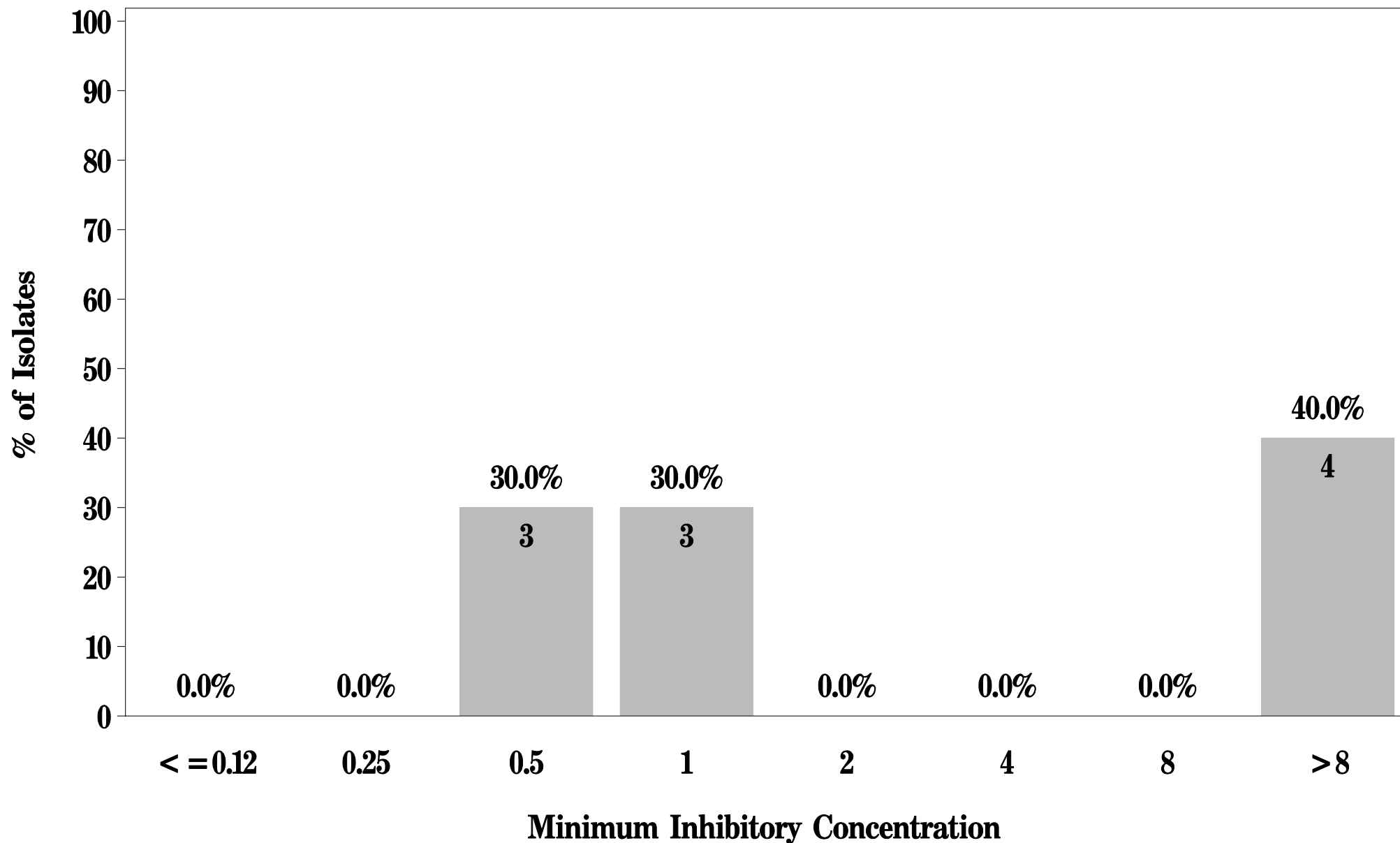
**Breakpoints: Susceptible  $\leq 2 \mu\text{g/mL}$  Resistant  $\geq 8 \mu\text{g/mL}$**



# NARMS

**Figure 7e: Minimum Inhibitory Concentration of Ceftriaxone for *Salmonella* in Ground Beef (N=10 Isolates)**

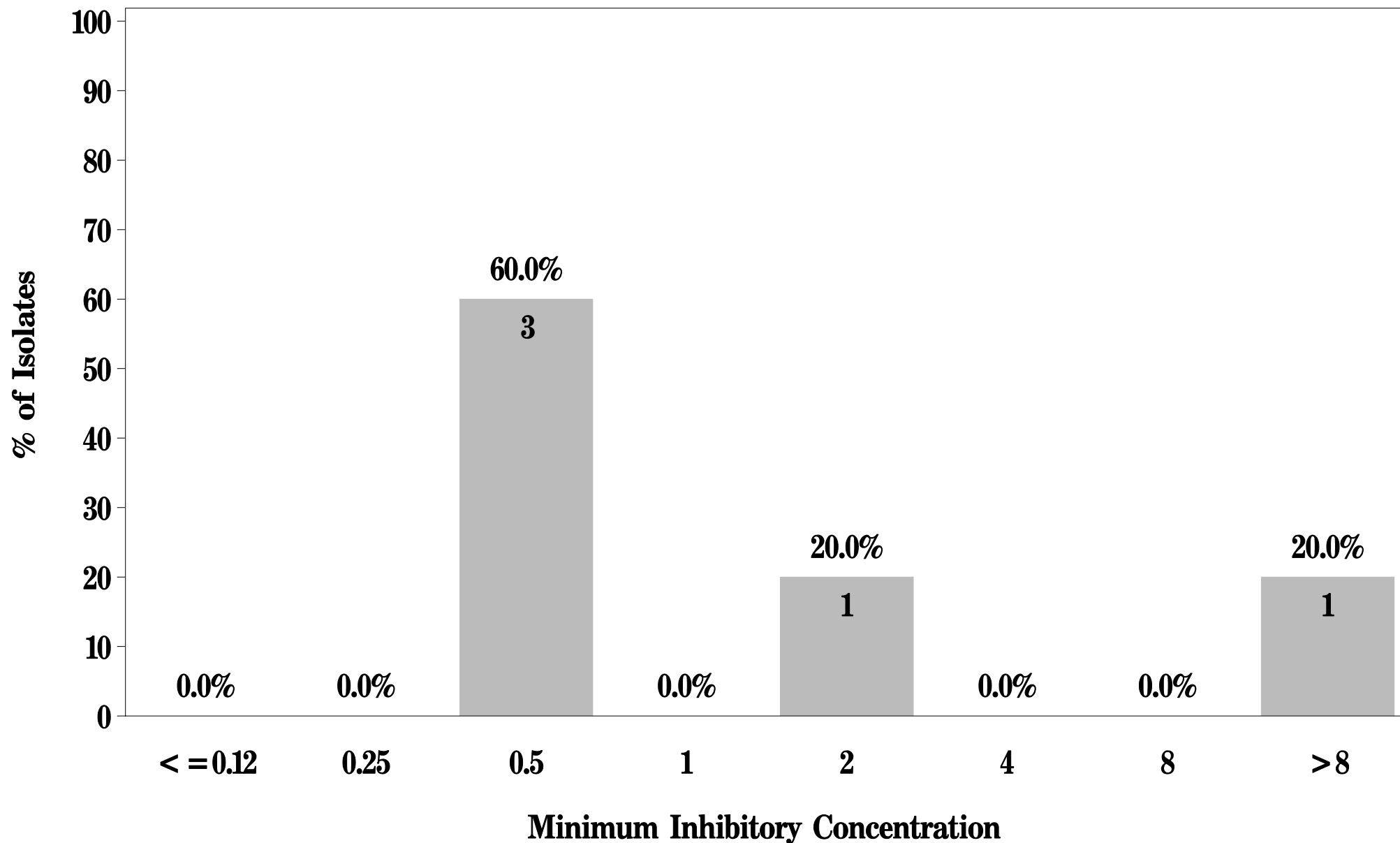
**Breakpoints: Susceptible  $\leq 2 \mu\text{g/mL}$  Resistant  $\geq 8 \mu\text{g/mL}$**



# NARMS

**Figure 7e: Minimum Inhibitory Concentration of Ceftriaxone for *Salmonella* in Pork Chop (N=5 Isolates)**

**Breakpoints: Susceptible  $\leq 2 \mu\text{g/mL}$  Resistant  $\geq 8 \mu\text{g/mL}$**

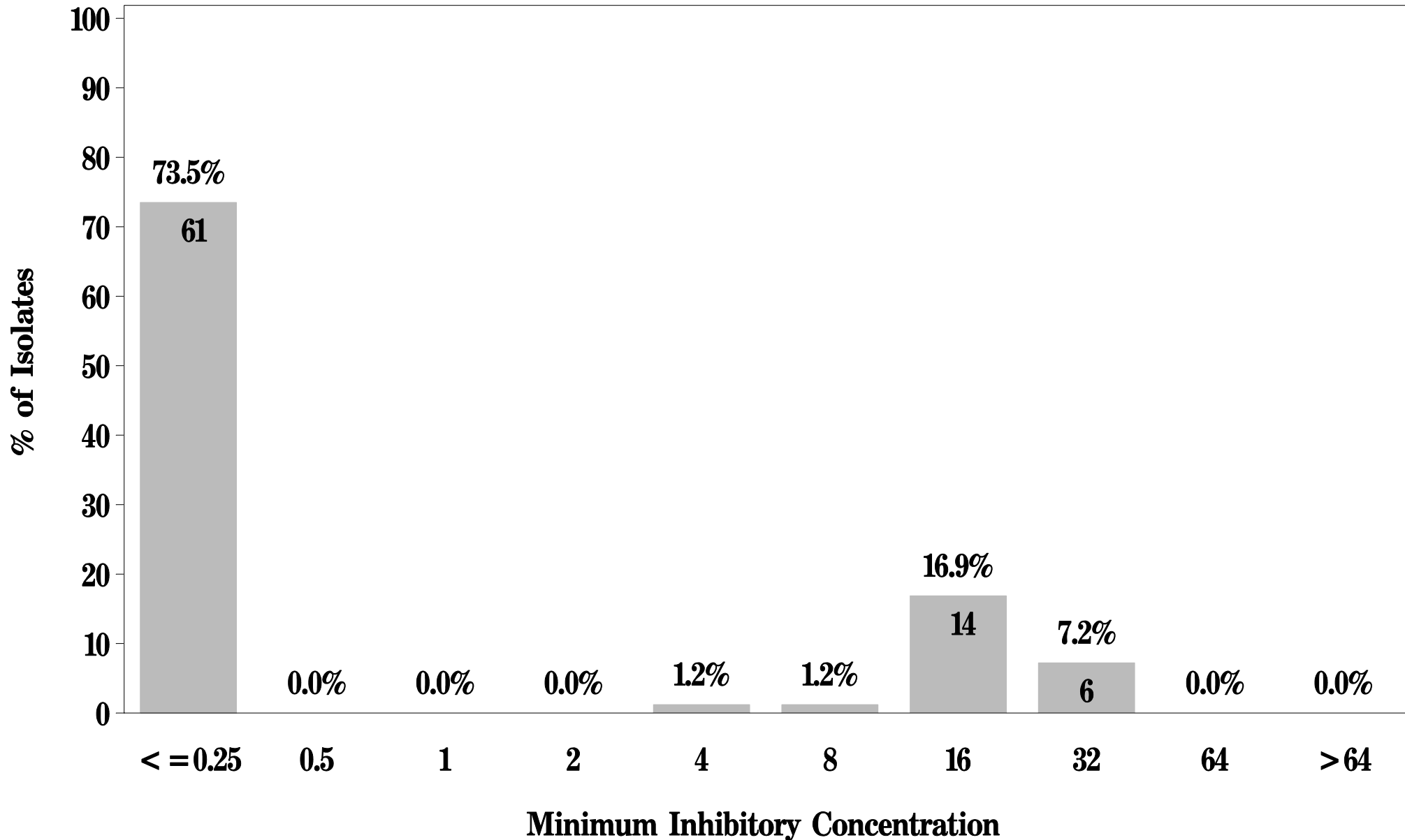




# NARMS

**Figure 7f: Minimum Inhibitory Concentration of Ceftriaxone  
for *Salmonella* in Chicken Breast (N=83 Isolates)**

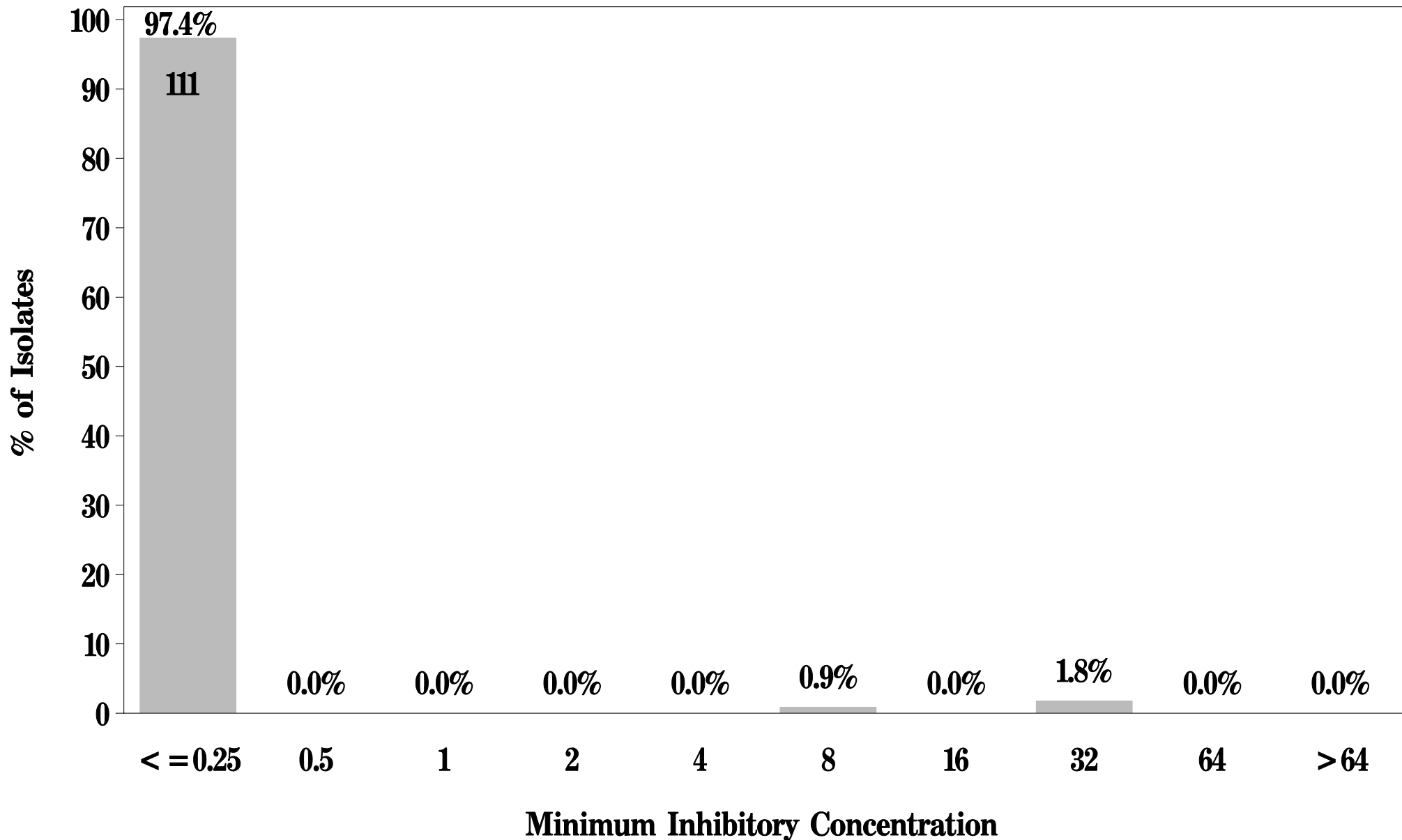
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 64 \mu\text{g/mL}$**



# NARMS

**Figure 7f: Minimum Inhibitory Concentration of Ceftriaxone for *Salmonella* in Ground Turkey (N=114 Isolates)**

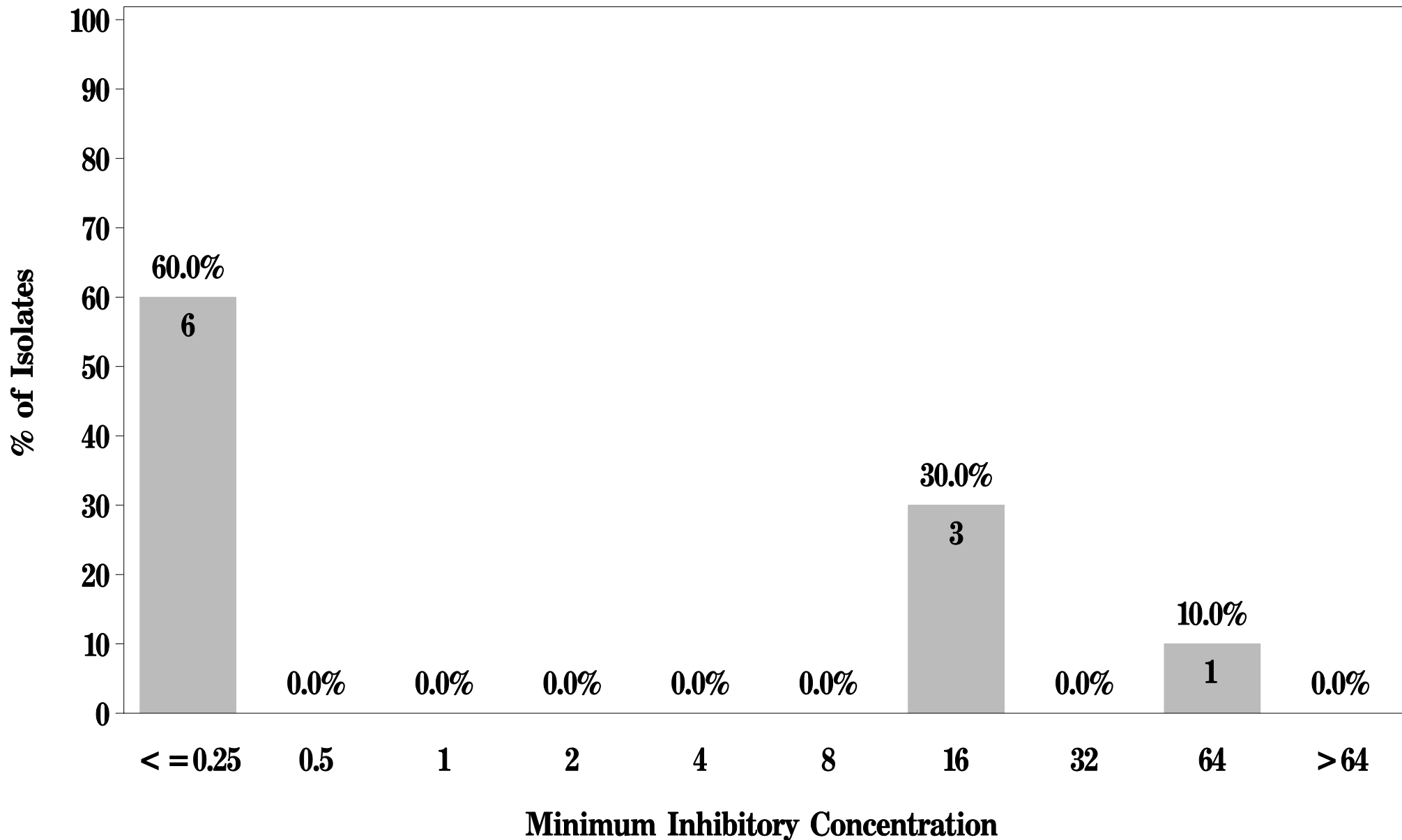
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 64 \mu\text{g/mL}$**



# NARMS

**Figure 7f: Minimum Inhibitory Concentration of Ceftriaxone for *Salmonella* in Ground Beef (N=10 Isolates)**

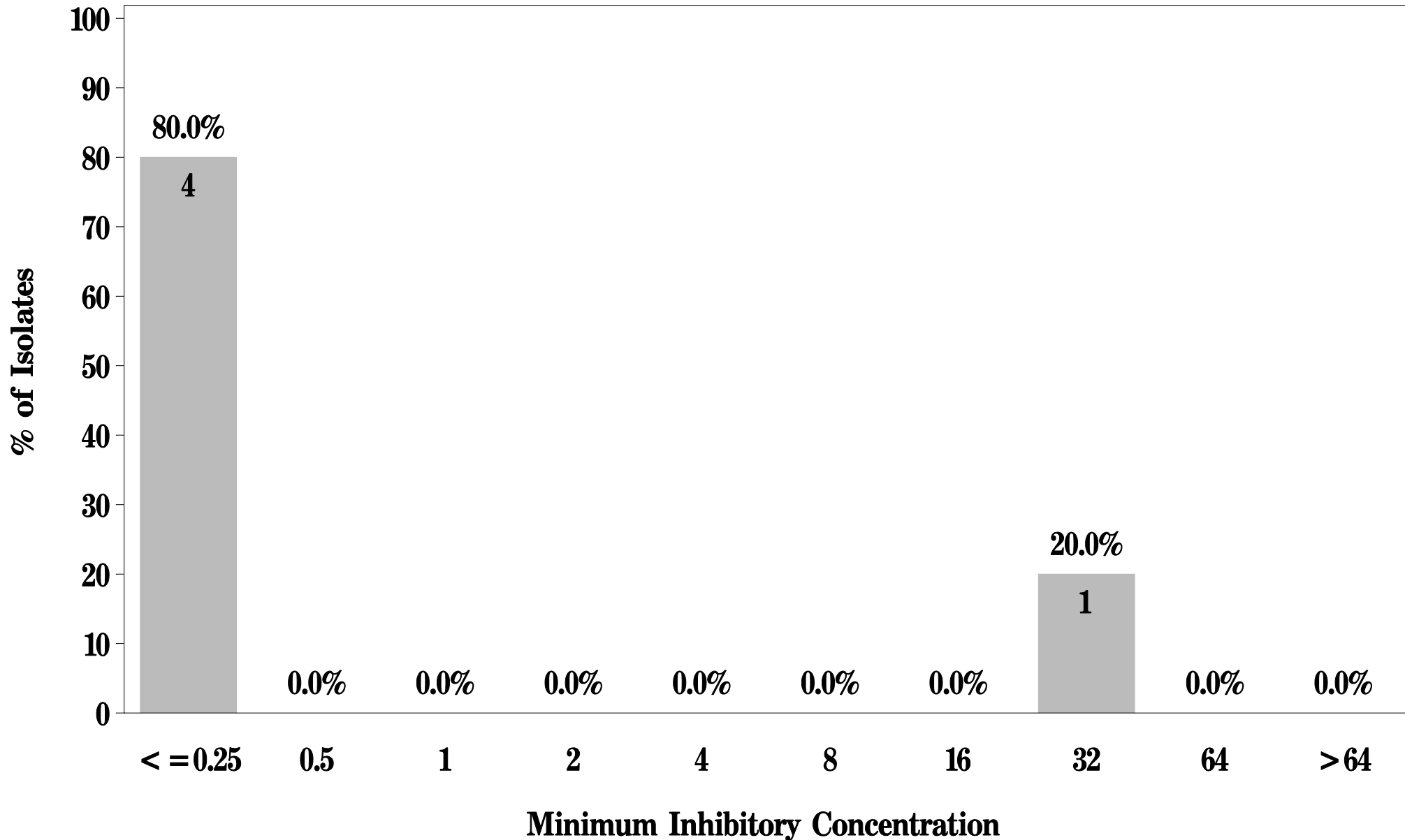
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 64 \mu\text{g/mL}$**



# NARMS

**Figure 7f: Minimum Inhibitory Concentration of Ceftriaxone for *Salmonella* in Pork Chop (N=5 Isolates)**

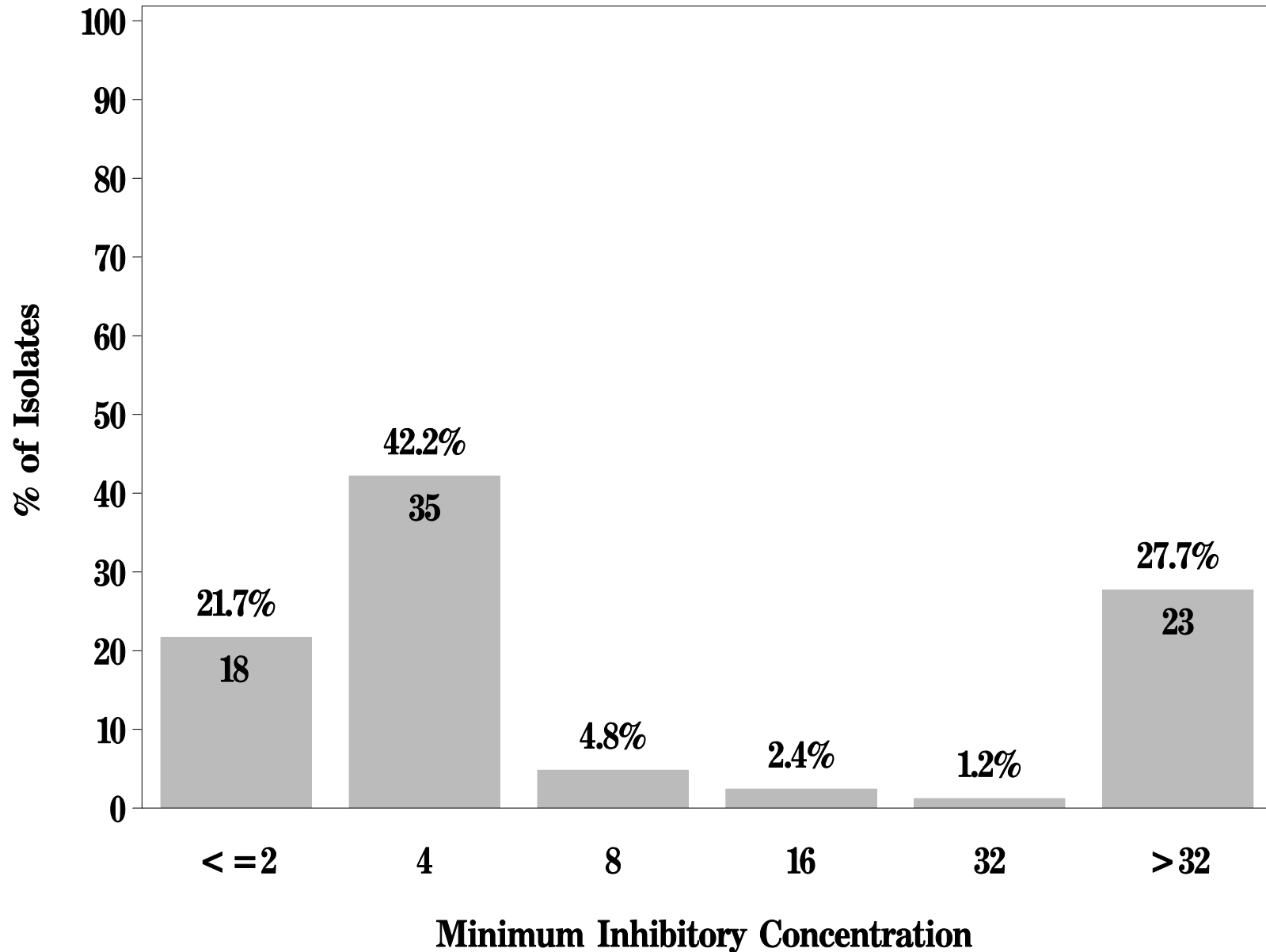
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 64 \mu\text{g/mL}$**



# NARMS

**Figure 7g: Minimum Inhibitory Concentration of Cephalothin for *Salmonella* in Chicken Breast (N=83 Isolates)**

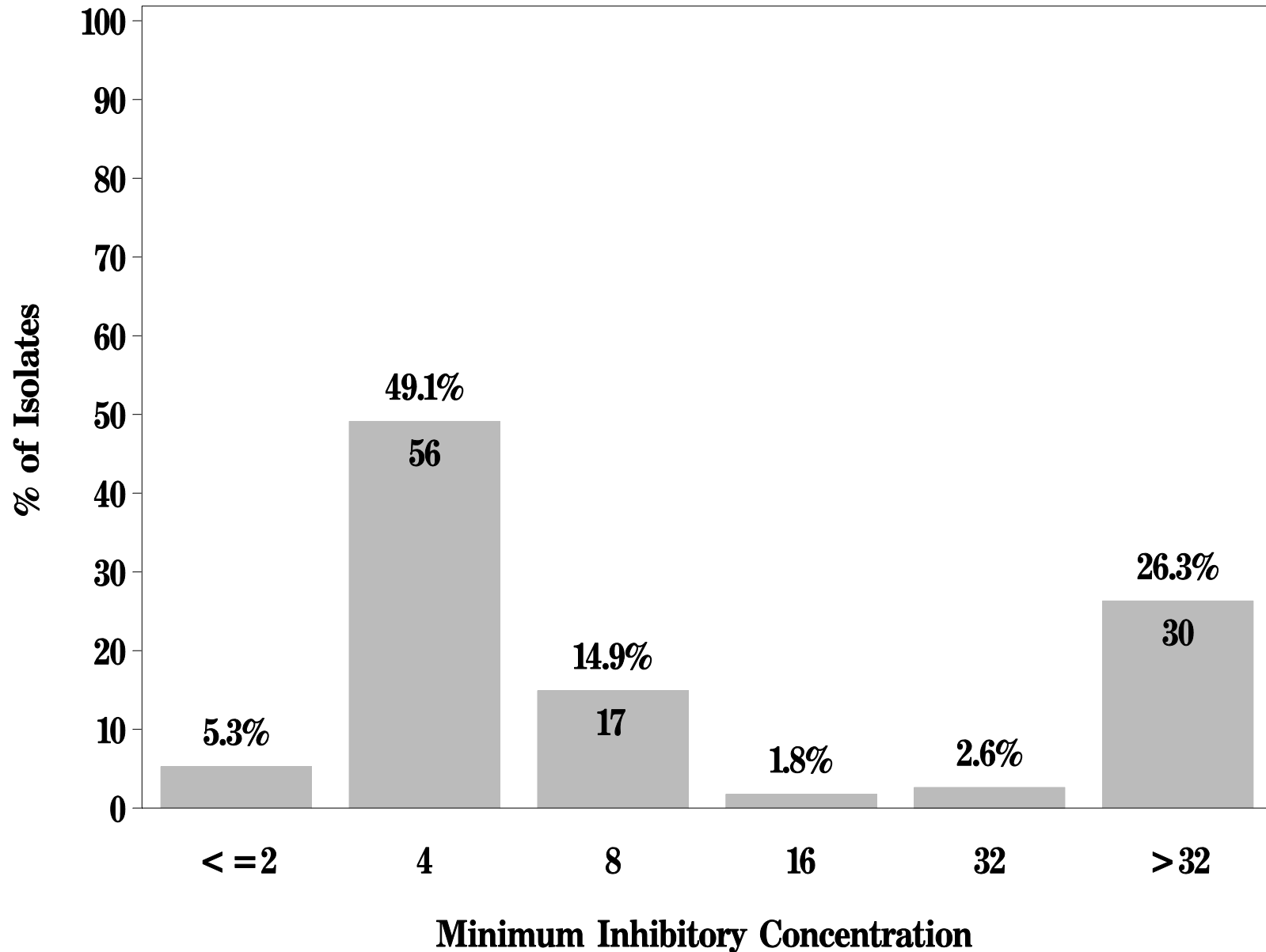
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 7g: Minimum Inhibitory Concentration of Cephalothin for *Salmonella* in Ground Turkey (N=114 Isolates)**

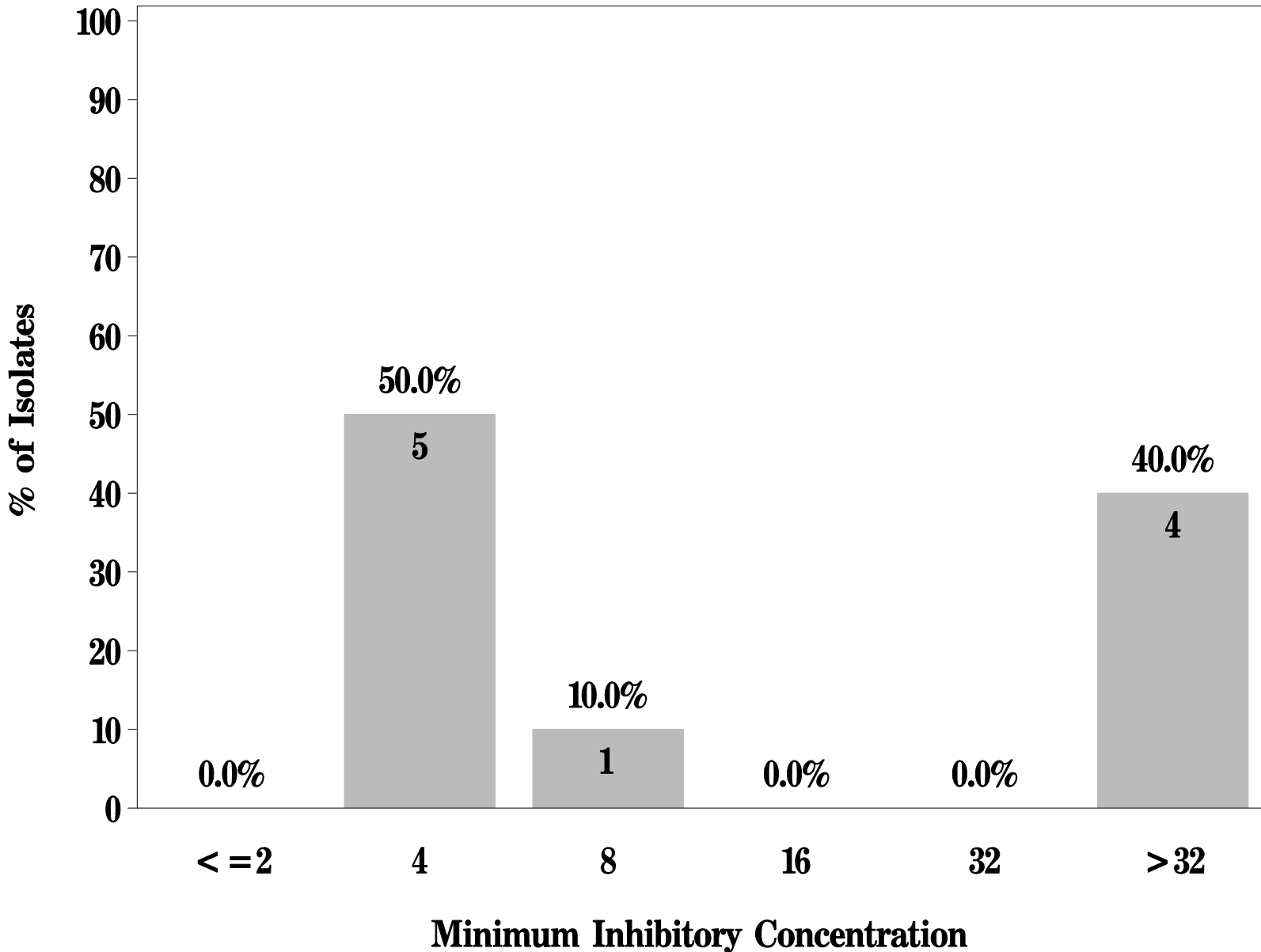
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 7g: Minimum Inhibitory Concentration of Cephalothin for *Salmonella* in Ground Beef (N=10 Isolates)**

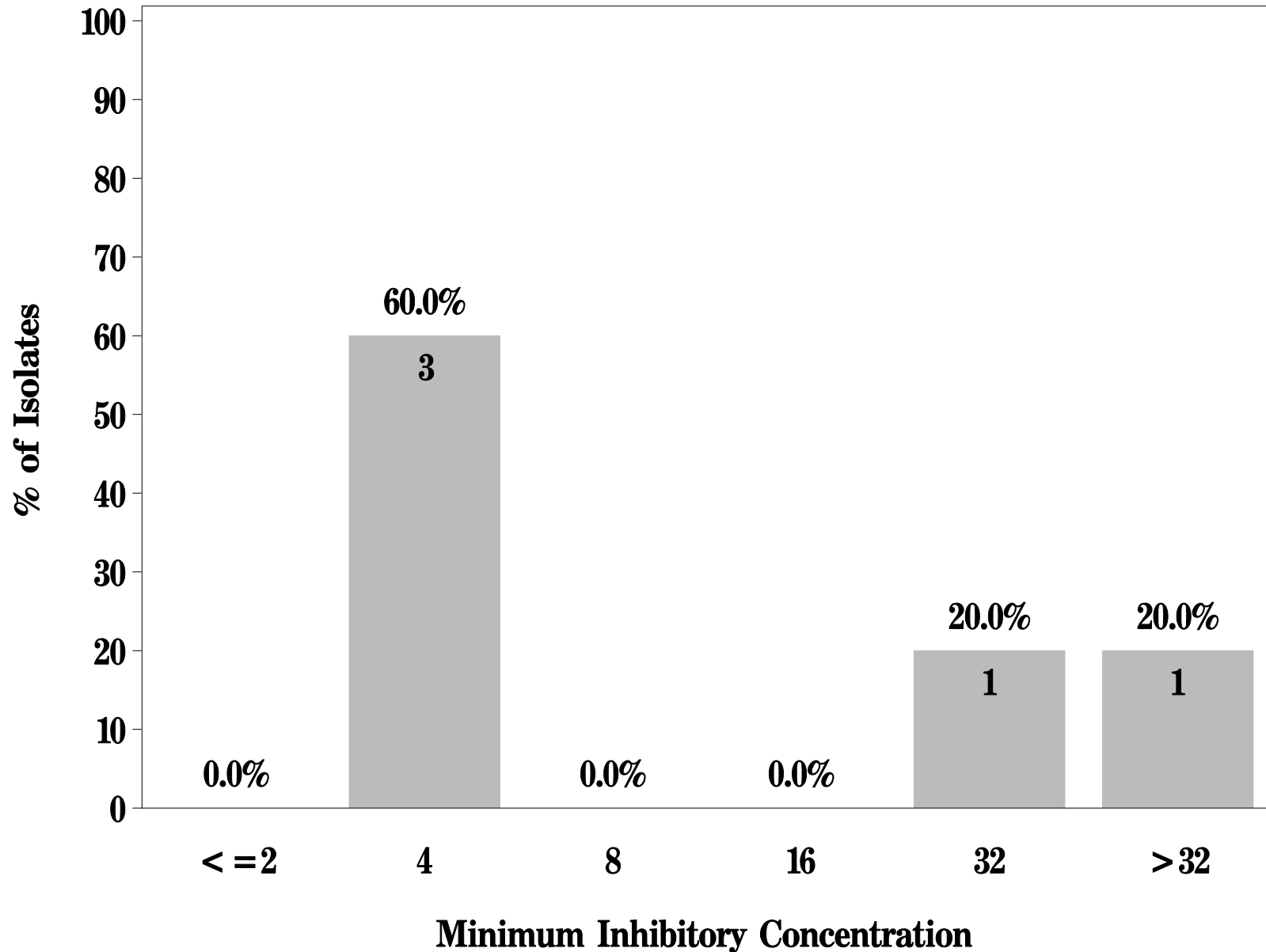
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 7g: Minimum Inhibitory Concentration of Cephalothin for *Salmonella* in Pork Chop (N=5 Isolates)**

**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**

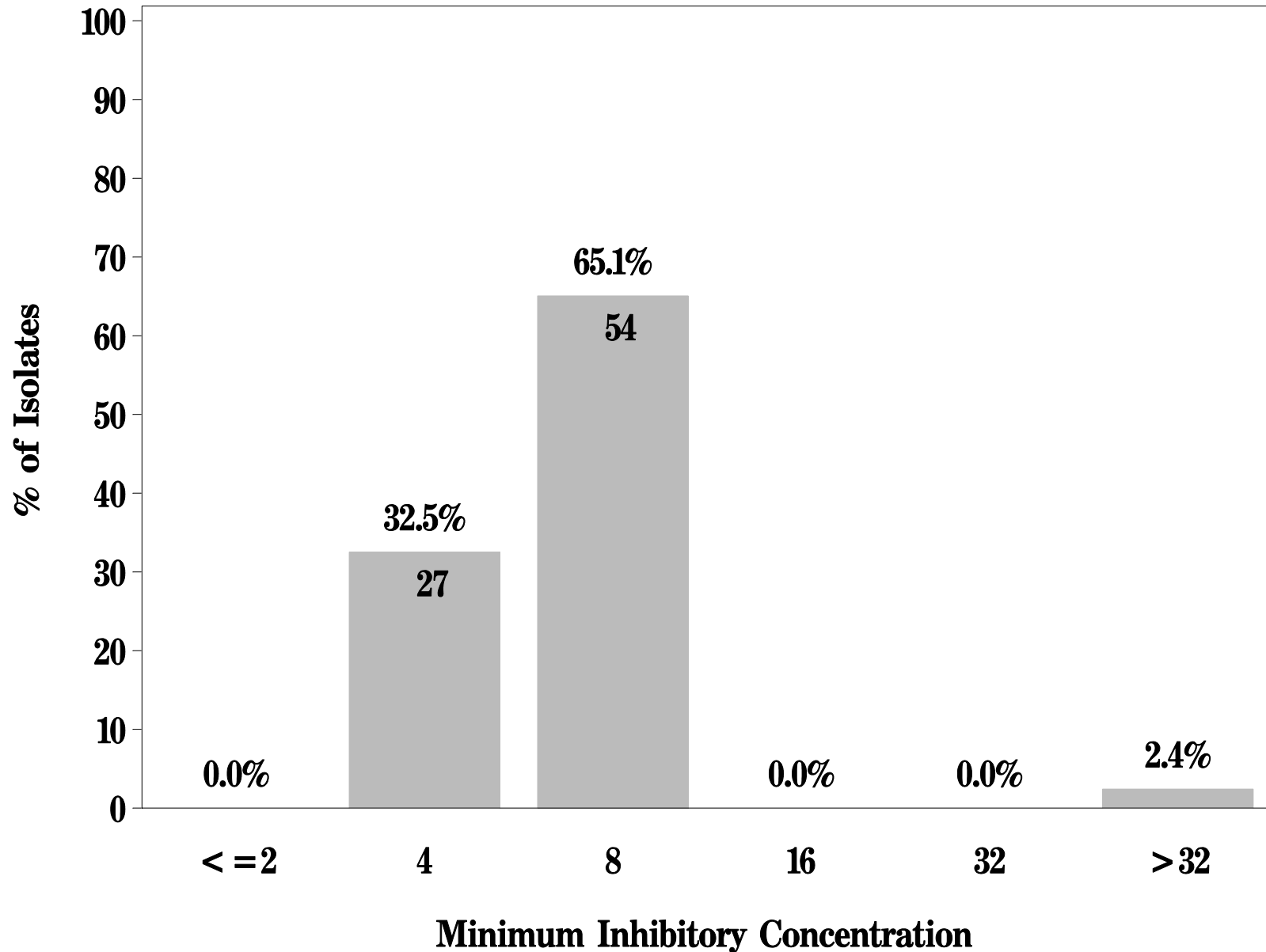




# NARMS

**Figure 7h: Minimum Inhibitory Concentration of Chloramphenicol for *Salmonella* in Chicken Breast (N=83 Isolates)**

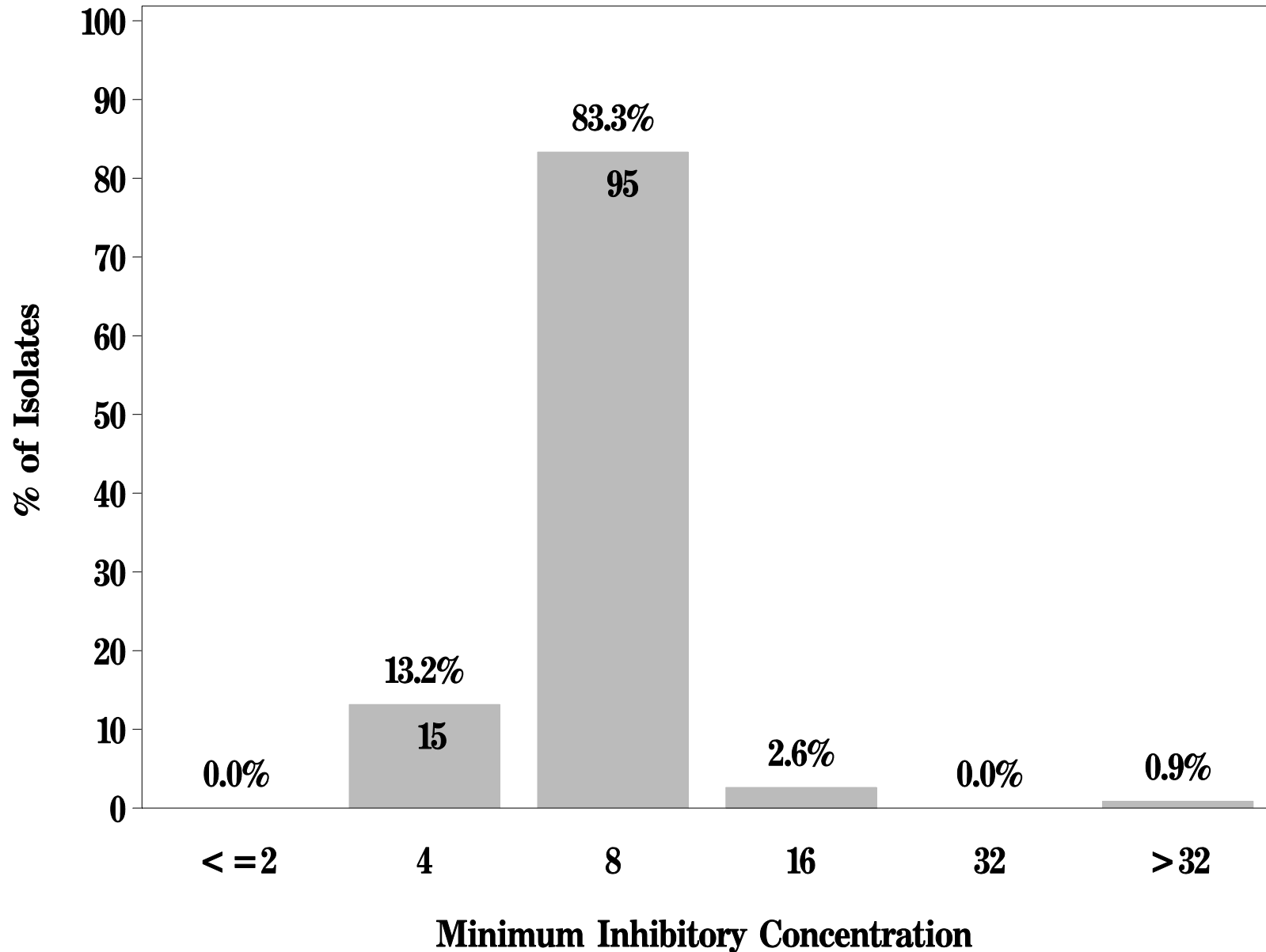
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 7h: Minimum Inhibitory Concentration of Chloramphenicol for *Salmonella* in Ground Turkey (N=114 Isolates)**

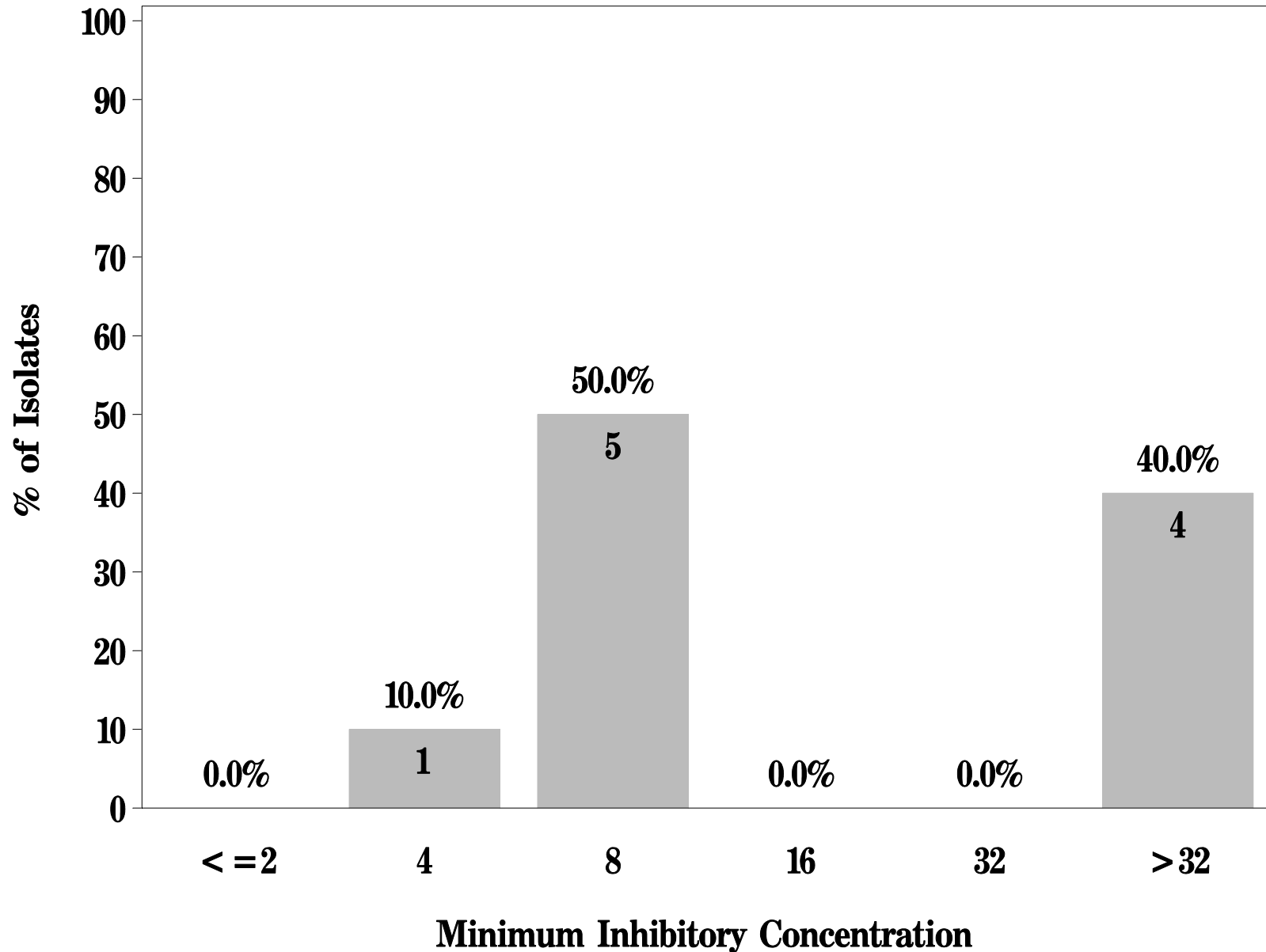
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 7h: Minimum Inhibitory Concentration of Chloramphenicol for *Salmonella* in Ground Beef (N=10 Isolates)**

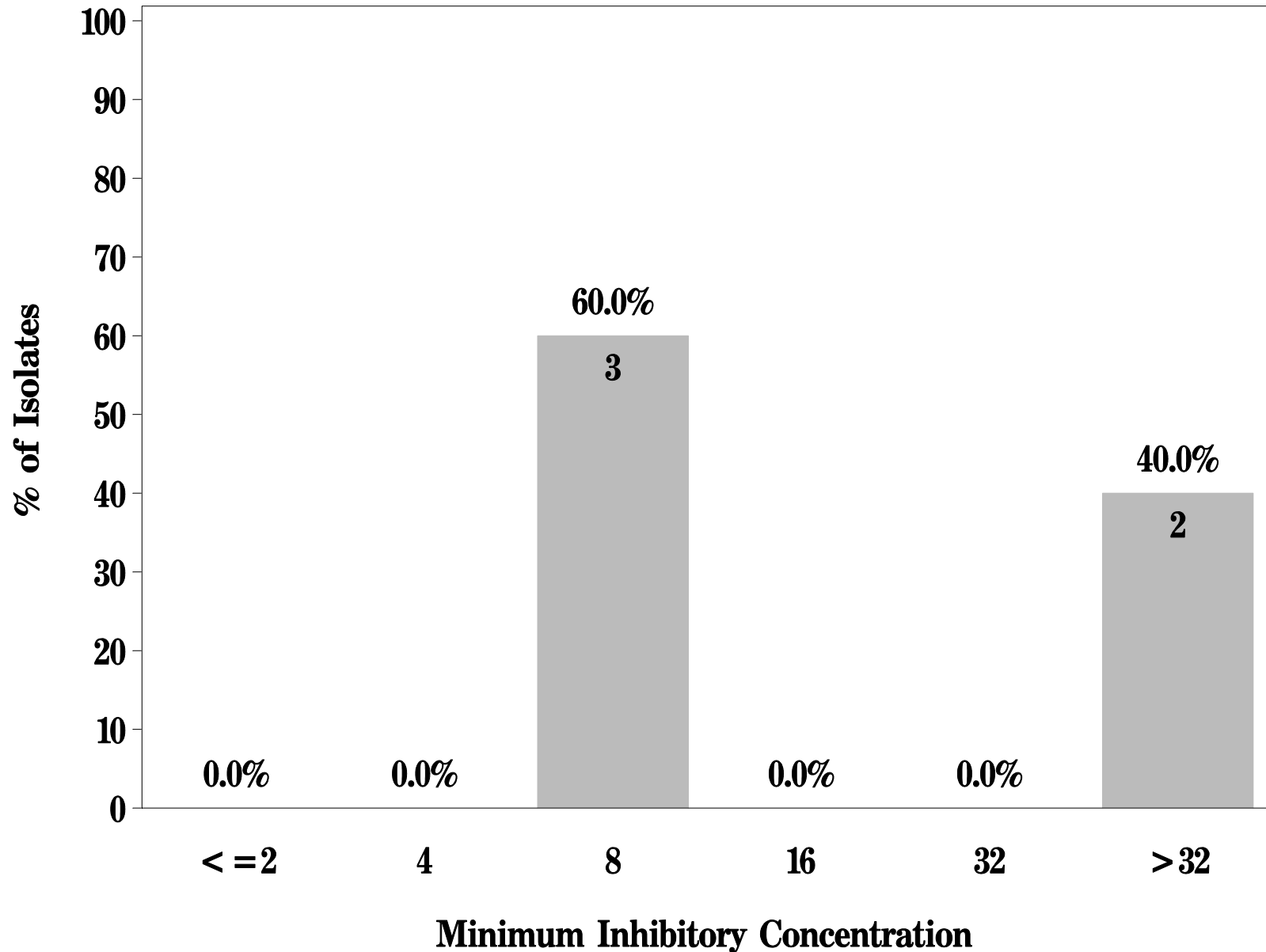
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 7h: Minimum Inhibitory Concentration of Chloramphenicol for *Salmonella* in Pork Chop (N=5 Isolates)**

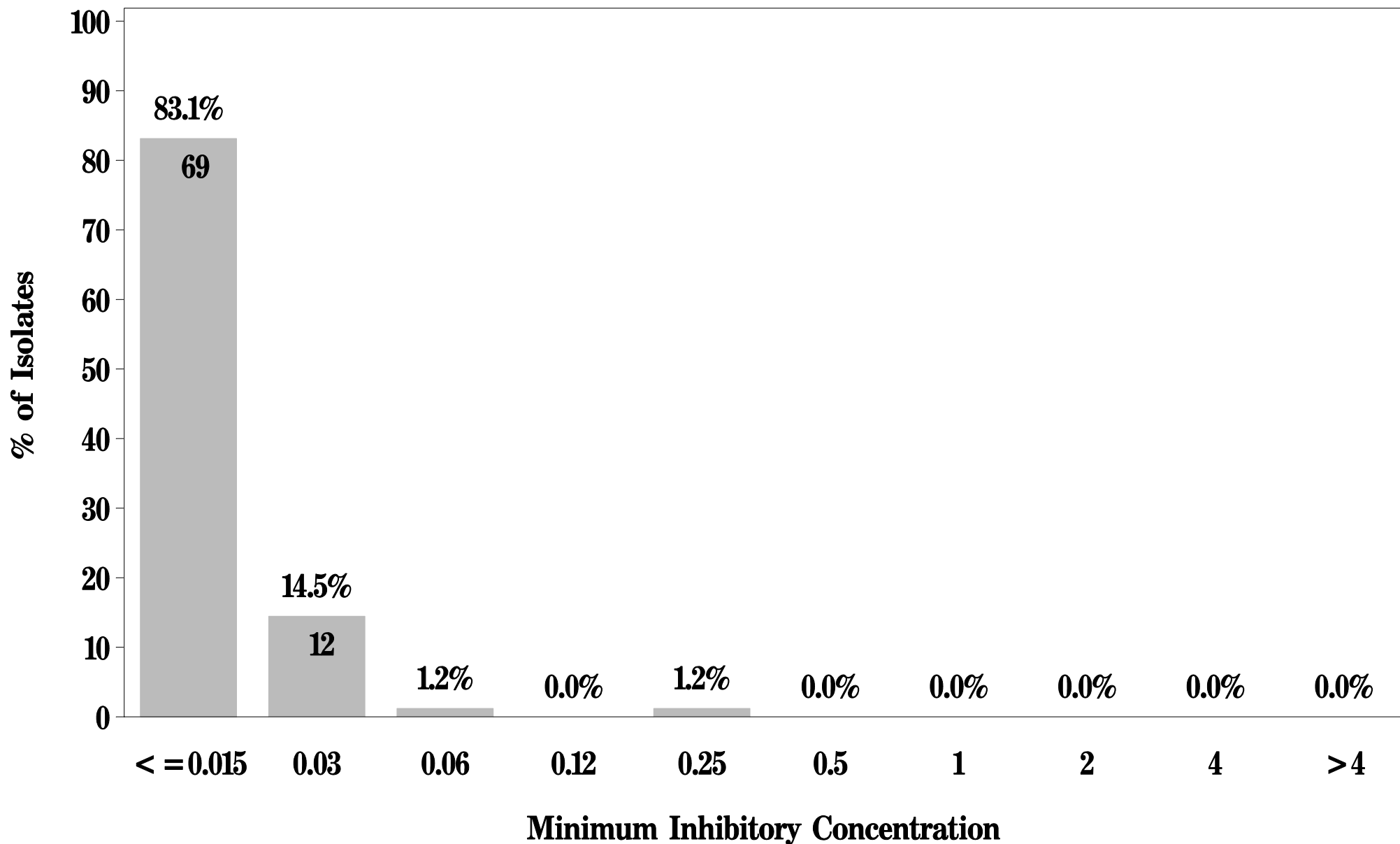
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 7i: Minimum Inhibitory Concentration of Ciprofloxacin for *Salmonella* in Chicken Breast (N=83 Isolates)**

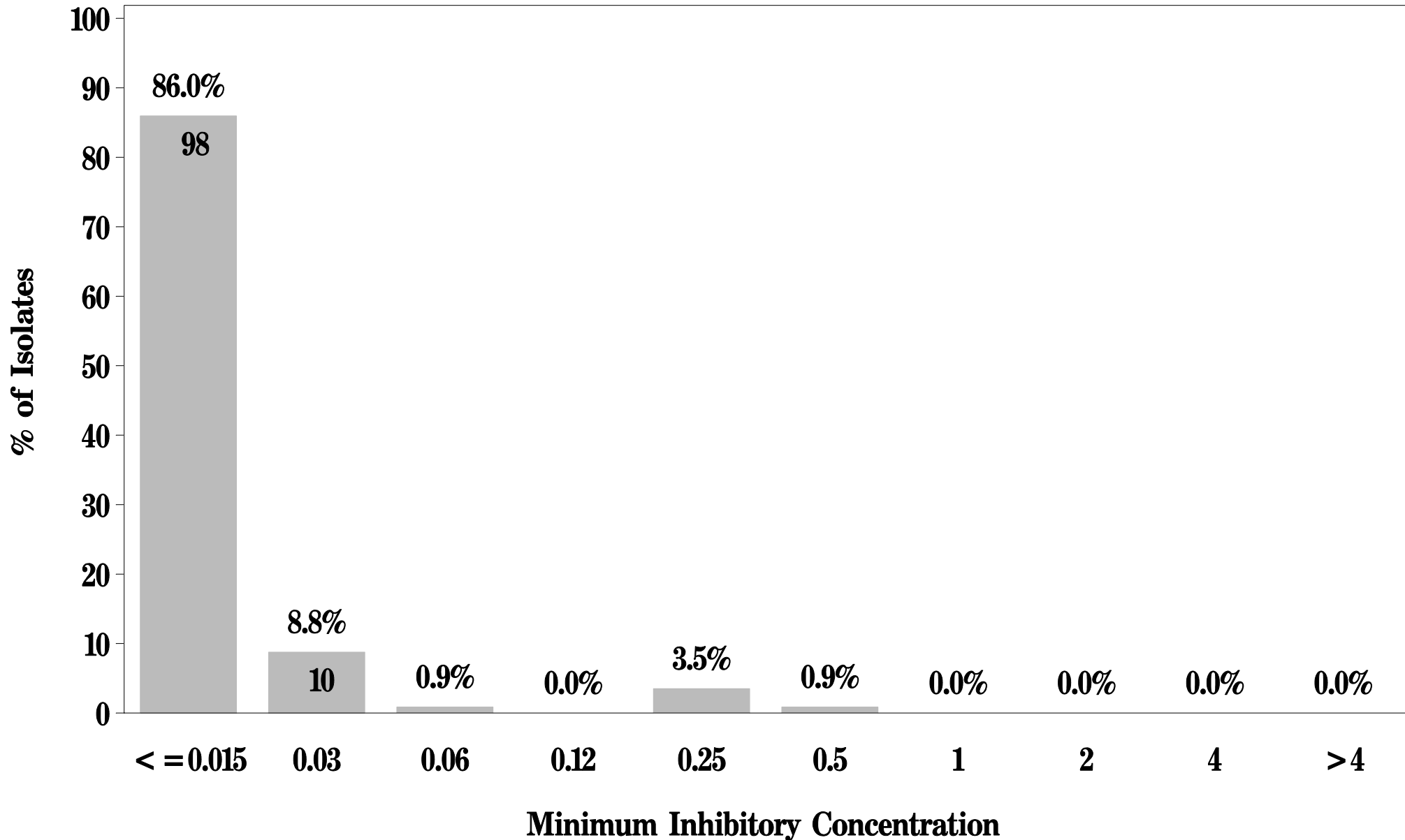
**Breakpoints: Susceptible  $\leq 1 \mu\text{g/mL}$  Resistant  $\geq 4 \mu\text{g/mL}$**



# NARMS

**Figure 7i: Minimum Inhibitory Concentration of Ciprofloxacin for *Salmonella* in Ground Turkey (N=114 Isolates)**

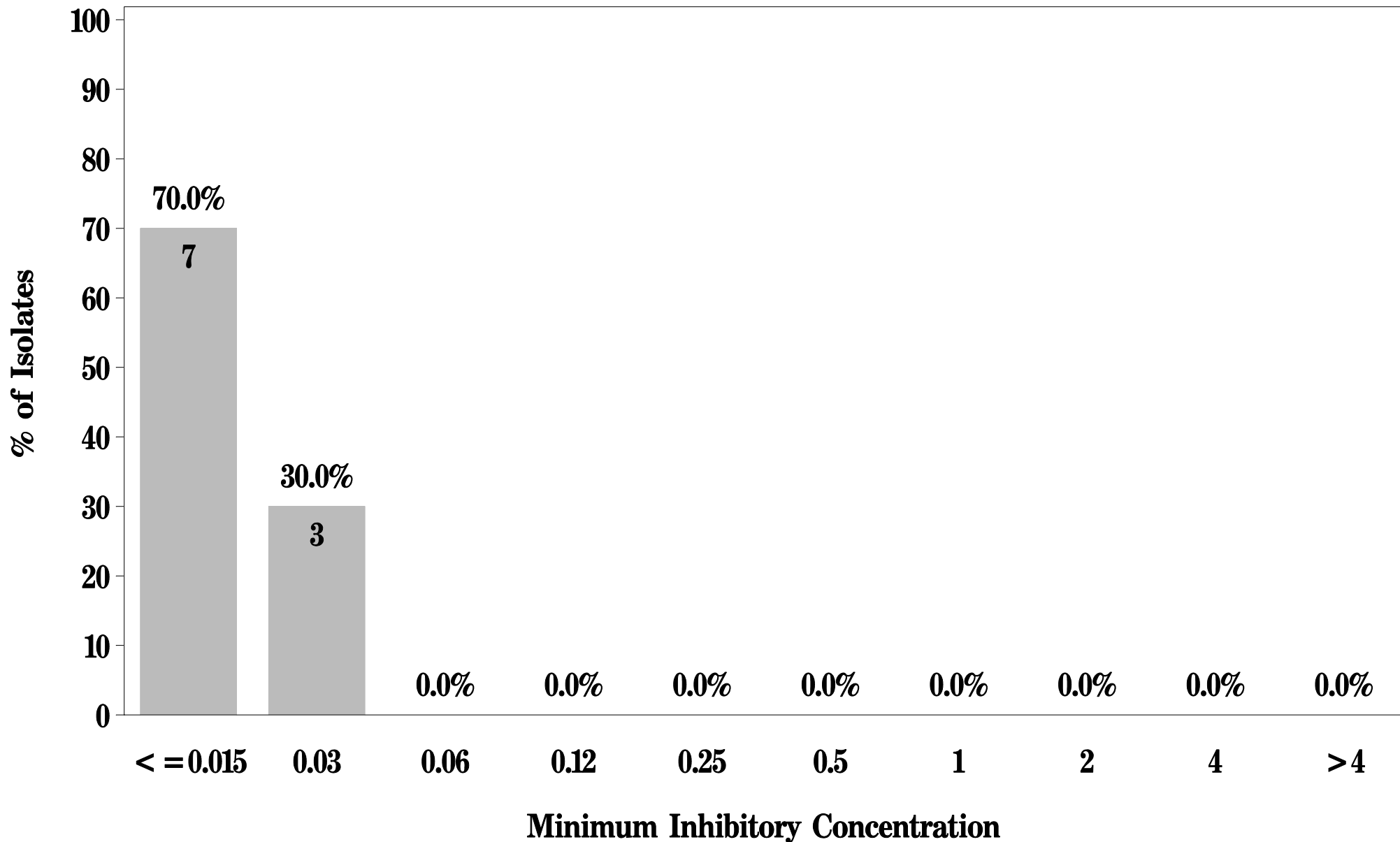
**Breakpoints: Susceptible  $\leq 1 \mu\text{g/mL}$  Resistant  $\geq 4 \mu\text{g/mL}$**



# NARMS

**Figure 7i: Minimum Inhibitory Concentration of Ciprofloxacin for *Salmonella* in Ground Beef (N=10 Isolates)**

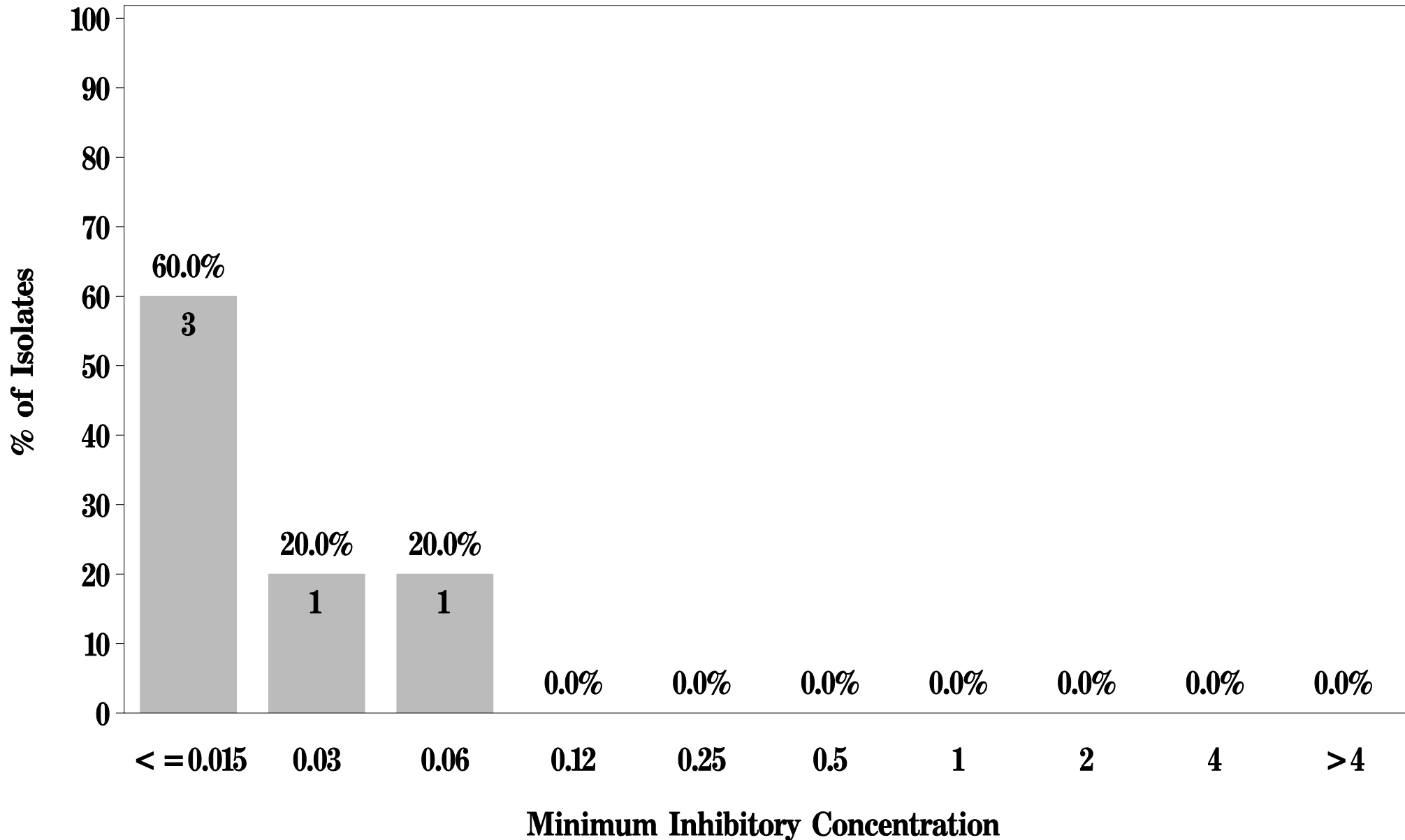
**Breakpoints: Susceptible  $\leq 1 \mu\text{g/mL}$  Resistant  $\geq 4 \mu\text{g/mL}$**



# NARMS

**Figure 7i: Minimum Inhibitory Concentration of Ciprofloxacin for *Salmonella* in Pork Chop (N=5 Isolates)**

**Breakpoints: Susceptible  $\leq 1 \mu\text{g/mL}$  Resistant  $\geq 4 \mu\text{g/mL}$**

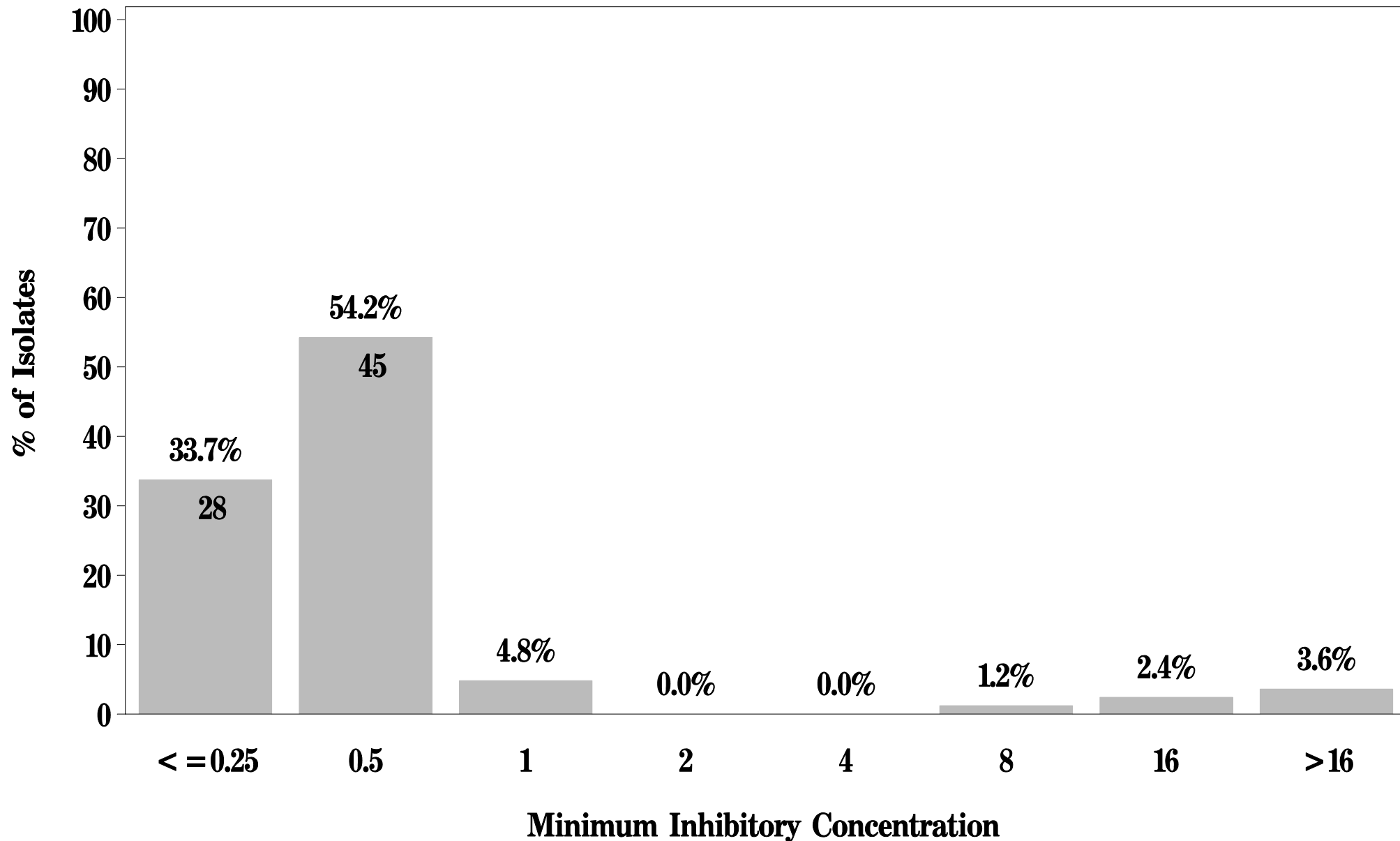




# NARMS

**Figure 7j: Minimum Inhibitory Concentration of Gentamicin for *Salmonella* in Chicken Breast (N=83 Isolates)**

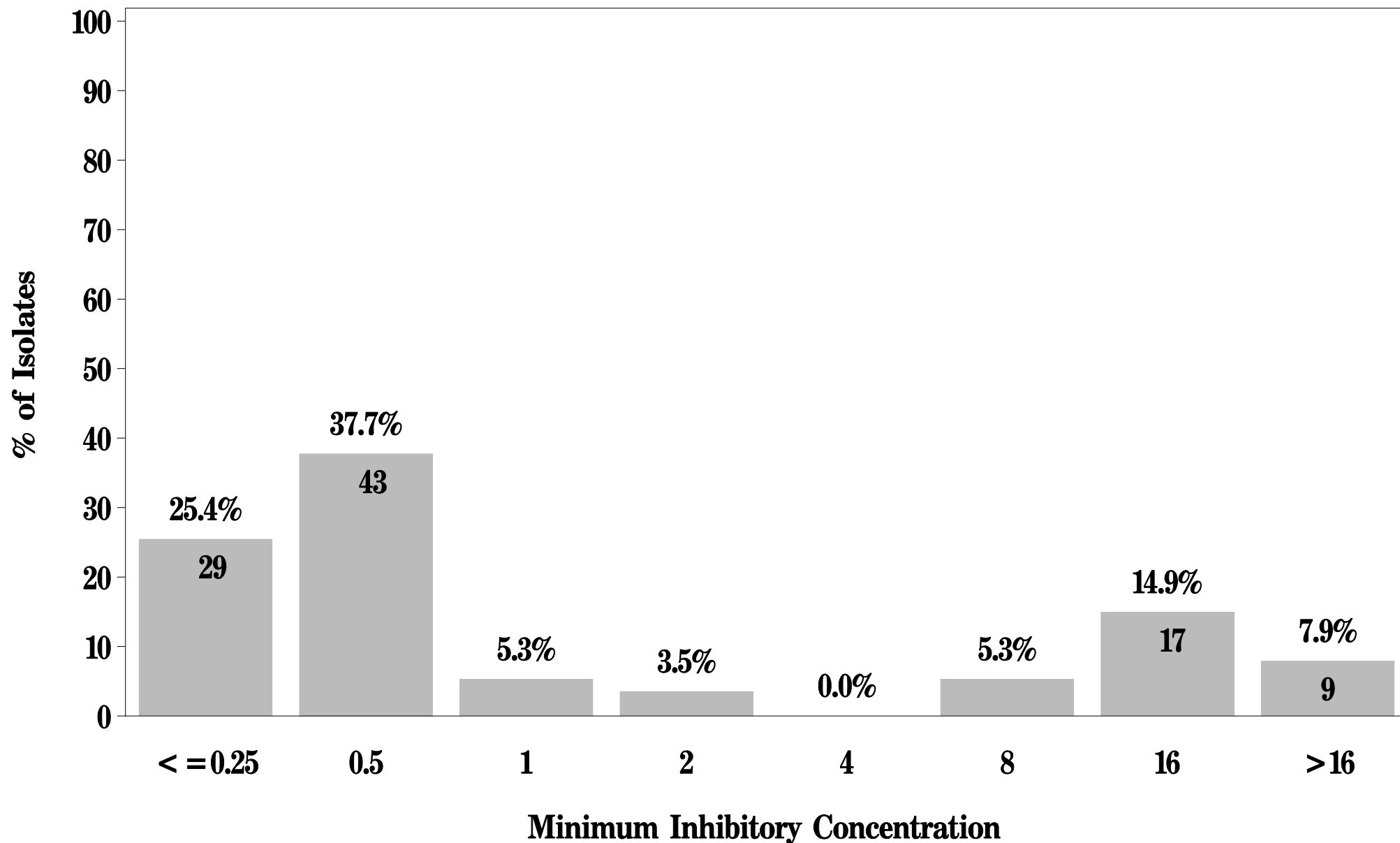
**Breakpoints: Susceptible  $\leq 4 \mu\text{g/mL}$  Resistant  $\geq 16 \mu\text{g/mL}$**



# NARMS

**Figure 7j: Minimum Inhibitory Concentration of Gentamicin for *Salmonella* in Ground Turkey (N=114 Isolates)**

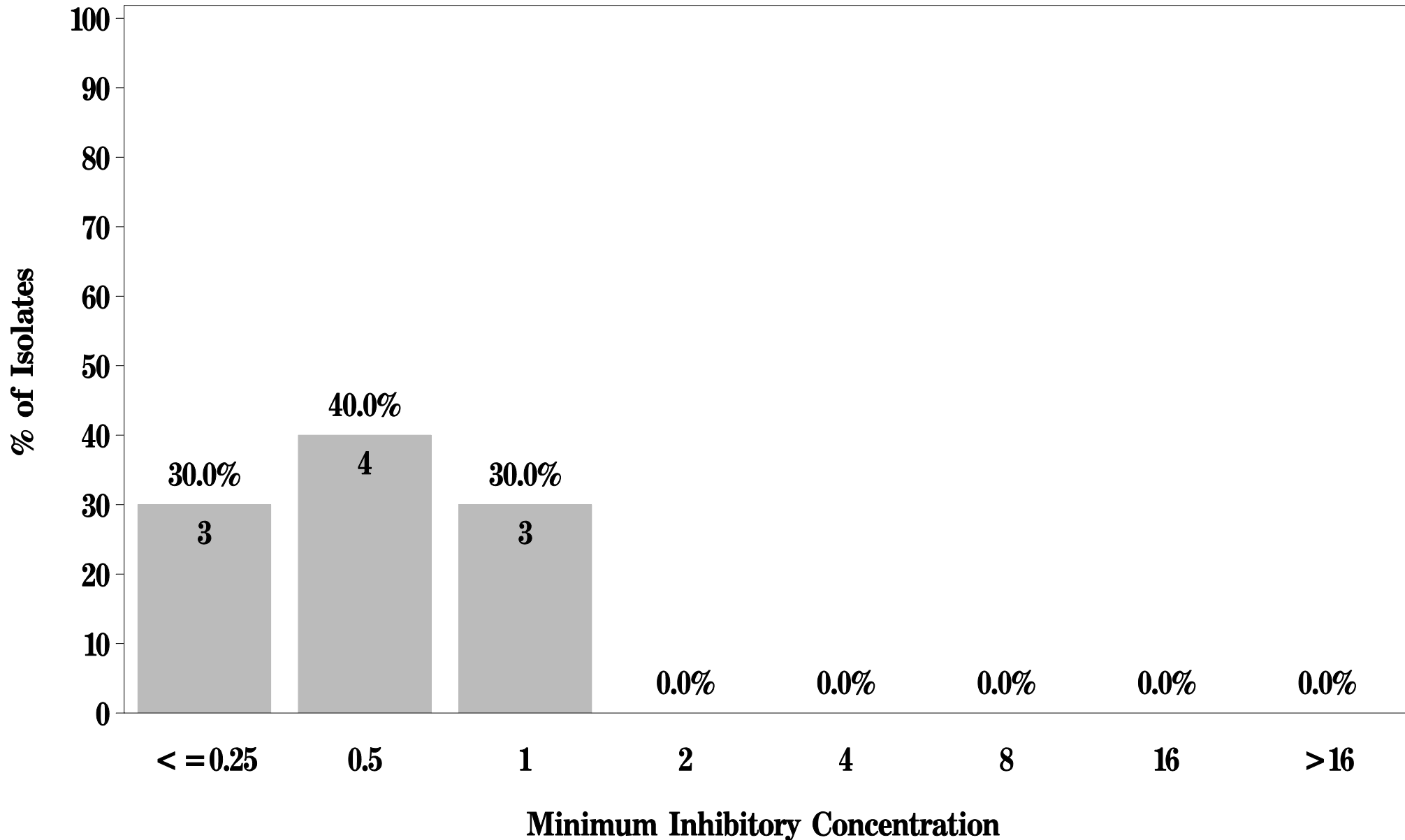
**Breakpoints: Susceptible  $\leq 4 \mu\text{g/mL}$  Resistant  $\geq 16 \mu\text{g/mL}$**



# NARMS

**Figure 7j: Minimum Inhibitory Concentration of Gentamicin for *Salmonella* in Ground Beef (N=10 Isolates)**

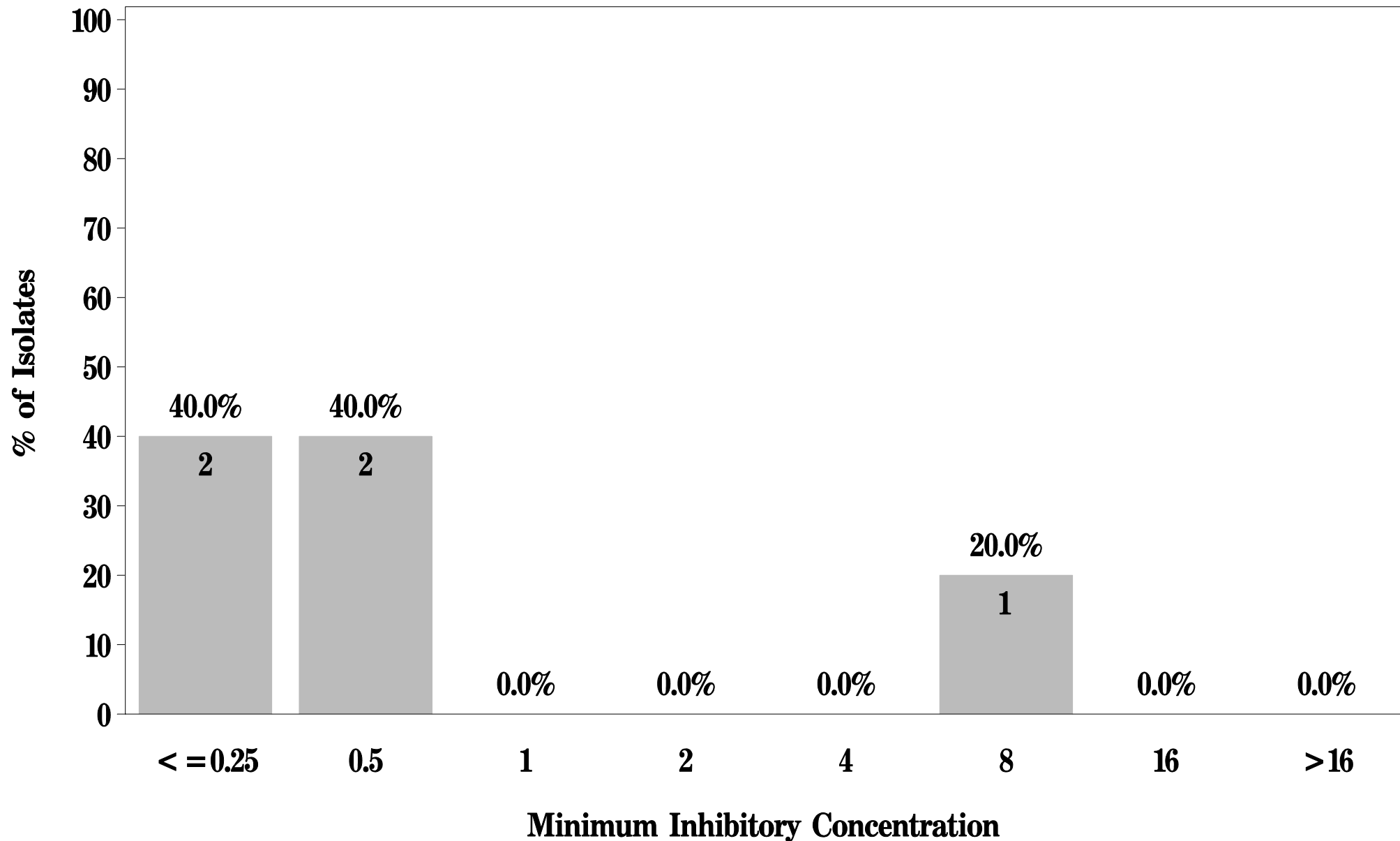
**Breakpoints: Susceptible  $\leq 4 \mu\text{g/mL}$  Resistant  $\geq 16 \mu\text{g/mL}$**



# NARMS

**Figure 7j: Minimum Inhibitory Concentration of Gentamicin for *Salmonella* in Pork Chop (N=5 Isolates)**

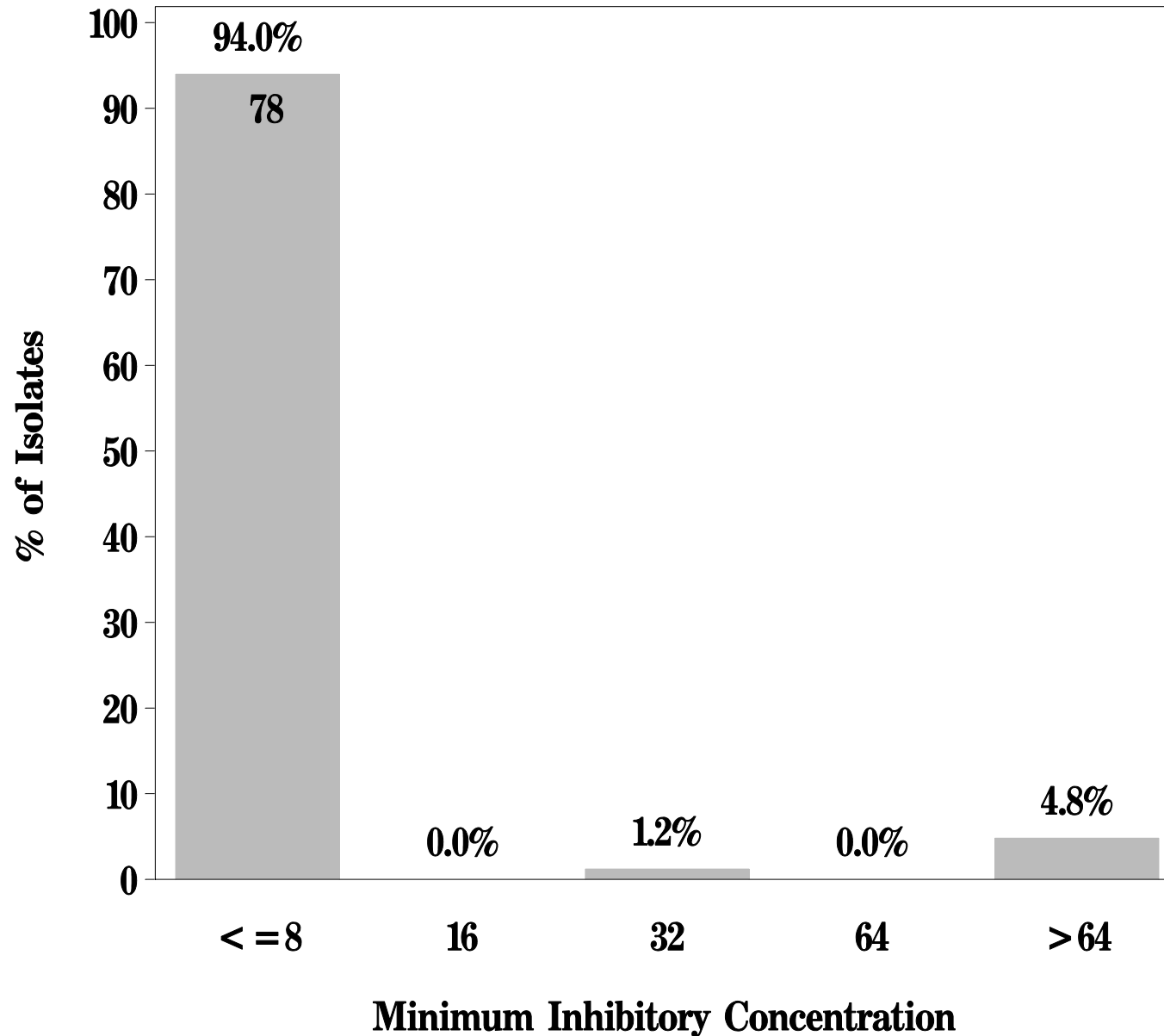
**Breakpoints: Susceptible  $\leq 4 \mu\text{g/mL}$  Resistant  $\geq 16 \mu\text{g/mL}$**



# NARMS

**Figure 7k: Minimum Inhibitory Concentration of Kanamycin for *Salmonella* in Chicken Breast (N=83 Isolates)**

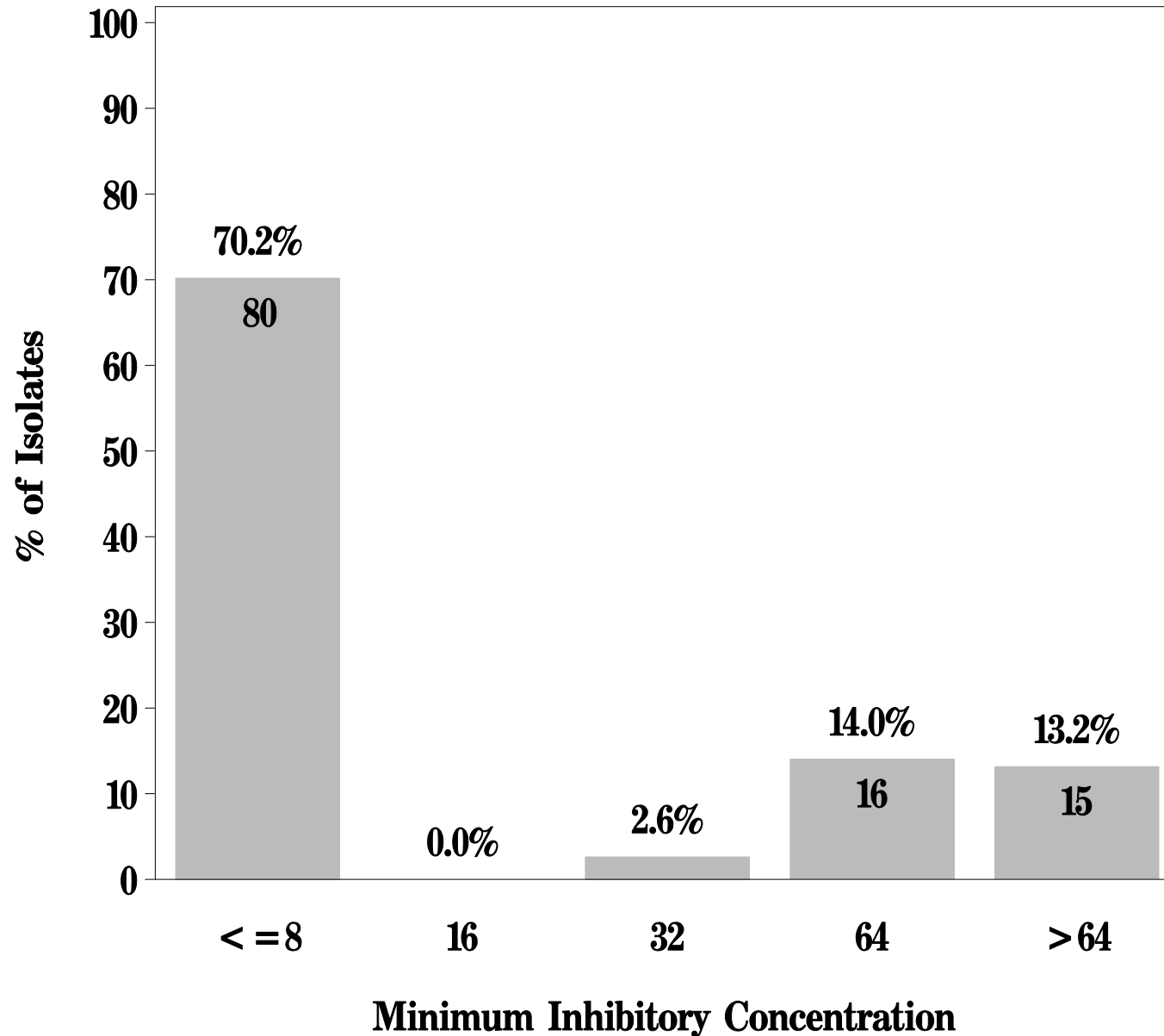
**Breakpoints: Susceptible  $\leq 16 \mu\text{g/mL}$  Resistant  $\geq 64 \mu\text{g/mL}$**



# NARMS

**Figure 7k: Minimum Inhibitory Concentration of Kanamycin for *Salmonella* in Ground Turkey (N=114 Isolates)**

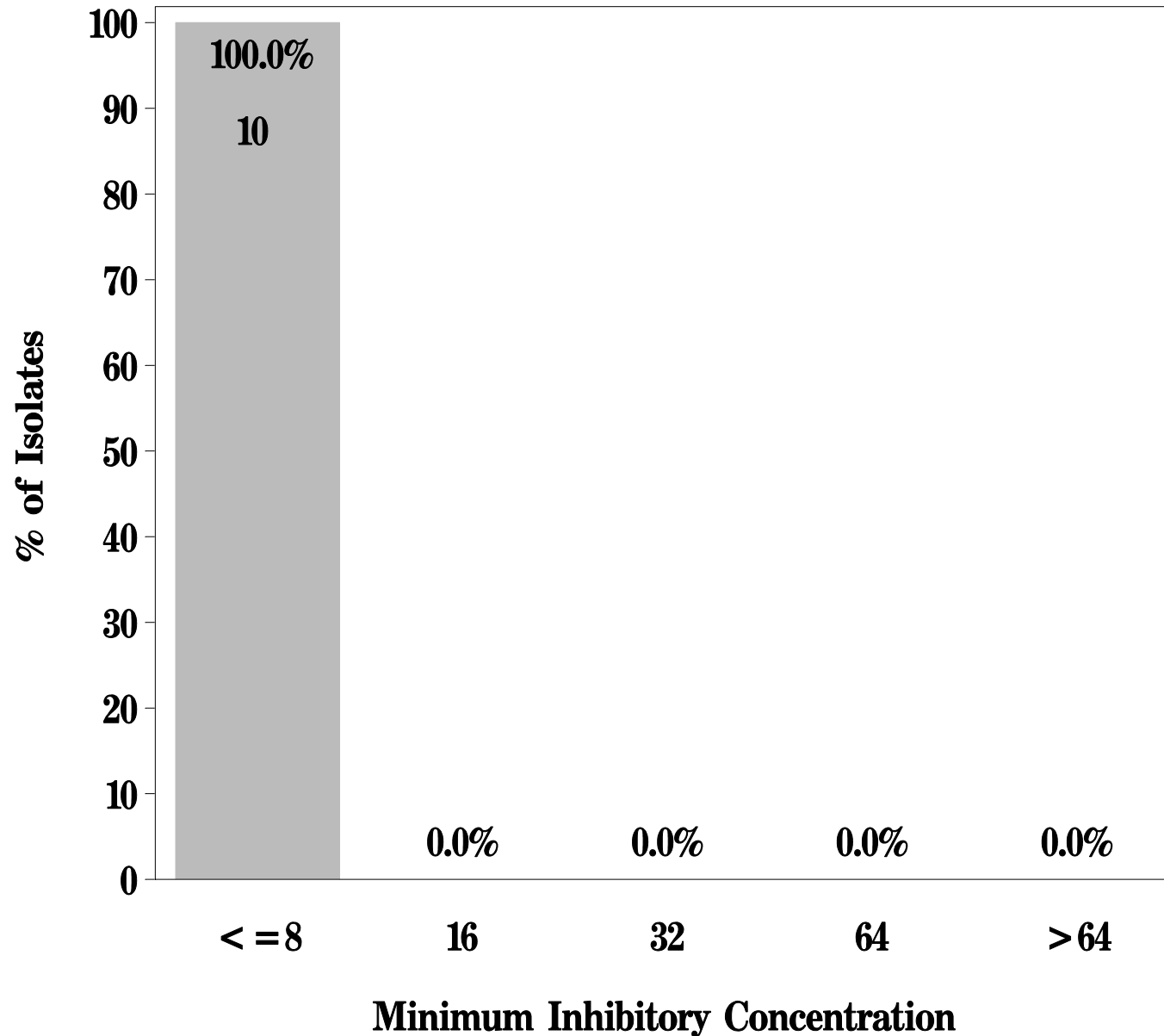
**Breakpoints: Susceptible  $\leq 16 \mu\text{g/mL}$  Resistant  $\geq 64 \mu\text{g/mL}$**



# NARMS

**Figure 7k: Minimum Inhibitory Concentration of Kanamycin for *Salmonella* in Ground Beef (N=10 Isolates)**

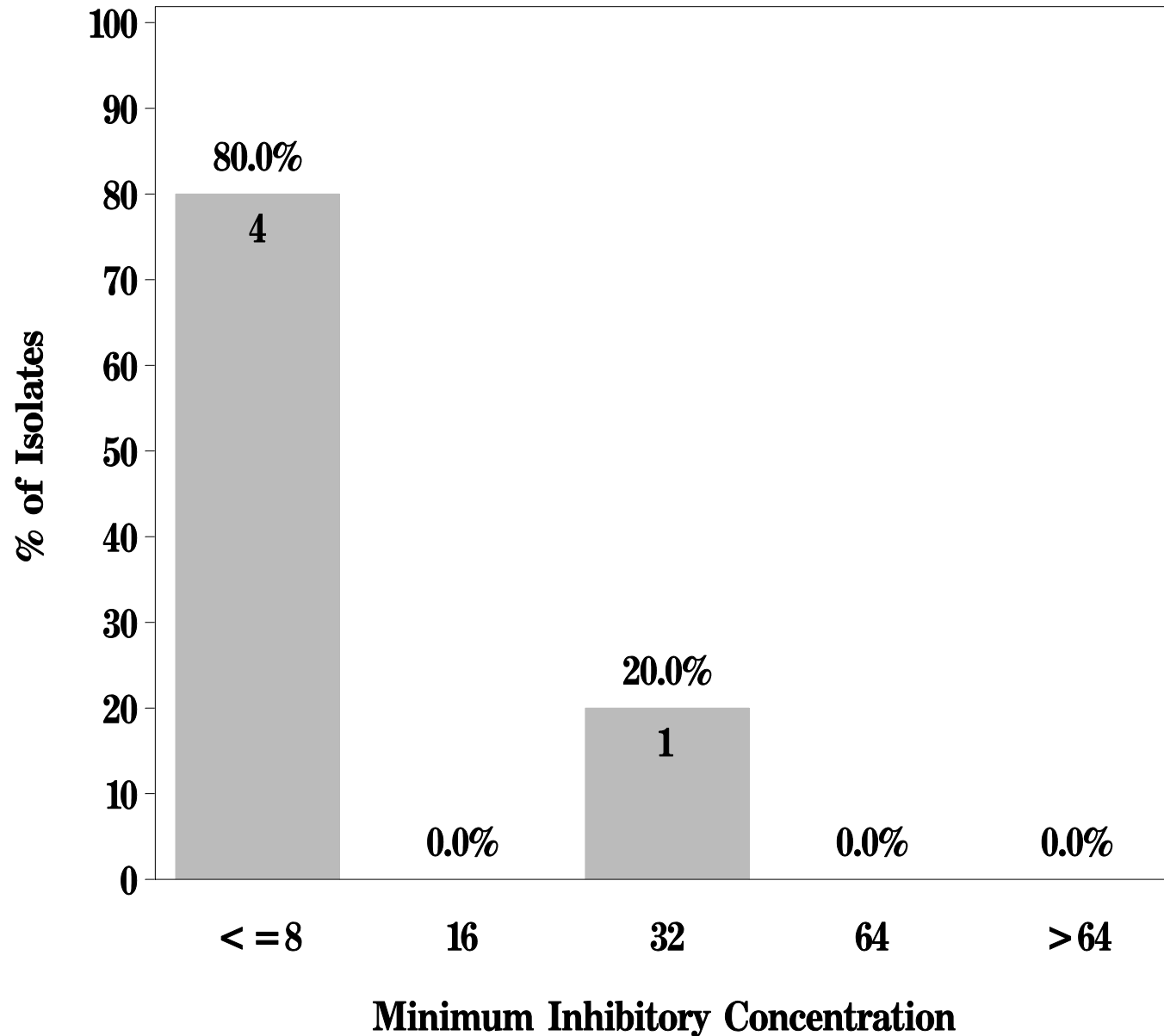
**Breakpoints: Susceptible  $\leq 16 \mu\text{g/mL}$  Resistant  $\geq 64 \mu\text{g/mL}$**



# NARMS

**Figure 7k: Minimum Inhibitory Concentration of Kanamycin for *Salmonella* in Pork Chop (N=5 Isolates)**

**Breakpoints: Susceptible  $\leq 16 \mu\text{g/mL}$  Resistant  $\geq 64 \mu\text{g/mL}$**

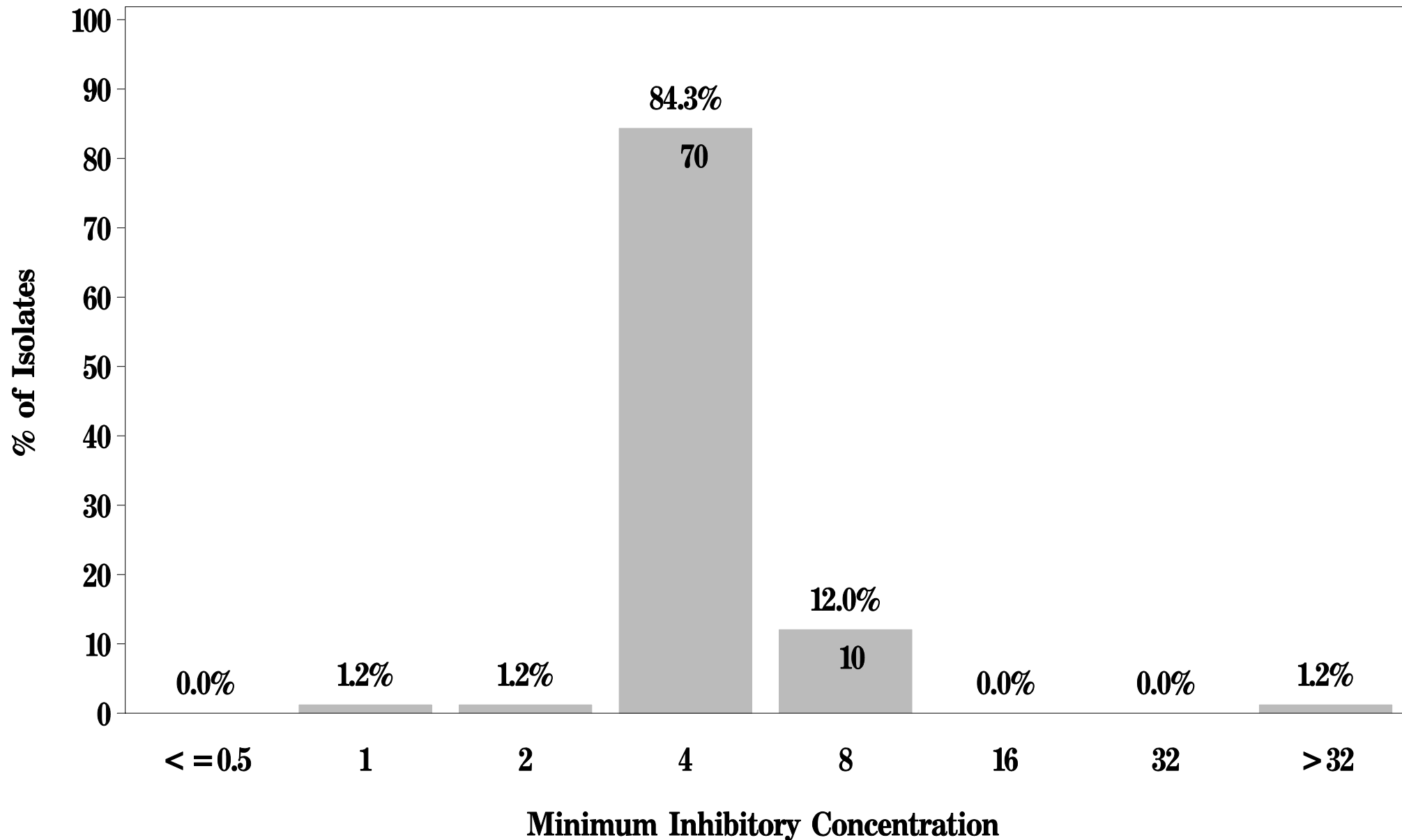




# NARMS

**Figure 7l: Minimum Inhibitory Concentration of Nalidixic acid for *Salmonella* in Chicken Breast (N=83 Isolates)**

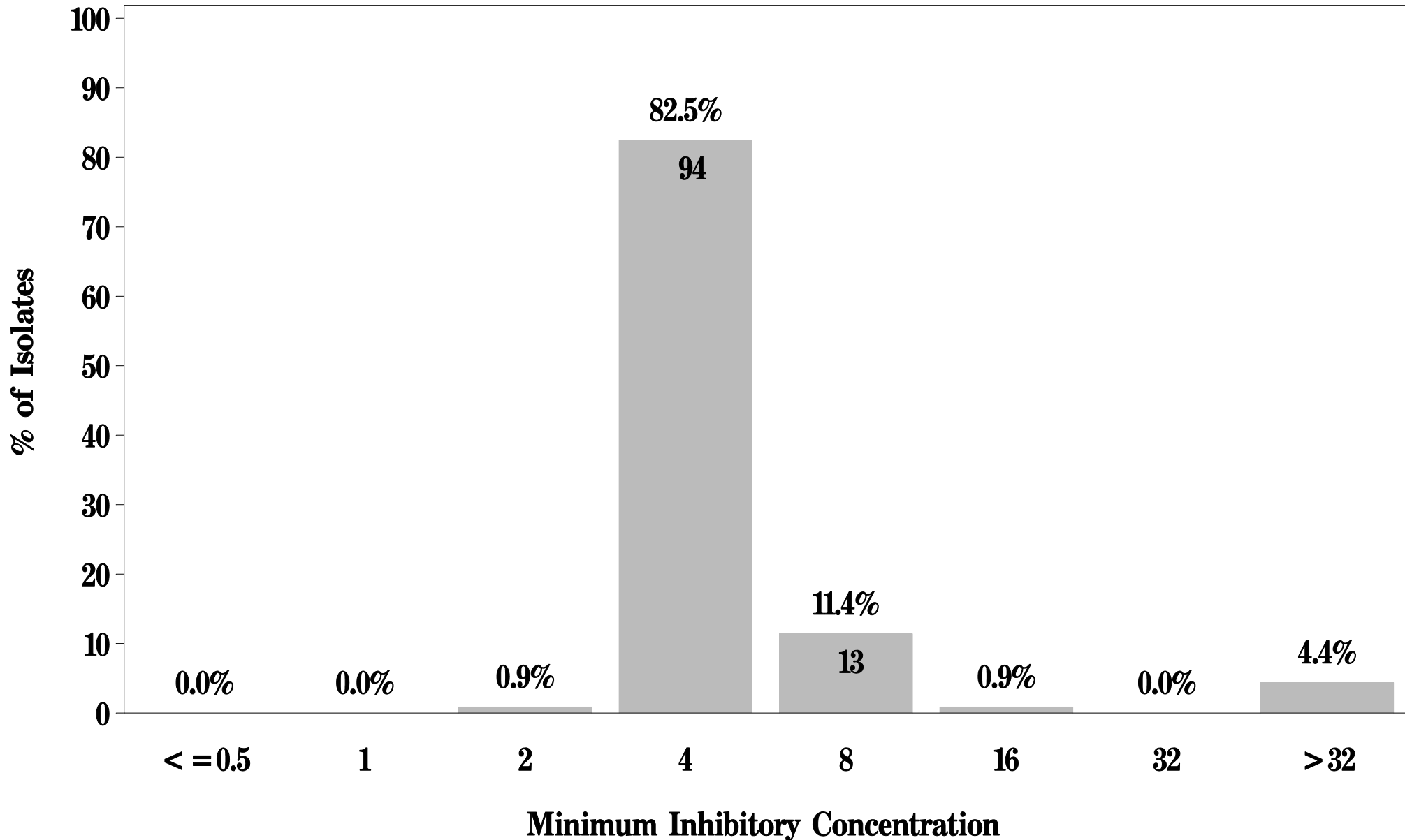
**Breakpoints: Susceptible  $\leq 16 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 7l: Minimum Inhibitory Concentration of Nalidixic acid for *Salmonella* in Ground Turkey (N=114 Isolates)**

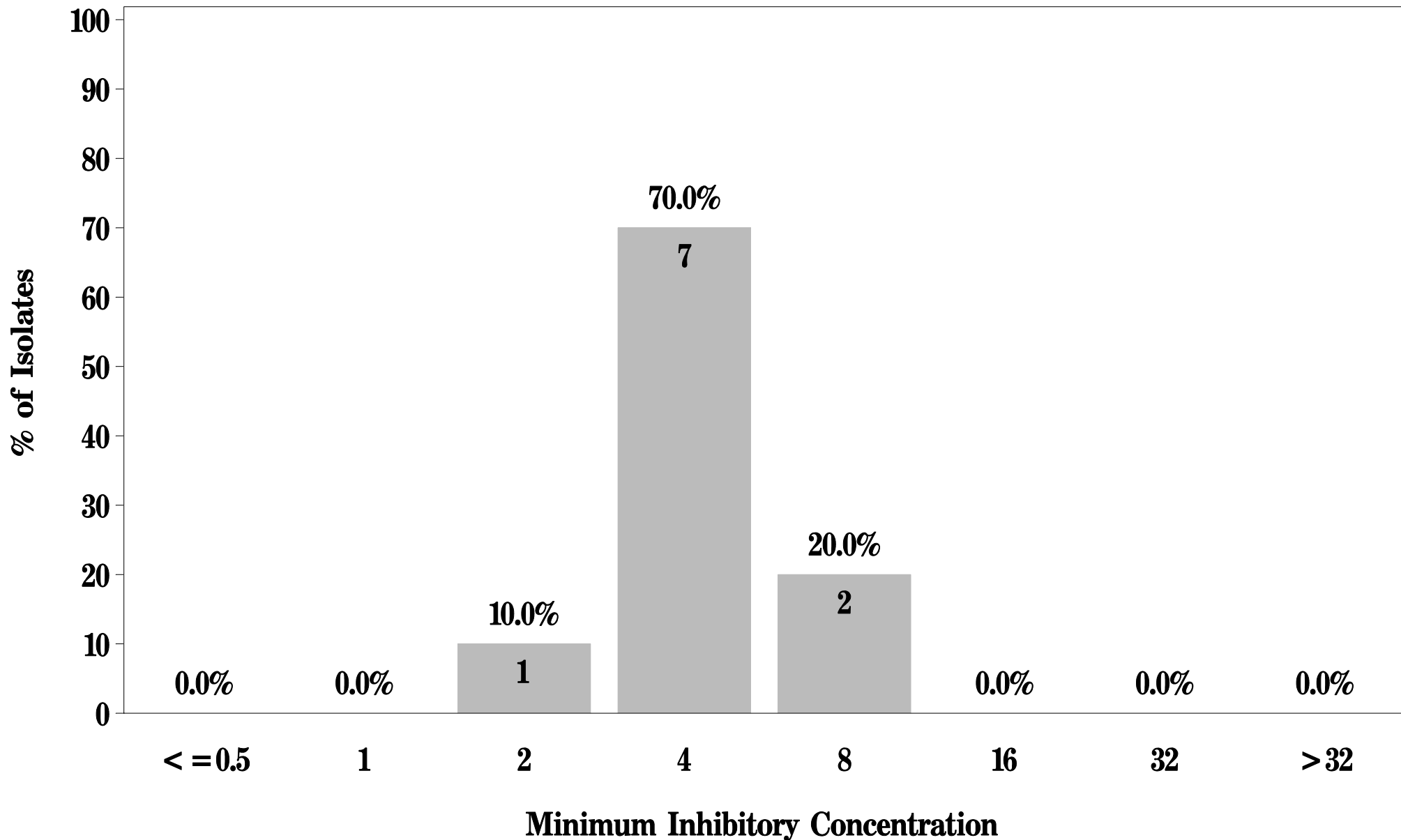
**Breakpoints: Susceptible  $\leq 16 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 7l: Minimum Inhibitory Concentration of Nalidixic acid for *Salmonella* in Ground Beef (N=10 Isolates)**

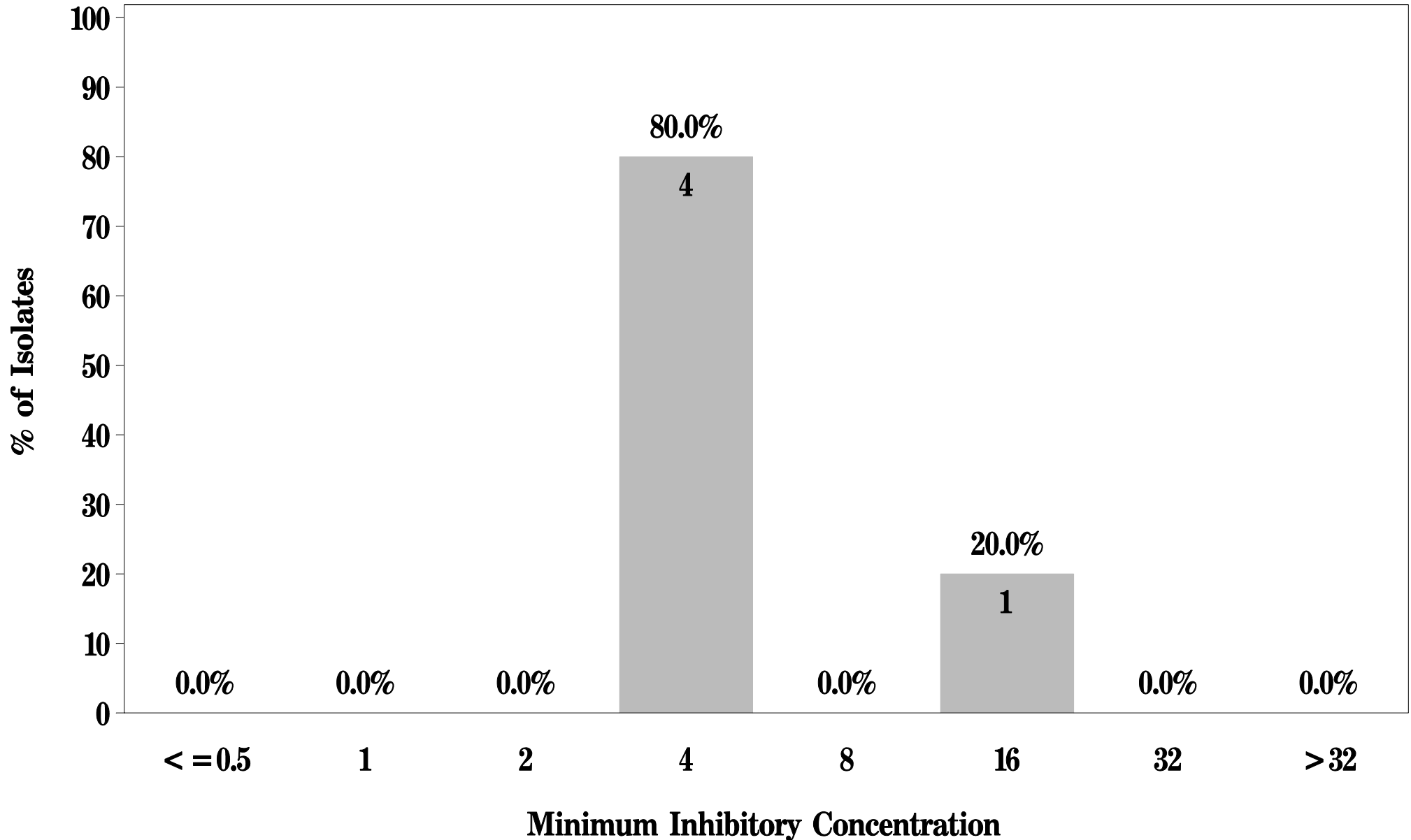
**Breakpoints: Susceptible  $\leq 16 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 7l: Minimum Inhibitory Concentration of Nalidixic acid for *Salmonella* in Pork Chop (N=5 Isolates)**

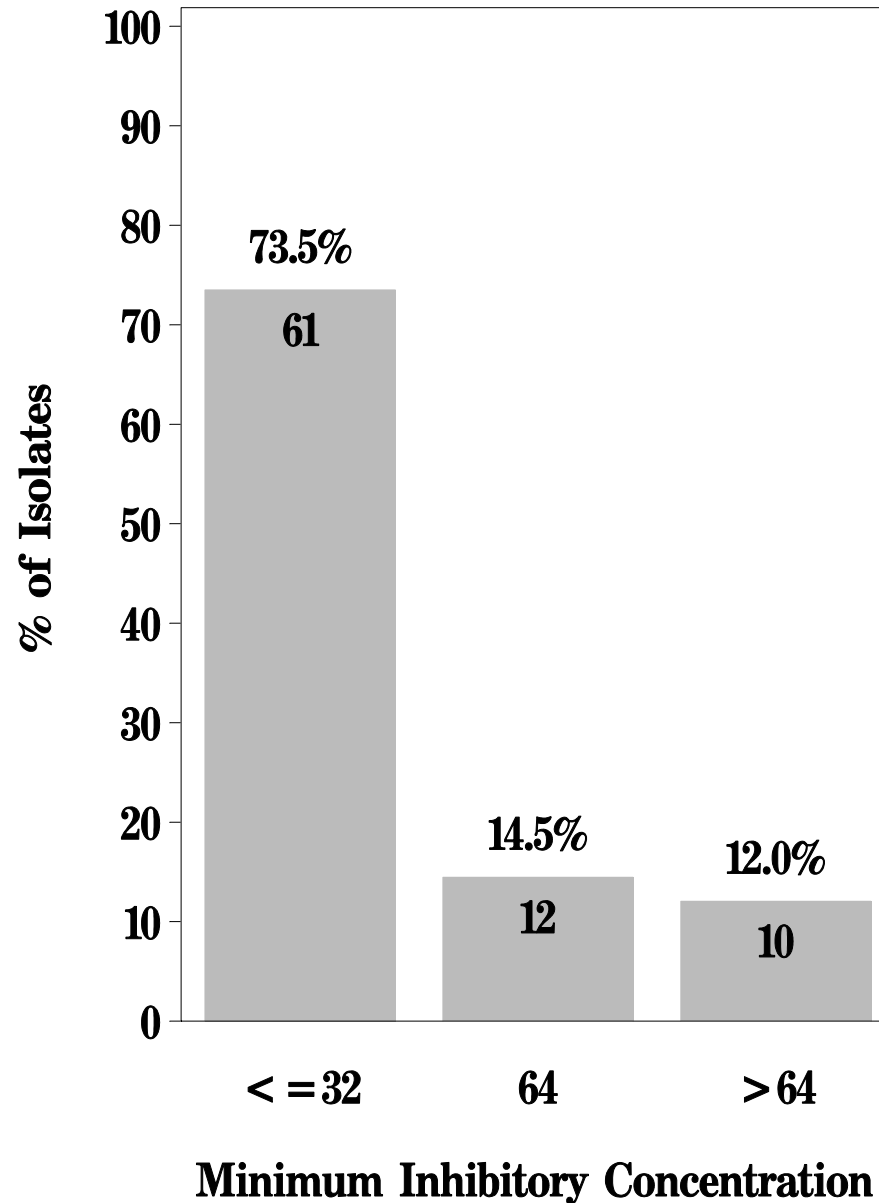
**Breakpoints: Susceptible  $\leq 16 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 7m: Minimum Inhibitory Concentration of Streptomycin for *Salmonella* in Chicken Breast (N=83 Isolates)**

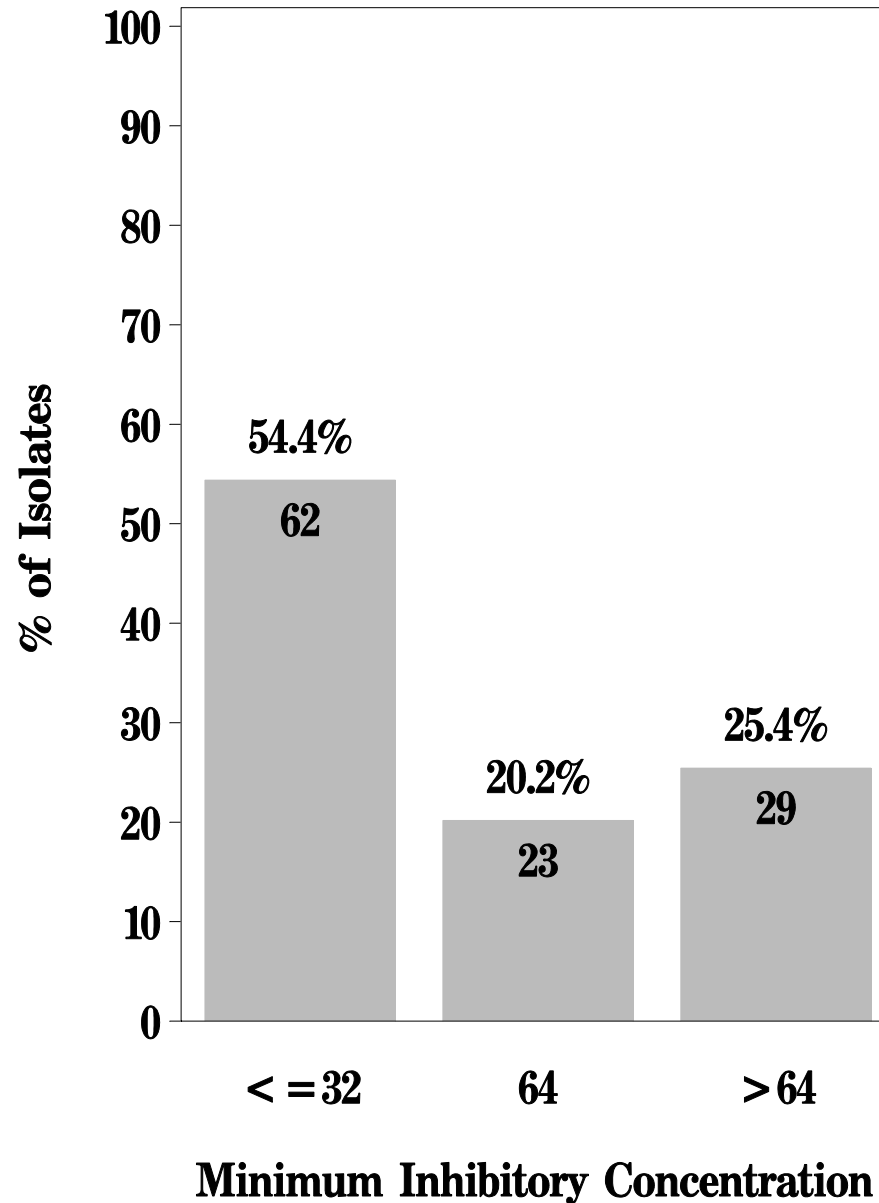
**Breakpoints: Susceptible  $\leq 32 \mu\text{g/mL}$  Resistant  $\geq 64 \mu\text{g/mL}$**



# NARMS

**Figure 7m: Minimum Inhibitory Concentration of Streptomycin for *Salmonella* in Ground Turkey (N=114 Isolates)**

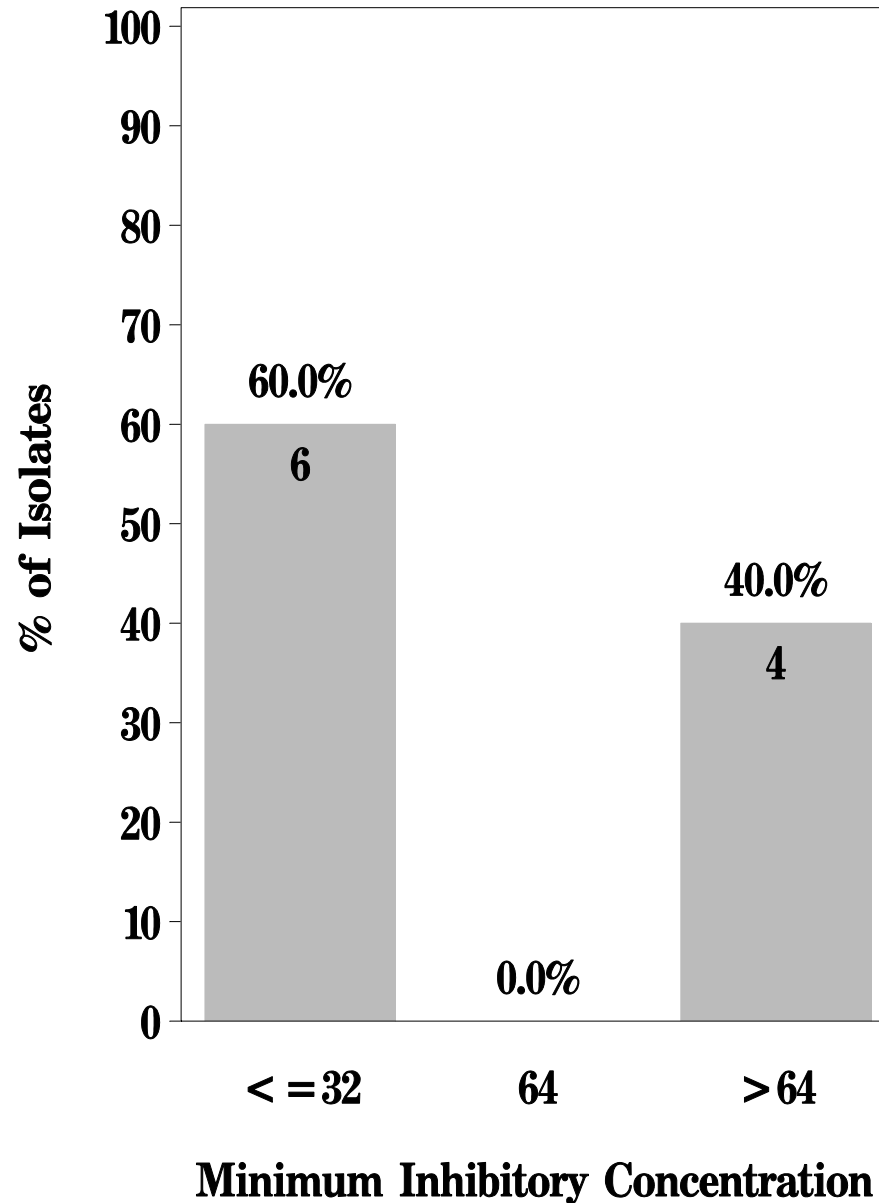
**Breakpoints: Susceptible  $\leq 32 \mu\text{g/mL}$  Resistant  $\geq 64 \mu\text{g/mL}$**



# NARMS

**Figure 7m: Minimum Inhibitory Concentration of Streptomycin for *Salmonella* in Ground Beef (N=10 Isolates)**

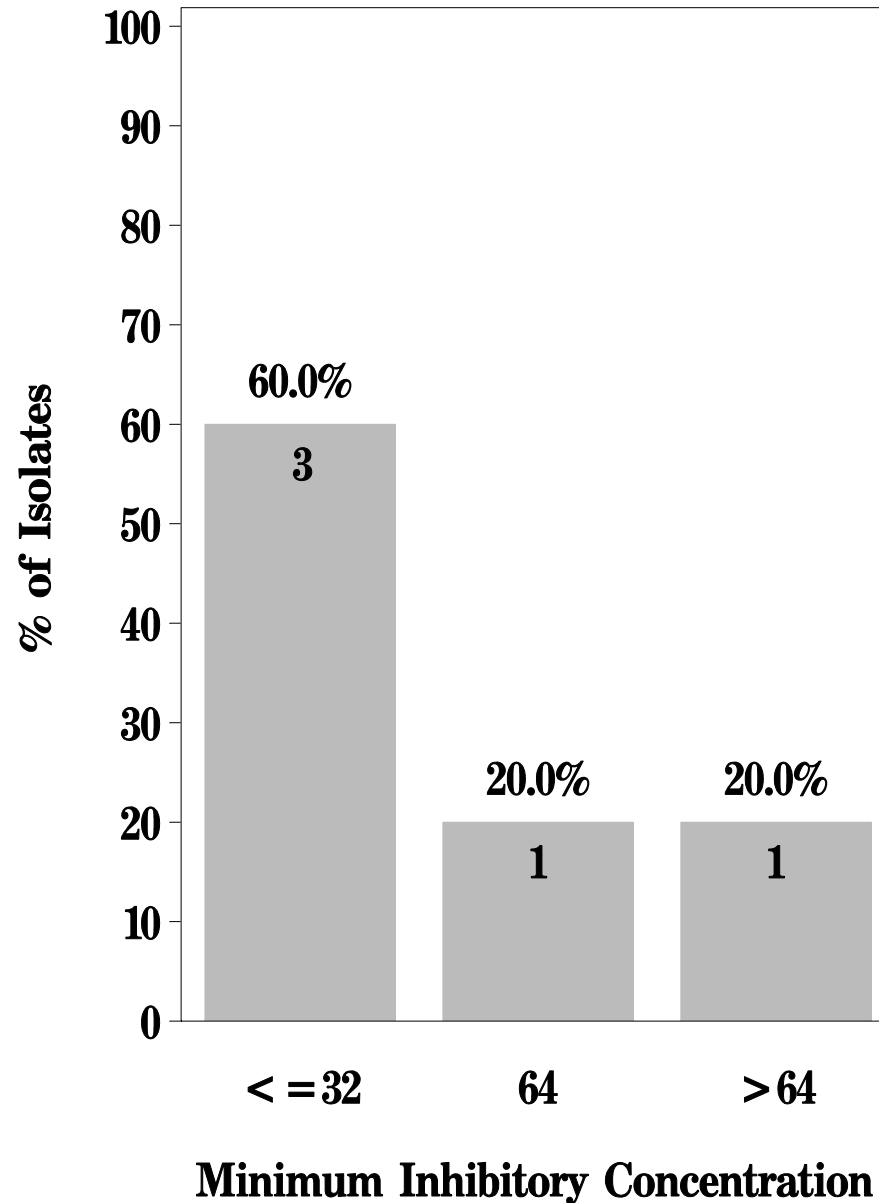
**Breakpoints: Susceptible  $\leq 32$   $\mu\text{g/mL}$  Resistant  $\geq 64$   $\mu\text{g/mL}$**



# NARMS

**Figure 7m: Minimum Inhibitory Concentration of Streptomycin for *Salmonella* in Pork Chop (N=5 Isolates)**

**Breakpoints: Susceptible  $\leq 32 \mu\text{g/mL}$  Resistant  $\geq 64 \mu\text{g/mL}$**

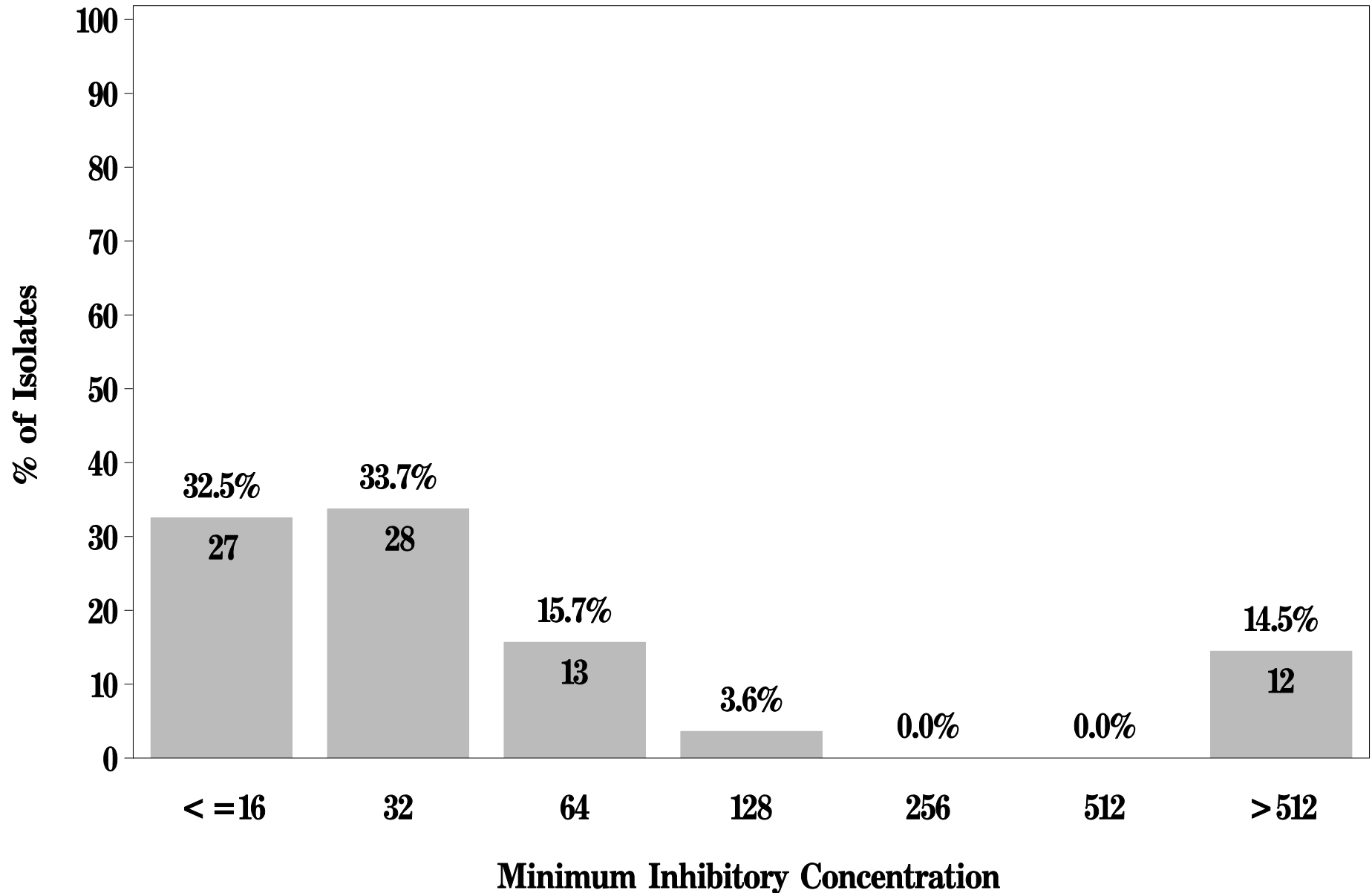




# NARMS

Figure 7n: Minimum Inhibitory Concentration of Sulfamethoxazole for *Salmonella* in Chicken Breast (N=83 Isolates)

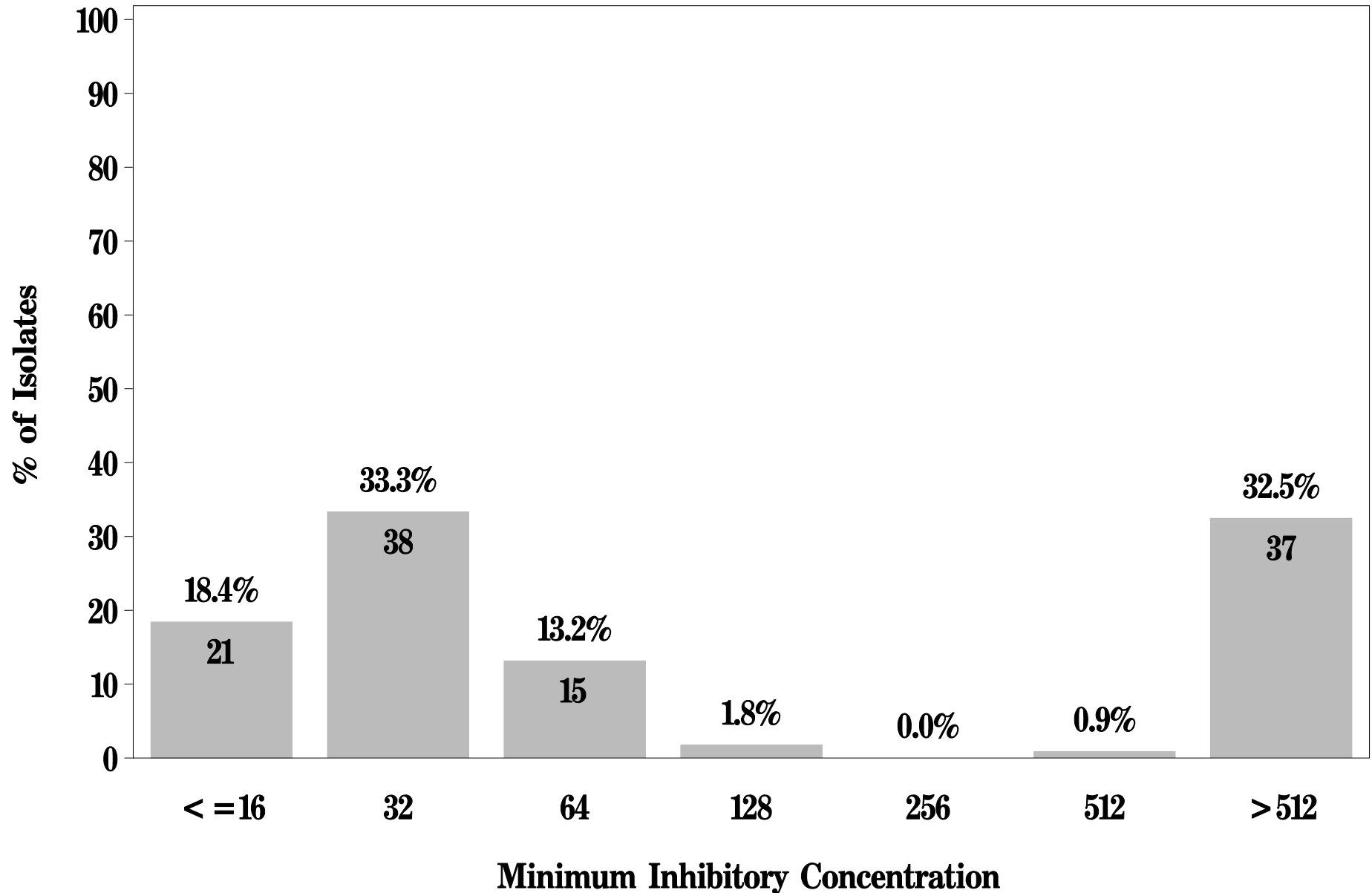
Breakpoints: Susceptible  $\leq 256 \mu\text{g/mL}$  Resistant  $\geq 512 \mu\text{g/mL}$



# NARMS

Figure 7n: Minimum Inhibitory Concentration of Sulfamethoxazole for *Salmonella* in Ground Turkey (N=114 Isolates)

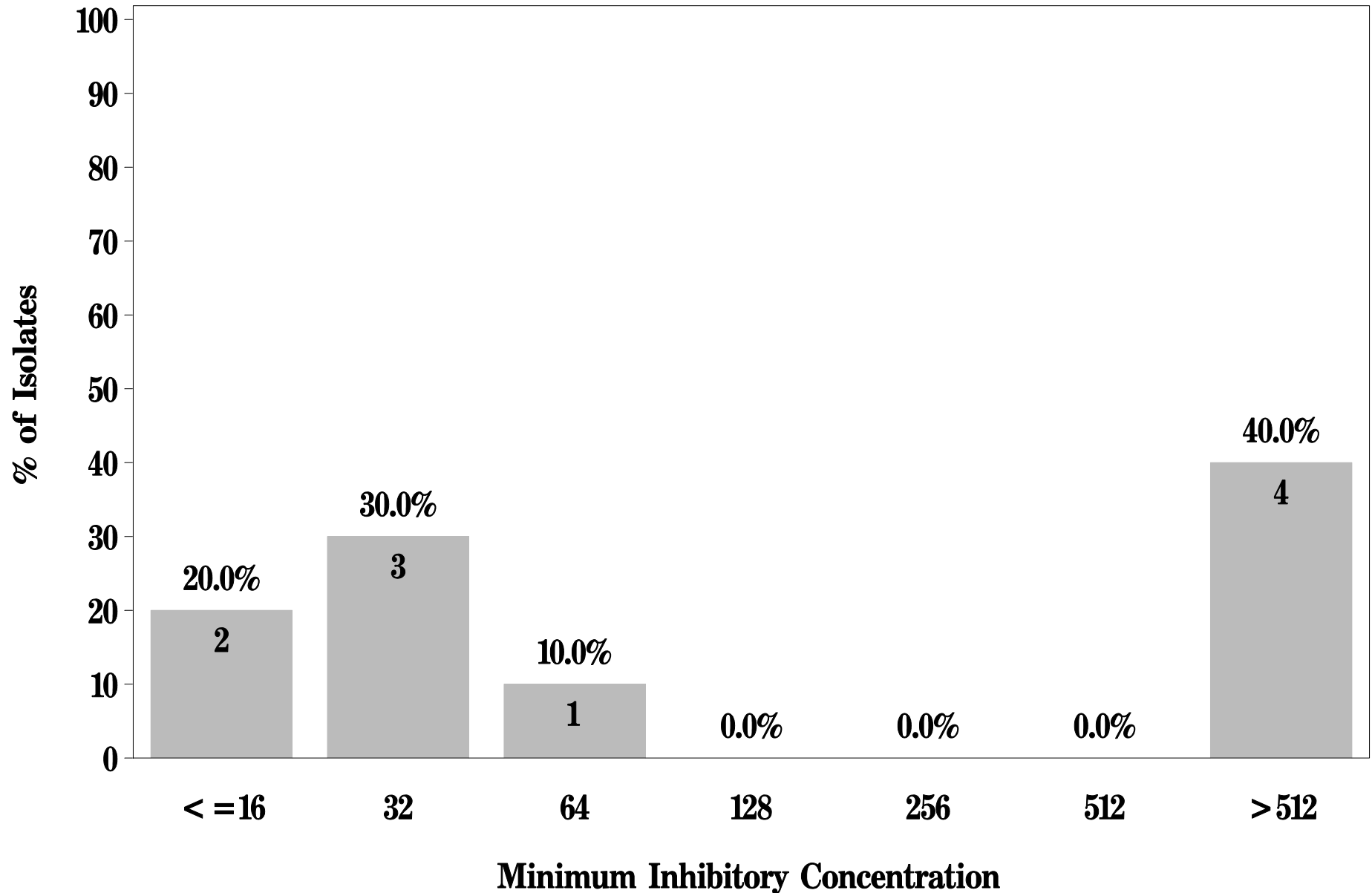
Breakpoints: Susceptible  $\leq 256 \mu\text{g/mL}$  Resistant  $\geq 512 \mu\text{g/mL}$



# NARMS

Figure 7n: Minimum Inhibitory Concentration of Sulfamethoxazole for *Salmonella* in Ground Beef (N=10 Isolates)

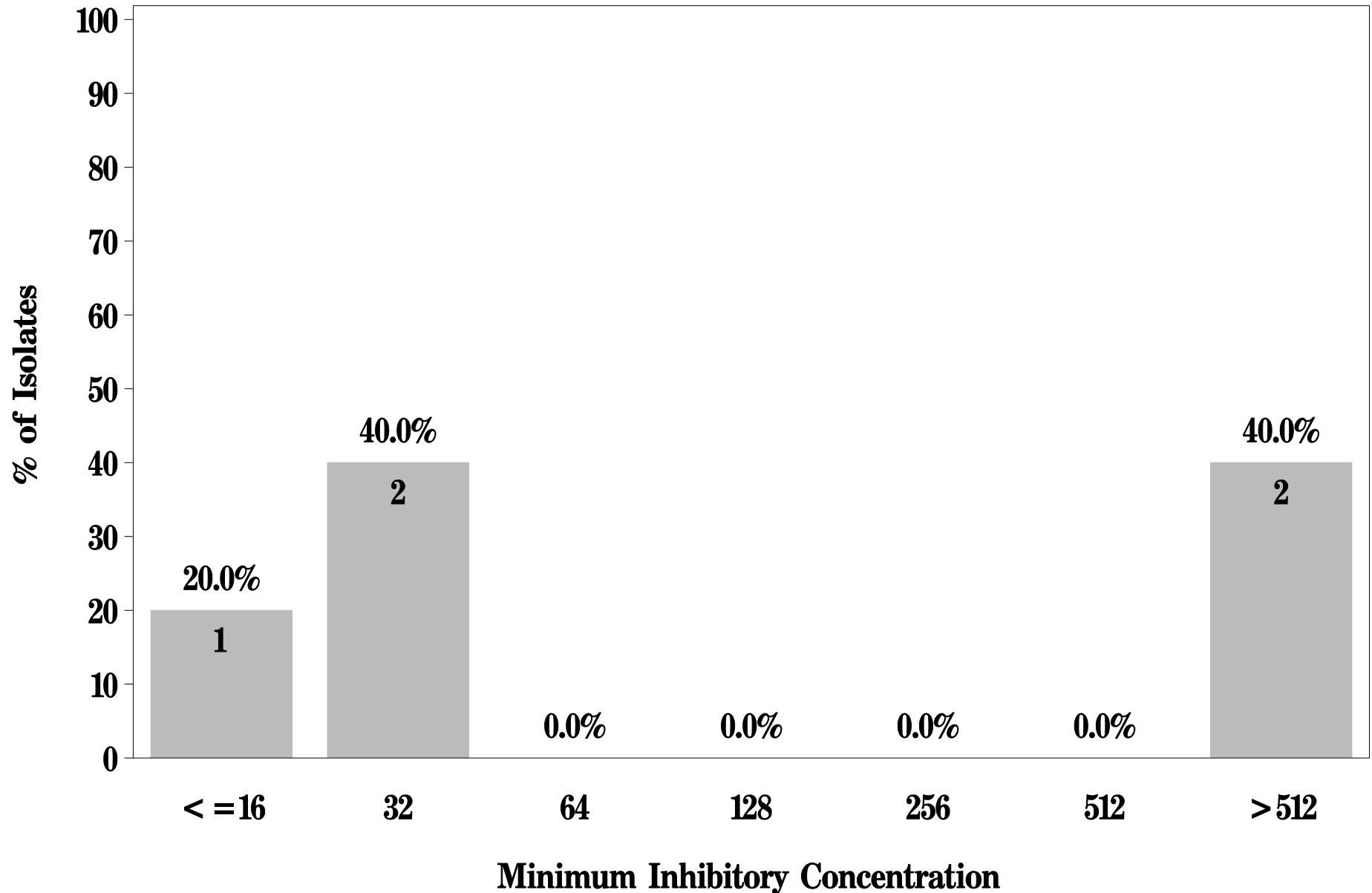
Breakpoints: Susceptible  $\leq 256 \mu\text{g/mL}$  Resistant  $\geq 512 \mu\text{g/mL}$



# NARMS

Figure 7n: Minimum Inhibitory Concentration of Sulfamethoxazole for *Salmonella* in Pork Chop (N=5 Isolates)

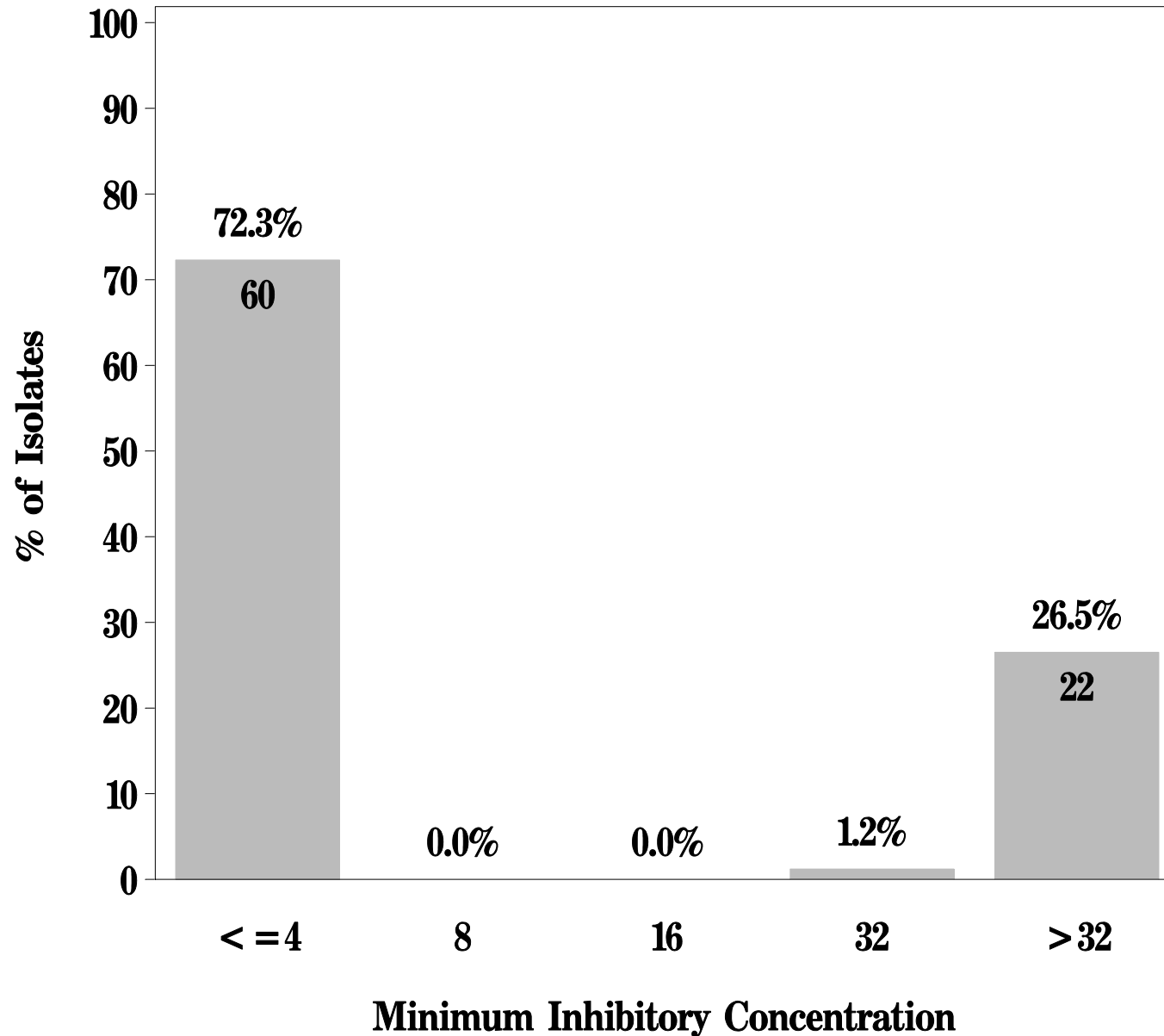
Breakpoints: Susceptible  $\leq 256 \mu\text{g/mL}$  Resistant  $\geq 512 \mu\text{g/mL}$



# NARMS

**Figure 7o: Minimum Inhibitory Concentration of Tetracycline for *Salmonella* in Chicken Breast (N=83 Isolates)**

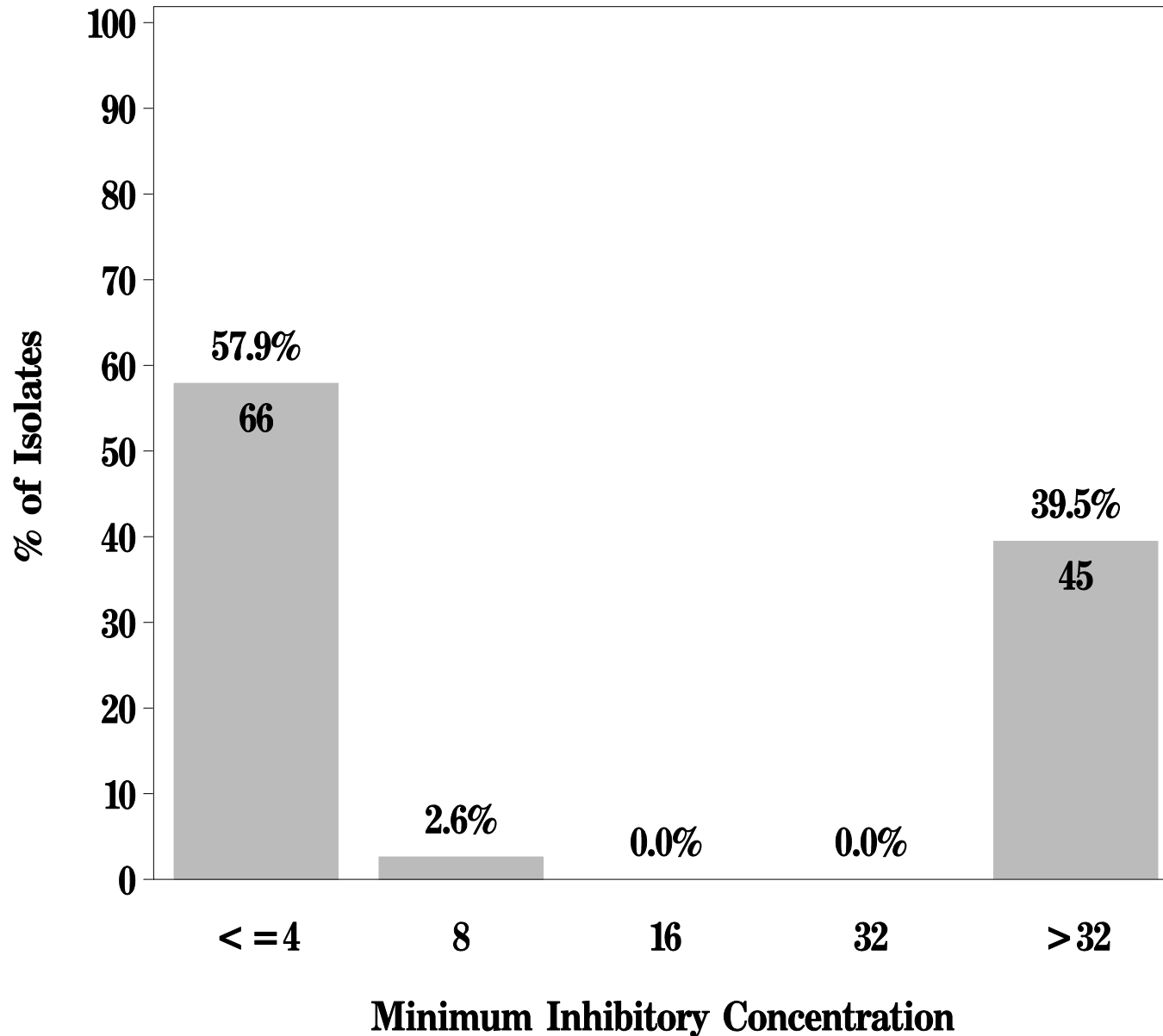
**Breakpoints: Susceptible  $\leq 4 \mu\text{g/mL}$  Resistant  $\geq 16 \mu\text{g/mL}$**



# NARMS

**Figure 7o: Minimum Inhibitory Concentration of Tetracycline for *Salmonella* in Ground Turkey (N=114 Isolates)**

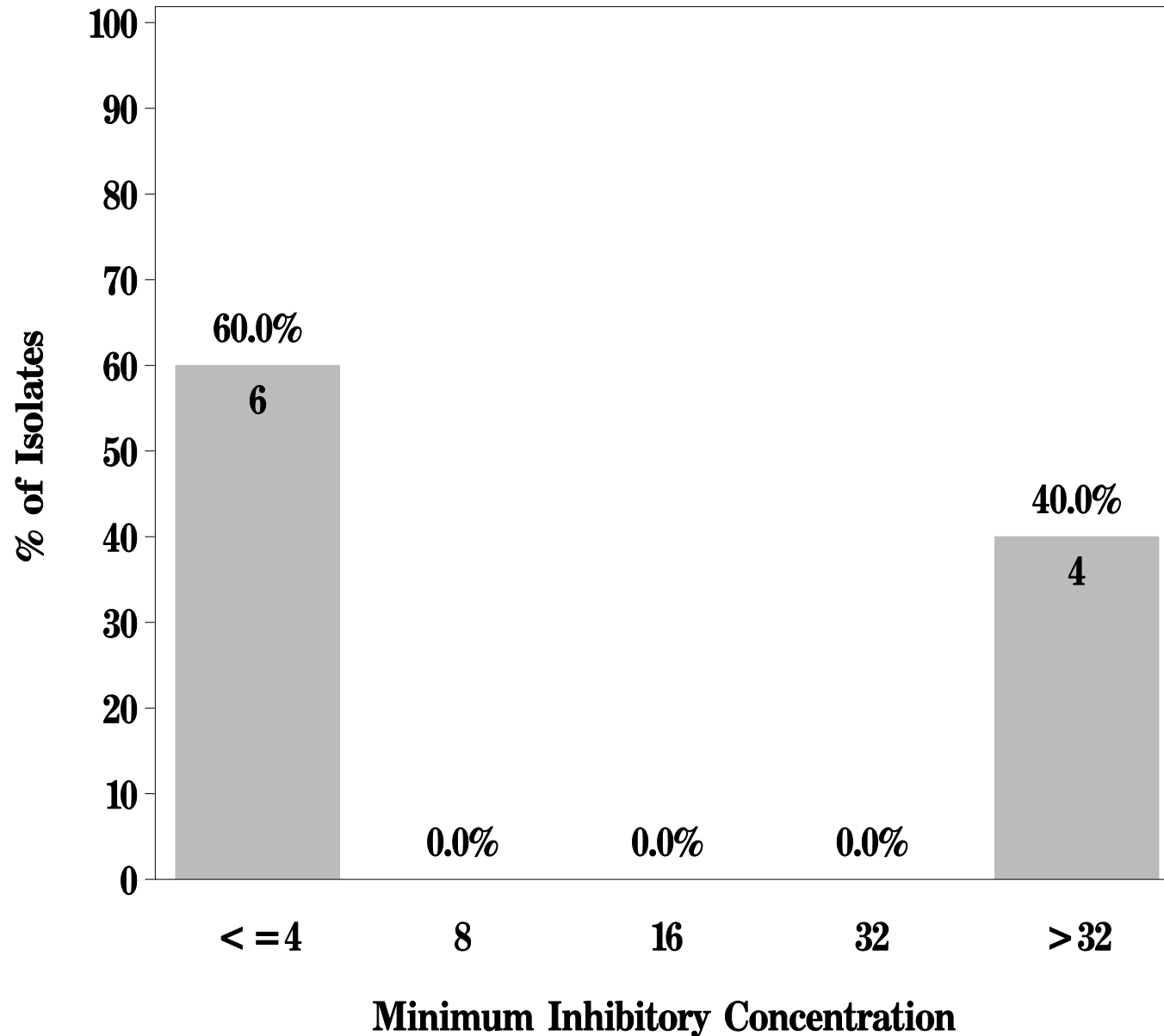
**Breakpoints: Susceptible  $\leq 4 \mu\text{g/mL}$  Resistant  $\geq 16 \mu\text{g/mL}$**



# NARMS

**Figure 7o: Minimum Inhibitory Concentration of Tetracycline for *Salmonella* in Ground Beef (N=10 Isolates)**

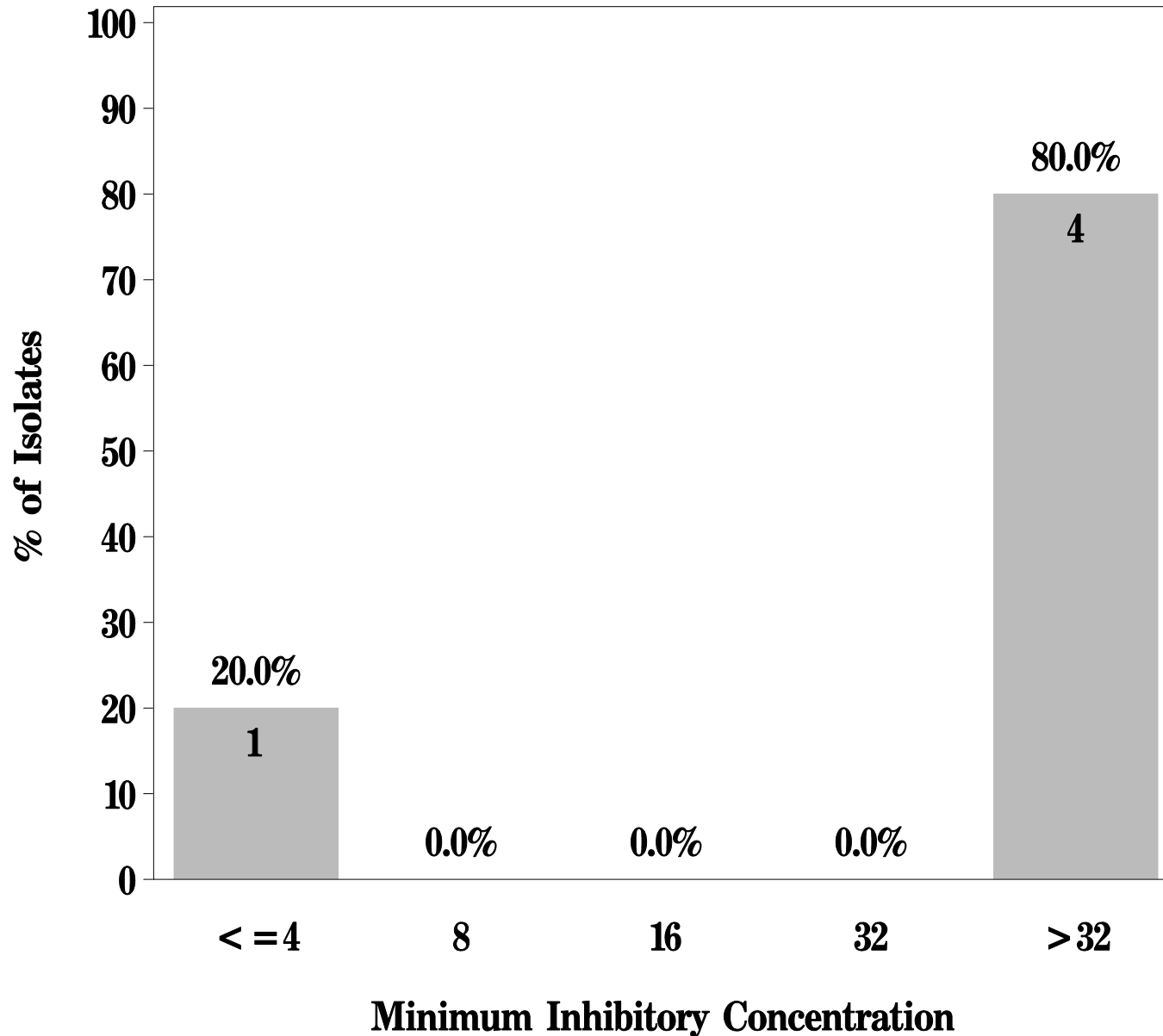
**Breakpoints: Susceptible  $\leq 4 \mu\text{g/mL}$  Resistant  $\geq 16 \mu\text{g/mL}$**



# NARMS

**Figure 7o: Minimum Inhibitory Concentration of Tetracycline for *Salmonella* in Pork Chop (N=5 Isolates)**

**Breakpoints: Susceptible  $\leq 4 \mu\text{g/mL}$  Resistant  $\geq 16 \mu\text{g/mL}$**

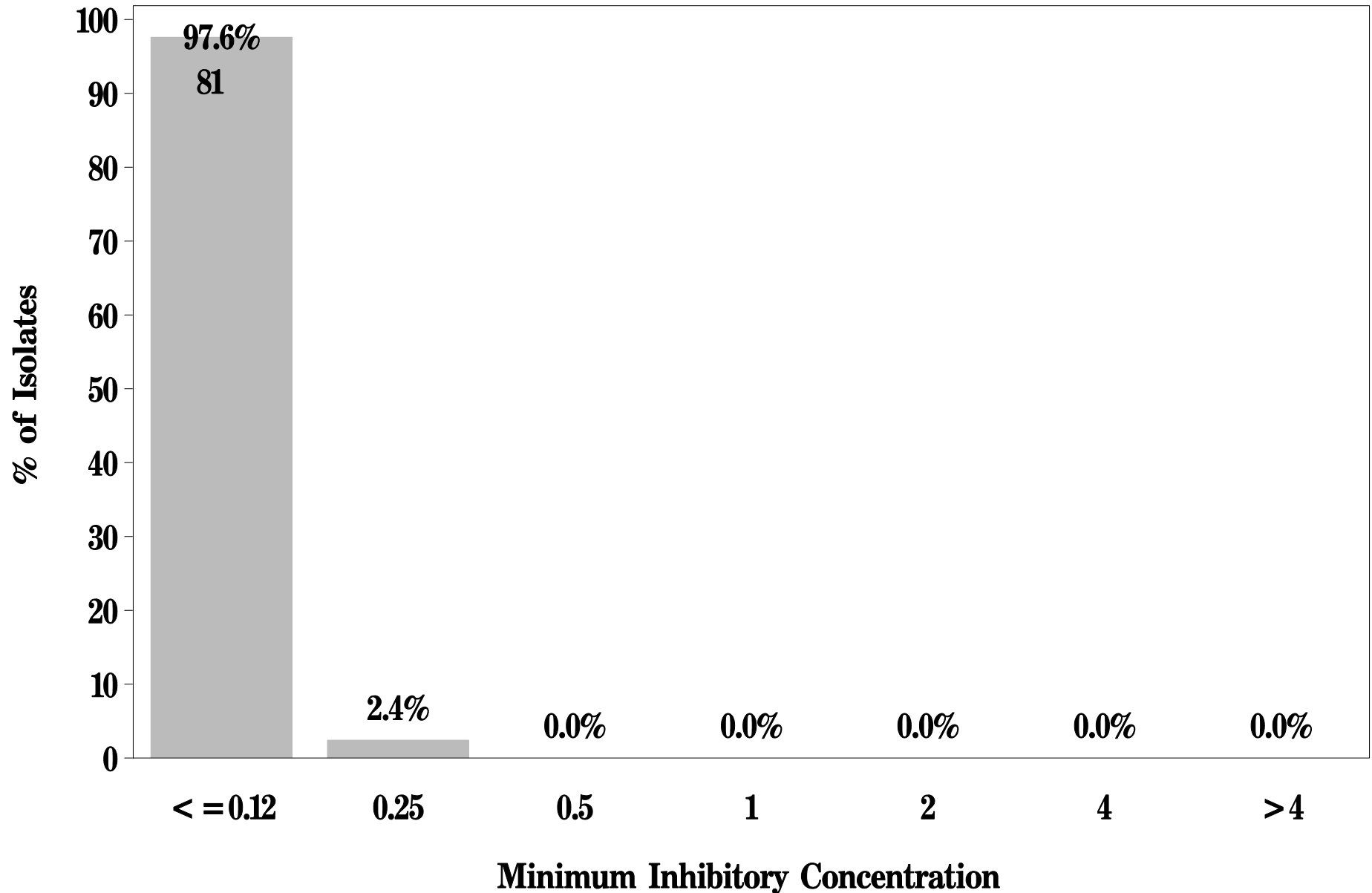




# NARMS

**Figure 7p: Minimum Inhibitory Concentration of Trimethoprim/sulfamethoxazole for *Salmonella* in Chicken Breast (N=83 Isolates)**

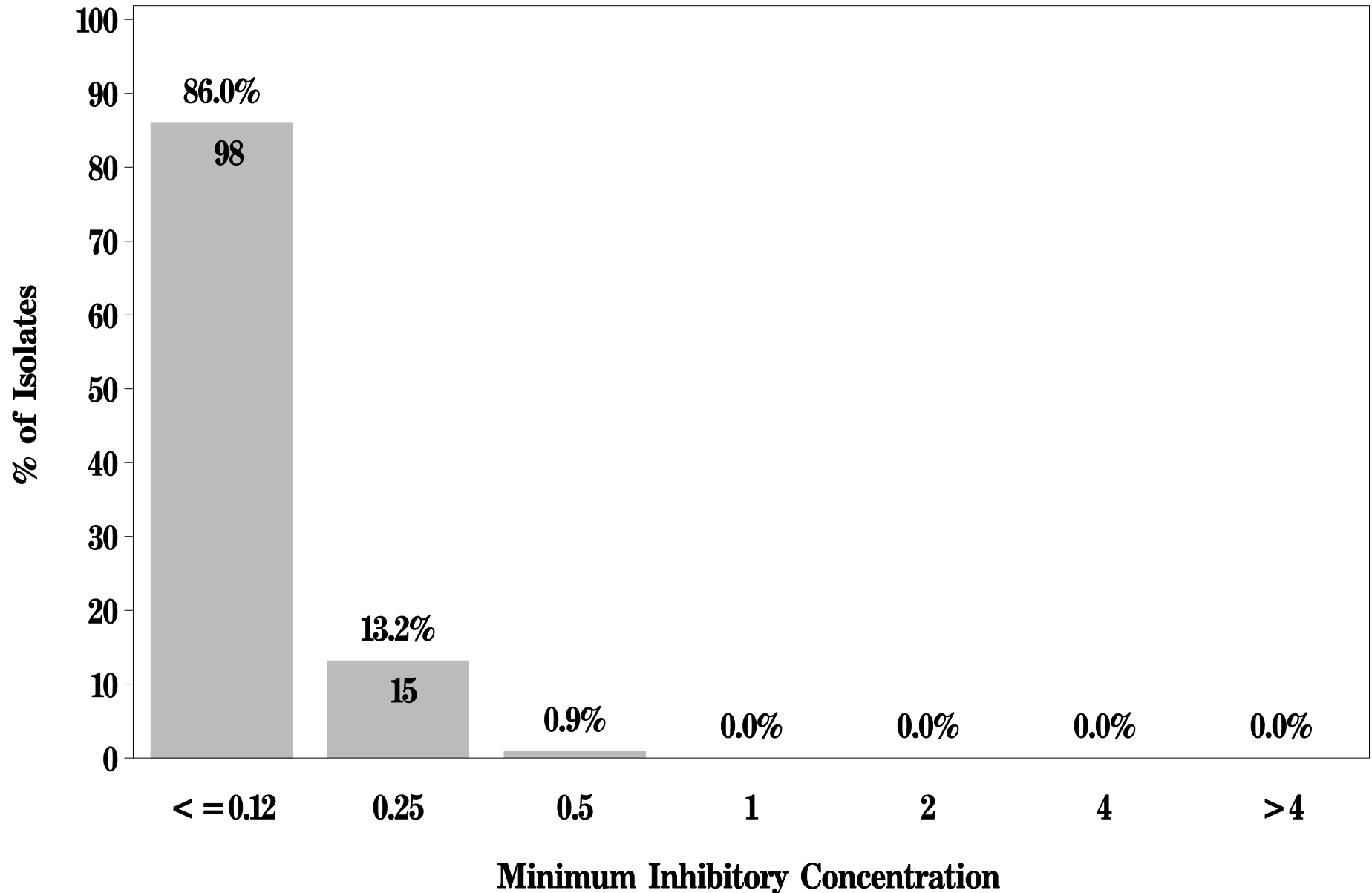
**Breakpoints: Susceptible  $\leq 2 \mu\text{g/mL}$  Resistant  $\geq 4 \mu\text{g/mL}$**



# NARMS

**Figure 7p: Minimum Inhibitory Concentration of Trimethoprim/sulfamethoxazole for *Salmonella* in Ground Turkey (N=114 Isolates)**

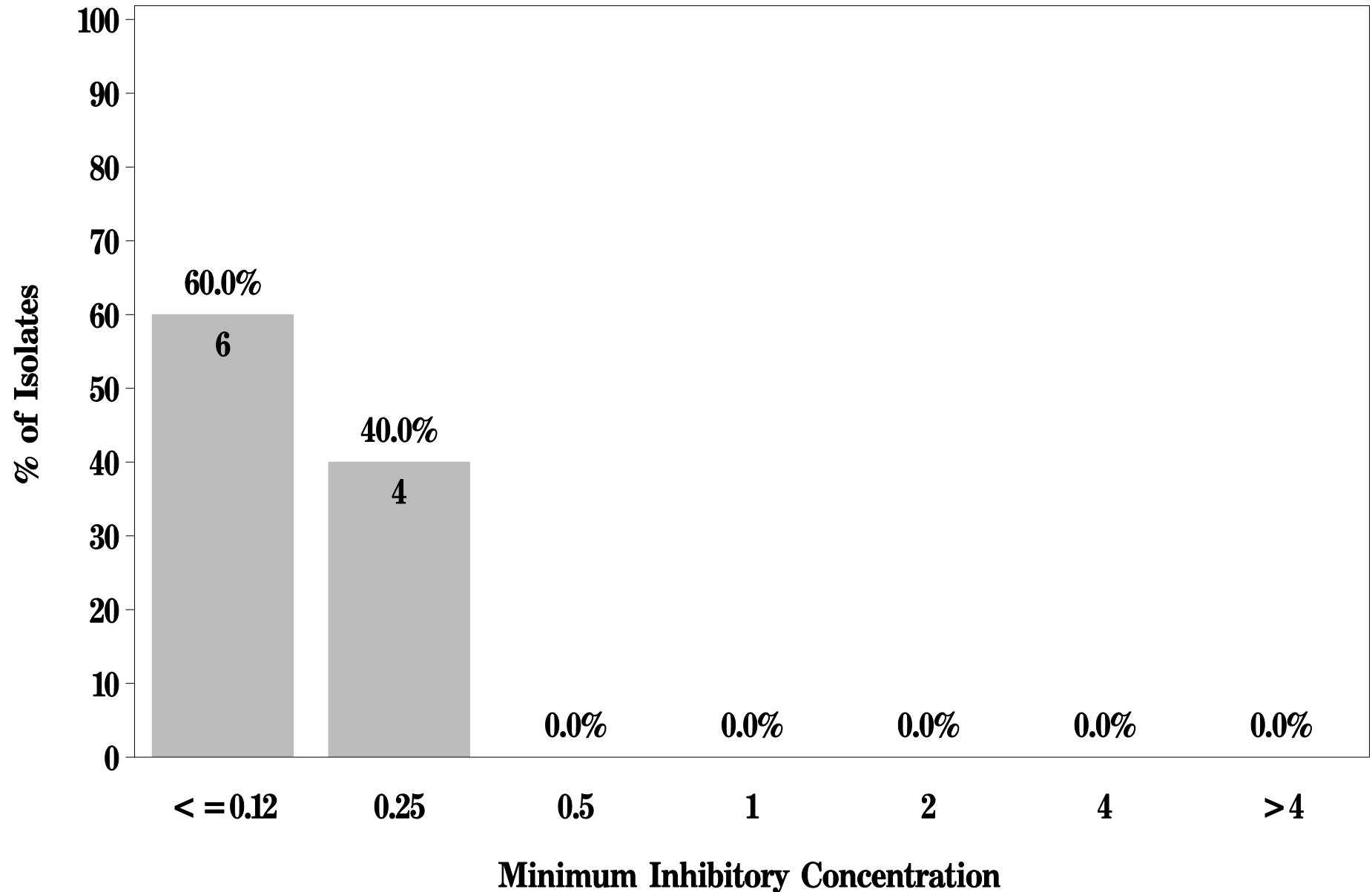
**Breakpoints: Susceptible  $\leq 2 \mu\text{g/mL}$  Resistant  $\geq 4 \mu\text{g/mL}$**



# NARMS

**Figure 7p: Minimum Inhibitory Concentration of Trimethoprim/sulfamethoxazole for *Salmonella* in Ground Beef (N=10 Isolates)**

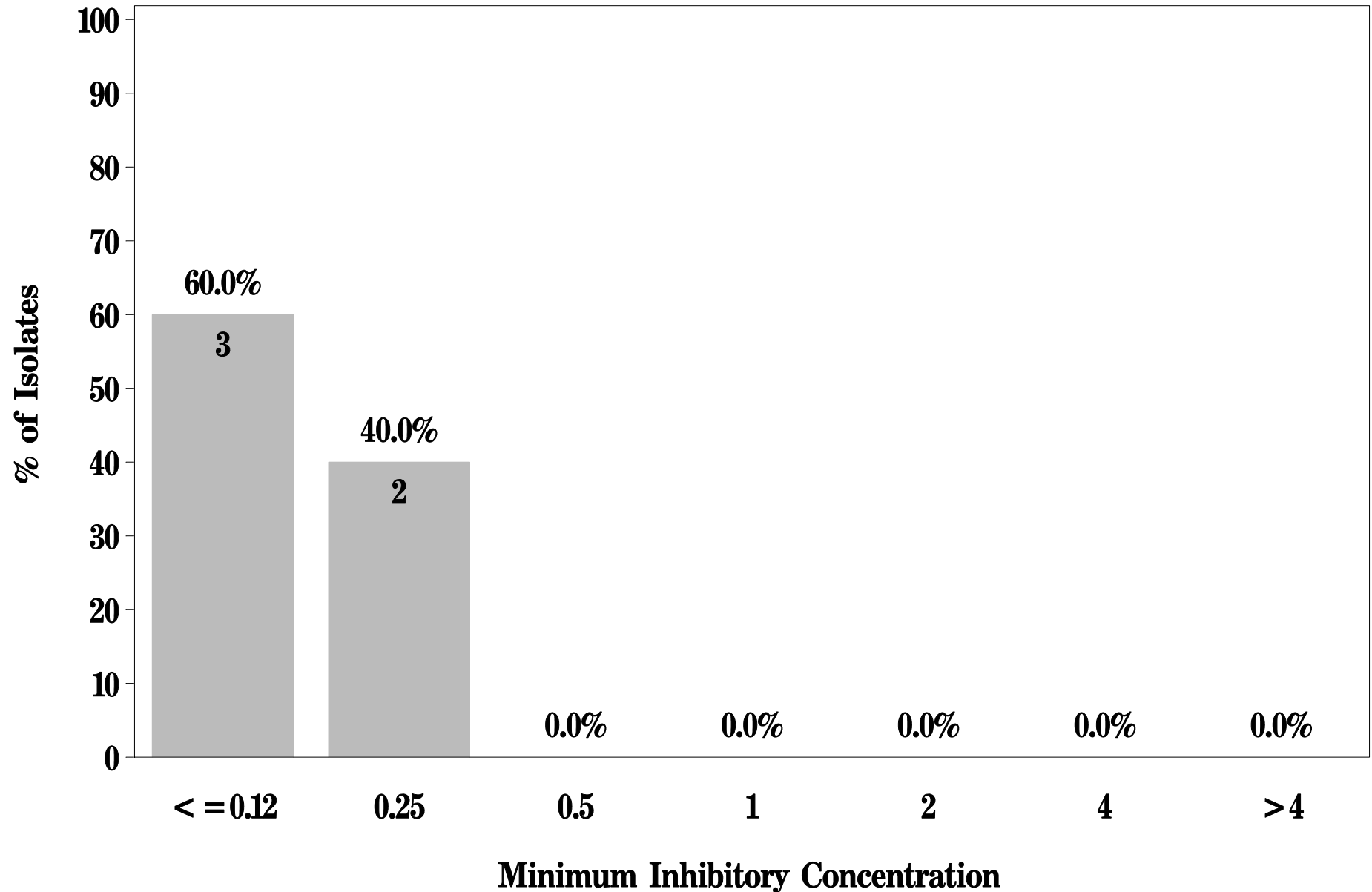
**Breakpoints: Susceptible  $\leq 2 \mu\text{g/mL}$  Resistant  $\geq 4 \mu\text{g/mL}$**



# NARMS

**Figure 7p: Minimum Inhibitory Concentration of Trimethoprim/sulfamethoxazole for *Salmonella* in Pork Chop (N=5 Isolates)**

**Breakpoints: Susceptible  $\leq 2 \mu\text{g/mL}$  Resistant  $\geq 4 \mu\text{g/mL}$**



**Table 11. Antimicrobial Resistance\* among *Salmonella* Isolates by Serotype, 2003**

Serotype	Antimicrobial Agent															
	STR	TET	AMP	CEP	SMX	AMC	KAN	GEN	FOX	TIO	CHL	NAL	AXO	AMI	CIP	COT
Heidelberg (n=48)	29.2%	29.2%	12.5%	12.5%	14.6%	8.3%	22.9%	14.6%	2.1%	2.1%	- <sup>†</sup>	-	-	-	-	-
Saintpaul (n=26)	61.5%	19.2%	65.4%	65.4%	69.2%	26.9%	53.8%	42.3%	-	-	-	19.2%	-	-	-	-
Typhimurium <sup>‡</sup> (n=26)	23.1%	34.6%	73.1%	65.4%	34.6%	61.5%	19.2%	-	61.5%	61.5%	15.4%	3.8%	-	-	-	-
Kentucky (n=24)	62.5%	58.3%	20.8%	20.8%	8.3%	20.8%	-	8.3%	20.8%	20.8%	-	-	-	-	-	-
Hadar (n=13)	84.6%	100.0%	30.8%	23.1%	7.7%	-	7.7%	7.7%	-	-	-	-	-	-	-	-
Reading (n=13)	7.7%	23.1%	7.7%	7.7%	15.4%	-	-	15.4%	-	-	-	-	-	-	-	-
Mbandaka (n=7)	-	28.6%	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Agona (n=6)	33.3%	100.0%	33.3%	33.3%	100.0%	16.7%	-	33.3%	16.7%	16.7%	-	-	-	-	-	-
Enteritidis (n=6)	-	-	33.3%	33.3%	-	16.7%	-	-	16.7%	16.7%	-	-	-	-	-	-
Montevideo (n=5)	60.0%	-	-	-	20.0%	-	40.0%	20.0%	-	-	-	-	-	-	-	-
Senftenberg (n=5)	40.0%	-	60.0%	60.0%	-	-	40.0%	20.0%	-	-	-	-	-	-	-	-
Haardt (n=4)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Newport (n=4)	75.0%	50.0%	50.0%	50.0%	75.0%	50.0%	-	25.0%	50.0%	50.0%	50.0%	-	-	-	-	-
Brandenburg (n=3)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Dublin (n=3)	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	-	-	100.0%	100.0%	100.0%	-	33.3%	-	-	-
Schwarzengrund (n=3)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Bredeney (n=2)	100.0%	-	100.0%	100.0%	100.0%	-	-	100.0%	-	-	-	-	-	-	-	-
I 4, 5, 12, : i :- (n=2)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
IIIa:18:z4, z32: (n=2)	-	50.0%	-	-	-	-	-	-	-	-	-	-	-	-	-	-
IIIa:18:z4, z23 :- (n=2)	100.0%	50.0%	50.0%	-	100.0%	-	-	50.0%	-	-	-	-	-	-	-	-
Johannesburg (n=1)	-	100.0%	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Anatum (n=1)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Chester (n=1)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
I 4, 12 : r :- (n=1)	-	100.0%	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Infantis (n=1)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Muenchen (n=1)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Sandiego (n=1)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
<b>Total % R (N=212)</b>	<b>37.7%</b>	<b>35.8%</b>	<b>31.6%</b>	<b>29.7%</b>	<b>26.4%</b>	<b>18.4%</b>	<b>16.5%</b>	<b>14.6%</b>	<b>13.7%</b>	<b>13.7%</b>	<b>4.2%</b>	<b>2.8%</b>	<b>0.5%</b>	<b>0.0%</b>	<b>0.0%</b>	<b>0.0%</b>

\* Where % Resistance = (# isolates per serotype resistant to antimicrobial) / (total # isolates per serotype).

<sup>†</sup> Dashes indicates 0.0% resistance to antimicrobial.

<sup>‡</sup> Includes Typhimurium var. Copenhagen.

**Table 12. Antimicrobial Resistance\* among *Salmonella* by Meat Type in Overall Top 6 Serotypes, 2003**

Meat Type	Serotype	Antimicrobial Agent															
		STR	TET	AMP	CEP	SMX	AMC	KAN	GEN	FOX	TIO	CHL	NAL	AXO	AMI	CIP	COT
Chicken Breast	Heidelberg (n=16)	12.5%	- <sup>†</sup>	18.8%	12.5%	12.5%	6.3%	-	18.8%	6.3%	6.3%	-	-	-	-	-	-
	Saintpaul (n=2)	50.0%	-	50.0%	50.0%	50.0%	-	-	-	-	-	-	50.0%	-	-	-	-
	Typhimurium <sup>‡</sup> (n=22)	18.2%	31.8%	72.7%	63.6%	63.6%	18.2%	-	63.6%	63.6%	-	9.1%	-	-	-	-	-
	Kentucky (n=20)	65.0%	60.0%	25.0%	25.0%	5.0%	25.0%	-	5.0%	25.0%	25.0%	-	-	-	-	-	-
	Hadar (n=2)	50.0%	100.0%	50.0%	-	-	-	-	-	-	-	-	-	-	-	-	-
	Reading (n=0)	§															
Ground Turkey	Heidelberg (n=32)	37.5%	43.8%	9.4%	12.5%	15.6%	9.4%	34.4%	12.5%	-	-	-	-	-	-	-	-
	Saintpaul (n=24)	62.5%	20.8%	66.7%	66.7%	70.8%	29.2%	58.3%	45.8%	-	-	-	16.7%	-	-	-	-
	Typhimurium (n=2)	50.0%	50.0%	100.0%	100.0%	100.0%	50.0%	-	100.0%	100.0%	50.0%	50.0%	-	-	-	-	50.0%
	Kentucky (n=4)	50.0%	50.0%	-	-	25.0%	-	-	25.0%	-	-	-	-	-	-	-	-
	Hadar (n=11)	90.9%	100.0%	27.3%	27.3%	9.1%	-	9.1%	9.1%	-	-	-	-	-	-	-	-
	Reading (n=13)	7.7%	23.1%	7.7%	7.7%	15.4%	-	-	15.4%	-	-	-	-	-	-	-	-
Ground Beef	Heidelberg (n=0)																
	Saintpaul (n=0)																
	Kentucky (n=0)																
	Typhimurium (n=1)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
	Hadar (n=0)																
	Reading (n=0)																
Pork Chop	Heidelberg (n=0)																
	Saintpaul (n=0)																
	Kentucky (n=0)																
	Typhimurium (n=1)	100.0%	100.0%	100.0%	100.0%	100.0%	-	-	-	-	-	100.0%	-	-	-	-	-
	Hadar (n=0)																
	Reading (n=0)																

\* Where % Resistance = (# isolates per serotype resistant to antimicrobial) / (total # isolates per serotype).

<sup>†</sup> Dashes indicate 0.0% resistance to antimicrobial.

<sup>‡</sup> Includes Typhimurium var. Copenhagen.

<sup>§</sup> Grey areas indicate serotype not isolated from that meat type.

**Table 13. Antimicrobial Resistance\* among *Salmonella* by Top 6 Serotypes within Meat Type, 2003**

Meat Type	Serotype	Antimicrobial Agent																
		STR	TET	AMP	CEP	SMX	AMC	KAN	GEN	FOX	TIO	CHL	NAL	AXO	AMI	CIP	COT	
Chicken Breast	Typhimurium <sup>†</sup> (n=22)	18.2%	31.8%	72.7%	63.6%	31.8%	63.6%	18.2%	- <sup>‡</sup>	63.6%	63.6%	9.1%	-	-	-	-	-	
	Kentucky (n=20)	65.0%	60.0%	25.0%	25.0%	5.0%	25.0%	-	5.0%	25.0%	25.0%	-	-	-	-	-	-	
	Heidelberg (n=16)	12.5%	-	18.8%	12.5%	12.5%	6.3%	-	18.8%	6.3%	6.3%	-	-	-	-	-	-	
	Mbandaka (n=7)	-	28.6%	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
	Enteritidis (n=4)	-	-	50.0%	50.0%	-	25.0%	-	-	25.0%	25.0%	-	-	-	-	-	-	-
	Haardt (n=4)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Ground Turkey	Heidelberg (n=32)	37.5%	43.8%	9.4%	12.5%	15.6%	9.4%	34.4%	12.5%	-	-	-	-	-	-	-	-	
	Saintpaul (n=24)	62.5%	20.8%	66.7%	66.7%	70.8%	29.2%	58.3%	45.8%	-	-	-	16.7%	-	-	-	-	
	Reading (n=13)	7.7%	23.1%	7.7%	7.7%	15.4%	-	-	15.4%	-	-	-	-	-	-	-	-	
	Hadar (n=11)	90.9%	100.0%	27.3%	27.3%	9.1%	-	9.1%	9.1%	-	-	-	-	-	-	-	-	-
	Agona (n=6)	33.3%	100.0%	33.3%	33.3%	100.0%	16.7%	-	33.3%	16.7%	16.7%	-	-	-	-	-	-	-
	Senftenberg (n=5)	40.0%	-	60.0%	60.0%	-	-	40.0%	20.0%	-	-	-	-	-	-	-	-	-
Ground Beef	Dublin (n=3)	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	-	-	100.0%	100.0%	100.0%	-	33.3%	-	-	-	
	Montevideo (n=2)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
	Enteritidis (n=1)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
	Infantis (n=1)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
	Newport (n=1)	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	-	-	100.0%	100.0%	100.0%	-	-	-	-	-	
	Typhimurium (n=1)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
Pork Chop <sup>§</sup>	Johannesburg (n=2)	-	100.0%	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
	Brandenburg (n=1)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
	Newport (n=1)	100.0%	100.0%	100.0%	100.0%	100.0%	-	-	-	-	-	100.0%	-	-	-	-	-	
	Typhimurium (n=1)	100.0%	100.0%	100.0%	100.0%	100.0%	-	-	-	-	-	100.0%	-	-	-	-	-	

\* Where % Resistance = (# isolates per serotype resistant to antimicrobial) / (total # isolates per serotype).

<sup>†</sup> Includes Typhimurium var. Copenhagen.

<sup>‡</sup> Dashes indicate 0.0% resistance to antimicrobial.

<sup>§</sup> Only four serotypes isolated from pork chops.

**Table 14. Antimicrobial Resistance\* among *Salmonella* by Site, Meat Type, and Antimicrobial Agent, 2003**

Site	Meat Type	Antimicrobial Agent																
		STR	TET	AMP	CEP	SMX	AMC	KAN	GEN	FOX	TIO	CHL	NAL	AXO	AMI	CIP	COT	
CA	CB (n=4)	25.0%	25.0%	25.0%	25.0%	- <sup>†</sup>	-	-	25.0%	-	-	-	-	-	-	-	-	
	GT (n=6)	66.7%	66.7%	16.7%	16.7%	50.0%	16.7%	33.3%	33.3%	16.7%	16.7%	16.7%	-	-	-	-	-	
	GB (n=1)	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	-	-	100.0%	100.0%	100.0%	-	-	-	-	-	
	PC (n=1)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
	<b>Total (n=12)</b>	<b>50.0%</b>	<b>50.0%</b>	<b>25.0%</b>	<b>25.0%</b>	<b>33.3%</b>	<b>16.7%</b>	<b>16.7%</b>	<b>25.0%</b>	<b>16.7%</b>	<b>16.7%</b>	<b>16.7%</b>	<b>8.3%</b>	<b>0.0%</b>	<b>0.0%</b>	<b>0.0%</b>	<b>0.0%</b>	<b>0.0%</b>
CT	CB (n=9)	33.3%	66.7%	77.8%	77.8%	44.4%	77.8%	33.3%	-	77.8%	77.8%	-	-	-	-	-	-	
	GT (n=8)	-	25.0%	-	-	25.0%	-	-	-	-	-	-	37.5%	-	-	-	-	
	GB (n=0)																	
	PC (n=0)																	
	<b>Total (n=17)</b>	<b>17.6%</b>	<b>47.1%</b>	<b>41.2%</b>	<b>41.2%</b>	<b>35.3%</b>	<b>41.2%</b>	<b>17.6%</b>	<b>0.0%</b>	<b>41.2%</b>	<b>41.2%</b>	<b>0.0%</b>	<b>17.6%</b>	<b>0.0%</b>	<b>0.0%</b>	<b>0.0%</b>	<b>0.0%</b>	<b>0.0%</b>
GA	CB (n=8)	12.5%	37.5%	25.0%	25.0%	-	25.0%	-	-	25.0%	25.0%	-	-	-	-	-	-	
	GT (n=27)	40.7%	44.4%	29.6%	29.6%	29.6%	7.4%	33.3%	22.2%	-	-	-	-	-	-	-	-	
	GB (n=2)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
	PC (n=0)																	
	<b>Total (n=37)</b>	<b>32.4%</b>	<b>40.5%</b>	<b>27.0%</b>	<b>27.0%</b>	<b>21.6%</b>	<b>10.8%</b>	<b>24.3%</b>	<b>16.2%</b>	<b>5.4%</b>	<b>5.4%</b>	<b>0.0%</b>	<b>0.0%</b>	<b>0.0%</b>	<b>0.0%</b>	<b>0.0%</b>	<b>0.0%</b>	<b>0.0%</b>
MD	CB (n=18)	27.8%	11.1%	66.7%	55.6%	16.7%	44.4%	-	-	44.4%	44.4%	11.1%	5.6%	-	-	-	-	
	GT (n=25)	44.0%	28.0%	40.0%	40.0%	36.0%	16.0%	24.0%	28.0%	4.0%	4.0%	-	-	-	-	-	-	
	GB (n=3)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
	PC (n=1)	100.0%	100.0%	100.0%	100.0%	100.0%	-	-	-	-	-	100.0%	-	-	-	-	-	
	<b>Total (n=47)</b>	<b>36.2%</b>	<b>21.3%</b>	<b>48.9%</b>	<b>44.7%</b>	<b>27.7%</b>	<b>25.5%</b>	<b>12.8%</b>	<b>14.9%</b>	<b>19.1%</b>	<b>19.1%</b>	<b>6.4%</b>	<b>2.1%</b>	<b>0.0%</b>	<b>0.0%</b>	<b>0.0%</b>	<b>0.0%</b>	<b>0.0%</b>
MN	CB (n=13)	-	-	7.7%	-	-	-	-	-	-	-	-	-	-	-	-	-	
	GT (n=11)	18.2%	27.3%	18.2%	18.2%	27.3%	9.1%	18.2%	27.3%	-	-	-	-	-	-	-	-	
	GB (n=1)	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	-	-	100.0%	100.0%	100.0%	-	100.0%	-	-	-	
	PC (n=0)																	
	<b>Total (n=25)</b>	<b>12.0%</b>	<b>16.0%</b>	<b>16.0%</b>	<b>12.0%</b>	<b>16.0%</b>	<b>8.0%</b>	<b>8.0%</b>	<b>12.0%</b>	<b>4.0%</b>	<b>4.0%</b>	<b>4.0%</b>	<b>0.0%</b>	<b>4.0%</b>	<b>0.0%</b>	<b>0.0%</b>	<b>0.0%</b>	<b>0.0%</b>

\* Where % Resistance = (# isolates resistant to antimicrobial per meat type per site) / (total # isolates per meat type per site).

<sup>†</sup> Dashes indicate 0.0% resistance to antimicrobial.

<sup>‡</sup> Grey areas indicate no isolates from meat type for that site.



**Table 14<sub>(cont'd)</sub>. Percent Resistance among *Salmonella* Isolates by Site, Meat Type, and Antimicrobial Agent, 2003**

Site	Meat Type	Antimicrobial Agent																
		STR	TET	AMP	CEP	SMX	AMC	KAN	GEN	FOX	TIO	CHL	NAL	AXO	AMI	CIP	COT	
NY	CB (n=11)	54.5%	63.6%	36.4%	36.4%	18.2%	36.4%	9.1%	9.1%	36.4%	36.4%	-	-	-	-	-	-	
	GT (n=20)	60.0%	25.0%	45.0%	45.0%	55.0%	25.0%	40.0%	35.0%	5.0%	5.0%	-	5.0%	-	-	-	-	
	GB (n=0)																	
	PC (n=2)	-	100.0%	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
	<b>Total (n=33)</b>	<b>54.5%</b>	<b>42.4%</b>	<b>39.4%</b>	<b>39.4%</b>	<b>39.4%</b>	<b>27.3%</b>	<b>27.3%</b>	<b>24.2%</b>	<b>15.2%</b>	<b>15.2%</b>	<b>0.0%</b>	<b>3.0%</b>	<b>0.0%</b>	<b>0.0%</b>	<b>0.0%</b>	<b>0.0%</b>	<b>0.0%</b>
OR	CB (n=17)	-	100.0%	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
	GT (n=5)	60.0%	60.0%	60.0%	60.0%	-	-	-	-	-	-	-	-	-	-	-	-	
	GB (n=2)	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	-	-	100.0%	100.0%	100.0%	-	-	-	-	-	
	PC (n=1)	100.0%	100.0%	100.0%	100.0%	100.0%	100.0%	-	-	100.0%	100.0%	100.0%	-	-	-	-	-	
	<b>Total (n=25)</b>	<b>44.0%</b>	<b>36.0%</b>	<b>28.0%</b>	<b>24.0%</b>	<b>24.0%</b>	<b>12.0%</b>	<b>0.0%</b>	<b>12.0%</b>	<b>12.0%</b>	<b>12.0%</b>	<b>12.0%</b>	<b>0.0%</b>	<b>0.0%</b>	<b>0.0%</b>	<b>0.0%</b>	<b>0.0%</b>	<b>0.0%</b>
TN	CB (n=3)	33.3%	33.3%	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
	GT (n=12)	75.0%	75.0%	-	-	16.7%	-	33.3%	8.3%	-	-	-	-	-	-	-	-	
	GB (n=1)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
	PC (n=0)																	
	<b>Total (n=16)</b>	<b>62.5%</b>	<b>62.5%</b>	<b>0.0%</b>	<b>0.0%</b>	<b>12.5%</b>	<b>0.0%</b>	<b>25.0%</b>	<b>6.3%</b>	<b>0.0%</b>	<b>0.0%</b>	<b>0.0%</b>	<b>0.0%</b>	<b>0.0%</b>	<b>0.0%</b>	<b>0.0%</b>	<b>0.0%</b>	<b>0.0%</b>
	<b>Total %R (N=212)</b>	<b>37.7%</b>	<b>35.8%</b>	<b>31.6%</b>	<b>29.7%</b>	<b>26.4%</b>	<b>18.4%</b>	<b>16.5%</b>	<b>14.6%</b>	<b>13.7%</b>	<b>13.7%</b>	<b>4.2%</b>	<b>2.8%</b>	<b>0.5%</b>	<b>0.0%</b>	<b>0.0%</b>	<b>0.0%</b>	

**Table 15. Number of *Salmonella* (N=212) Resistant to Multiple Antimicrobial Agents, 2003**

<i>Meat Type</i>	<i>Number of Antimicrobials</i>				
	<b>0</b>	<b>1</b>	<b>2-4</b>	<b>5-7</b>	<b>≥8</b>
<b>CB</b>	39	4	16	20	4
<b>GT</b>	39	12	37	22	4
<b>GB</b>	6	0	0	0	4
<b>PC</b>	1	2	0	1	1
<b>Total</b>	<b>85</b>	<b>18</b>	<b>53</b>	<b>43</b>	<b>13</b>

**Table 16. Overall *Campylobacter* Species Identified, 2003**

<i>Species</i>	<i>N</i>
<i>C. coli</i>	147
<i>C. jejuni</i>	330
<i>C. lari</i>	2
<b>Total</b>	<b>479</b>

**Table 17. *Campylobacter* Species by Meat Type, 2003**

<i>Species</i>	<i>Chicken Breast</i>		<i>Ground Turkey</i>		<i>Ground Beef</i>		<i>Pork Chop</i>	
	<i>n</i>	<i>%</i> <sup>*</sup>	<i>n</i>	<i>%</i>	<i>n</i>	<i>%</i>	<i>n</i>	<i>%</i>
<i>C. coli</i> (n=147)	142	96.6%	1	0.7%	0	0.0%	4	2.7%
<i>C. jejuni</i> (n=330)	325	98.5%	4	1.2%	1	0.3%	0	- <sup>†</sup>
<i>C. lari</i> (n=2)	2	100.0%	0	-	0	-	0	-
<b>Total (N=479)</b>	<b>469</b>	<b>97.9%</b>	<b>5</b>	<b>1.0%</b>	<b>1</b>	<b>0.2%</b>	<b>4</b>	<b>0.8%</b>

\* Where % = (# of isolates per species per meat type) / (total # of isolates per species).

<sup>†</sup> Dashes indicate no isolates from that species per meat type.

**Table 18. *Campylobacter* Species by Site and Meat Type, 2003**

<i>Site</i>	<i>Species</i>	<i>Chicken Breast</i>		<i>Ground Turkey</i>		<i>Ground Beef</i>		<i>Pork Chop</i>	
		<i>n</i>	<i>%</i> <sup>*</sup>	<i>n</i>	<i>%</i>	<i>n</i>	<i>%</i>	<i>n</i>	<i>%</i>
<b>CA</b>	<i>C. coli</i> (n=12)	10	83.3%	0	- <sup>†</sup>	0	-	2	16.7%
	<i>C. jejuni</i> (n=54)	54	100.0%	0	-	0	-	0	-
	Total (n=66)	64	97.0%	0	-	0	-	2	3.0%
<b>CT</b>	<i>C. coli</i> (n=4)	4	100.0%	0	-	0	-	0	-
	<i>C. jejuni</i> (n=46)	46	100.0%	0	-	0	-	0	-
	Total (n=50)	50	100.0%	0	-	0	-	0	-
<b>GA</b>	<i>C. coli</i> (n=19)	18	94.7%	1	5.3%	0	-	0	-
	<i>C. jejuni</i> (n=59)	58	98.3%	1	1.7%	0	-	0	-
	Total (n=78)	76	97.4%	2	2.6%	0	-	0	-
<b>MD</b>	<i>C. coli</i> (n=21)	21	100.0%	0	-	0	-	0	-
	<i>C. jejuni</i> (n=18)	17	94.4%	0	-	1	5.6%	0	-
	Total (n=39)	38	97.4%	0	-	1	2.6%	0	-
<b>MN</b>	<i>C. coli</i> (n=20)	19	95.0%	0	-	0	-	1	5.0%
	<i>C. jejuni</i> (n=46)	43	93.5%	3	6.5%	0	-	0	-
	Total (n=66)	62	93.9%	3	4.5%	0	-	1	1.5%
<b>NY</b>	<i>C. coli</i> (n=36)	36	100.0%	0	-	0	-	0	-
	<i>C. jejuni</i> (n=39)	39	100.0%	0	-	0	-	0	-
	Total (n=75)	75	100.0%	0	-	0	-	0	-
<b>OR</b>	<i>C. coli</i> (n=3)	2	66.7%	0	-	0	-	1	33.3%
	<i>C. jejuni</i> (n=41)	41	100.0%	0	-	0	-	0	-
	<i>C. lari</i> (n=2)	2	100.0%	0	-	0	-	0	-
	Total (n=46)	45	97.8%	0	-	0	-	1	2.2%
<b>TN</b>	<i>C. coli</i> (n=32)	32	100.0%	0	-	0	-	0	-
	<i>C. jejuni</i> (n=27)	27	100.0%	0	-	0	-	0	-
	Total (n=59)	59	100.0%	0	-	0	-	0	-

\* Where % = (# isolates per species per meat type per site) / (total # isolates per species per site).

<sup>†</sup> Dashes indicate no isolates of that species were isolated from that meat type for that site.

**Table 19. *Campylobacter* Isolates by Month for All Sites, 2003**

<i>Month</i>	<i>n</i>	<i>%</i> <sup>*</sup>
January	34	7.1%
February	32	6.7%
March	28	5.8%
April	30	6.3%
May	42	8.8%
June	42	8.8%
July	53	11.1%
August	29	6.1%
September	50	10.4%
October	61	12.7%
November	26	5.4%
December	52	10.9%
<b>Total (N)</b>	<b>479</b>	<b>100.0%</b>

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\* Where % = (n / N).

**Table 20. Antimicrobial Resistance (%R) among *Campylobacter* Isolates (N=479), 2003**

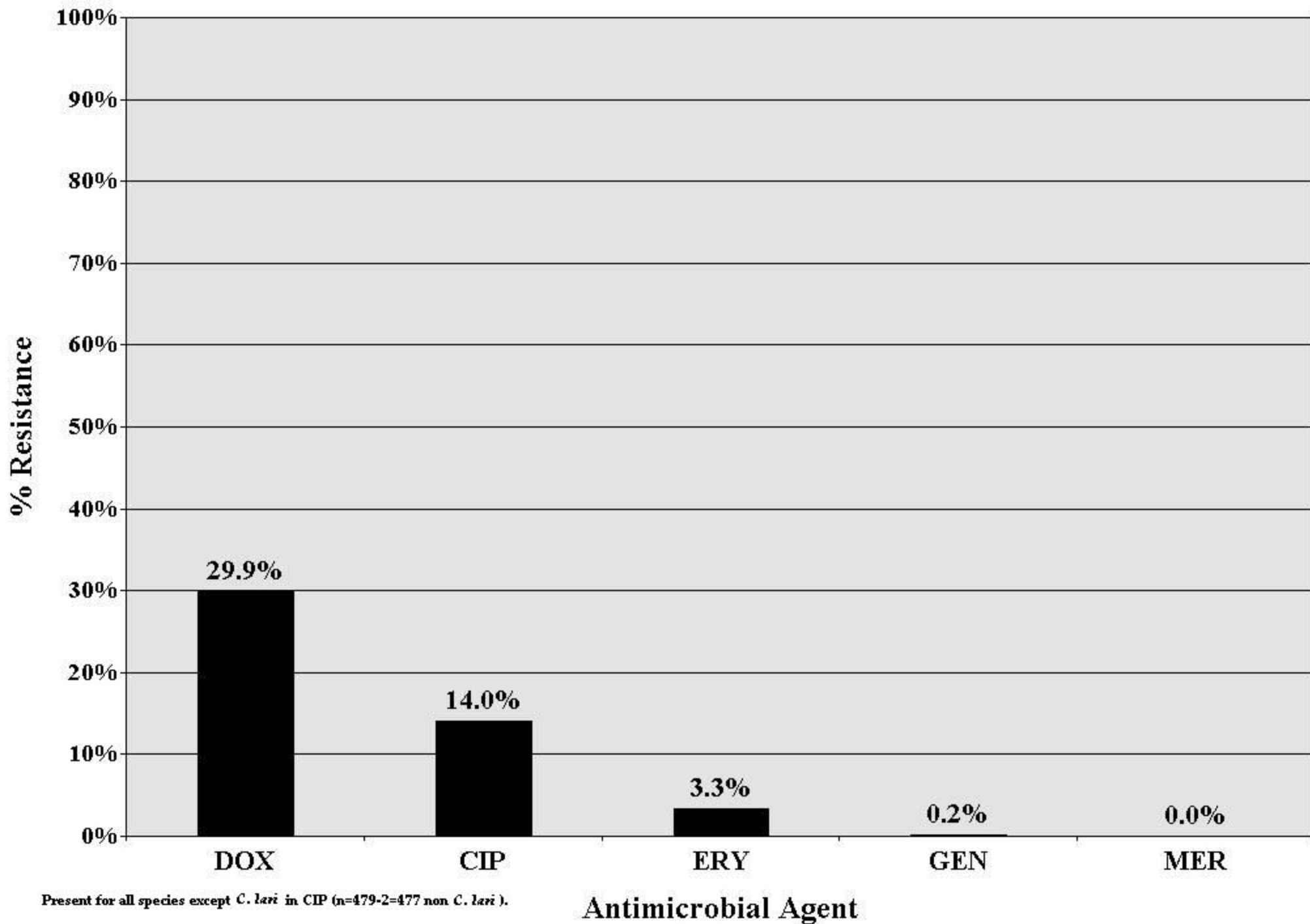
<i>Antimicrobial Agent</i>	<i>n</i>	<i>%R</i> <sup>*</sup>
Doxycycline	143	29.9%
Ciprofloxacin <sup>†</sup>	67	14.0%
Erythromycin	16	3.3%
Gentamicin	1	0.2%
Meropenem	0	0.0%

---

\* Where % R = (n / N).

<sup>†</sup> % R calculated based on N = 477; two *C. lari* isolates were excluded from analysis due to intrinsic resistance to quinolones.

**Figure 8. Antimicrobial Resistance among *Campylobacter* Isolates (n=479), 2003**





**Figure 9. MIC Distribution Among All Antimicrobial Agents**

<i>Campylobacter</i> from All Meats (N=479)		Distribution (%) of MICs (in µg/ml)														
Antimicrobial Agent	%R <sup>†</sup>	0.008	0.015	0.03	0.06	0.125	0.25	0.5	1	2	4	8	16	32	64	>64
Doxycycline	29.9%				17.1	23.4	5.4	1.7	1.5	2.5	4.4	14.2	16.5	11.5	1.9	
Ciprofloxacin	14.0%				1.9	48.6	26.7	8.1		0.2	0.4	1.9	5.0*	6.7	0.4	
Erythromycin	3.3%						2.3	16.1	43.6	23.0	11.7	0.4	0.2			2.7
Gentamicin	0.2%					1.0	21.5	62.4	14.2	0.6				0.2		
Meropenem <sup>‡</sup>	0.0%		21.9	50.1	15.9	10.0	0.6	1.0	0.2	0.2						

Vertical bars show the NARMS Susceptible/Resistant breakpoints for each drug.

\*Includes 2 *C.lari* that are intrinsically resistant to Ciprofloxacin.

<sup>†</sup>Discrepancies between %R and sums of distribution %s are due to rounding.

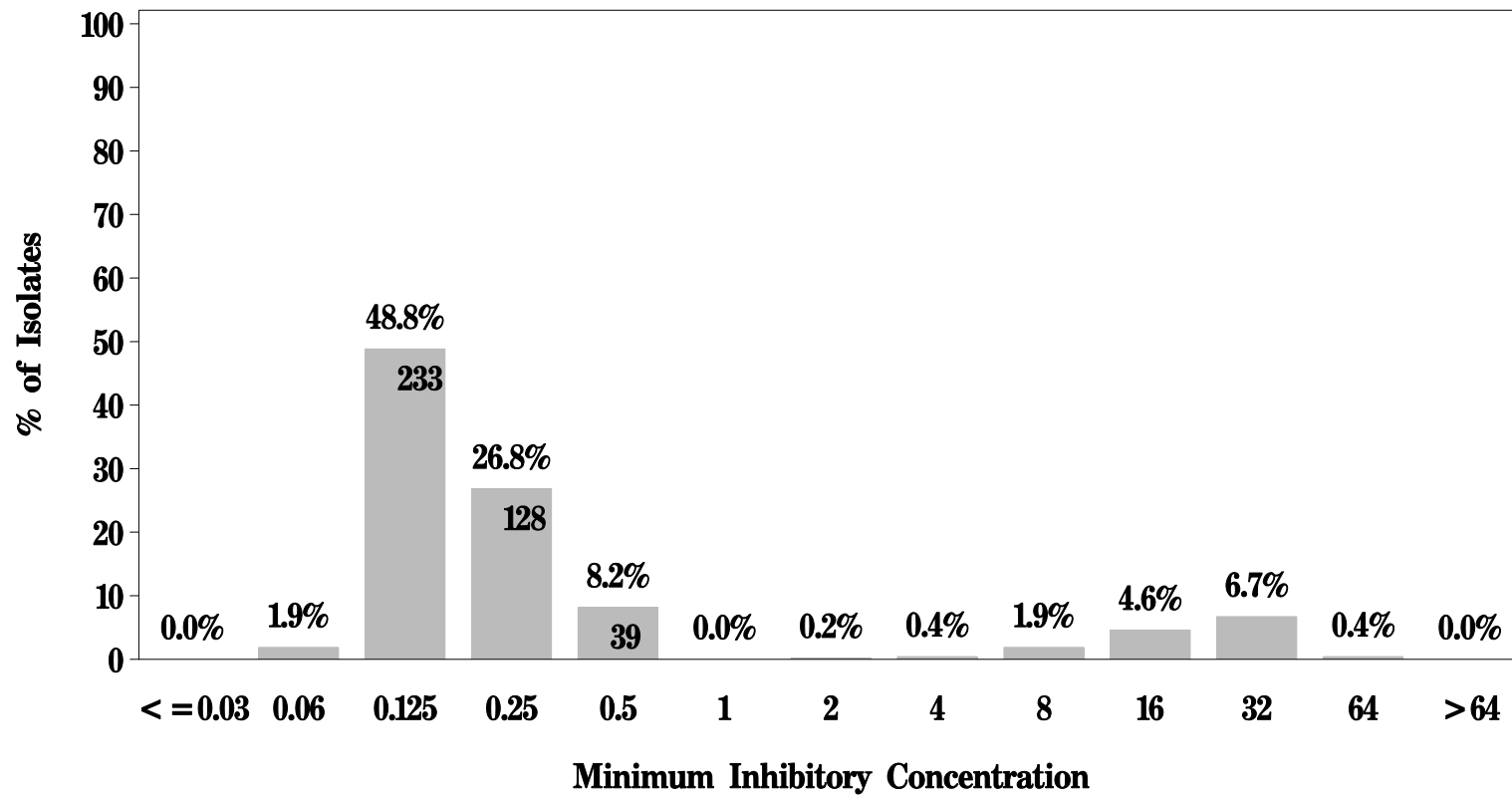
<sup>‡</sup>Lowest Meropenem dilution tested was 0.001 µg/ml.

Unshaded areas indicate the dilution ranges used to test the 2003 isolates.

# NARMS

**Figure 9a: Minimum Inhibitory Concentration of Ciprofloxacin\*  
for *Campylobacter* (N=477 Isolates)**

**Breakpoints: Susceptible  $\leq 1 \mu\text{g/mL}$  Resistant  $\geq 4 \mu\text{g/mL}$**

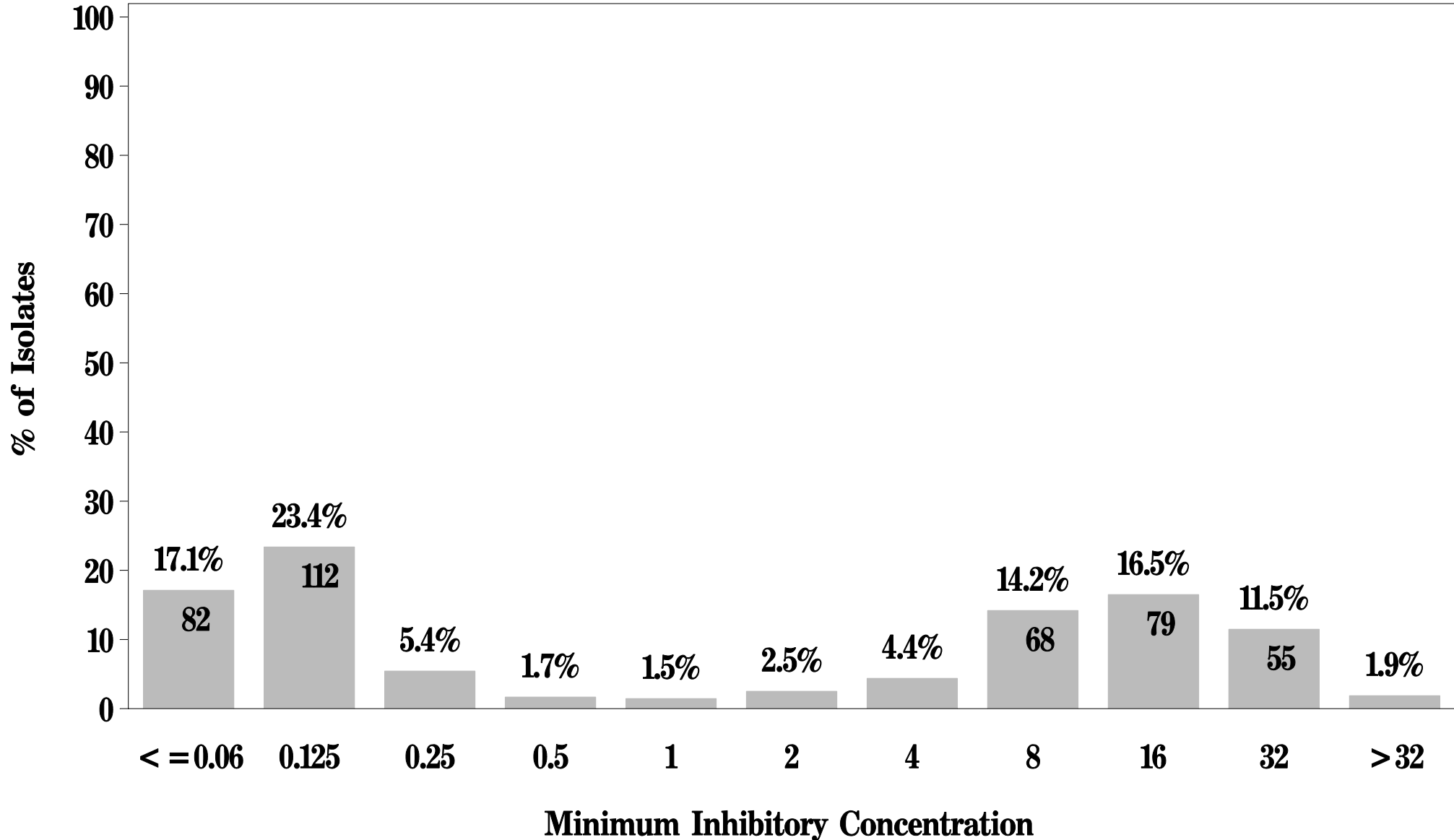


**\*Presented for all species except *C. lari* (N=479-2=477)**

# NARMS

**Figure 9b: Minimum Inhibitory Concentration of Doxycycline  
for *Campylobacter* (N=479 Isolates)**

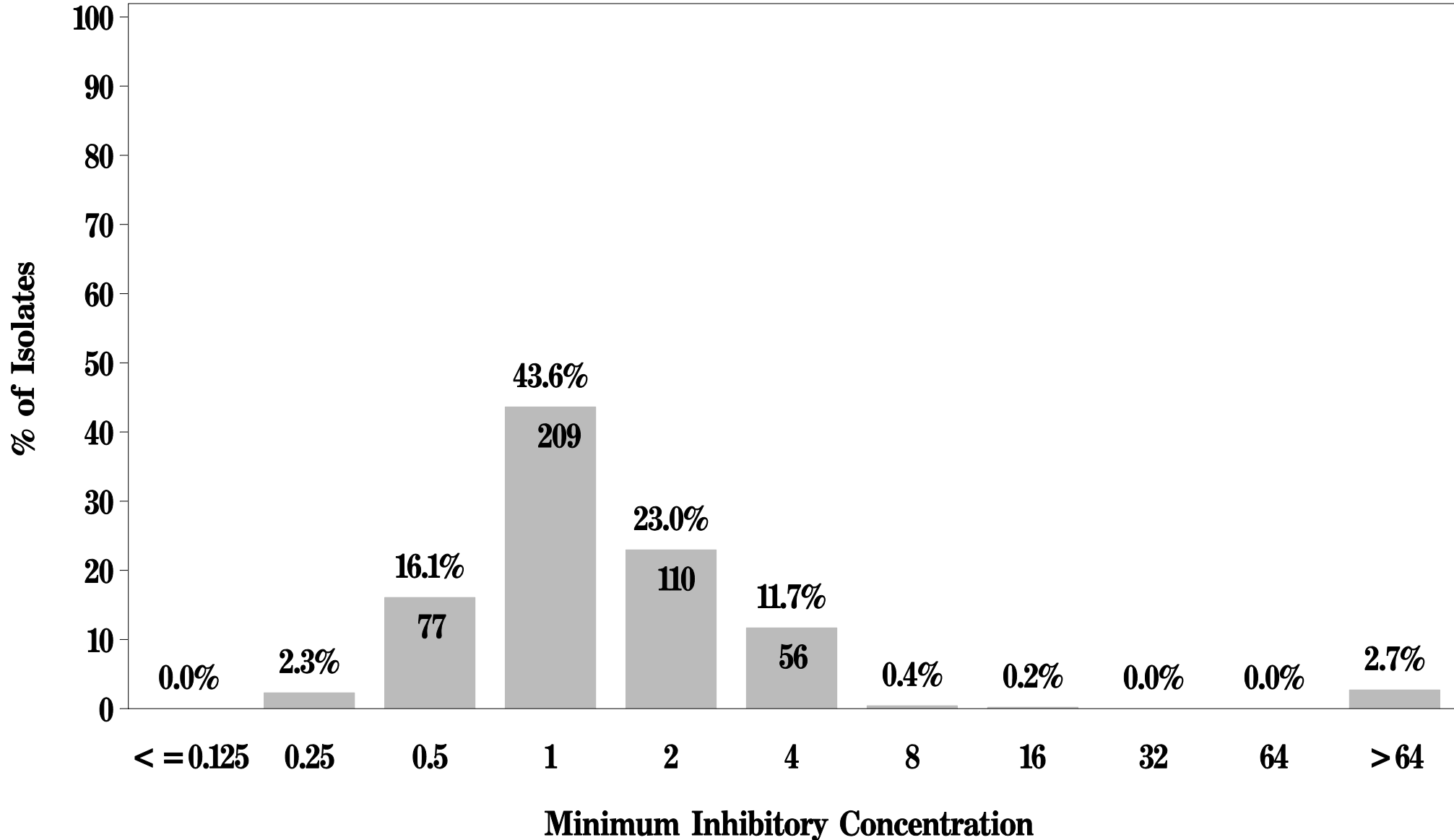
**Breakpoints: Susceptible  $\leq 4 \mu\text{g/mL}$  Resistant  $\geq 16 \mu\text{g/mL}$**



# NARMS

**Figure 9c: Minimum Inhibitory Concentration of Erythromycin  
for *Campylobacter* (N=479 Isolates)**

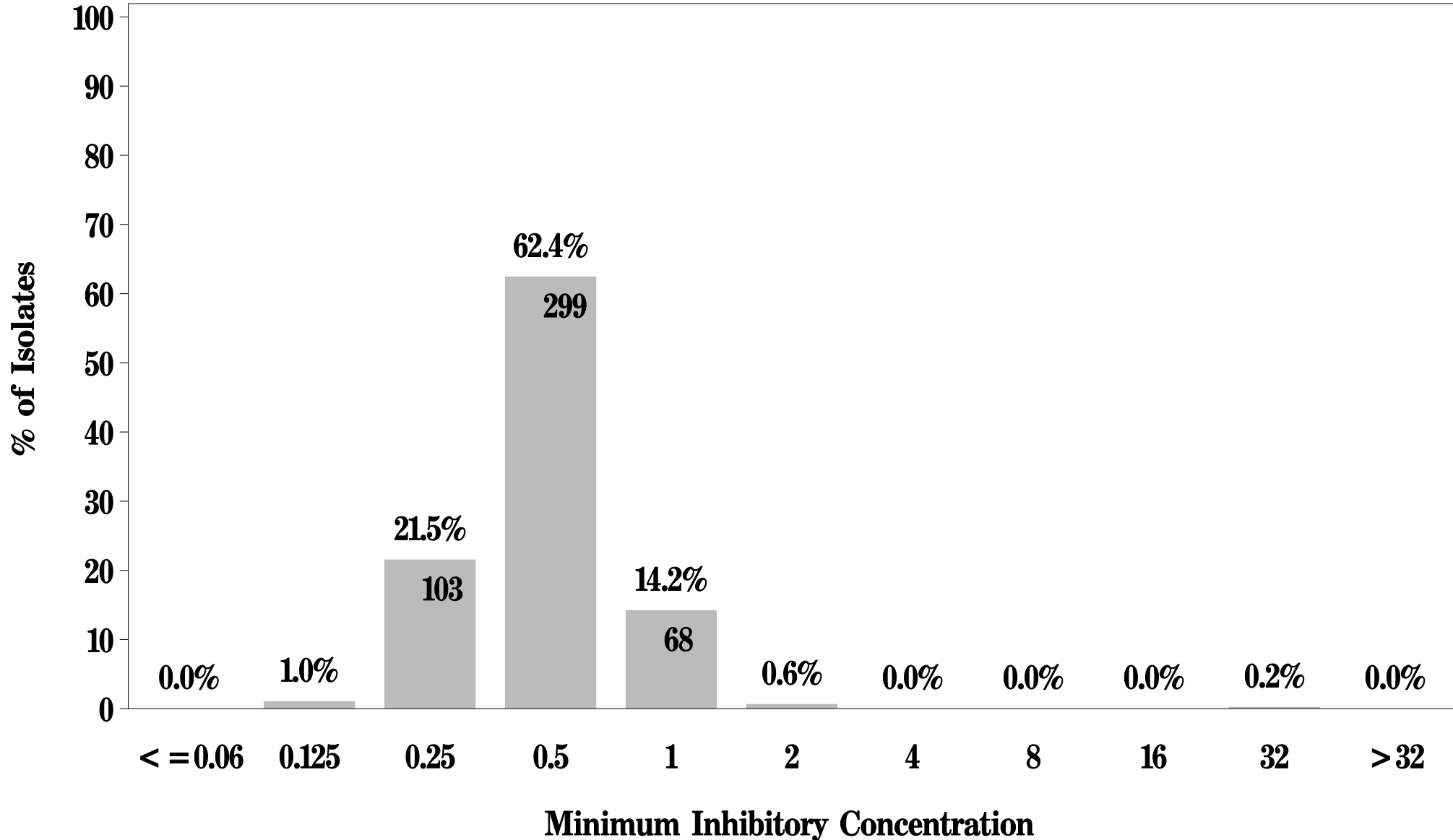
**Breakpoints: Susceptible  $\leq 0.5 \mu\text{g/mL}$  Resistant  $\geq 8 \mu\text{g/mL}$**



# NARMS

**Figure 9d: Minimum Inhibitory Concentration of Gentamicin  
for *Campylobacter* (N=479 Isolates)**

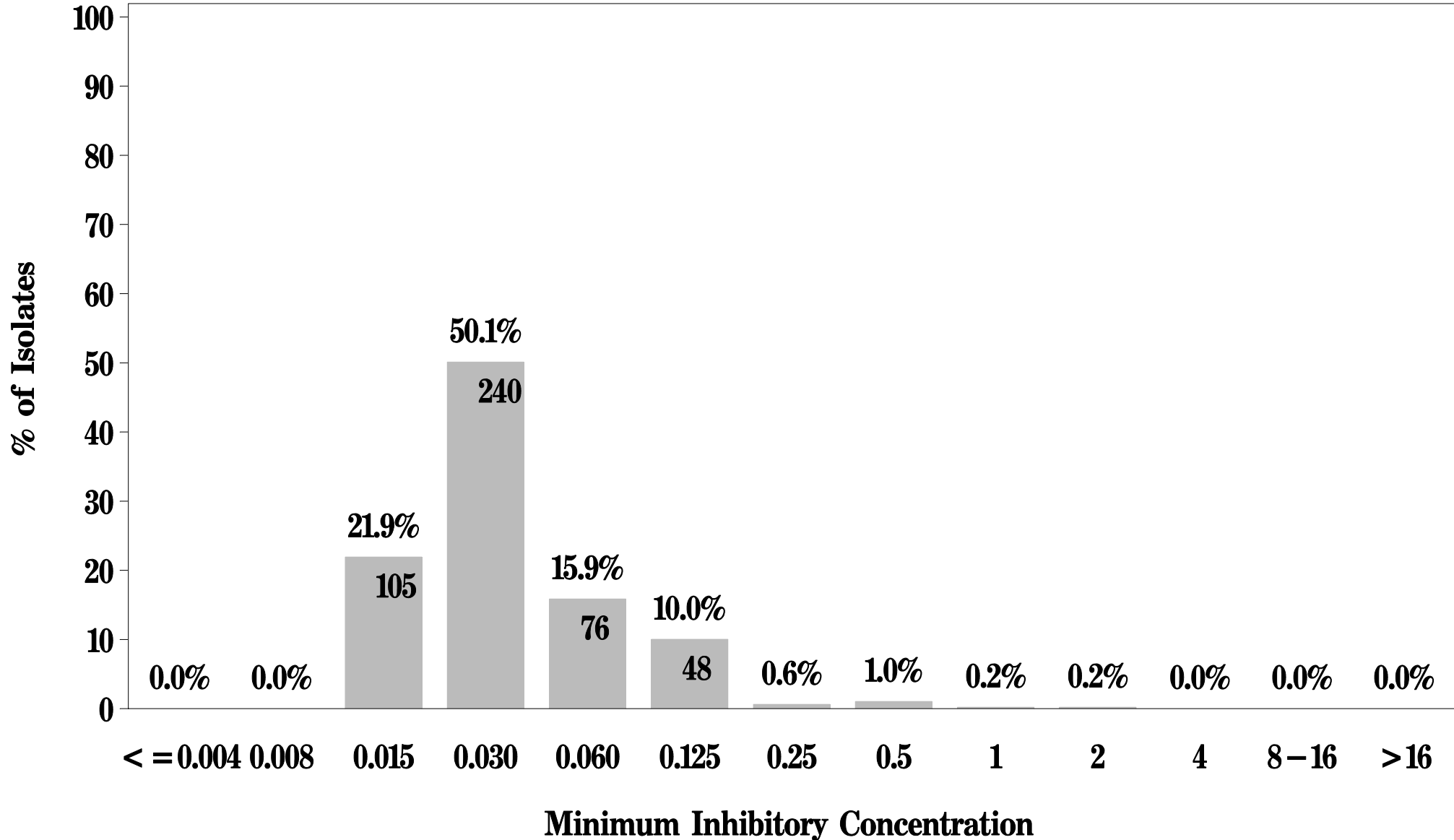
**Breakpoints: Susceptible  $\leq 4 \mu\text{g/mL}$  Resistant  $\geq 16 \mu\text{g/mL}$**



# NARMS

**Figure 9e: Minimum Inhibitory Concentration of Meropenem  
for *Campylobacter* (N=479 Isolates)**

**Breakpoints: Susceptible  $\leq 4 \mu\text{g/mL}$  Resistant  $\geq 16 \mu\text{g/mL}$**



**Table 21. Antimicrobial Resistance\* among *Campylobacter* by Meat Type, 2003**

<i>Antimicrobial Agent</i>	<i>Chicken Breast (n=469)</i>	<i>Ground Turkey (n=5)</i>	<i>Ground Beef (n=1)</i>	<i>Pork Chop (n=4)</i>
Doxycycline	29.4%	60.0%	- <sup>†</sup>	50.0%
Ciprofloxacin	14.1% <sup>‡</sup>	20.0%	-	-
Erythromycin	2.8%	-	-	75.0%
Gentamicin	0.2%	-	-	-
Meropenem	-	-	-	-

\* Where % Resistance = (# isolates per meat type resistant to antimicrobial) / (total # isolates per meat type).

<sup>†</sup> Dashes indicate 0.0% resistance to antimicrobial.

<sup>‡</sup> % resistance calculated based on N = 467. Two *C. lari* isolates from chicken breast were excluded from analysis due to intrinsic resistance to quinolones.

**Figure 10a. MIC Distribution among *Campylobacter* from Chicken Breast**

<i>Campylobacter</i> from Chicken Breast (N=469)		Distribution (%) of MICs (in µg/ml)														
Antimicrobial Agent	%R <sup>†</sup>	0.008	0.015	0.03	0.06	0.125	0.25	0.5	1	2	4	8	16	32	64	>64
Doxycycline	29.4%				17.3	23.7	5.5	1.7	1.3	2.6	4.5	14.1	16.0	11.5	1.9	
Ciprofloxacin	14.1%				1.9	48.8	26.2	8.3		0.2	0.4	1.9	4.9*	6.8	0.4	
Erythromycin	2.8%						2.3	16.2	43.7	23.0	11.9	0.4	0.2			2.1
Gentamicin	0.2%					1.1	21.7	62.9	13.6	0.4				0.2		
Meropenem <sup>‡</sup>	0.0%		22.4	50.1	15.6	10.0	0.6	1.1	0.2							

Vertical bars show the NARMS Susceptible/Resistant breakpoints for each drug.

\*Includes 2 *C.lari* that are intrinsically resistant to Ciprofloxacin.

<sup>†</sup>Discrepancies between %R and sums of distribution %s are due to rounding.

<sup>‡</sup>Lowest Meropenem dilution tested was 0.001 µg/ml.

Unshaded areas indicate the dilution ranges used to test the 2003 isolates.



**Figure 10b. MIC Distribution among *Campylobacter* from Ground Turkey**

<i>Campylobacter</i> from Ground Turkey (N=5)		Distribution (%) of MICs (in µg/ml)														
Antimicrobial Agent	%R <sup>†</sup>	0.008	0.015	0.03	0.06	0.125	0.25	0.5	1	2	4	8	16	32	64	>64
Doxycycline	60.0%	20.0			20.0							40.0	20.0			
Ciprofloxacin	20.0%	40.0		40.0		20.0		60.0		20.0		20.0				
Erythromycin	0.0%	20.0			60.0		20.0									
Gentamicin	0.0%	20.0		40.0		40.0										
Meropenem <sup>‡</sup>	0.0%	80.0			20.0											

Vertical bars show the NARMS Susceptible/Resistant breakpoints for each drug.

\*Includes 2 *C.lari* that are intrinsically resistant to Ciprofloxacin.

<sup>†</sup>Discrepancies between %R and sums of distribution %s are due to rounding.

<sup>‡</sup>Lowest Meropenem dilution tested was 0.001 µg/ml.

Unshaded areas indicate the dilution ranges used to test the 2003 isolates.

**Figure 10c. MIC Distribution among *Campylobacter* from Ground Beef**

<i>Campylobacter</i> from Ground Beef (N=1)		Distribution (%) of MICs (in µg/ml)														
Antimicrobial Agent	%R <sup>†</sup>	0.008	0.015	0.03	0.06	0.125	0.25	0.5	1	2	4	8	16	32	64	>64
Doxycycline	0.0%	100.0														
Ciprofloxacin	0.0%	100.0														
Erythromycin	0.0%	100.0														
Gentamicin	0.0%	100.0														
Meropenem <sup>‡</sup>	0.0%	100.0														

Vertical bars show the NARMS Susceptible/Resistant breakpoints for each drug.

\*Includes 2 *C.lari* that are intrinsically resistant to Ciprofloxacin.

<sup>†</sup>Discrepancies between %R and sums of distribution %s are due to rounding.

<sup>‡</sup>Lowest Meropenem dilution tested was 0.001 µg/ml.

Unshaded areas indicate the dilution ranges used to test the 2003 isolates.

**Figure 10d. MIC Distribution among *Campylobacter* from Pork Chop**

<i>Campylobacter</i> from Pork Chop (N=4)		Distribution (%) of MICs (in µg/ml)															
Antimicrobial Agent	%R <sup>†</sup>	0.008	0.015	0.03	0.06	0.125	0.25	0.5	1	2	4	8	16	32	64	>64	
Doxycycline	50.0%	[Shaded]			[Unshaded]					25.0	[Unshaded]		25.0	50.0	[Shaded]		
Ciprofloxacin	0.0%	[Shaded]		[Unshaded]			50.0	50.0	[Unshaded]		[Shaded]					[Shaded]	
Erythromycin	75.0%	[Shaded]			[Unshaded]					25.0	[Shaded]					75.0	
Gentamicin	0.0%	[Shaded]			[Unshaded]					25.0	50.0	25.0	[Shaded]				
Meropenem <sup>‡</sup>	0.0%	[Shaded]				75.0	25.0	[Unshaded]					[Shaded]				

Vertical bars show the NARMS Susceptible/Resistant breakpoints for each drug.

\*Includes 2 *C.lari* that are intrinsically resistant to Ciprofloxacin.

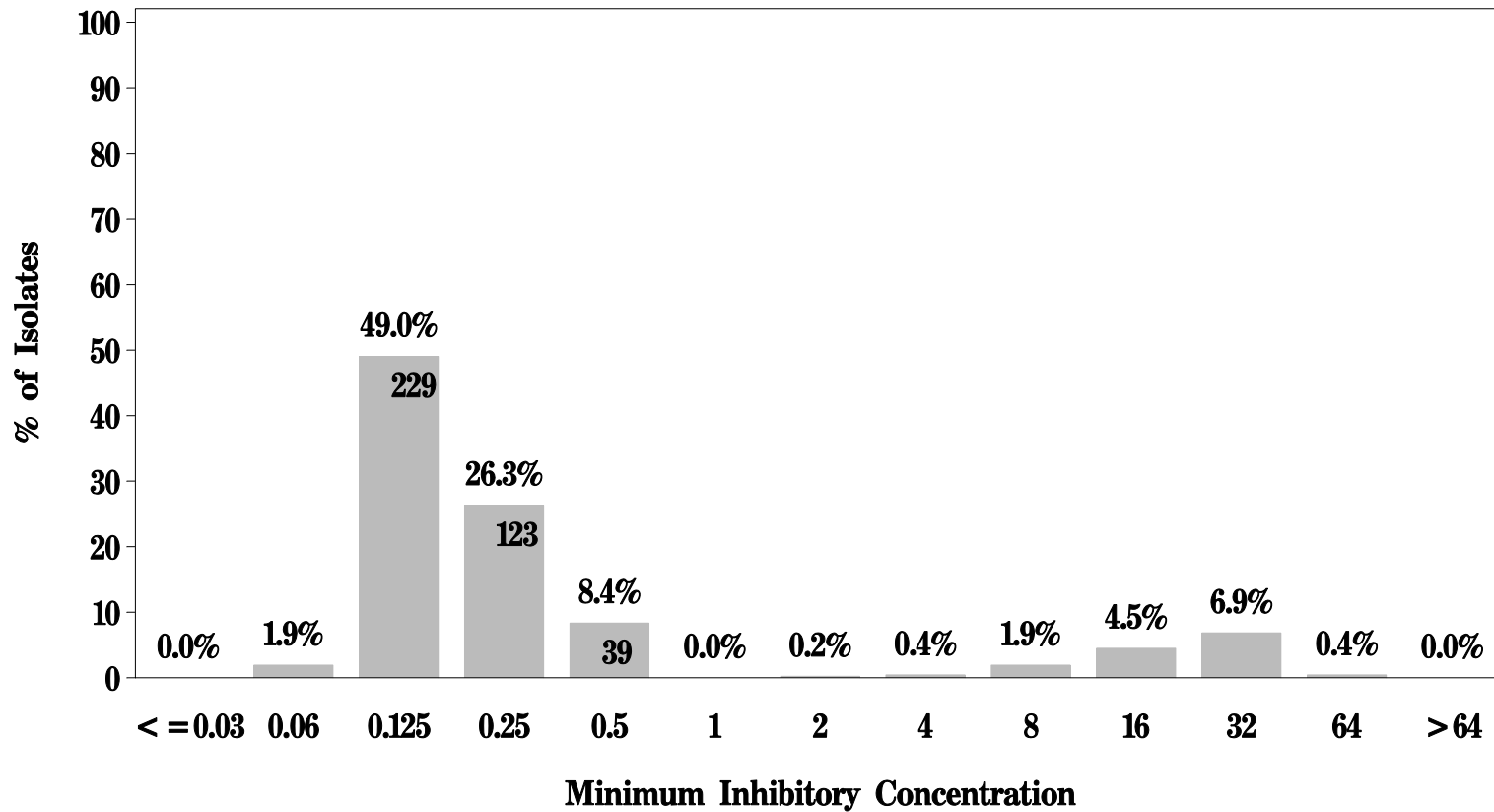
<sup>†</sup>Discrepancies between %R and sums of distribution %s are due to rounding.

<sup>‡</sup>Lowest Meropenem dilution tested was 0.001 µg/ml.

Unshaded areas indicate the dilution ranges used to test the 2003 isolates.

# NARMS

**Figure 11a: Minimum Inhibitory Concentration of Ciprofloxacin\*  
for *Campylobacter* in Chicken Breast (N=467 Isolates)  
Breakpoints: Susceptible  $\leq 1 \mu\text{g/mL}$  Resistant  $\geq 4 \mu\text{g/mL}$**

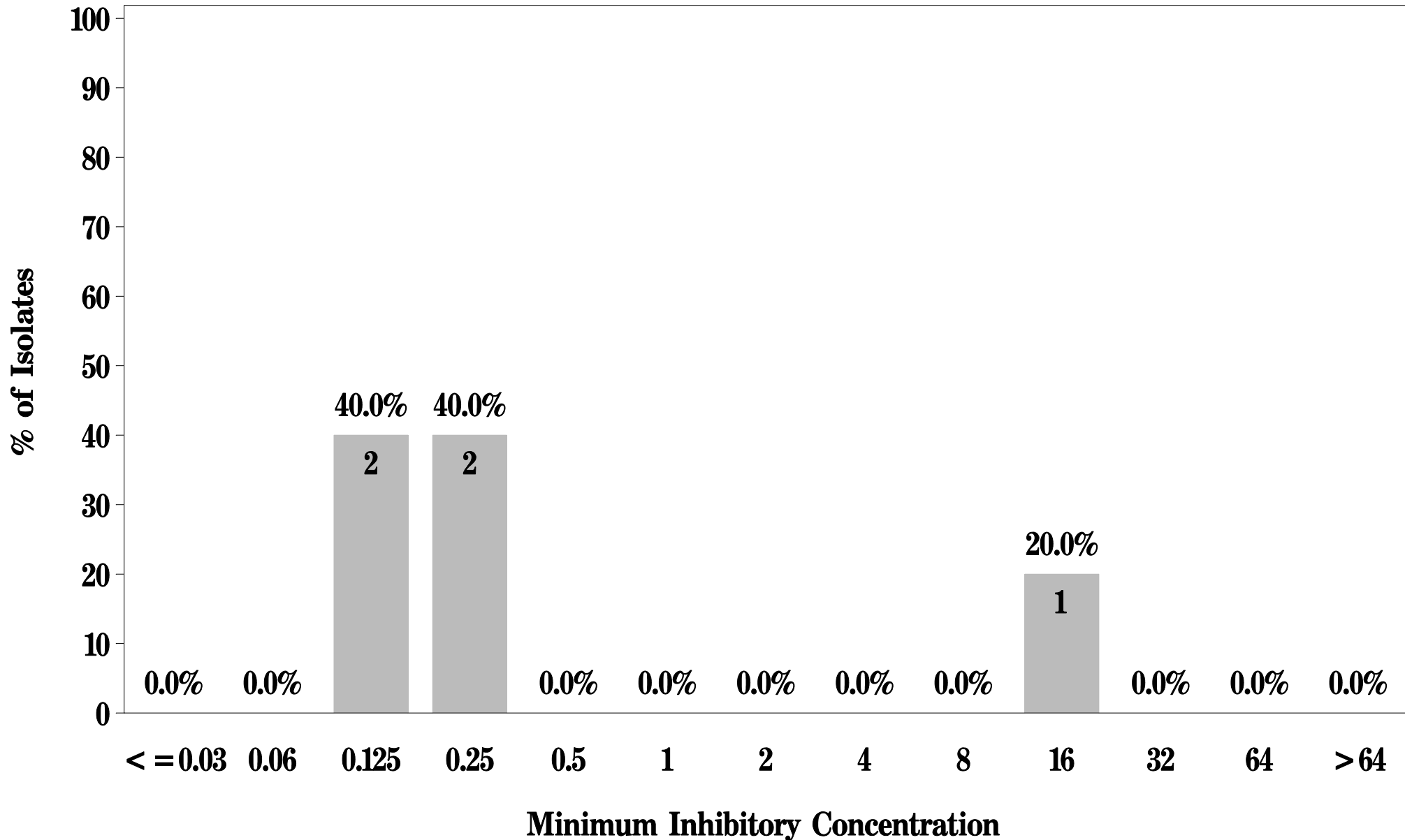


\*Presented for all species except *C. lari* (N=469-2=467)

# NARMS

**Figure 11a: Minimum Inhibitory Concentration of Ciprofloxacin  
for *Campylobacter* in Ground Turkey (N=5 Isolates)**

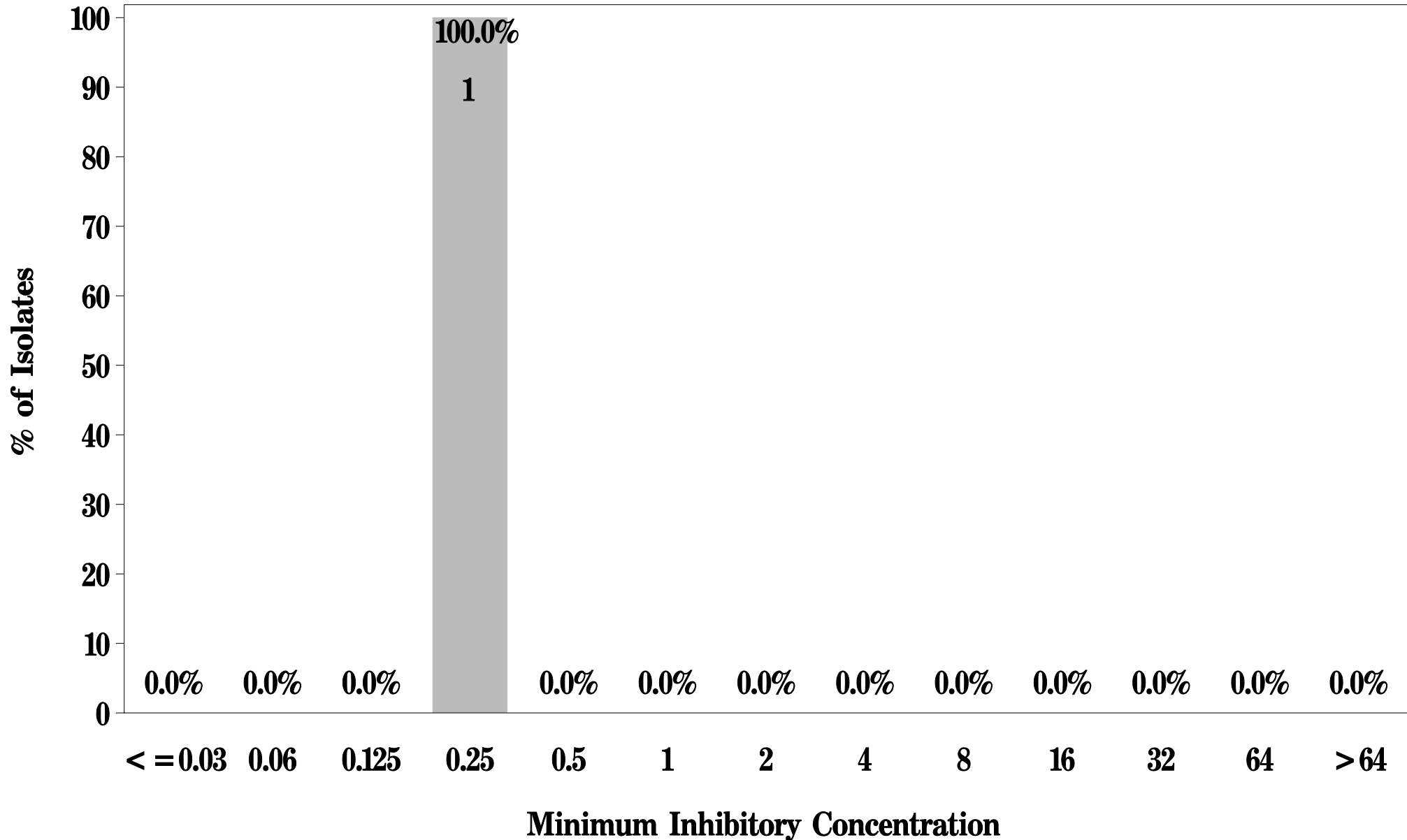
**Breakpoints: Susceptible  $\leq 1 \mu\text{g/mL}$  Resistant  $\geq 4 \mu\text{g/mL}$**



# NARMS

**Figure 11a: Minimum Inhibitory Concentration of Ciprofloxacin for *Campylobacter* in Ground Beef (N=1 Isolates)**

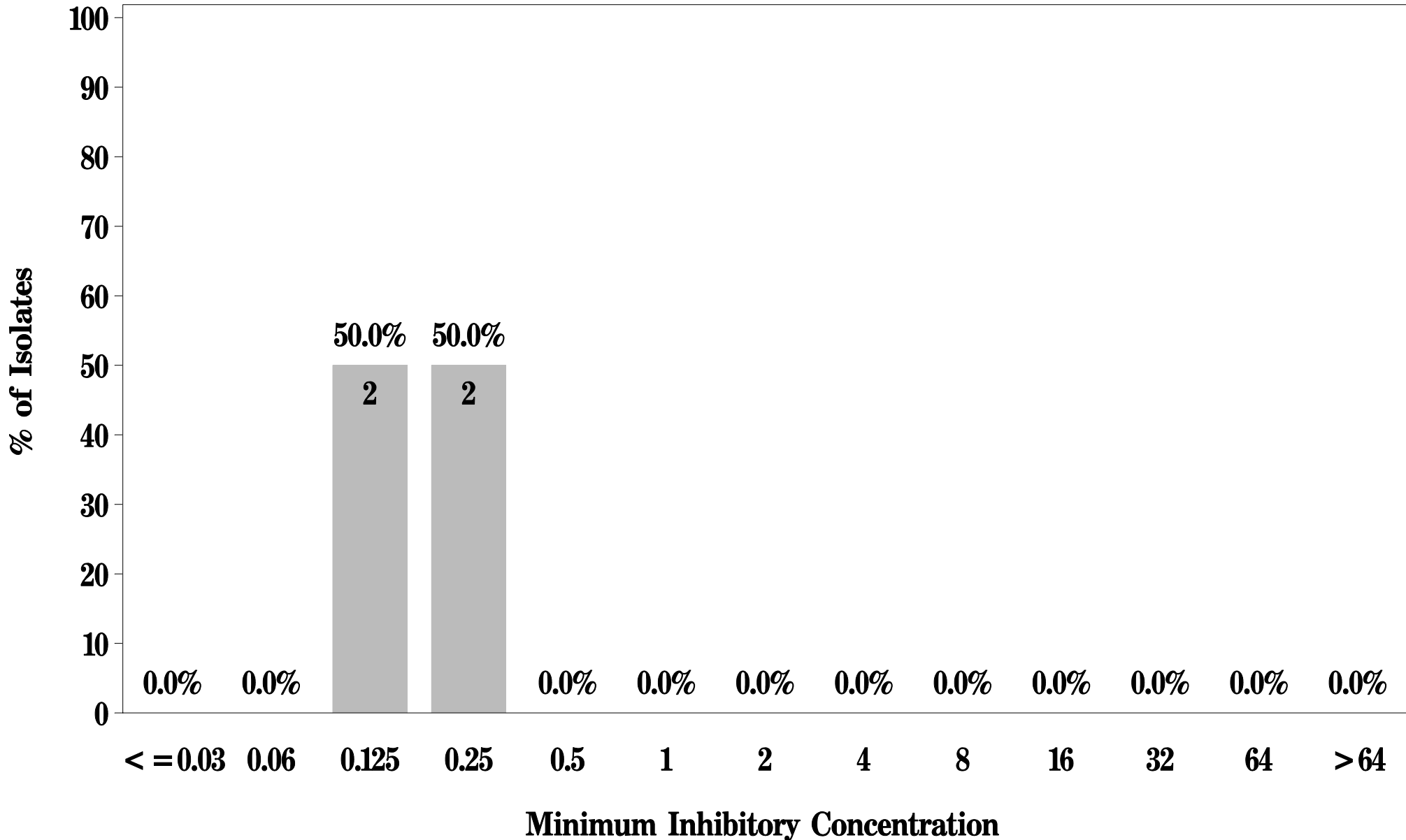
**Breakpoints: Susceptible  $\leq 1 \mu\text{g/mL}$  Resistant  $\geq 4 \mu\text{g/mL}$**



# NARMS

**Figure 11a: Minimum Inhibitory Concentration of Ciprofloxacin for *Campylobacter* in Pork Chop (N=4 Isolates)**

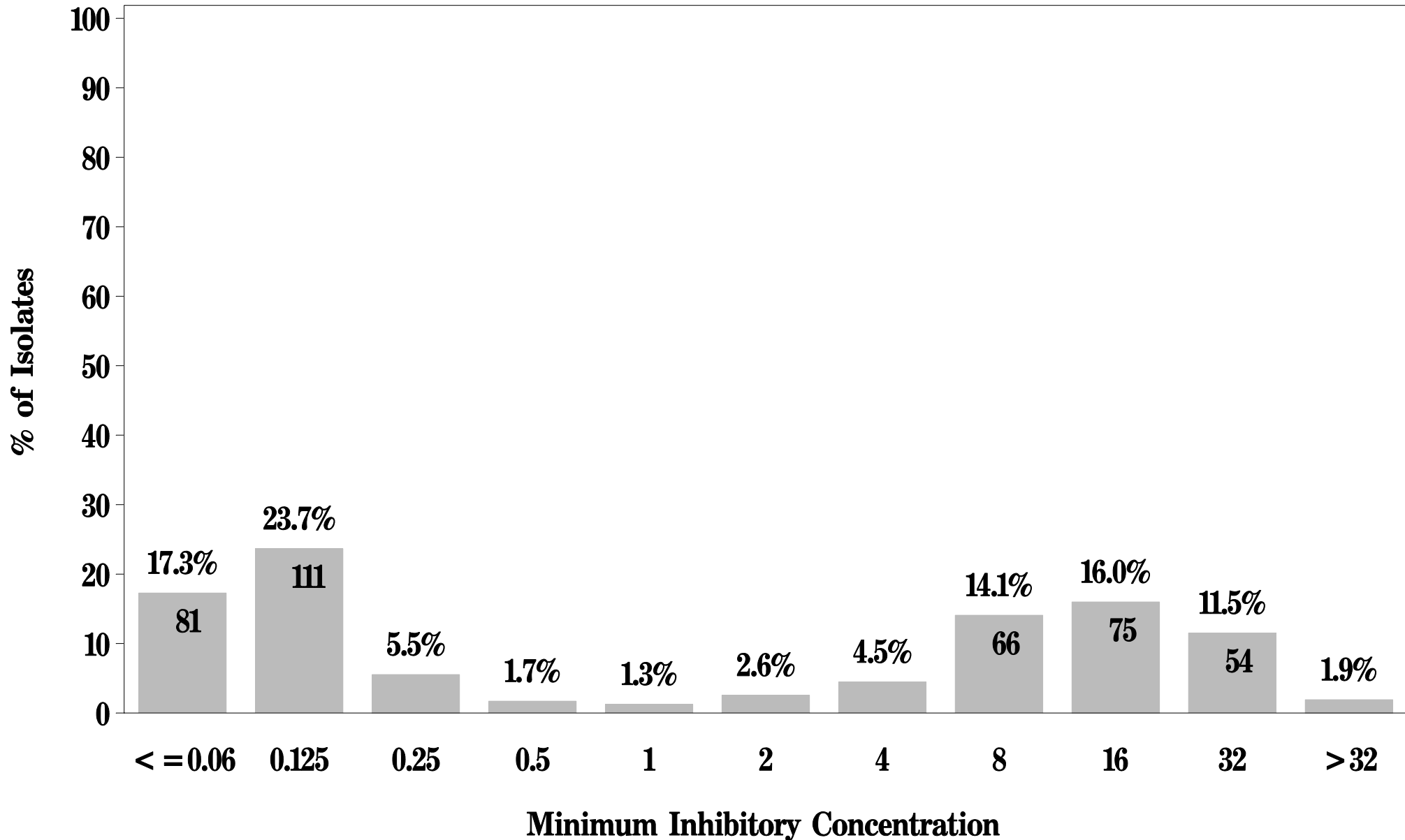
**Breakpoints: Susceptible  $\leq 1 \mu\text{g/mL}$  Resistant  $\geq 4 \mu\text{g/mL}$**



# NARMS

**Figure 11b: Minimum Inhibitory Concentration of Doxycycline for *Campylobacter* in Chicken Breast (N=469 Isolates)**

**Breakpoints: Susceptible  $\leq 4 \mu\text{g/mL}$  Resistant  $\geq 16 \mu\text{g/mL}$**

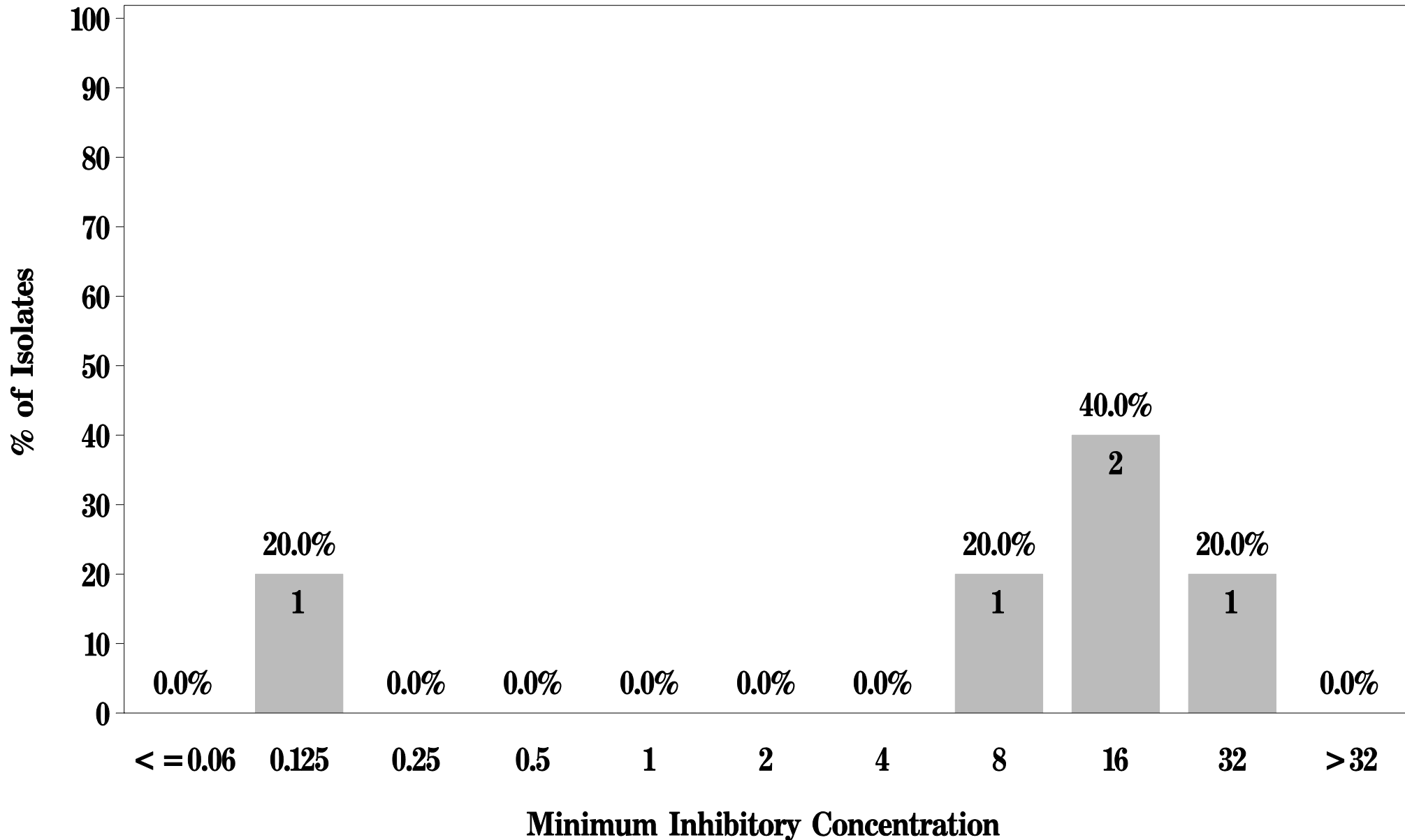




# NARMS

**Figure 11b: Minimum Inhibitory Concentration of Doxycycline for *Campylobacter* in Ground Turkey (N=5 Isolates)**

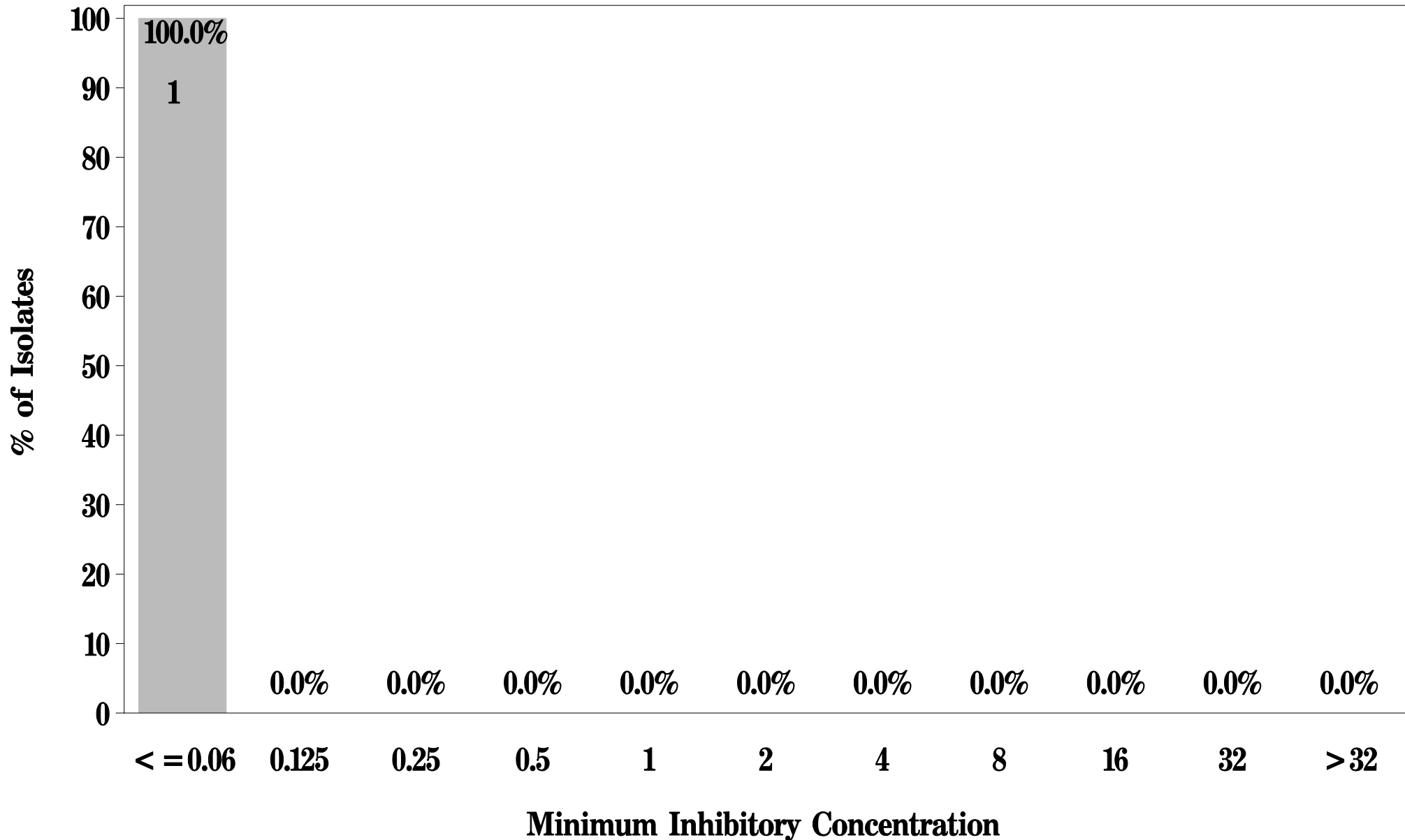
**Breakpoints: Susceptible  $\leq 4 \mu\text{g/mL}$  Resistant  $\geq 16 \mu\text{g/mL}$**



# NARMS

**Figure 11b: Minimum Inhibitory Concentration of Doxycycline for *Campylobacter* in Ground Beef (N=1 Isolates)**

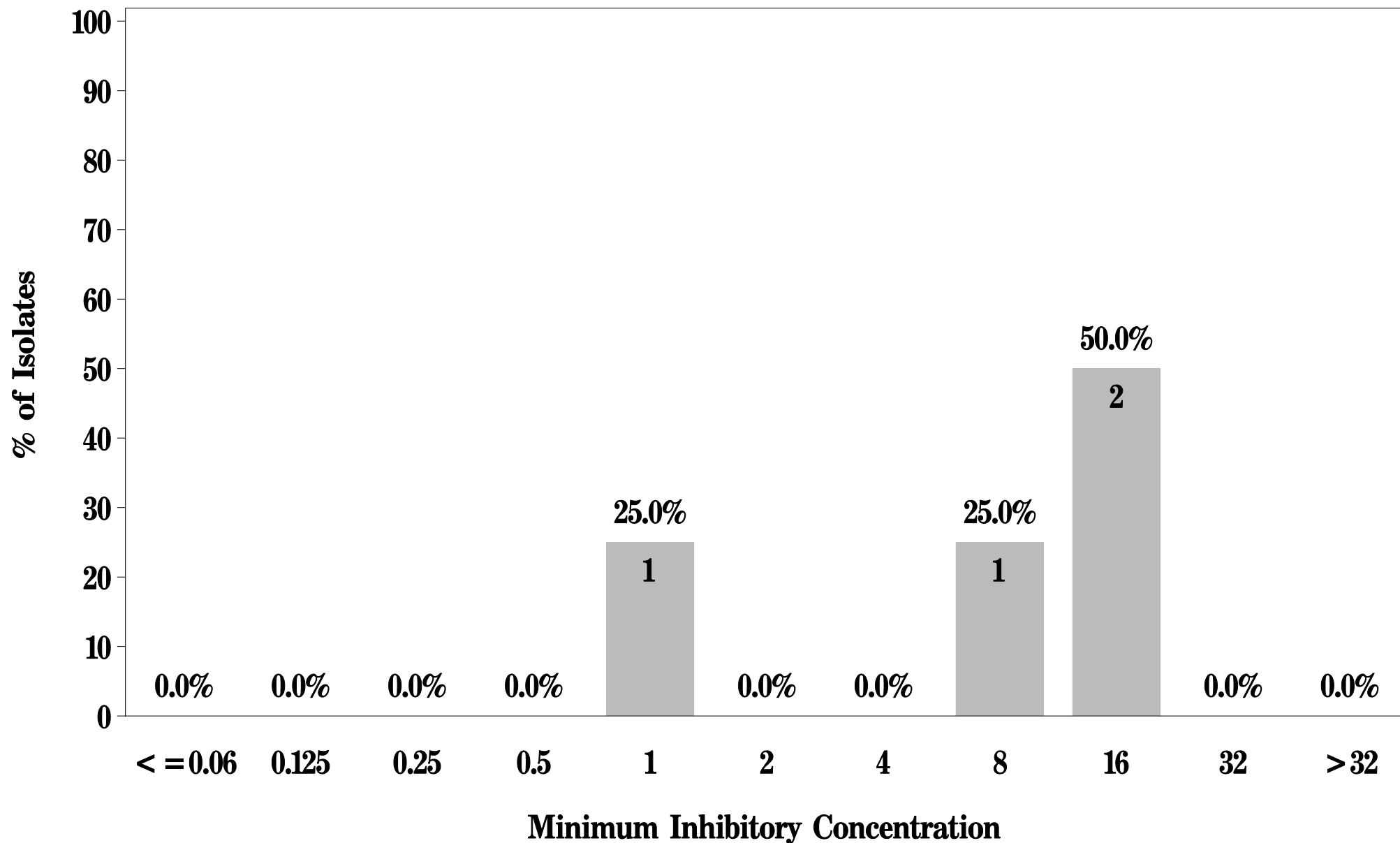
**Breakpoints: Susceptible  $\leq 4 \mu\text{g/mL}$  Resistant  $\geq 16 \mu\text{g/mL}$**



# NARMS

**Figure 11b: Minimum Inhibitory Concentration of Doxycycline for *Campylobacter* in Pork Chop (N=4 Isolates)**

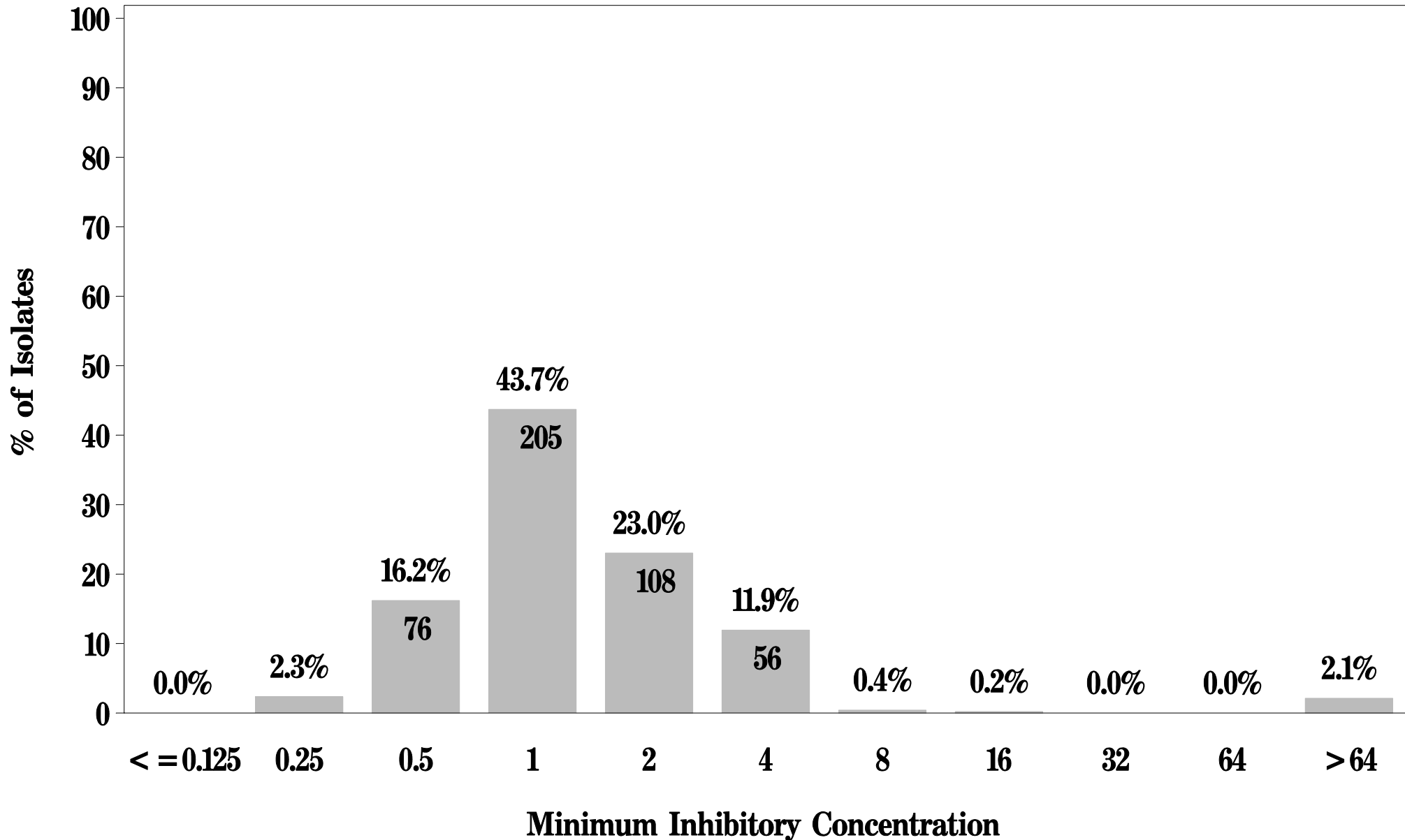
**Breakpoints: Susceptible  $\leq 4 \mu\text{g/mL}$  Resistant  $\geq 16 \mu\text{g/mL}$**



# NARMS

**Figure 11c: Minimum Inhibitory Concentration of Erythromycin for *Campylobacter* in Chicken Breast (N=469 Isolates)**

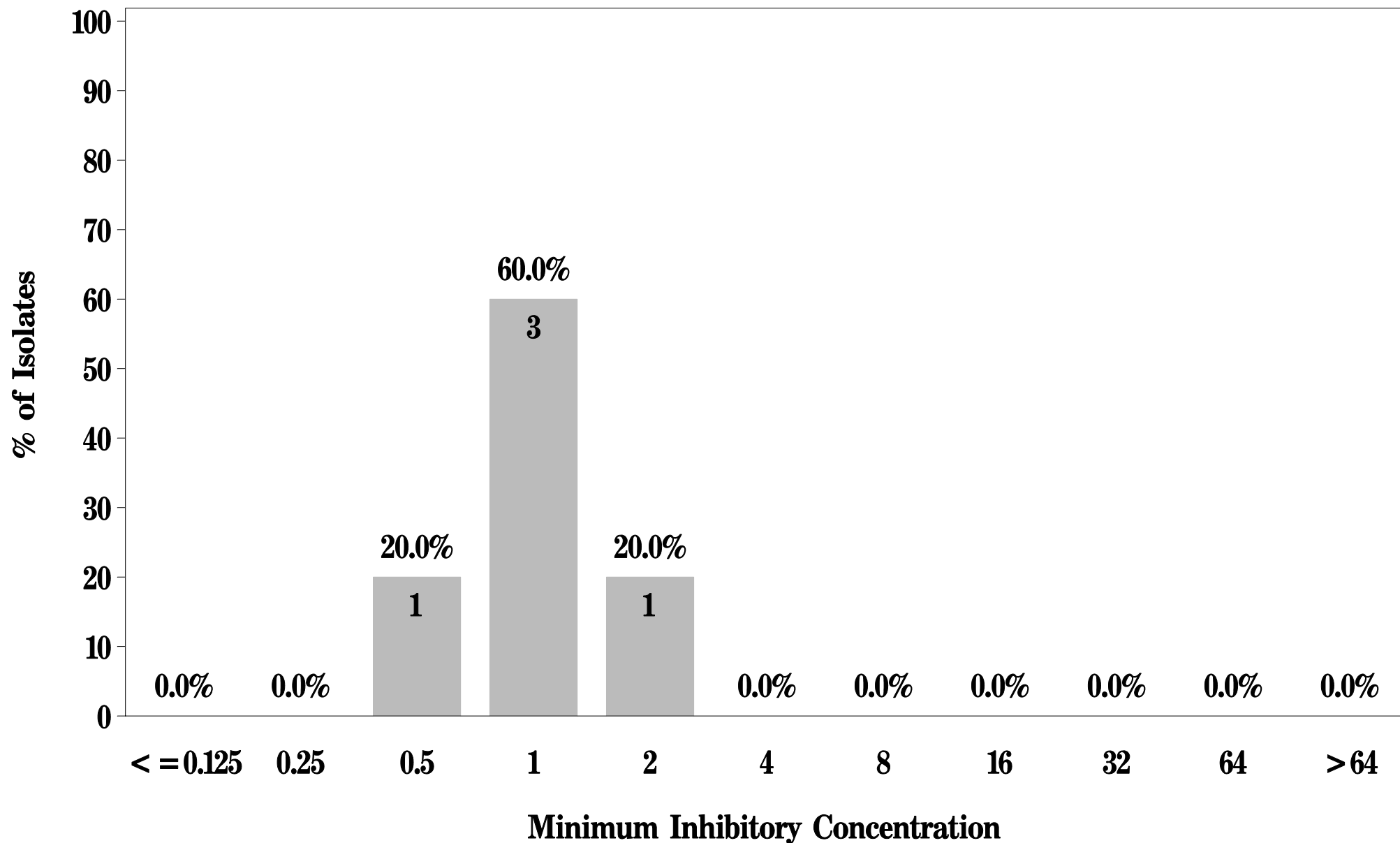
**Breakpoints: Susceptible  $\leq 0.5 \mu\text{g/mL}$  Resistant  $\geq 8 \mu\text{g/mL}$**



# NARMS

**Figure 11c: Minimum Inhibitory Concentration of Erythromycin  
for *Campylobacter* in Ground Turkey (N=5 Isolates)**

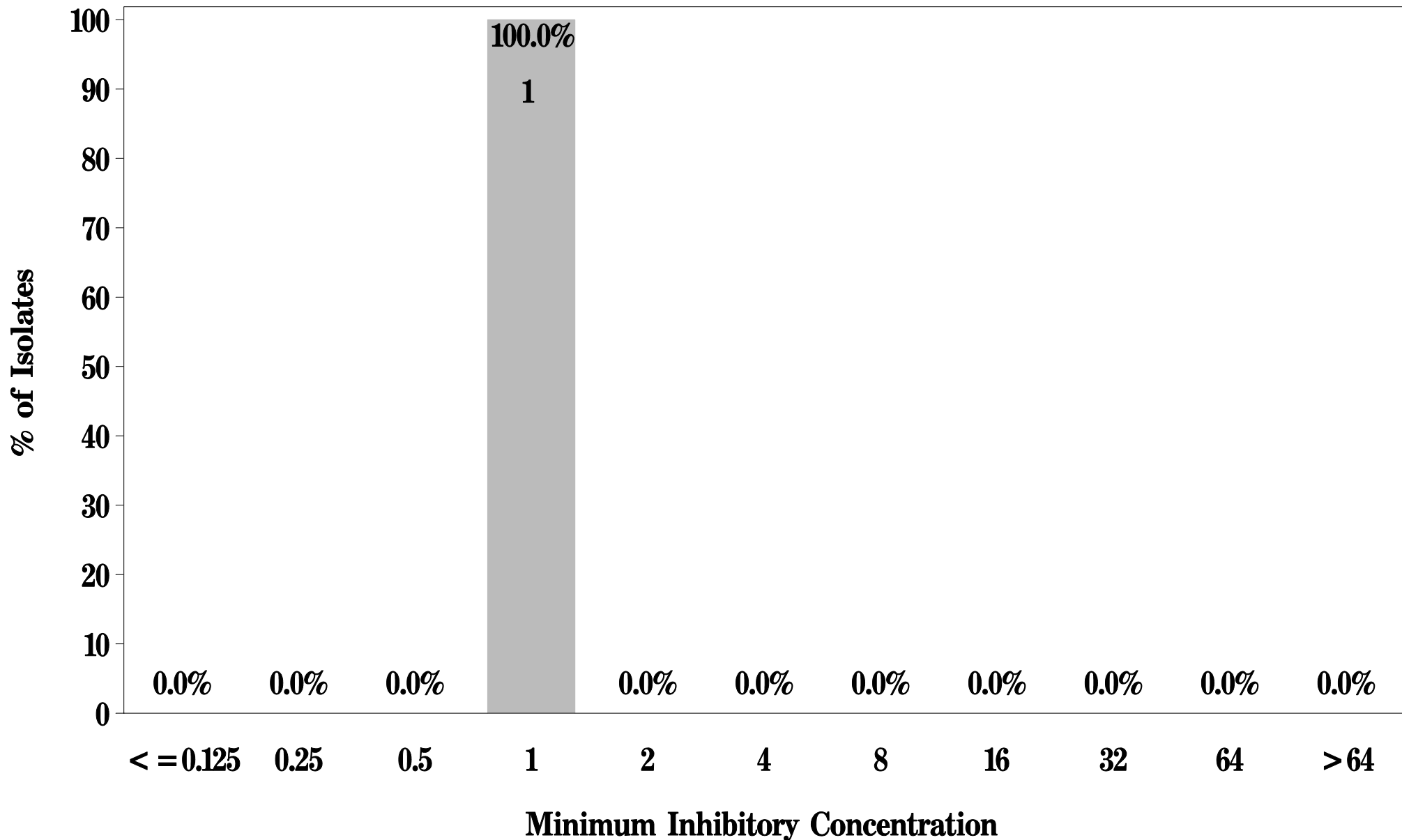
**Breakpoints: Susceptible  $\leq 0.5 \mu\text{g/mL}$  Resistant  $\geq 8 \mu\text{g/mL}$**



# NARMS

**Figure 11c: Minimum Inhibitory Concentration of Erythromycin  
for *Campylobacter* in Ground Beef (N=1 Isolates)**

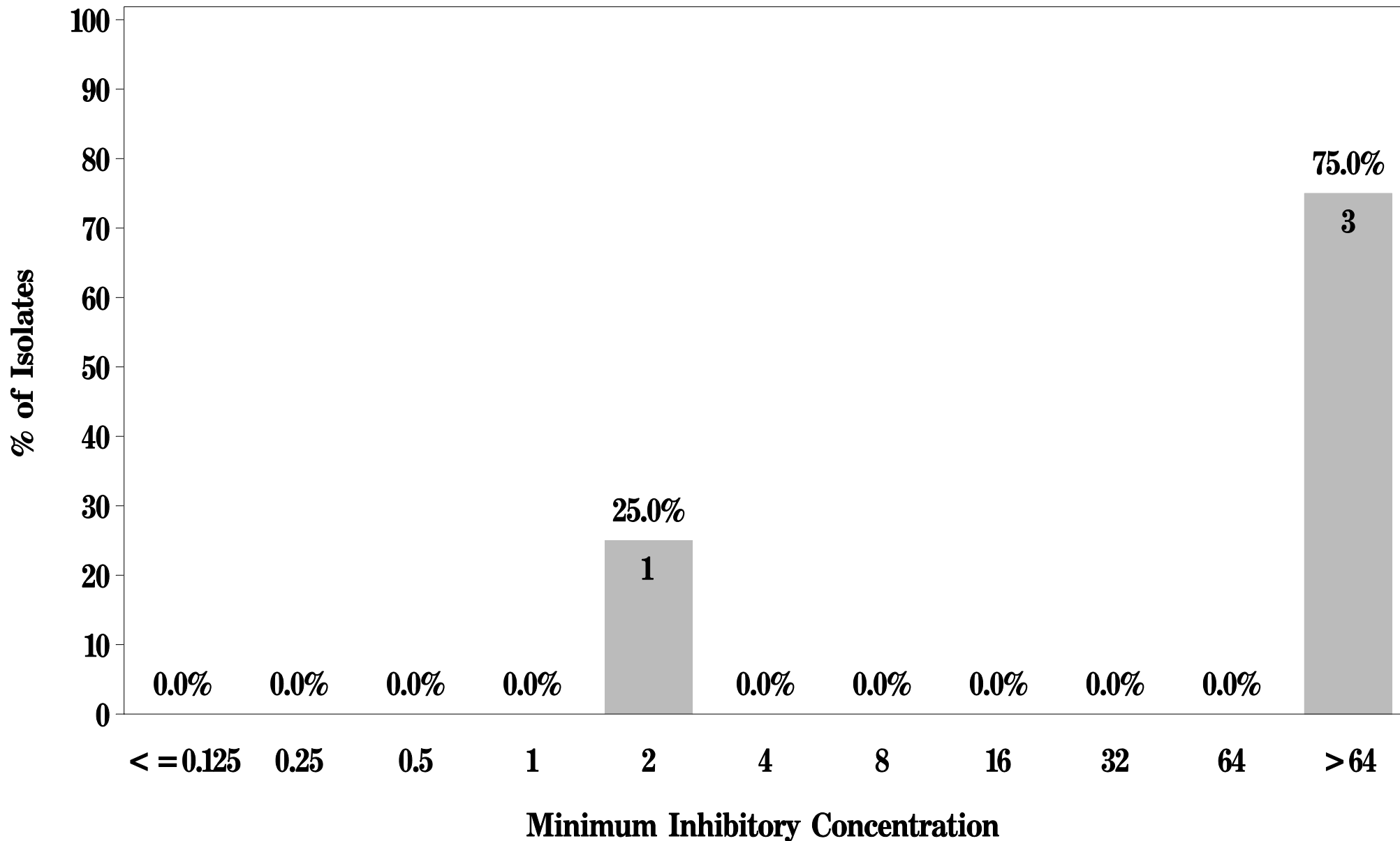
**Breakpoints: Susceptible  $\leq 0.5 \mu\text{g/mL}$  Resistant  $\geq 8 \mu\text{g/mL}$**



# NARMS

**Figure 11c: Minimum Inhibitory Concentration of Erythromycin for *Campylobacter* in Pork Chop (N=4 Isolates)**

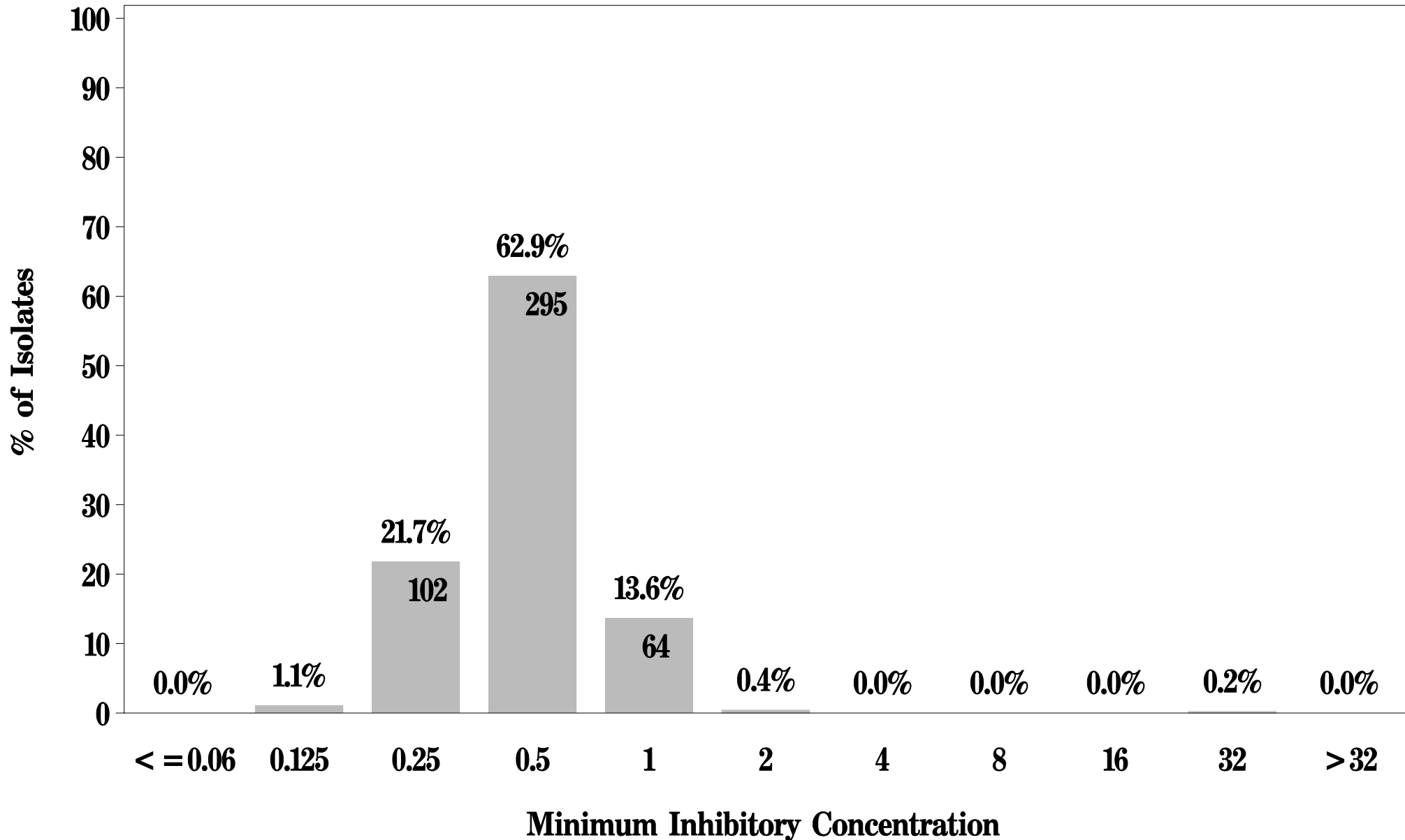
**Breakpoints: Susceptible  $\leq 0.5 \mu\text{g/mL}$  Resistant  $\geq 8 \mu\text{g/mL}$**



# NARMS

**Figure 11d: Minimum Inhibitory Concentration of Gentamicin for *Campylobacter* in Chicken Breast (N=469 Isolates)**

**Breakpoints: Susceptible  $\leq 4 \mu\text{g/mL}$  Resistant  $\geq 16 \mu\text{g/mL}$**

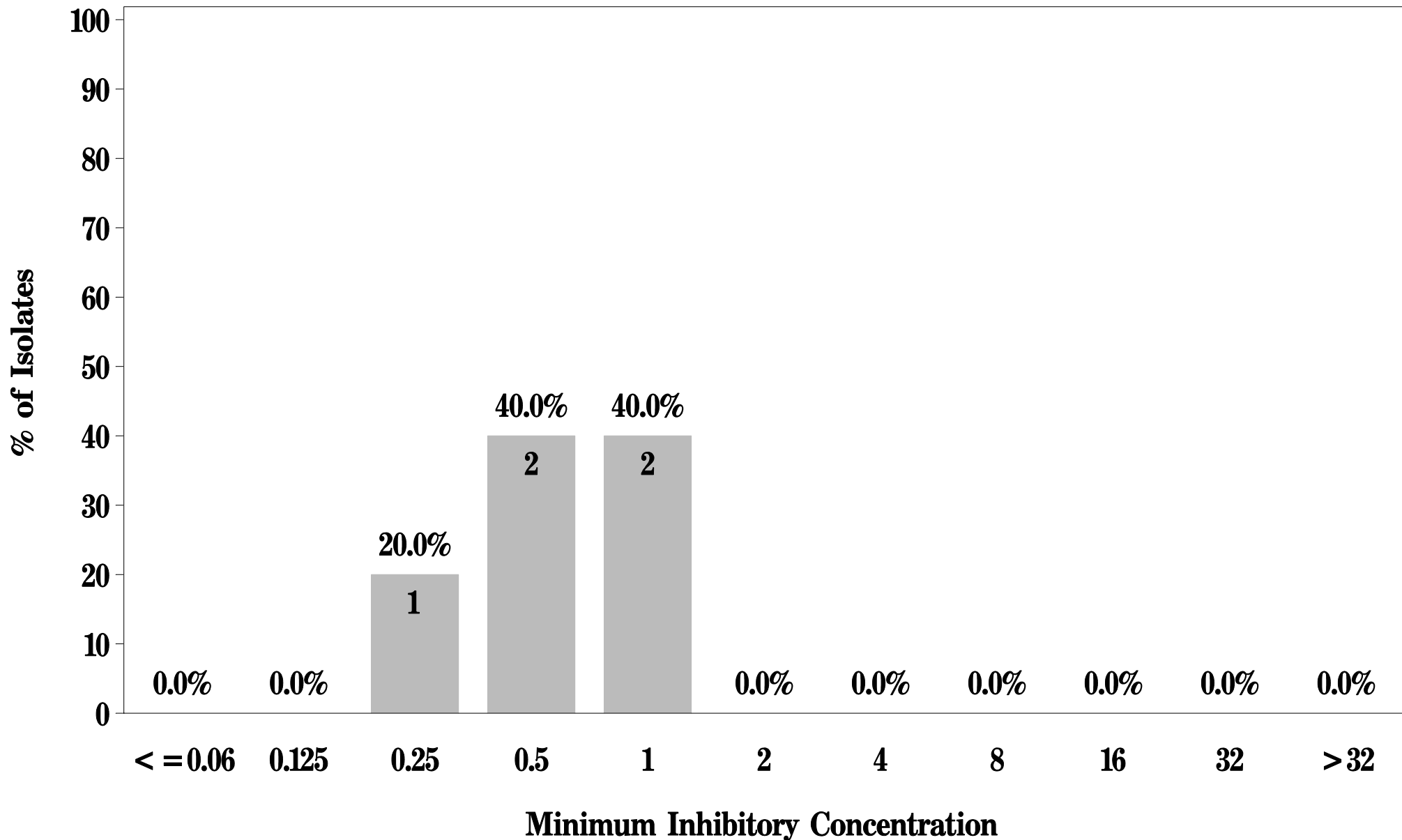




# NARMS

**Figure 11d: Minimum Inhibitory Concentration of Gentamicin for *Campylobacter* in Ground Turkey (N=5 Isolates)**

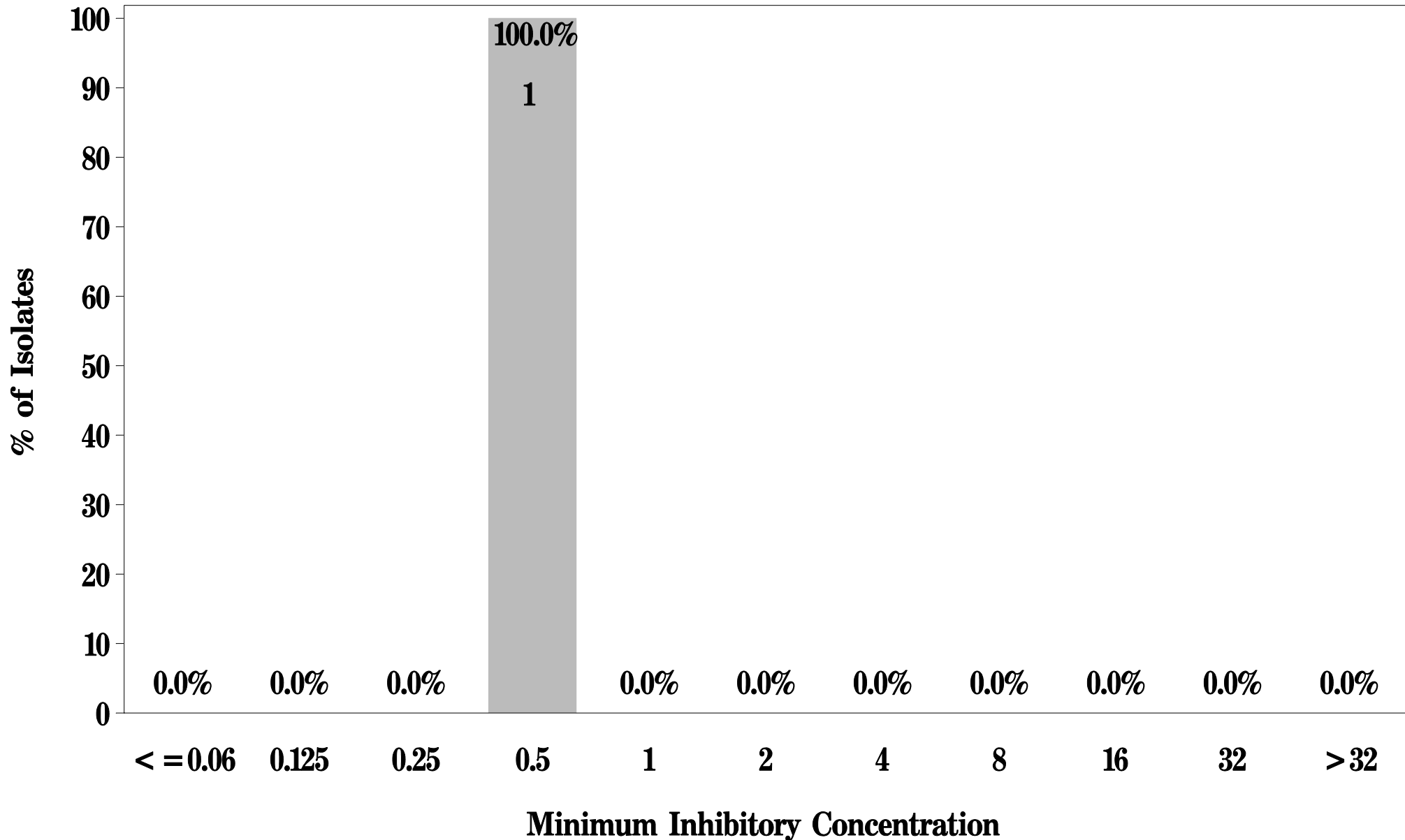
**Breakpoints: Susceptible  $\leq 4 \mu\text{g/mL}$  Resistant  $\geq 16 \mu\text{g/mL}$**



# NARMS

**Figure 11d: Minimum Inhibitory Concentration of Gentamicin  
for *Campylobacter* in Ground Beef (N=1 Isolates)**

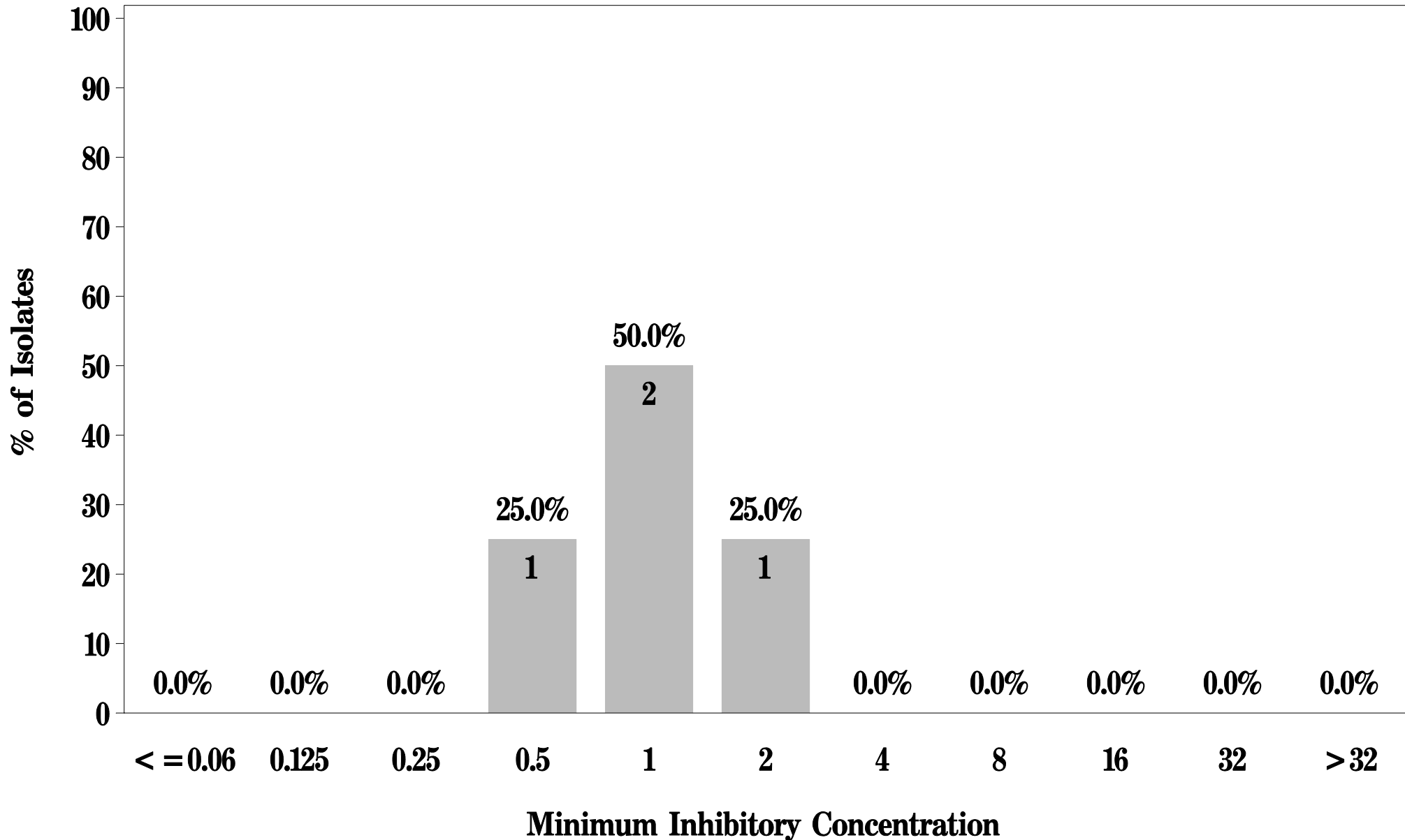
**Breakpoints: Susceptible  $\leq 4 \mu\text{g/mL}$  Resistant  $\geq 16 \mu\text{g/mL}$**



# NARMS

**Figure 11d: Minimum Inhibitory Concentration of Gentamicin for *Campylobacter* in Pork Chop (N=4 Isolates)**

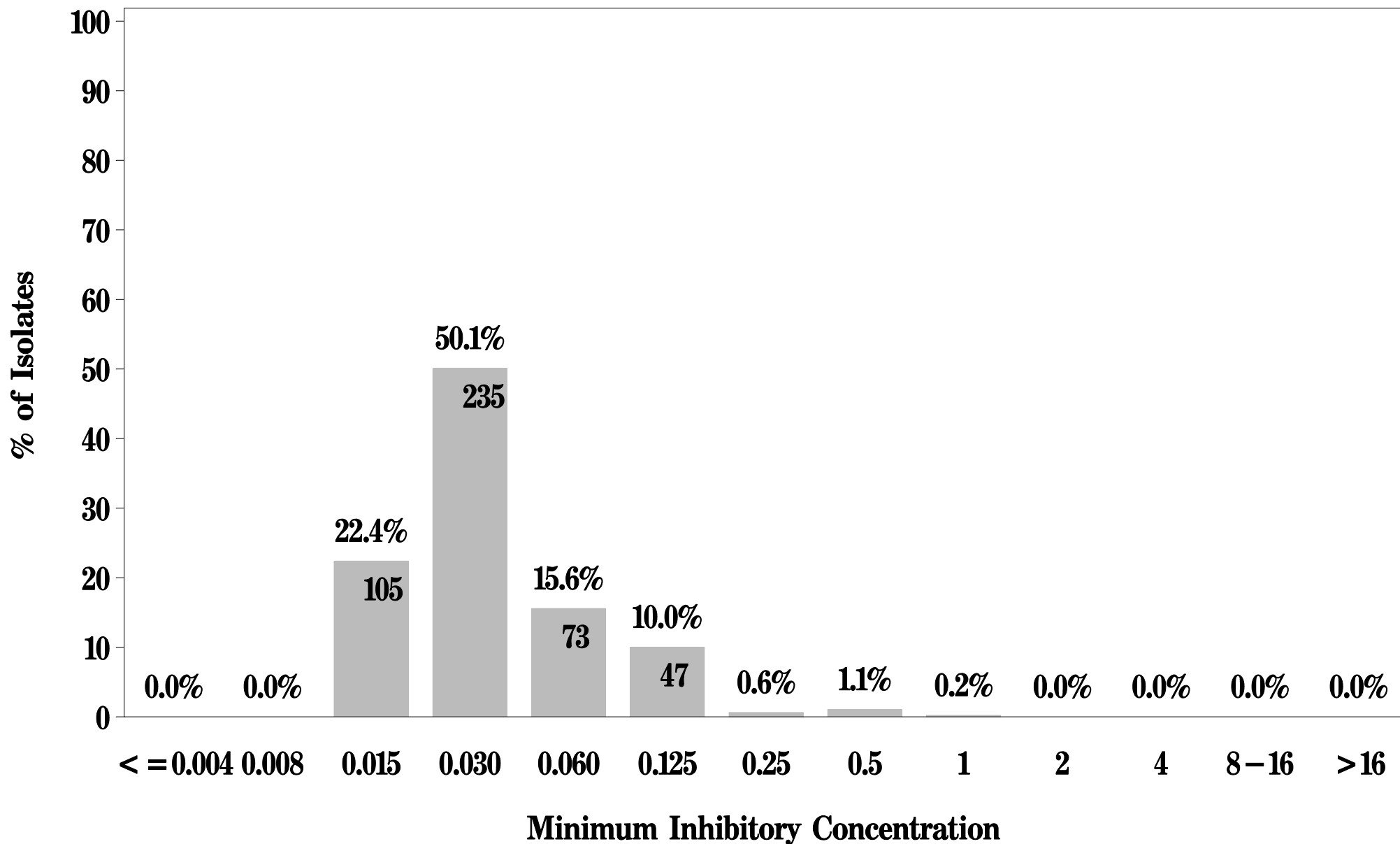
**Breakpoints: Susceptible  $\leq 4 \mu\text{g/mL}$  Resistant  $> 16 \mu\text{g/mL}$**



# NARMS

**Figure 11e: Minimum Inhibitory Concentration of Meropenem for *Campylobacter* in Chicken Breast (N=469 Isolates)**

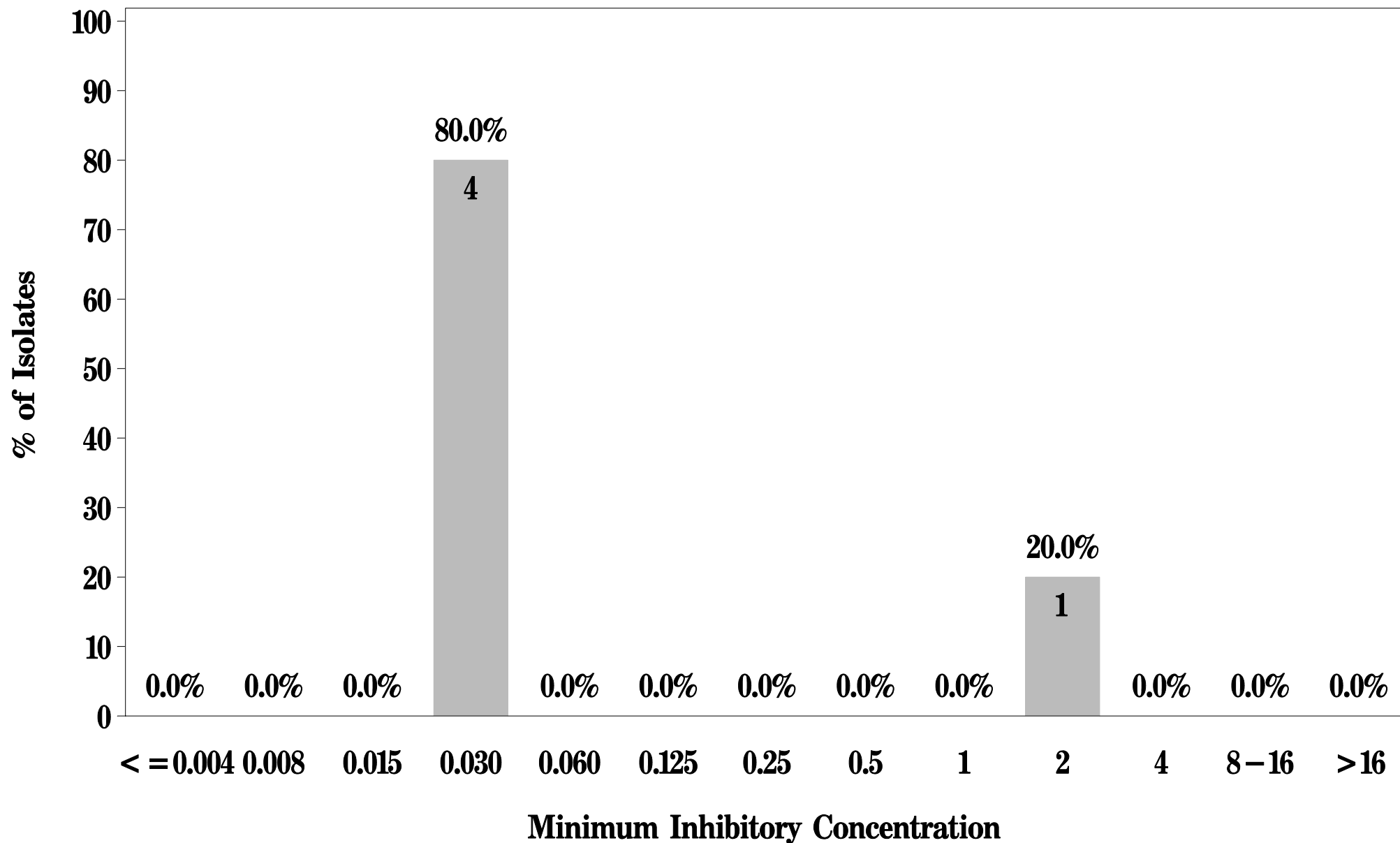
**Breakpoints: Susceptible  $\leq 4 \mu\text{g/mL}$  Resistant  $\geq 16 \mu\text{g/mL}$**



# NARMS

**Figure 11e: Minimum Inhibitory Concentration of Meropenem for *Campylobacter* in Ground Turkey (N=5 Isolates)**

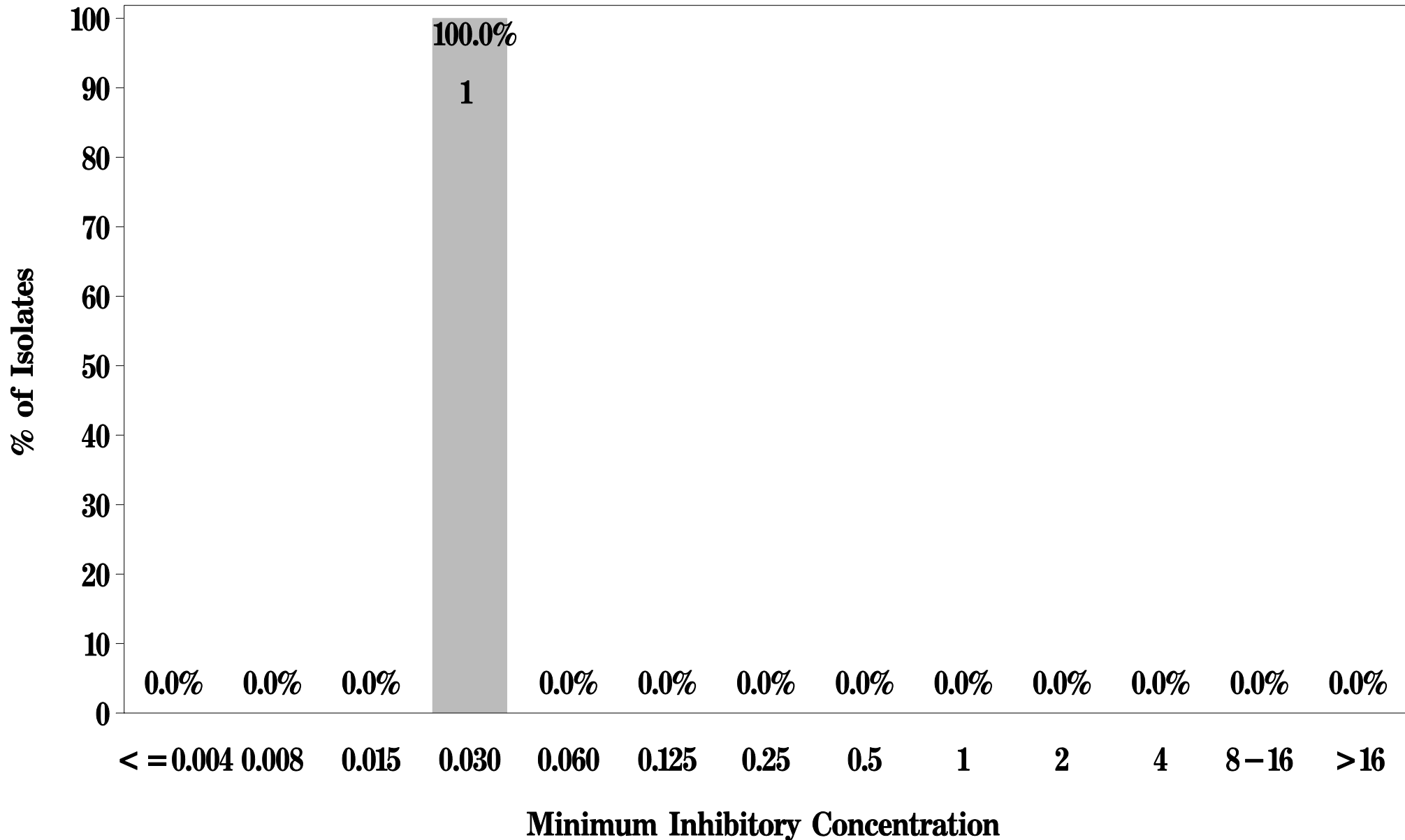
**Breakpoints: Susceptible  $\leq 4 \mu\text{g/mL}$  Resistant  $\geq 16 \mu\text{g/mL}$**



# NARMS

**Figure 11e: Minimum Inhibitory Concentration of Meropenem  
for *Campylobacter* in Ground Beef (N=1 Isolates)**

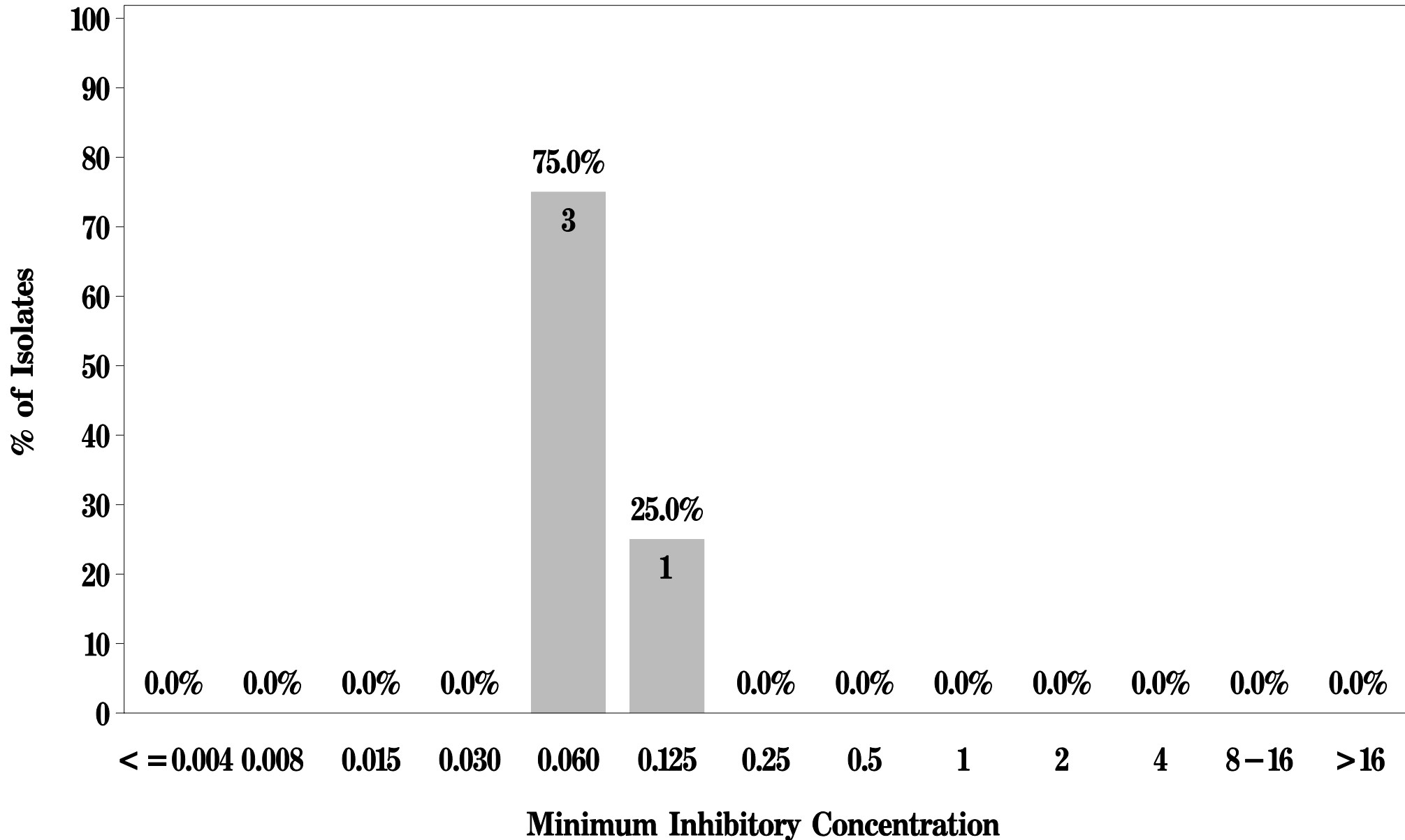
**Breakpoints: Susceptible  $\leq 4 \mu\text{g/mL}$  Resistant  $\geq 16 \mu\text{g/mL}$**



# NARMS

**Figure 11e: Minimum Inhibitory Concentration of Meropenem for *Campylobacter* in Pork Chop (N=4 Isolates)**

**Breakpoints: Susceptible  $\leq 4 \mu\text{g/mL}$  Resistant  $\geq 16 \mu\text{g/mL}$**



**Table 22. Antimicrobial Resistance\* among *Campylobacter* by Species, 2003**

<i>Species</i>	<i>Antimicrobial Agent</i>				
	<b>DOX</b>	<b>CIP</b>	<b>ERY</b>	<b>GEN</b>	<b>MER</b>
<i>C. coli</i> (n=147)	44.9%	13.6%	10.9%	- <sup>†</sup>	-
<i>C. jejuni</i> (n=330)	23.3%	14.2%	-	0.3%	-
<i>C. lari</i> (n=2)	-	N/A	-	-	-
<b>Total %R (N=479)</b>	<b>29.9%</b>	<b>14.0%<sup>‡</sup></b>	<b>3.3%</b>	<b>0.2%</b>	<b>0.0%</b>

\* Where % Resistance = (# isolates per species resistant to antimicrobial) / (total # isolates per species).

<sup>†</sup> Dashes indicate 0.0% resistance to antimicrobial.

<sup>‡</sup> % R calculated based on N = 477; two *C. lari* isolates excluded from analysis due to intrinsic resistance to quinolones.



**Table 23. Antimicrobial Resistance\* among *Campylobacter* Species by Meat Type, 2003**

<i>Meat Type</i>	<i>Species</i>	<i>Antimicrobial Agent</i>				
		<b>DOX</b>	<b>CIP</b>	<b>ERY</b>	<b>GEN</b>	<b>MER</b>
<b>Chicken Breast</b>	<i>C. coli</i> (n=142)	45.1%	13.4%	9.2%	-	-
	<i>C. jejuni</i> (n=325)	22.8%	14.5%	-	0.3%	-
	<i>C. lari</i> (n=2)	- <sup>†</sup>	N/A <sup>‡</sup>	-	-	-
<b>Ground Turkey</b>	<i>C. coli</i> (n=1)	-	100.0%	-	-	-
	<i>C. jejuni</i> (n=4)	75.0%	-	-	-	-
<b>Ground Beef</b>	<i>C. coli</i> (n=0)	§				
	<i>C. jejuni</i> (n=1)	-	-	-	-	-
<b>Pork Chop</b>	<i>C. coli</i> (n=4)	50.0%	-	75.0%	-	-
	<i>C. jejuni</i> (n=0)					

\* Where % Resistance = (# isolates per species resistant to antimicrobial within meat type) / (total # isolates per species within meat type).

<sup>†</sup> Dashes indicate 0.0% resistance to antimicrobial.

<sup>‡</sup> No % resistance was calculated for *C. lari* because they are intrinsically resistant to quinolones.

<sup>§</sup> Grey areas indicate species not isolated from that meat type.

**Table 24. Antimicrobial Resistance\* among *Campylobacter* by Site, Meat Type, and Antimicrobial Agent, 2003**

Site	Meat Type	Antimicrobial Agent				
		DOX	CIP	ERY	GEN	MER
CA	CB (n=64)	28.1%	10.9%	- <sup>†</sup>	1.6%	-
	GT (n=0)	‡				
	GB (n=0)					
	PC (n=2)	50.0%	-	100.0%	-	-
	<b>Total (n=66)</b>	<b>28.8%</b>	<b>10.6%</b>	<b>3.0%</b>	<b>1.5%</b>	<b>0.0%</b>
CT	CB (n=50)	26.0%	12.0%	-	-	-
	GT (n=0)					
	GB (n=0)					
	PC (n=0)					
	<b>Total (n=50)</b>	<b>26.0%</b>	<b>12.0%</b>	<b>0.0%</b>	<b>0.0%</b>	<b>0.0%</b>
GA	CB (n=76)	23.7%	11.8%	3.9%	-	-
	GT (n=2)	50.0%	50.0%	-	-	-
	GB (n=0)					
	PC (n=0)					
	<b>Total (n=78)</b>	<b>24.4%</b>	<b>12.8%</b>	<b>3.8%</b>	<b>0.0%</b>	<b>0.0%</b>
MD	CB (n=38)	21.1%	21.1%	-	-	-
	GT (n=0)					
	GB (n=1)	-	-	-	-	-
	PC (n=0)					
	<b>Total (n=39)</b>	<b>20.5%</b>	<b>20.5%</b>	<b>0.0%</b>	<b>0.0%</b>	<b>0.0%</b>
MN	CB (n=62)	29.0%	3.2%	-	-	-
	GT (n=3)	66.7%	-	-	-	-
	GB (n=0)					
	PC (n=1)	100.0%	-	100.0%	-	-
	<b>Total (n=66)</b>	<b>31.8%</b>	<b>3.0%</b>	<b>1.5%</b>	<b>0.0%</b>	<b>0.0%</b>
NY	CB (n=75)	52.0%	28.0%	1.3%	-	-
	GT (n=0)					
	GB (n=0)					
	PC (n=0)					
	<b>Total (n=75)</b>	<b>52.0%</b>	<b>28.0%</b>	<b>1.3%</b>	<b>0.0%</b>	<b>0.0%</b>
OR	CB (n=45)	4.4%	2.3% <sup>§</sup>	-	-	-
	GT (n=0)					
	GB (n=0)					
	PC (n=1)	-	-	-	-	-
	<b>Total (n=46)</b>	<b>4.3%</b>	<b>2.2%</b>	<b>0.0%</b>	<b>0.0%</b>	<b>0.0%</b>
TN	CB (n=59)	37.3%	20.3%	15.3%	-	-
	GT (n=0)					
	GB (n=0)					
	PC (n=0)					
	<b>Total (n=59)</b>	<b>37.3%</b>	<b>20.3%</b>	<b>15.3%</b>	<b>0.0%</b>	<b>0.0%</b>
<b>Total %R (N=479)</b>		<b>29.9%</b>	<b>14.0%</b>	<b>3.3%</b>	<b>0.2%</b>	<b>0.0%</b>

\* Where % Resistance = (# isolates resistant to antimicrobial per meat type per site) / (total # isolates per meat type per site).

<sup>†</sup> Dashes indicate 0.0% resistance to antimicrobial.

<sup>‡</sup> Grey areas indicate no isolates were recovered from that meat type for that site.

<sup>§</sup> Two *C. lari* isolates from chicken breast in Oregon were excluded from analysis due to intrinsic resistance to quinolones. Ciprofloxacin % R calculated based on n = 43.

**Table 25. Number of *Campylobacter* (N=479) Resistant to Multiple Antimicrobial Agents, 2003**

<i>Meat Type</i>	<i>Antimicrobial Agents</i>			
	<b>0</b>	<b>1</b>	<b>2</b>	<b>3</b>
<b>CB</b>	283	159	22	5
<b>GT</b>	1	4	0	0
<b>GB</b>	1	0	0	0
<b>PC</b>	1	1	2	0
<b>Total</b>	<b>286</b>	<b>164</b>	<b>24</b>	<b>5</b>

**Table 26. Overall *Enterococcus* Species Identified, 2003**

	<b>Species</b>	<b>n</b>
1.	<i>E. faecalis</i>	1014
2.	<i>E. faecium</i>	575
3.	<i>E. hirae</i>	129
4.	<i>E. gallinarum</i>	12
5.	<i>E. durans</i>	8
6.	<i>E. avium</i>	3
7.	<i>E. casseliflavus</i>	1
	<b>Total</b>	<b>1742</b>

**Table 27. *Enterococcus* Species by Meat Type, 2003**

<i>Species</i>	<i>Chicken Breast</i>		<i>Ground Turkey</i>		<i>Ground Beef</i>		<i>Pork Chop</i>	
	<b>n</b>	<b>%<sup>*</sup></b>	<b>n</b>	<b>%</b>	<b>n</b>	<b>%</b>	<b>n</b>	<b>%</b>
<i>E. faecalis</i> (n=1014)	188	18.5%	289	28.5%	224	22.1%	313	30.9%
<i>E. faecium</i> (n=575)	248	43.1%	118	20.5%	112	19.5%	97	16.9%
<i>E. hirae</i> (n=129)	28	21.7%	3	2.3%	84	65.1%	14	10.9%
<i>E. gallinarium</i> (n=12)	0	- <sup>†</sup>	8	66.7%	4	33.3%	0	-
<i>E. durans</i> (n=8)	1	12.5%	0	-	7	87.5%	0	-
<i>E. avium</i> (n=3)	1	33.3%	0	-	0	-	2	66.7%
<i>E. casseliflavus</i> (n=1)	0	-	0	-	1	100.0%	0	-
<b>Total (N=1742)</b>	<b>466</b>	<b>26.8%</b>	<b>418</b>	<b>24.0%</b>	<b>432</b>	<b>24.8%</b>	<b>426</b>	<b>24.5%</b>

\* Where % = (# isolates per species per meat) / (total # isolates per species).

† Dashes indicate no isolates of that species were isolated from that meat type.

**Table 28. *Enterococcus* Species by Site and Meat Type, 2003**

Site	Species	Chicken Breast		Ground Turkey		Ground Beef		Pork Chop	
		n	%*	n	%	n	%	n	%
GA	<i>E. faecalis</i> (n=421)	99	23.5%	118	28.0%	95	22.6%	109	25.9%
	<i>E. faecium</i> (n=32)	16	50.0%	1	3.1%	10	31.3%	5	15.6%
	<i>E. hirae</i> (n=18)	4	22.2%	- <sup>†</sup>	-	12	66.7%	2	11.1%
	<i>E. gallinarum</i> (n=2)	-	-	1	50.0%	1	50.0%	-	-
	<i>E. durans</i> (n=1)	-	-	-	-	1	100.0%	-	-
	<b>Total (n=474)</b>	<b>119</b>	<b>25.1%</b>	<b>120</b>	<b>25.3%</b>	<b>119</b>	<b>25.1%</b>	<b>116</b>	<b>24.5%</b>
MD	<i>E. faecalis</i> (n=110)	9	8.2%	33	30.0%	31	28.2%	37	33.6%
	<i>E. faecium</i> (n=233)	93	39.9%	64	27.5%	35	15.0%	41	17.6%
	<i>E. hirae</i> (n=43)	9	20.9%	3	7.0%	21	48.8%	10	23.3%
	<i>E. gallinarum</i> (n=5)	-	-	3	60.0%	2	40.0%	-	-
	<i>E. durans</i> (n=4)	1	25.0%	-	-	3	75.0%	-	-
	<i>E. avium</i> (n=3)	1	33.3%	-	-	-	-	2	66.7%
	<b>Total (n=398)</b>	<b>113</b>	<b>28.4%</b>	<b>103</b>	<b>25.9%</b>	<b>92</b>	<b>23.1%</b>	<b>90</b>	<b>22.6%</b>
OR	<i>E. faecalis</i> (n=248)	43	17.3%	72	29.0%	52	21.0%	81	32.7%
	<i>E. faecium</i> (n=149)	74	49.7%	32	21.5%	22	14.8%	21	14.1%
	<i>E. hirae</i> (n=38)	2	5.3%	-	-	35	92.1%	1	2.6%
	<i>E. gallinarum</i> (n=5)	-	-	4	80.0%	1	20.0%	-	-
	<i>E. durans</i> (n=1)	-	-	-	-	1	100.0%	-	-
	<i>E. casseliflavus</i> (n=1)	-	-	-	-	1	100.0%	-	-
	<b>Total (n=442)</b>	<b>119</b>	<b>26.9%</b>	<b>108</b>	<b>24.4%</b>	<b>112</b>	<b>25.3%</b>	<b>103</b>	<b>23.3%</b>
TN	<i>E. faecalis</i> (n=235)	37	15.7%	66	28.1%	46	19.6%	86	36.6%
	<i>E. faecium</i> (n=161)	65	40.4%	21	13.0%	45	28.0%	30	18.6%
	<i>E. hirae</i> (n=30)	13	43.3%	-	-	16	53.3%	1	3.3%
	<i>E. durans</i> (n=2)	-	-	-	-	2	100.0%	-	-
	<b>Total (n=428)</b>	<b>115</b>	<b>26.9%</b>	<b>87</b>	<b>20.3%</b>	<b>109</b>	<b>25.5%</b>	<b>117</b>	<b>27.3%</b>

\* Where % = (# isolates per species per meat type per site) / (total # isolates per species per site).

† Dashes indicate no isolates for that species were isolated from that meat type.

**Table 29. *Enterococcus* Isolates by Month for All Sites, 2003**

<i>Month</i>	<i>n</i>	<i>%</i> <sup>*</sup>
<b>January</b>	154	8.8%
<b>February</b>	146	8.4%
<b>March</b>	139	8.0%
<b>April</b>	145	8.3%
<b>May</b>	144	8.3%
<b>June</b>	147	8.4%
<b>July</b>	139	8.0%
<b>August</b>	154	8.8%
<b>September</b>	129	7.4%
<b>October</b>	155	8.9%
<b>November</b>	148	8.5%
<b>December</b>	142	8.2%
<b>Total (N)</b>	<b>1742</b>	<b>100.0%</b>

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\* Where % = (n / N).

**Table 30. Antimicrobial Resistance (%R) among *Enterococcus* Isolates (N=1742), 2003**

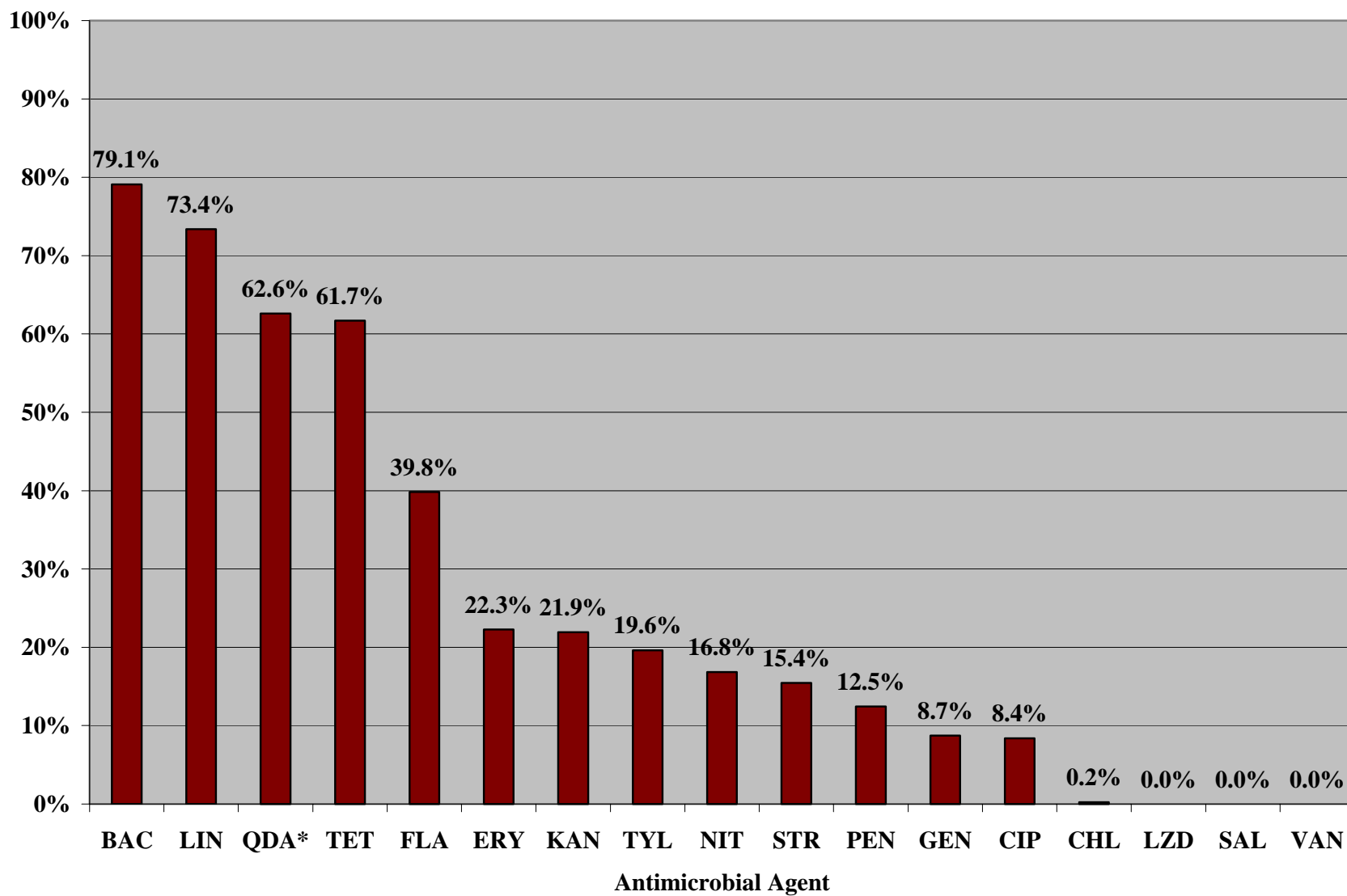
<i>Antimicrobial Agent</i>	<i>n</i>	<i>%R*</i>
Bacitracin	1378	79.1%
Lincomycin	1278	73.4%
Tetracycline	1075	61.7%
Flavomycin	694	39.8%
Quinupristin-Dalfopristin <sup>†</sup>	456	62.6%
Erythromycin	388	22.3%
Kanamycin	382	21.9%
Tylosin	342	19.6%
Penicillin	217	12.5%
Streptomycin	269	15.4%
Nitrofurantoin	293	16.8%
Ciprofloxacin	146	8.4%
Gentamicin	152	8.7%
Chloramphenicol	4	0.2%
Salinomycin	0	0.0%
Linezolid	0	0.0%
Vancomycin	0	0.0%

\* Where % R = (n / N).

<sup>†</sup> Presented for all species except *E. faecalis* (n = 1014).



Figure 12. Antimicrobial Resistance among *Enterococcus* Isolates (N=1742), 2003



\* Presented for all species except *E. faecalis* in QDA (N=1742-1014=728 non-*faecalis*)

**Figure 13. MIC Distribution among all Antimicrobial Agents**

<i>Enterococcus</i> from All Meats (N=1742)		Distribution (%) of MICs ( in µg/ml)																		
Antimicrobial Agent	%R†	0.015	0.03	0.06	0.125	0.25	0.5	1	2	4	8	16	32	64	128	256	512	1024	2048	>2048
Bacitracin*	79.1%										2.5	2.6	3.8	11.9	25.7	53.4				
Chloramphenicol	0.2%								0.2	6.4	92.1	1.1		0.2						
Ciprofloxacin	8.4%			0.1	2.5	12.6	55.2	21.2	6.9	1.4										
Erythromycin	22.3%					33.9	27.7	8.4	7.7	1.5	20.8									
Tylosin*	19.6%			0.1	0.2	2.2	51.3	23.4	3.1	0.2				19.6						
Gentamicin	8.7%														91.1	0.2	0.4	0.9	7.5	
Kanamycin*	21.9%														66.7	11.4	7.0	1.5	13.4	
Streptomycin*	15.4%																84.6	2.6	2.8	10.1
Lincomycin*	73.4%						6.8	0.4	0.2	5.6	13.6	40.9	32.5							
Linezolid	0.0%				0.1	3.1	96.2	0.6												
Nitrofurantoin	16.8%								0.1	34.2	24.2	5.3	19.5	10.6	6.2					
Flavomycin*	39.8%						23.4	31.5	4.1	0.6	0.6	0.2	39.7							
Salinomycin*	0.0%						57.7	18.7	13.7	9.9	0.1									
Penicillin	12.5%					5.3	2.3	8.9	65.7	5.3	4.0	8.5								
Tetracycline	61.7%									37.3	1.0	1.0	4.0	56.7						
Quinupristin/Dalfopristin†	62.6%						14.6	22.8	38.7	12.8	9.5	1.6								
Vancomycin	0.0%					17.3	54.5	24.2	3.2	0.7										

Vertical bars show the CLSI/NCCLS Susceptible/Resistant breakpoints for each drug where appropriate.

\*Currently no CLSI/NCCLS breakpoints have been established for this organism/antimicrobial combination.

†Discrepancies between %R and sums of distribution %s are due to rounding.

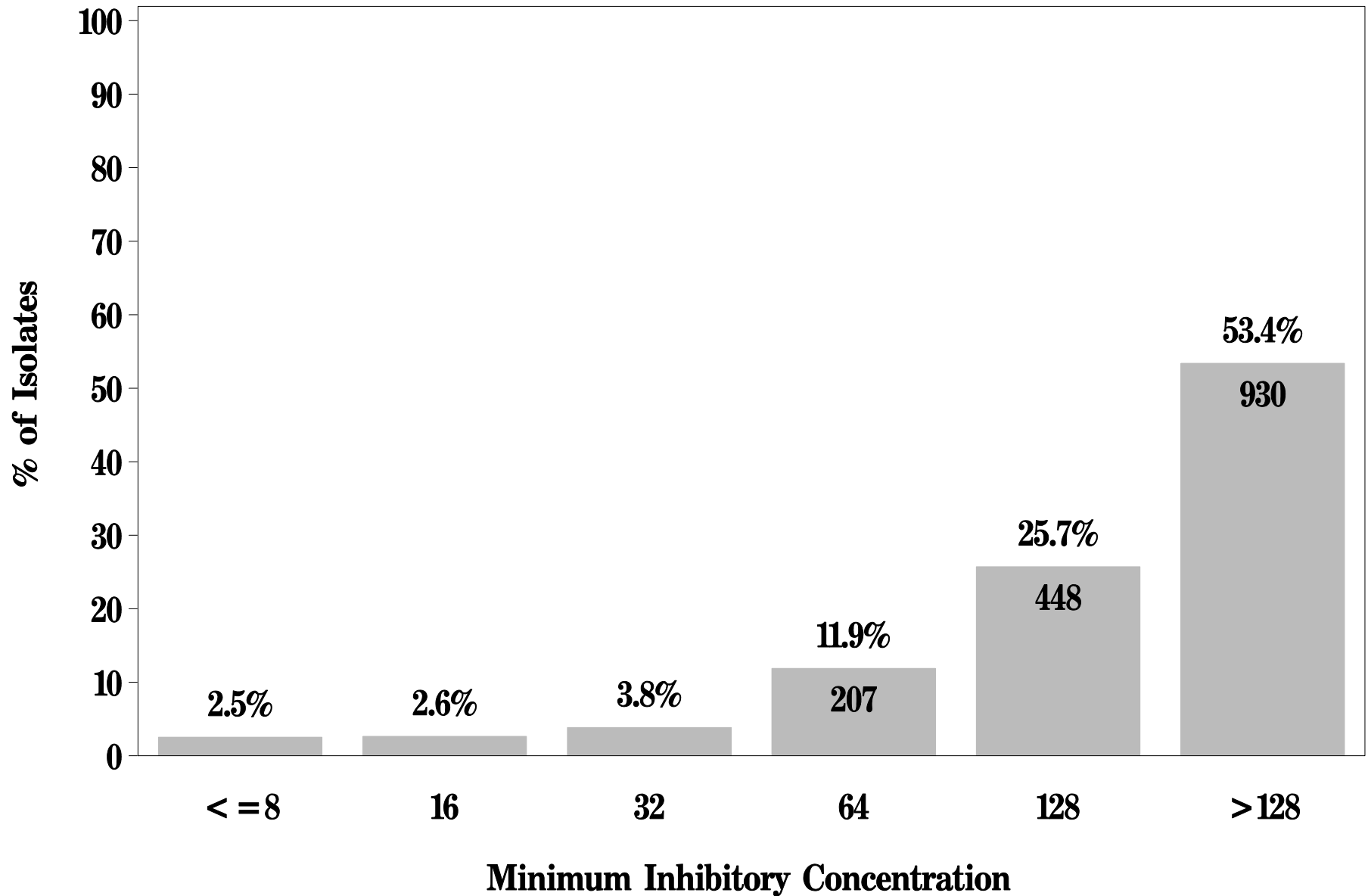
Unshaded areas indicate the dilution ranges of the Sensititre plate used to test the 2003 isolates.

† Presented for all species except *E. faecalis* in QDA (n=1742-1014= 728 non *E. faecalis* )

# NARMS

**Figure 13a: Minimum Inhibitory Concentration of Bacitracin for *Enterococcus* (N=1742 Isolates)**

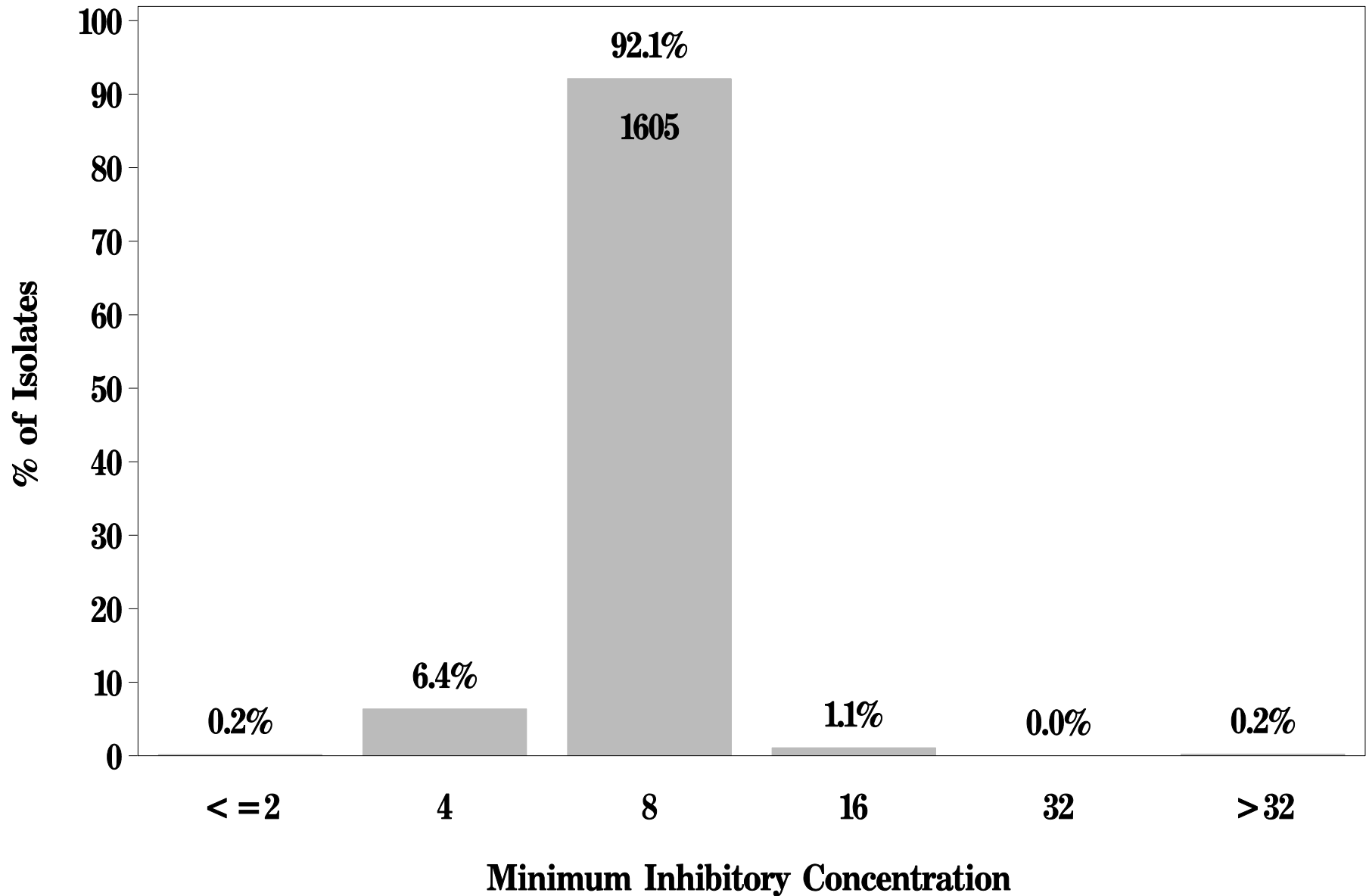
**Breakpoints: Susceptible  $\leq 32$   $\mu\text{g/mL}$  Resistant  $\geq 128$   $\mu\text{g/mL}$**



# NARMS

**Figure 13b: Minimum Inhibitory Concentration of Chloramphenicol for *Enterococcus* (N=1742 Isolates)**

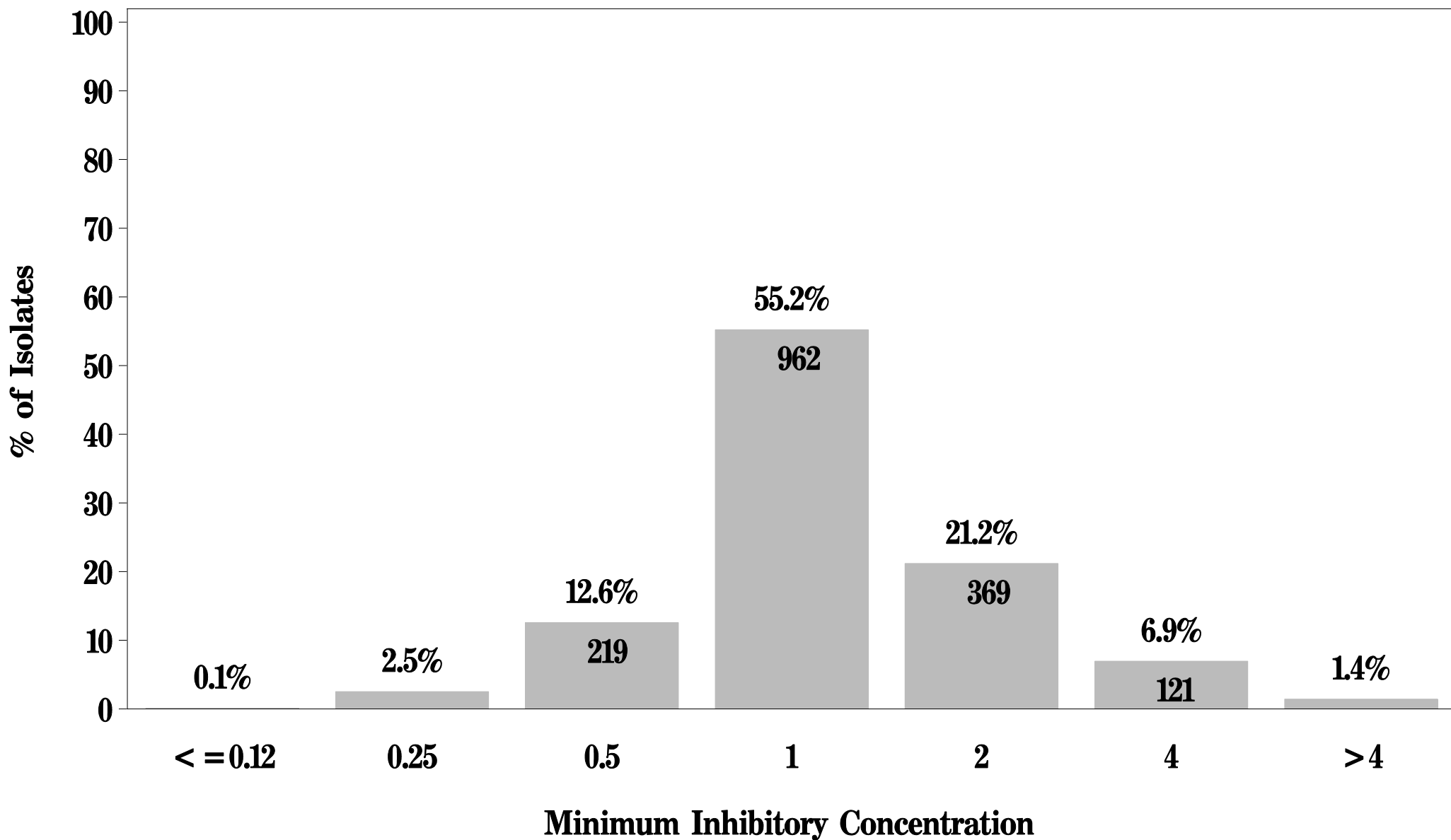
**Breakpoints: Susceptible  $\leq 8$   $\mu\text{g/mL}$  Resistant  $\geq 32$   $\mu\text{g/mL}$**



# NARMS

**Figure 13c: Minimum Inhibitory Concentration of Ciprofloxacin  
for *Enterococcus* (N=1742 Isolates)**

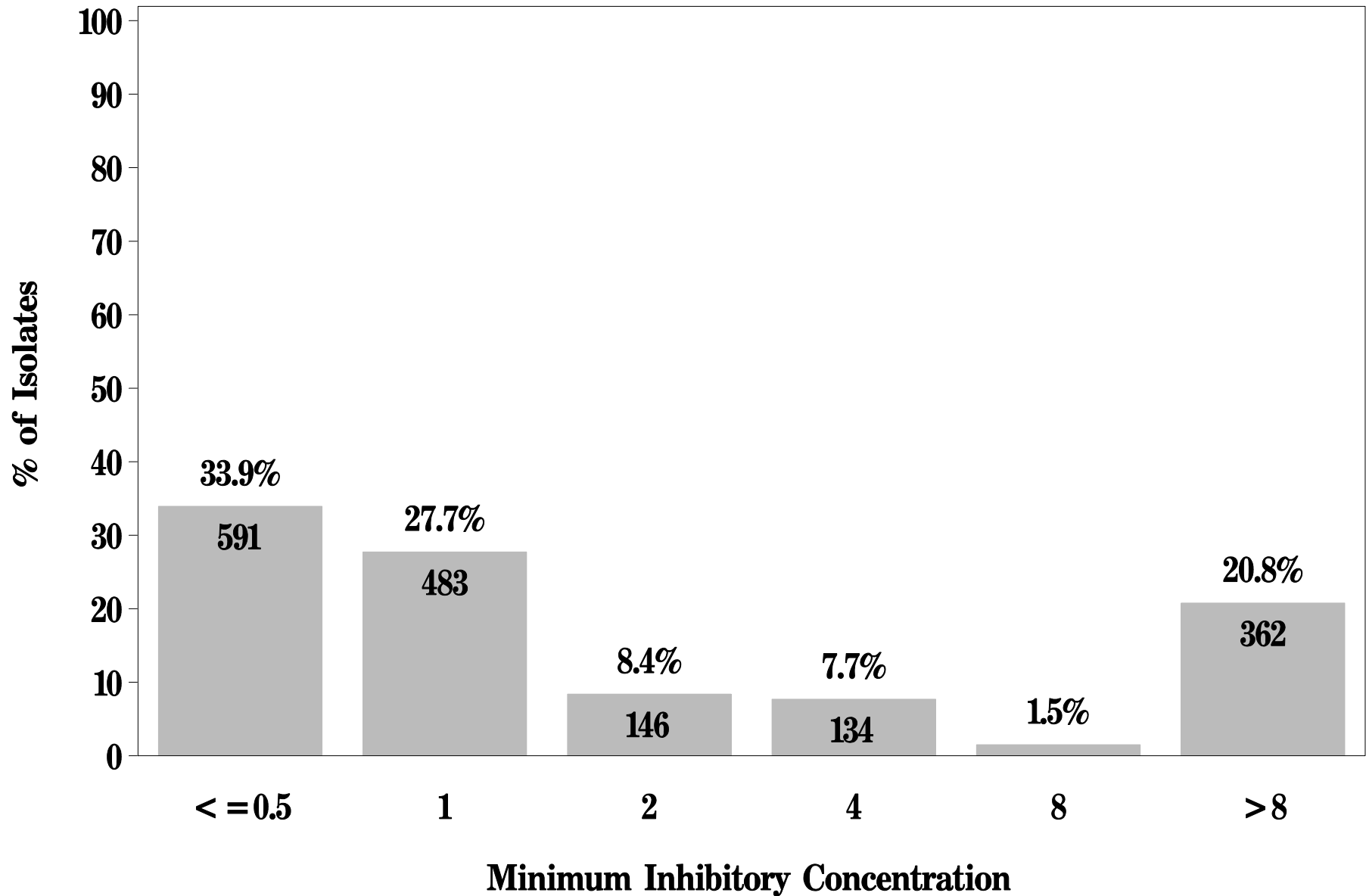
**Breakpoints: Susceptible  $\leq 1 \mu\text{g/mL}$  Resistant  $\geq 4 \mu\text{g/mL}$**



# NARMS

**Figure 13d: Minimum Inhibitory Concentration of Erythromycin  
for *Enterococcus* (N=1742 Isolates)**

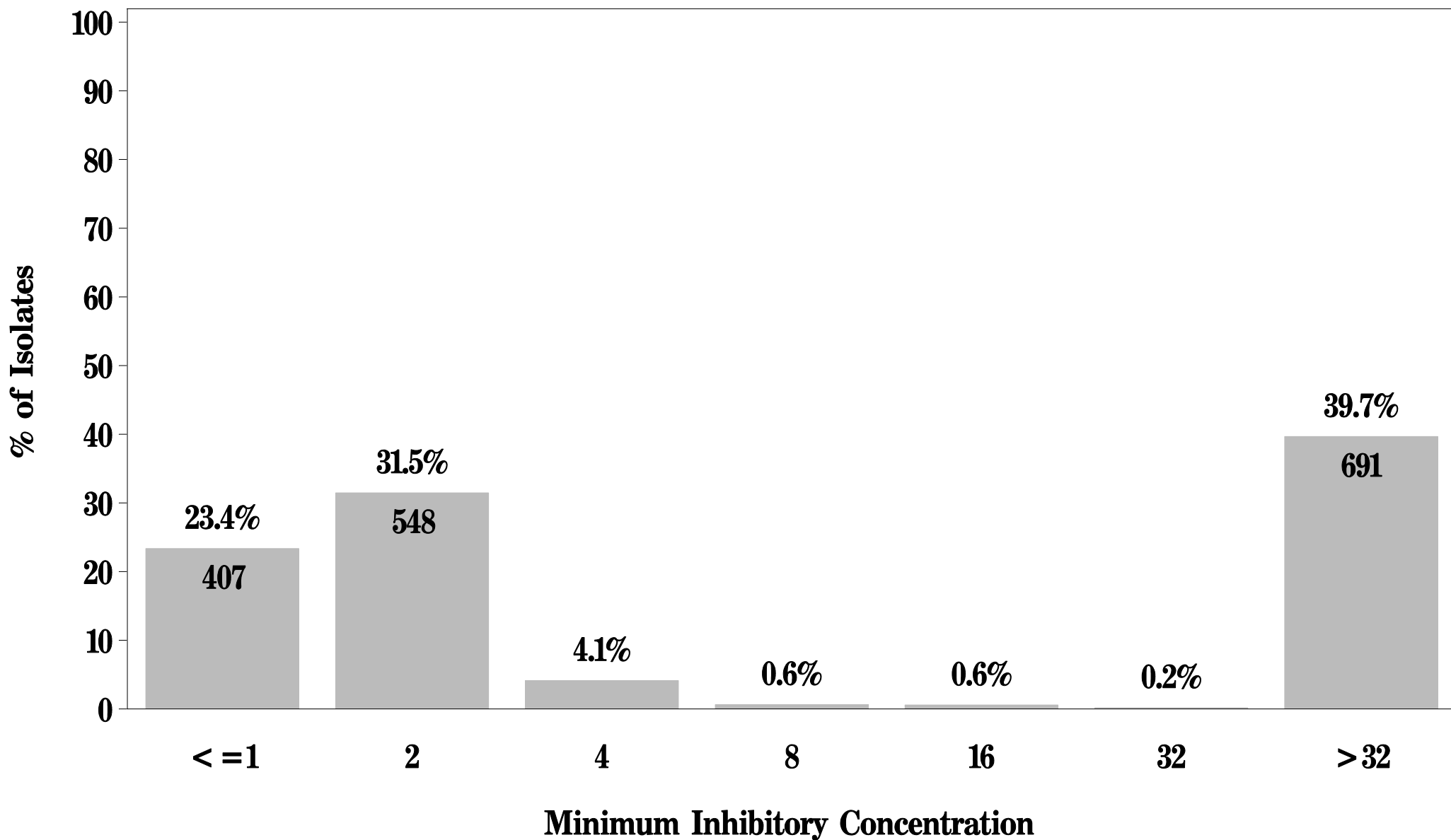
**Breakpoints: Susceptible  $\leq 0.5$   $\mu\text{g/mL}$  Resistant  $\geq 8$   $\mu\text{g/mL}$**



# NARMS

**Figure 13e: Minimum Inhibitory Concentration of Flavomycin  
for *Enterococcus* (N=1742 Isolates)**

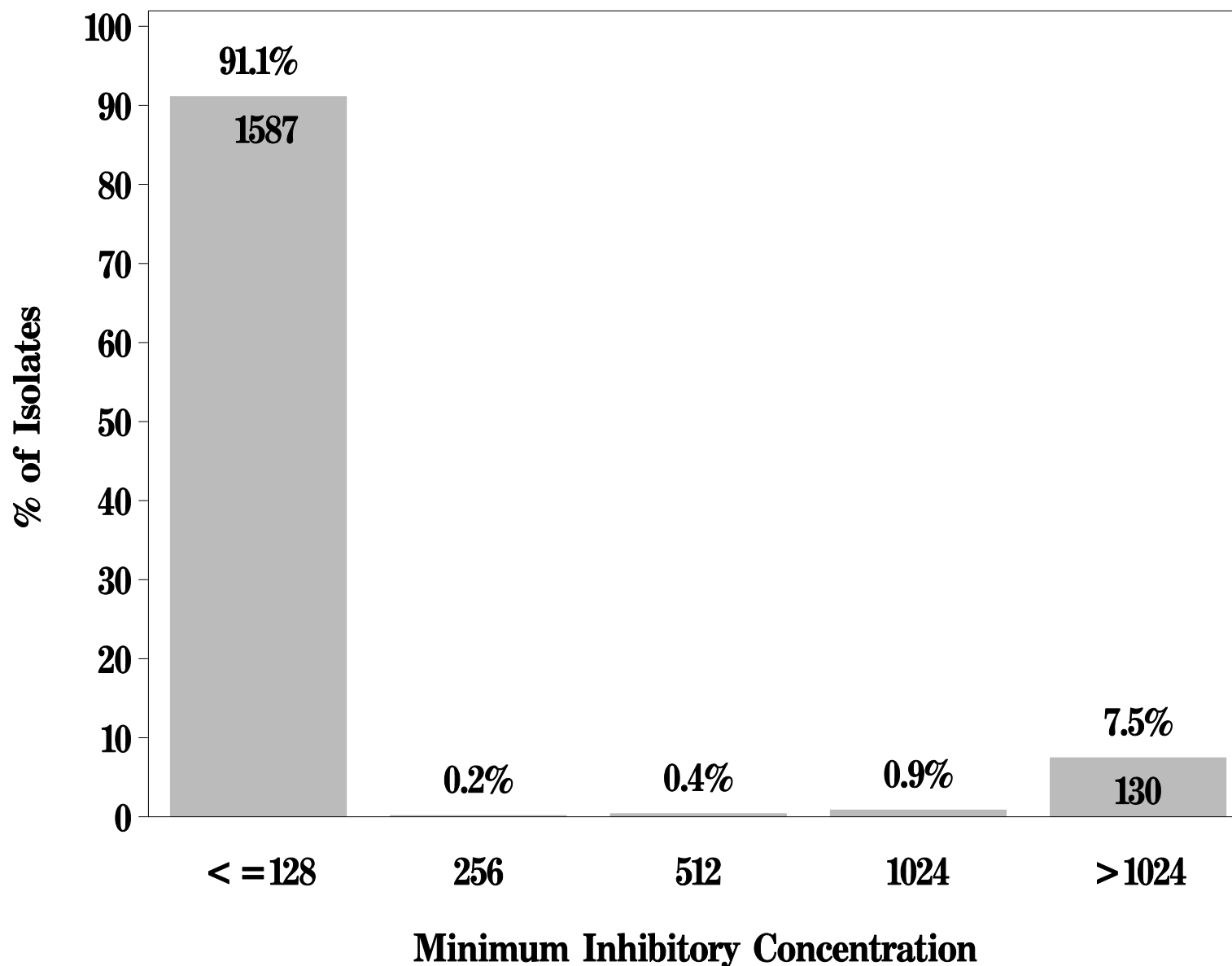
**Breakpoints: Susceptible  $\leq 8$   $\mu\text{g/mL}$  Resistant  $\geq 32$   $\mu\text{g/mL}$**



# NARMS

**Figure 13f: Minimum Inhibitory Concentration of Gentamicin for *Enterococcus* (N=1742 Isolates)**

**Breakpoints: Susceptible < 500  $\mu$ g/mL Resistant  $\geq$  500  $\mu$ g/mL**

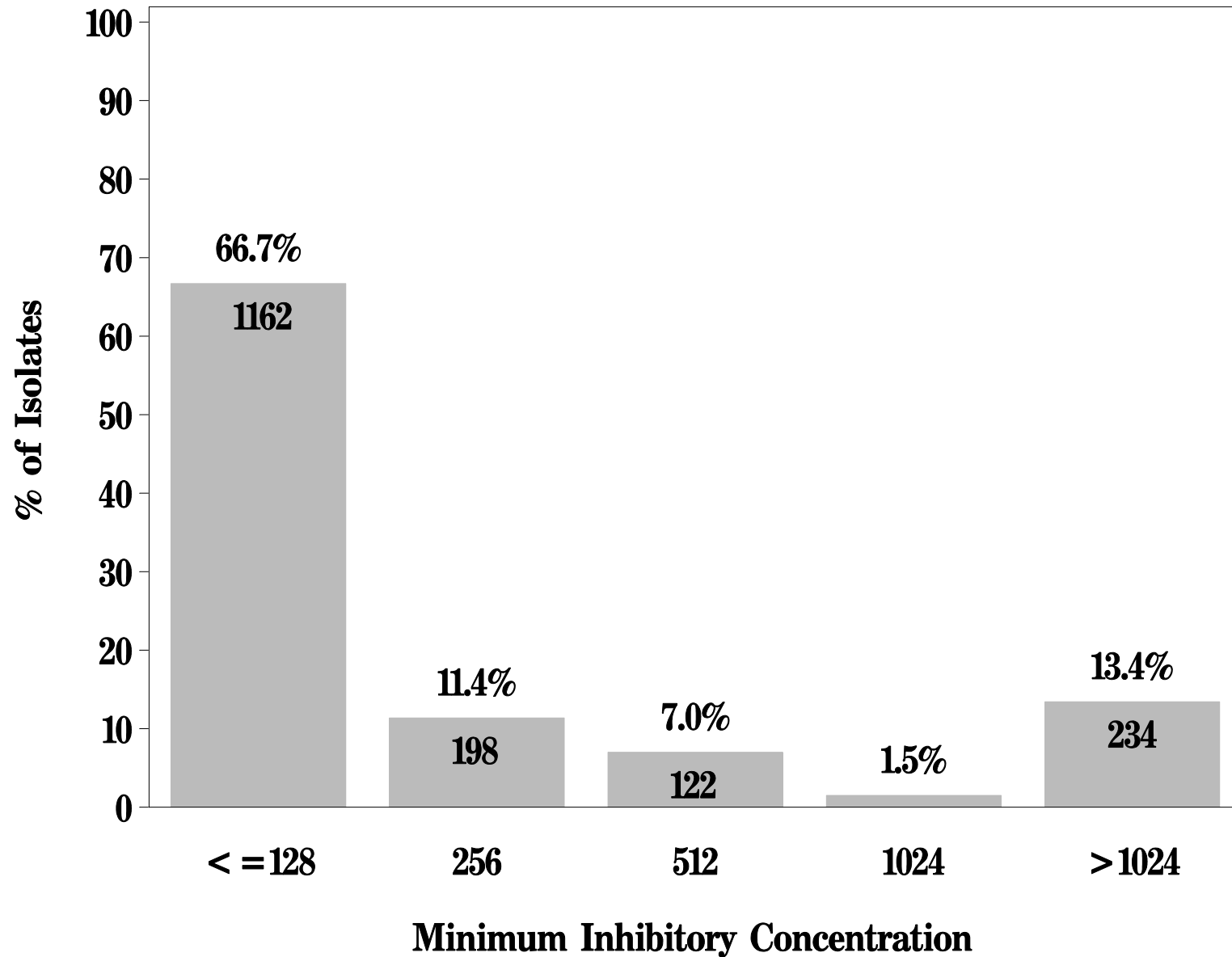




# NARMS

**Figure 13g: Minimum Inhibitory Concentration of Kanamycin for *Enterococcus* (N=1742 Isolates)**

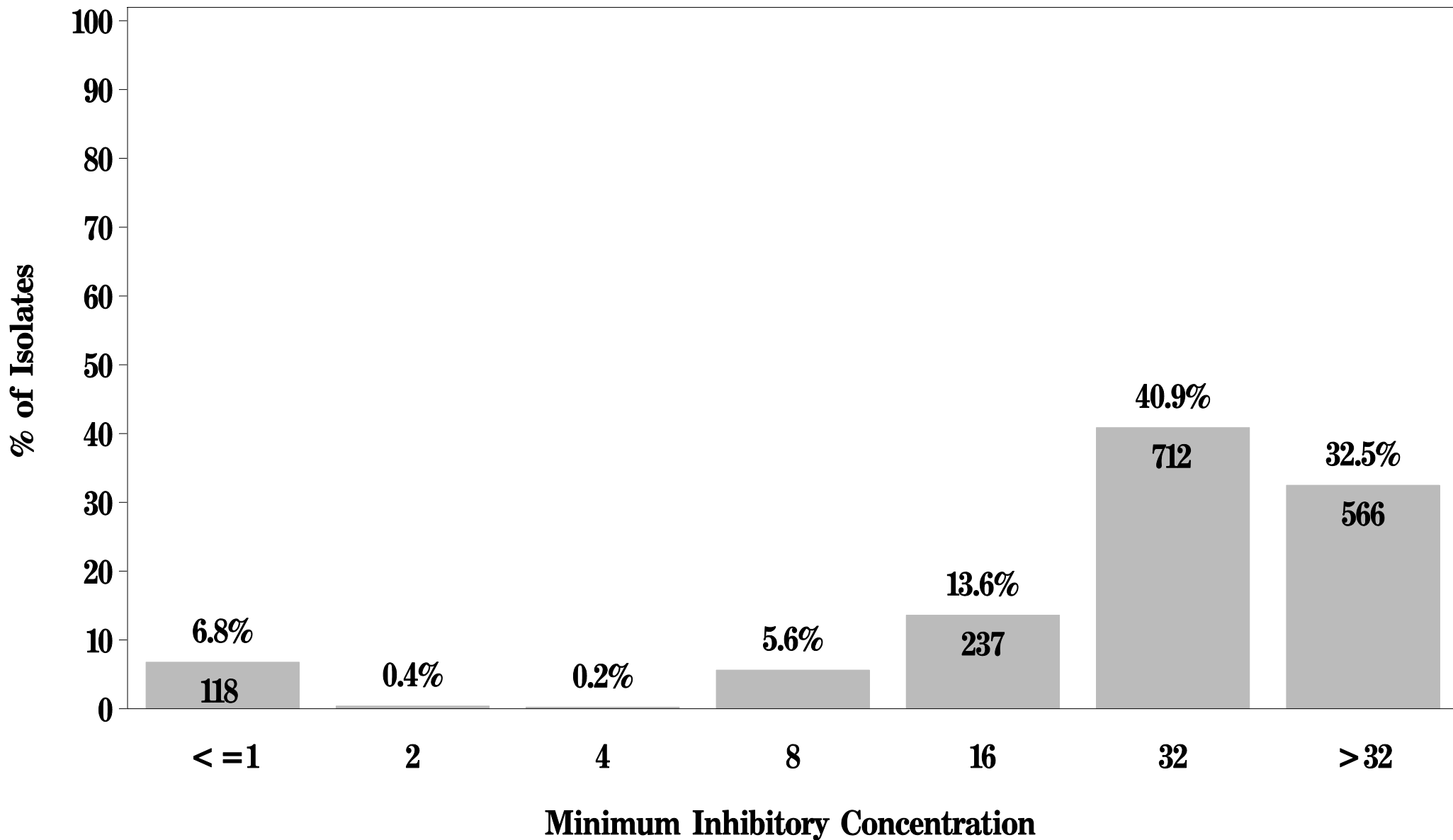
**Breakpoints: Susceptible  $\leq 128$   $\mu\text{g/mL}$  Resistant  $\geq 512$   $\mu\text{g/mL}$**



# NARMS

**Figure 13h: Minimum Inhibitory Concentration of Lincomycin  
for *Enterococcus* (N=1742 Isolates)**

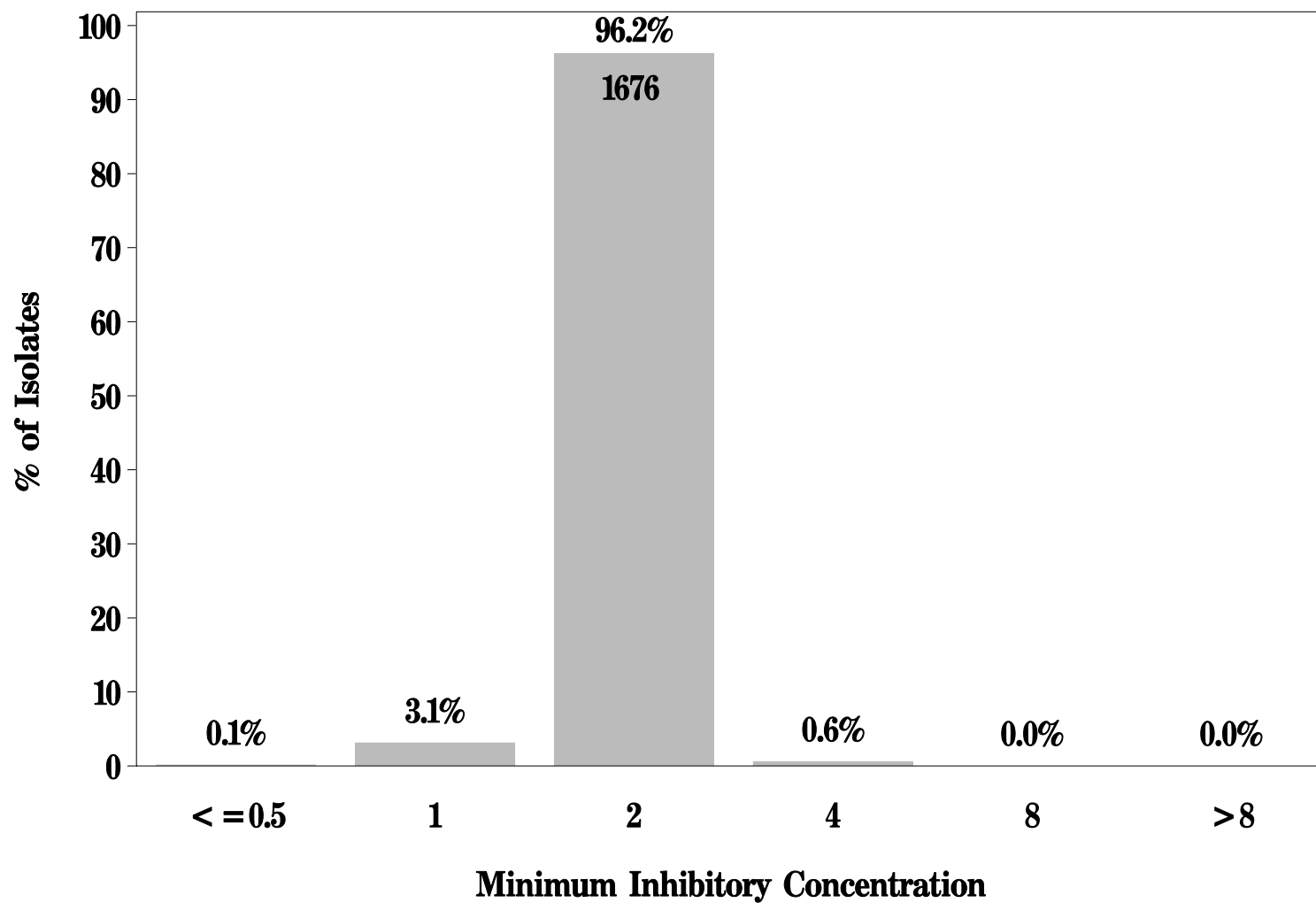
**Breakpoints: Susceptible  $\leq 8$   $\mu\text{g/mL}$  Resistant  $\geq 32$   $\mu\text{g/mL}$**



# NARMS

**Figure 13i: Minimum Inhibitory Concentration of Linezolid for *Enterococcus* (N=1742 Isolates)**

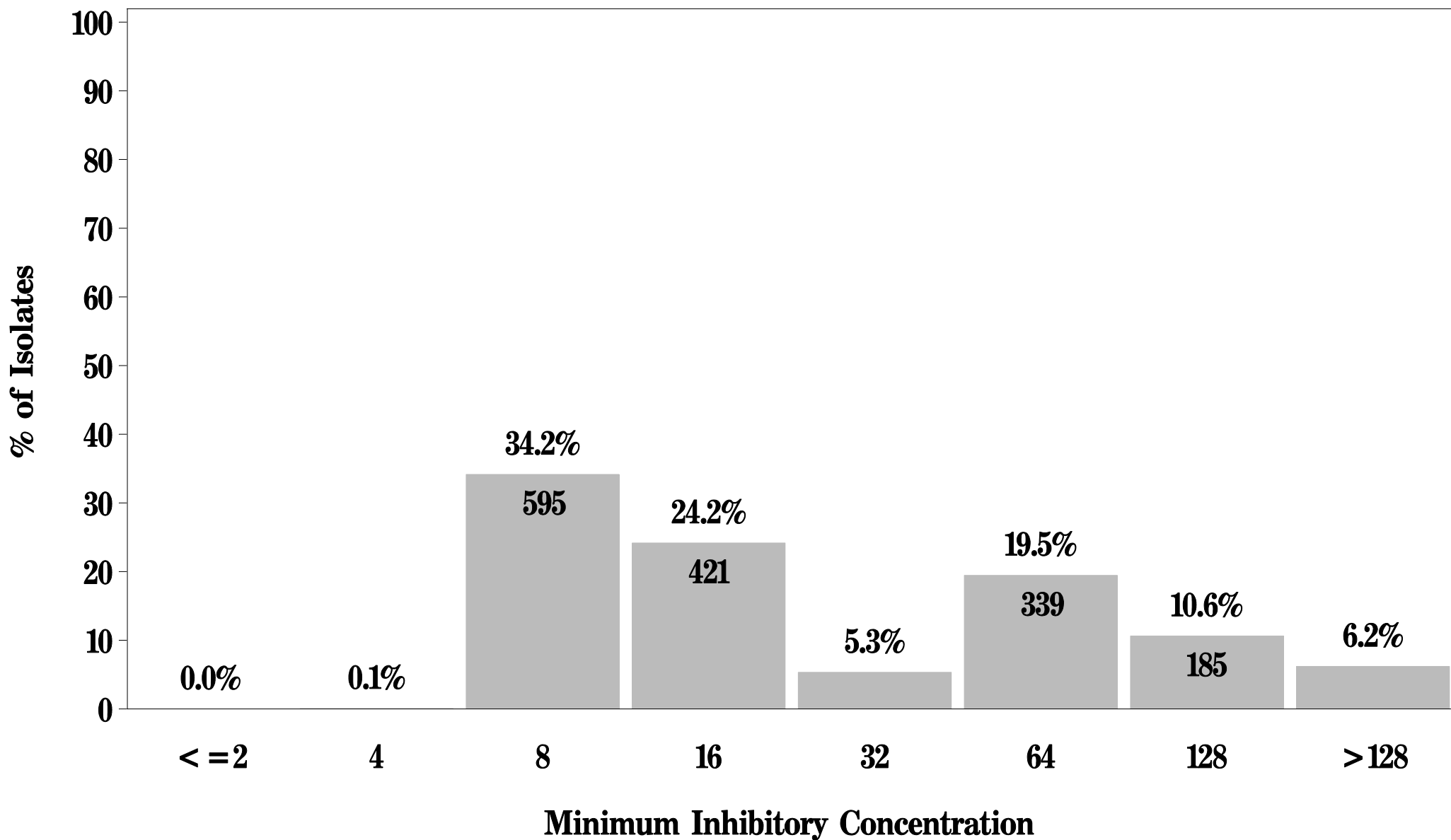
**Breakpoints: Susceptible  $\leq 2 \mu\text{g/mL}$  Resistant  $\geq 8 \mu\text{g/mL}$**



# NARMS

**Figure 13j: Minimum Inhibitory Concentration of Nitrofurantoin  
for *Enterococcus* (N=1742 Isolates)**

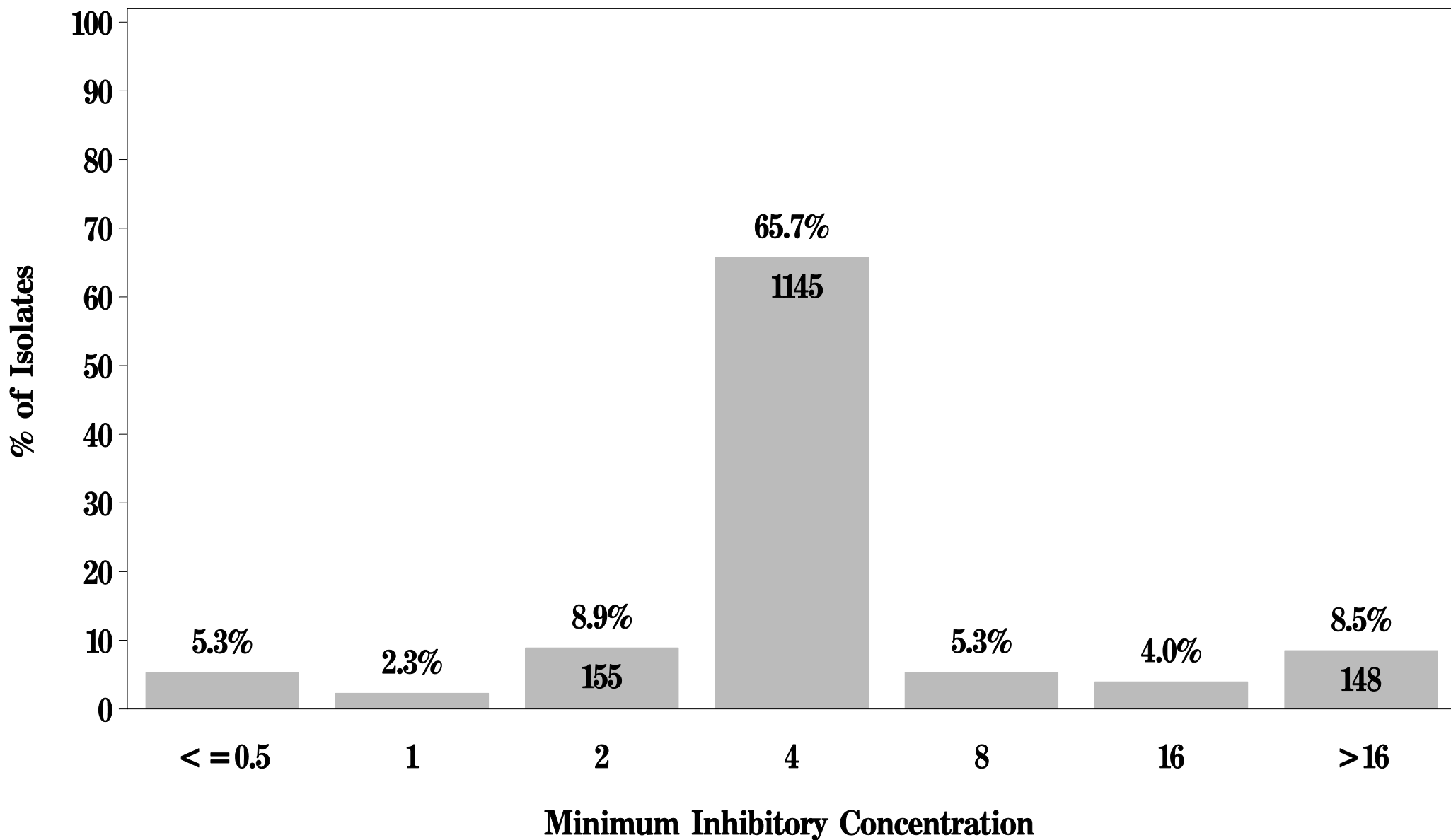
**Breakpoints: Susceptible  $\leq 32$   $\mu\text{g/mL}$  Resistant  $> 128$   $\mu\text{g/mL}$**



# NARMS

**Figure 13k: Minimum Inhibitory Concentration of Penicillin for *Enterococcus* (N=1742 Isolates)**

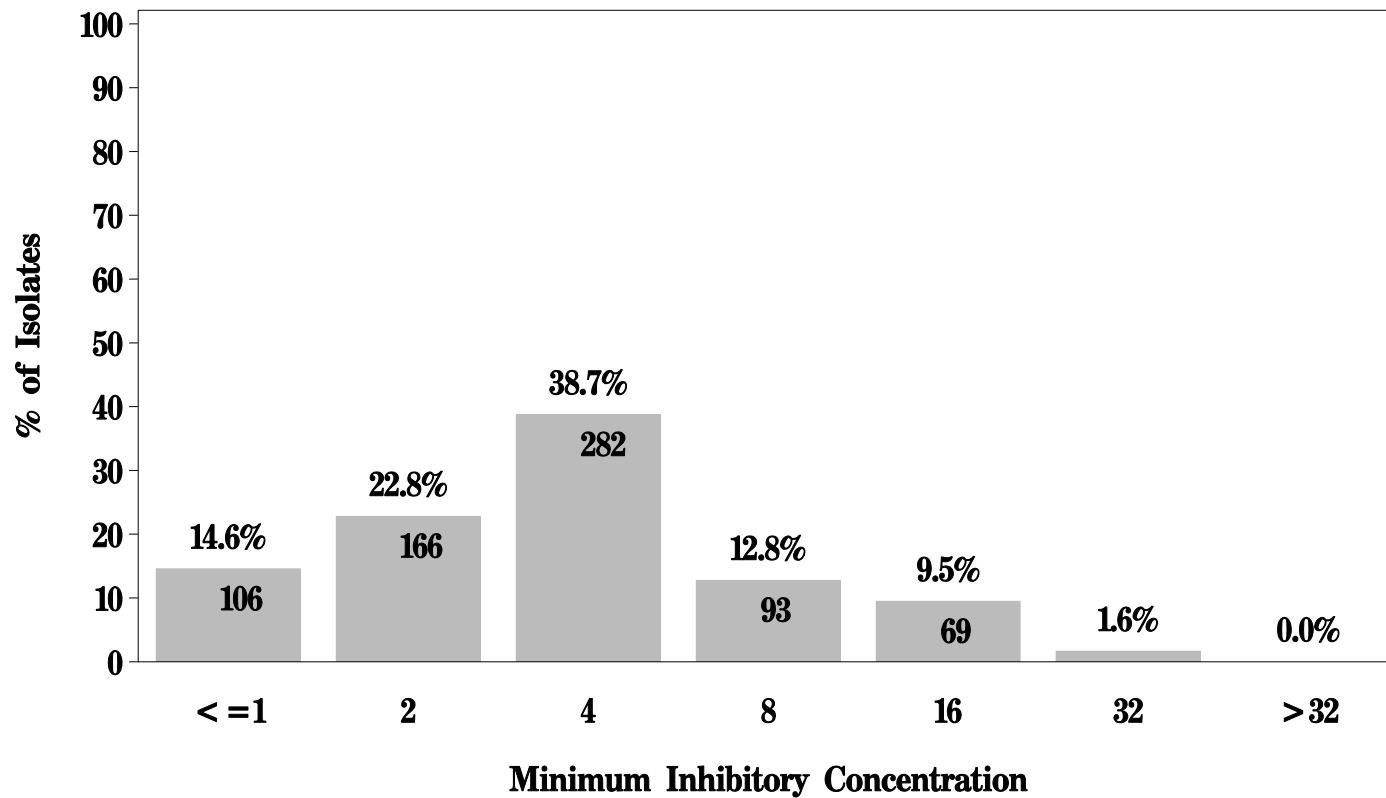
**Breakpoints: Susceptible  $\leq 8$   $\mu\text{g/mL}$  Resistant  $\geq 16$   $\mu\text{g/mL}$**



# NARMS

**Figure 13l: Minimum Inhibitory Concentration of Quinupristin – dalfopristin\* for *Enterococcus* (N=728 Isolates)**

**Breakpoints: Susceptible  $\leq 1 \mu\text{g/mL}$  Resistant  $\geq 4 \mu\text{g/mL}$**

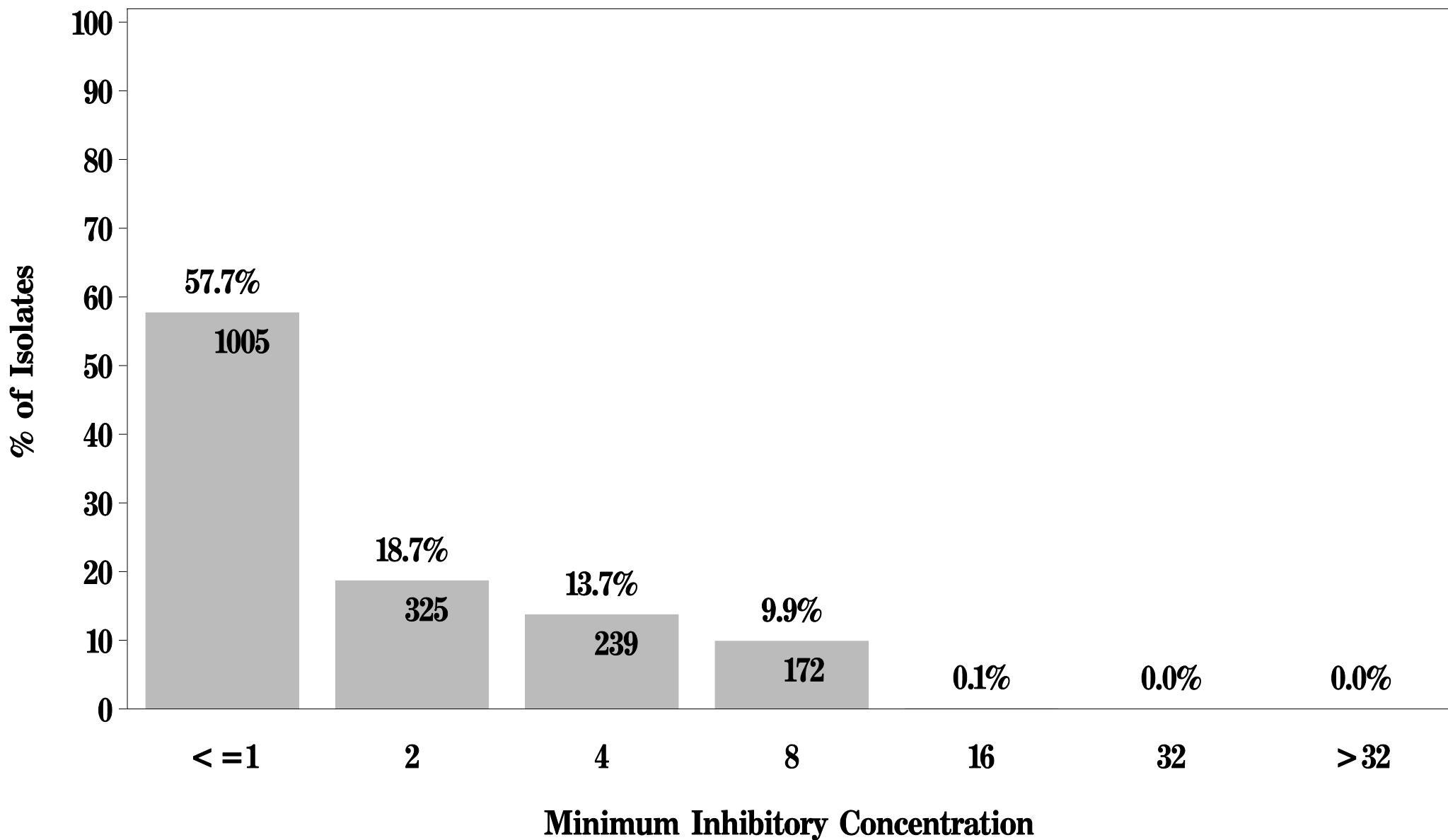


**\*Presented for all species except *E.faecalis* (N=1742 – 1014 = 728)**

# NARMS

**Figure 13m: Minimum Inhibitory Concentration of Salinomycin  
for *Enterococcus* (N=1742 Isolates)**

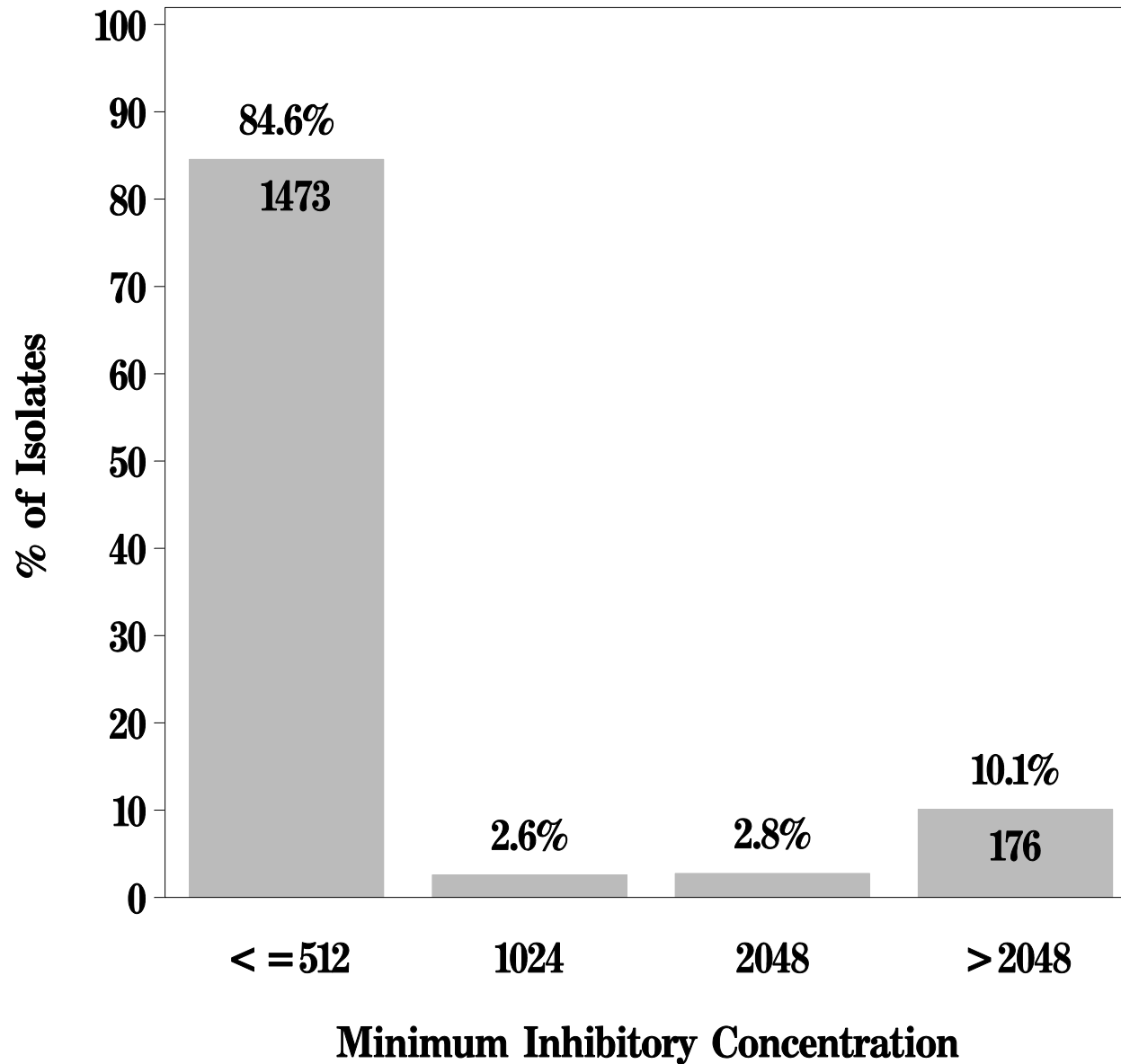
**Breakpoints: Susceptible  $\leq 8$   $\mu\text{g/mL}$  Resistant  $\geq 32$   $\mu\text{g/mL}$**



# NARMS

**Figure 13n: Minimum Inhibitory Concentration of Streptomycin for *Enterococcus* (N=1742 Isolates)**

**Breakpoints: Susceptible <1000  $\mu$ g/mL Resistant  $\geq$ 1000  $\mu$ g/mL**

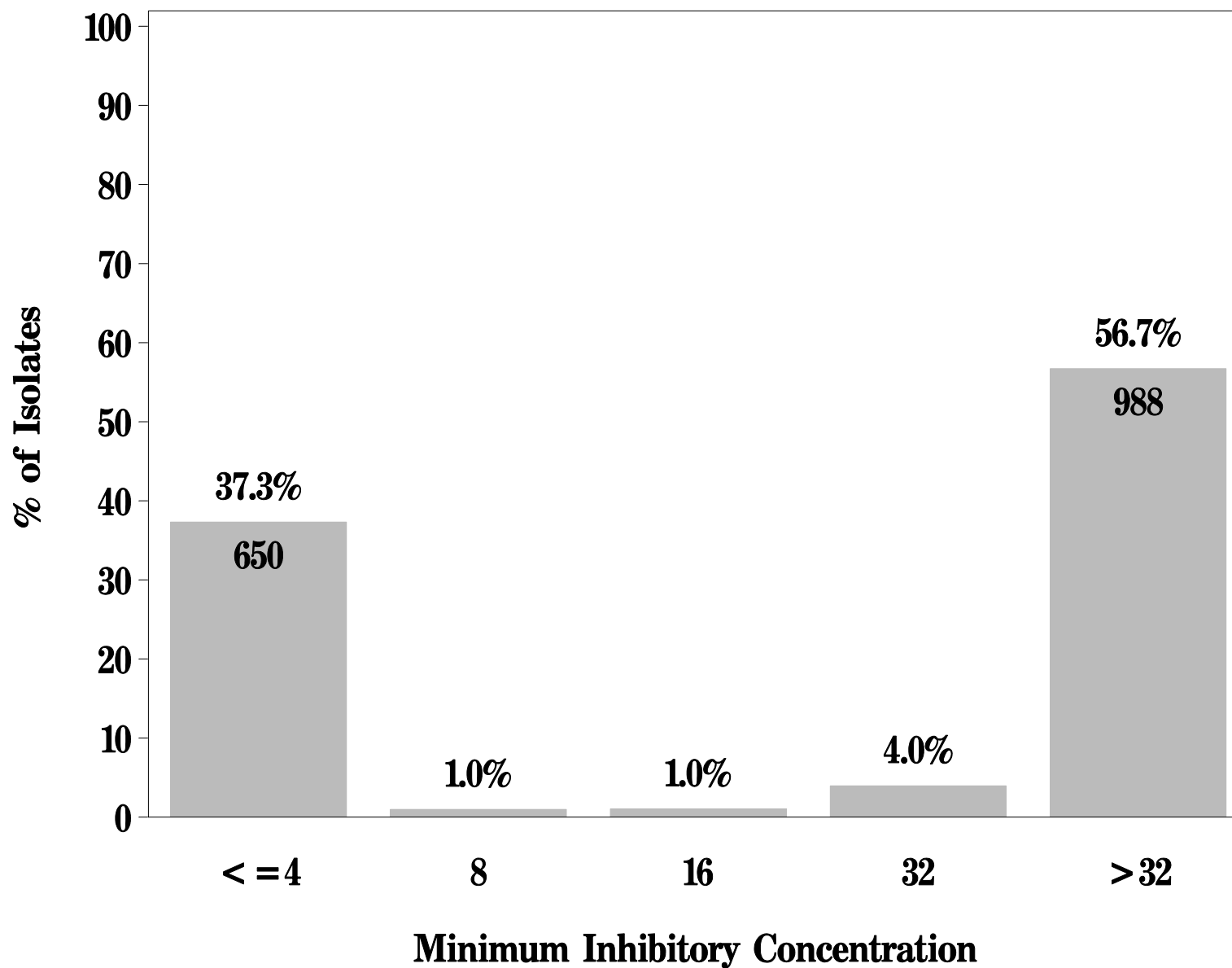




# NARMS

**Figure 13o: Minimum Inhibitory Concentration of Tetracycline for *Enterococcus* (N=1742 Isolates)**

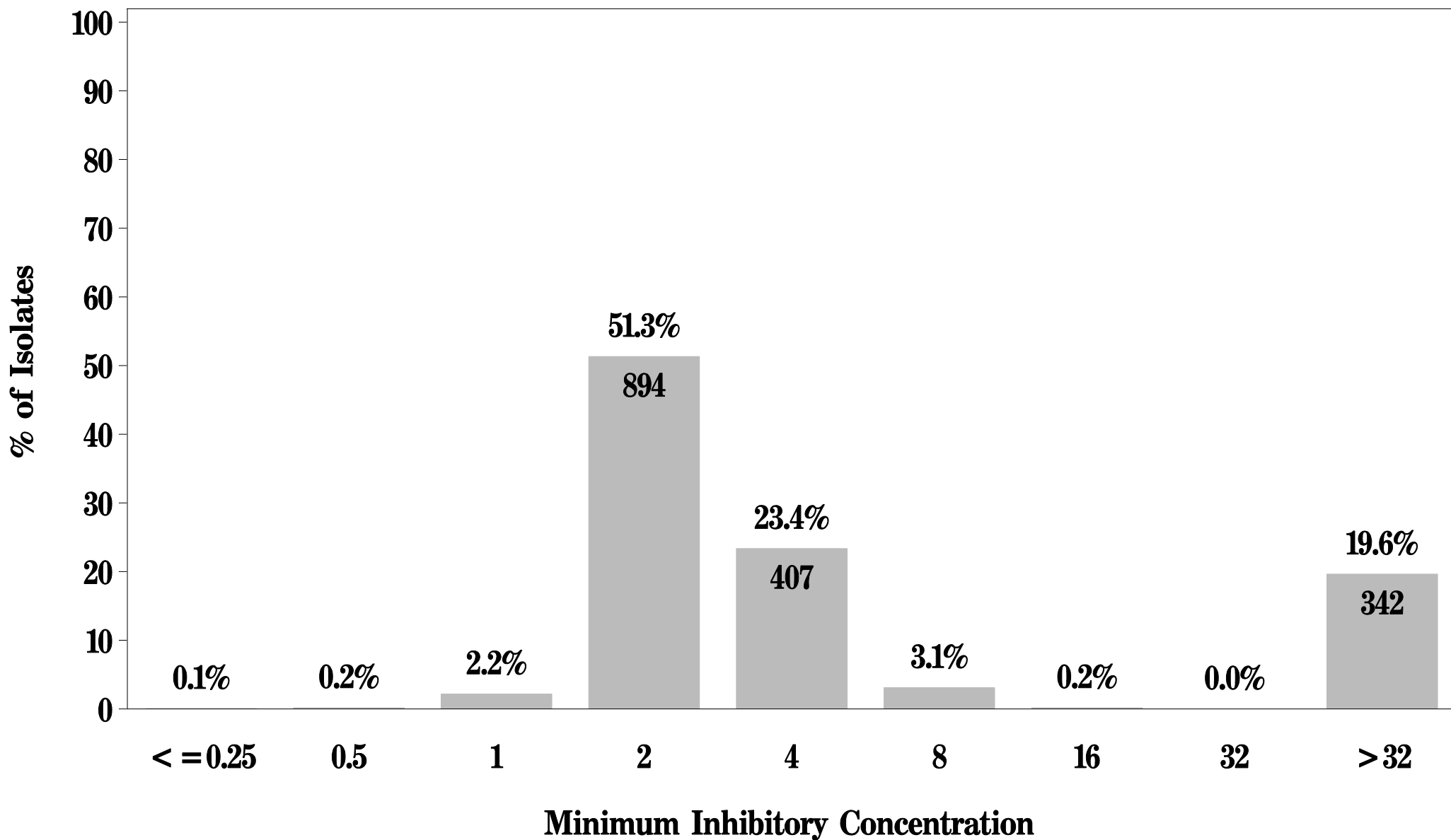
**Breakpoints: Susceptible  $\leq 4$   $\mu\text{g/mL}$  Resistant  $\geq 16$   $\mu\text{g/mL}$**



# NARMS

**Figure 13p: Minimum Inhibitory Concentration of Tylosin  
for *Enterococcus* (N=1742 Isolates)**

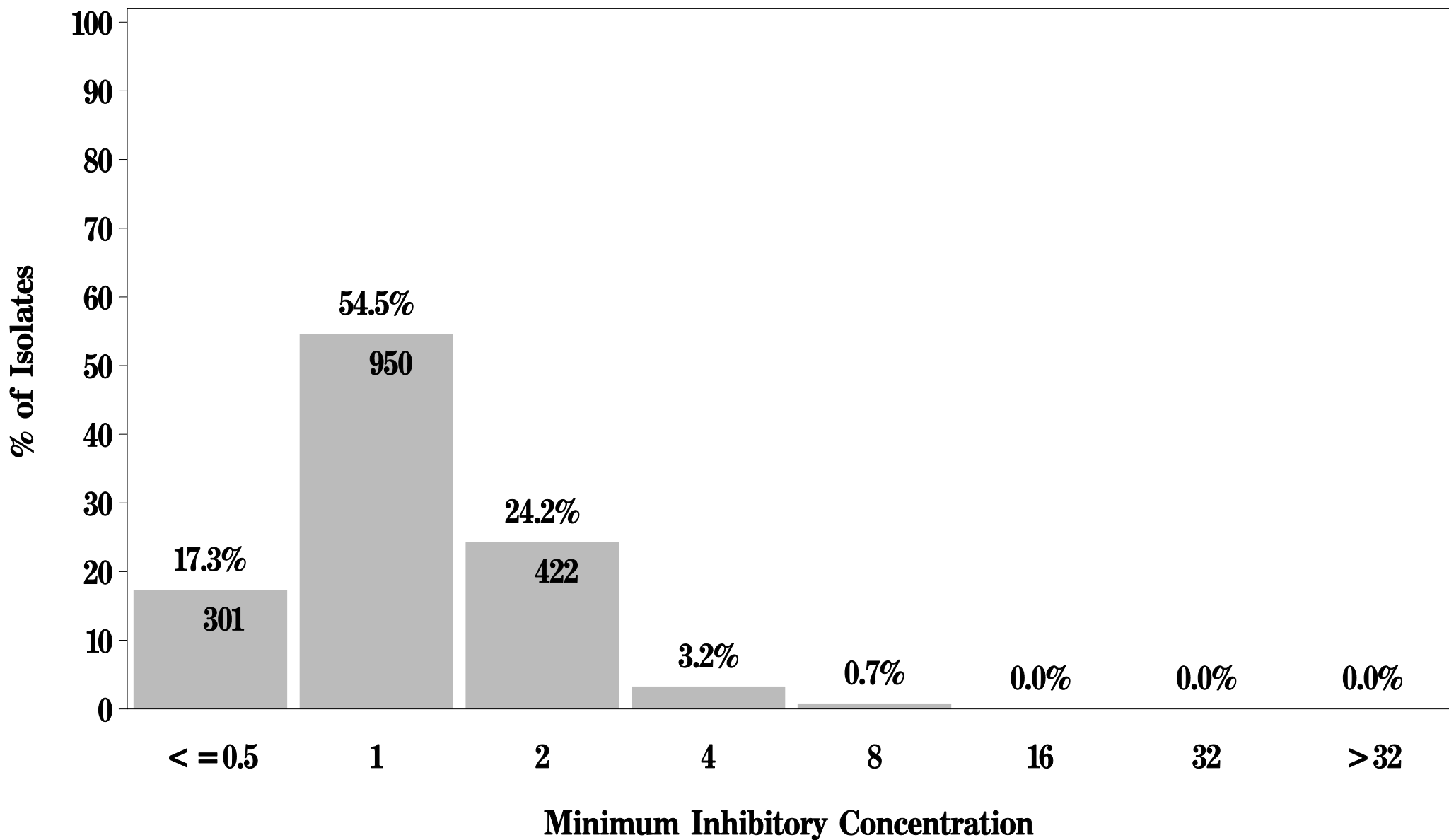
**Breakpoints: Susceptible  $\leq 8$   $\mu\text{g/mL}$  Resistant  $\geq 32$   $\mu\text{g/mL}$**



# NARMS

**Figure 13q: Minimum Inhibitory Concentration of Vancomycin  
for *Enterococcus* (N=1742 Isolates)**

**Breakpoints: Susceptible  $\leq 4$   $\mu\text{g/mL}$  Resistant  $\geq 32$   $\mu\text{g/mL}$**



**Table 31. Antimicrobial Resistance\* among *Enterococcus* by Meat Type for all Sites, 2003**

<i>Antimicrobial Agent</i>	<i>Chicken Breast</i> (N=466)		<i>Ground Turkey</i> (N=418)		<i>Ground Beef</i> (N=432)		<i>Pork Chop</i> (N=426)	
	<i>n</i>	<i>%*</i>	<i>n</i>	<i>%</i>	<i>n</i>	<i>%</i>	<i>n</i>	<i>%</i>
Bacitracin	438	94.0%	378	90.4%	284	65.7%	278	65.3%
Lincomycin	364	78.1%	363	86.8%	266	61.6%	285	66.9%
Quinupristin-Dalfopristin <sup>†‡</sup>	172	61.9%	103	79.8%	113	54.3%	68	60.2%
Tetracycline	276	59.2%	365	87.3%	120	27.8%	314	73.7%
Flavomycin	268	57.5%	125	29.9%	201	46.5%	100	23.5%
Erythromycin	145	31.1%	180	43.1%	34	7.9%	29	6.8%
Kanamycin	147	31.5%	165	39.5%	42	9.7%	28	6.6%
Tylosin	131	28.1%	161	38.5%	25	5.8%	25	5.9%
Nitrofurantoin	166	35.6%	66	15.8%	43	10.0%	18	4.2%
Streptomycin	99	21.2%	126	30.1%	18	4.2%	26	6.1%
Penicillin	130	27.9%	77	18.4%	9	2.1%	1	0.2%
Gentamicin	52	11.2%	95	22.7%	4	0.9%	1	0.2%
Ciprofloxacin	54	11.6%	47	11.2%	38	8.8%	7	1.6%
Chloramphenicol	0	- <sup>§</sup>	0	-	0	-	4	0.9%
Linezolid	0	-	0	-	0	-	0	-
Salinomycin	0	-	0	-	0	-	0	-
Vancomycin	0	-	0	-	0	-	0	-

\* Where % Resistance = (# isolates per meat type resistant to antimicrobial) / (total # isolates per meat type).

<sup>†</sup> Data presented for all species except *E. faecalis*, which is considered intrinsically resistant to Quinupristin-Dalfopristin.

<sup>‡</sup> Number of *E. faecalis* in CB = 188, GT = 289, GB = 224, PC = 313.

<sup>§</sup> Dashes indicate 0.0% resistance to antimicrobial.

**Figure 14a. MIC Distribution among *Enterococcus* from Chicken Breast**

<i>Enterococcus</i> from Chicken Breast (N=466)		Distribution (%) of MICs ( in µg/ml)																		
Antimicrobial Agent	%R	0.015	0.03	0.06	0.125	0.25	0.5	1	2	4	8	16	32	64	128	256	512	1024	2048	>2048
Bacitracin*	94.0%										0.4	0.2	0.9	4.5	18.2	75.8				
Chloramphenicol	0.0%								0.2	5.6	93.3	0.9								
Ciprofloxacin	11.6%			0.2	3.2	7.7	50.4	26.8	10.5	1.1										
Erythromycin	31.1%					36.5	16.5	9.0	6.9	1.3	29.8									
Tylosin*	28.1%							1.1	35.8	30.9	3.6	0.4		28.1						
Gentamicin	11.2%														88.4	0.4	1.1	2.4	7.7	
Kanamycin*	31.5%														45.5	23.0	13.3	2.8	15.5	
Streptomycin*	21.2%																78.8	5.4	5.2	10.7
Lincomycin*	78.1%						6.9		0.4	2.8	11.8	18.2	59.9							
Linezolid	0.0%						3.0	96.1	0.9											
Nitrofurantoin	35.6%										22.5	15.5	5.6	20.8	15.0	20.6				
Flavomycin*	57.5%							16.7	22.3	1.7	0.6	1.1		57.5						
Salinomycin*	0.0%							25.1	12.7	32.8	29.2	0.2								
Penicillin	27.9%						1.3	0.4	7.1	54.5	8.8	10.1	17.8							
Tetracycline	59.2%									38.8	1.9	1.9	6.9	50.4						
Quinupristin/Dalfopristin†	61.9%							11.9	26.3	33.1	15.5	10.8	2.5							
Vancomycin	0.0%						19.1	60.9	17.8	2.1										

Vertical bars show the CLSI/NCCLS Susceptible/Resistant breakpoints for each drug where appropriate.

\*Currently no CLSI/NCCLS breakpoints have been established for this organism/antimicrobial combination.

†Discrepancies between %R and sums of distribution %s are due to rounding.

Unshaded areas indicate the dilution ranges of the Sensititre plate used to test the 2003 isolates.

† Presented for all species except *E. faecalis* in QDA (n=466-188= 278 non *E. faecalis* )

**Figure 14b. MIC Distribution among *Enterococcus* from Ground Turkey**

<i>Enterococcus</i> from Ground Turkey (N=418)		Distribution (%) of MICs (in µg/ml)																		
Antimicrobial Agent	%R	0.015	0.03	0.06	0.125	0.25	0.5	1	2	4	8	16	32	64	128	256	512	1024	2048	>2048
Bacitracin*	90.4%										0.7		1.4	7.4	19.1	71.3				
Chloramphenicol	0.0%								0.2	5.5	92.1	2.2								
Ciprofloxacin	11.2%				1.0	9.1	56.0	22.7	8.6	2.6										
Erythromycin	43.1%					28.0	22.7	3.8	2.4	2.2	40.9									
Tylosin*	38.5%						0.5	41.1	18.7	1.2				38.5						
Gentamicin	22.7%														77.0	0.2	0.2	0.7	21.8	
Kanamycin*	39.5%														51.4	9.1	6.2	1.0	32.3	
Streptomycin*	30.1%															69.9	3.1	3.6	23.4	
Lincomycin*	86.8%						3.3	0.5		0.7	8.6	34.9	51.9							
Linezolid	0.0%						6.5	93.1	0.5											
Nitrofurantoin	15.8%										44.3	23.9	1.9	14.1	13.9	1.9				
Flavomycin*	29.9%						28.2	35.4	4.8	1.0	0.7	0.5	29.4							
Salinomycin*	0.0%						68.2	9.6	16.7	5.5										
Penicillin	18.4%					1.0	0.5	9.1	67.7	3.3	4.1	14.4								
Tetracycline	87.3%									12.2	0.5	1.0	2.4	84.0						
Quinupristin/Dalfopristin†	79.8%						7.0	13.2	28.7	20.9	27.1	3.1								
Vancomycin	0.0%						6.7	55.7	30.1	5.5	1.9									

Vertical bars show the CLSI/NCCLS Susceptible/Resistant breakpoints for each drug where appropriate.

\*Currently no CLSI/NCCLS breakpoints have been established for this organism/antimicrobial combination.

†Discrepancies between %R and sums of distribution %s are due to rounding.

Unshaded areas indicate the dilution ranges of the Sensititre plate used to test the 2003 isolates.

† Presented for all species except *E. faecalis* in QDA (n=418-289= 129 non *E. faecalis*)

**Figure 14c. MIC Distribution among *Enterococcus* from Ground Beef**

<i>Enterococcus</i> from Ground Beef (N=432)		Distribution (%) of MICs (in µg/ml)																		
Antimicrobial Agent	%R	0.015	0.03	0.06	0.125	0.25	0.5	1	2	4	8	16	32	64	128	256	512	1024	2048	>2048
Bacitracin*	65.7%										7.2	9.5	5.1	12.5	32.9	32.9				
Chloramphenicol	0.0%									10.0	89.4	0.7								
Ciprofloxacin	8.8%				3.2	22.0	45.4	20.6	6.7	2.1										
Erythromycin	79.0%					40.0	32.2	10.9	9.0	1.6	6.3									
Tylosin*	5.8%							4.6	63.0	20.6	5.8	0.2			5.8					
Gentamicin	0.9%															99.1		0.2	0.7	
Kanamycin*	9.7%														83.6	6.7	5.3	1.6	2.8	
Streptomycin*	4.2%																95.8	1.4	1.2	1.6
Lincomycin*	61.6%							12.7	1.2	0.2	5.6	18.8	54.4	7.2						
Linezolid	0.0%					0.2	0.9	97.9	0.9											
Nitrofurantoin	10.0%										30.6	22.9	10.6	25.9	9.3	0.7				
Flavomycin*	46.5%							21.8	26.9	4.4	0.2	0.2	0.2	46.3						
Salinomycin*	0.0%							61.1	33.8	2.8	2.3									
Penicillin	2.1%					6.5	6.5	13.2	65.3	6.5	1.2	0.9								
Tetracycline	27.8%									71.5	0.7	0.2	2.8	24.8						
Quinupristin/Dalfopristin†	54.3%							25.0	20.7	47.6	5.3	1.4								
Vancomycin	0.0%					26.4	49.3	21.3	1.9	1.2										

Vertical bars show the CLSI/NCCLS Susceptible/Resistant breakpoints for each drug where appropriate.

\*Currently no CLSI/NCCLS breakpoints have been established for this organism/antimicrobial combination.

†Discrepancies between %R and sums of distribution %s are due to rounding.

Unshaded areas indicate the dilution ranges of the Sensititre plate used to test the 2003 isolates.

† Presented for all species except *E. faecalis* in QDA (n=432-224= 208 non *E. faecalis* )

**Figure 14d. MIC Distribution among *Enterococcus* from Pork Chops**

<i>Enterococcus</i> from Pork Chops (N=426)		Distribution (%) of MICs (in µg/ml)																		
Antimicrobial Agent	%R	0.015	0.03	0.06	0.125	0.25	0.5	1	2	4	8	16	32	64	128	256	512	1024	2048	>2048
Bacitracin*	73.7%										1.9	0.9	8.2	23.7	33.1	32.2				
Chloramphenicol	0.9%								0.2	4.5	93.7	0.7		0.9						
Ciprofloxacin	1.6%			0.2	2.6	11.7	69.7	14.1	1.6											
Erythromycin	6.8%					30.8	40.4	9.6	12.4	0.9	5.9									
Tylosin*	5.9%			0.2	0.7	2.6	66.4	22.5	1.6					5.9						
Gentamicin	0.2%														99.8		0.2			
Kanamycin*	6.6%													87.8	5.6	2.6	0.5	3.5		
Streptomycin*	6.1%														93.9	0.2	0.9	4.9		
Lincomycin*	66.9%						4.0		0.2	13.6	15.3	57.7	9.2							
Linezolid	0.0%					0.2	2.1	97.7												
Nitrofurantoin	4.2%									0.2	40.6	35.2	3.1	16.7	4.0	0.2				
Flavomycin*	23.5%						27.5	42.3	5.9	0.7	0.2			23.5						
Salinomycin*	0.0%						79.6	18.8	0.9	0.7										
Penicillin	0.2%					12.7	1.9	6.3	76.5	2.3			0.2							
Tetracycline	73.7%									25.6	0.7	0.9	3.5	69.2						
Quinupristin/Dalfopristin†	60.2%						10.6	29.2	47.8	10.6	0.9	0.9								
Vancomycin	0.0%					16.4	51.6	28.4	3.5											

Vertical bars show the CLSI/NCCLS Susceptible/Resistant breakpoints for each drug where appropriate.

\*Currently no CLSI/NCCLS breakpoints have been established for this organism/antimicrobial combination.

†Discrepancies between %R and sums of distribution %s are due to rounding.

Unshaded areas indicate the dilution ranges of the Sensititre plate used to test the 2003 isolates.

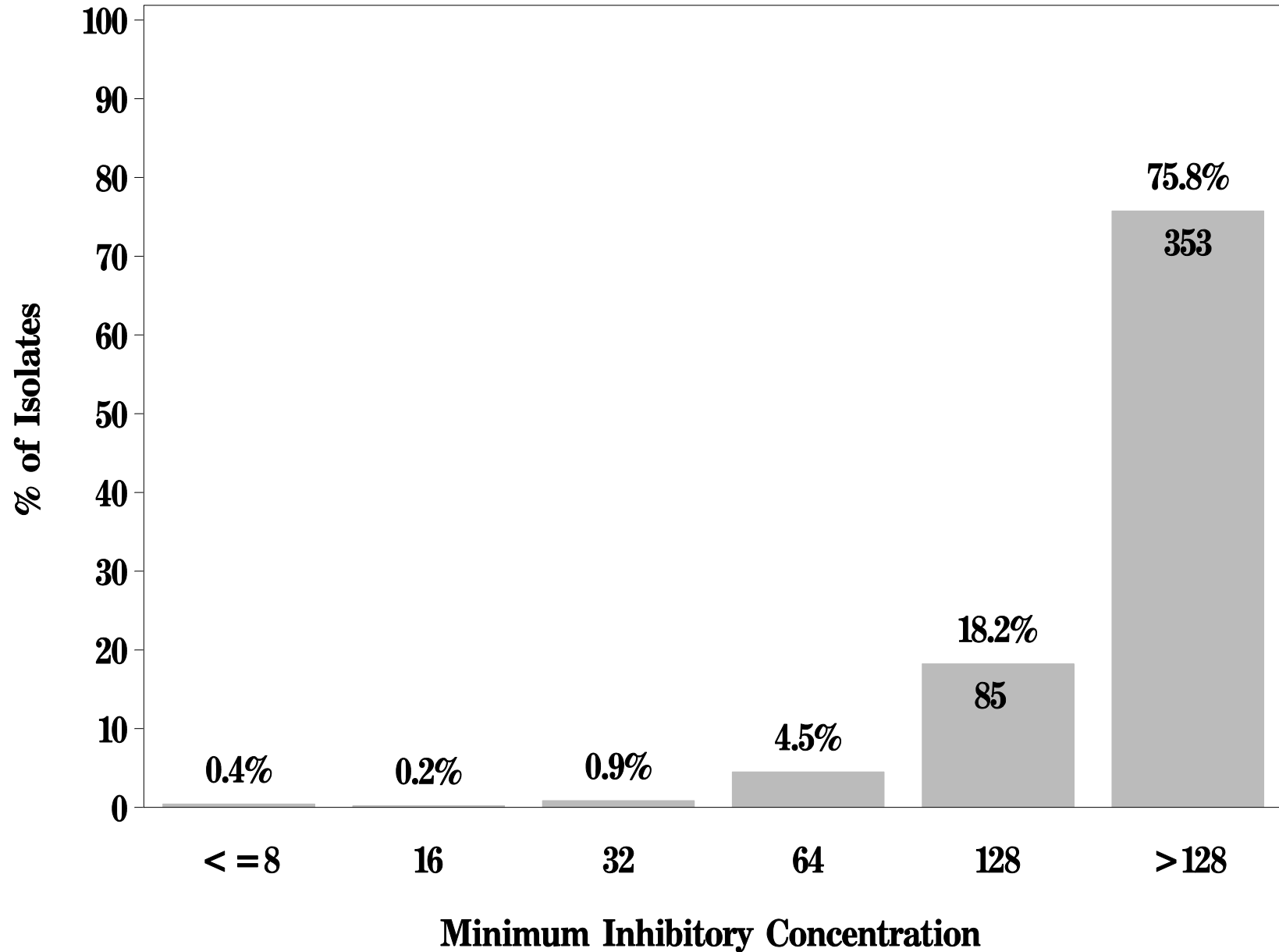
† Presented for all species except *E. faecalis* in QDA (n=426-313= 113 non *E. faecalis*)



# NARMS

**Figure 15a: Minimum Inhibitory Concentration of Bacitracin for *Enterococcus* in Chicken Breast (N=466 Isolates)**

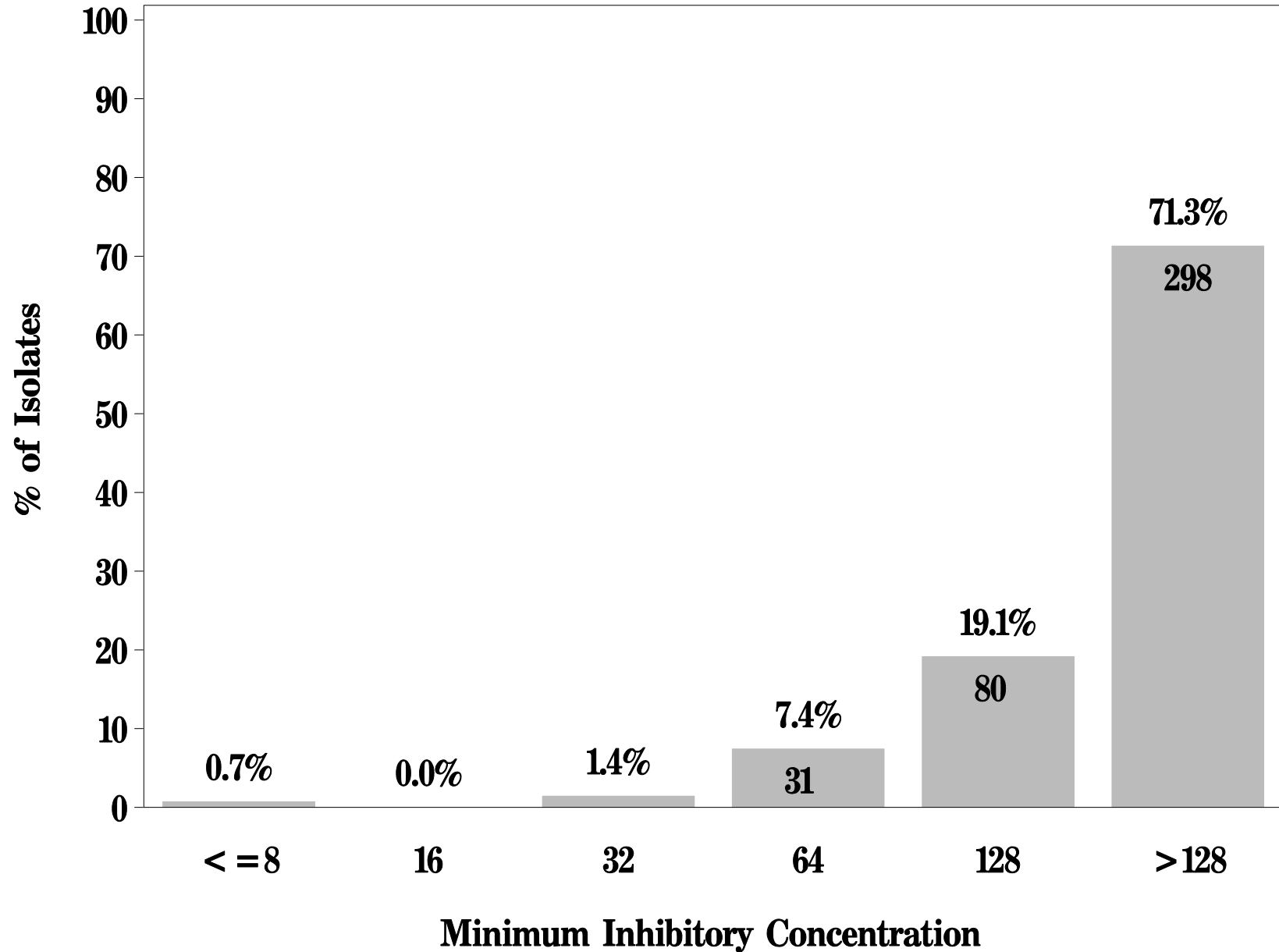
**Breakpoints: Susceptible  $\leq 32 \mu\text{g/mL}$  Resistant  $\geq 128 \mu\text{g/mL}$**



# NARMS

**Figure 15a: Minimum Inhibitory Concentration of Bacitracin for *Enterococcus* in Ground Turkey (N=418 Isolates)**

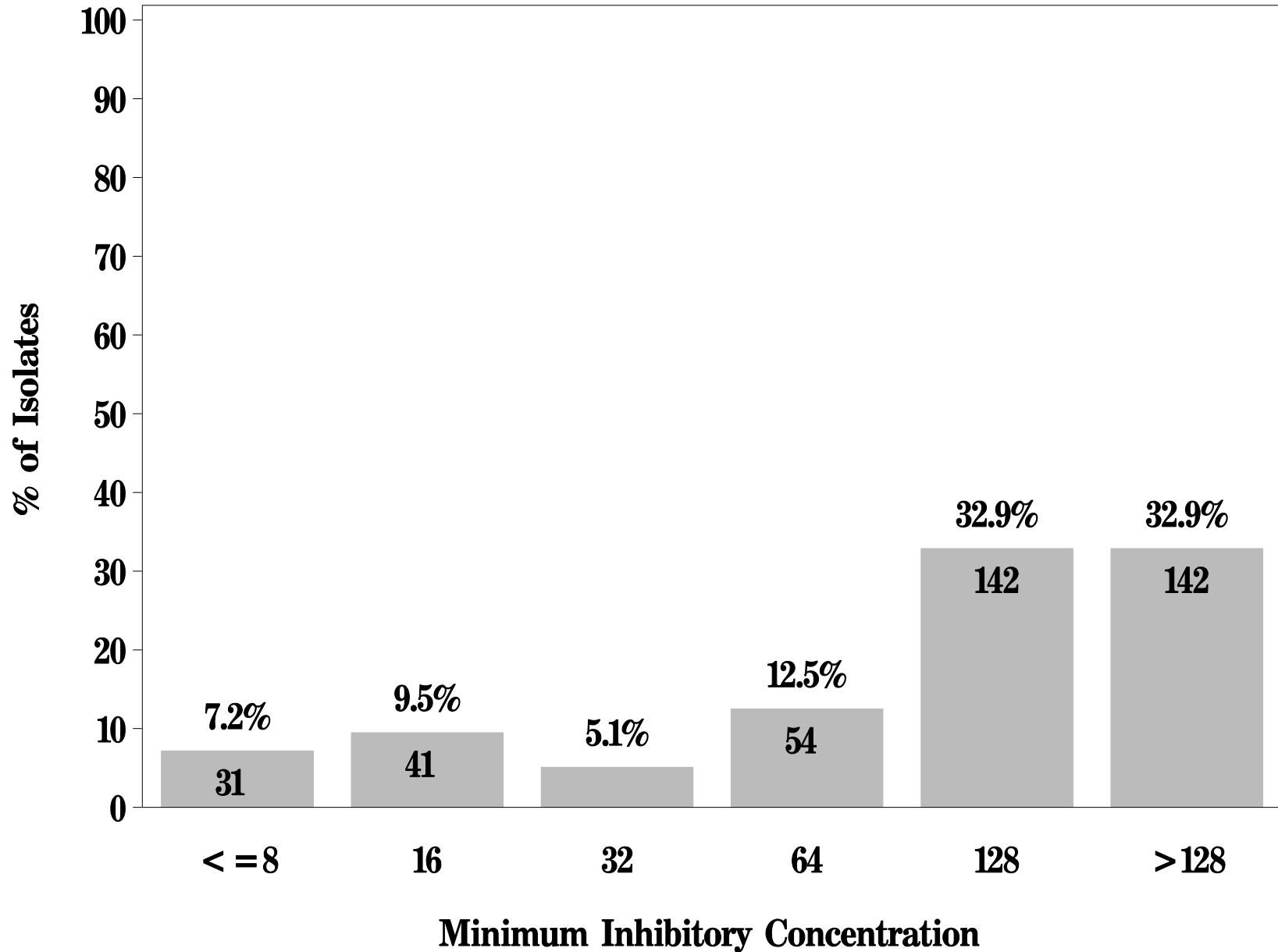
**Breakpoints: Susceptible  $\leq 32 \mu\text{g/mL}$  Resistant  $\geq 128 \mu\text{g/mL}$**



# NARMS

**Figure 15a: Minimum Inhibitory Concentration of Bacitracin for *Enterococcus* in Ground Beef (N=432 Isolates)**

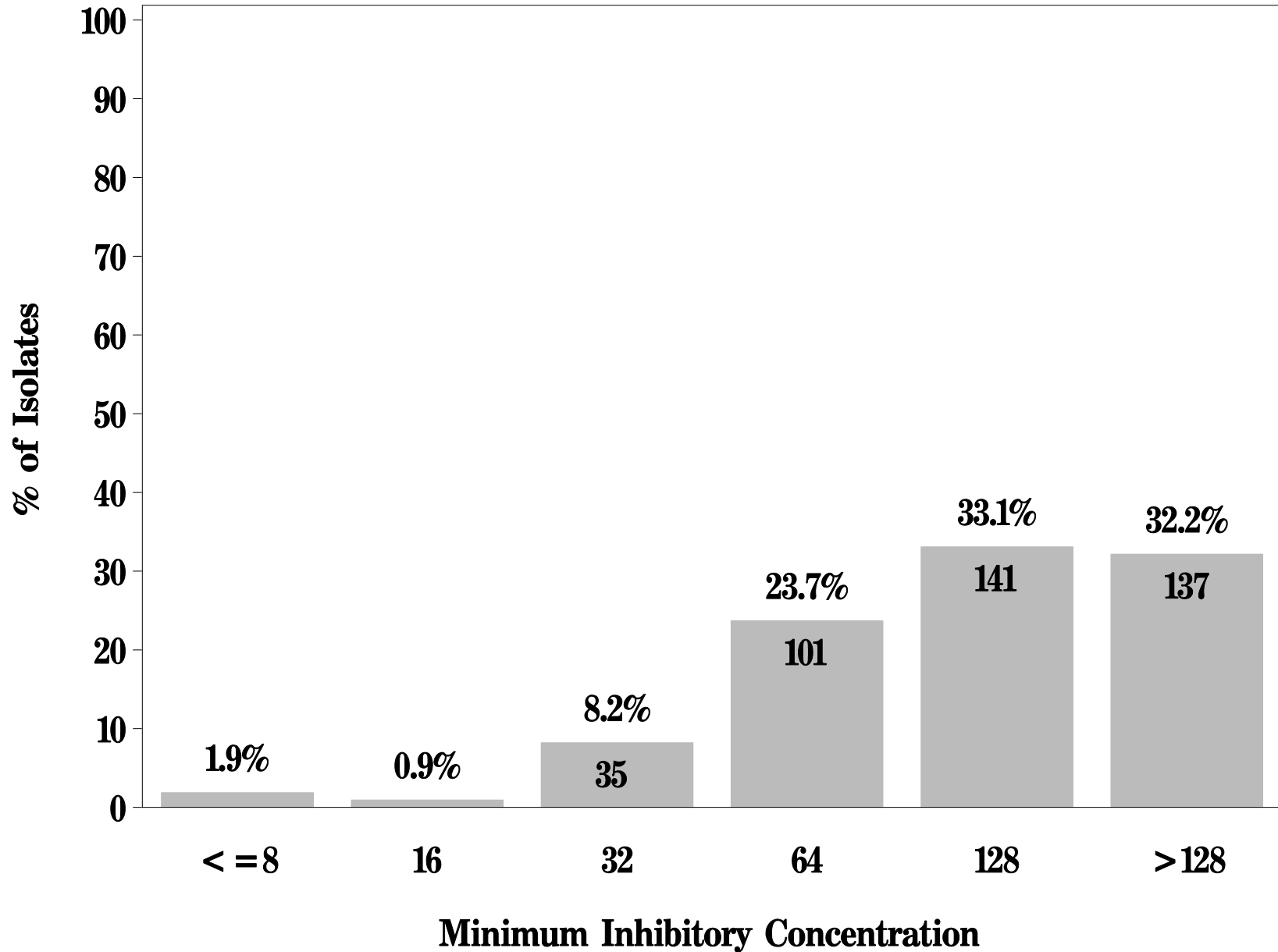
**Breakpoints: Susceptible  $\leq 32 \mu\text{g/mL}$  Resistant  $\geq 128 \mu\text{g/mL}$**



# NARMS

**Figure 15a: Minimum Inhibitory Concentration of Bacitracin for *Enterococcus* in Pork Chop (N=426 Isolates)**

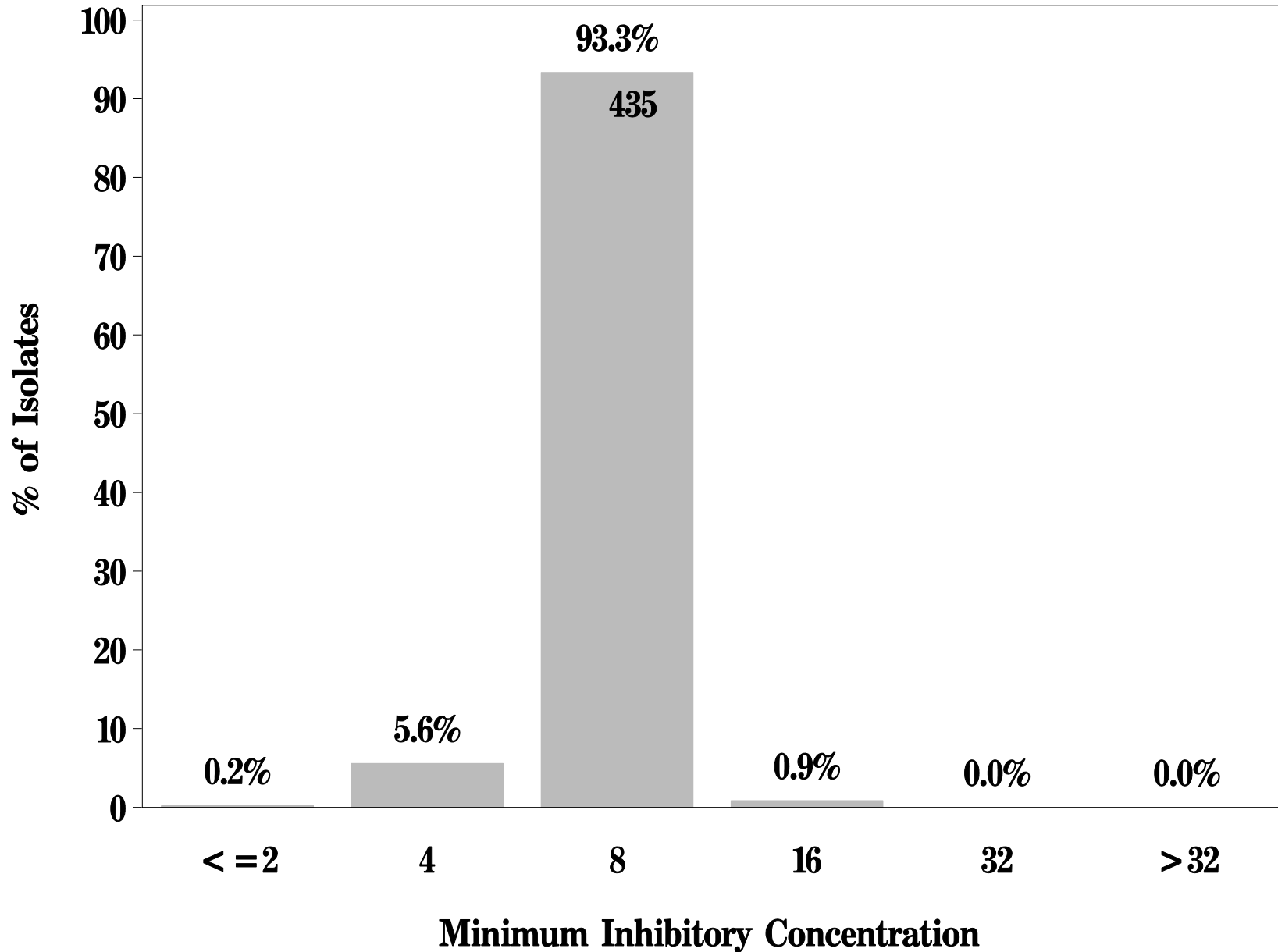
**Breakpoints: Susceptible  $\leq 32 \mu\text{g/mL}$  Resistant  $\geq 128 \mu\text{g/mL}$**



# NARMS

**Figure 15b: Minimum Inhibitory Concentration of Chloramphenicol for *Enterococcus* in Chicken Breast (N=466 Isolates)**

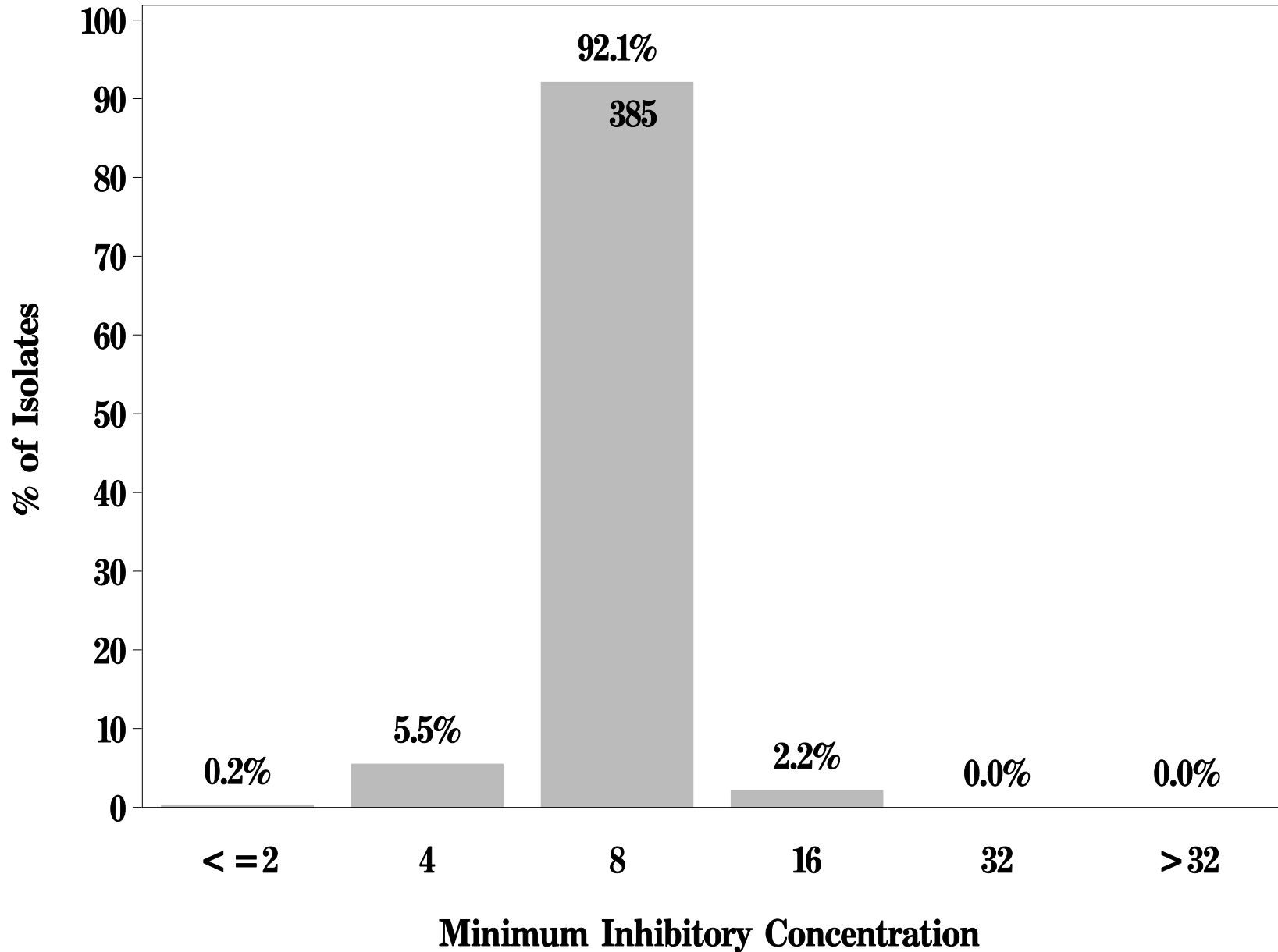
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 15b: Minimum Inhibitory Concentration of Chloramphenicol for *Enterococcus* in Ground Turkey (N=418 Isolates)**

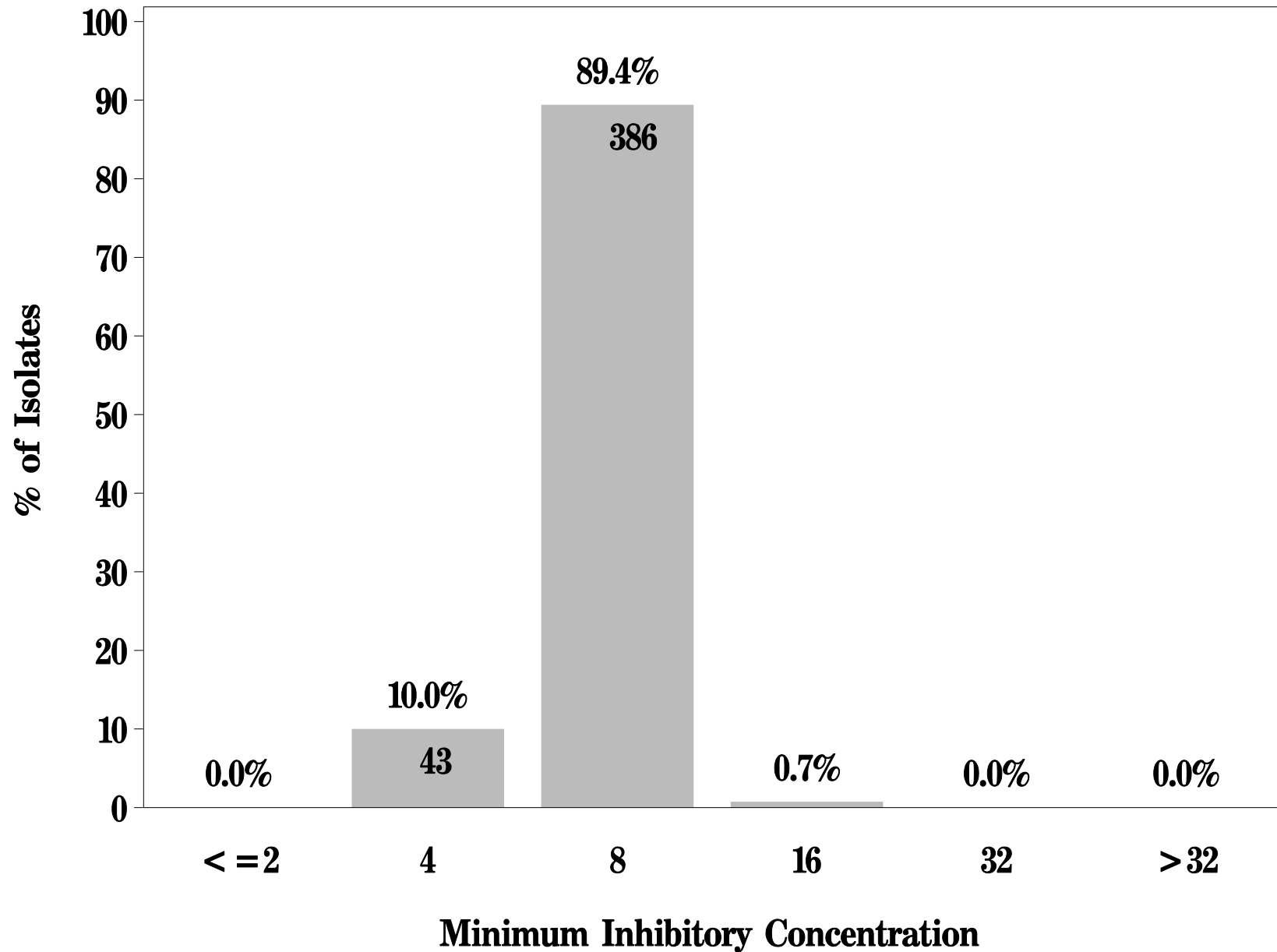
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 15b: Minimum Inhibitory Concentration of Chloramphenicol for *Enterococcus* in Ground Beef (N=432 Isolates)**

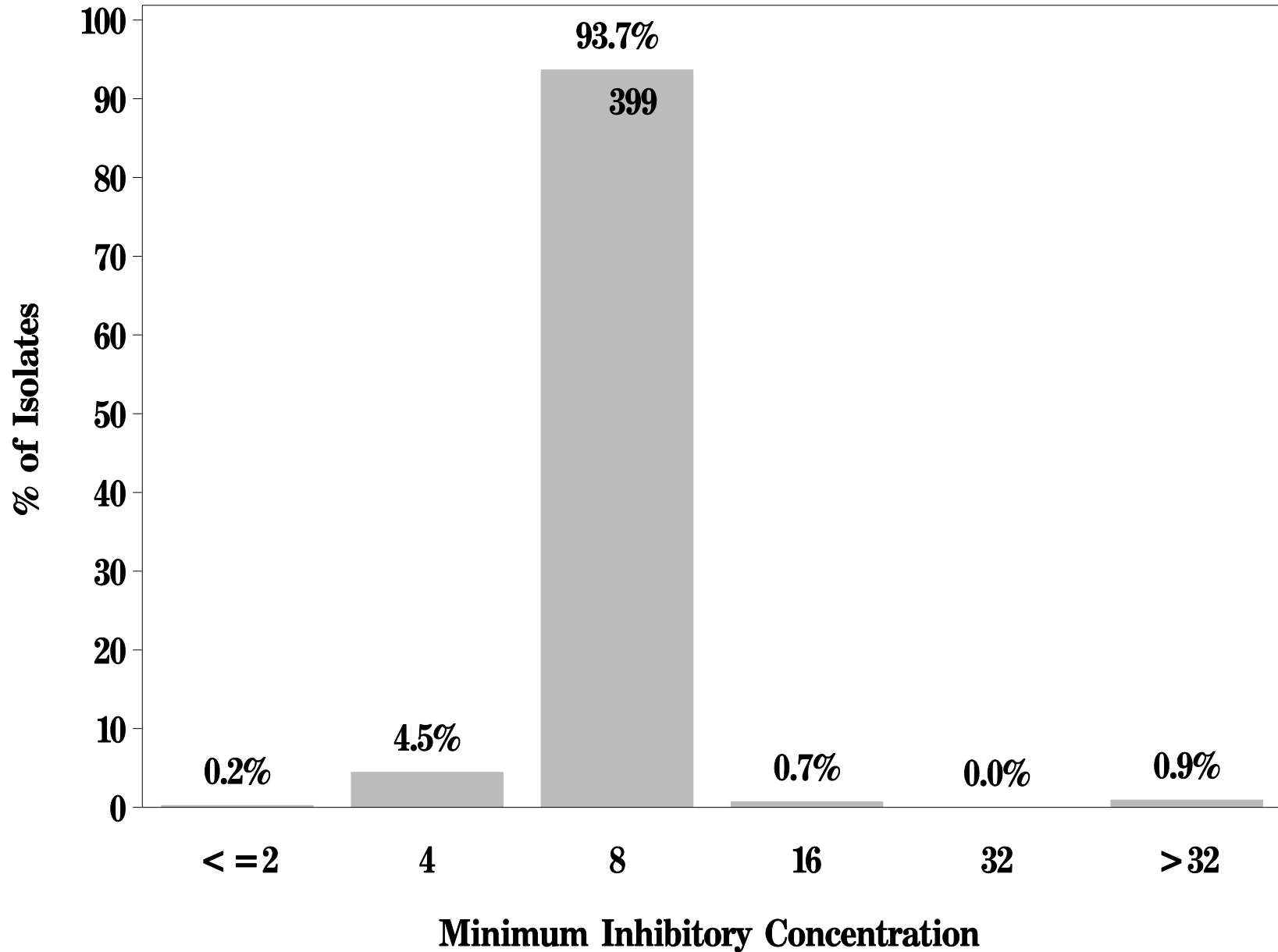
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 15b: Minimum Inhibitory Concentration of Chloramphenicol for *Enterococcus* in Pork Chop (N=426 Isolates)**

**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**

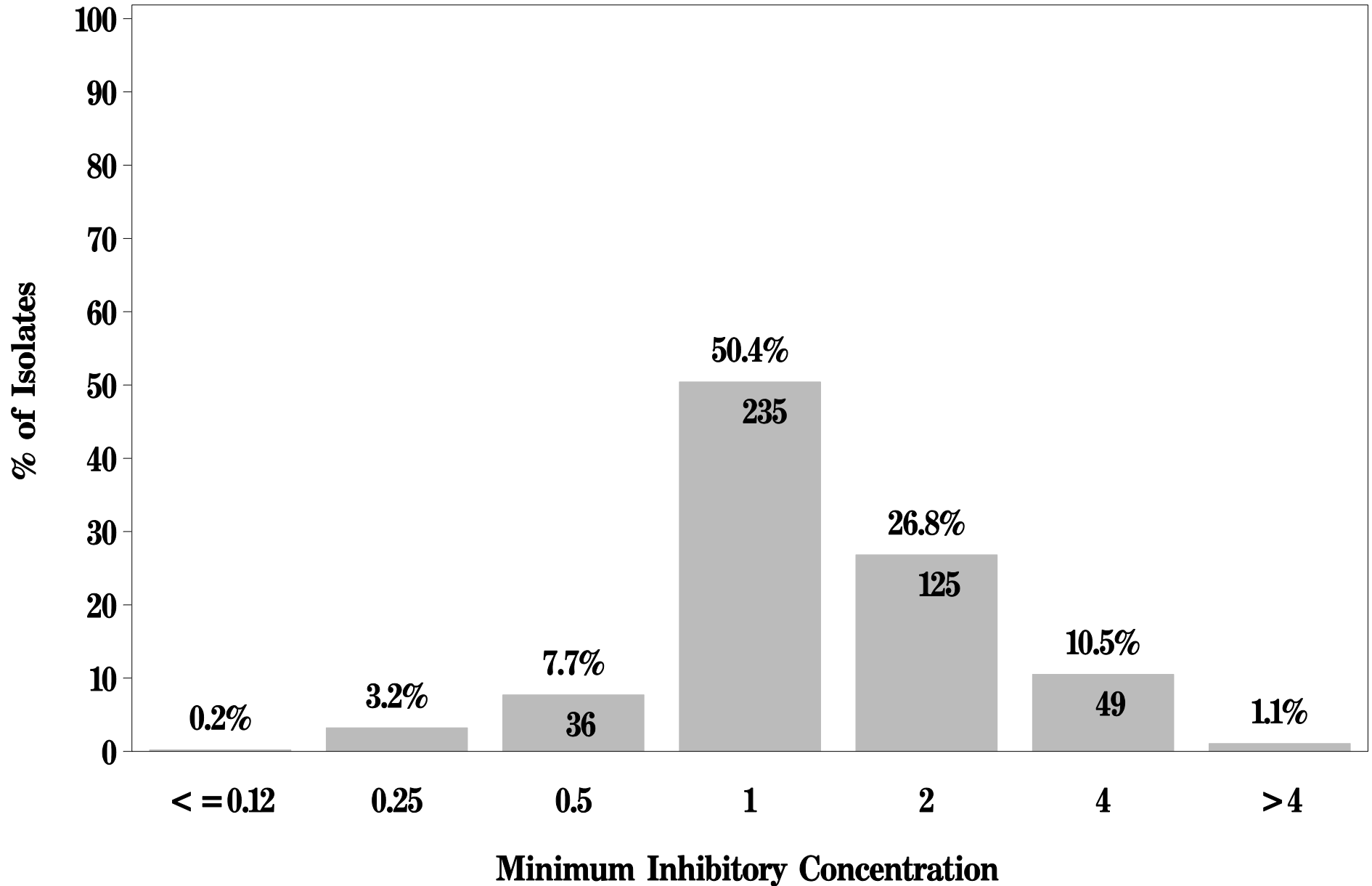




# NARMS

**Figure 15c: Minimum Inhibitory Concentration of Ciprofloxacin for *Enterococcus* in Chicken Breast (N=466 Isolates)**

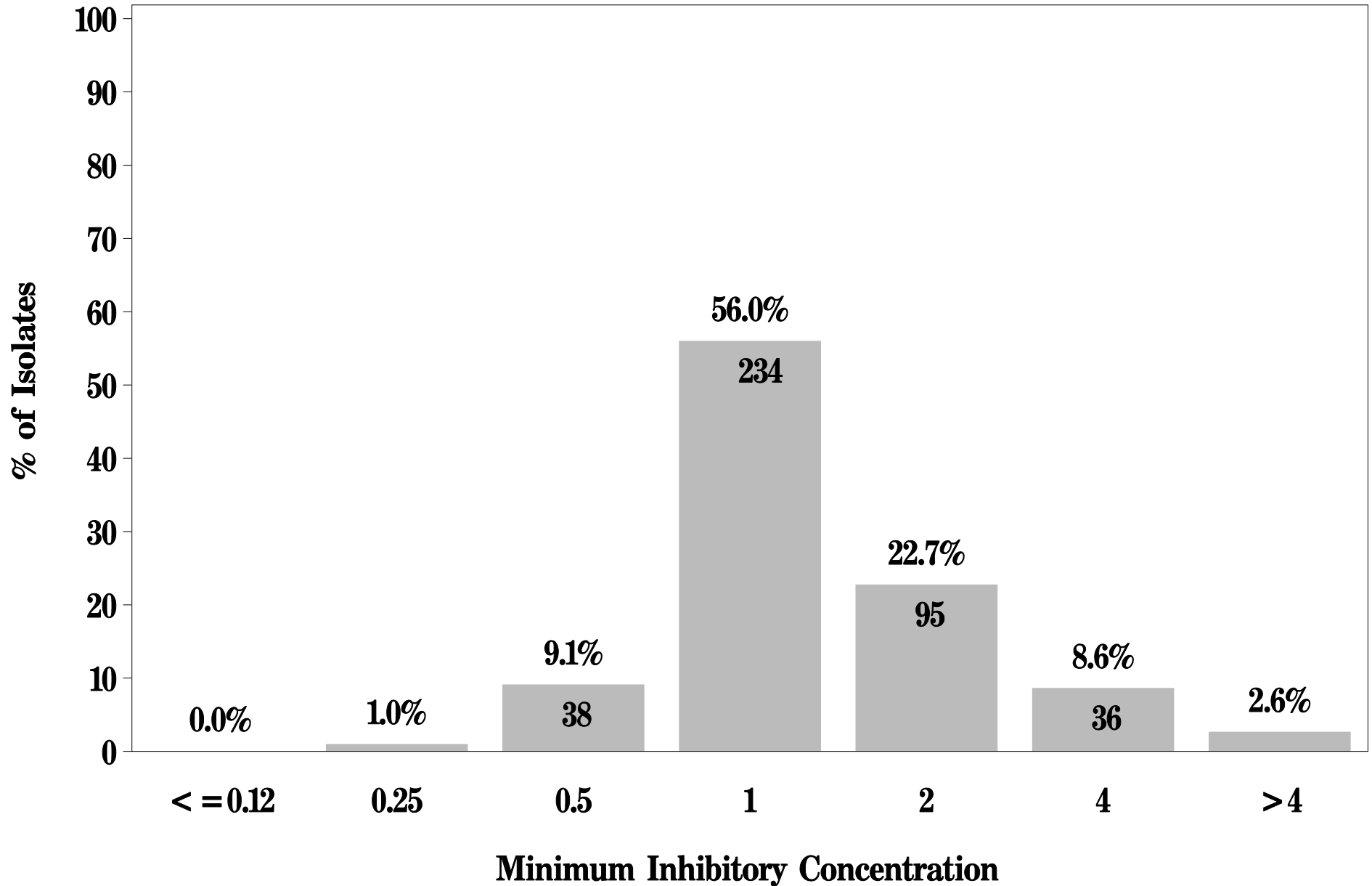
**Breakpoints: Susceptible  $\leq 1 \mu\text{g/mL}$  Resistant  $\geq 4 \mu\text{g/mL}$**



# NARMS

**Figure 15c: Minimum Inhibitory Concentration of Ciprofloxacin for *Enterococcus* in Ground Turkey (N=418 Isolates)**

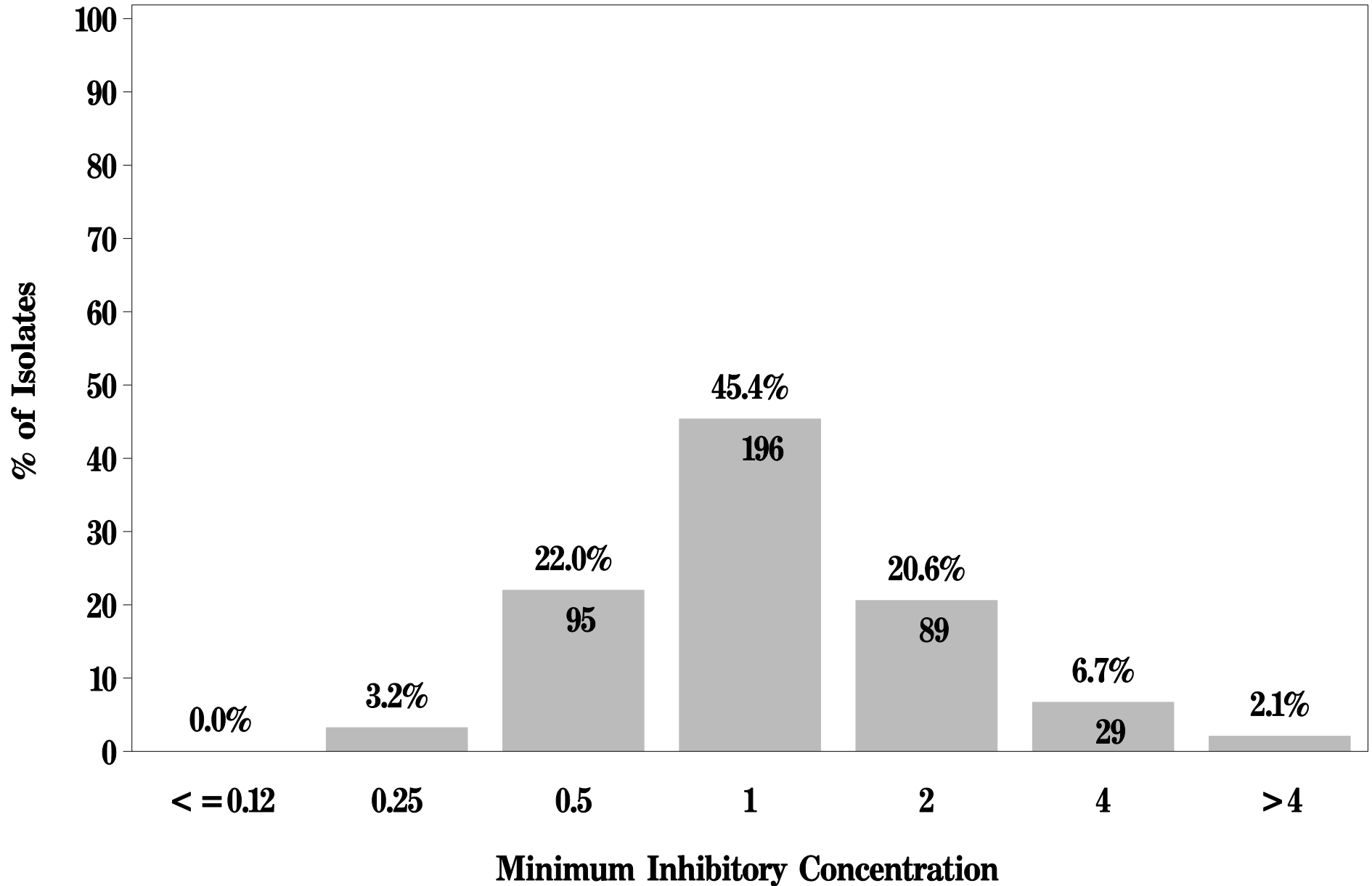
**Breakpoints: Susceptible  $\leq 1 \mu\text{g/mL}$  Resistant  $\geq 4 \mu\text{g/mL}$**



# NARMS

**Figure 15c: Minimum Inhibitory Concentration of Ciprofloxacin for *Enterococcus* in Ground Beef (N=432 Isolates)**

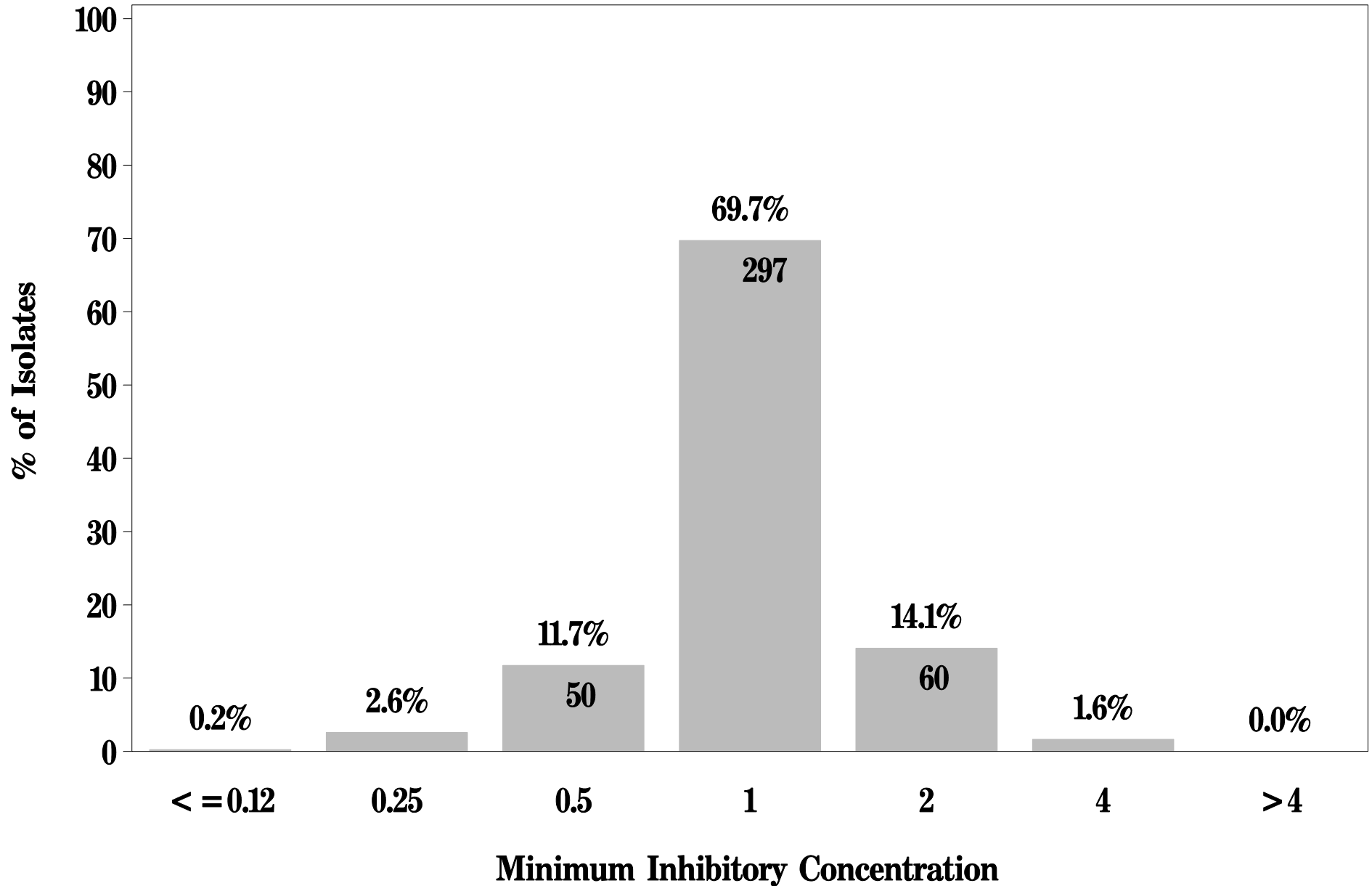
**Breakpoints: Susceptible  $\leq 1 \mu\text{g/mL}$  Resistant  $\geq 4 \mu\text{g/mL}$**



# NARMS

**Figure 15c: Minimum Inhibitory Concentration of Ciprofloxacin for *Enterococcus* in Pork Chop (N=426 Isolates)**

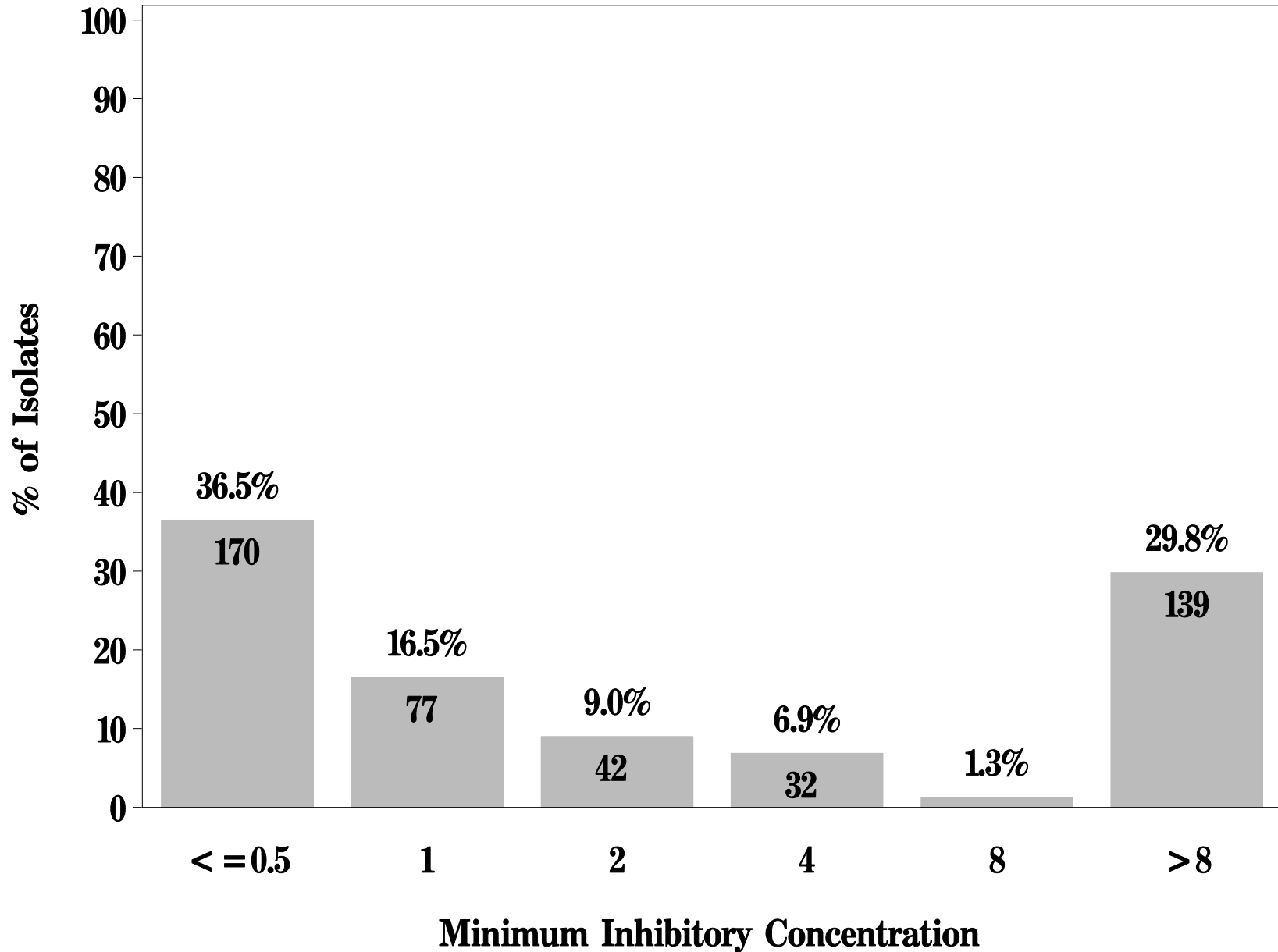
**Breakpoints: Susceptible  $\leq 1 \mu\text{g/mL}$  Resistant  $\geq 4 \mu\text{g/mL}$**



# NARMS

**Figure 15d: Minimum Inhibitory Concentration of Erythromycin for *Enterococcus* in Chicken Breast (N=466 Isolates)**

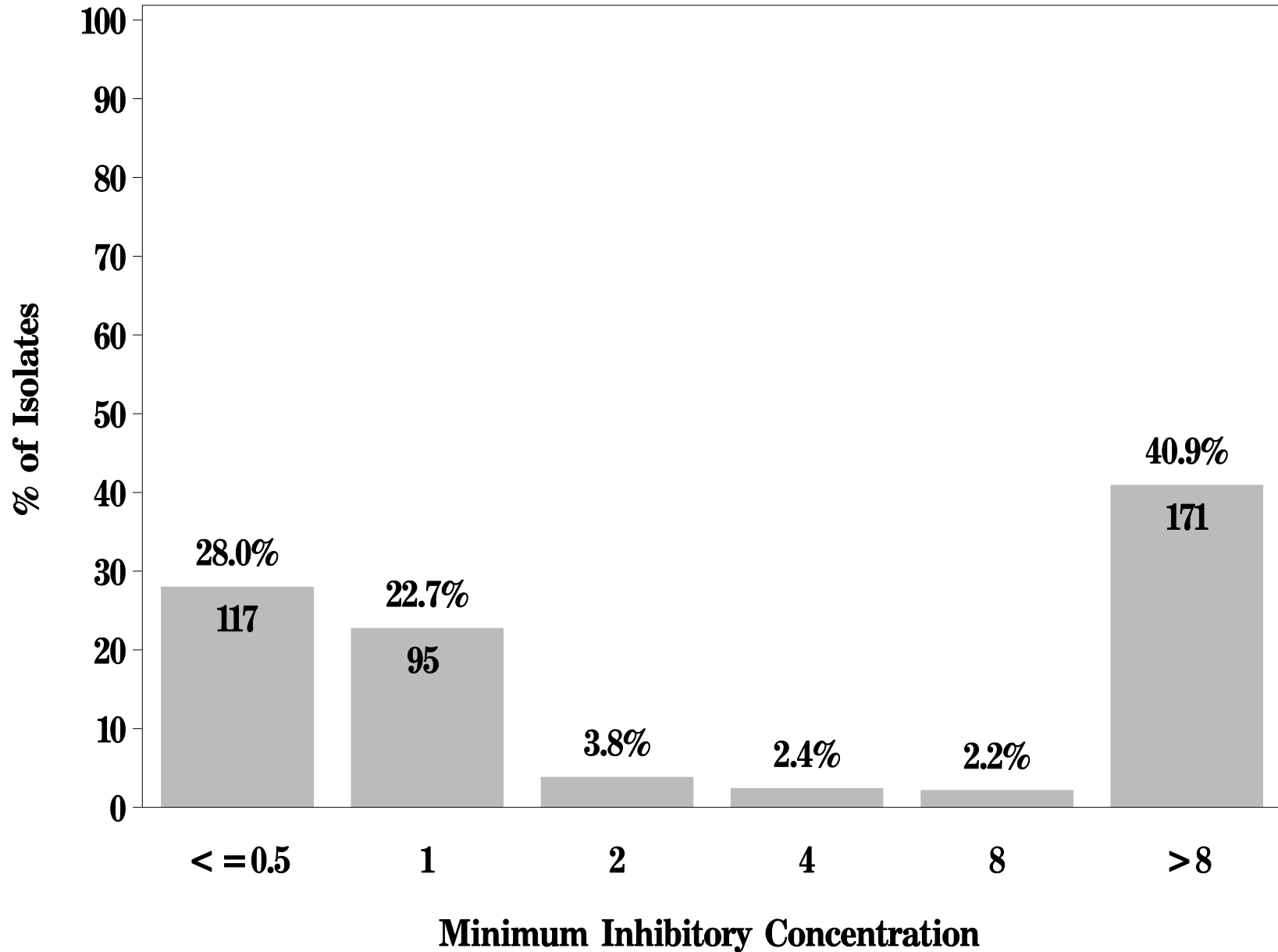
**Breakpoints: Susceptible  $\leq 0.5 \mu\text{g/mL}$  Resistant  $\geq 8 \mu\text{g/mL}$**



# NARMS

**Figure 15d: Minimum Inhibitory Concentration of Erythromycin for *Enterococcus* in Ground Turkey (N=418 Isolates)**

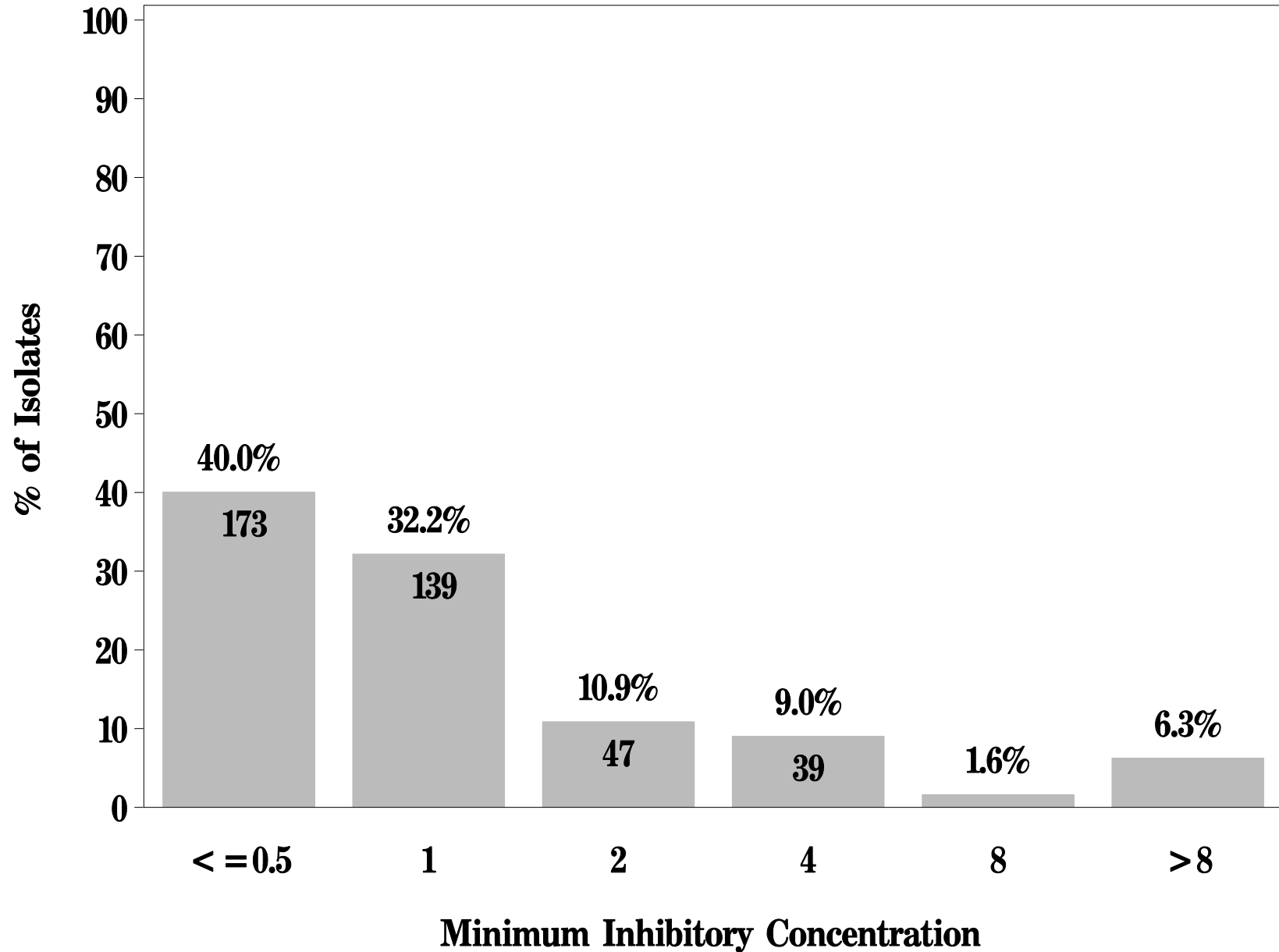
**Breakpoints: Susceptible  $\leq 0.5 \mu\text{g/mL}$  Resistant  $\geq 8 \mu\text{g/mL}$**



# NARMS

**Figure 15d: Minimum Inhibitory Concentration of Erythromycin for *Enterococcus* in Ground Beef (N=432 Isolates)**

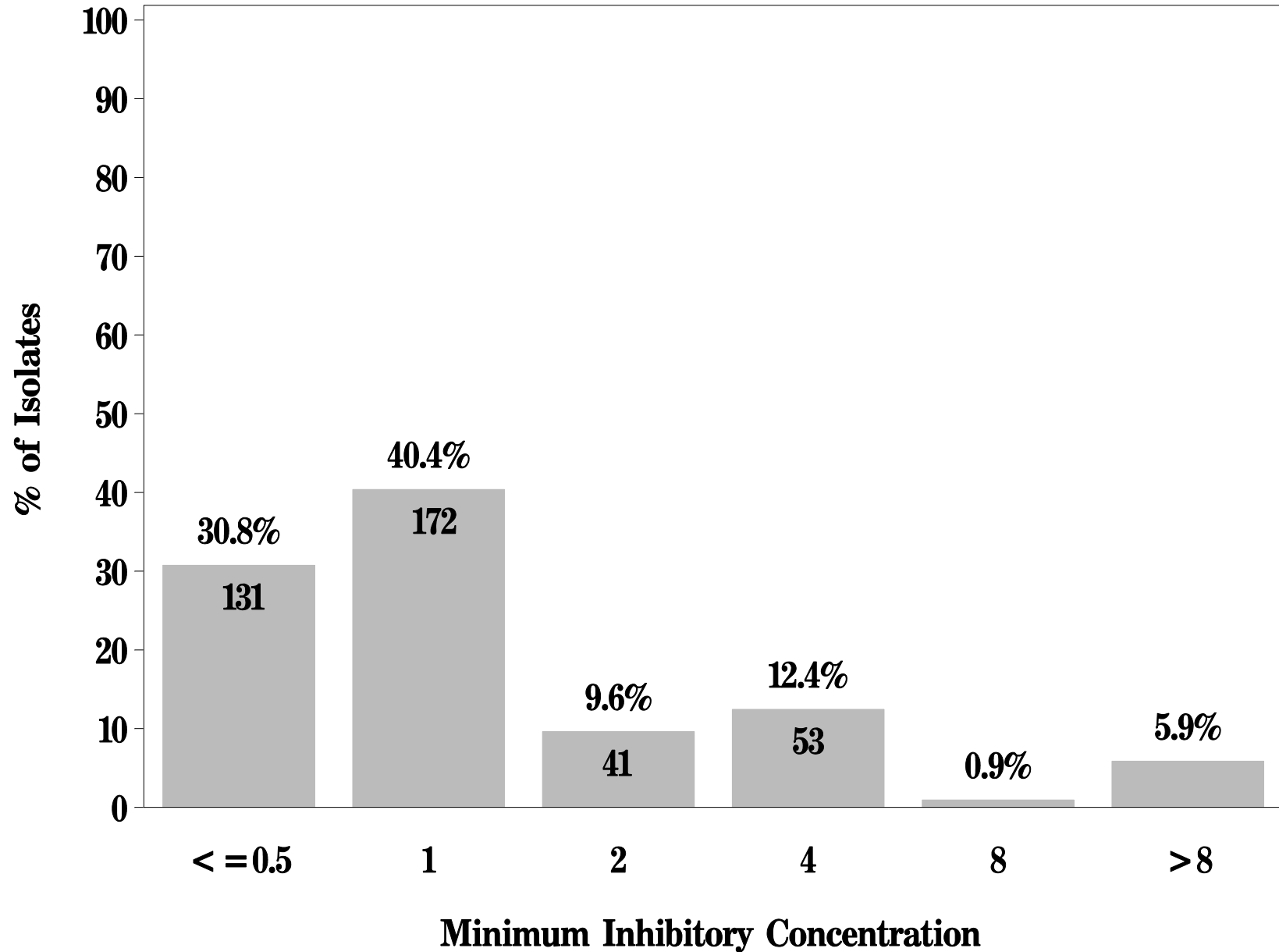
**Breakpoints: Susceptible  $\leq 0.5 \mu\text{g/mL}$  Resistant  $\geq 8 \mu\text{g/mL}$**



# NARMS

**Figure 15d: Minimum Inhibitory Concentration of Erythromycin for *Enterococcus* in Pork Chop (N=426 Isolates)**

**Breakpoints: Susceptible  $\leq 0.5 \mu\text{g/mL}$  Resistant  $\geq 8 \mu\text{g/mL}$**

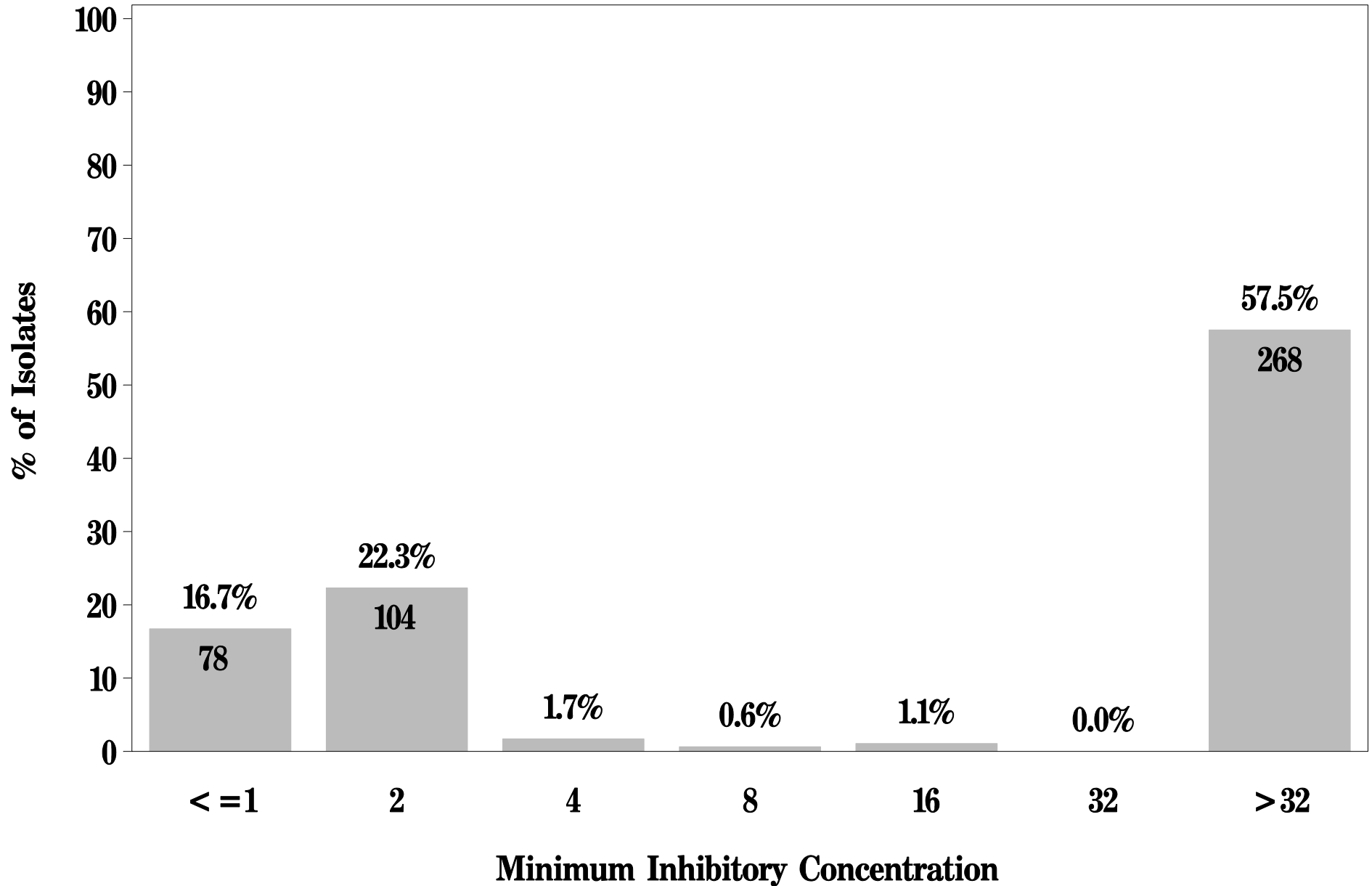




# NARMS

**Figure 15e: Minimum Inhibitory Concentration of Flavomycin for *Enterococcus* in Chicken Breast (N=466 Isolates)**

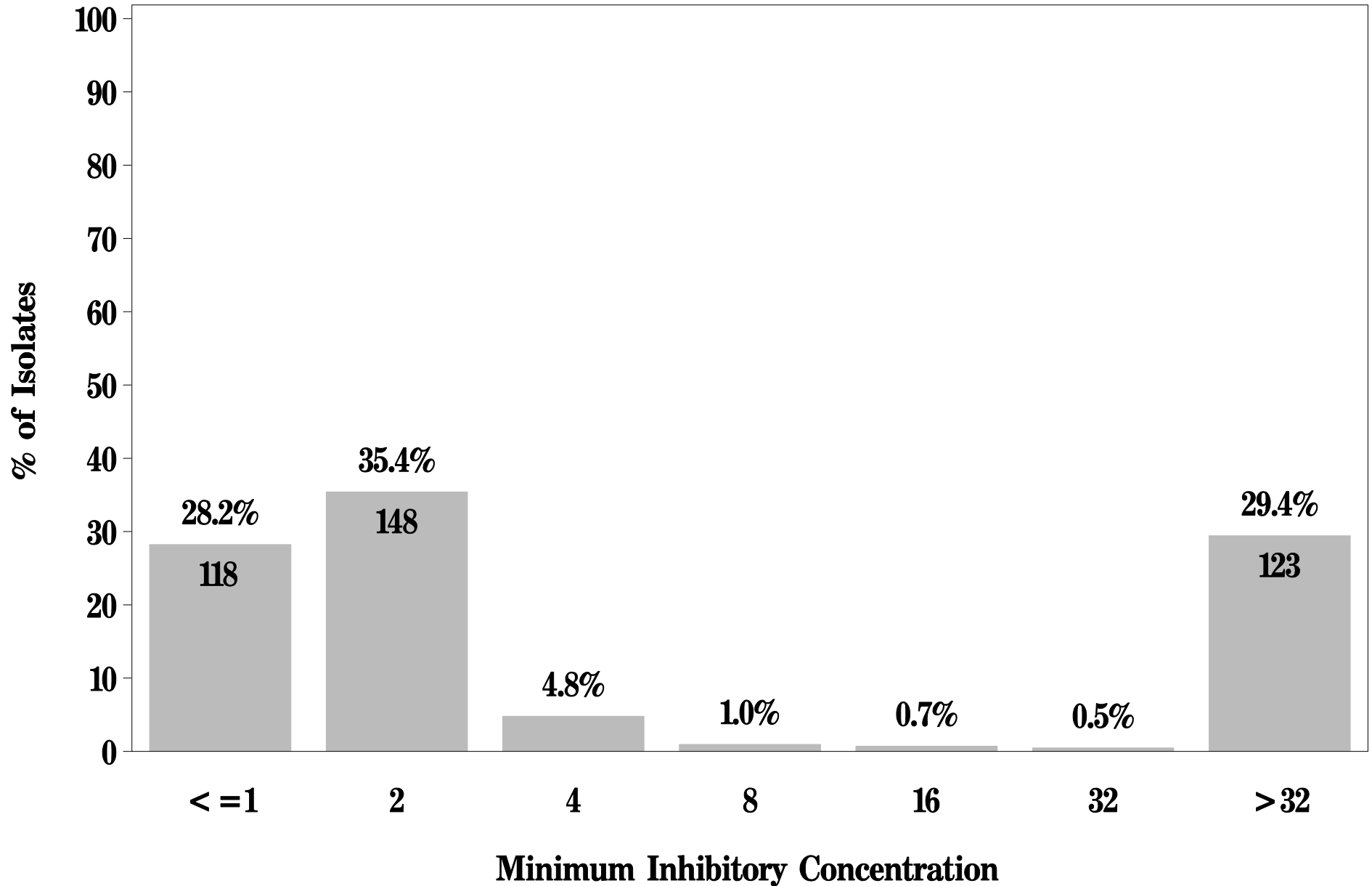
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 15e: Minimum Inhibitory Concentration of Flavomycin for *Enterococcus* in Ground Turkey (N=418 Isolates)**

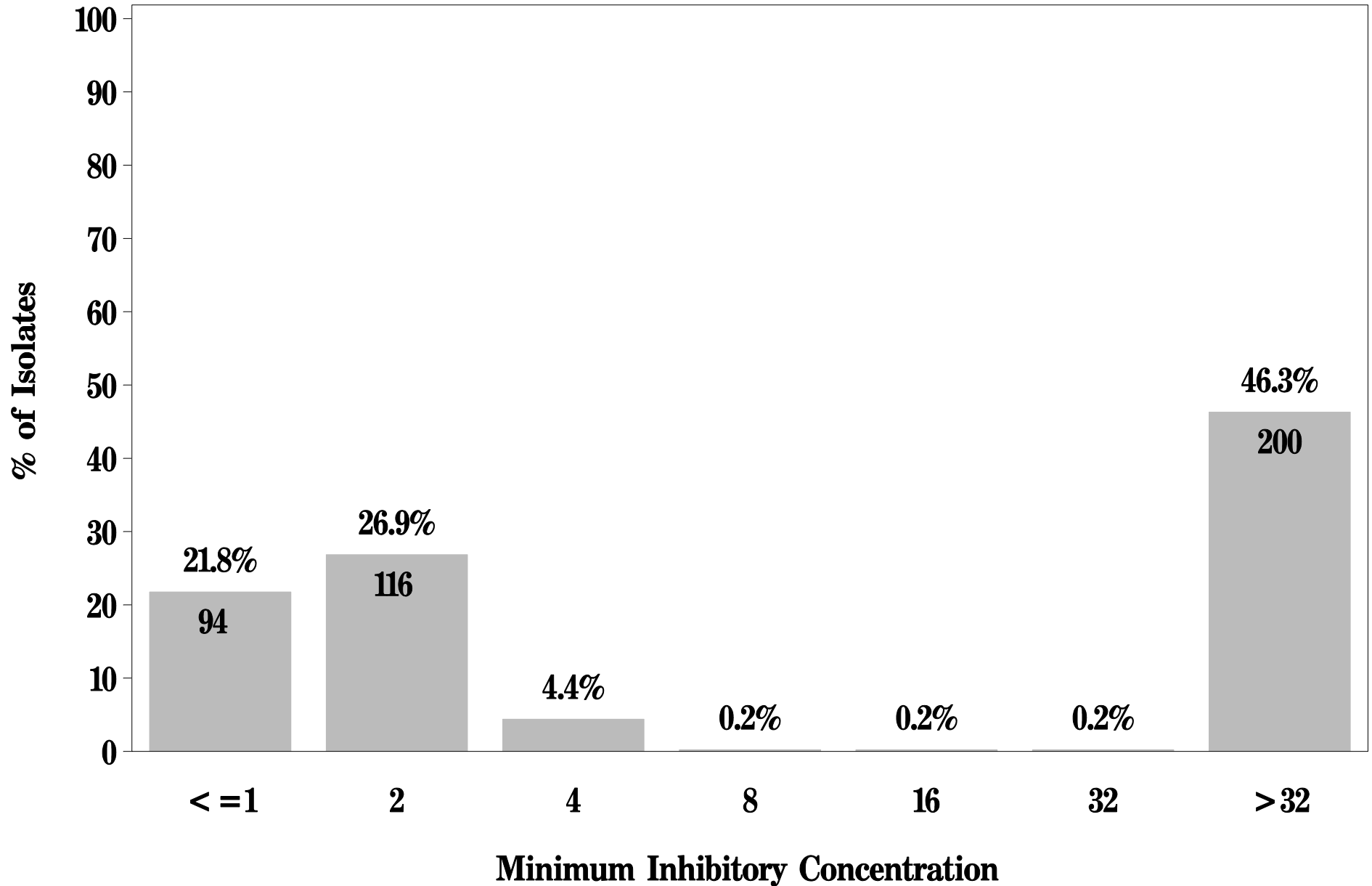
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 15e: Minimum Inhibitory Concentration of Flavomycin for *Enterococcus* in Ground Beef (N=432 Isolates)**

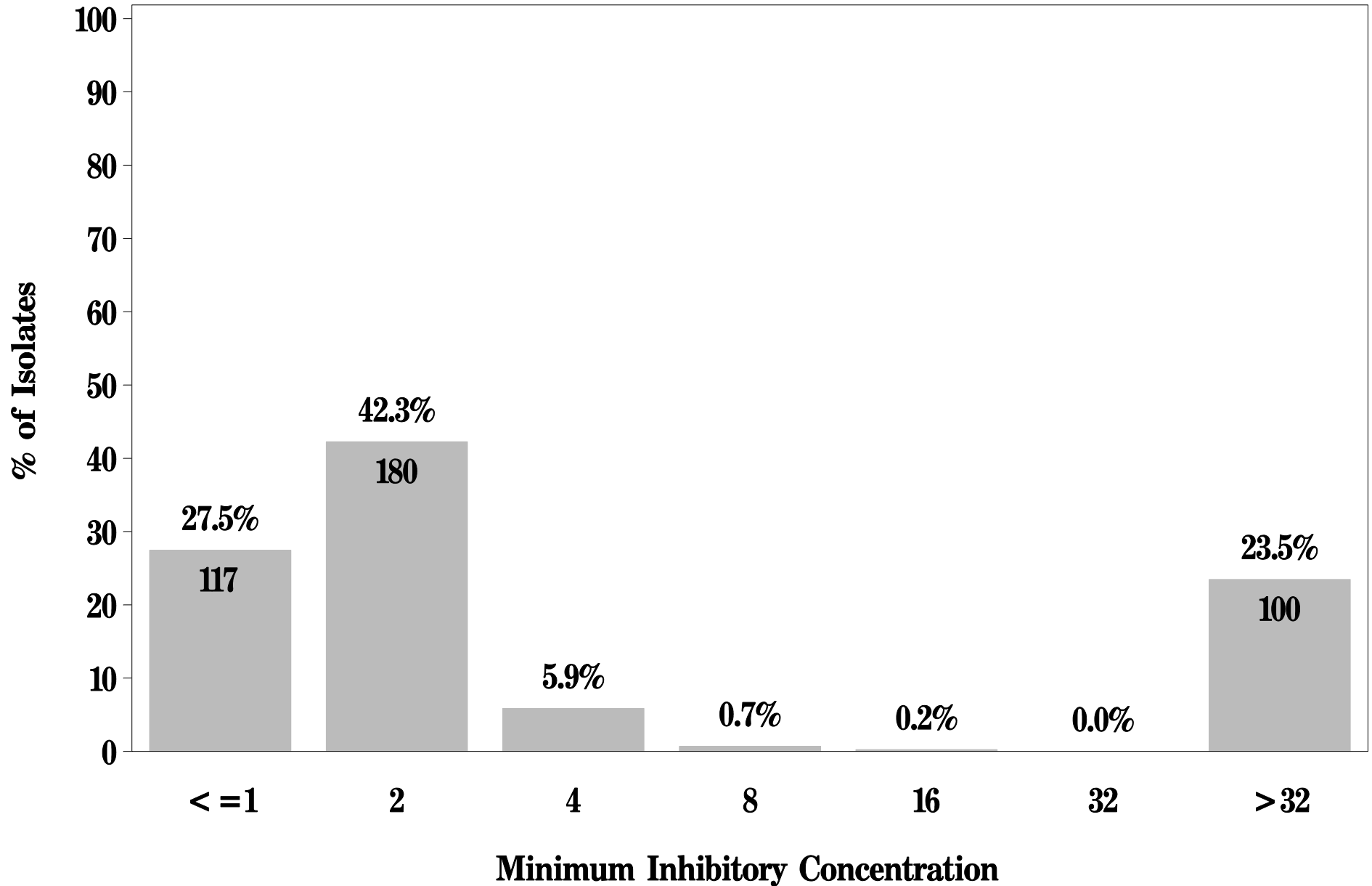
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 15e: Minimum Inhibitory Concentration of Flavomycin for *Enterococcus* in Pork Chop (N=426 Isolates)**

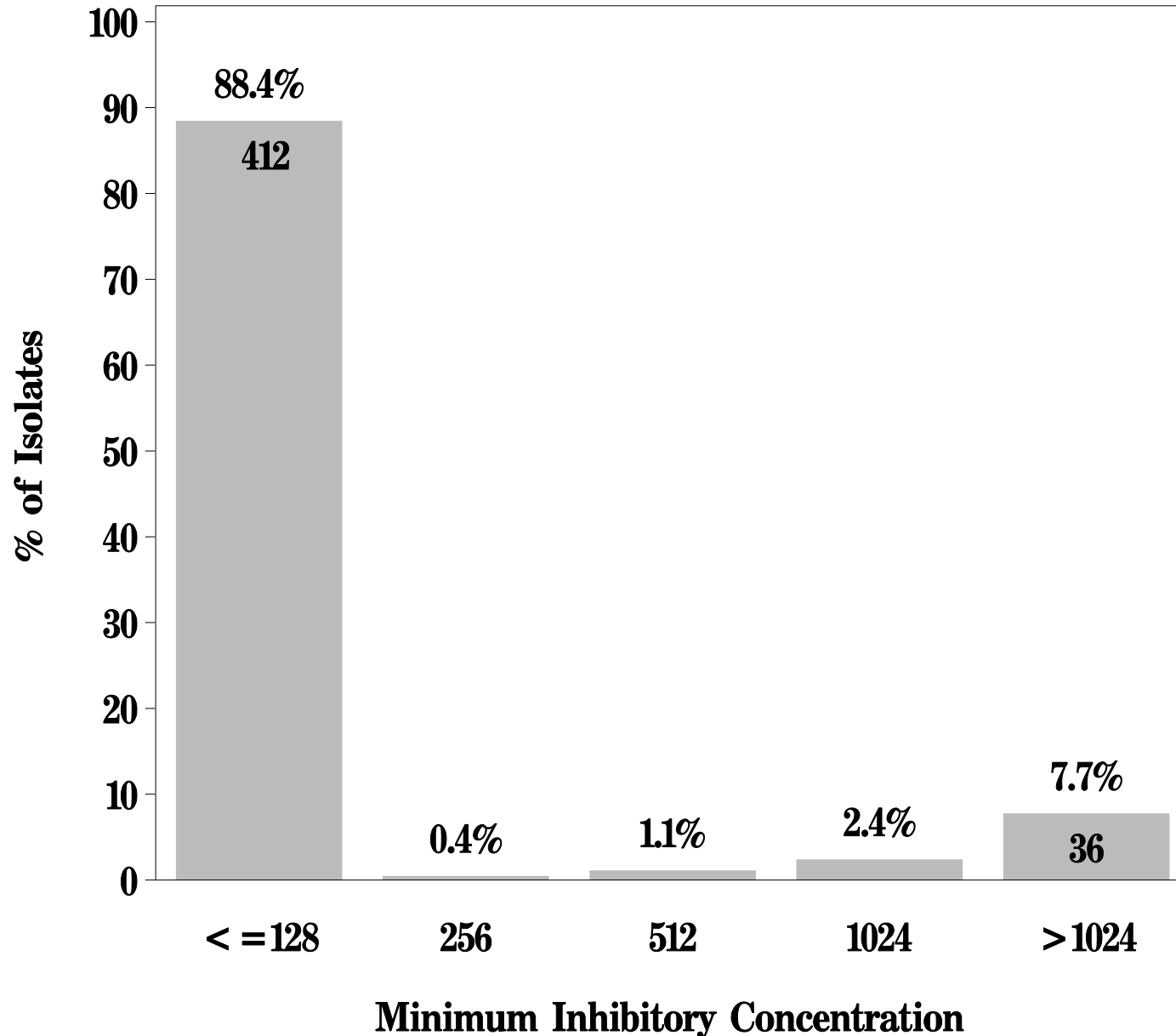
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 15f: Minimum Inhibitory Concentration of Gentamicin for *Enterococcus* in Chicken Breast (N=466 Isolates)**

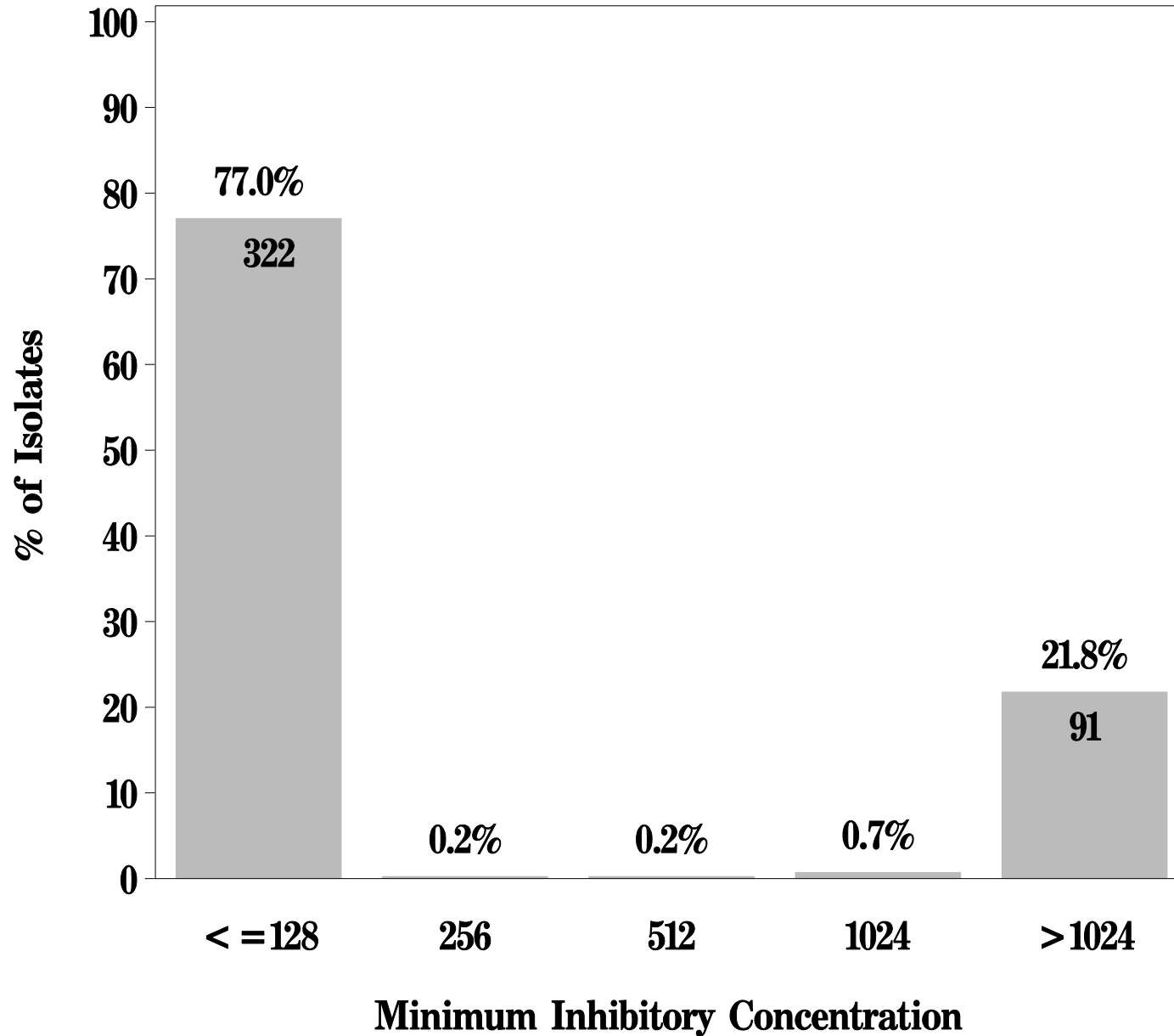
**Breakpoints: Susceptible < 500  $\mu$ g/mL Resistant  $\geq$  500  $\mu$ g/mL**



# NARMS

**Figure 15f: Minimum Inhibitory Concentration of Gentamicin for *Enterococcus* in Ground Turkey (N=418 Isolates)**

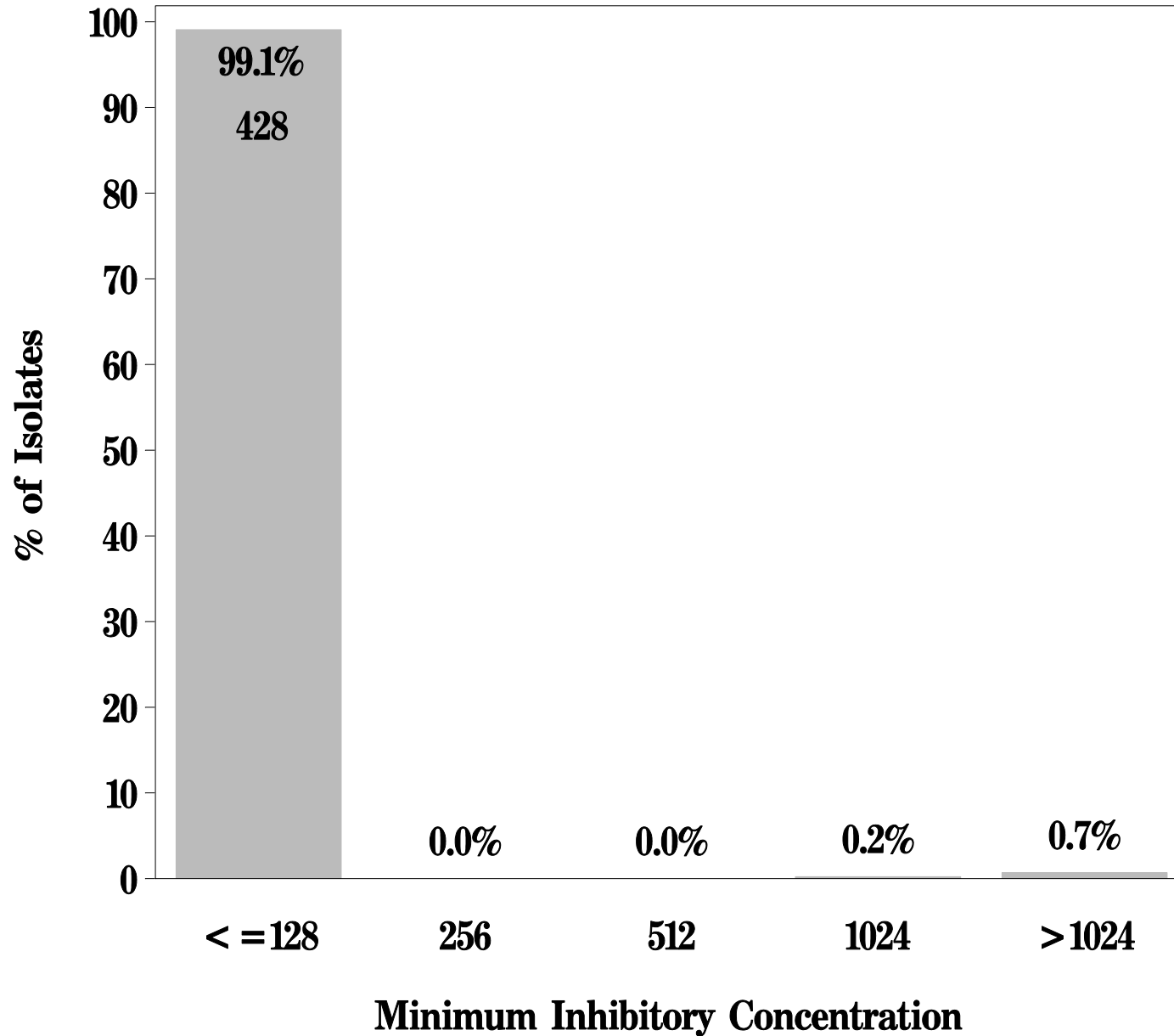
**Breakpoints: Susceptible < 500  $\mu\text{g/mL}$  Resistant  $\geq$  500  $\mu\text{g/mL}$**



# NARMS

**Figure 15f: Minimum Inhibitory Concentration of Gentamicin for *Enterococcus* in Ground Beef (N=432 Isolates)**

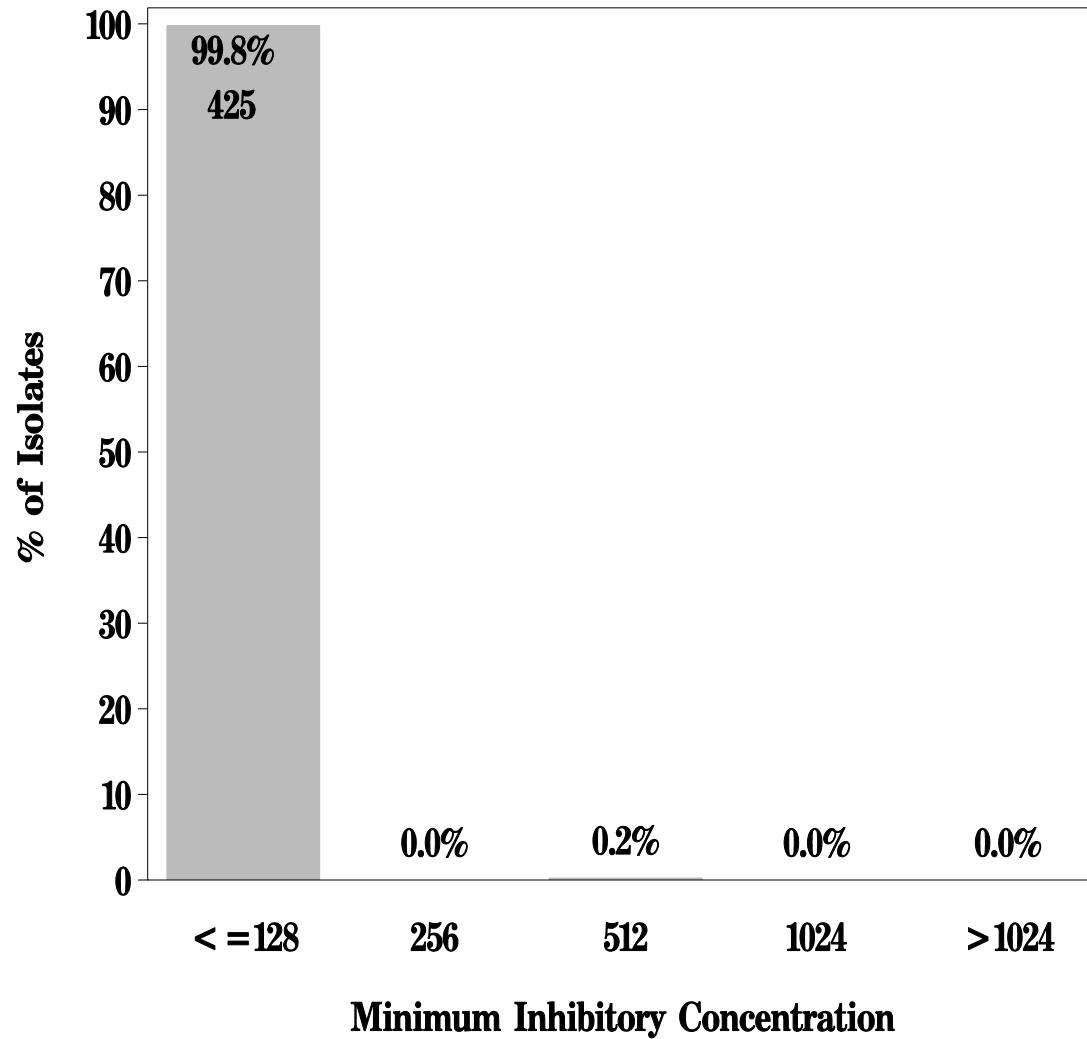
**Breakpoints: Susceptible < 500  $\mu$ g/mL Resistant  $\geq$  500  $\mu$ g/mL**



# NARMS

**Figure 15f: Minimum Inhibitory Concentration of Gentamicin for *Enterococcus* in Pork Chop (N=426 Isolates)**

**Breakpoints: Susceptible < 500  $\mu$ g/mL Resistant  $\geq$  500  $\mu$ g/mL**

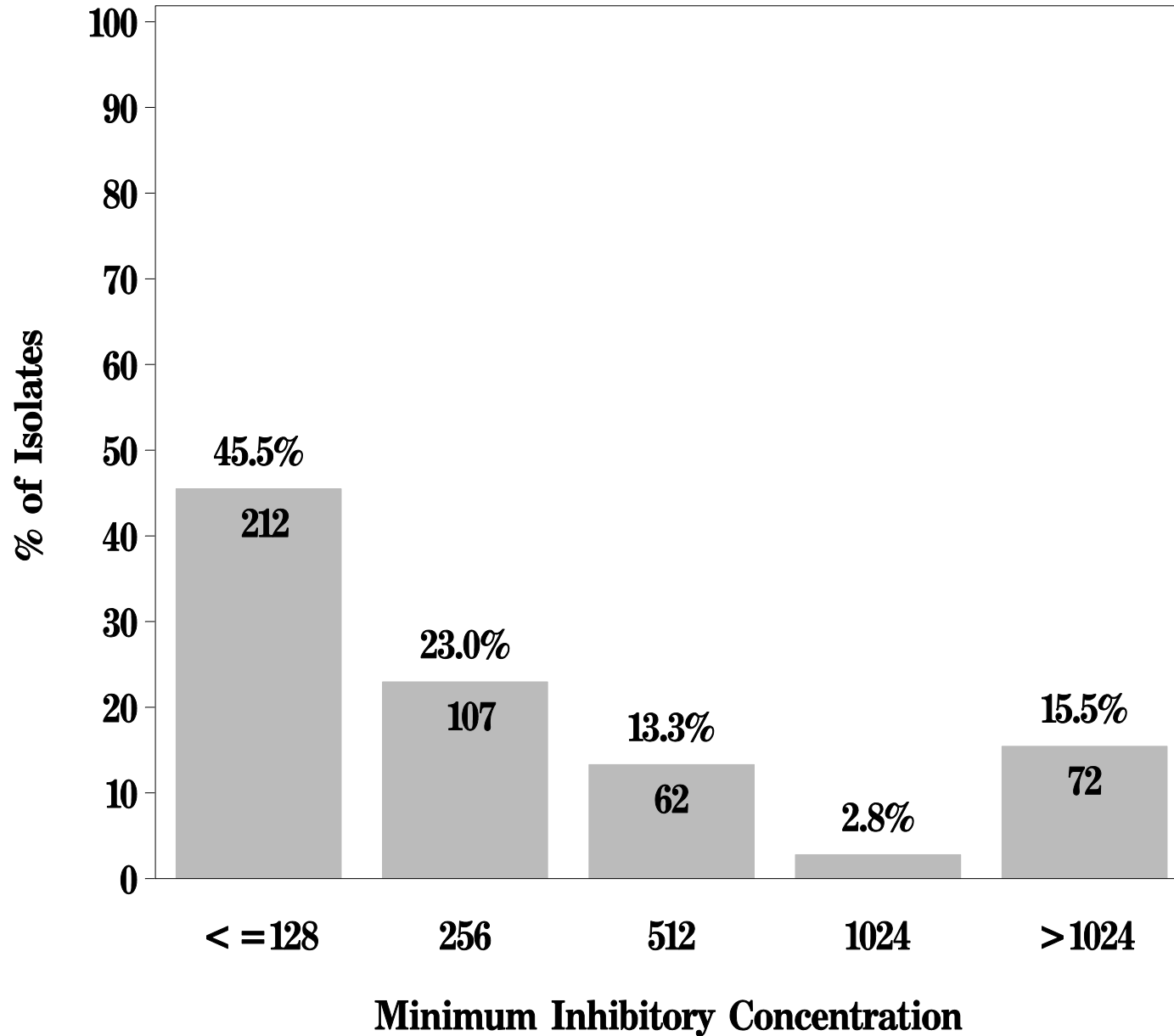




# NARMS

**Figure 15g: Minimum Inhibitory Concentration of Kanamycin for *Enterococcus* in Chicken Breast (N=466 Isolates)**

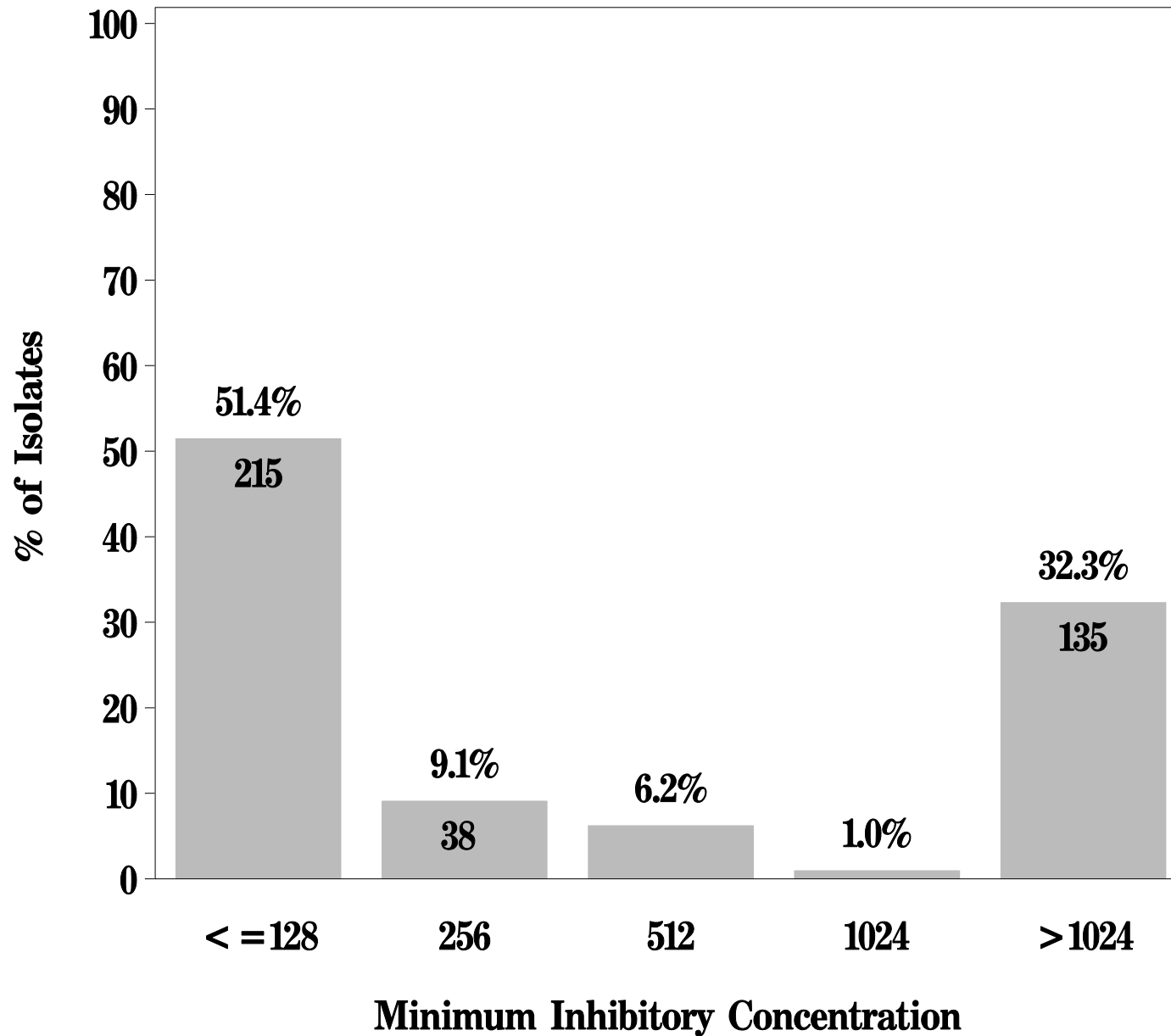
**Breakpoints: Susceptible  $\leq 128 \mu\text{g/mL}$  Resistant  $\geq 512 \mu\text{g/mL}$**



# NARMS

**Figure 15g: Minimum Inhibitory Concentration of Kanamycin for *Enterococcus* in Ground Turkey (N=418 Isolates)**

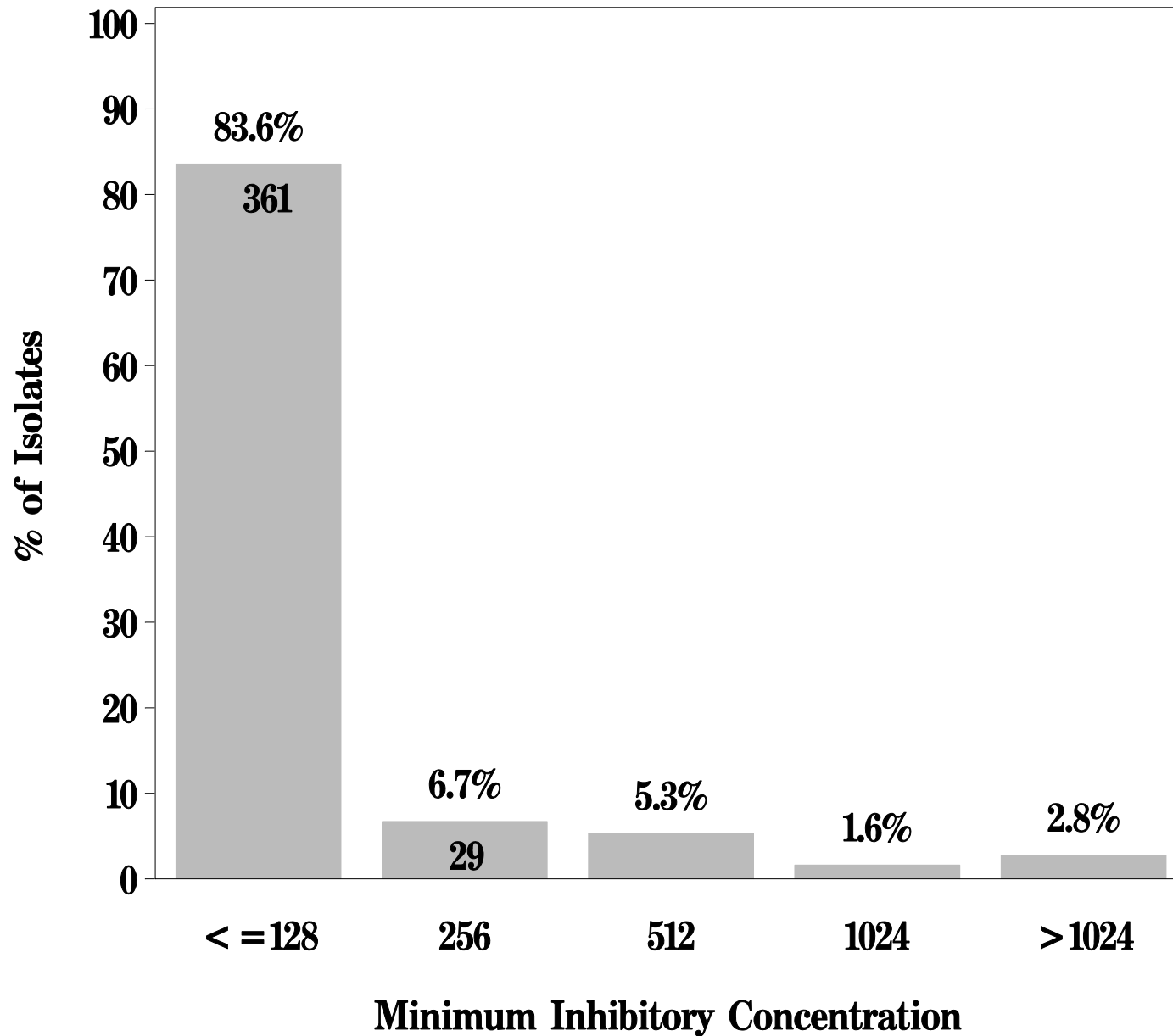
**Breakpoints: Susceptible  $\leq 128 \mu\text{g/mL}$  Resistant  $\geq 512 \mu\text{g/mL}$**



# NARMS

**Figure 15g: Minimum Inhibitory Concentration of Kanamycin for *Enterococcus* in Ground Beef (N=432 Isolates)**

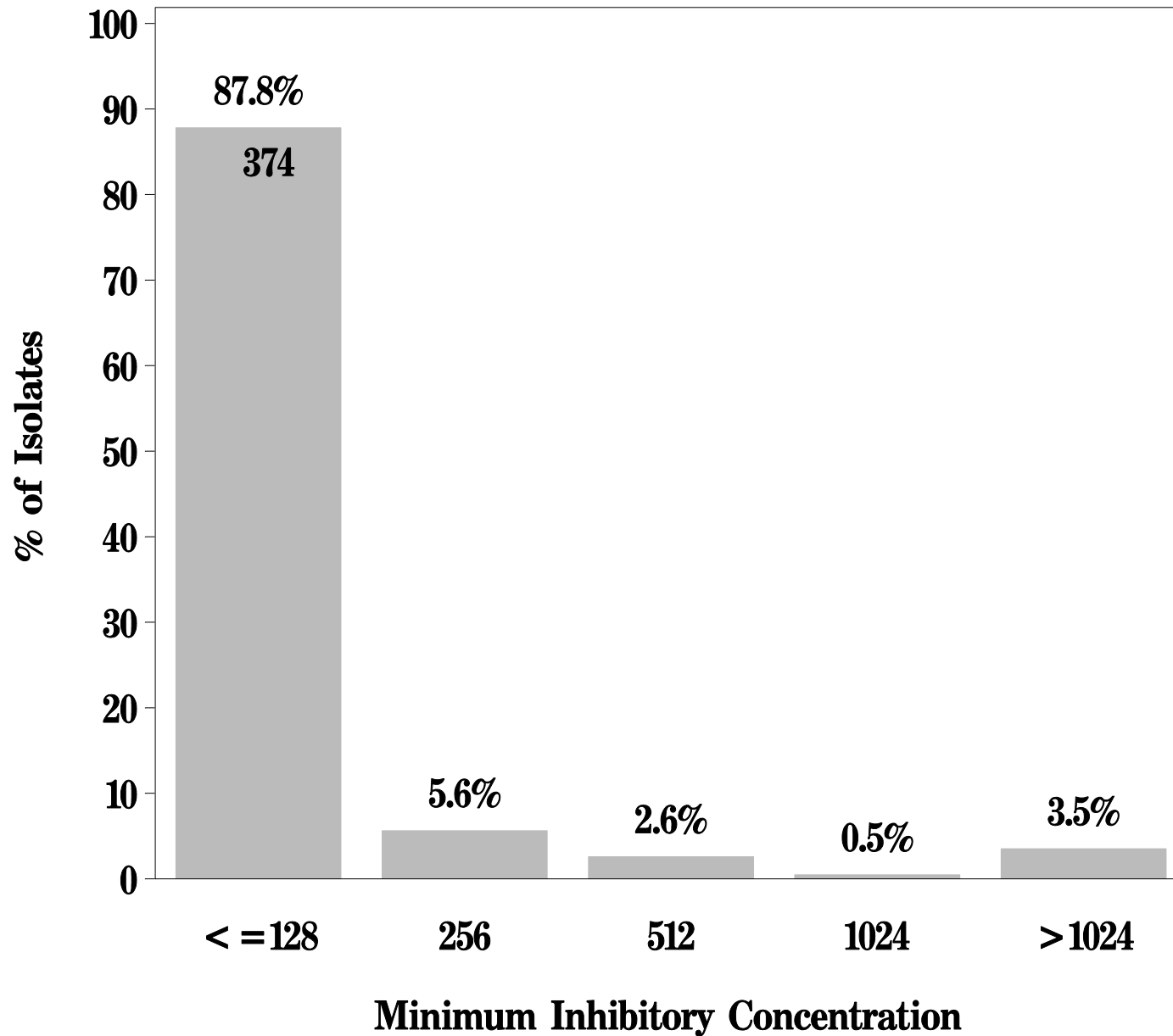
**Breakpoints: Susceptible  $\leq 128 \mu\text{g/mL}$  Resistant  $\geq 512 \mu\text{g/mL}$**



# NARMS

**Figure 15g: Minimum Inhibitory Concentration of Kanamycin for *Enterococcus* in Pork Chop (N=426 Isolates)**

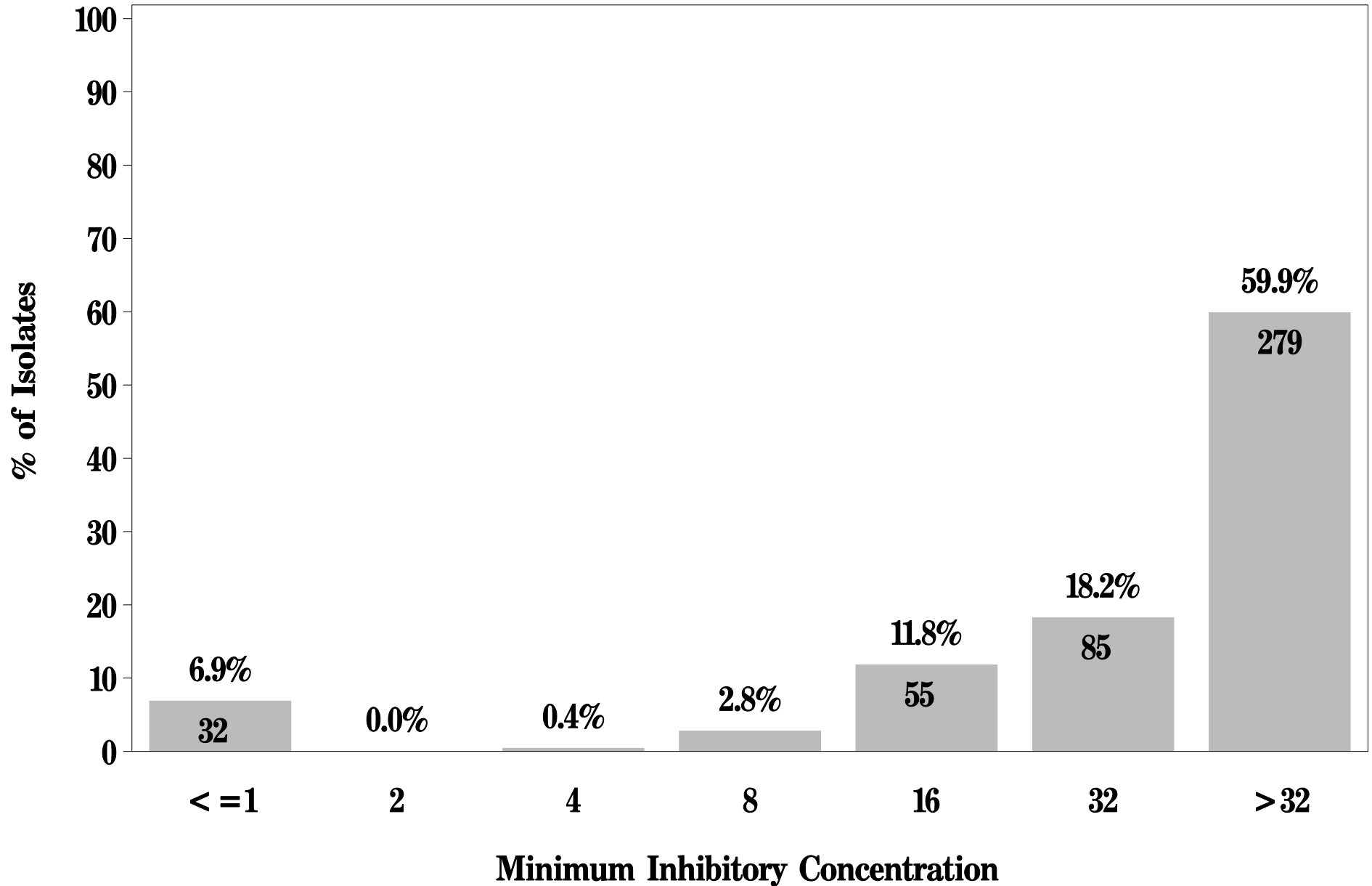
**Breakpoints: Susceptible  $\leq 128 \mu\text{g/mL}$  Resistant  $\geq 512 \mu\text{g/mL}$**



# NARMS

**Figure 15h: Minimum Inhibitory Concentration of Lincomycin for *Enterococcus* in Chicken Breast (N=466 Isolates)**

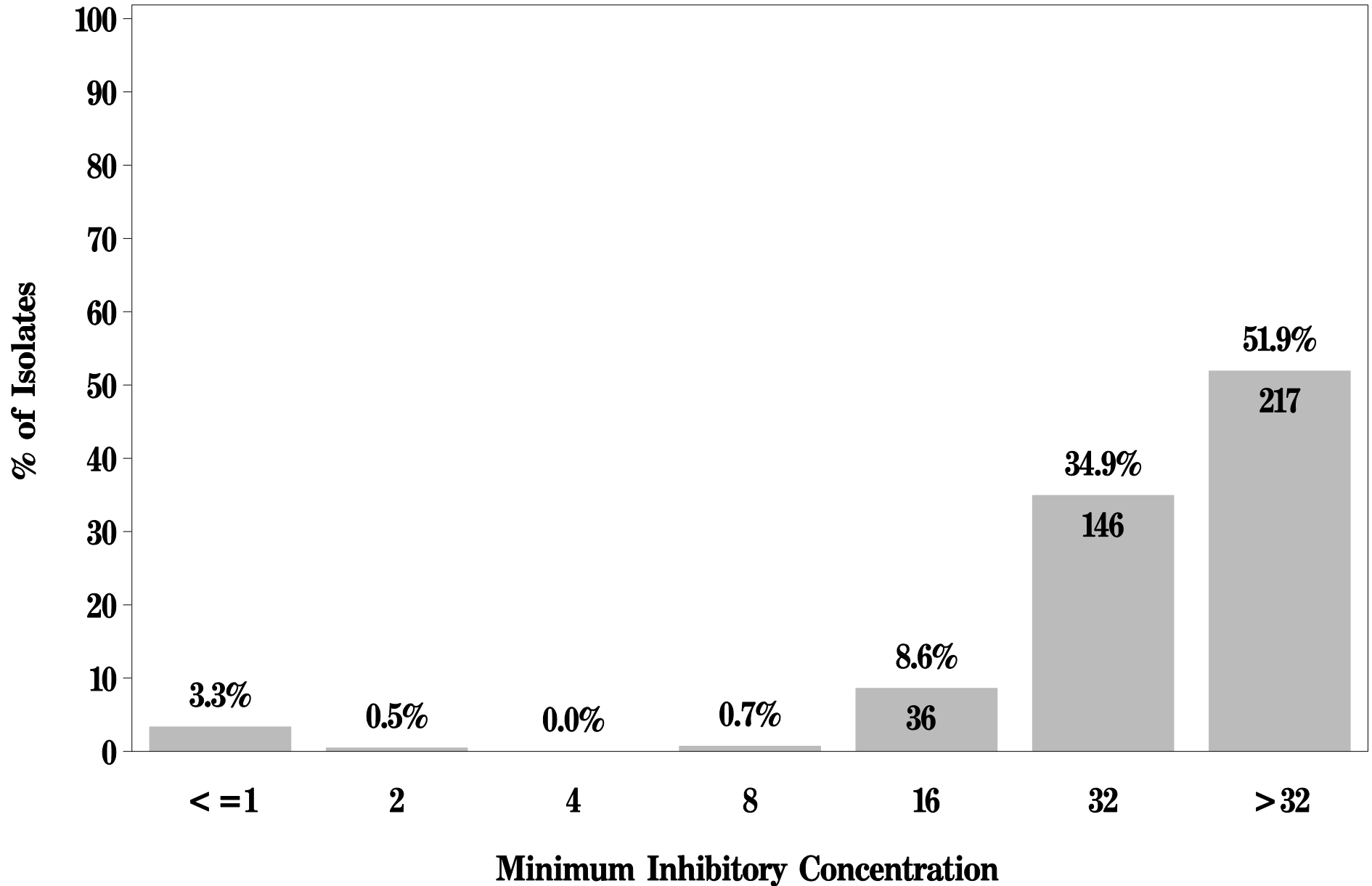
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 15h: Minimum Inhibitory Concentration of Lincomycin for *Enterococcus* in Ground Turkey (N=418 Isolates)**

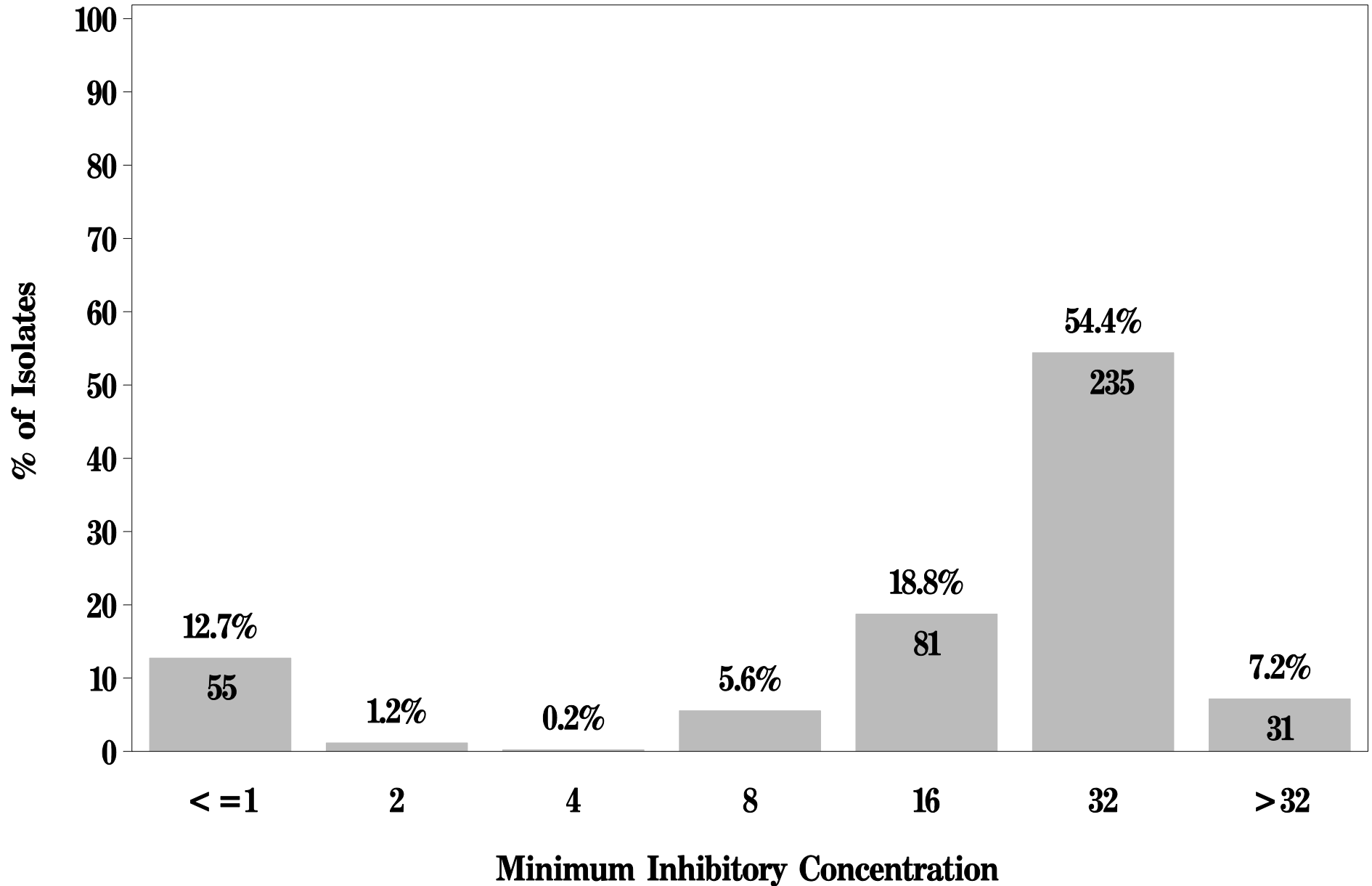
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 15h: Minimum Inhibitory Concentration of Lincomycin for *Enterococcus* in Ground Beef (N=432 Isolates)**

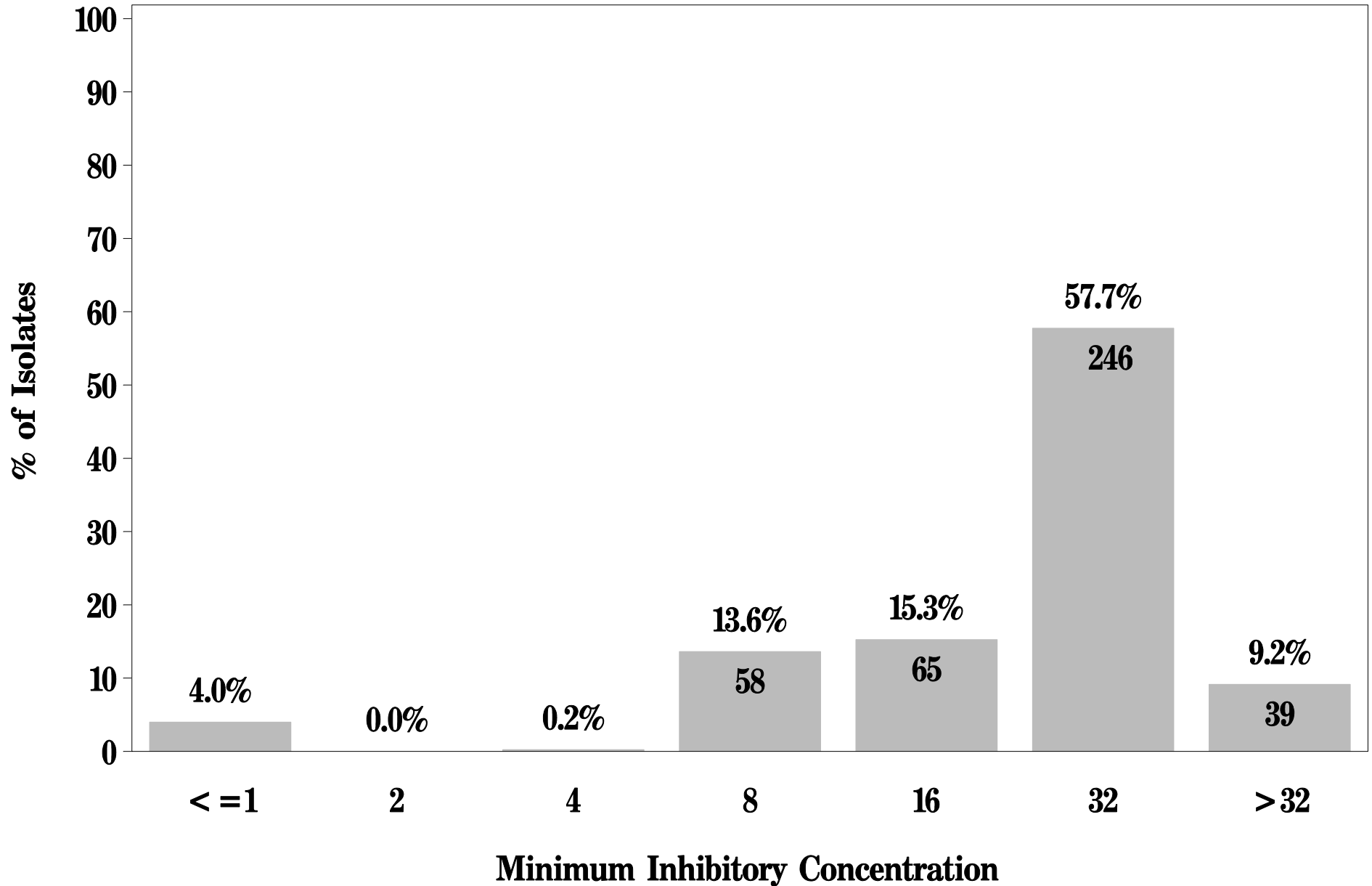
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 15h: Minimum Inhibitory Concentration of Lincomycin for *Enterococcus* in Pork Chop (N=426 Isolates)**

**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**

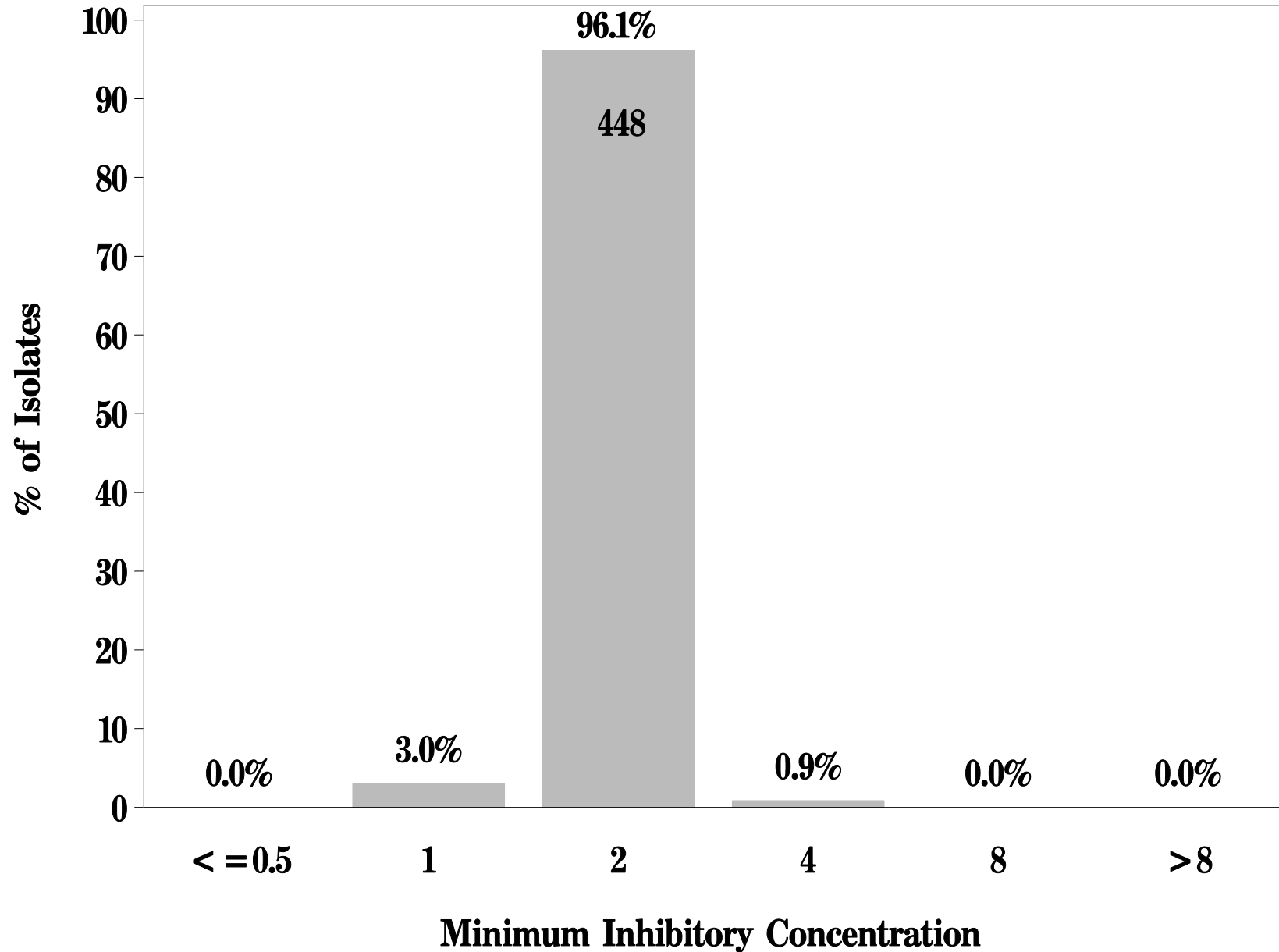




# NARMS

**Figure 15i: Minimum Inhibitory Concentration of Linezolid for *Enterococcus* in Chicken Breast (N=466 Isolates)**

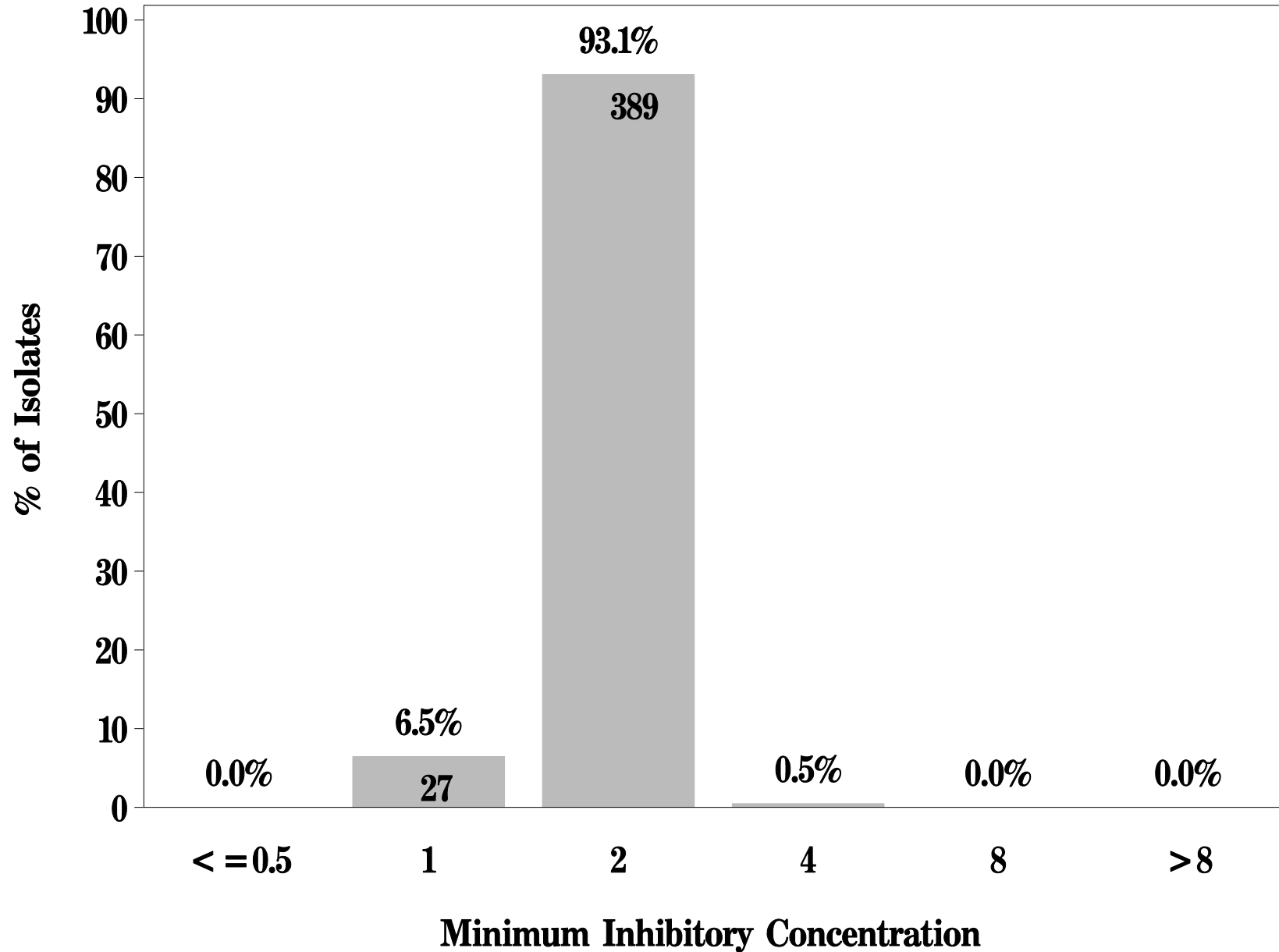
**Breakpoints: Susceptible  $\leq 2 \mu\text{g/mL}$  Resistant  $\geq 8 \mu\text{g/mL}$**



# NARMS

**Figure 15i: Minimum Inhibitory Concentration of Linezolid for *Enterococcus* in Ground Turkey (N=418 Isolates)**

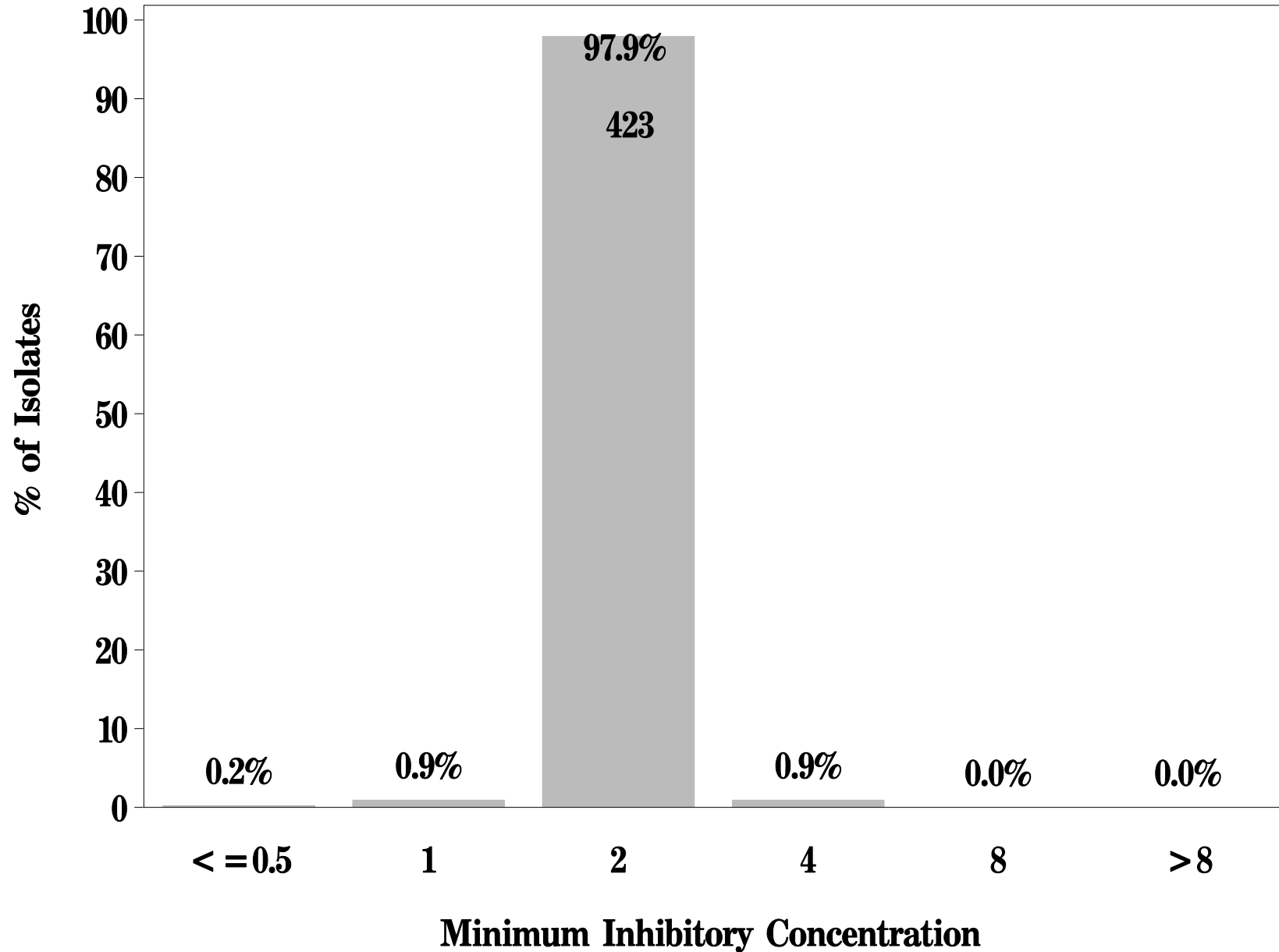
**Breakpoints: Susceptible  $\leq 2 \mu\text{g/mL}$  Resistant  $\geq 8 \mu\text{g/mL}$**



# NARMS

**Figure 15i: Minimum Inhibitory Concentration of Linezolid for *Enterococcus* in Ground Beef (N=432 Isolates)**

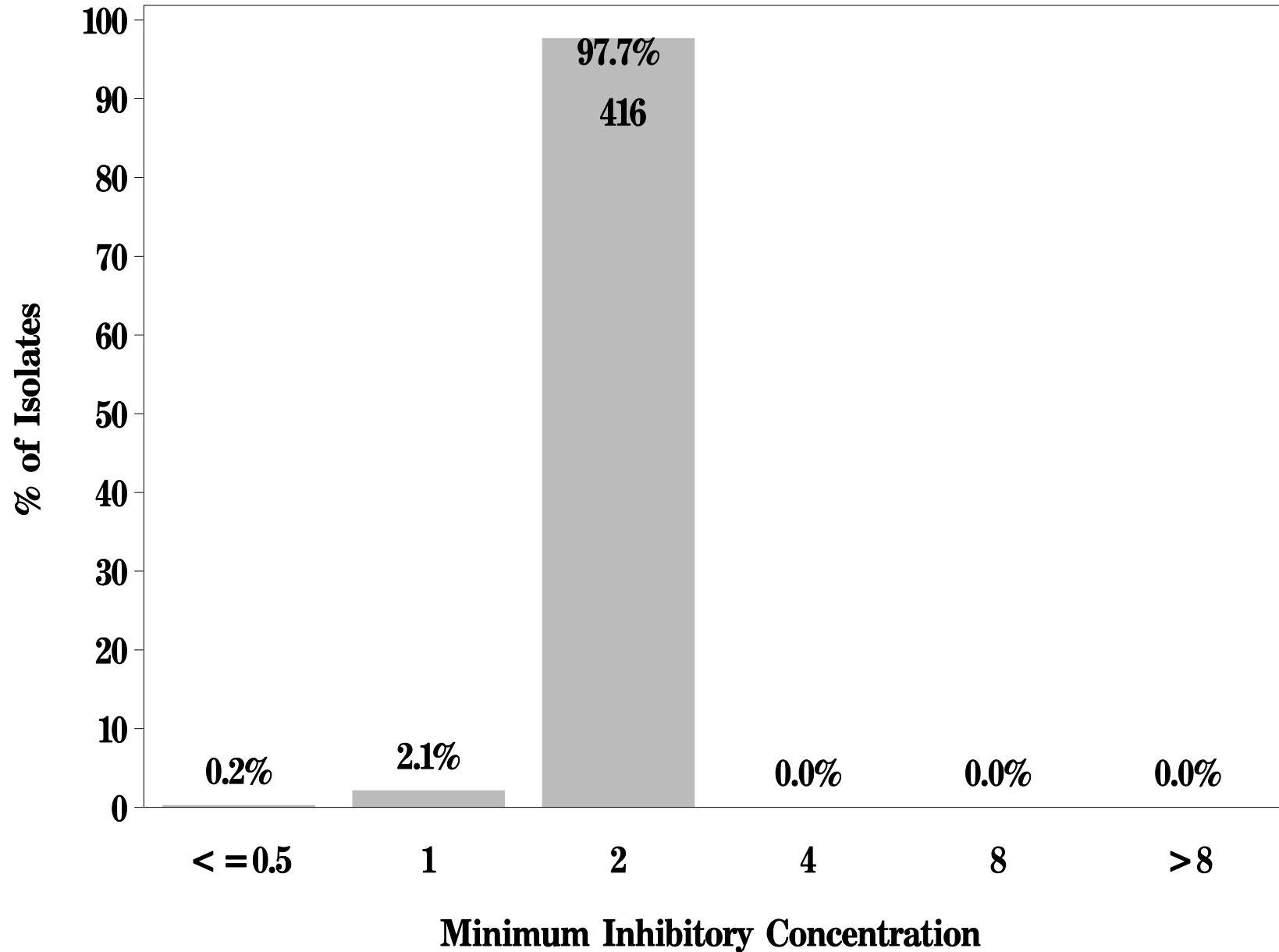
**Breakpoints: Susceptible  $\leq 2 \mu\text{g/mL}$  Resistant  $\geq 8 \mu\text{g/mL}$**



# NARMS

**Figure 15i: Minimum Inhibitory Concentration of Linezolid for *Enterococcus* in Pork Chop (N=426 Isolates)**

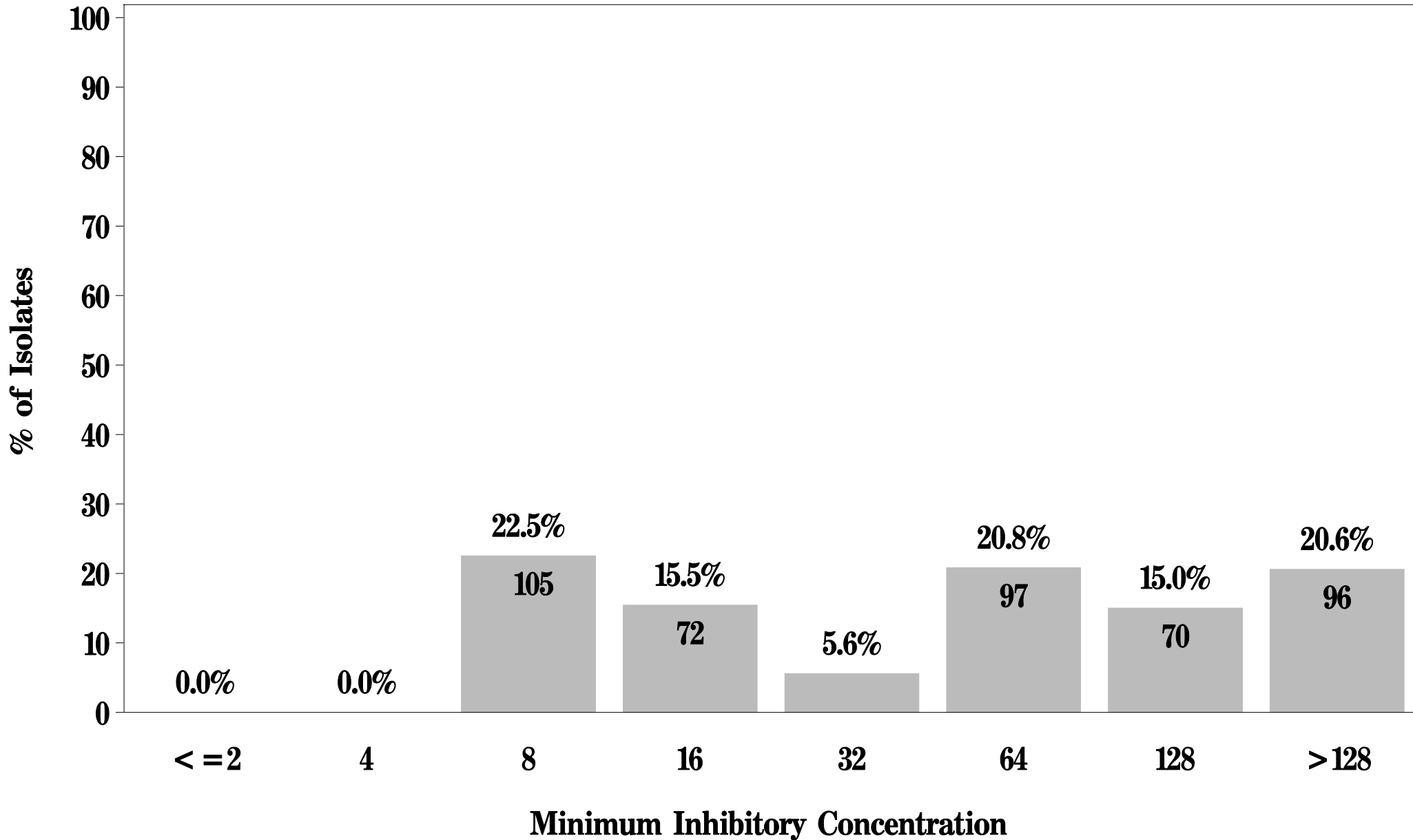
**Breakpoints: Susceptible  $\leq 2 \mu\text{g/mL}$  Resistant  $\geq 8 \mu\text{g/mL}$**



# NARMS

**Figure 15j: Minimum Inhibitory Concentration of Nitrofurantoin for *Enterococcus* in Chicken Breast (N=466 Isolates)**

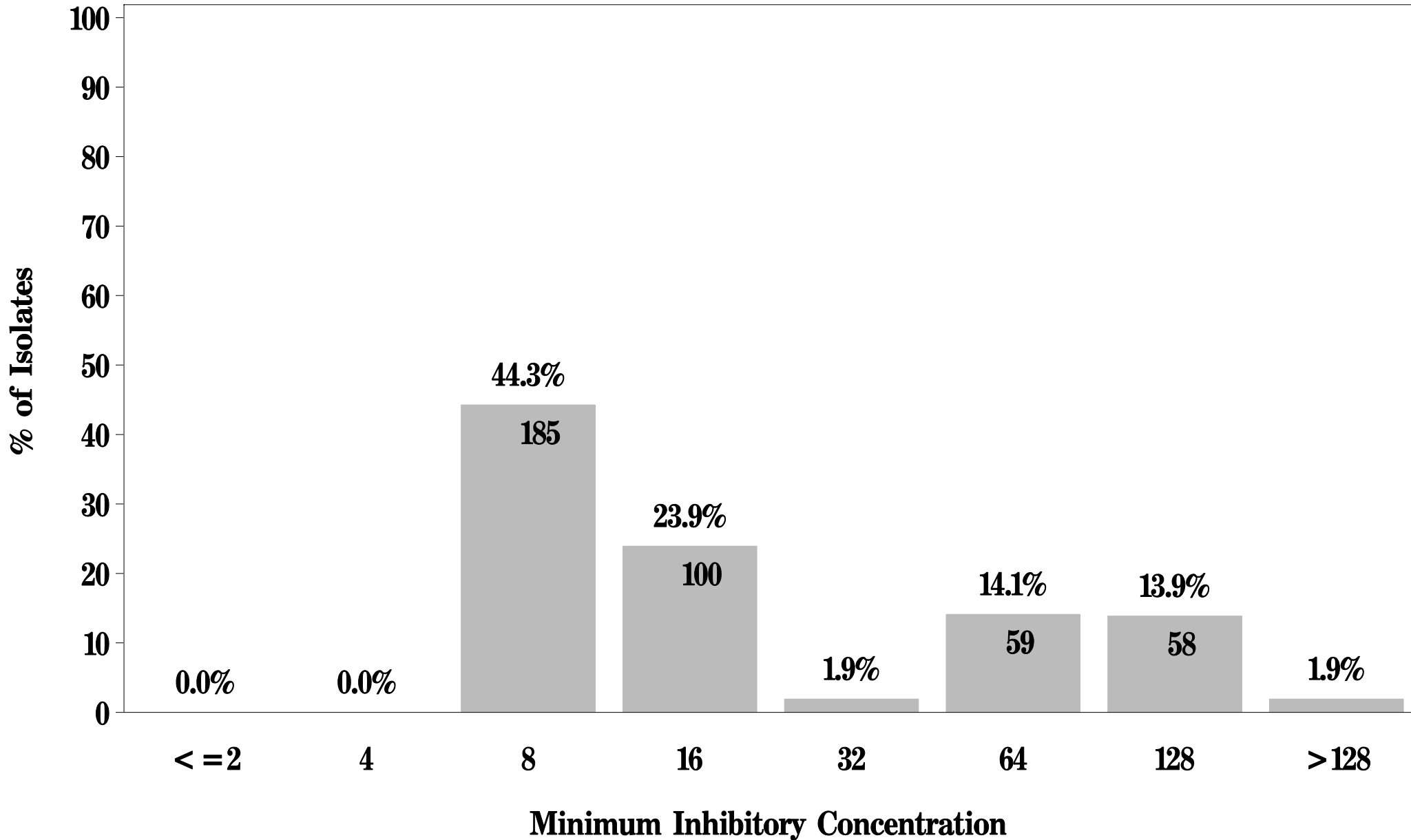
**Breakpoints: Susceptible  $\leq 32$   $\mu\text{g/mL}$  Resistant  $\geq 128$   $\mu\text{g/mL}$**



# NARMS

**Figure 15j: Minimum Inhibitory Concentration of Nitrofurantoin for *Enterococcus* in Ground Turkey (N=418 Isolates)**

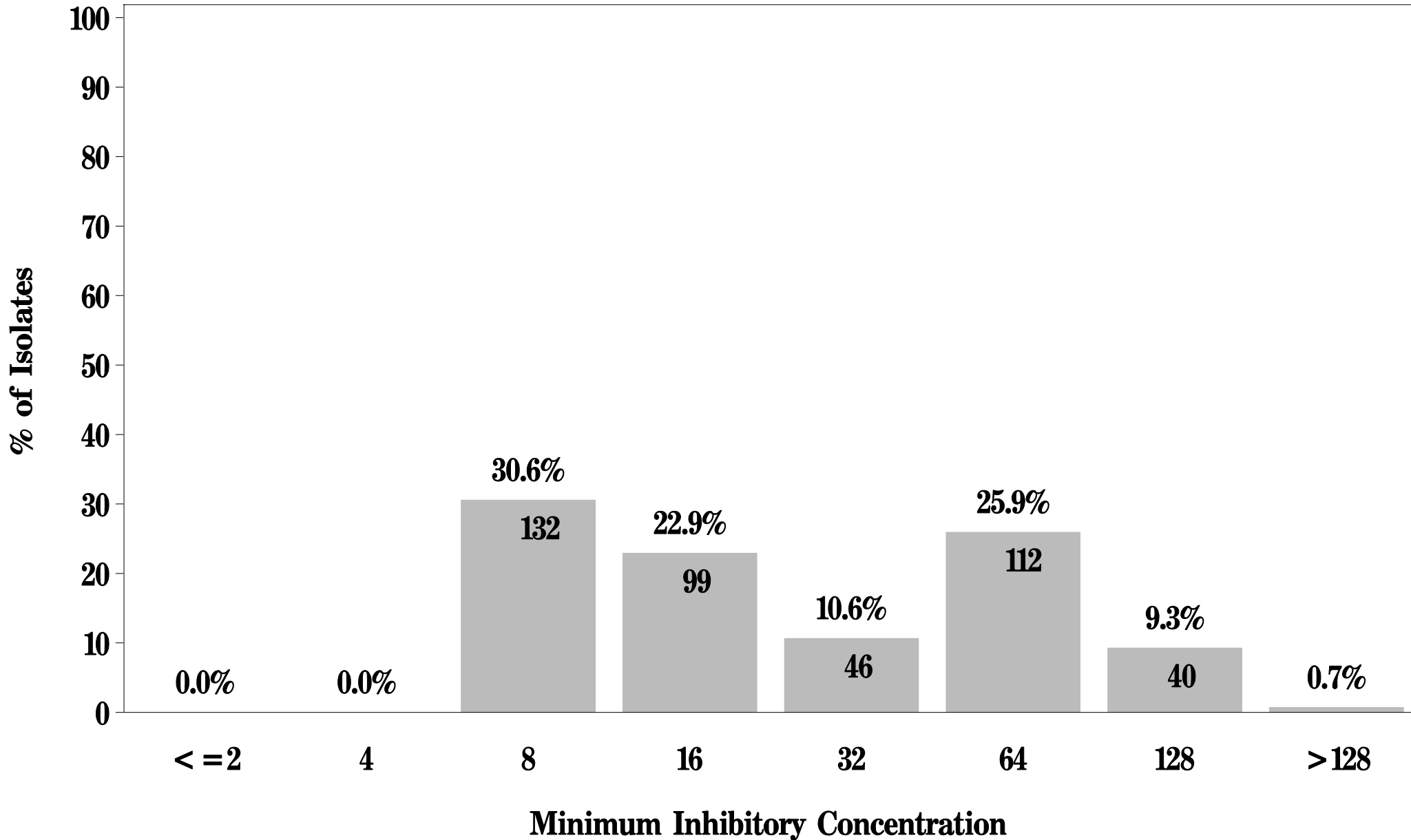
**Breakpoints: Susceptible  $\leq 32 \mu\text{g/mL}$  Resistant  $\geq 128 \mu\text{g/mL}$**



# NARMS

**Figure 15j: Minimum Inhibitory Concentration of Nitrofurantoin for *Enterococcus* in Ground Beef (N=432 Isolates)**

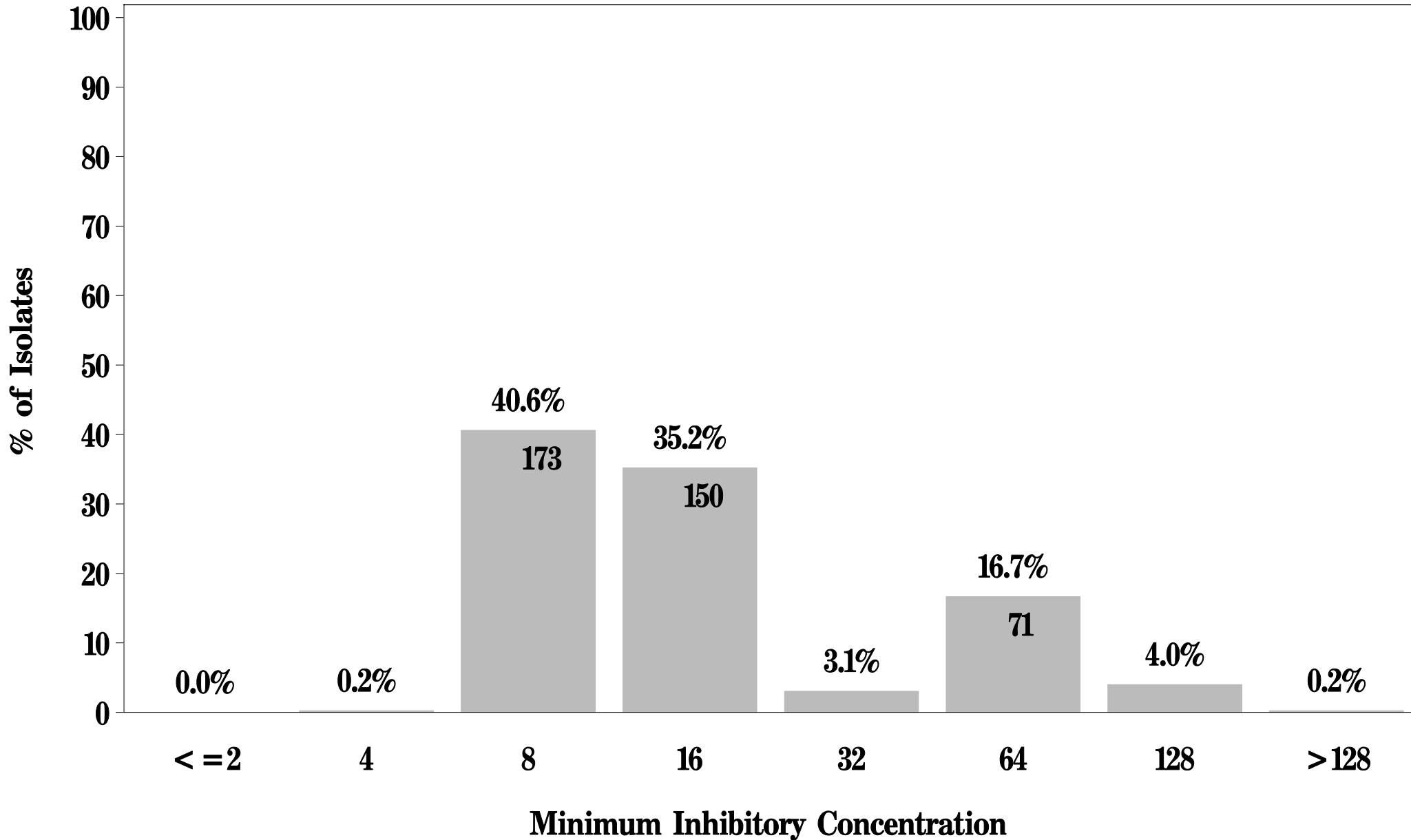
**Breakpoints: Susceptible  $\leq 32$   $\mu\text{g/mL}$  Resistant  $\geq 128$   $\mu\text{g/mL}$**



# NARMS

**Figure 15j: Minimum Inhibitory Concentration of Nitrofurantoin for *Enterococcus* in Pork Chop (N=426 Isolates)**

**Breakpoints: Susceptible  $\leq 32 \mu\text{g/mL}$  Resistant  $\geq 128 \mu\text{g/mL}$**

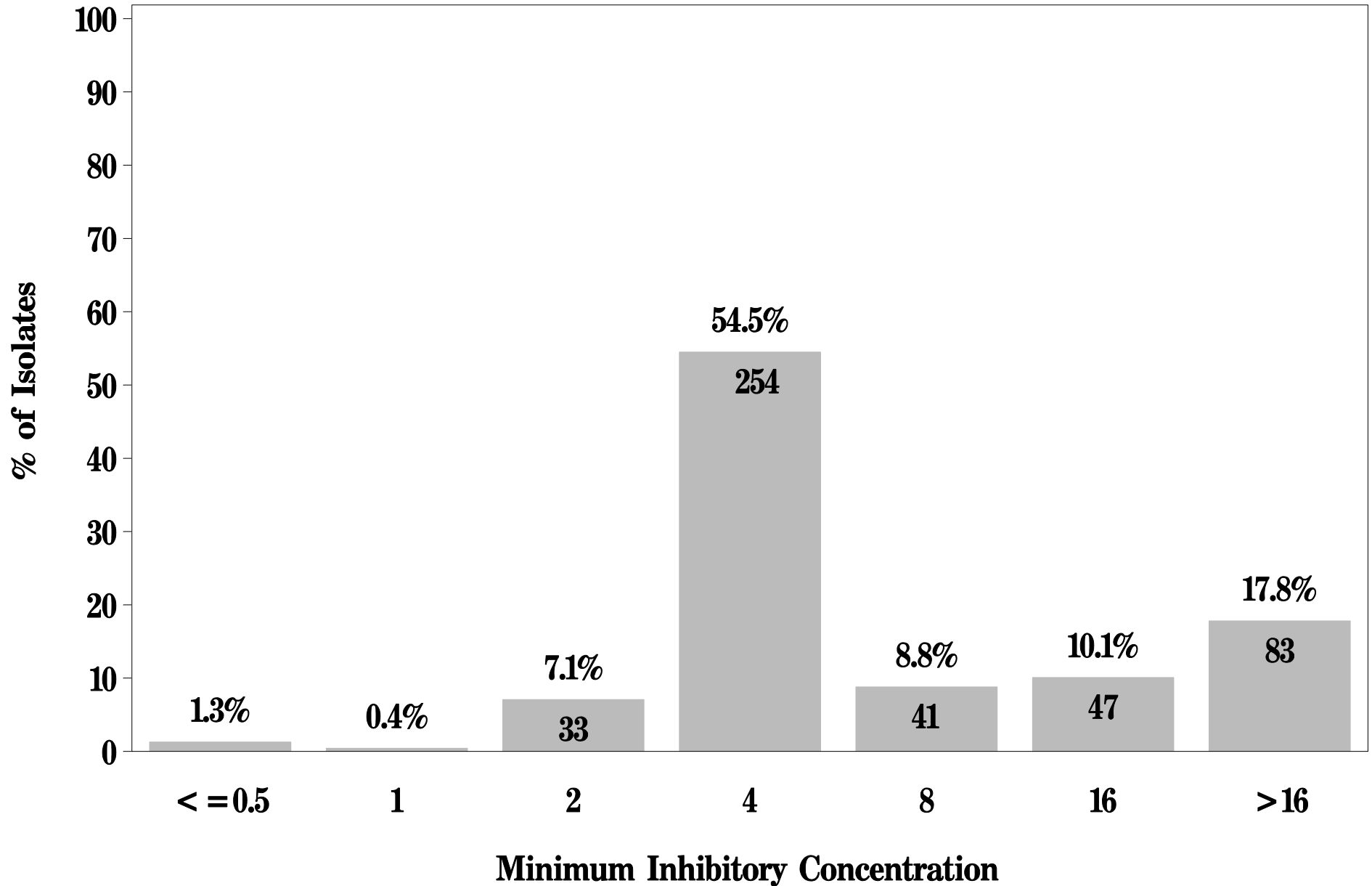




# NARMS

**Figure 15k: Minimum Inhibitory Concentration of Penicillin for *Enterococcus* in Chicken Breast (N=466 Isolates)**

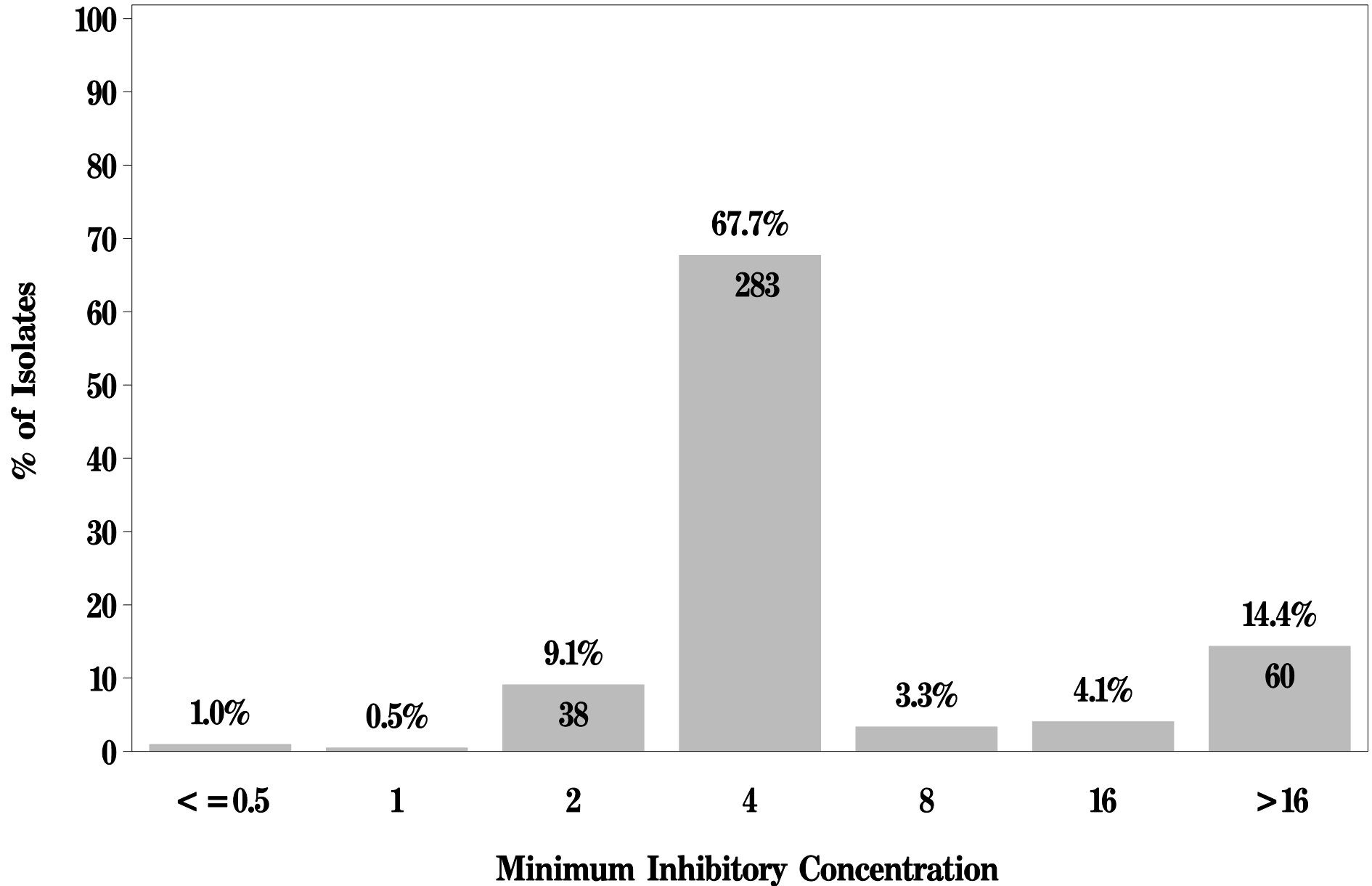
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 16 \mu\text{g/mL}$**



# NARMS

**Figure 15k: Minimum Inhibitory Concentration of Penicillin for *Enterococcus* in Ground Turkey (N=418 Isolates)**

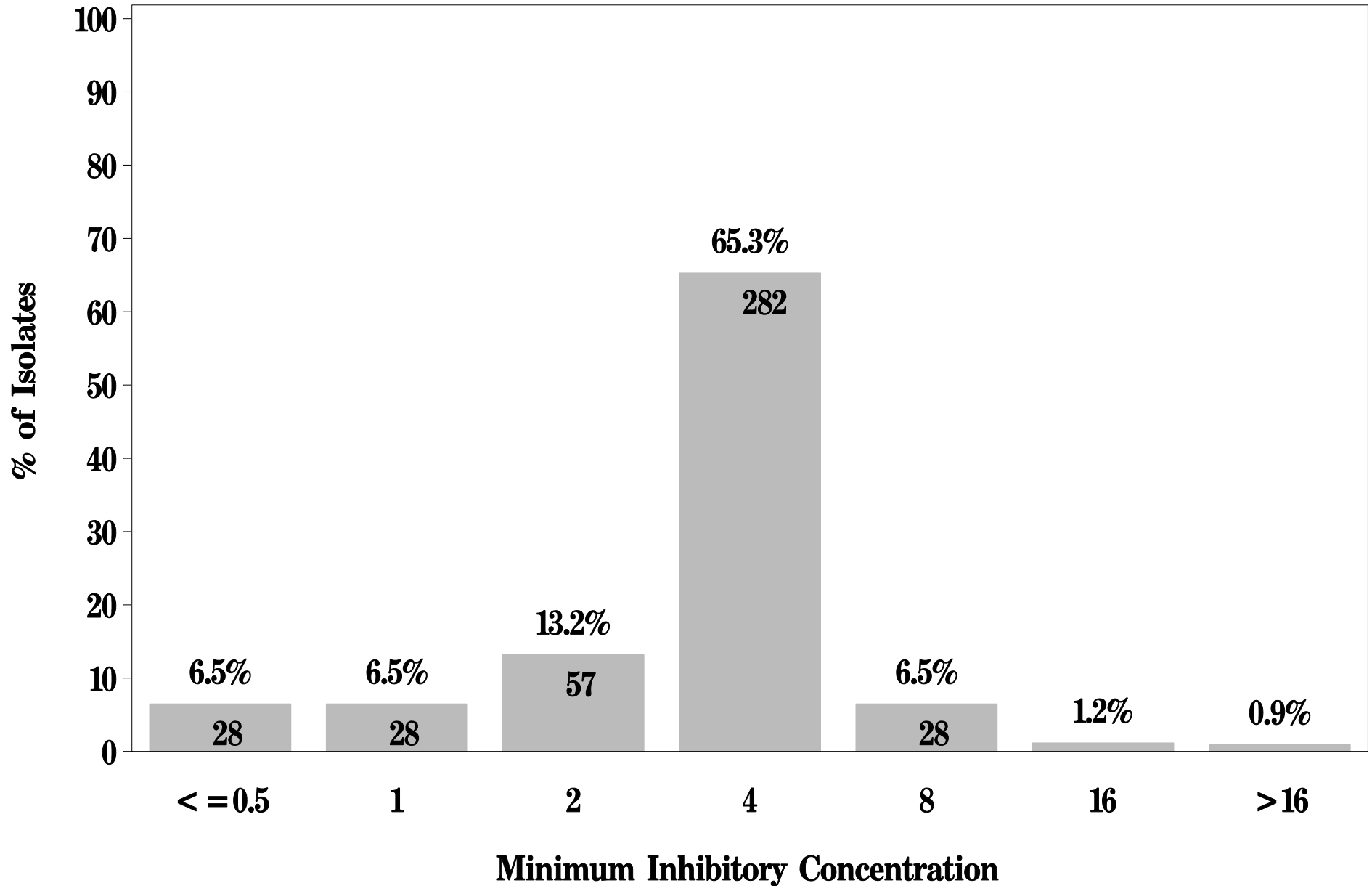
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 16 \mu\text{g/mL}$**



# NARMS

**Figure 15k: Minimum Inhibitory Concentration of Penicillin for *Enterococcus* in Ground Beef (N=432 Isolates)**

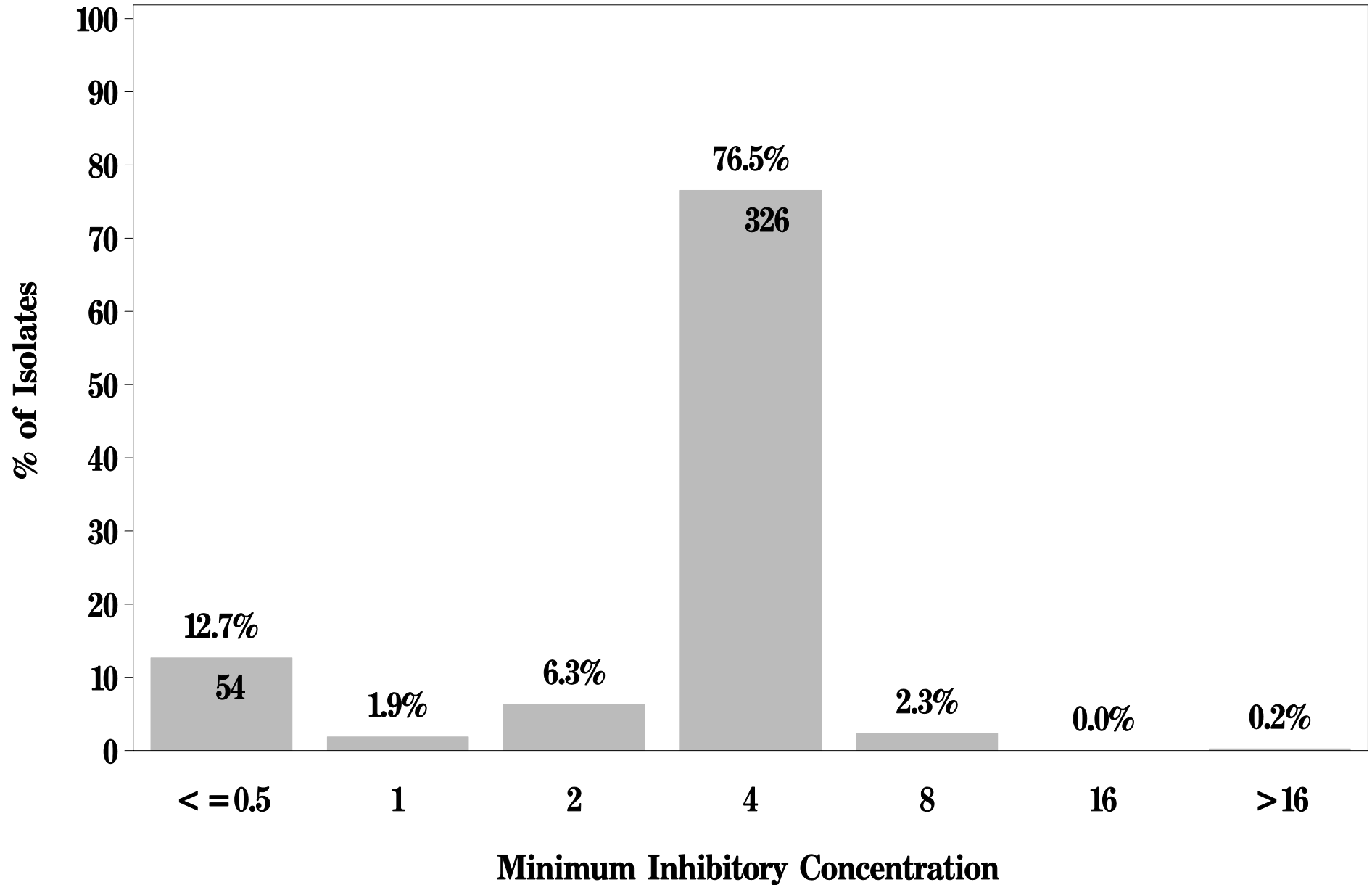
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 16 \mu\text{g/mL}$**



# NARMS

**Figure 15k: Minimum Inhibitory Concentration of Penicillin  
for *Enterococcus* in Pork Chop (N=426 Isolates)**

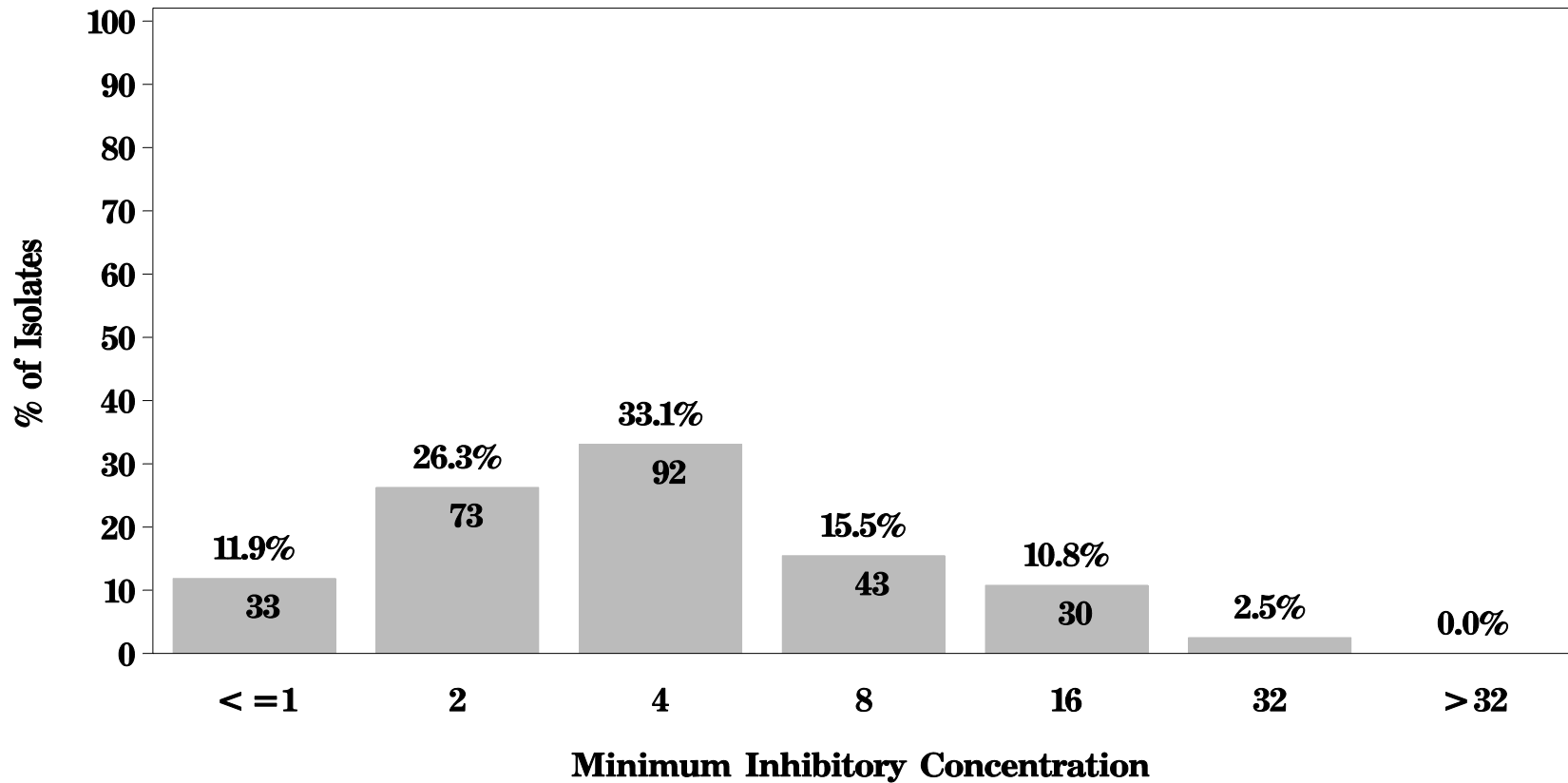
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 16 \mu\text{g/mL}$**



# NARMS

**Figure 15l: Minimum Inhibitory Concentration of Quinupristin – dalfopristin for *Enterococcus* in Chicken Breast (N=278 Isolates)**

**Breakpoints: Susceptible  $\leq 1 \mu\text{g/mL}$  Resistant  $\geq 4 \mu\text{g/mL}$**

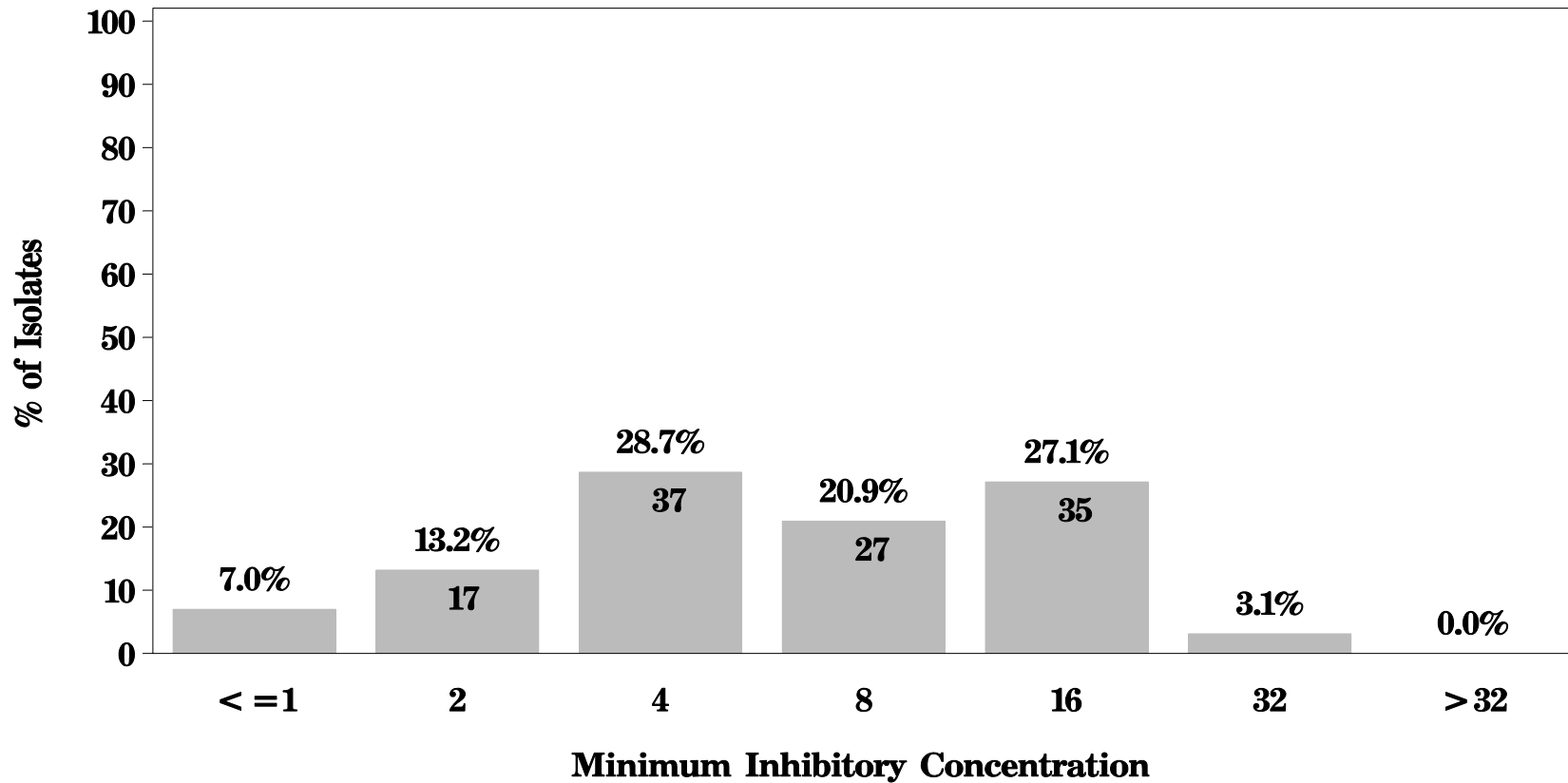


**\*Presented for all species except *E.faecalis* (N = 466 – 188 = 278)**

# NARMS

**Figure 15l: Minimum Inhibitory Concentration of Quinupristin – dalfopristin for *Enterococcus* in Ground Turkey (N=129 Isolates)**

**Breakpoints: Susceptible  $\leq 1 \mu\text{g/mL}$  Resistant  $\geq 4 \mu\text{g/mL}$**

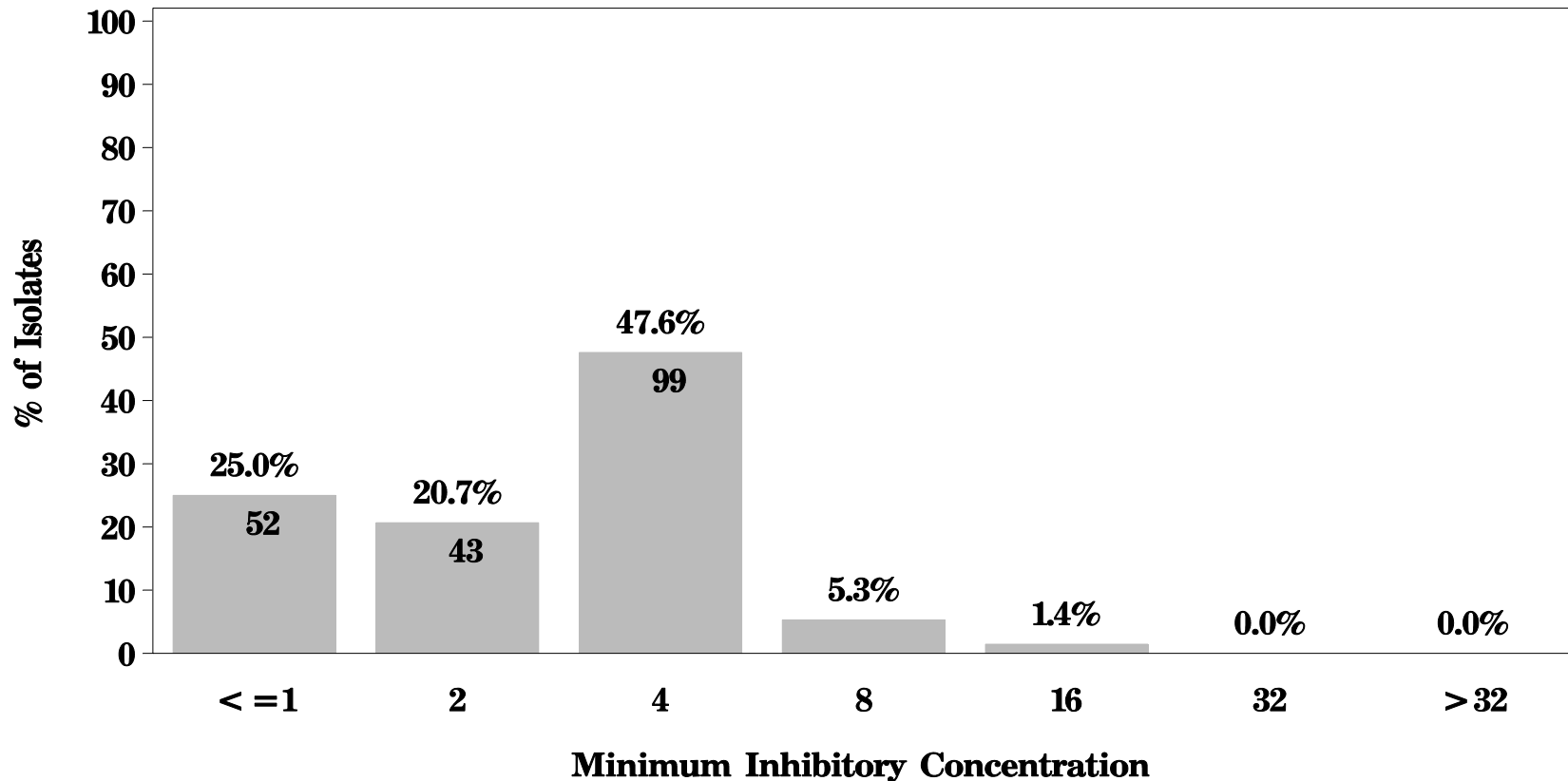


**\*Presented for all species except *E.faecalis* (N = 418 – 289 = 129)**

# NARMS

**Figure 15l: Minimum Inhibitory Concentration of Quinupristin – dalfopristin for *Enterococcus* in Ground Beef (N=208 Isolates)**

**Breakpoints: Susceptible  $\leq 1 \mu\text{g/mL}$  Resistant  $\geq 4 \mu\text{g/mL}$**

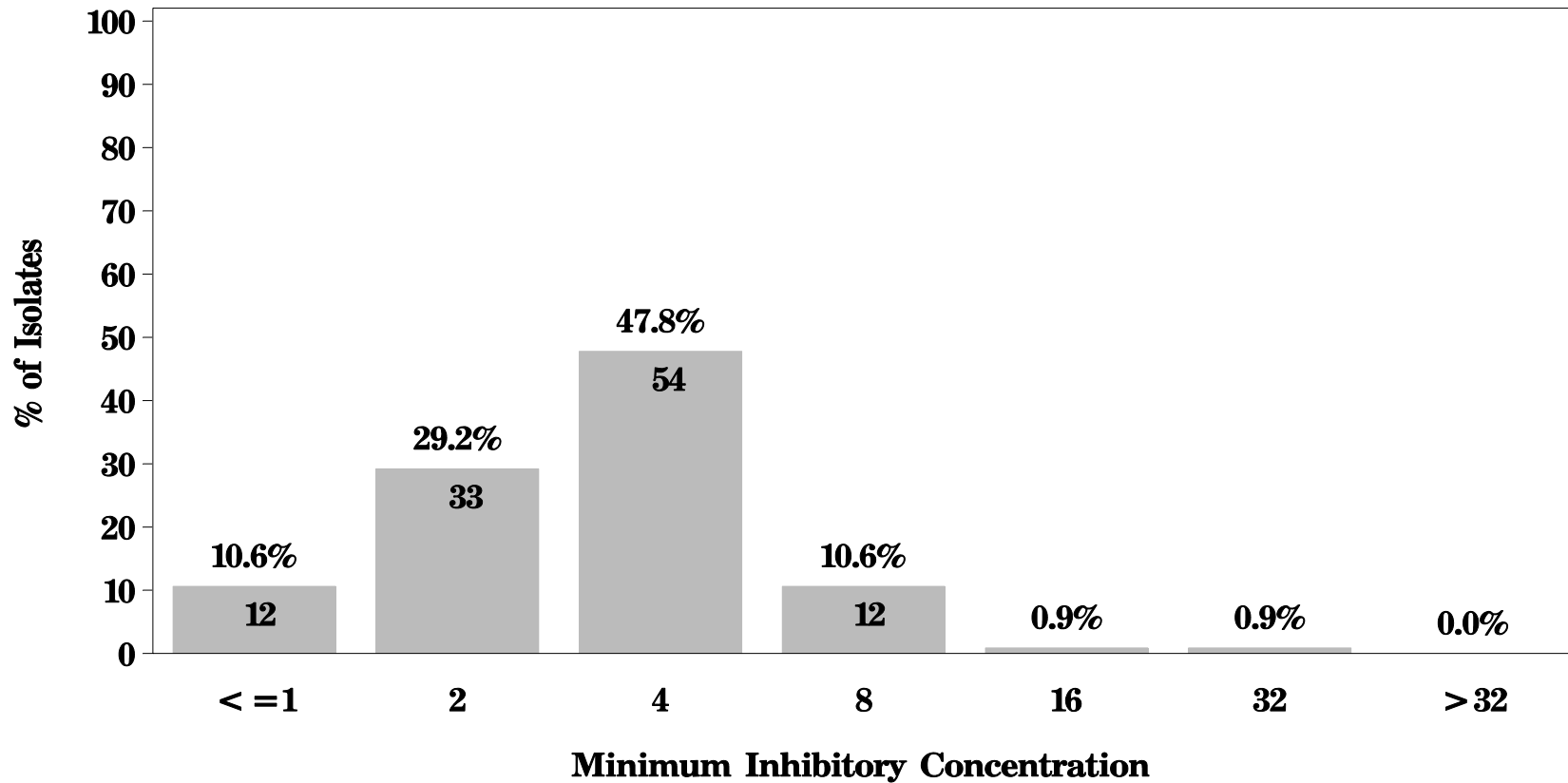


**\*Presented for all species except *E.faecalis* (N = 432 – 224 = 208)**

# NARMS

**Figure 15l: Minimum Inhibitory Concentration of Quinupristin – dalfopristin for *Enterococcus* in Pork Chop (N=113 Isolates)**

**Breakpoints: Susceptible  $\leq 1 \mu\text{g/mL}$  Resistant  $\geq 4 \mu\text{g/mL}$**



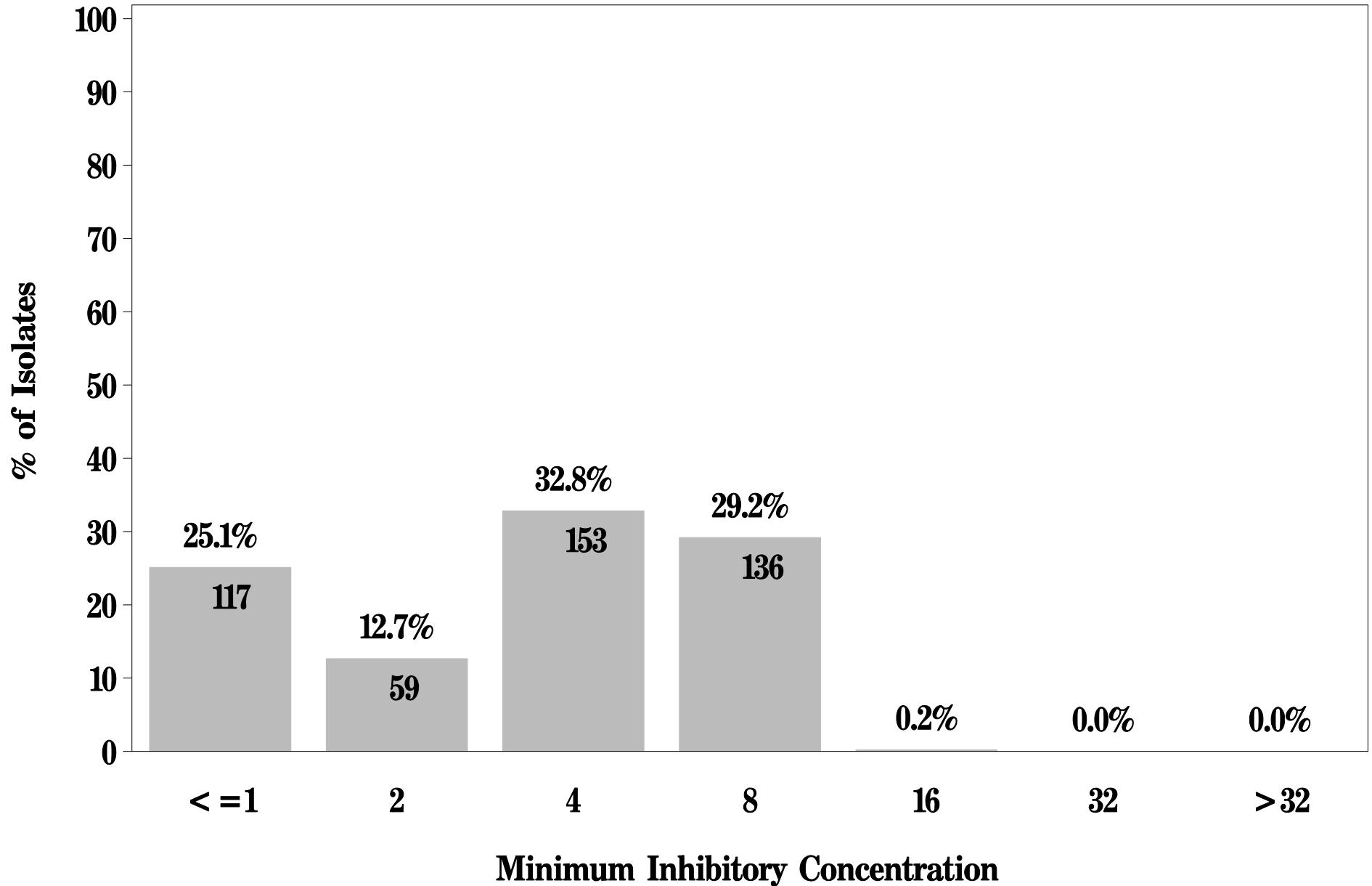
**\*Presented for all species except *E.faecalis* (N = 426 – 313 = 113)**



# NARMS

**Figure 15m: Minimum Inhibitory Concentration of Salinomycin for *Enterococcus* in Chicken Breast (N=466 Isolates)**

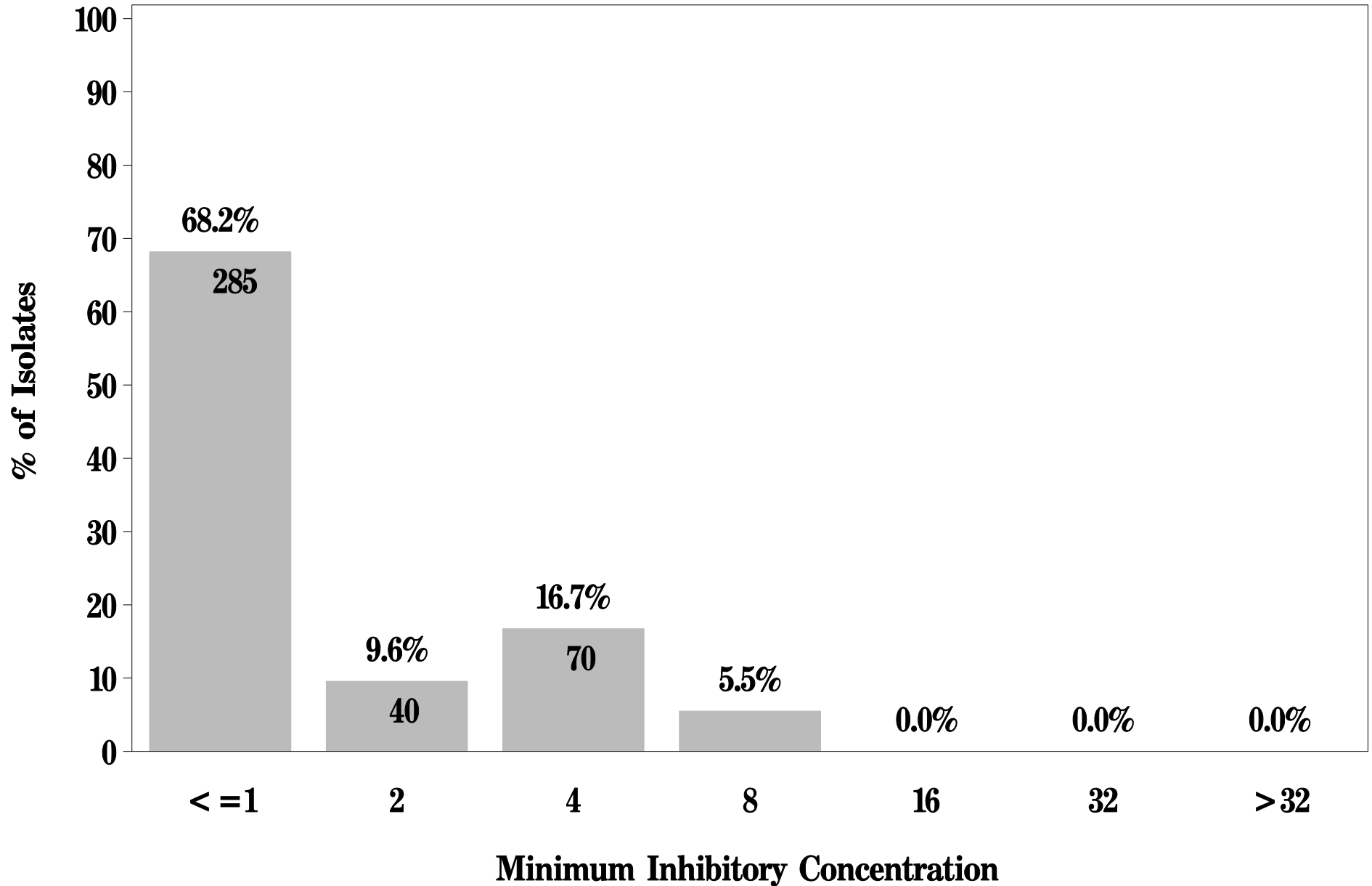
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 15m: Minimum Inhibitory Concentration of Salinomycin for *Enterococcus* in Ground Turkey (N=418 Isolates)**

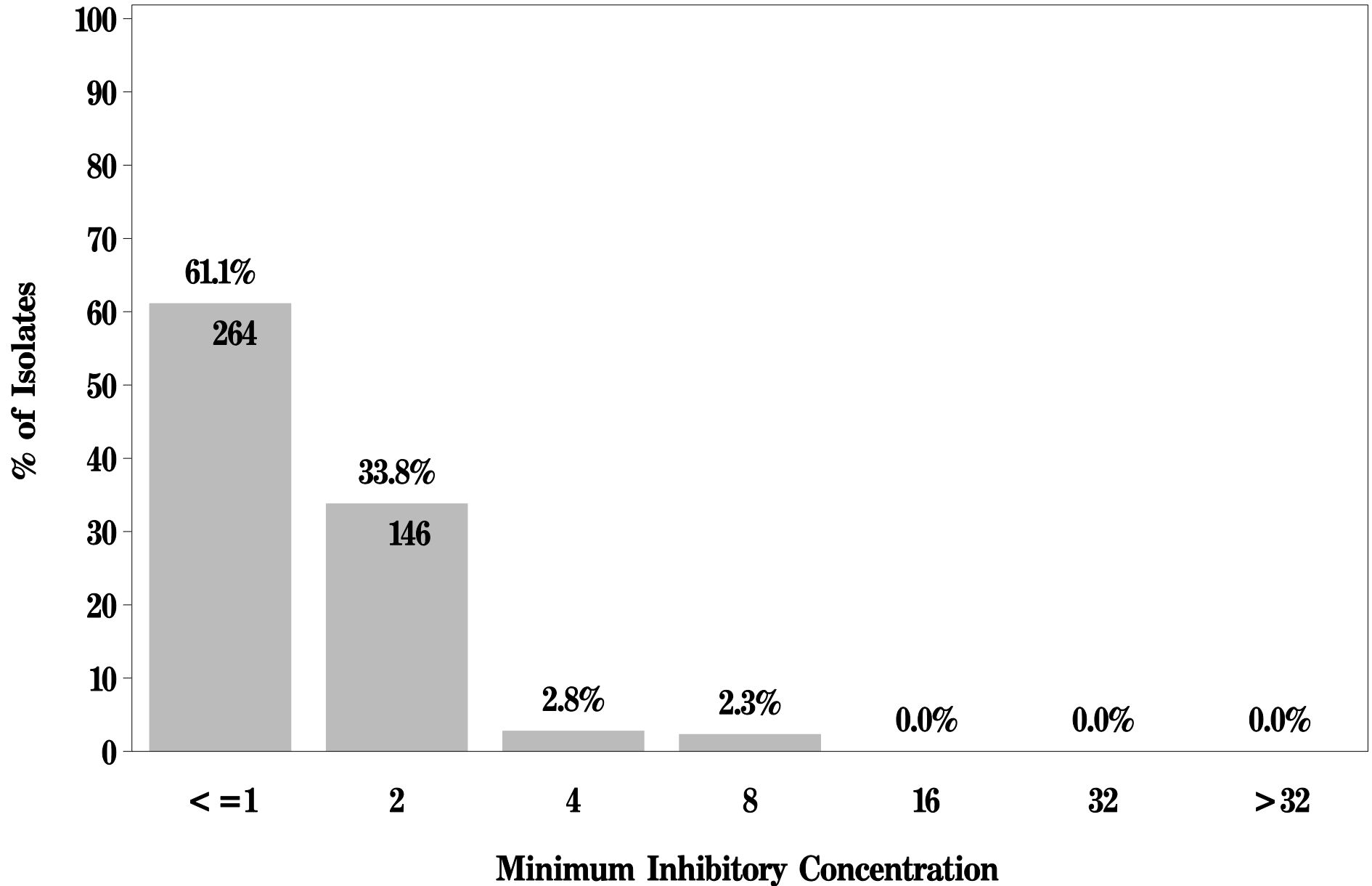
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 15m: Minimum Inhibitory Concentration of Salinomycin for *Enterococcus* in Ground Beef (N=432 Isolates)**

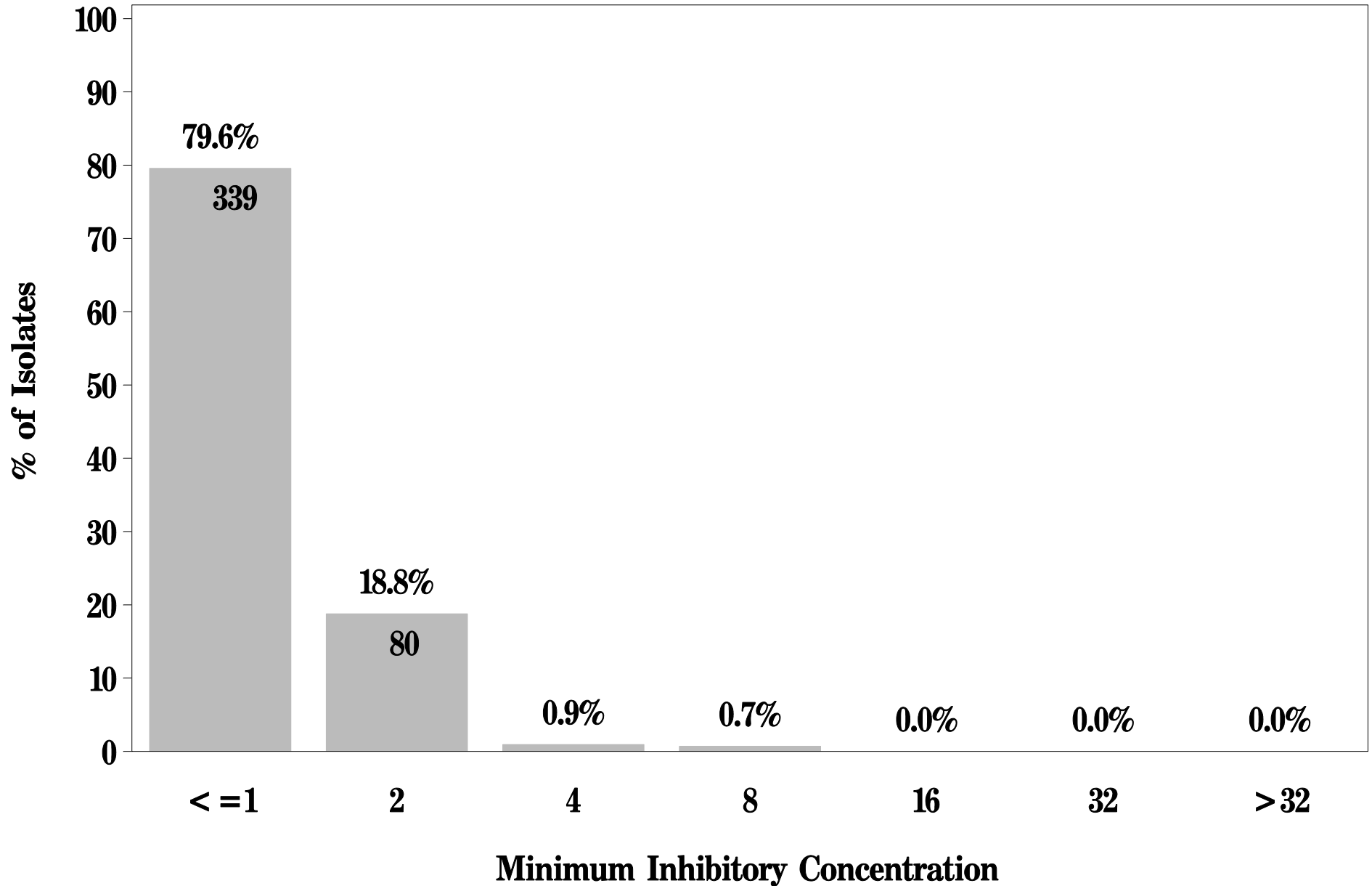
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 15m: Minimum Inhibitory Concentration of Salinomycin for *Enterococcus* in Pork Chop (N=426 Isolates)**

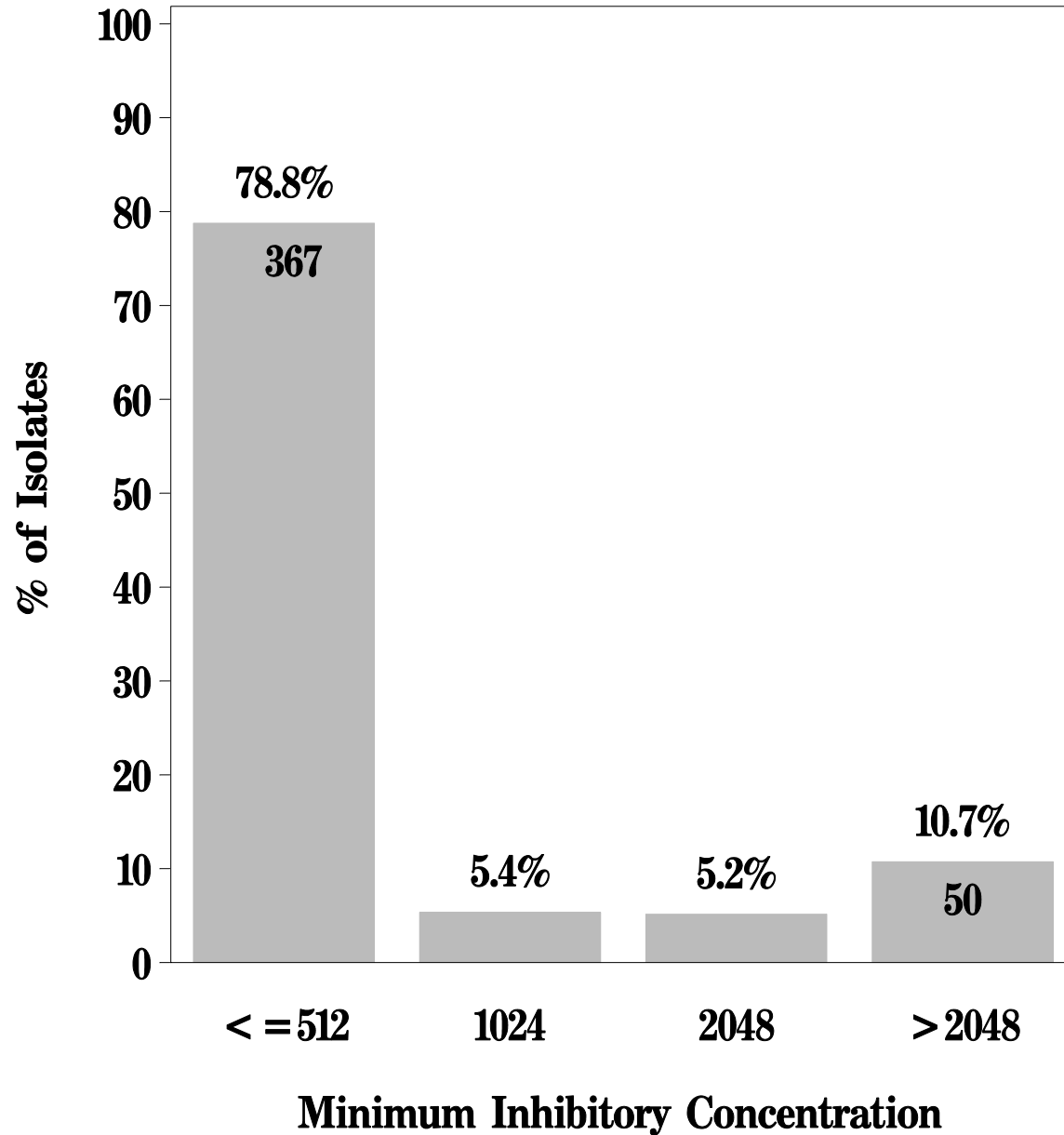
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 15n: Minimum Inhibitory Concentration of Streptomycin for *Enterococcus* in Chicken Breast (N=466 Isolates)**

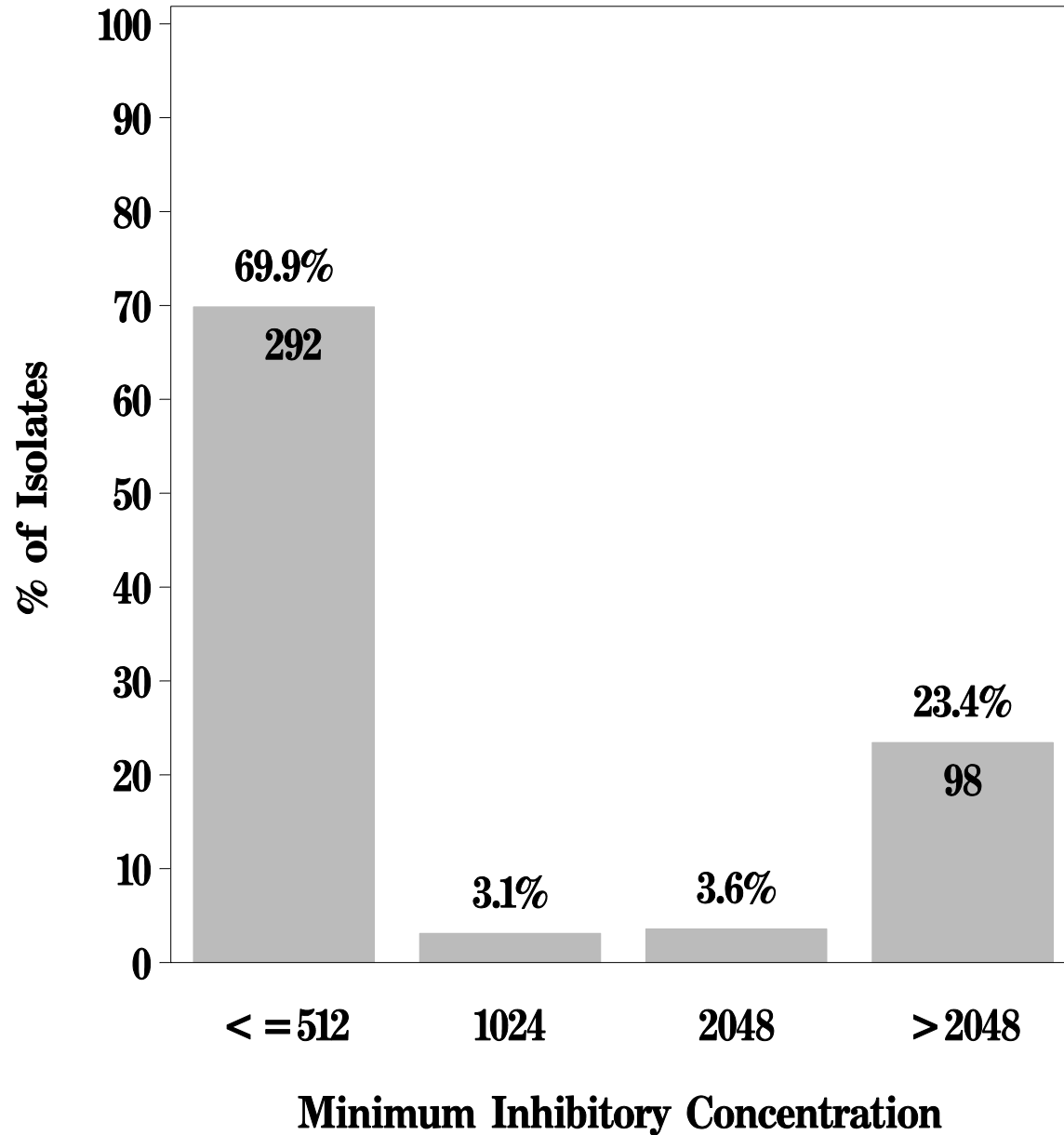
**Breakpoints: Susceptible < 1000  $\mu$ g/mL Resistant  $\geq$  1000  $\mu$ g/mL**



# NARMS

**Figure 15n: Minimum Inhibitory Concentration of Streptomycin for *Enterococcus* in Ground Turkey (N=418 Isolates)**

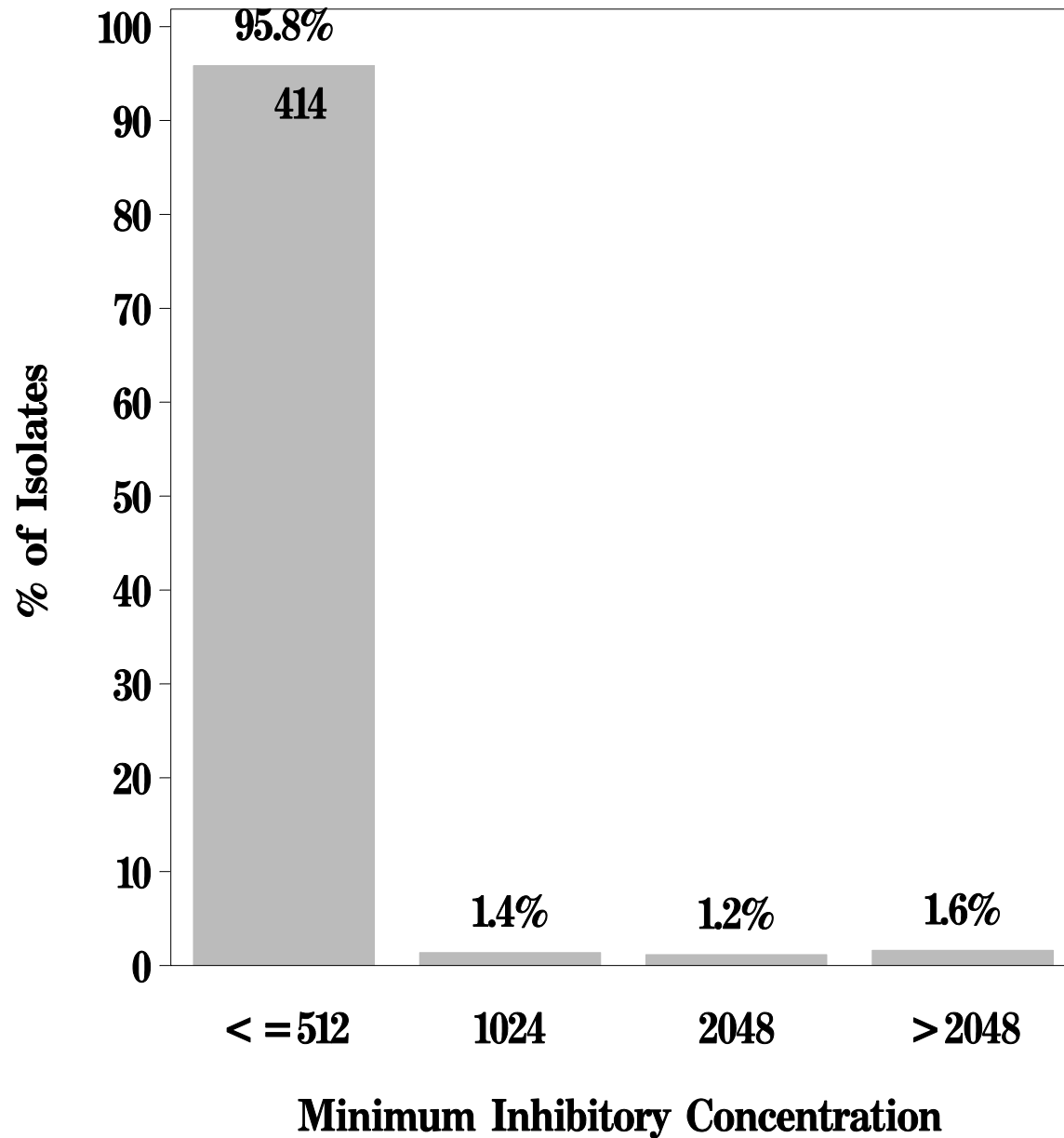
**Breakpoints: Susceptible < 1000  $\mu$ g/mL Resistant  $\geq$  1000  $\mu$ g/mL**



# NARMS

**Figure 15n: Minimum Inhibitory Concentration of Streptomycin for *Enterococcus* in Ground Beef (N=432 Isolates)**

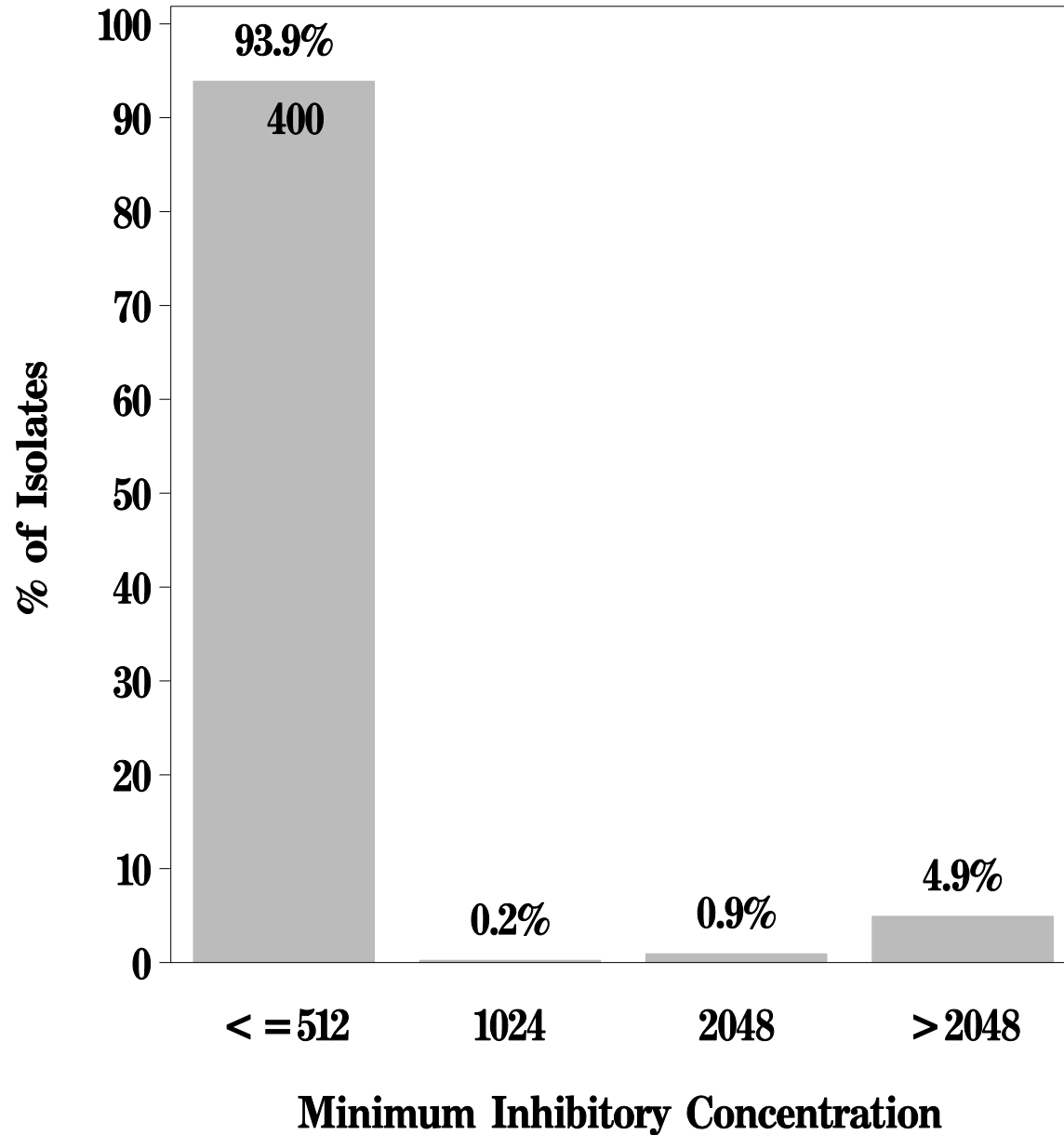
**Breakpoints: Susceptible < 1000  $\mu\text{g/mL}$  Resistant  $\geq$  1000  $\mu\text{g/mL}$**



# NARMS

**Figure 15n: Minimum Inhibitory Concentration of Streptomycin for *Enterococcus* in Pork Chop (N=426 Isolates)**

**Breakpoints: Susceptible < 1000  $\mu$ g/mL Resistant  $\geq$  1000  $\mu$ g/mL**

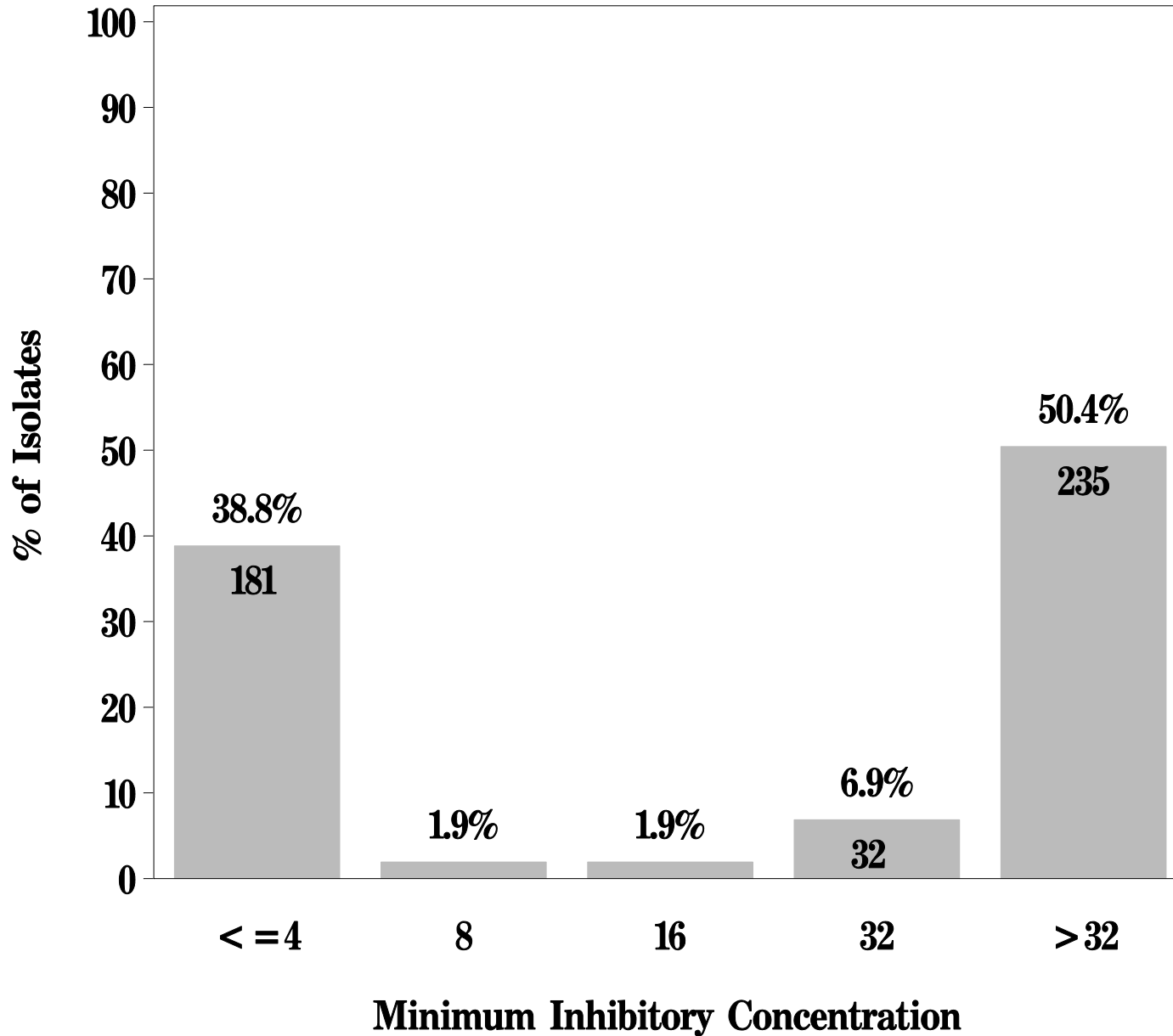




# NARMS

**Figure 15o: Minimum Inhibitory Concentration of Tetracycline for *Enterococcus* in Chicken Breast (N=466 Isolates)**

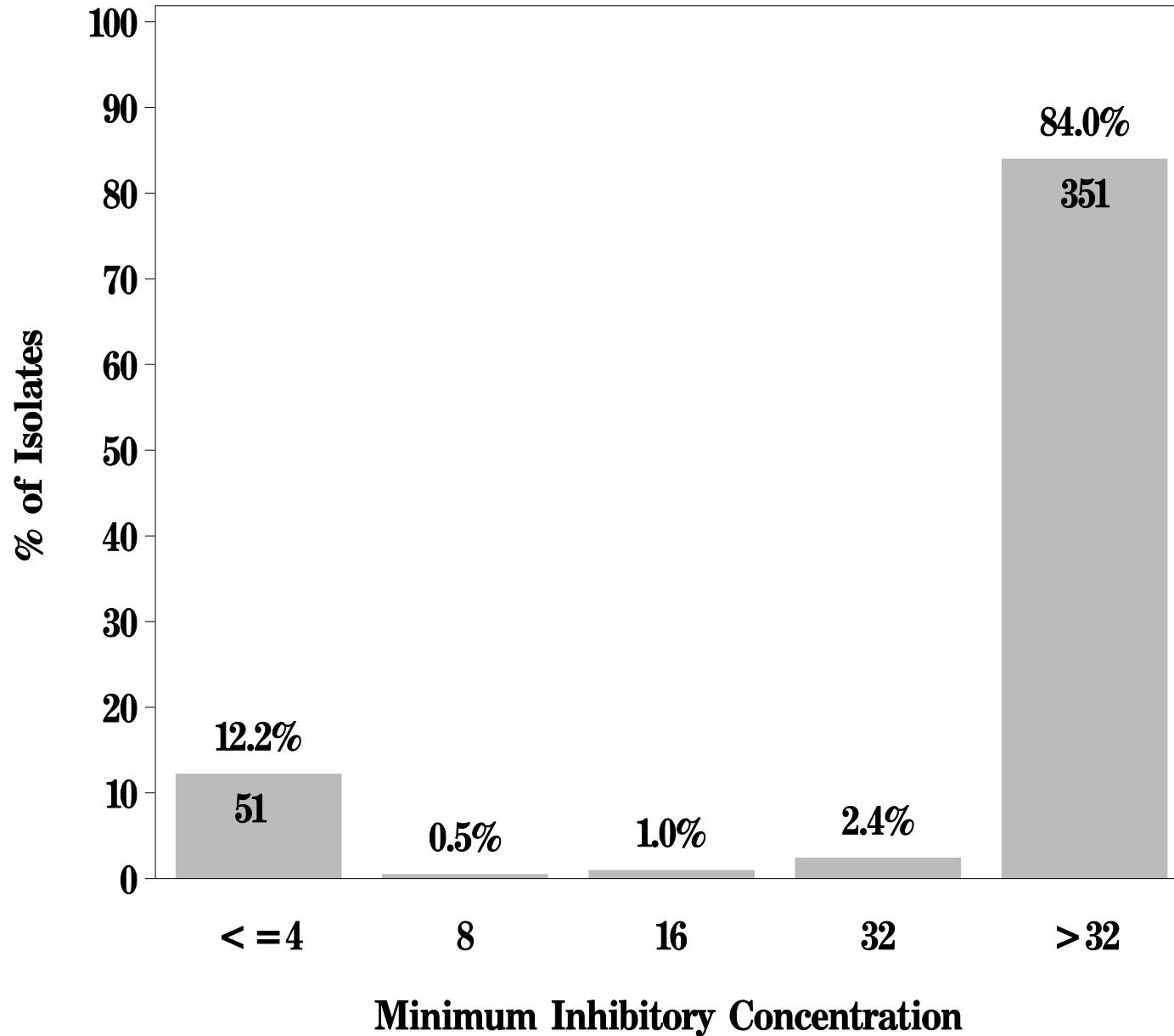
**Breakpoints: Susceptible  $\leq 4 \mu\text{g/mL}$  Resistant  $\geq 16 \mu\text{g/mL}$**



# NARMS

**Figure 15o: Minimum Inhibitory Concentration of Tetracycline for *Enterococcus* in Ground Turkey (N=418 Isolates)**

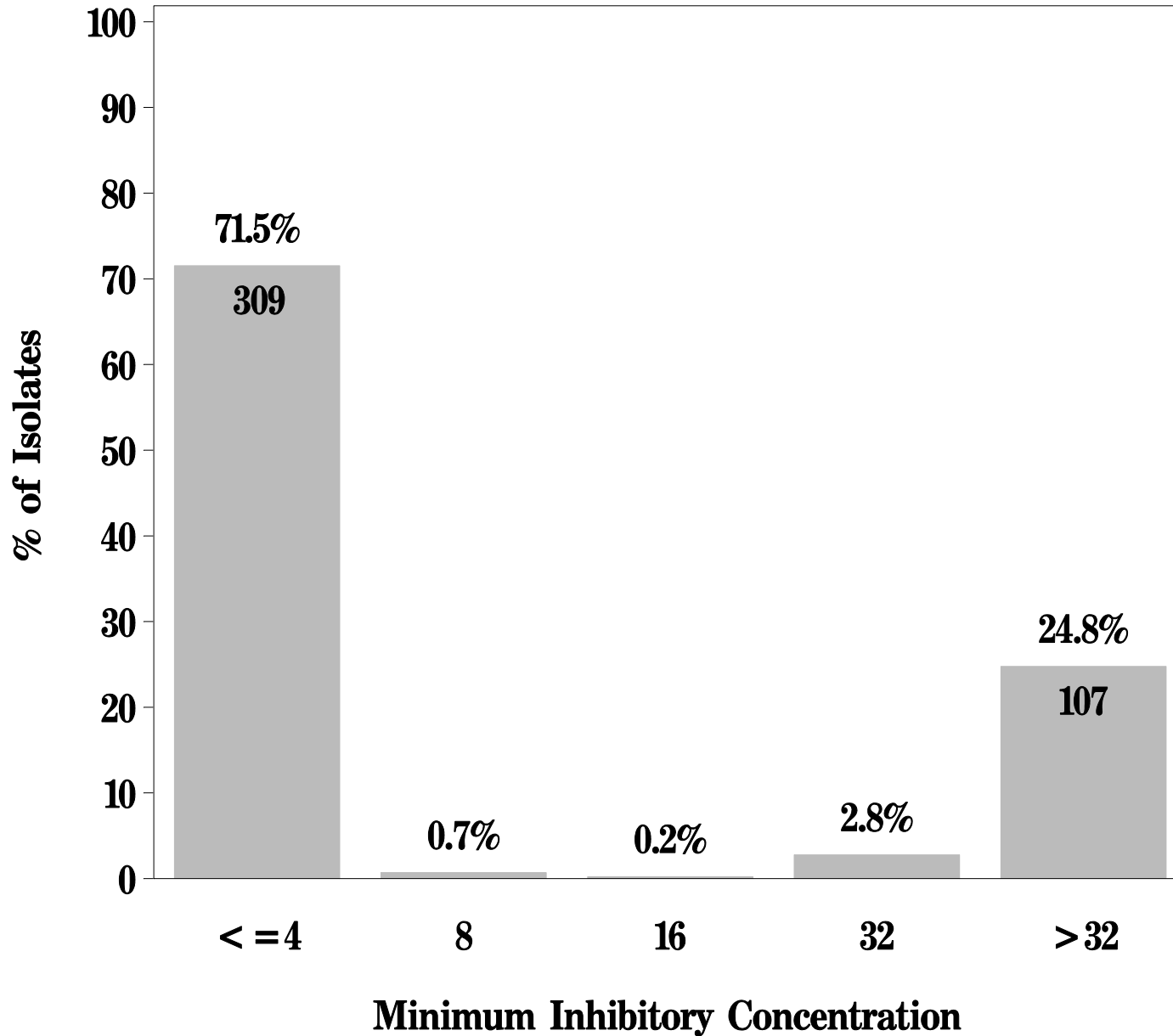
**Breakpoints: Susceptible  $\leq 4 \mu\text{g/mL}$  Resistant  $\geq 16 \mu\text{g/mL}$**



# NARMS

**Figure 15o: Minimum Inhibitory Concentration of Tetracycline for *Enterococcus* in Ground Beef (N=432 Isolates)**

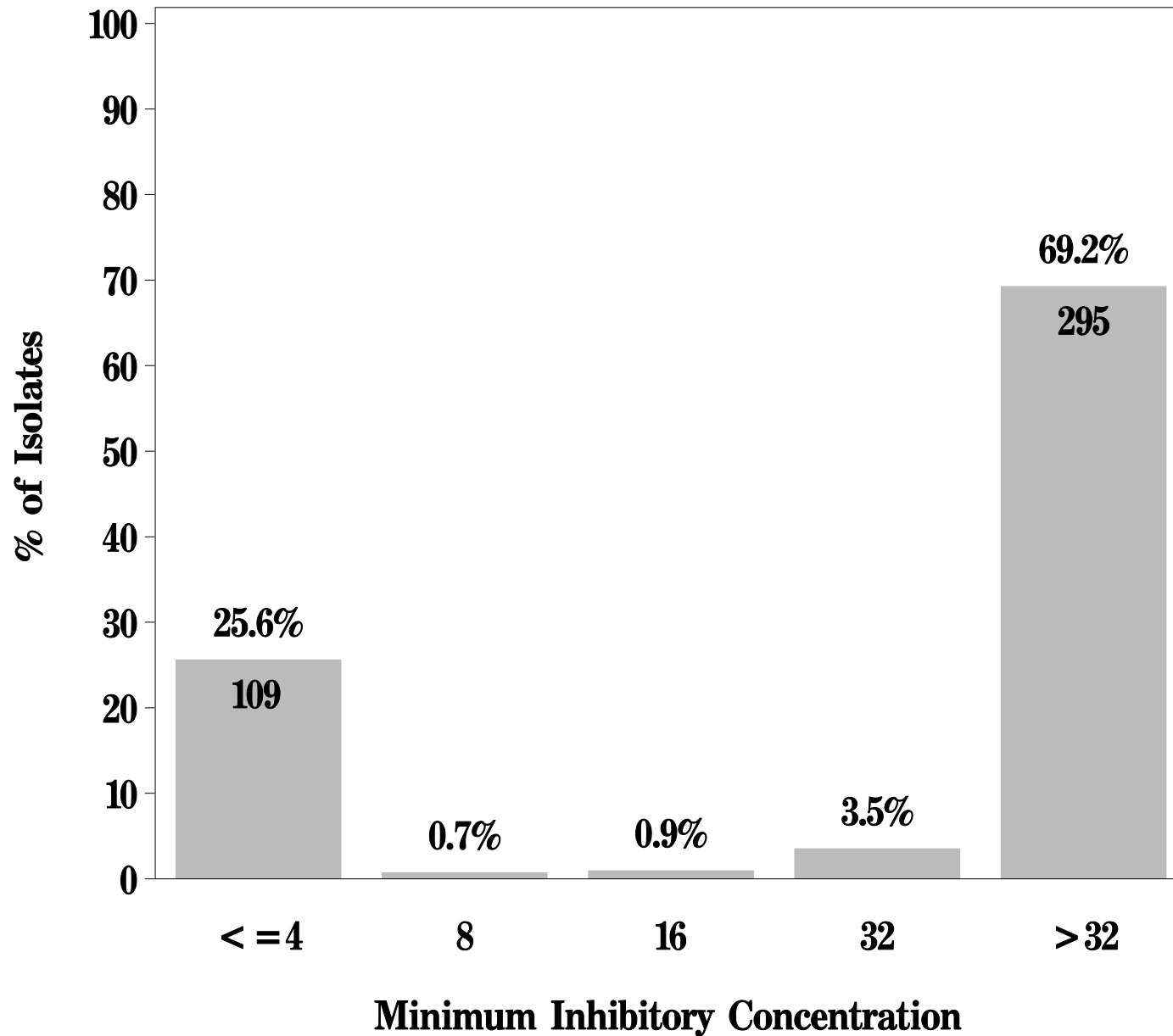
**Breakpoints: Susceptible  $\leq 4 \mu\text{g/mL}$  Resistant  $\geq 16 \mu\text{g/mL}$**



# NARMS

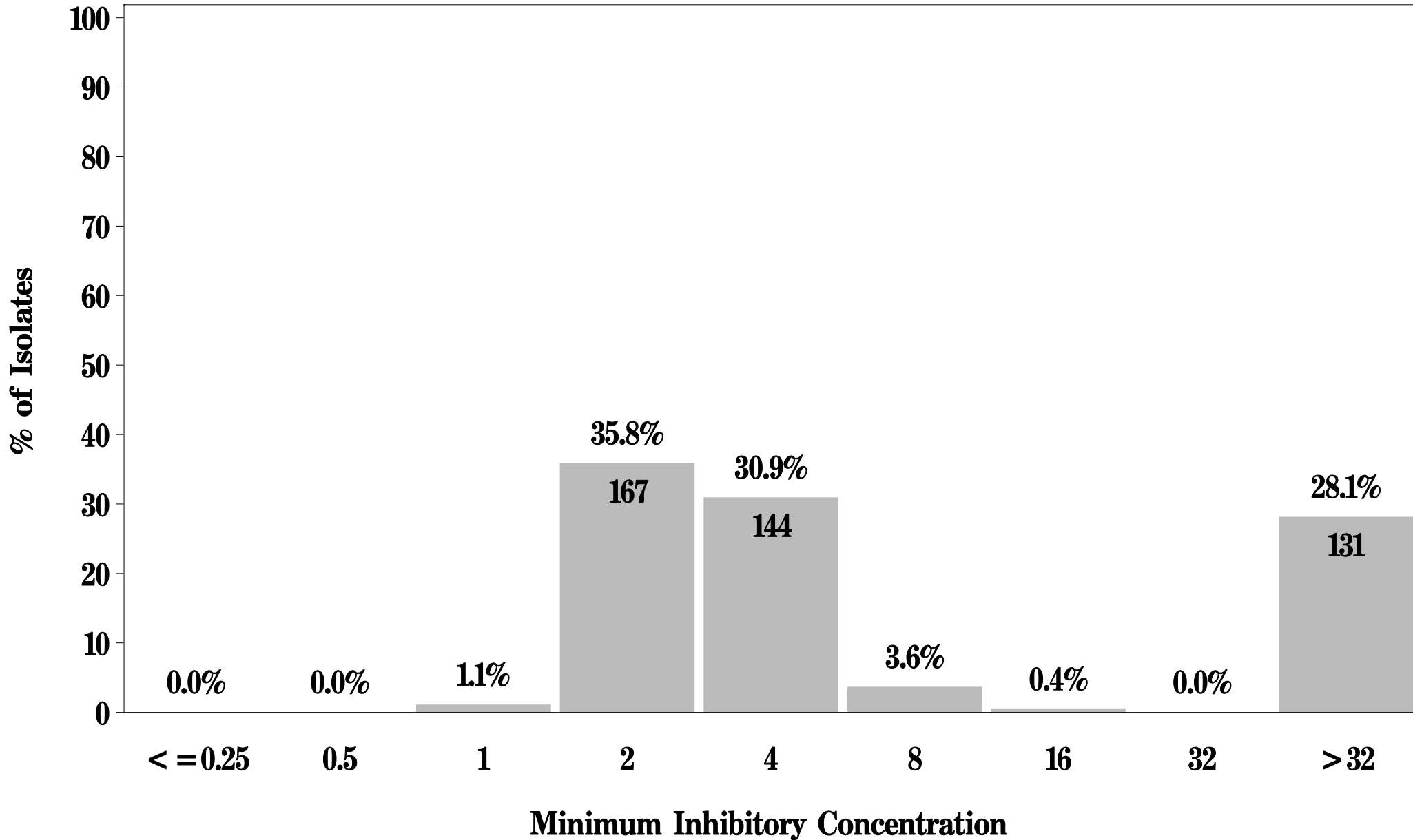
**Figure 15o: Minimum Inhibitory Concentration of Tetracycline for *Enterococcus* in Pork Chop (N=426 Isolates)**

**Breakpoints: Susceptible  $\leq 4 \mu\text{g/mL}$  Resistant  $\geq 16 \mu\text{g/mL}$**



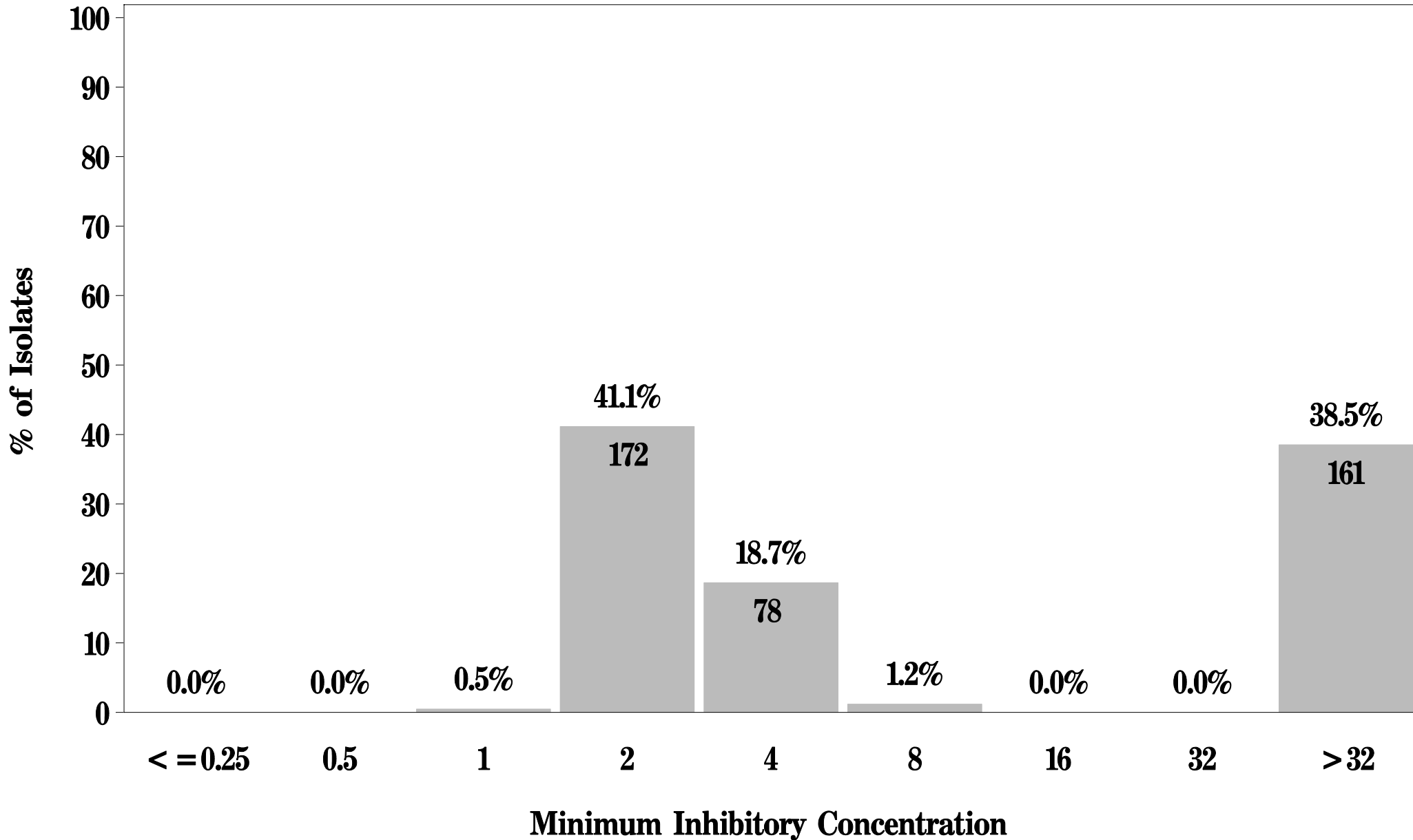
# NARMS

**Figure 15p: Minimum Inhibitory Concentration of Tylosin for *Enterococcus* in Chicken Breast (N=466 Isolates)**  
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

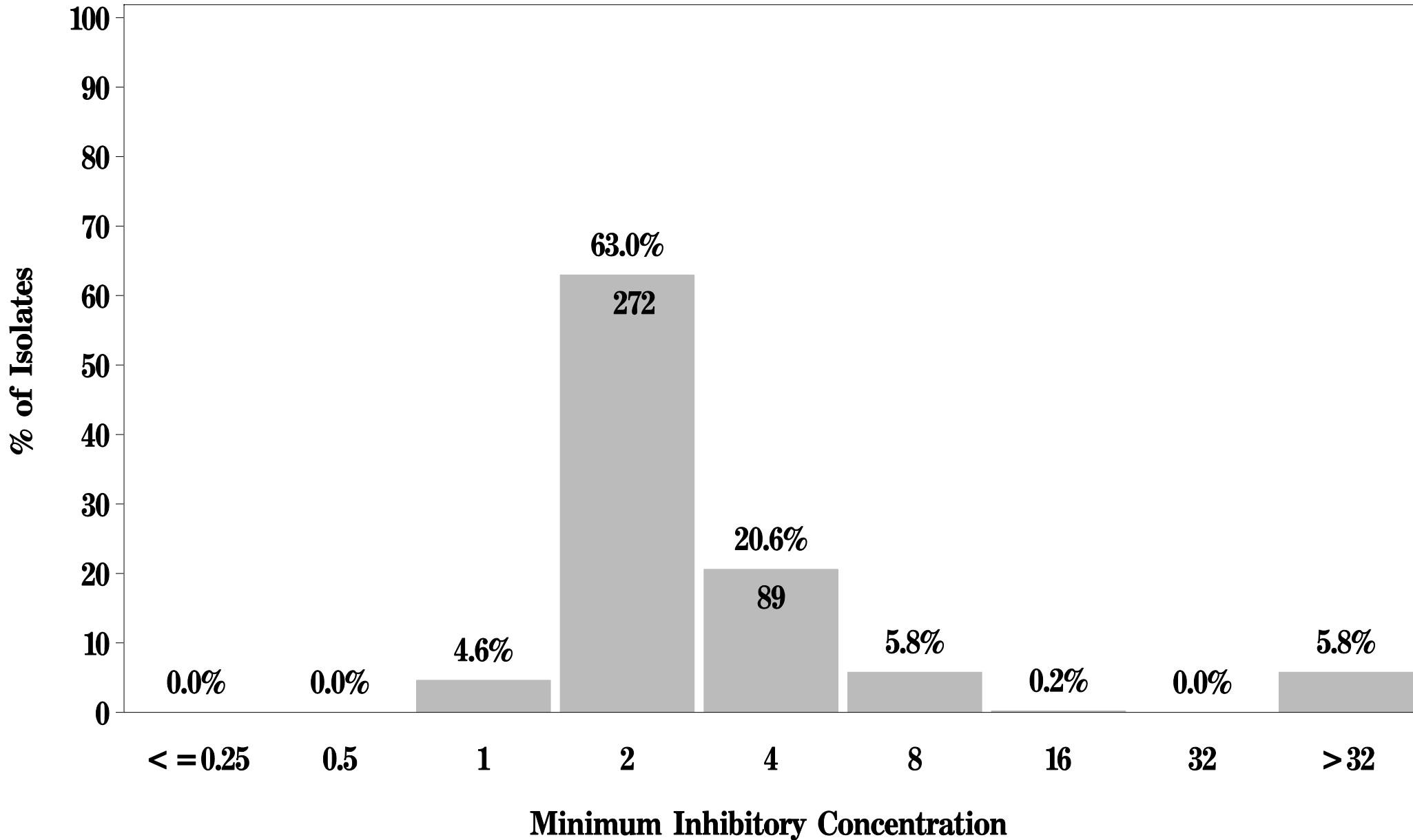
**Figure 15p: Minimum Inhibitory Concentration of Tylosin for *Enterococcus* in Ground Turkey (N=418 Isolates)**  
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 15p: Minimum Inhibitory Concentration of Tylosin  
for *Enterococcus* in Ground Beef (N=432 Isolates)**

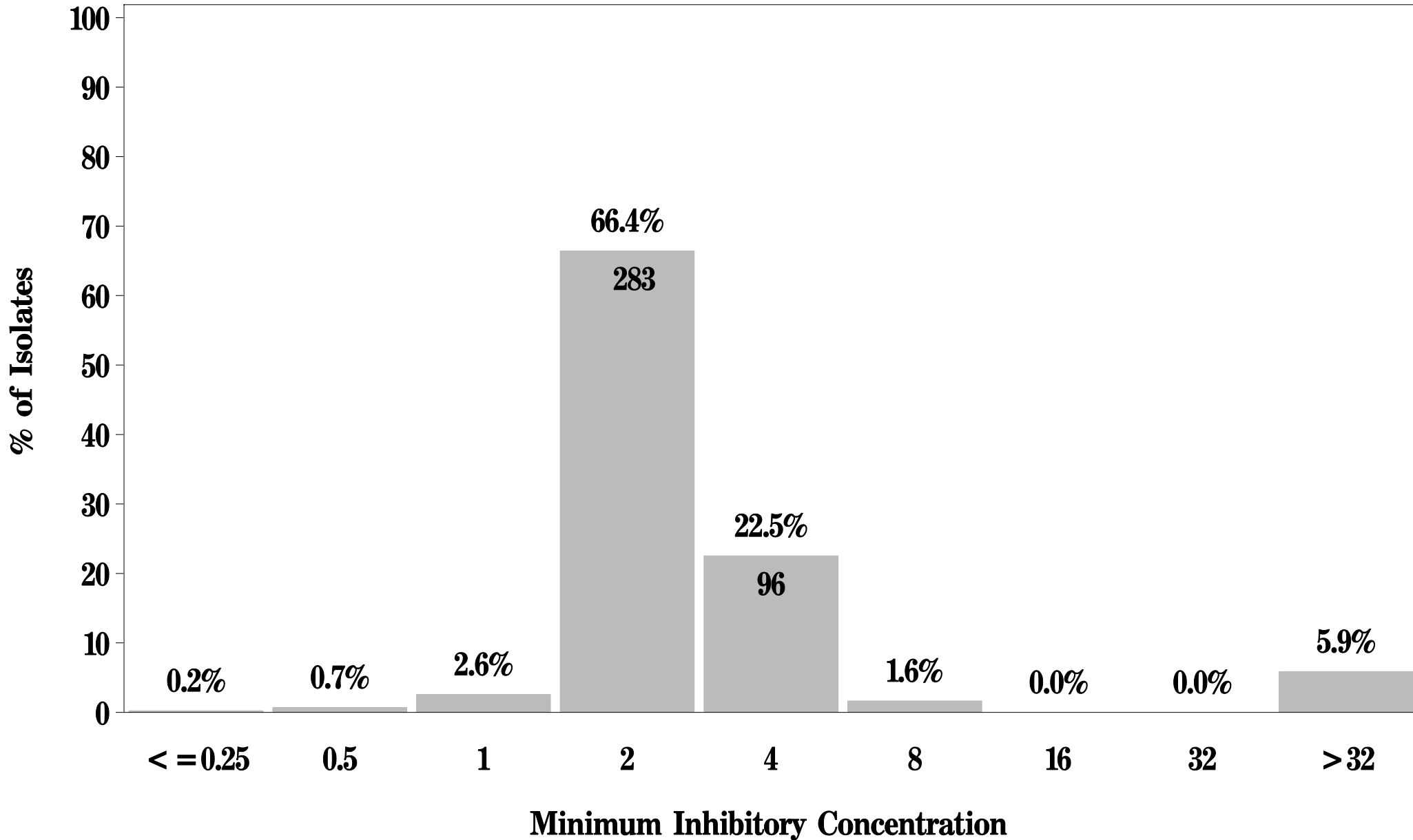
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 15p: Minimum Inhibitory Concentration of Tylosin  
for *Enterococcus* in Pork Chop (N=426 Isolates)**

**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**

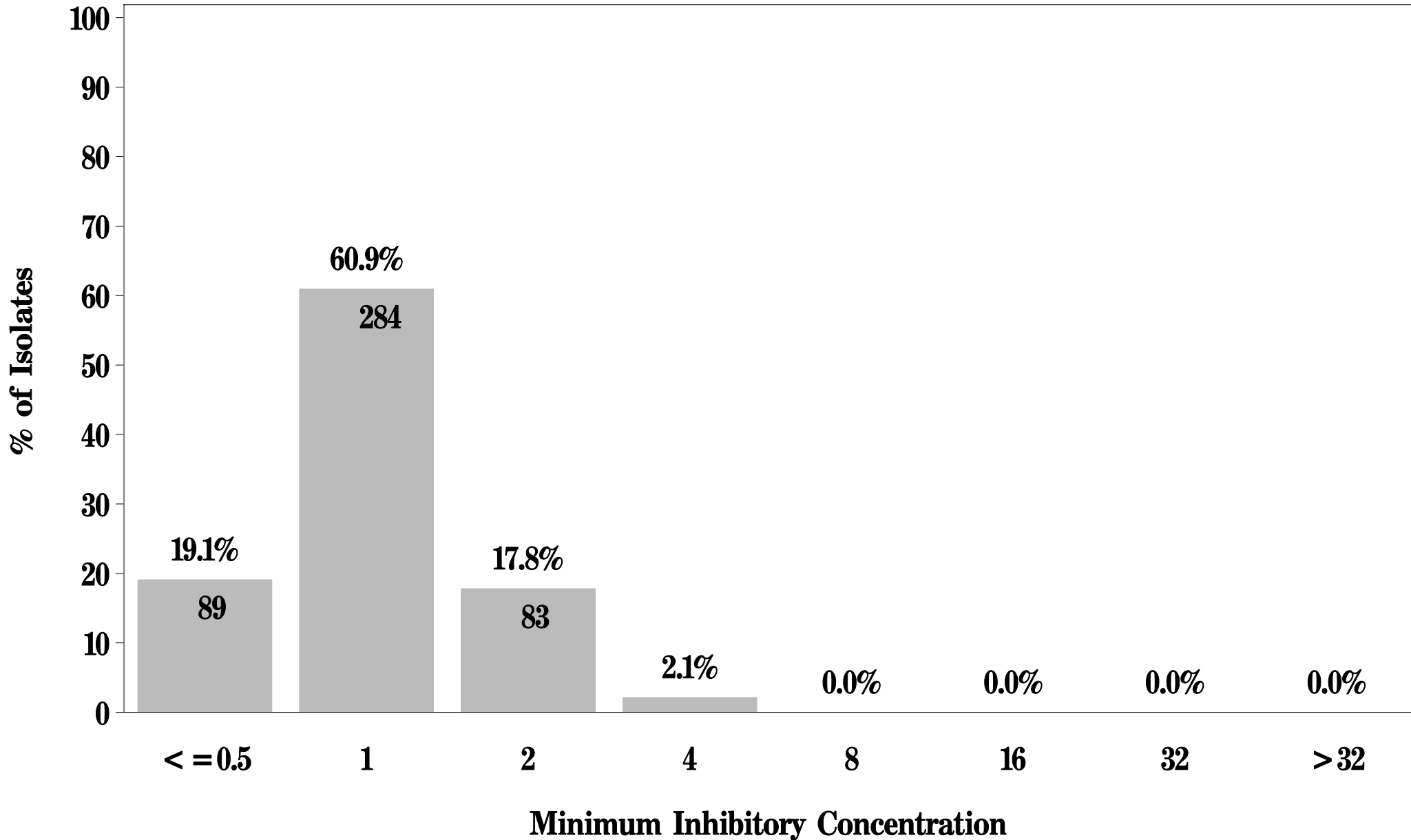




# NARMS

**Figure 15q: Minimum Inhibitory Concentration of Vancomycin for *Enterococcus* in Chicken Breast (N=466 Isolates)**

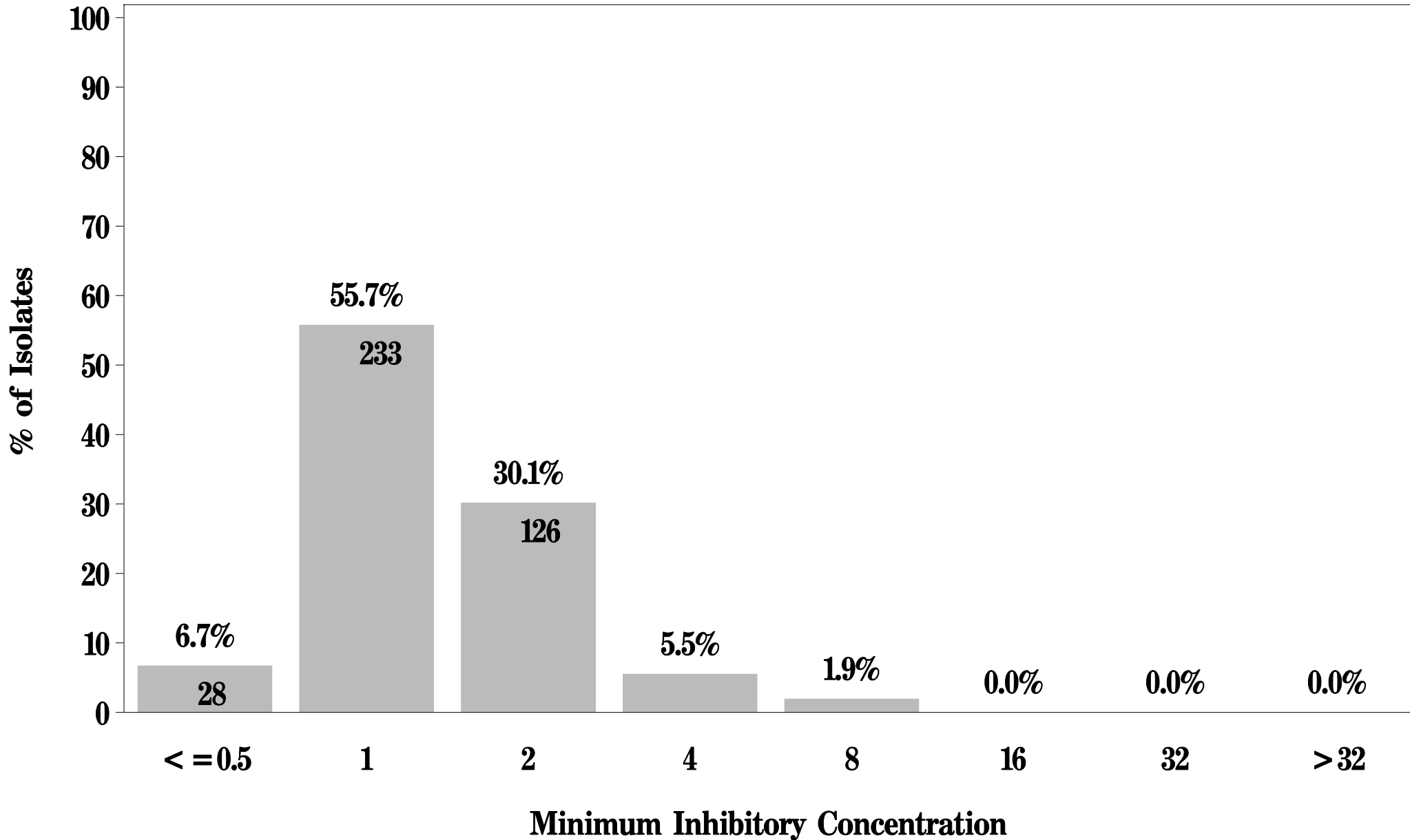
**Breakpoints: Susceptible  $\leq 4 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 15q: Minimum Inhibitory Concentration of Vancomycin for *Enterococcus* in Ground Turkey (N=418 Isolates)**

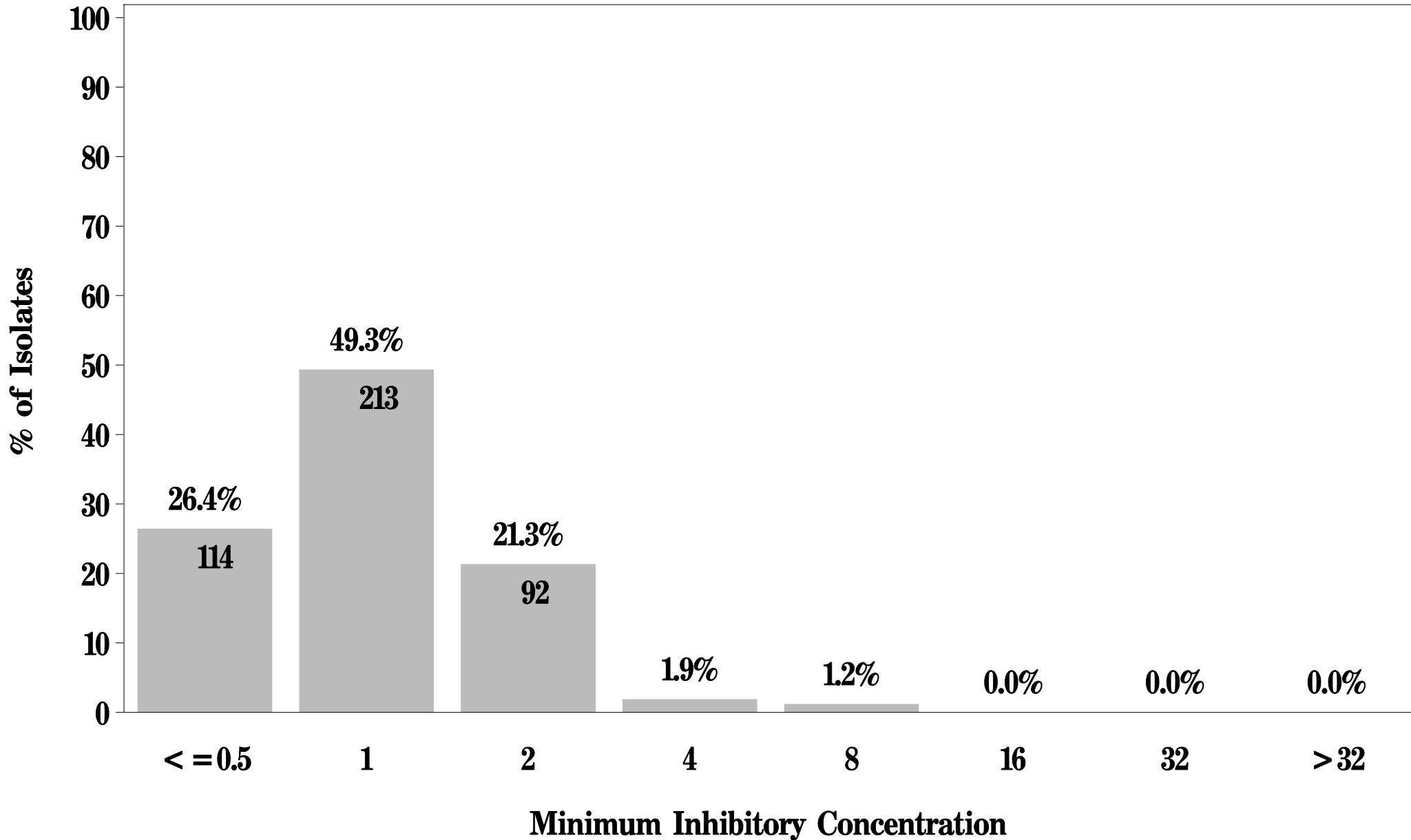
**Breakpoints: Susceptible  $\leq 4 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 15q: Minimum Inhibitory Concentration of Vancomycin for *Enterococcus* in Ground Beef (N=432 Isolates)**

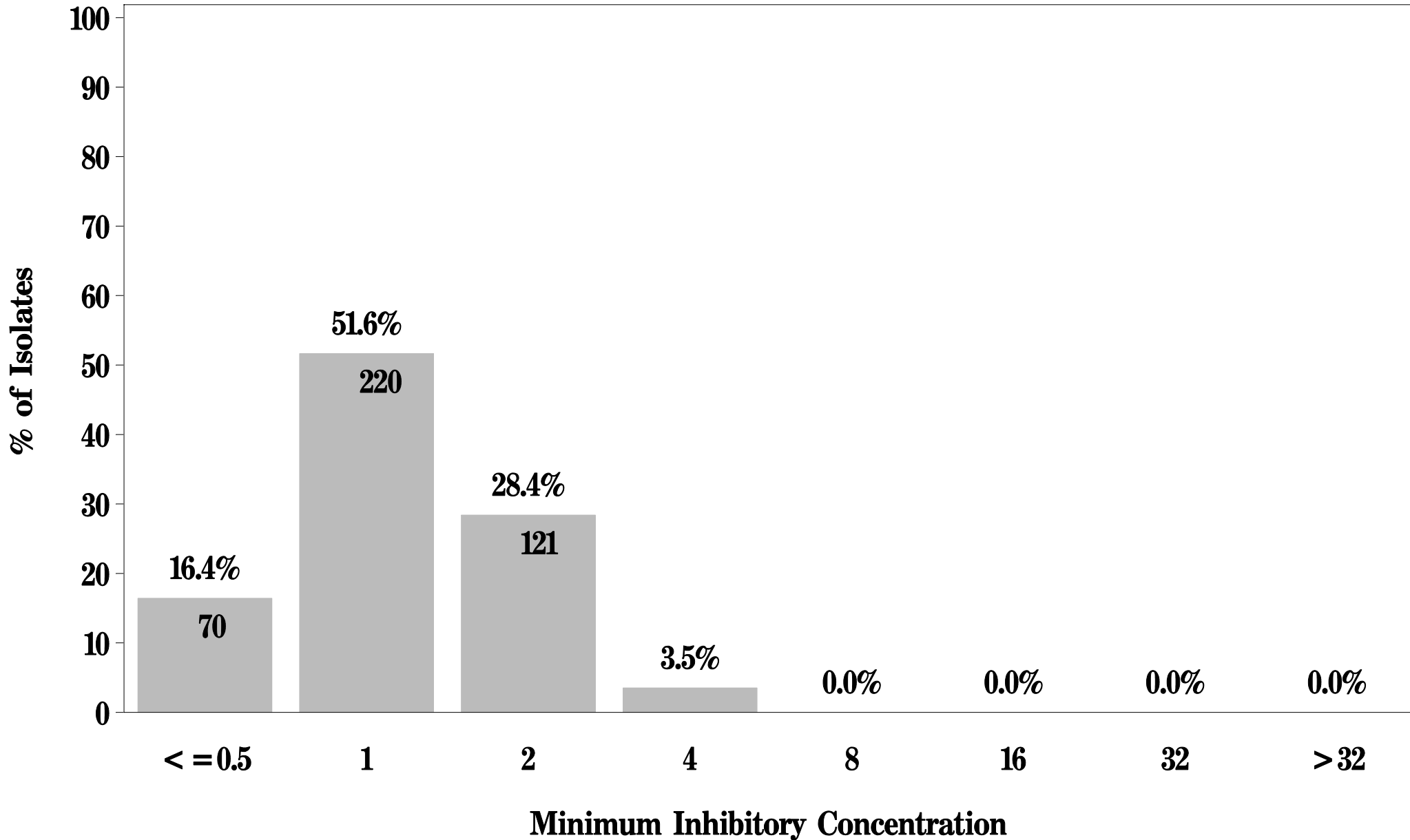
**Breakpoints: Susceptible  $\leq 4 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 15q: Minimum Inhibitory Concentration of Vancomycin  
for *Enterococcus* in Pork Chop (N=426 Isolates)**

**Breakpoints: Susceptible  $\leq 4 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



**Table 32. Antimicrobial Resistance\* among *Enterococcus* by Species, 2003**

<i>Species</i>	<i>Antimicrobial Agent</i>																
	QDA	BAC	LIN	TET	FLA	ERY	KAN	TYL	NIT	STR	PEN	GEN	CIP	CHL	LZD	SAL	VAN
<i>E. avium</i> (n=3)	- <sup>†</sup>	100.0%	33.3%	33.3%	100.0%	33.3%	-	33.3%	33.3%	33.3%	-	-	33.3%	33.3%	-	-	-
<i>E. casseliflavus</i> (n=1)	100.0%	100.0%	-	-	100.0%	-	-	-	-	-	-	-	-	-	-	-	-
<i>E. durans</i> (n=8)	50.0%	75.0%	25.0%	50.0%	75.0%	12.5%	12.5%	12.5%	37.5%	12.5%	12.5%	-	-	-	-	-	-
<i>E. faecalis</i> (n=1014)	‡	78.9%	89.1%	66.4%	-	23.7%	17.7%	23.7%	0.6%	16.4%	-	12.1%	0.1%	0.3%	-	-	-
<i>E. faecium</i> (n=575)	62.8%	90.6%	49.9%	58.3%	95.1%	19.3%	32.0%	11.5%	48.5%	15.0%	37.2%	5.0%	24.9%	-	-	-	-
<i>E. gallinarum</i> (n=12)	75.0%	100.0%	58.3%	25.0%	100.0%	-	-	-	-	-	-	-	8.3%	-	-	-	-
<i>E. hirae</i> (n=129)	62.8%	27.1%	60.5%	45.7%	96.9%	27.1%	14.0%	26.4%	3.1%	11.6%	1.6%	-	-	-	-	-	-
Total (N=1742)	82.2%	79.1%	73.4%	61.7%	39.8%	22.3%	21.9%	19.6%	16.8%	15.4%	12.5%	8.7%	8.4%	0.2%	-	-	-

\* Where % Resistance = (# isolates per species resistant to antimicrobial) / (total # isolates per species).

<sup>†</sup> Dashes indicate 0.0% resistance to antimicrobial.

<sup>‡</sup> QDA resistance is not presented for *E. faecalis*.

**Table 33. Antimicrobial Resistance\* among *Enterococcus faecalis* & *E. faecium* by Meat Type, 2003**

Meat Type	Species	Antimicrobial Agent																
		QDA	BAC	LIN	TET	FLA	KAN	ERY	TYL	NIT	STR	PEN	GEN	CIP	CHL	LZD	SAL	VAN
Chicken Breast	<i>E. faecalis</i> (n=188)	- <sup>†</sup>	88.3%	97.3%	68.6%	- <sup>‡</sup>	28.2%	43.1%	42.6%	1.1%	22.9%	-	20.2%	-	-	-	-	-
	<i>E. faecium</i> (n=248)	59.7%	98.8%	62.5%	51.6%	96.8%	34.3%	17.3%	12.5%	64.5%	16.9%	51.2%	5.6%	21.8%	-	-	-	-
Ground Turkey	<i>E. faecalis</i> (n=289)	- <sup>†</sup>	87.9%	94.1%	87.9%	-	36.0%	43.6%	43.9%	1.4%	30.4%	-	27.7%	-	-	-	-	-
	<i>E. faecium</i> (n=118)	79.7%	96.6%	70.3%	91.5%	96.6%	50.0%	44.1%	27.1%	52.5%	32.2%	65.3%	12.7%	39.0%	-	-	-	-
Ground Beef	<i>E. faecalis</i> (n=224)	- <sup>†</sup>	75.4%	83.0%	20.5%	-	3.1%	4.9%	4.9%	-	5.4%	-	1.8%	0.4%	-	-	-	-
	<i>E. faecium</i> (n=112)	50.0%	88.4%	25.9%	28.6%	96.4%	26.8%	8.9%	0.9%	36.6%	2.7%	8.0%	-	33.0%	-	-	-	-
Pork Chop	<i>E. faecalis</i> (n=313)	- <sup>†</sup>	67.4%	83.7%	78.0%	-	4.8%	7.0%	7.0%	-	7.3%	-	0.3%	-	1.0%	-	-	-
	<i>E. faecium</i> (n=97)	64.9%	64.9%	20.6%	69.1%	87.6%	10.3%	6.2%	2.1%	16.5%	3.1%	1.0%	-	6.2%	-	-	-	-
<b>Total (N=1589)</b>		<b>84.1%</b>	<b>83.1%</b>	<b>74.9%</b>	<b>63.4%</b>	<b>34.4%</b>	<b>22.8%</b>	<b>22.1%</b>	<b>19.3%</b>	<b>17.9%</b>	<b>15.9%</b>	<b>13.5%</b>	<b>9.6%</b>	<b>9.1%</b>	<b>0.2%</b>	-	-	-

\* Where % Resistance = (# isolates resistant to antimicrobial per meat type per site) / (total # isolates per meat type per site).

<sup>†</sup> QDA resistance is not presented for *E. faecalis*.

<sup>‡</sup> Dashes indicate 0.0% resistance to antimicrobial.

**Table 34. Antimicrobial Resistance\* among *Enterococcus* by Site, Meat Type, and Antimicrobial Agent, 2003**

Site	Meat Type	Antimicrobial Agent																
		QDA <sup>†</sup>	BAC	LIN	TET	FLA	ERY	KAN	TYL	NIT	STR	PEN	GEN	CIP	CHL	LZD	SAL	VAN
GA	CB (n=119)	75.0%	89.9%	90.8%	72.3%	15.1%	52.1%	26.9%	49.6%	5.0%	26.9%	1.7%	13.4%	2.5%	- <sup>‡</sup>	-	-	-
	GT (n=120)	100.0%	88.3%	96.7%	93.3%	1.7%	36.7%	25.8%	37.5%	0.8%	24.2%	0.8%	20.0%	0.8%	-	-	-	-
	GB (n=119)	66.7%	61.3%	77.3%	19.3%	16.0%	5.9%	5.9%	5.9%	4.2%	5.0%	-	1.7%	1.7%	-	-	-	-
	PC (n=116)	100.0%	59.5%	72.4%	84.5%	4.3%	3.4%	2.6%	3.4%	-	6.0%	-	-	-	-	-	-	-
	<b>Total (N=474)</b>	<b>75.5%</b>	<b>74.9%</b>	<b>84.4%</b>	<b>67.3%</b>	<b>9.3%</b>	<b>24.7%</b>	<b>15.4%</b>	<b>24.3%</b>	<b>2.5%</b>	<b>15.6%</b>	<b>0.6%</b>	<b>8.9%</b>	<b>1.3%</b>	-	-	-	-
MD	CB (n=113)	64.4%	98.2%	76.1%	69.9%	87.6%	27.4%	32.7%	21.2%	62.8%	11.5%	55.8%	0.9%	20.4%	-	-	-	-
	GT (n=103)	91.4%	97.1%	91.3%	89.3%	64.1%	49.5%	50.5%	41.7%	49.5%	40.8%	54.4%	19.4%	24.3%	-	-	-	-
	GB (n=92)	44.3%	76.1%	63.0%	29.3%	66.3%	8.7%	15.2%	7.6%	17.4%	5.4%	7.6%	-	20.7%	-	-	-	-
	PC (n=90)	35.8%	70.0%	44.4%	64.4%	57.8%	5.6%	7.8%	3.3%	13.3%	3.3%	1.1%	-	7.8%	1.1%	-	-	-
	<b>Total (N=398)</b>	<b>61.5%</b>	<b>86.4%</b>	<b>69.8%</b>	<b>64.3%</b>	<b>69.8%</b>	<b>23.9%</b>	<b>27.6%</b>	<b>19.3%</b>	<b>37.7%</b>	<b>15.8%</b>	<b>31.9%</b>	<b>5.3%</b>	<b>18.6%</b>	<b>0.3%</b>	-	-	-
OR	CB (n=119)	34.2%	96.6%	63.0%	48.7%	62.2%	15.1%	34.5%	14.3%	54.6%	10.9%	43.7%	15.1%	17.6%	-	-	-	-
	GT (n=108)	58.3%	88.9%	65.7%	78.7%	33.3%	41.7%	38.0%	32.4%	6.5%	32.4%	11.1%	18.5%	8.3%	-	-	-	-
	GB (n=112)	55.0%	58.0%	52.7%	39.3%	53.6%	4.5%	5.4%	3.6%	10.7%	2.7%	0.9%	-	7.1%	-	-	-	-
	PC (n=103)	90.9%	68.0%	82.5%	62.1%	12.6%	8.7%	4.9%	7.8%	1.9%	6.8%	-	1.0%	-	2.9%	-	-	-
	<b>Total (N=442)</b>	<b>51.5%</b>	<b>78.3%</b>	<b>65.6%</b>	<b>56.8%</b>	<b>41.4%</b>	<b>17.4%</b>	<b>21.0%</b>	<b>14.5%</b>	<b>19.5%</b>	<b>13.1%</b>	<b>14.7%</b>	<b>8.8%</b>	<b>8.6%</b>	<b>0.7%</b>	-	-	-
TN	CB (n=115)	82.1%	91.3%	82.6%	46.1%	67.0%	29.6%	32.2%	27.0%	20.9%	35.7%	11.3%	14.8%	6.1%	-	-	-	-
	GT (n=87)	76.2%	87.4%	94.3%	87.4%	24.1%	46.0%	47.1%	43.7%	8.0%	23.0%	9.2%	35.6%	13.8%	-	-	-	-
	GB (n=109)	58.7%	69.7%	52.3%	23.9%	56.0%	12.8%	13.8%	6.4%	9.2%	3.7%	0.9%	1.8%	8.3%	-	-	-	-
	PC (n=117)	71.0%	65.0%	65.0%	80.3%	25.6%	9.4%	11.1%	8.5%	3.4%	7.7%	-	-	-	-	-	-	-
	<b>Total (N=428)</b>	<b>72.0%</b>	<b>77.8%</b>	<b>72.4%</b>	<b>58.2%</b>	<b>44.2%</b>	<b>23.1%</b>	<b>24.8%</b>	<b>20.1%</b>	<b>10.5%</b>	<b>17.3%</b>	<b>5.1%</b>	<b>11.7%</b>	<b>6.5%</b>	-	-	-	-
<b>Total (N=1742)</b>	<b>62.6%</b>	<b>79.1%</b>	<b>73.4%</b>	<b>61.7%</b>	<b>39.8%</b>	<b>22.3%</b>	<b>21.9%</b>	<b>19.6%</b>	<b>16.8%</b>	<b>15.4%</b>	<b>12.5%</b>	<b>8.7%</b>	<b>8.4%</b>	<b>0.2%</b>	-	-	-	

\* Where % Resistance = (# isolates resistant to antimicrobial per meat type per site) / (total # isolates per meat type per site).

<sup>†</sup> Data does not include *E. faecalis* in QDA, as it is considered intrinsically resistant.

<sup>‡</sup> Dashes indicate 0.0% resistance to antimicrobial.

**Table 35. Number of *Enterococcus faecalis* (N=1014) Resistant to Multiple Antimicrobial Agents,\* 2003**

<i>Meat Type</i>	<i>Number of Antimicrobials</i>				
	<b>0</b>	<b>1</b>	<b>2-4</b>	<b>5-7</b>	<b>≥8</b>
<b>CB</b>	1	13	80	89	5
<b>GT</b>	7	14	125	106	37
<b>GB</b>	15	53	147	5	4
<b>PC</b>	9	38	246	18	2
<b>Total</b>	<b>31</b>	<b>118</b>	<b>598</b>	<b>218</b>	<b>48</b>

\* Data does not include QDA, as *E. faecalis* is considered intrinsically resistant.



**Table 36. Number of *Enterococcus faecium* (N=575) Resistant to Multiple Antimicrobial Agents, 2003**

<i>Meat Type</i>	<i>Number of Antimicrobials</i>				
	<b>0</b>	<b>1</b>	<b>2-4</b>	<b>5-7</b>	<b>≥8</b>
<b>CB</b>	0	0	73	122	53
<b>GT</b>	1	0	20	37	60
<b>GB</b>	0	8	65	36	3
<b>PC</b>	0	3	81	10	3
<b>Total</b>	<b>1</b>	<b>11</b>	<b>239</b>	<b>205</b>	<b>119</b>

**Table 37. *Escherichia coli* by Meat Type, 2003**

<i>Meat Type</i>	<i>N</i> <sup>*</sup>	<i>n</i> <sup>†</sup>	<i>%</i> <sup>‡</sup>
<i>Chicken Breast</i>	477	396	83.0%
<i>Ground Turkey</i>	447	333	74.5%
<i>Ground Beef</i>	470	311	66.2%
<i>Pork Chop</i>	479	218	45.5%
<b>Total</b>	<b>1873</b>	<b>1258</b>	<b>67.2%</b>

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\* Where N = Number of retail meat samples.

† Where n = number of *E. coli* positive samples.

‡ Where % = (n / N).

**Table 38. *Escherichia coli* by Site and Meat Type, 2003**

<i>Meat Type</i>	<i>Chicken Breast</i>		<i>Ground Turkey</i>		<i>Ground Beef</i>		<i>Pork Chop</i>	
	<i>n</i>	<i>%*</i>	<i>n</i>	<i>%</i>	<i>n</i>	<i>%</i>	<i>n</i>	<i>%</i>
<i>Georgia (n=395)</i>	120	30.4%	117	29.6%	90	22.8%	68	17.2%
<i>Maryland (n=374)</i>	113	30.2%	103	27.5%	87	23.3%	71	19.0%
<i>Oregon (n=212)</i>	78	36.8%	49	23.1%	57	26.9%	28	13.2%
<i>Tennessee (n=277)</i>	85	30.7%	64	23.1%	77	27.8%	51	18.4%
<b>Total (N=1258)</b>	396	31.5%	333	26.5%	311	24.7%	218	17.3%

\*Where % Positive = (# isolates per meat type per site) / (total # isolates for that site).

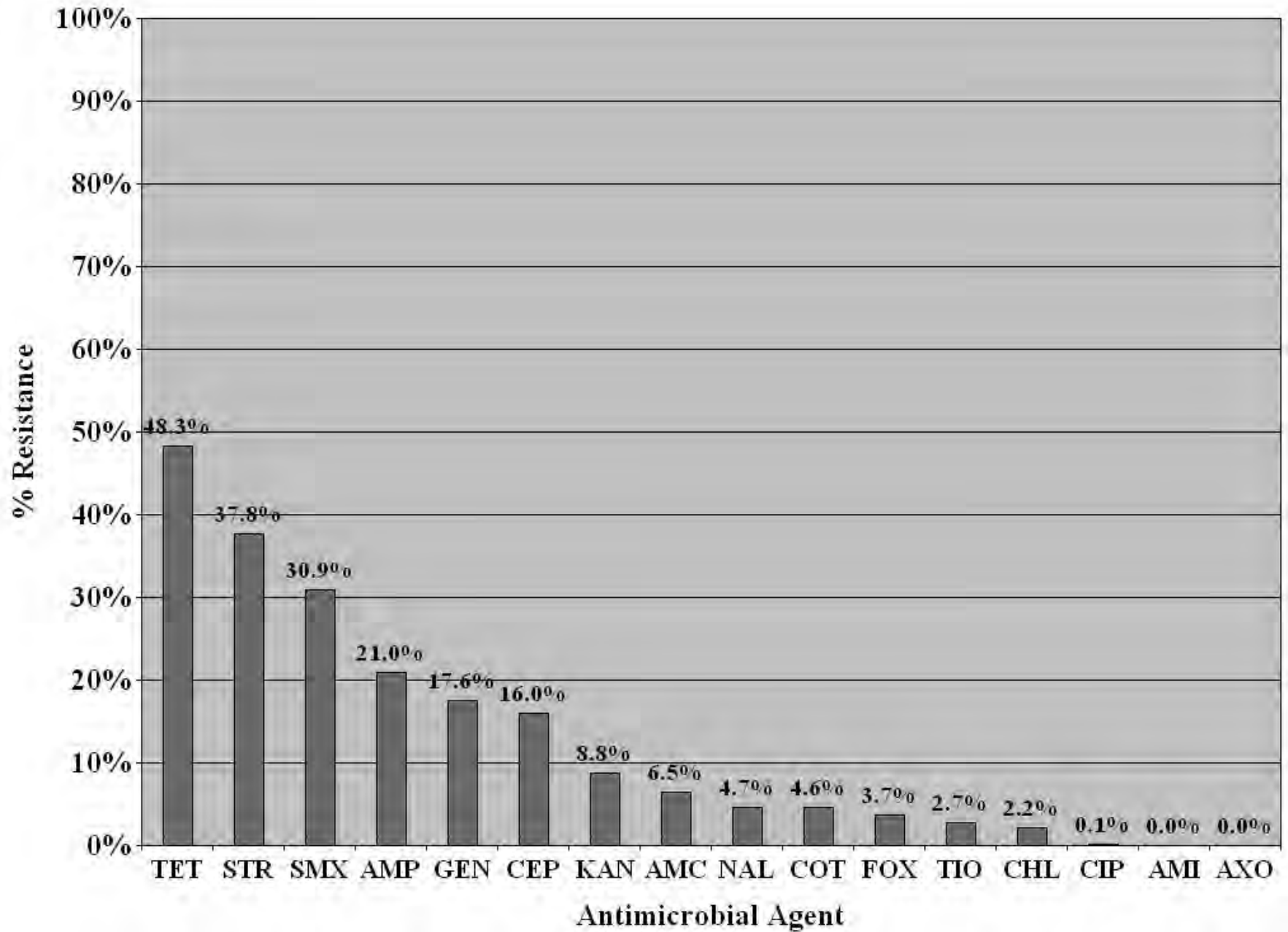
**Table 39. *Escherichia coli* Isolates by Month for All Sites, 2003**

<i>Month</i>	<i>n</i>	<i>%</i> <sup>*</sup>
<b>January</b>	110	8.7%
<b>February</b>	101	8.0%
<b>March</b>	126	10.0%
<b>April</b>	112	8.9%
<b>May</b>	118	9.4%
<b>June</b>	104	8.3%
<b>July</b>	92	7.3%
<b>August</b>	111	8.8%
<b>September</b>	86	6.8%
<b>October</b>	86	6.8%
<b>November</b>	105	8.3%
<b>December</b>	107	8.5%
<b>Total</b>	<b>1258</b>	<b>100.0%</b>

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\*Where % Positive = (# isolates per month) / (total # isolates).

Figure 16. Antimicrobial Resistance among *E. coli* isolates (n =1258), 2003.



**Figure 17. MIC Distribution among all Antimicrobial Agents**

<i>E. coli</i> from All Meats Types (N=1258)		Distribution (%) of MICs (in µg/ml)																
Antimicrobial Agent	%R	0.015	0.03	0.06	0.125	0.25	0.5	1	2	4	8	16	32	64	128	256	512	>512
Ampicillin	21.0%							3.7	24.2	46.7	4.1	0.4	0.2	20.7				
Amoxicillin/Clavulanic Acid	6.5%							3.9	18.7	51.3	17.3	2.3	2.6	3.9				
Cefoxitin	3.7%							0.5	14.1	55.2	23.3	3.3	3.7					
Ceftiofur	2.7%				6.1	51.2	37.0	2.1	0.4	0.5	1.8	0.9						
Ceftriaxone	0.0%					94.6	0.7	1.3	0.2	0.5	1.3	1.3	0.2					
Cephalothin	16.0%							1.0	6.8	35.8	40.5	8.3	7.6					
Nalidixic Acid	4.7%						0.1	2.9	44.6	45.9	1.7	0.1	0.1	4.6				
Ciprofloxacin	0.1%	91.7	3.4	0.2	2.0	2.3	0.4				0.1							
Sulfamethoxazole	30.9%											67.5	1.3	0.2	0.1	0.1	30.8	
Trimethoprim/Sulfamethoxazole	4.6%				88.0	4.5	2.0	0.6	0.2		4.6							
Amikacin	0.0%						0.5	20.4	63.1	13.2	2.8							
Gentamicin	17.6%					4.1	49.8	24.4	2.8	0.4	1.0	6.4	11.2					
Kanamycin	8.8%										84.7	5.6	0.8	0.2	8.6			
Streptomycin*	37.8%												62.3	11.5	26.2			
Chloramphenicol	2.2%								1.2	20.8	71.5	4.2	0.9	1.4				
Tetracycline	48.3%									49.9	1.7	1.3	1.0	46.1				

Vertical bars show the CLSI/NCCLS Susceptible/Resistant breakpoints for each drug where appropriate.

\*Currently no CLSI/NCCLS breakpoints have been established for this organism/antimicrobial combination.

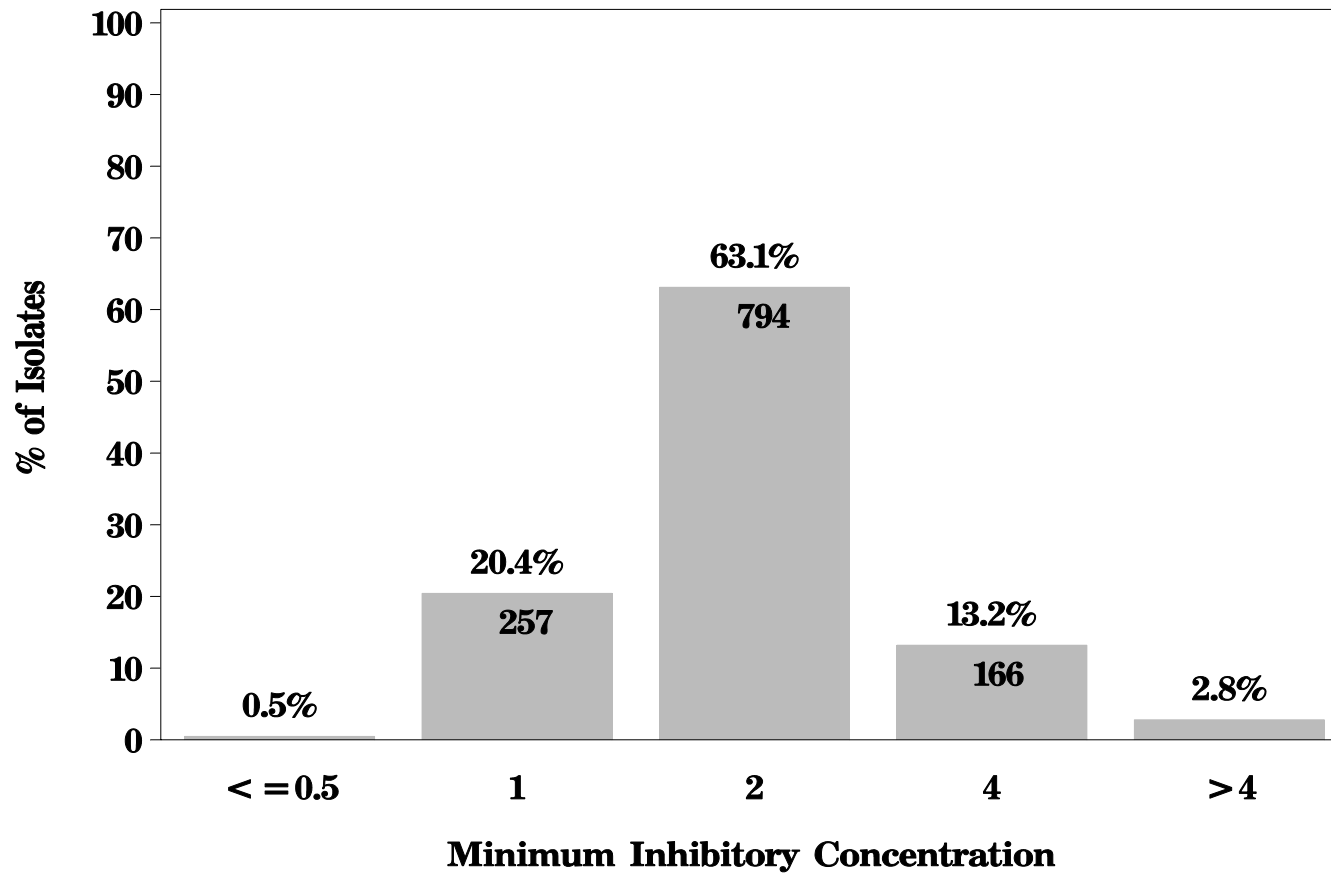
†Discrepancies between %R and sums of distribution %s are due to rounding.

Unshaded areas indicate the dilution ranges of the Sensititre plate used to test the 2003 isolates.

# NARMS

**Figure 17a: Minimum Inhibitory Concentration of Amikacin for *Escherichia coli* (N=1258 Isolates)**

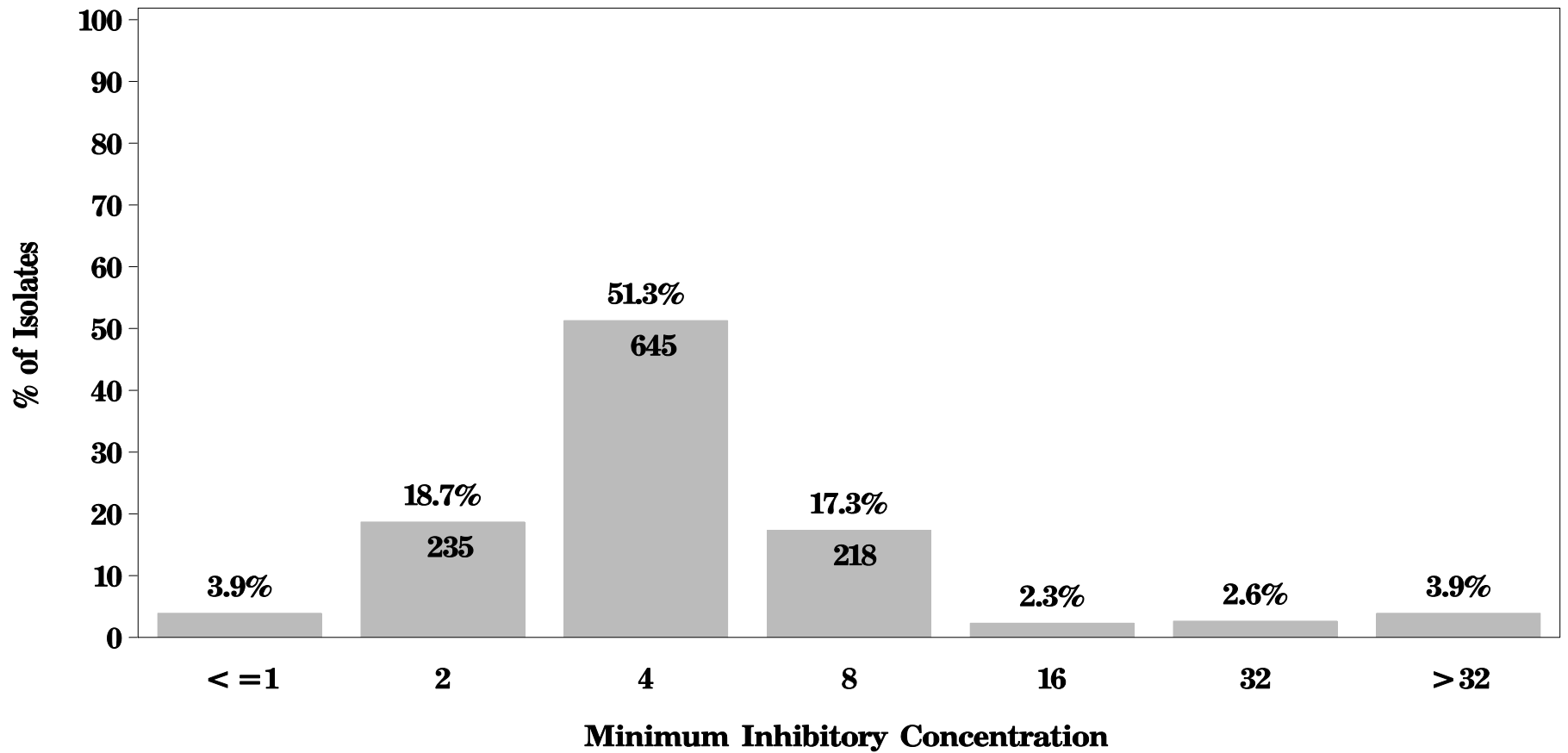
**Breakpoints: Susceptible  $\leq 16 \mu\text{g/mL}$  Resistant  $\geq 64 \mu\text{g/mL}$**



# NARMS

**Figure 17b: Minimum Inhibitory Concentration of Amoxicillin/Clavulanic acid for *Escherichia coli* (N=1258 Isolates)**

**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**

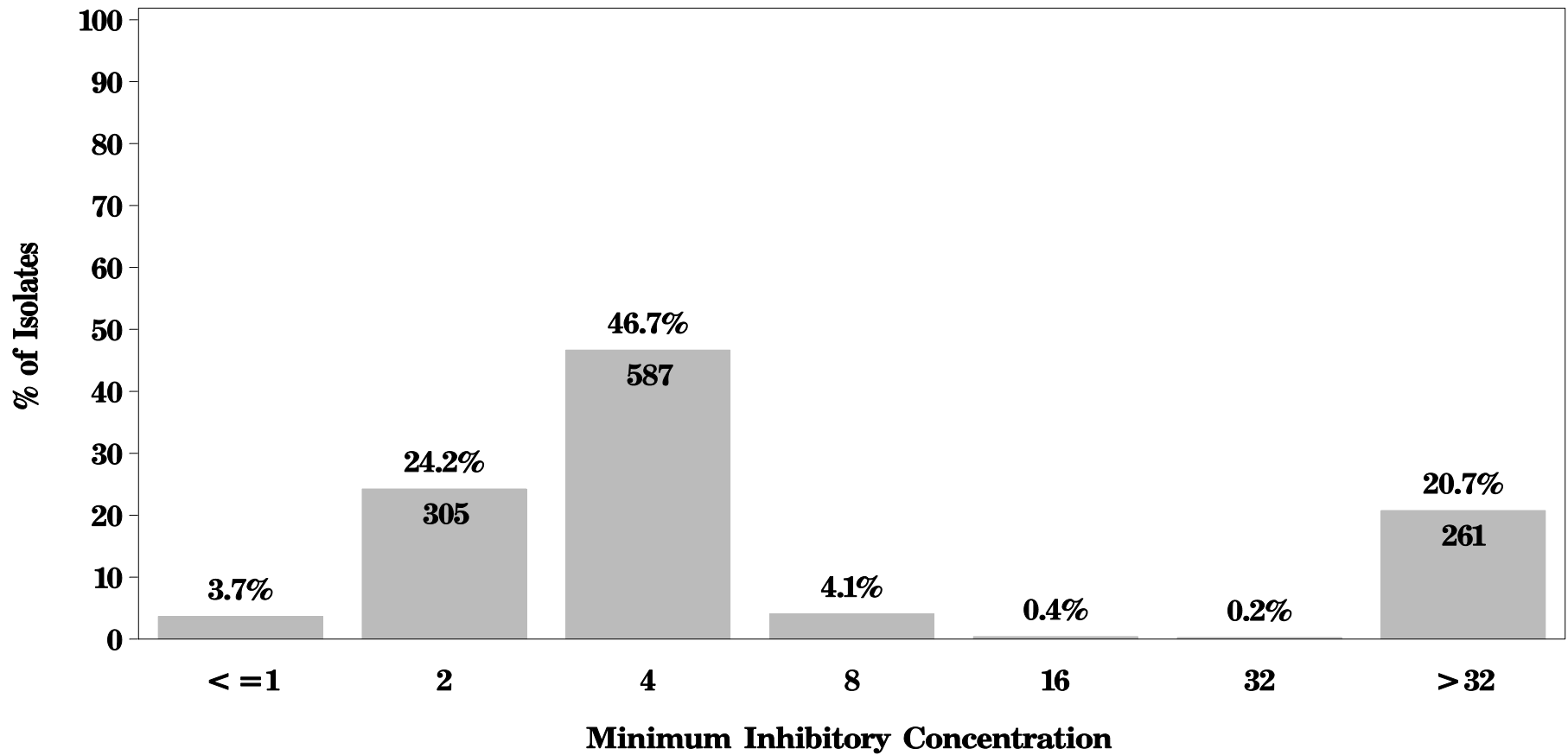




# NARMS

**Figure 17c: Minimum Inhibitory Concentration of Ampicillin  
for *Escherichia coli* (N=1258 Isolates)**

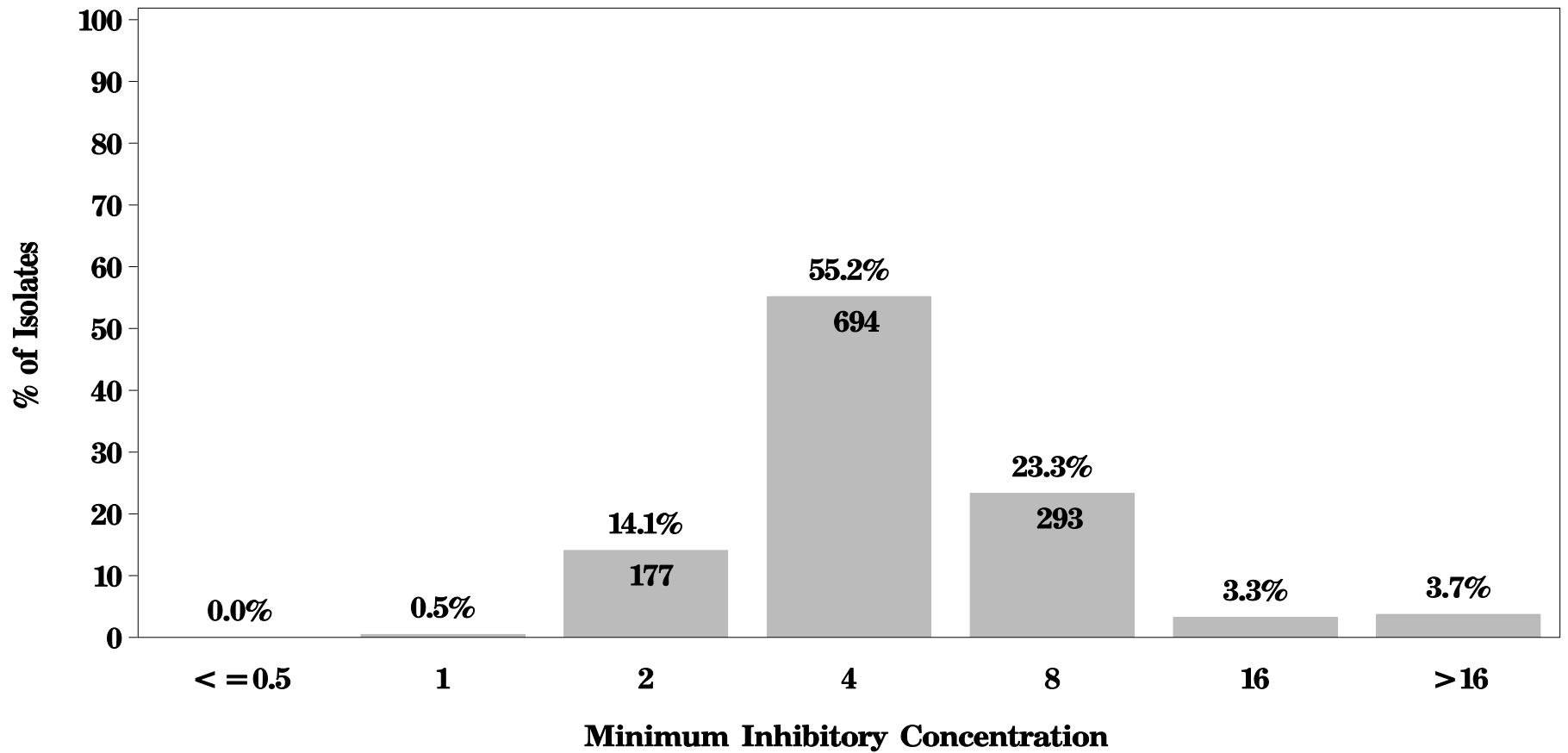
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 17d: Minimum Inhibitory Concentration of Cefoxitin  
for *Escherichia coli* (N=1258 Isolates)**

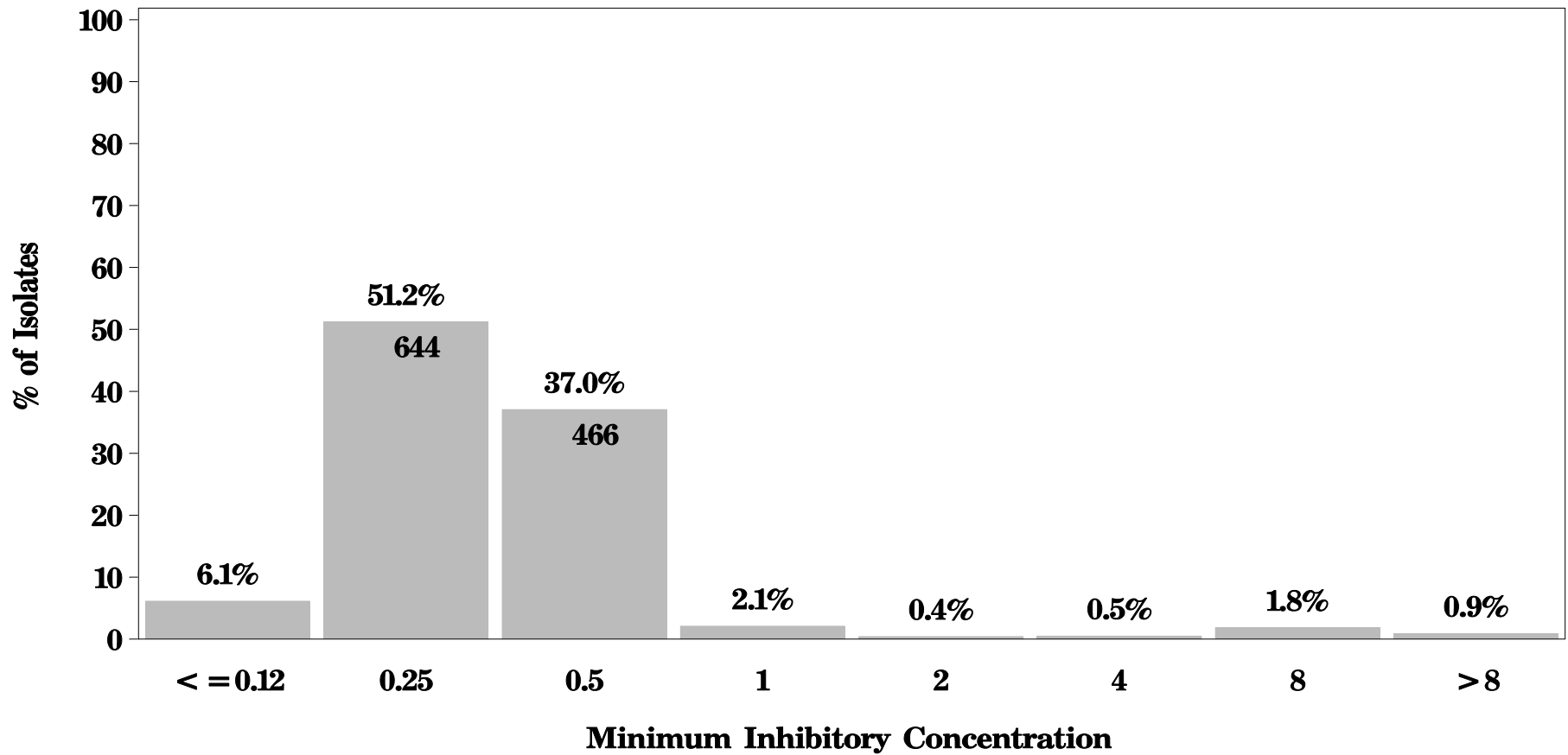
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 17e: Minimum Inhibitory Concentration of Ceftiofur for *Escherichia coli* (N=1258 Isolates)**

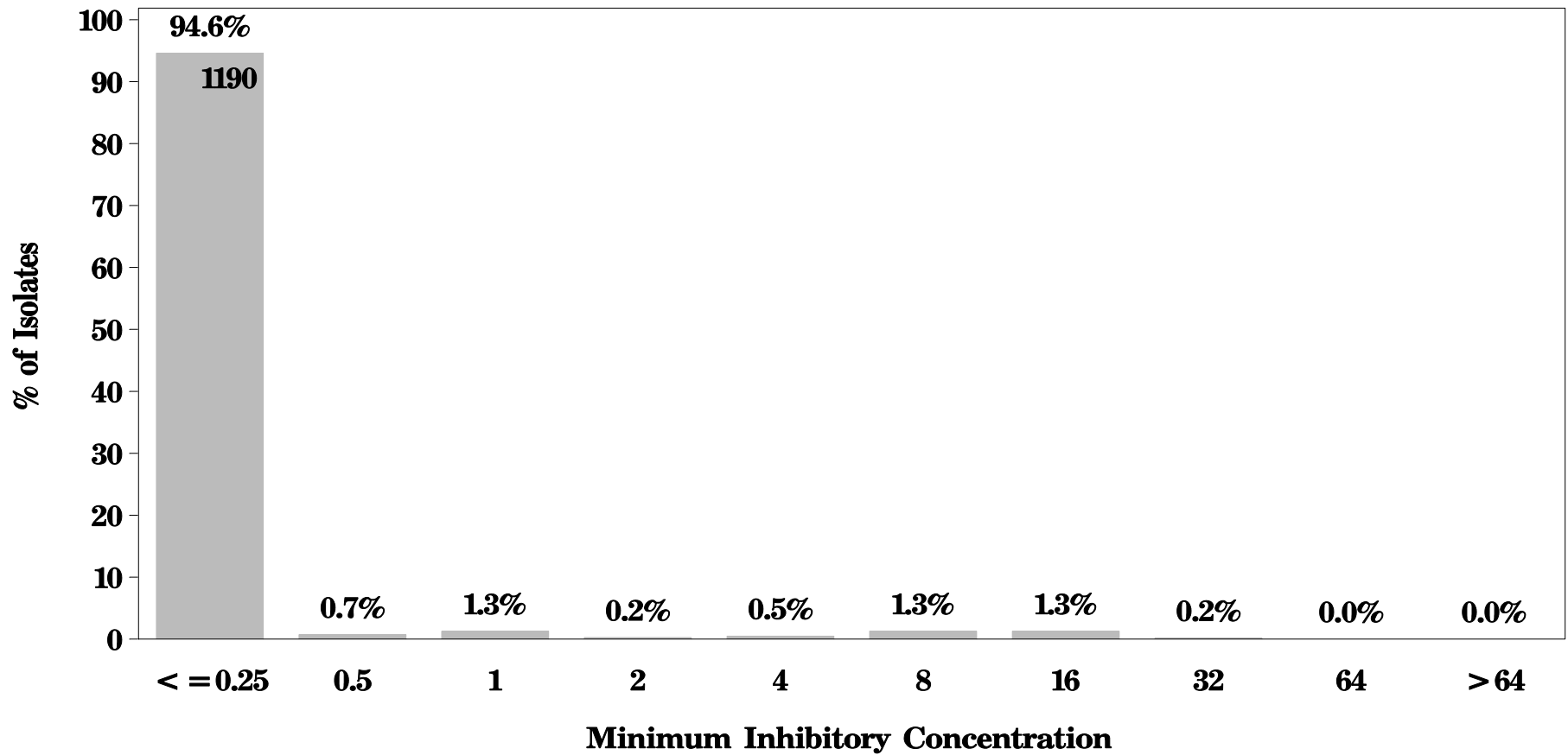
**Breakpoints: Susceptible  $\leq 2 \mu\text{g/mL}$  Resistant  $\geq 8 \mu\text{g/mL}$**



# NARMS

**Figure 17f: Minimum Inhibitory Concentration of Ceftriaxone for *Escherichia coli* (N=1258 Isolates)**

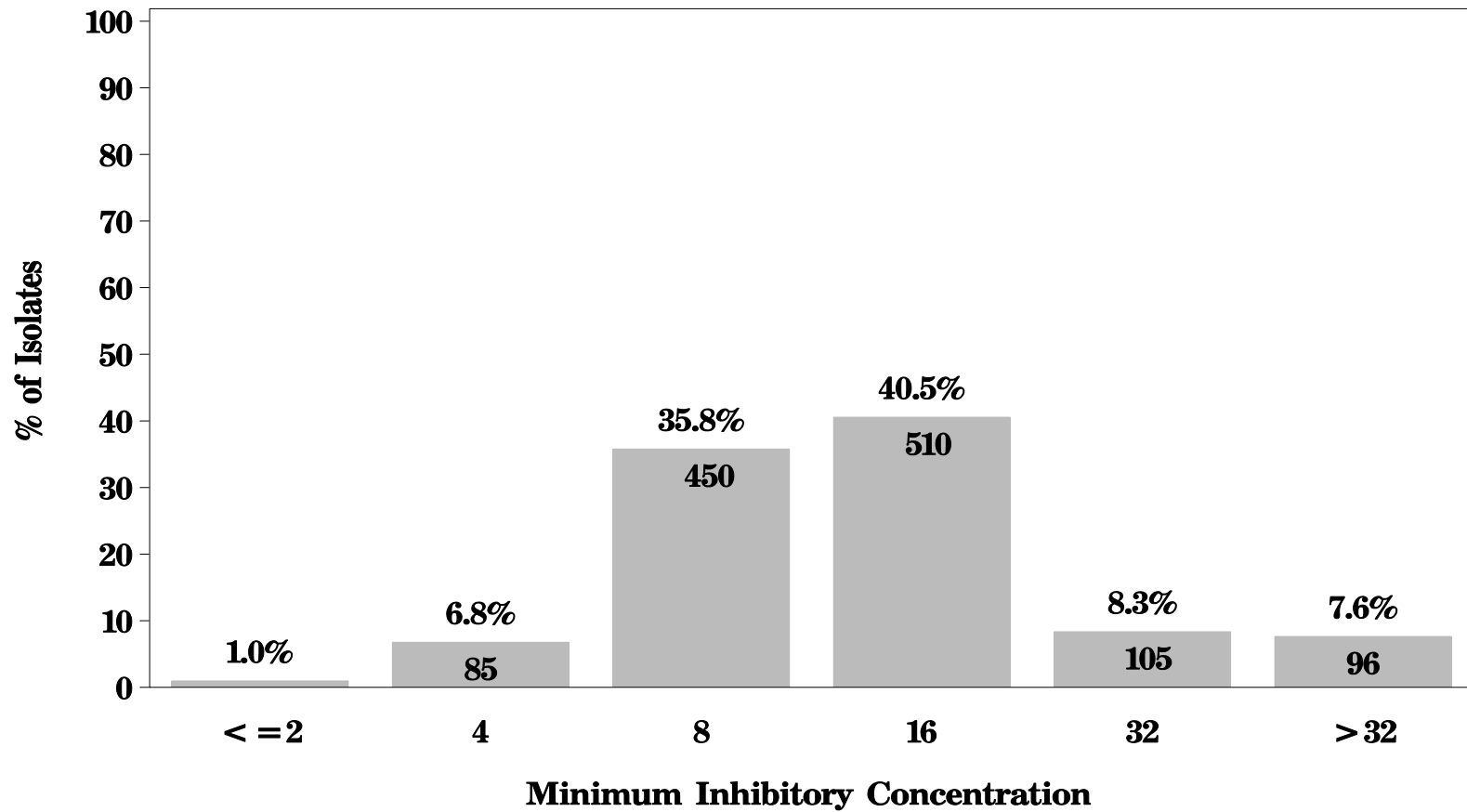
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 64 \mu\text{g/mL}$**



# NARMS

**Figure 17g: Minimum Inhibitory Concentration of Cephalothin for *Escherichia coli* (N=1258 Isolates)**

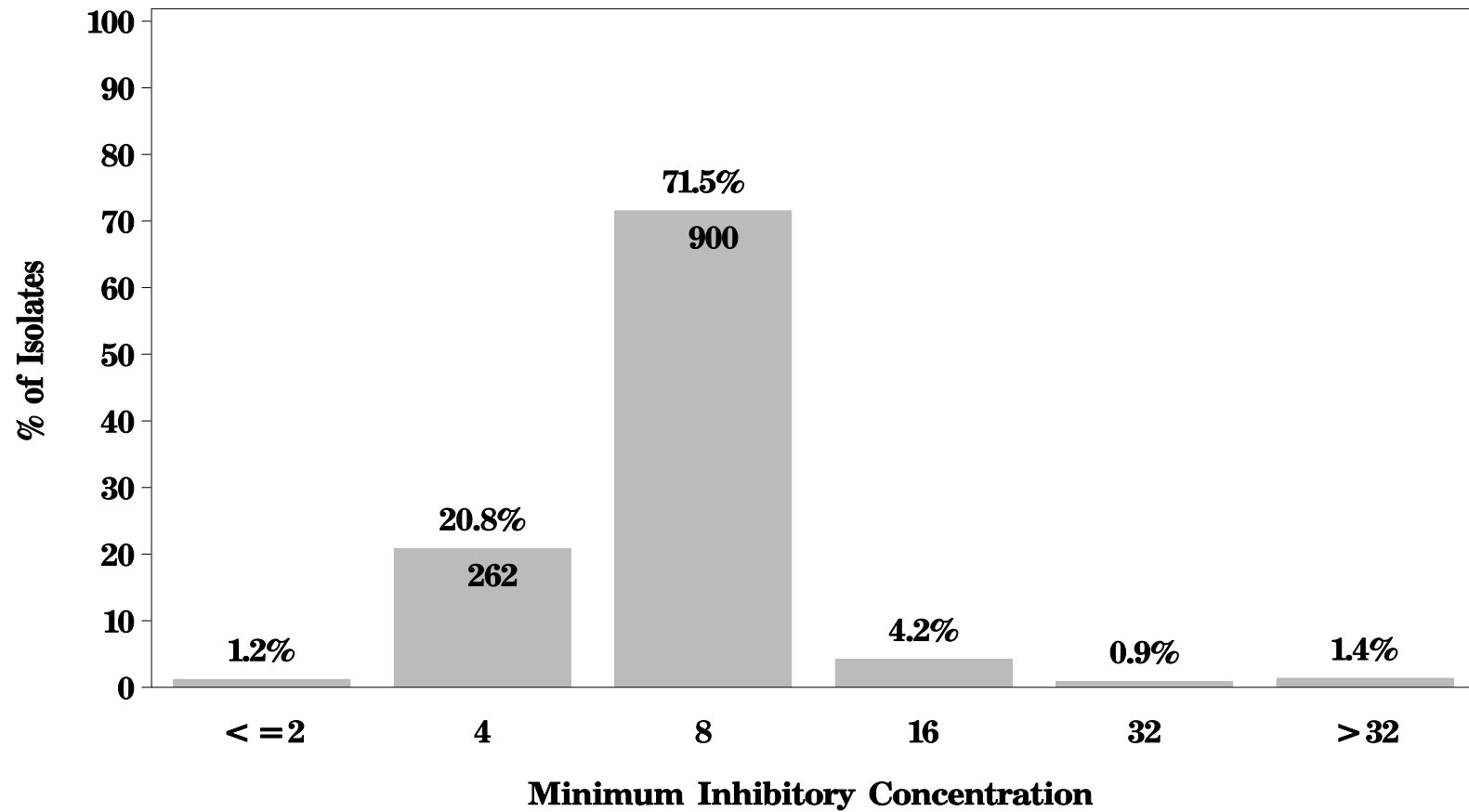
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 17h: Minimum Inhibitory Concentration of Chloramphenicol for *Escherichia coli* (N=1258 Isolates)**

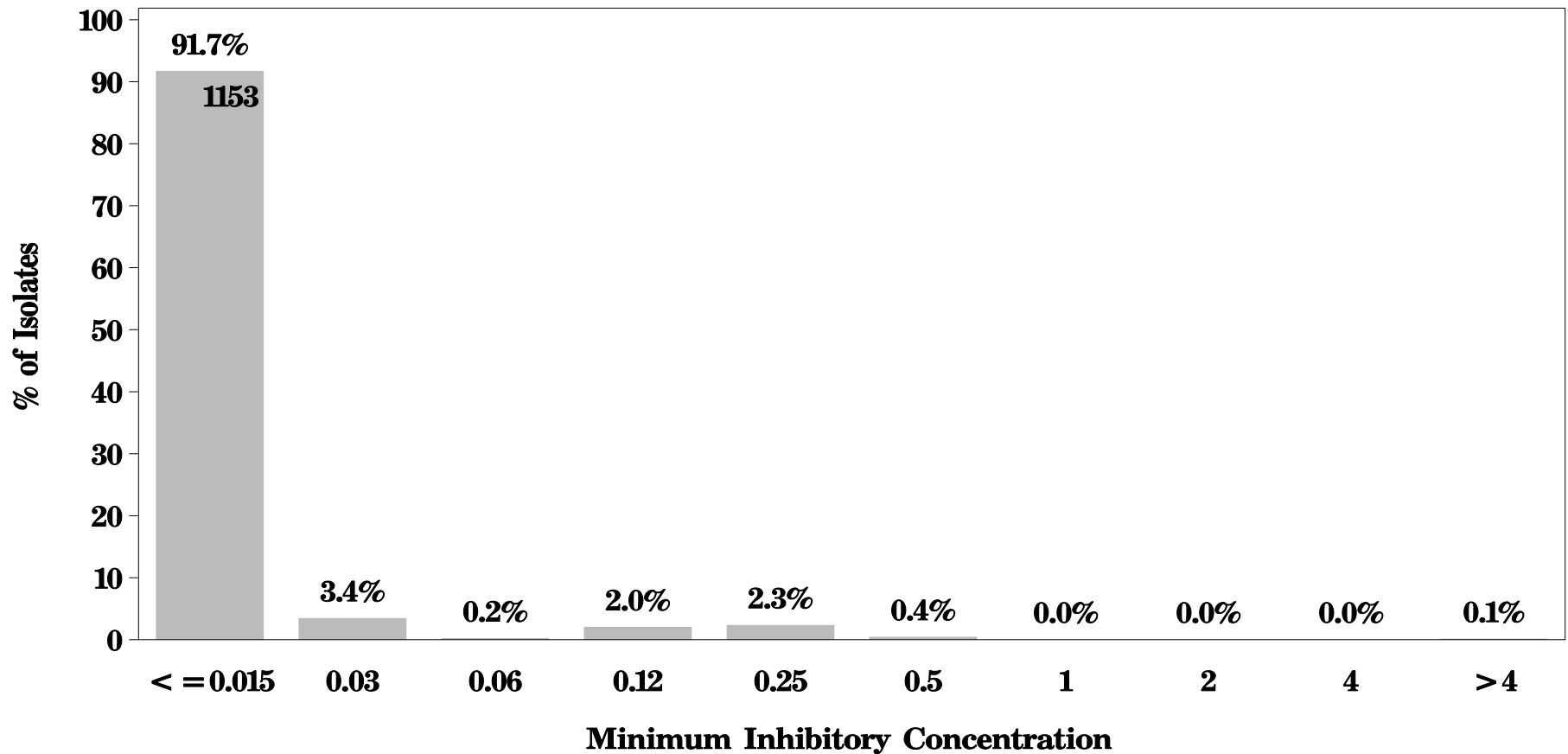
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 17i: Minimum Inhibitory Concentration of Ciprofloxacin for *Escherichia coli* (N=1258 Isolates)**

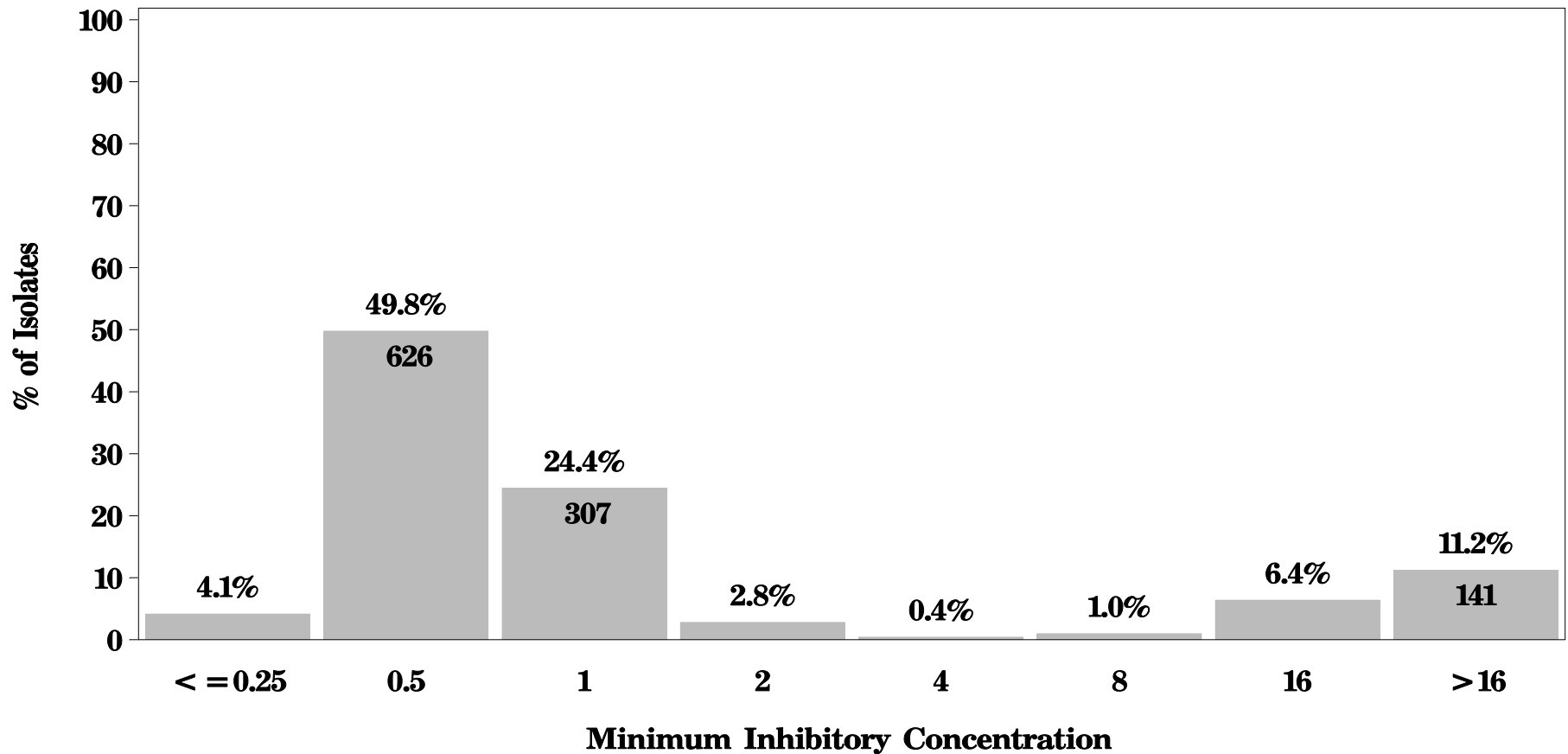
**Breakpoints: Susceptible  $\leq 1 \mu\text{g/mL}$  Resistant  $\geq 4 \mu\text{g/mL}$**



# NARMS

**Figure 17j: Minimum Inhibitory Concentration of Gentamicin for *Escherichia coli* (N=1258 Isolates)**

**Breakpoints: Susceptible  $\leq 4 \mu\text{g/mL}$  Resistant  $\geq 16 \mu\text{g/mL}$**

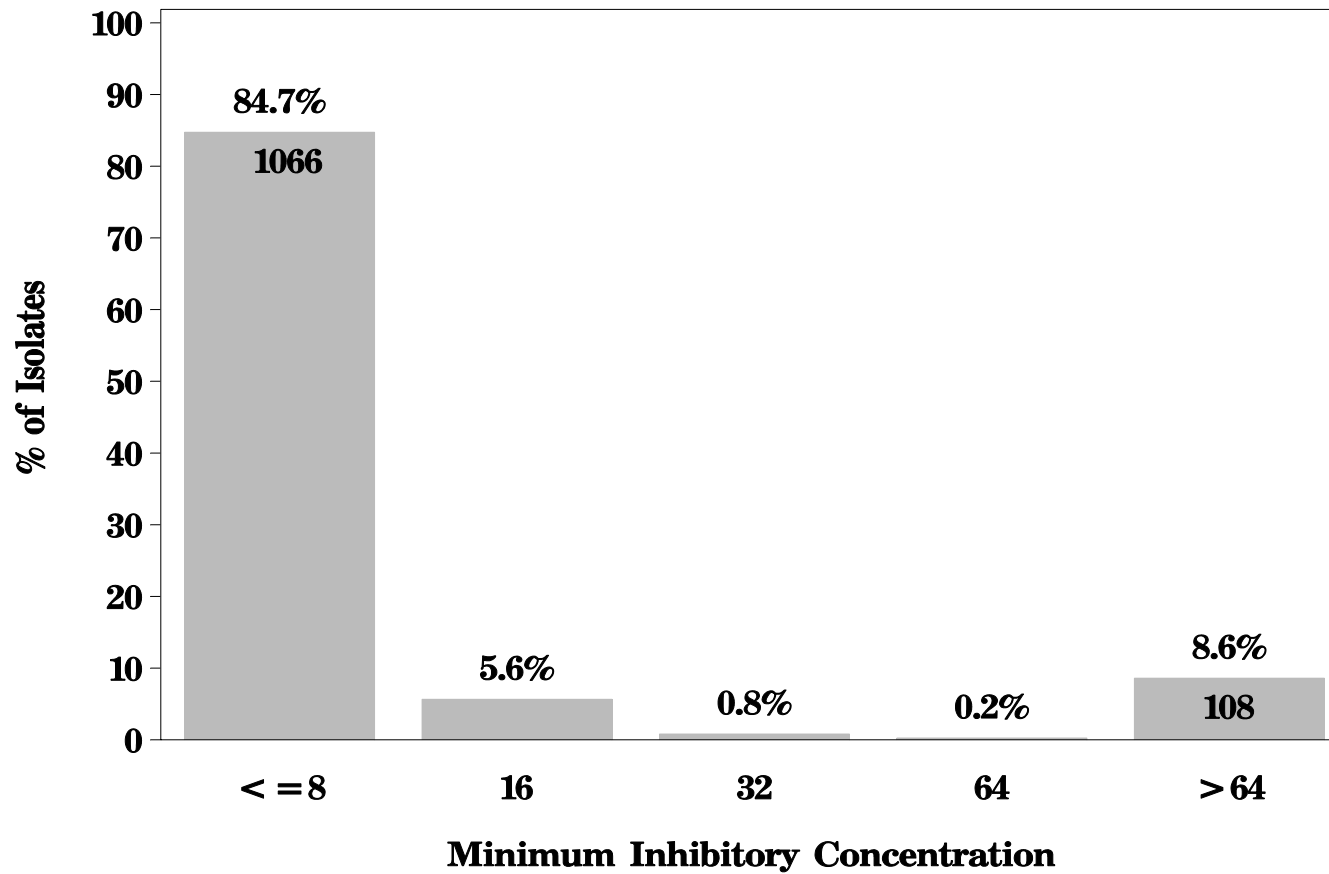




# NARMS

**Figure 17k: Minimum Inhibitory Concentration of Kanamycin for *Escherichia coli* (N=1258 Isolates)**

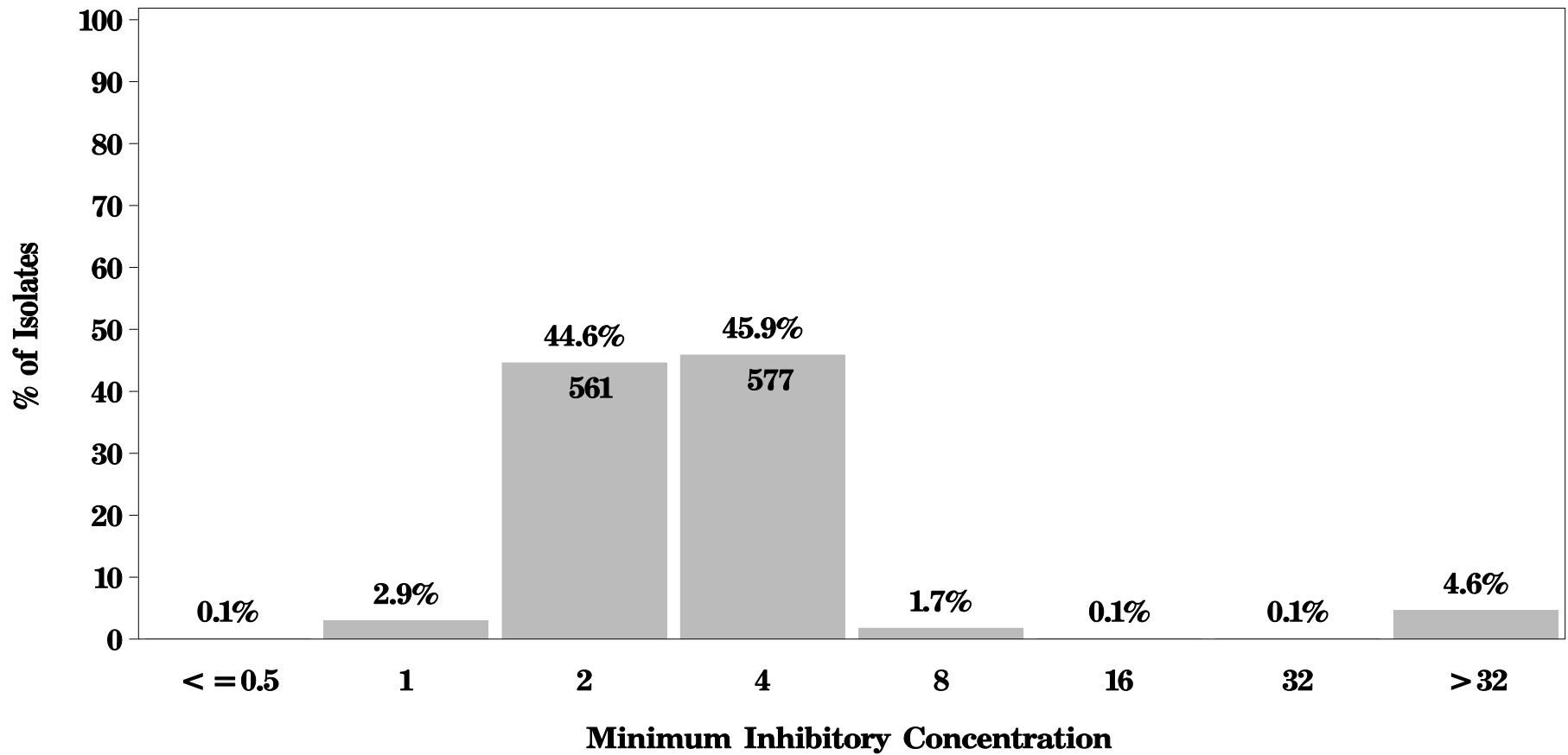
**Breakpoints: Susceptible  $\leq 16 \mu\text{g/mL}$  Resistant  $\geq 64 \mu\text{g/mL}$**



# NARMS

**Figure 17l: Minimum Inhibitory Concentration of Nalidixic acid  
for *Escherichia coli* (N=1258 Isolates)**

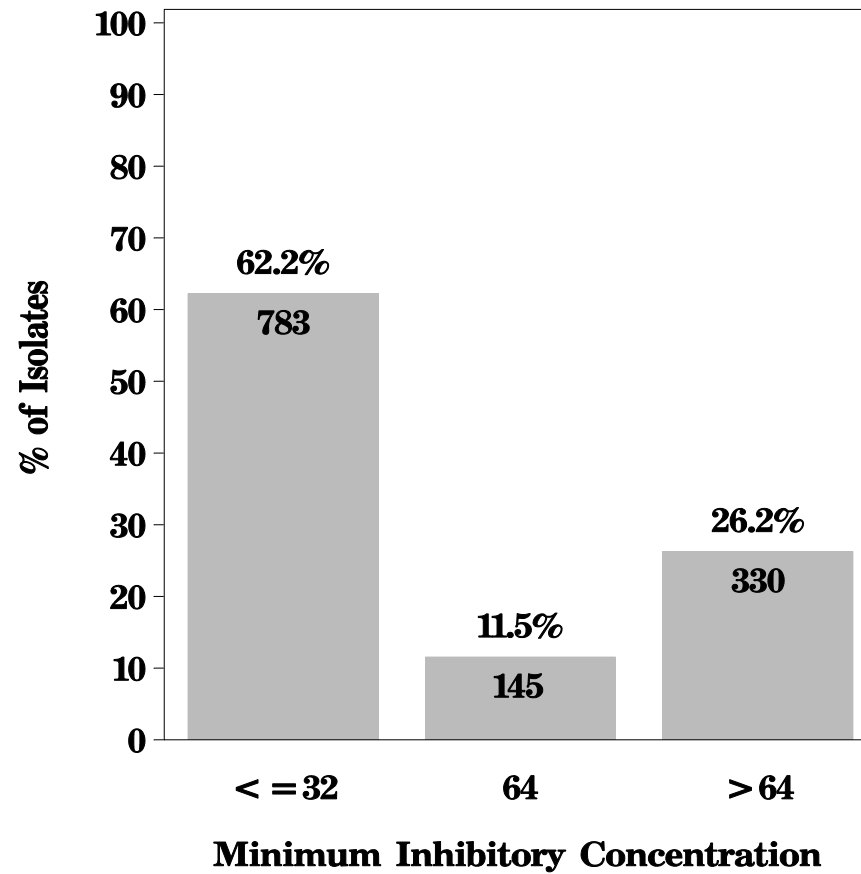
**Breakpoints: Susceptible  $\leq 16 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 17m: Minimum Inhibitory Concentration of Streptomycin for *Escherichia coli* (N=1258 Isolates)**

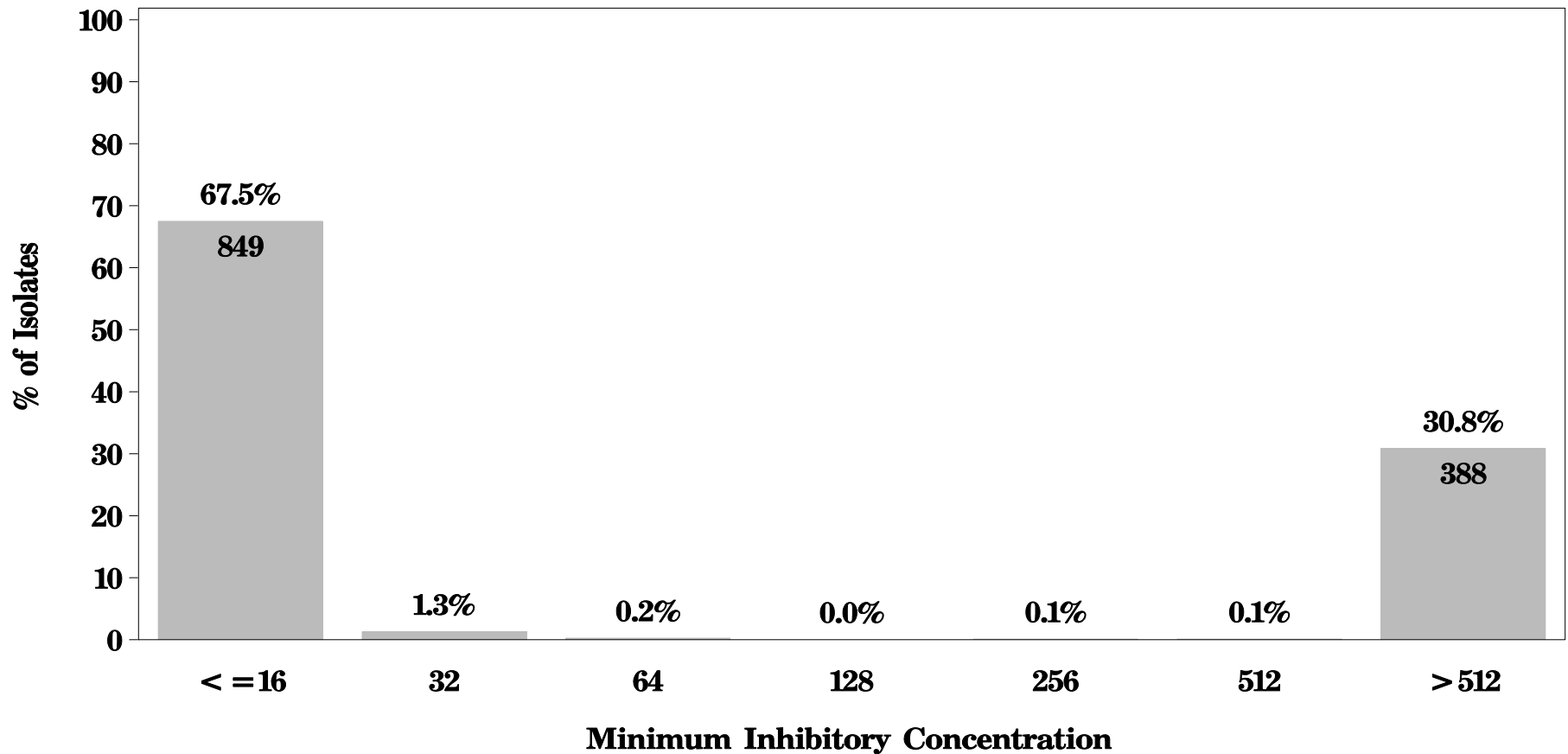
**Breakpoints: Susceptible  $\leq 32$   $\mu\text{g/mL}$  Resistant  $> 64$   $\mu\text{g/mL}$**



# NARMS

**Figure 17n: Minimum Inhibitory Concentration of Sulfamethoxazole for *Escherichia coli* (N=1258 Isolates)**

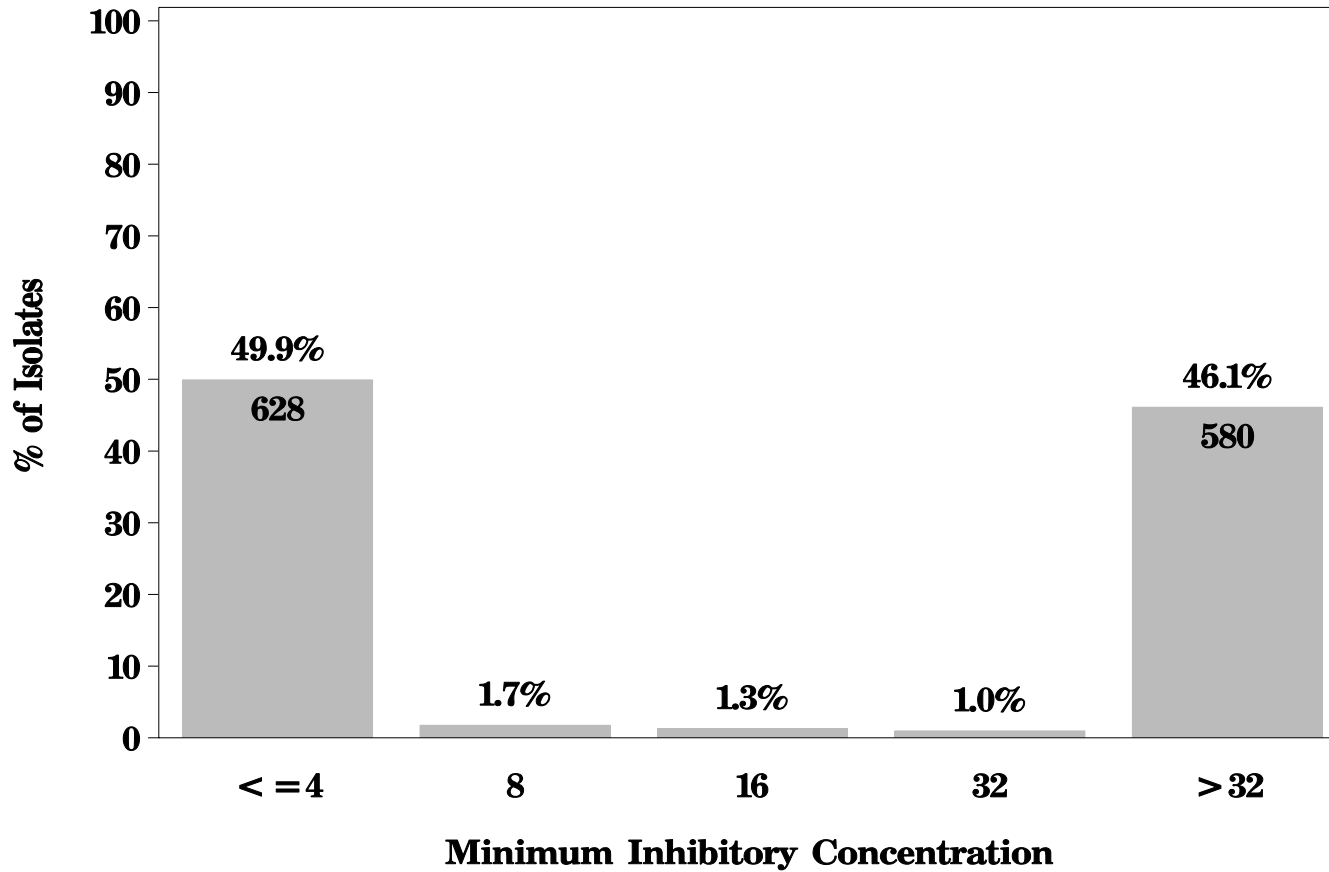
**Breakpoints: Susceptible  $\leq 256 \mu\text{g/mL}$  Resistant  $> 512 \mu\text{g/mL}$**



# NARMS

**Figure 17o: Minimum Inhibitory Concentration of Tetracycline for *Escherichia coli* (N=1258 Isolates)**

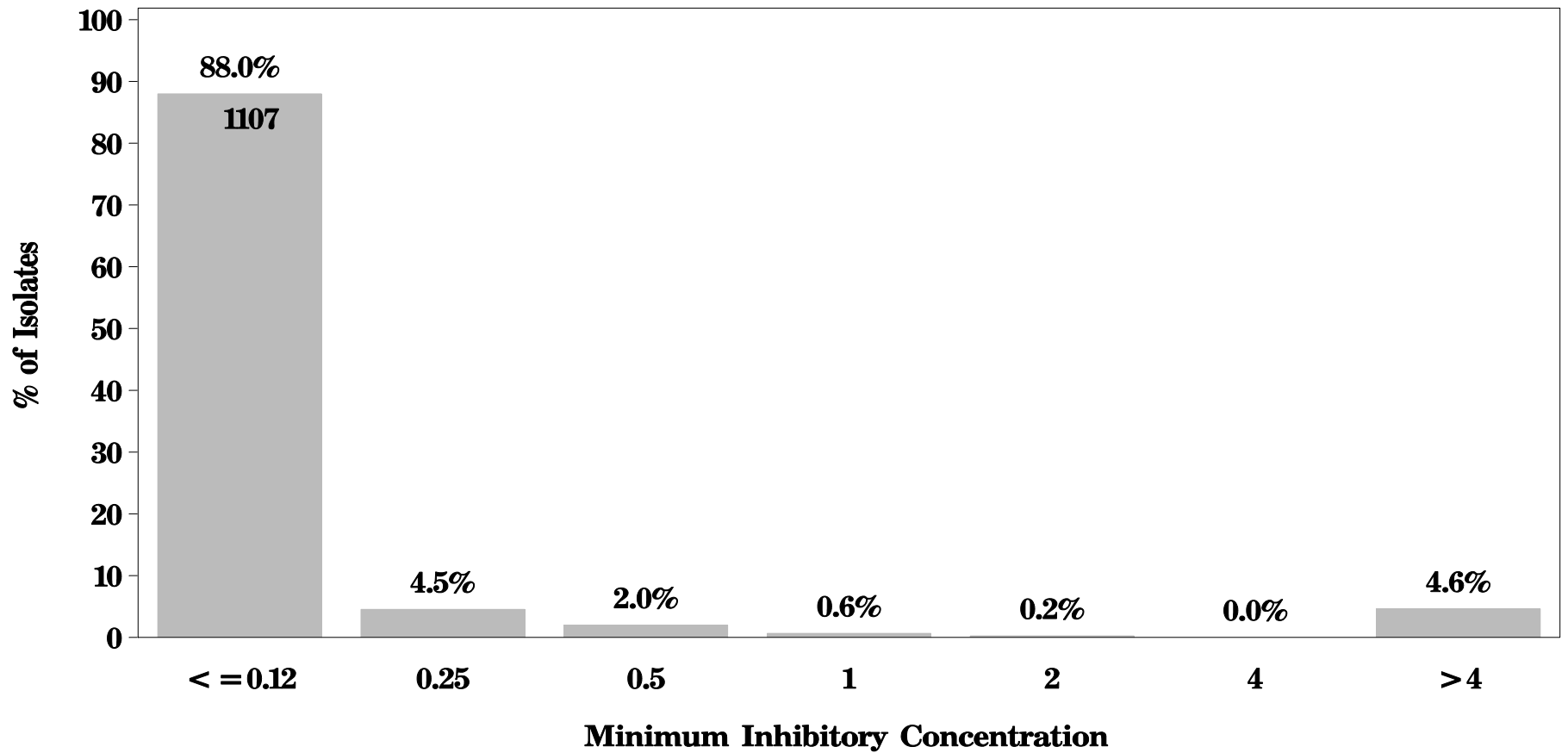
**Breakpoints: Susceptible  $\leq 4 \mu\text{g/mL}$  Resistant  $\geq 16 \mu\text{g/mL}$**



# NARMS

**Figure 17p: Minimum Inhibitory Concentration of Trimethoprim/sulfamethoxazole for *Escherichia coli* (N=1258 Isolates)**

**Breakpoints: Susceptible  $\leq 2 \mu\text{g/mL}$  Resistant  $\geq 4 \mu\text{g/mL}$**



**Table 40. Antimicrobial Resistance (%R) among *E. coli* Isolates (N=1258), 2003**

<i>Antimicrobial Agent</i>	<i>n</i>	<i>%R*</i>
<b>Tetracycline</b>	608	48.3%
<b>Streptomycin</b>	475	37.8%
<b>Sulfamethoxazole</b>	389	30.9%
<b>Ampicillin</b>	264	21.0%
<b>Gentamicin</b>	221	17.6%
<b>Cephalothin</b>	201	16.0%
<b>Kanamycin</b>	111	8.8%
<b>Amoxicillin/Clavulanic Acid</b>	82	6.5%
<b>Nalidixic Acid</b>	59	4.7%
<b>Trimethoprim/Sulfamethoxazole</b>	58	4.6%
<b>Cefoxitin</b>	47	3.7%
<b>Ceftiofur</b>	34	2.7%
<b>Chloramphenicol</b>	28	2.2%
<b>Ciprofloxacin</b>	1	0.1%
<b>Ceftriaxone</b>	0	0.0%
<b>Amikacin</b>	0	0.0%

\*Where % R = (n / N).

**Figure 18a. MIC Distribution among *E. coli* from Chicken Breast**

<i>E. coli</i> from Chicken Breast (N=396)		Distribution (%) of MICs (in µg/ml)																
Antimicrobial Agent	%R	0.015	0.03	0.06	0.125	0.25	0.5	1	2	4	8	16	32	64	128	256	512	>512
Ampicillin	25.3%							1.5	24.5	43.9	4.5	0.3	0.5	24.7				
Amoxicillin/Clavulanic Acid	13.6%							2.3	21.2	45.7	15.7	1.5	4.3	9.3				
Cefoxitin	9.3%								10.6	50.5	25.8	3.8	9.3					
Ceftiofur	7.6%				4.0	43.2	39.4	3.3	1.0	1.5	4.8	2.8						
Ceftriaxone	0.0%					87.1	1.0	2.5	0.3	1.5	3.5	3.5	0.5					
Cephalothin	22.0%								0.5	6.1	31.8	39.6	6.8	15.2				
Nalidixic Acid	4.0%							4.0	47.5	43.2	1.3		0.3	3.8				
Ciprofloxacin	0.0%	92.9	3.0		2.3	1.5	0.3											
Sulfamethoxazole	38.4%											59.8	1.3	0.5				38.4
Trimethoprim/Sulfamethoxazole	7.1%				83.6	5.3	2.3	1.3	0.5		7.1							
Amikacin	0.0%						0.8	20.2	63.4	12.4	3.3							
Gentamicin	29.3%					3.5	43.9	20.2	1.5	0.3	1.3	10.6	18.7					
Kanamycin	6.8%										84.1	7.8	1.3	0.5	6.3			
Streptomycin*	56.1%												44.0	15.2	40.9			
Chloramphenicol	0.0%								1.5	25.5	69.4	3.5						
Tetracycline	42.9%									55.6	1.5	0.8	1.0	41.2				

Vertical bars show the CLSI/NCCLS Susceptible/Resistant breakpoints for each drug where appropriate.

\*Currently no CLSI/NCCLS breakpoints have been established for this organism/antimicrobial combination.

†Discrepancies between %R and sums of distribution %s are due to rounding.

Unshaded areas indicate the dilution ranges of the Sensititre plate used to test the 2003 isolates.



**Figure 18b. MIC Distribution among *E. coli* from Ground Turkey**

<i>E. coli</i> from Ground Turkey (N=333)		Distribution (%) of MICs (in µg/ml)																
Antimicrobial Agent	%R	0.015	0.03	0.06	0.125	0.25	0.5	1	2	4	8	16	32	64	128	256	512	>512
Ampicillin	35.7%							3.0	19.2	40.5	1.5		0.3	35.4				
Amoxicillin/Clavulanic Acid	3.0%							3.0	15.3	45.6	27.0	6.0	1.5	1.5				
Cefoxitin	1.2%							0.3	12.6	60.4	22.2	3.3	1.2					
Ceftiofur	0.3%				4.2	55.3	38.7	1.2	0.3		0.3							
Ceftriaxone	0.0%					97.9	0.3	1.2	0.3			0.3						
Cephalothin	18.9%								0.3	6.0	28.2	46.5	14.7	4.2				
Nalidixic Acid	11.7%						0.3	3.0	41.7	41.4	1.5	0.3		11.7				
Ciprofloxacin	0.3%	83.5	3.9	0.6	4.2	6.3	1.2				0.3							
Sulfamethoxazole	51.7%											45.9	2.1			0.3		51.7
Trimethoprim/Sulfamethoxazole	6.9%				81.7	7.5	3.0	0.6	0.3		6.9							
Amikacin	0.0%						0.6	24.9	58.6	14.1	1.8							
Gentamicin	29.7%					5.1	42.3	18.3	2.1	0.9	1.5	10.5	19.2					
Kanamycin	16.8%											74.2	7.5	1.5	0.3	16.5		
Streptomycin*	54.7%												45.3	17.7	36.9			
Chloramphenicol	3.6%								1.2	24.0	68.8	2.4	0.6	3.0				
Tetracycline	77.8%										21.3	0.9	0.3	0.9	76.6			

Vertical bars show the CLSI/NCCLS Susceptible/Resistant breakpoints for each drug where appropriate.

\*Currently no CLSI/NCCLS breakpoints have been established for this organism/antimicrobial combination.

†Discrepancies between %R and sums of distribution %s are due to rounding.

Unshaded areas indicate the dilution ranges of the Sensititre plate used to test the 2003 isolates.

**Figure 18c. MIC Distribution among *E. coli* from Ground Beef**

<i>E. coli</i> from Ground Beef (N=311)		Distribution (%) of MICs (in µg/ml)																
Antimicrobial Agent	%R	0.015	0.03	0.06	0.125	0.25	0.5	1	2	4	8	16	32	64	128	256	512	>512
Ampicillin	5.1%							8.4	28.3	52.4	5.5	0.3						5.1
Amoxicillin/Clavulanic Acid	2.3%							7.4	19.6	62.4	7.7	0.6	1.6	0.6				
Cefoxitin	0.3%							1.6	21.2	56.3	18.0	2.6	0.3					
Ceftiofur	0.3%				11.3	55.3	31.5	1.6				0.3						
Ceftriaxone	0.0%					98.4	0.6	0.3	0.3		0.3							
Cephalothin	8.0%								2.6	9.0	44.1	36.3	4.5	3.5				
Nalidixic Acid	1.0%							1.6	44.1	51.1	2.3							1.0
Ciprofloxacin	0.0%	95.5	3.5		0.6	0.3												
Sulfamethoxazole	10.3%											89.1	0.6				0.3	10.0
Trimethoprim/Sulfamethoxazole	0.3%				97.4	1.3	1.0				0.3							
Amikacin	0.0%							18.6	68.8	11.6	1.0							
Gentamicin	1.0%					4.2	62.7	28.0	3.5			0.6	0.6	0.3				
Kanamycin	2.9%											93.2	3.9					2.9
Streptomycin*	9.0%													91.0	3.5	5.5		
Chloramphenicol	2.3%								1.0	15.4	76.2	5.1	1.3	1.0				
Tetracycline	25.1%									71.4	3.5	2.6	1.0	21.5				

Vertical bars show the CLSI/NCCLS Susceptible/Resistant breakpoints for each drug where appropriate.

\*Currently no CLSI/NCCLS breakpoints have been established for this organism/antimicrobial combination.

†Discrepancies between %R and sums of distribution %s are due to rounding.

Unshaded areas indicate the dilution ranges of the Sensititre plate used to test the 2003 isolates.

**Figure 18d. MIC Distribution among *E. coli* from Pork Chop**

<i>E. coli</i> from Pork Chop (N=218)		Distribution (%) of MICs (in µg/ml)																
Antimicrobial Agent	%R	0.015	0.03	0.06	0.125	0.25	0.5	1	2	4	8	16	32	64	128	256	512	>512
Ampicillin	13.3%							1.8	25.7	52.8	5.0	1.4						13.3
Amoxicillin/Clavulanic Acid	5.1%							3.2	17.9	54.1	19.3	0.5		2.8				2.3
Cefoxitin	2.35								12.4	54.1	28.0	3.2		2.3				
Ceftiofur	0.9%				5.5	53.7	38.1	1.8										0.9
Ceftriaxone	0.0%				97.7	0.9	0.5				0.5	0.5						
Cephalothin	11.9%							0.5	6.0	42.7	39.0		6.9					5.0
Nalidixic Acid	0.5%							2.8	44.5	50.0	2.3							0.5
Ciprofloxacin	0.0%	96.3	3.2			0.5												
Sulfamethoxazole	15.1%											83.5	0.9	0.5				15.1
Trimethoprim/Sulfamethoxazole	2.8%			92.2	3.2	1.4	0.5					2.8						
Amikacin	0.0%					0.5	16.5	61.5	15.6	6.0								
Gentamicin	1.4%				3.7	53.2	36.2	5.0	0.5			0.5	0.9					
Kanamycin	8.7%										89.9	1.4						8.7
Streptomycin*	19.7%												80.3		6.9			12.8
Chloramphenicol	4.1%							0.9	15.1	72.9	6.9		2.3					1.8
Tetracycline	46.3%								52.8		0.9		1.8	0.9				43.6

Vertical bars show the CLSI/NCCLS Susceptible/Resistant breakpoints for each drug where appropriate.

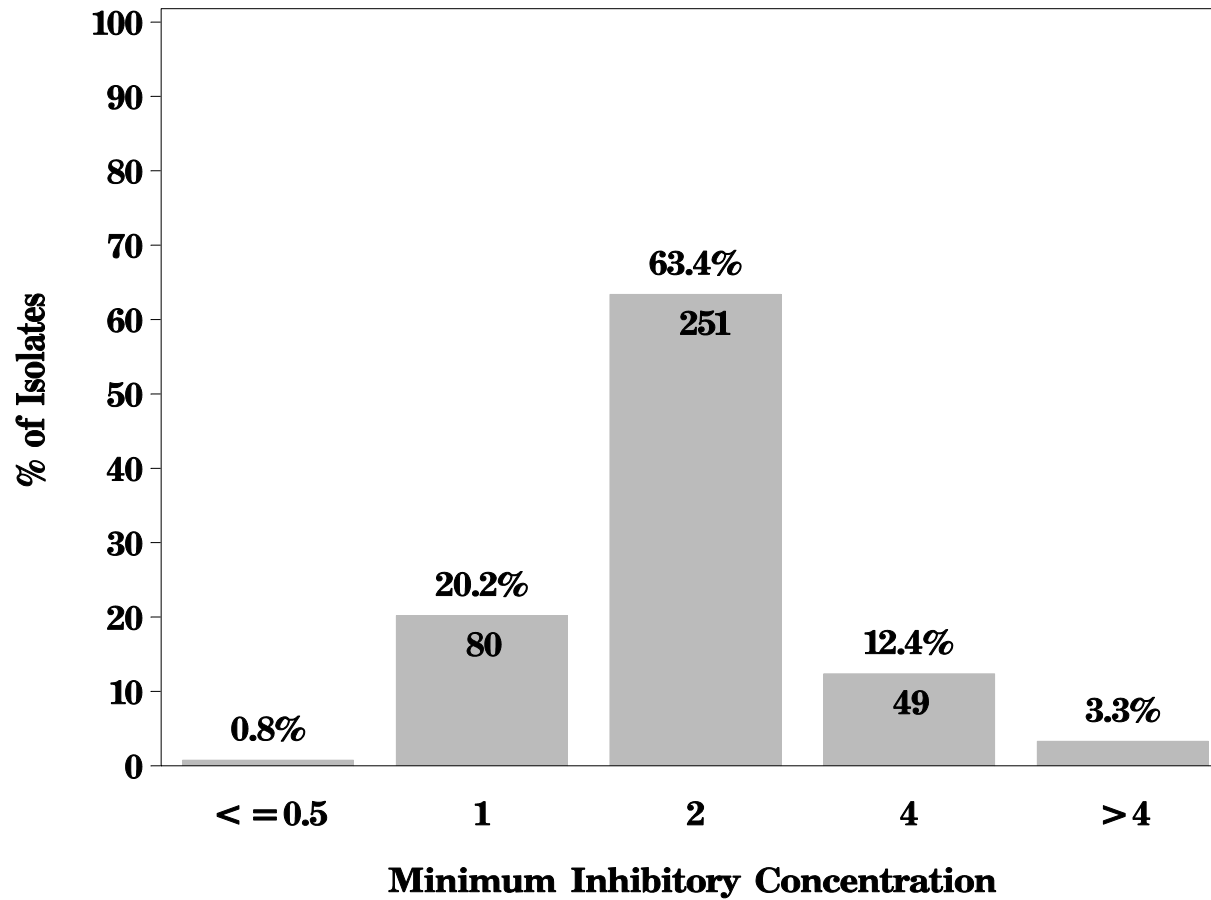
\*Currently no CLSI/NCCLS breakpoints have been established for this organism/antimicrobial combination.

†Discrepancies between %R and sums of distribution %s are due to rounding.

Unshaded areas indicate the dilution ranges of the Sensititre plate used to test the 2003 isolates.

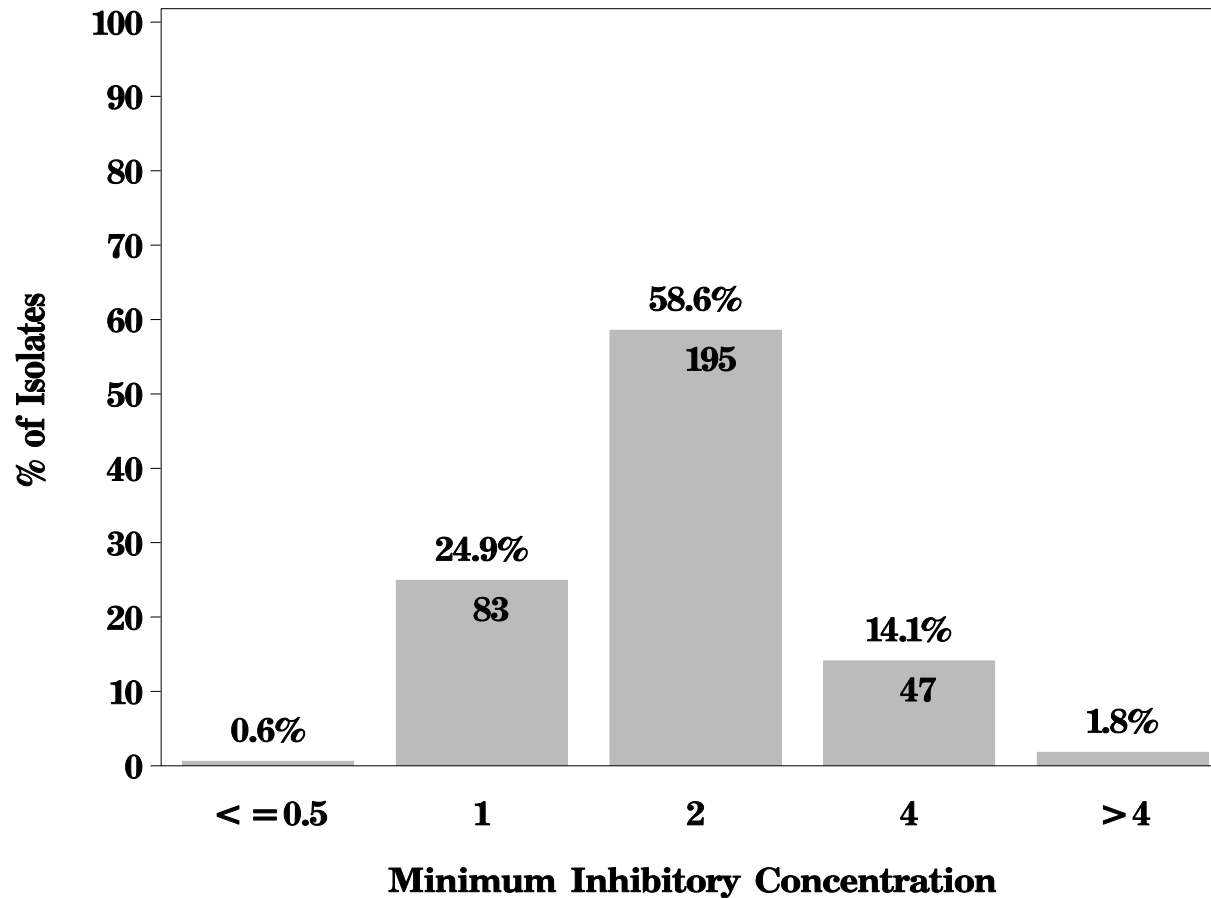
# NARMS

**Figure 19a: Minimum Inhibitory Concentration of Amikacin for *Escherichia coli* in Chicken Breast (N=396 Isolates)**  
**Breakpoints: Susceptible  $\leq 16 \mu\text{g/mL}$  Resistant  $\geq 64 \mu\text{g/mL}$**



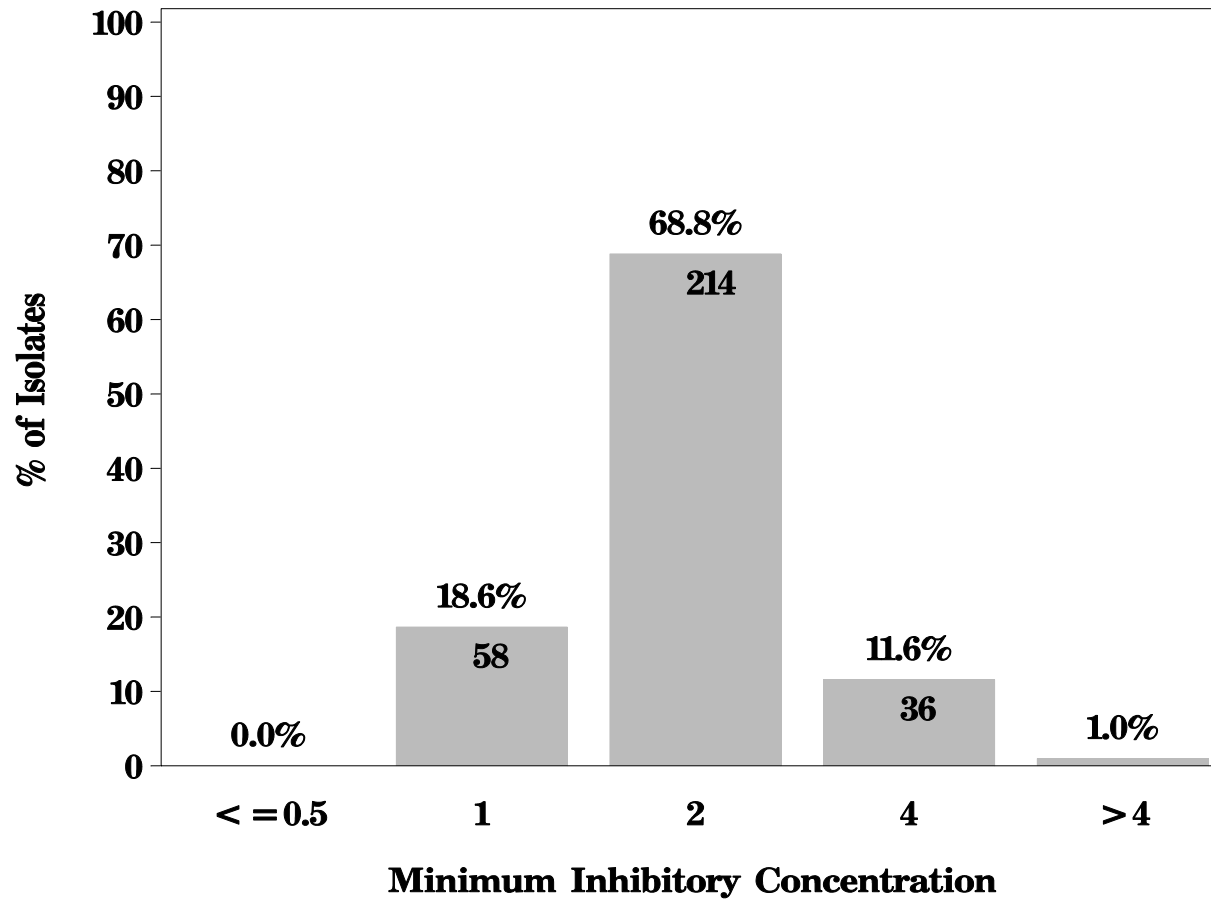
# NARMS

**Figure 19a: Minimum Inhibitory Concentration of Amikacin for *Escherichia coli* in Ground Turkey (N=333 Isolates)**  
**Breakpoints: Susceptible  $\leq 16 \mu\text{g/mL}$  Resistant  $\geq 64 \mu\text{g/mL}$**



# NARMS

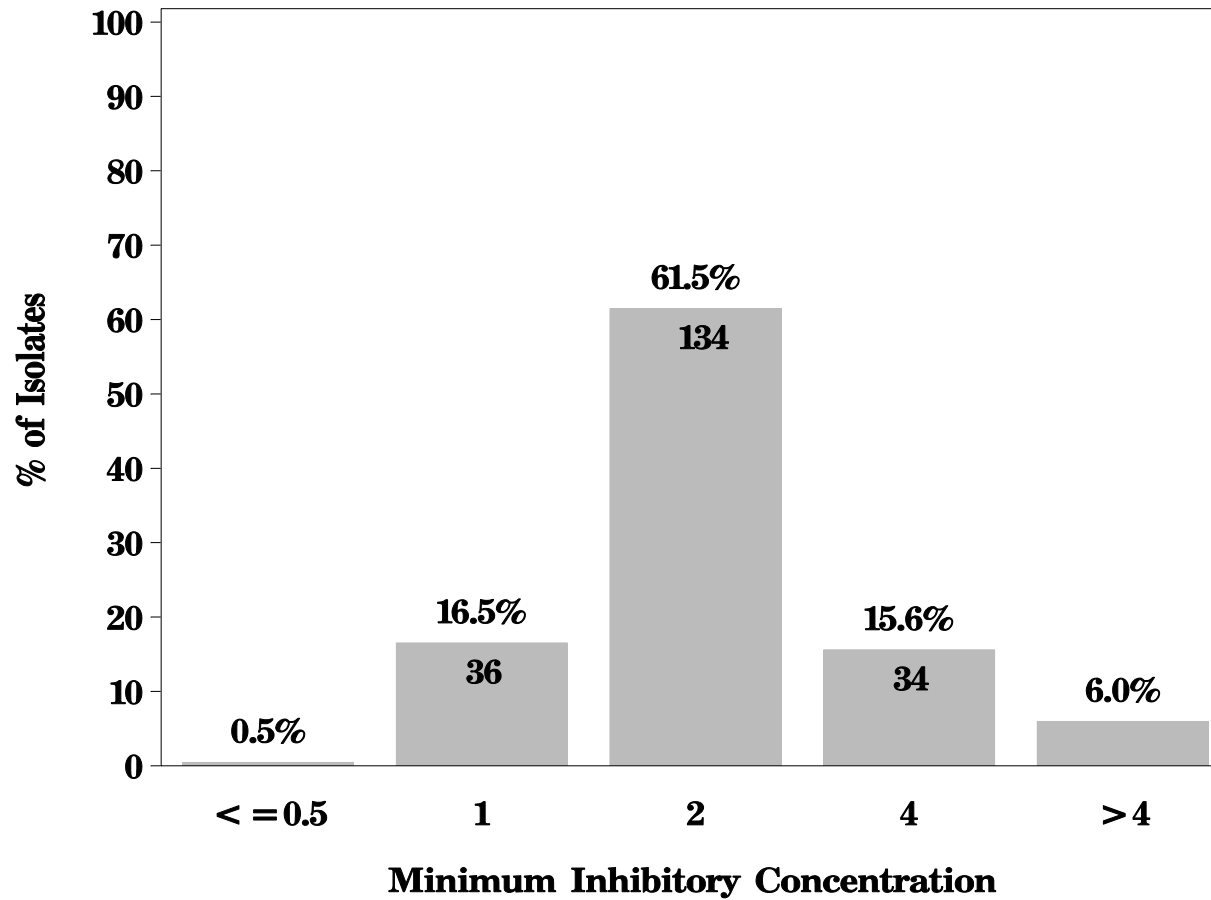
**Figure 19a: Minimum Inhibitory Concentration of Amikacin for *Escherichia coli* in Ground Beef (N=311 Isolates)**  
**Breakpoints: Susceptible  $\leq 16 \mu\text{g/mL}$  Resistant  $\geq 64 \mu\text{g/mL}$**



# NARMS

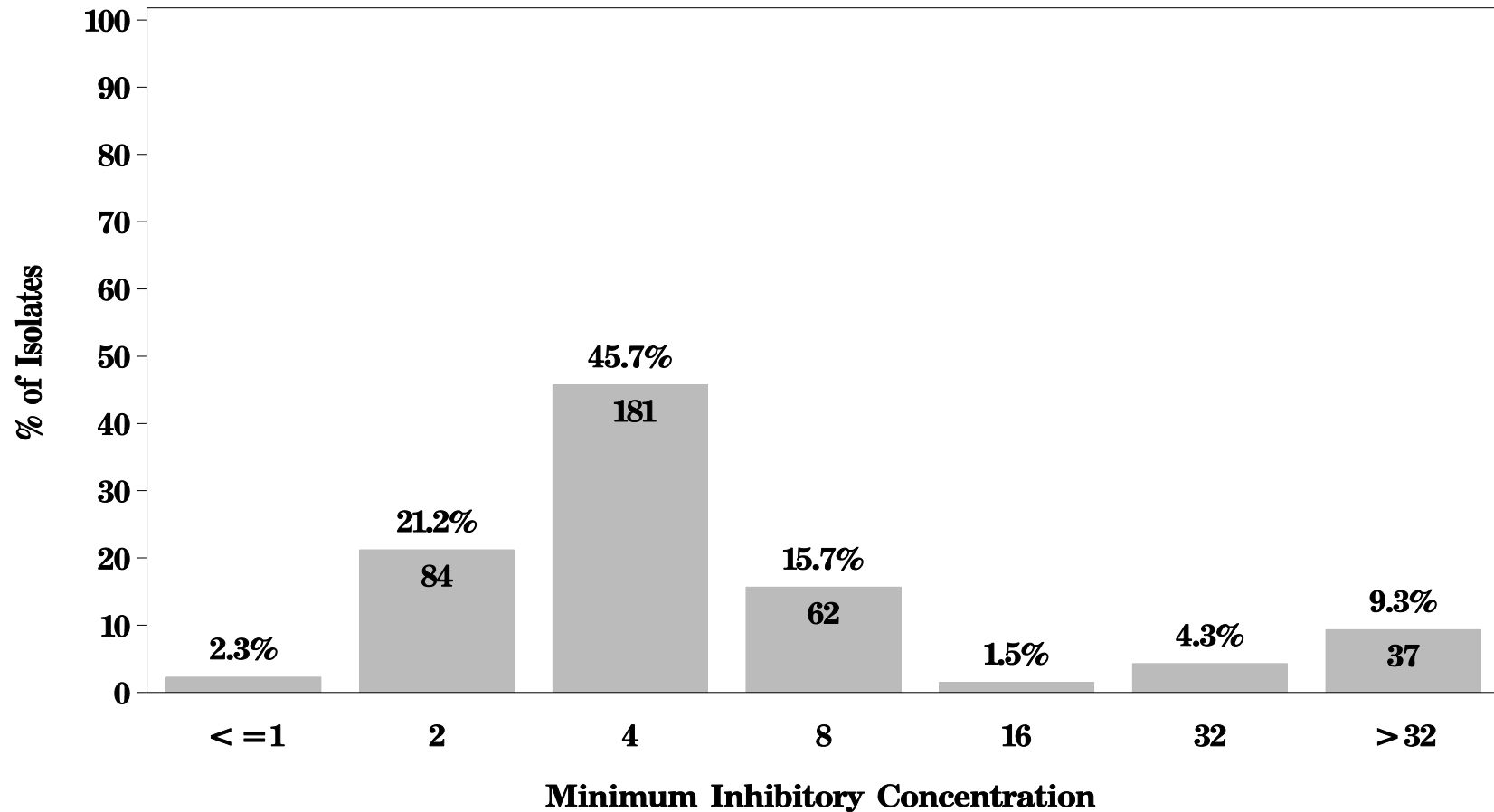
**Figure 19a: Minimum Inhibitory Concentration of Amikacin for *Escherichia coli* in Pork Chop (N=218 Isolates)**

**Breakpoints: Susceptible  $\leq 16 \mu\text{g/mL}$  Resistant  $> 64 \mu\text{g/mL}$**



# NARMS

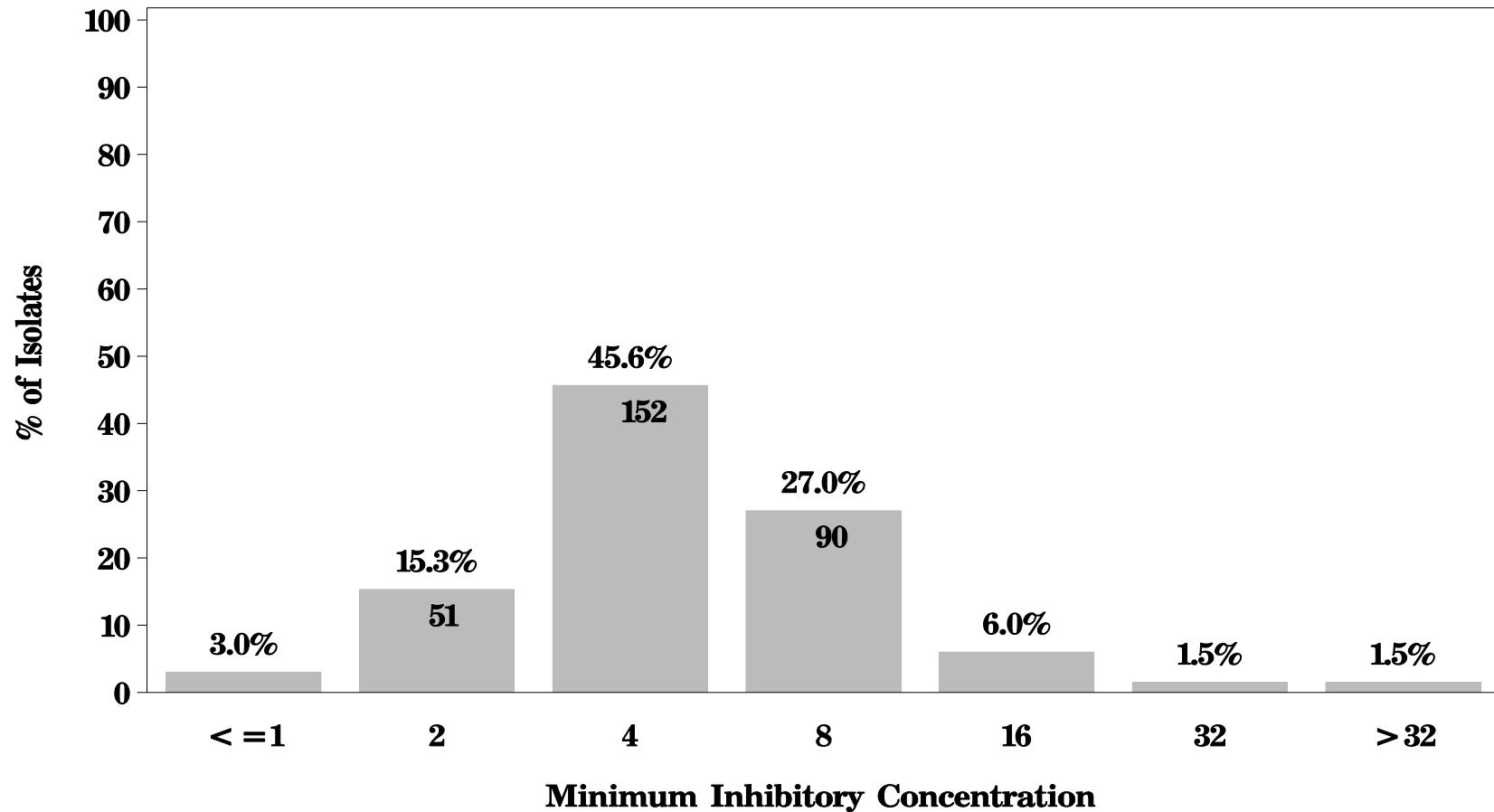
**Figure 19b: Minimum Inhibitory Concentration of Amoxicillin/Clavulanic acid for *Escherichia coli* in Chicken Breast (N=396 Isolates)**  
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**





# NARMS

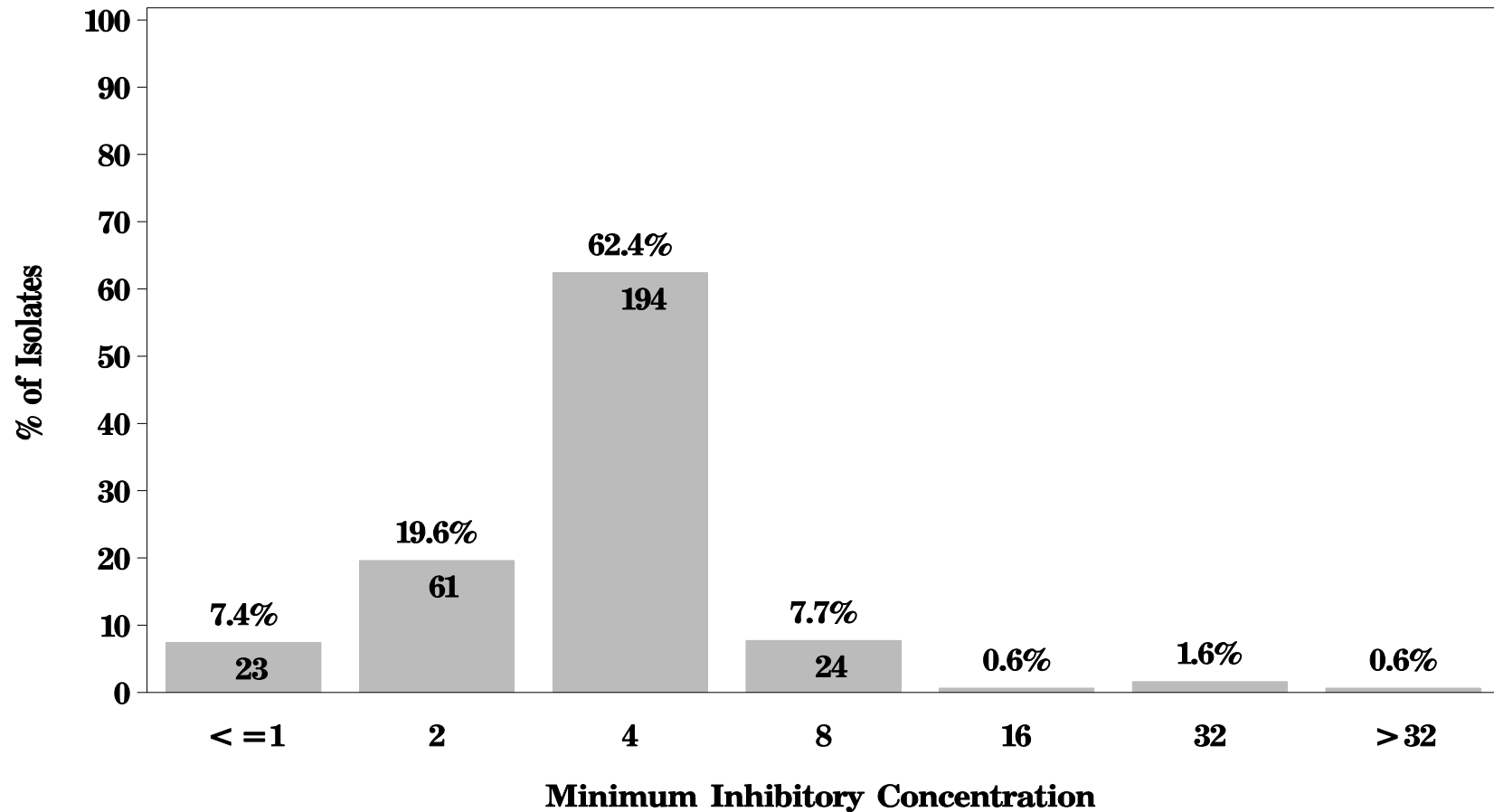
**Figure 19b: Minimum Inhibitory Concentration of Amoxicillin/Clavulanic acid for *Escherichia coli* in Ground Turkey (N=333 Isolates)**  
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 19b: Minimum Inhibitory Concentration of Amoxicillin/Clavulanic acid for *Escherichia coli* in Ground Beef (N=311 Isolates)**

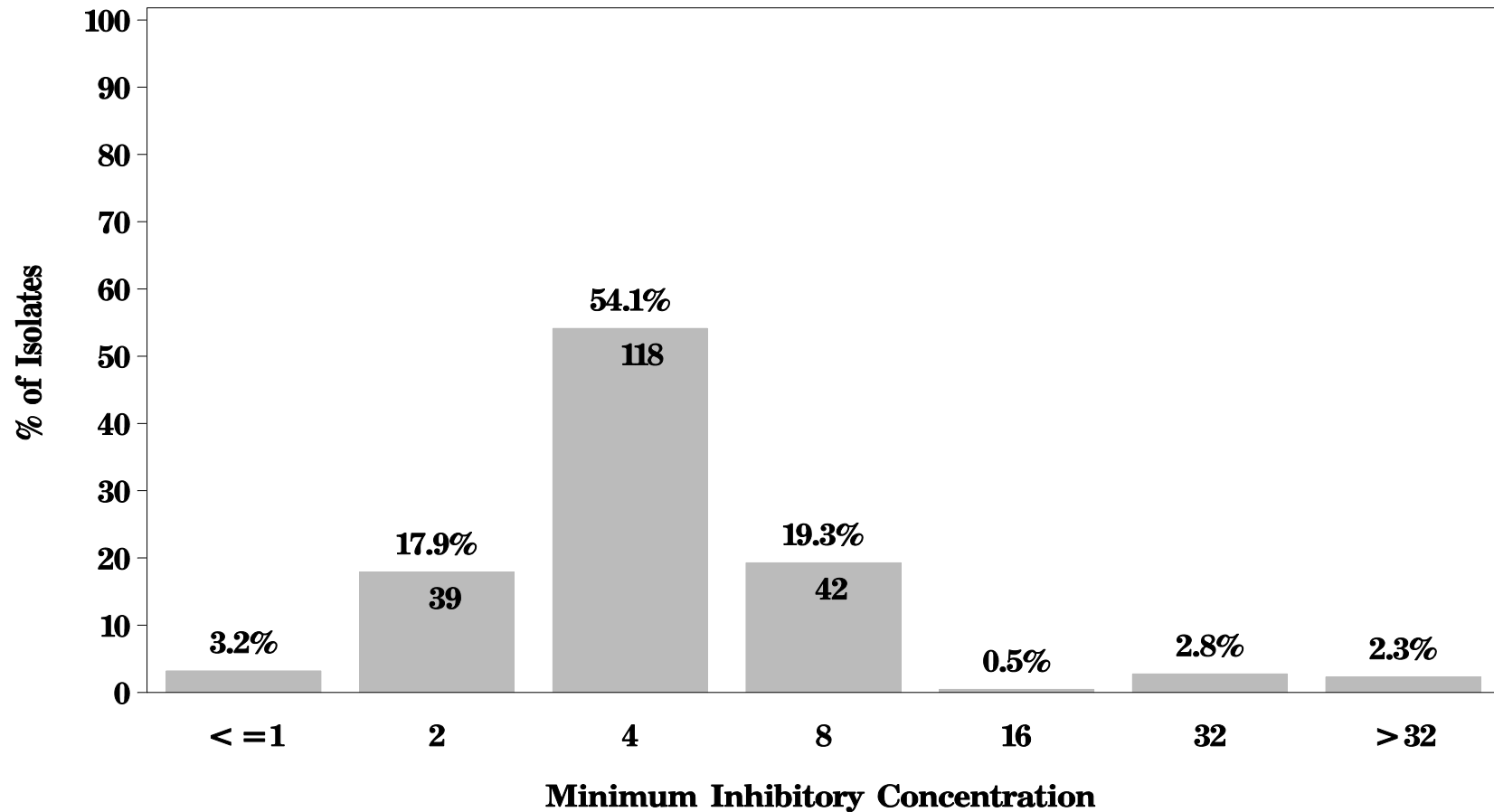
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

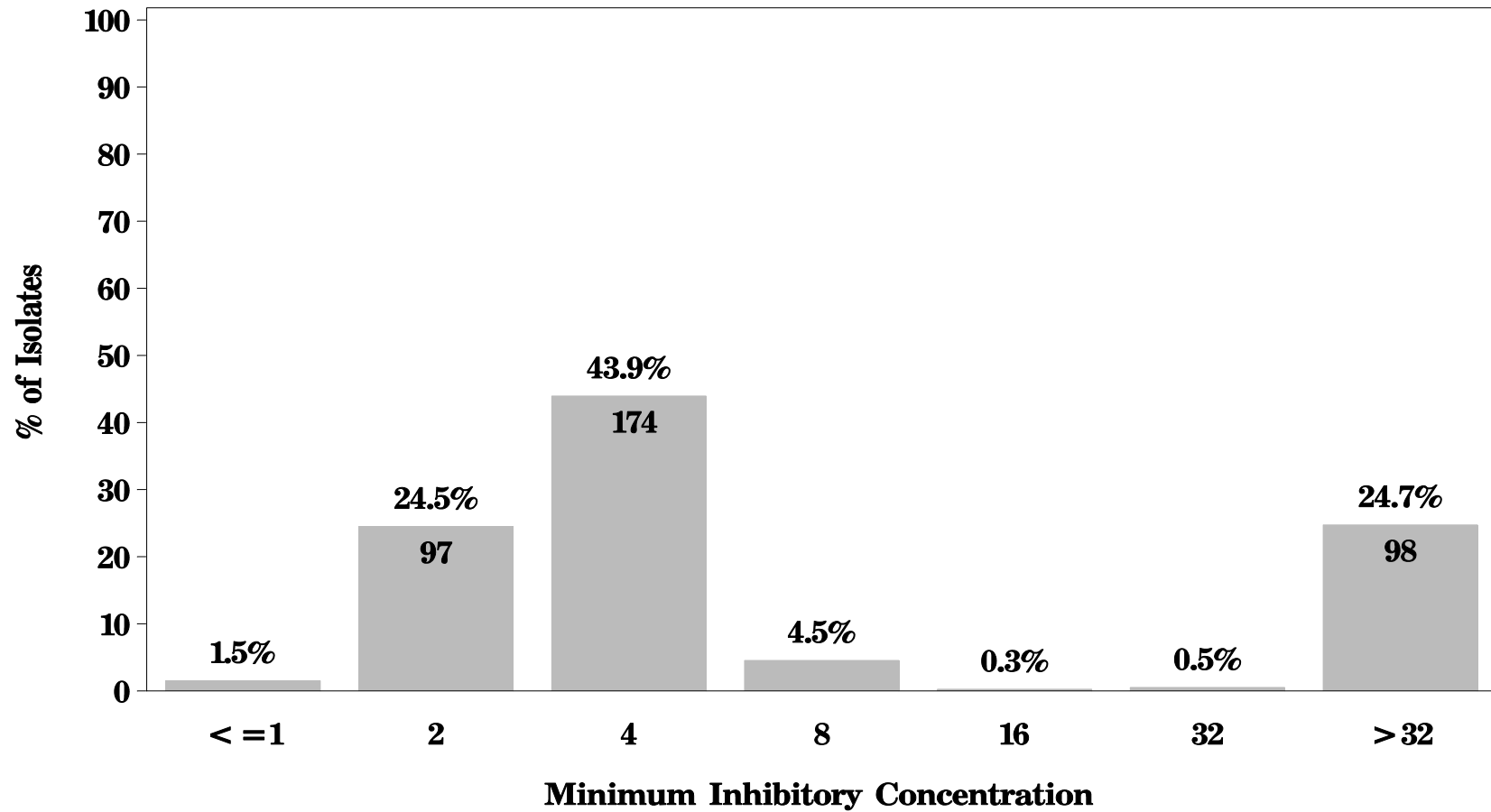
**Figure 19b: Minimum Inhibitory Concentration of Amoxicillin/Clavulanic acid for *Escherichia coli* in Pork Chop (N=218 Isolates)**

**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



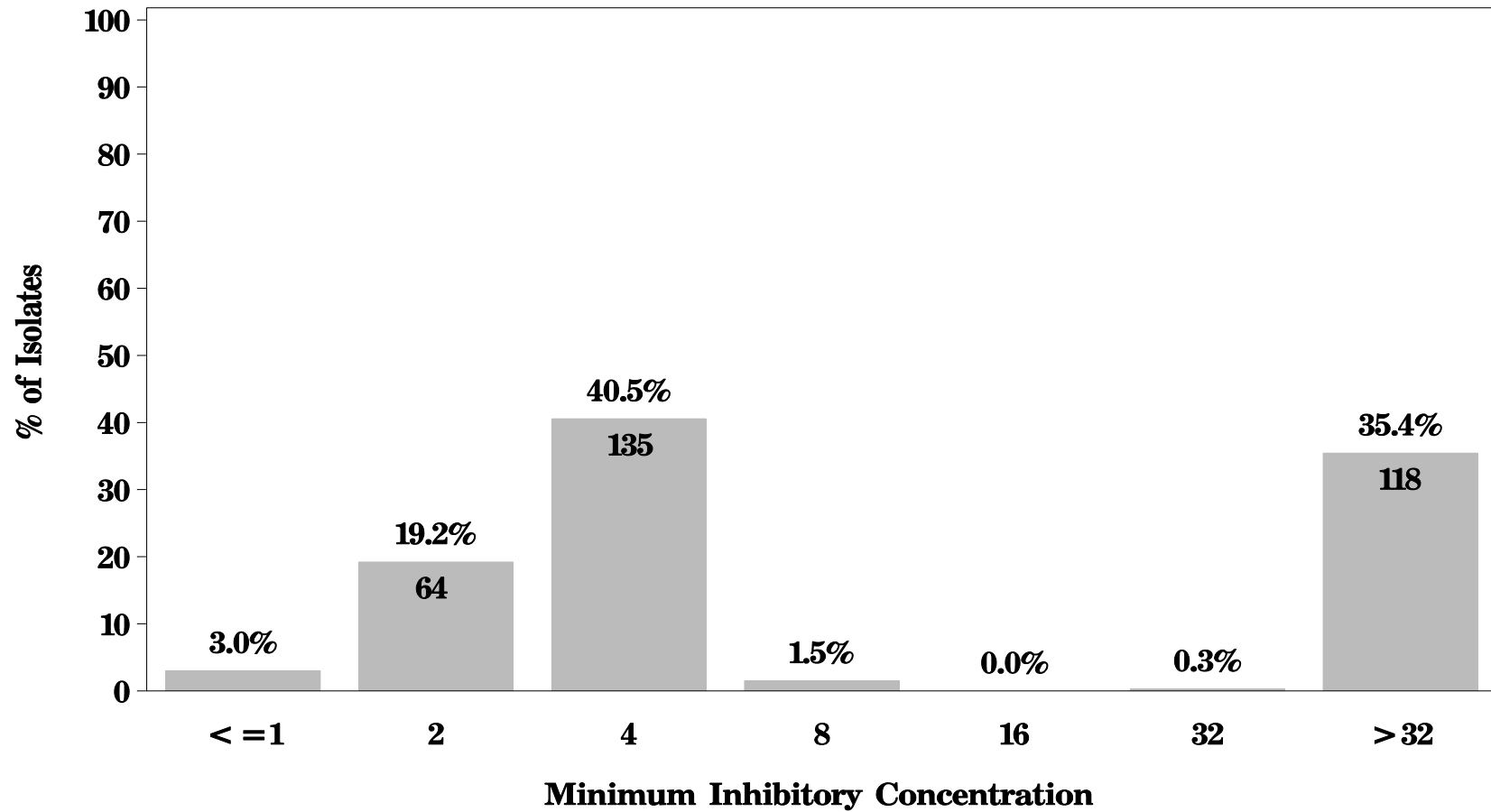
# NARMS

**Figure 19c: Minimum Inhibitory Concentration of Ampicillin for *Escherichia coli* in Chicken Breast (N=396 Isolates)**  
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

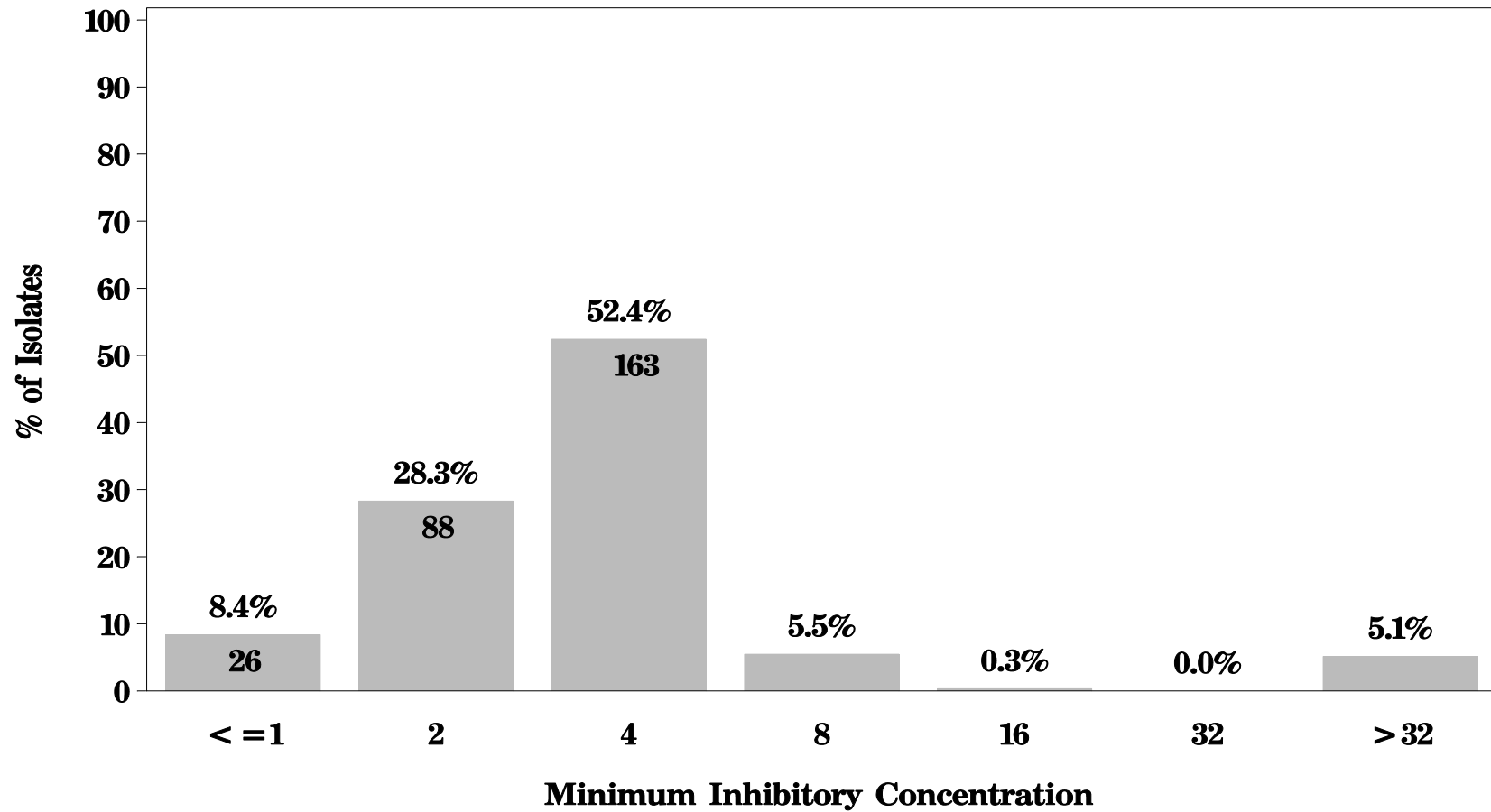
**Figure 19c: Minimum Inhibitory Concentration of Ampicillin for *Escherichia coli* in Ground Turkey (N=333 Isolates)**  
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 19c: Minimum Inhibitory Concentration of Ampicillin for *Escherichia coli* in Ground Beef (N=311 Isolates)**

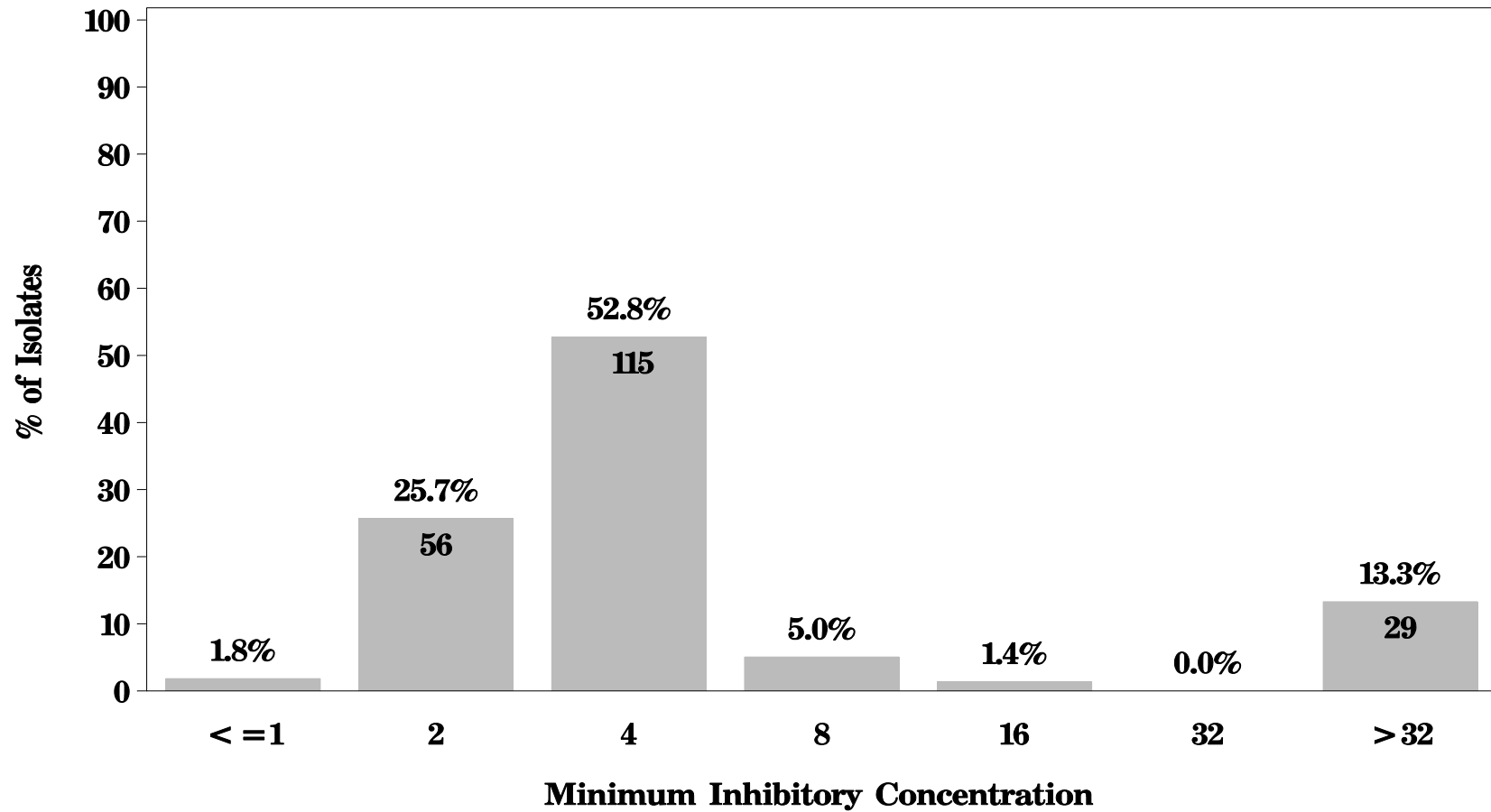
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

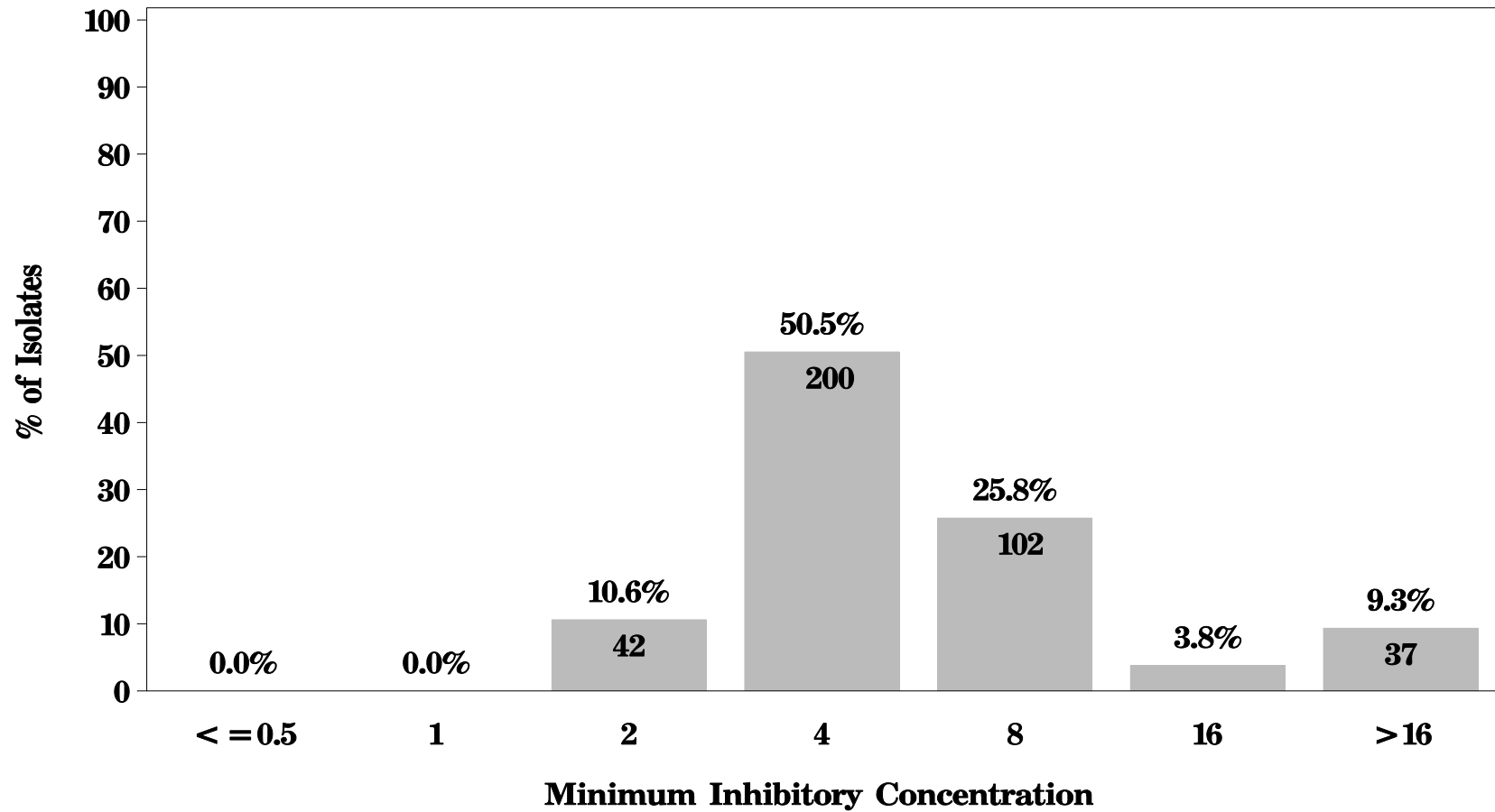
**Figure 19c: Minimum Inhibitory Concentration of Ampicillin for *Escherichia coli* in Pork Chop (N=218 Isolates)**

**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

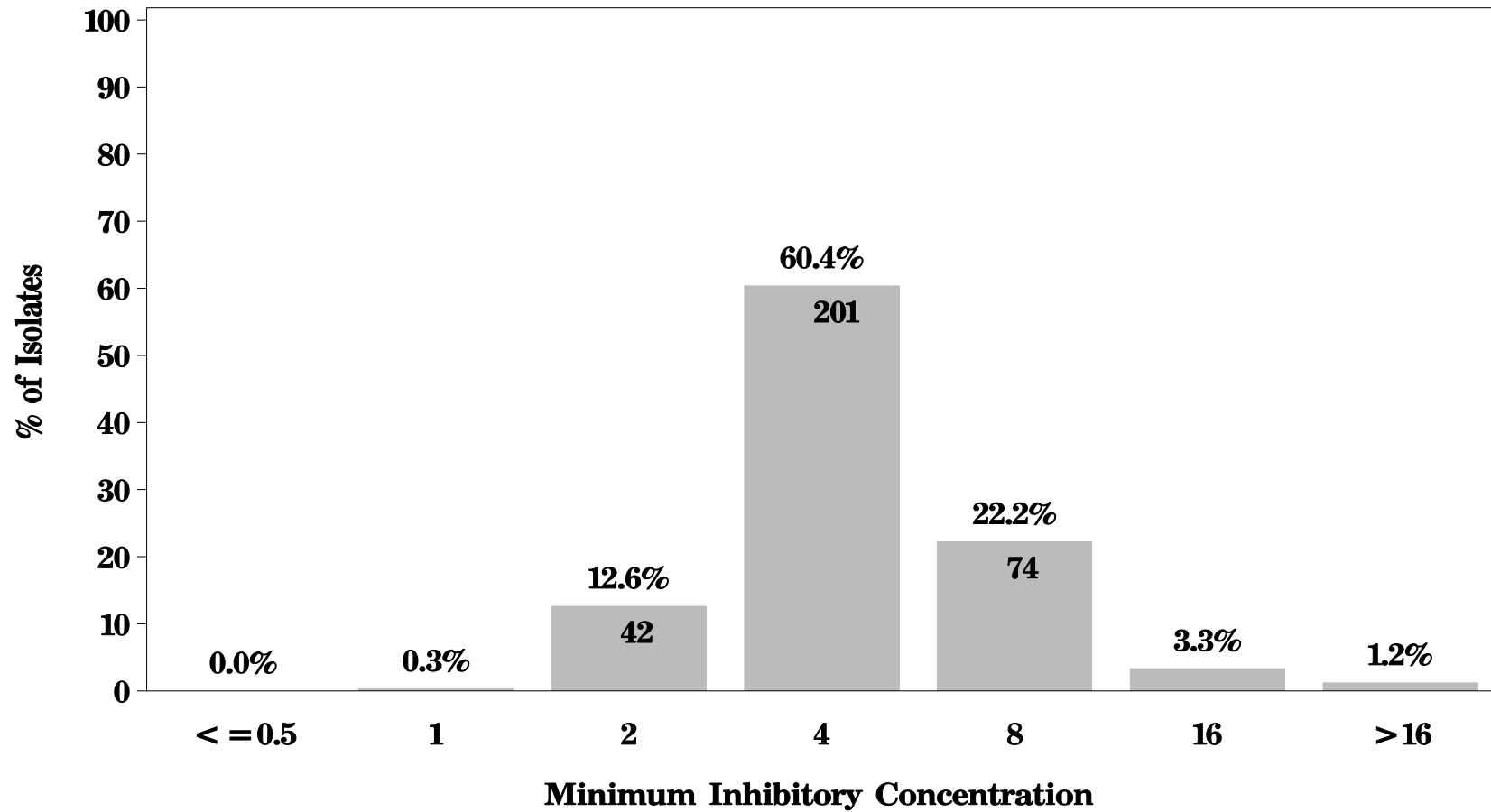
**Figure 19d: Minimum Inhibitory Concentration of Cefoxitin for *Escherichia coli* in Chicken Breast (N=396 Isolates)**  
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**





# NARMS

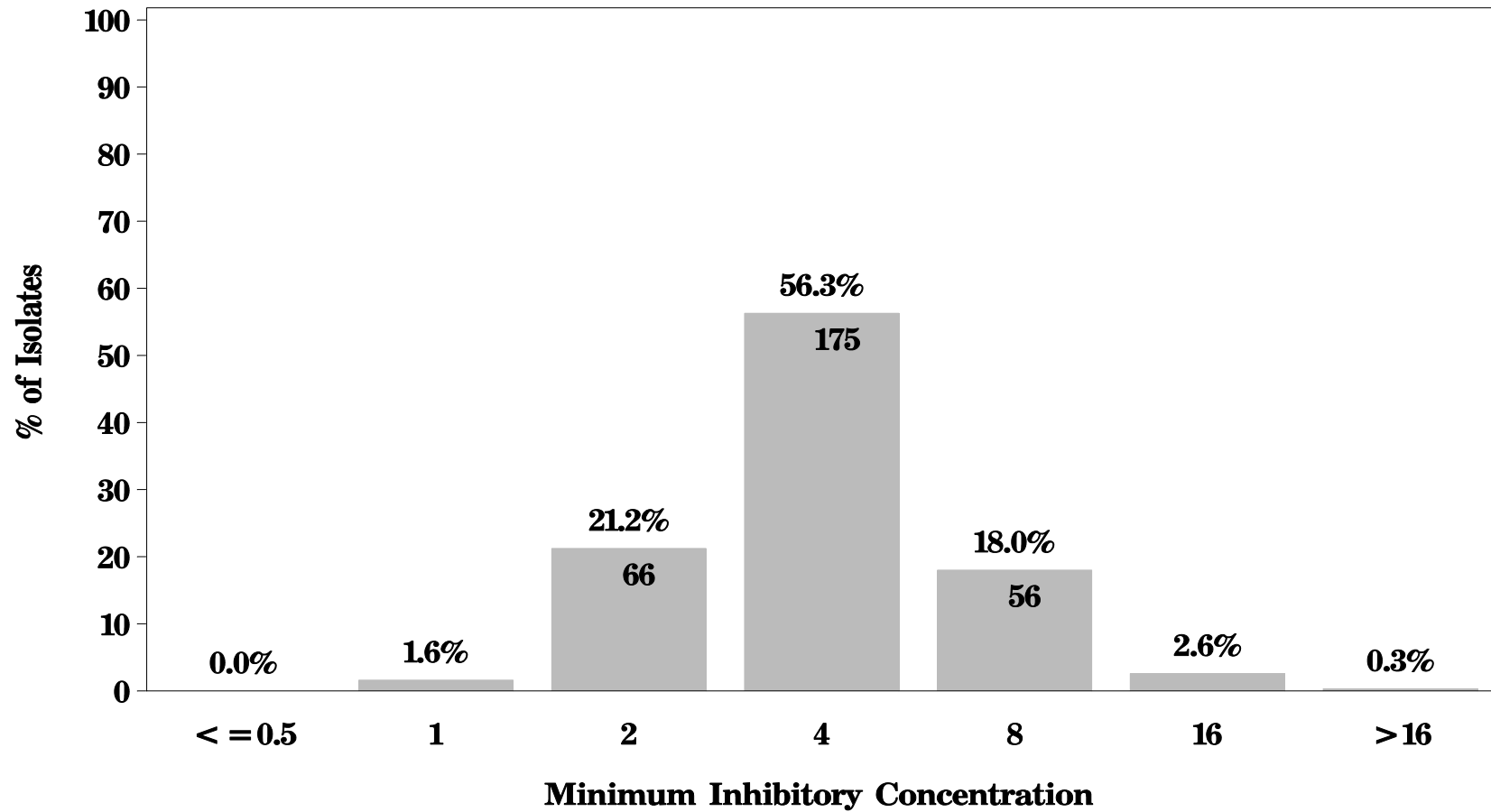
**Figure 19d: Minimum Inhibitory Concentration of Cefoxitin for *Escherichia coli* in Ground Turkey (N=333 Isolates)**  
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 19d: Minimum Inhibitory Concentration of Cefoxitin for *Escherichia coli* in Ground Beef (N=311 Isolates)**

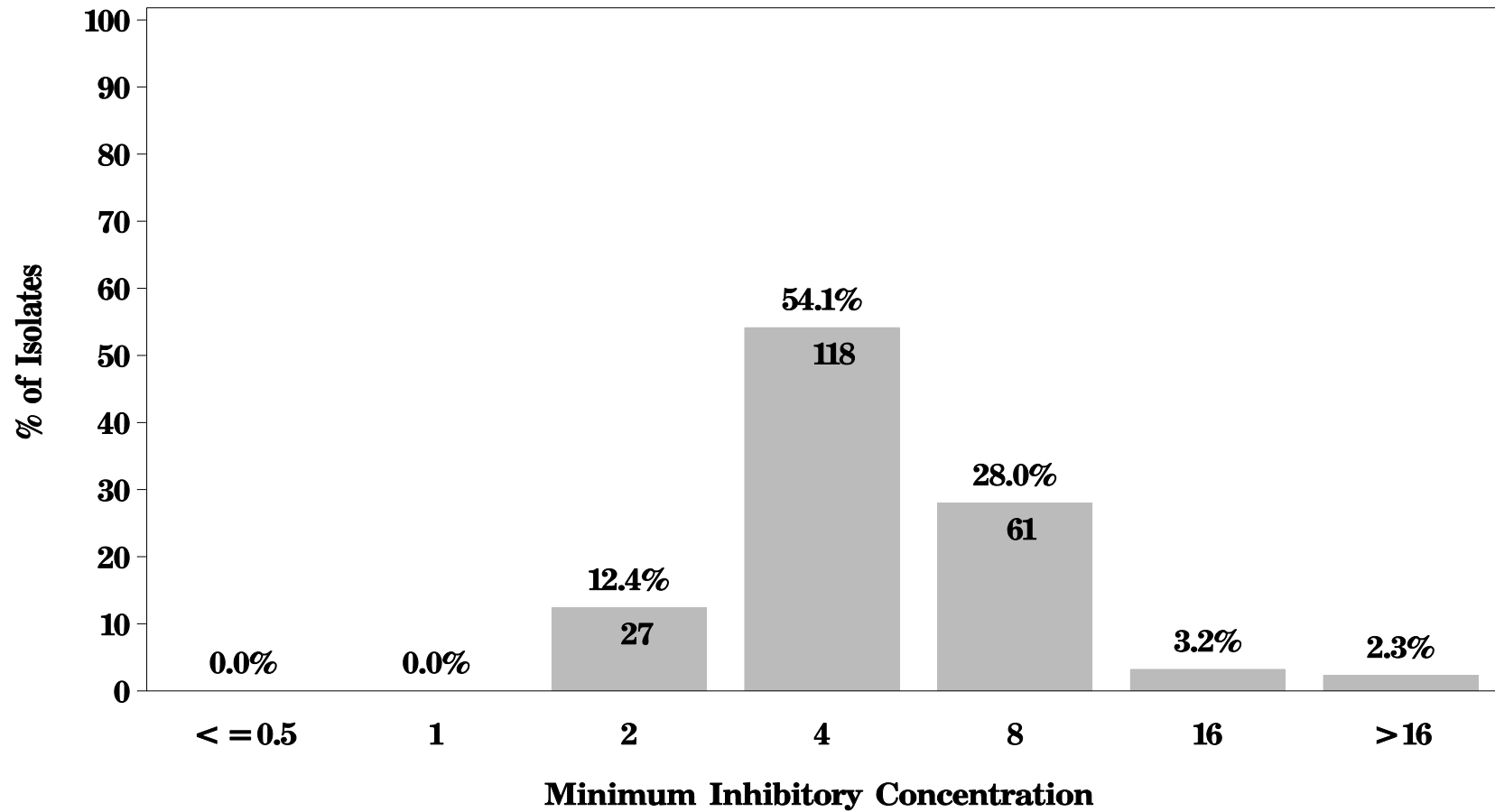
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

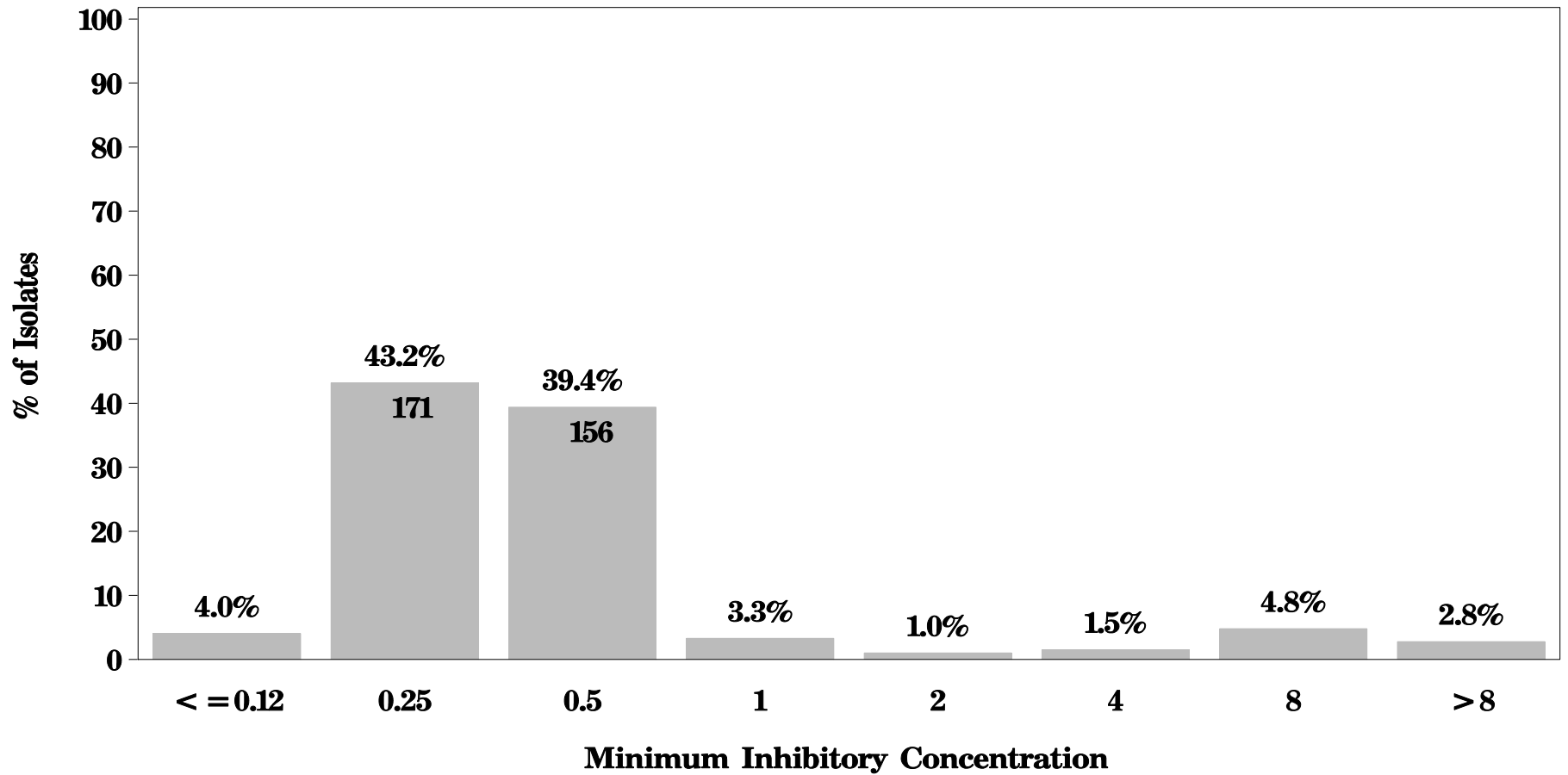
**Figure 19d: Minimum Inhibitory Concentration of Cefoxitin for *Escherichia coli* in Pork Chop (N=218 Isolates)**

**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



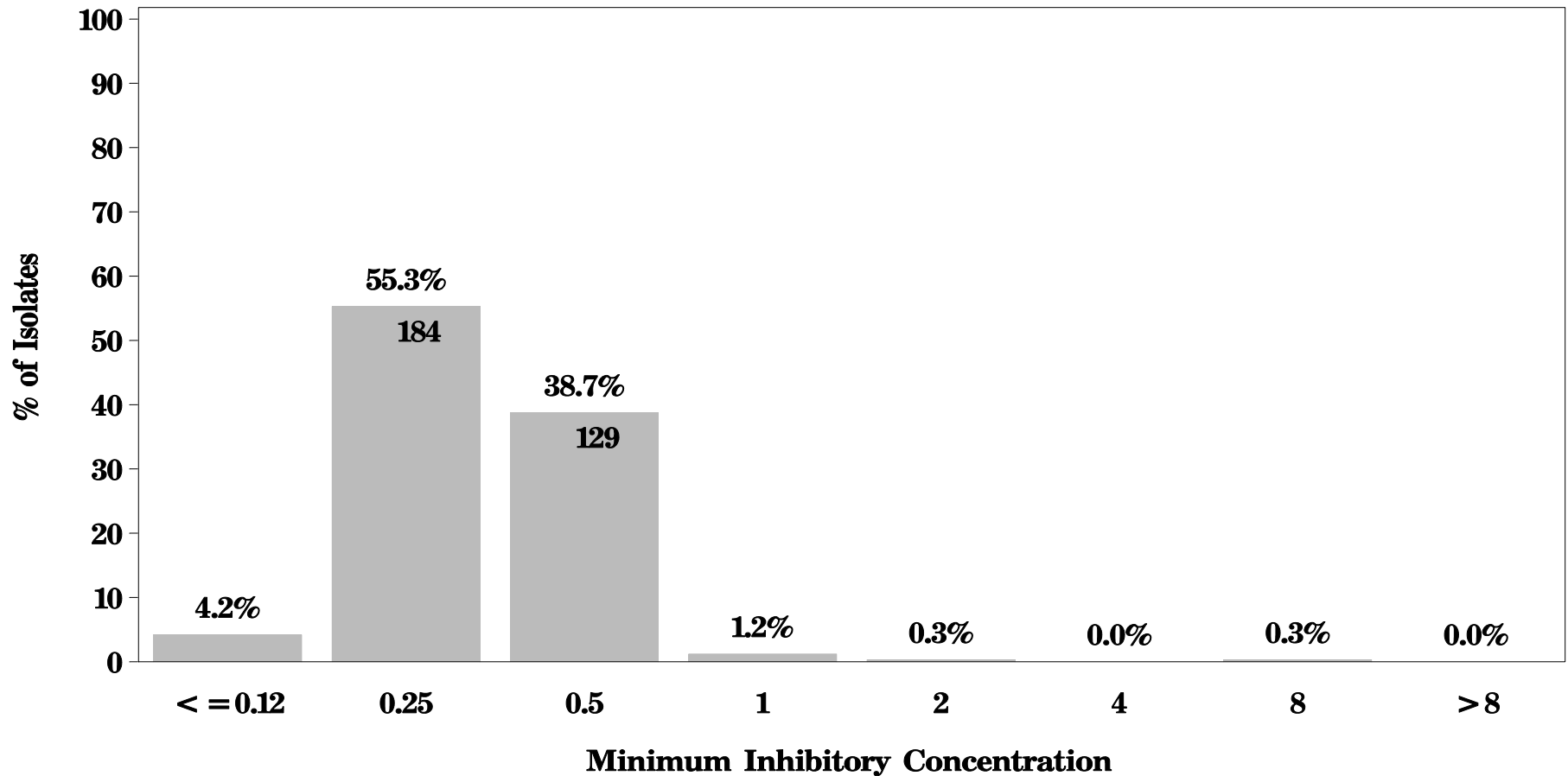
# NARMS

**Figure 19e: Minimum Inhibitory Concentration of Ceftriaxone for *Escherichia coli* in Chicken Breast (N=396 Isolates)**  
**Breakpoints: Susceptible  $\leq 2 \mu\text{g/mL}$  Resistant  $\geq 8 \mu\text{g/mL}$**



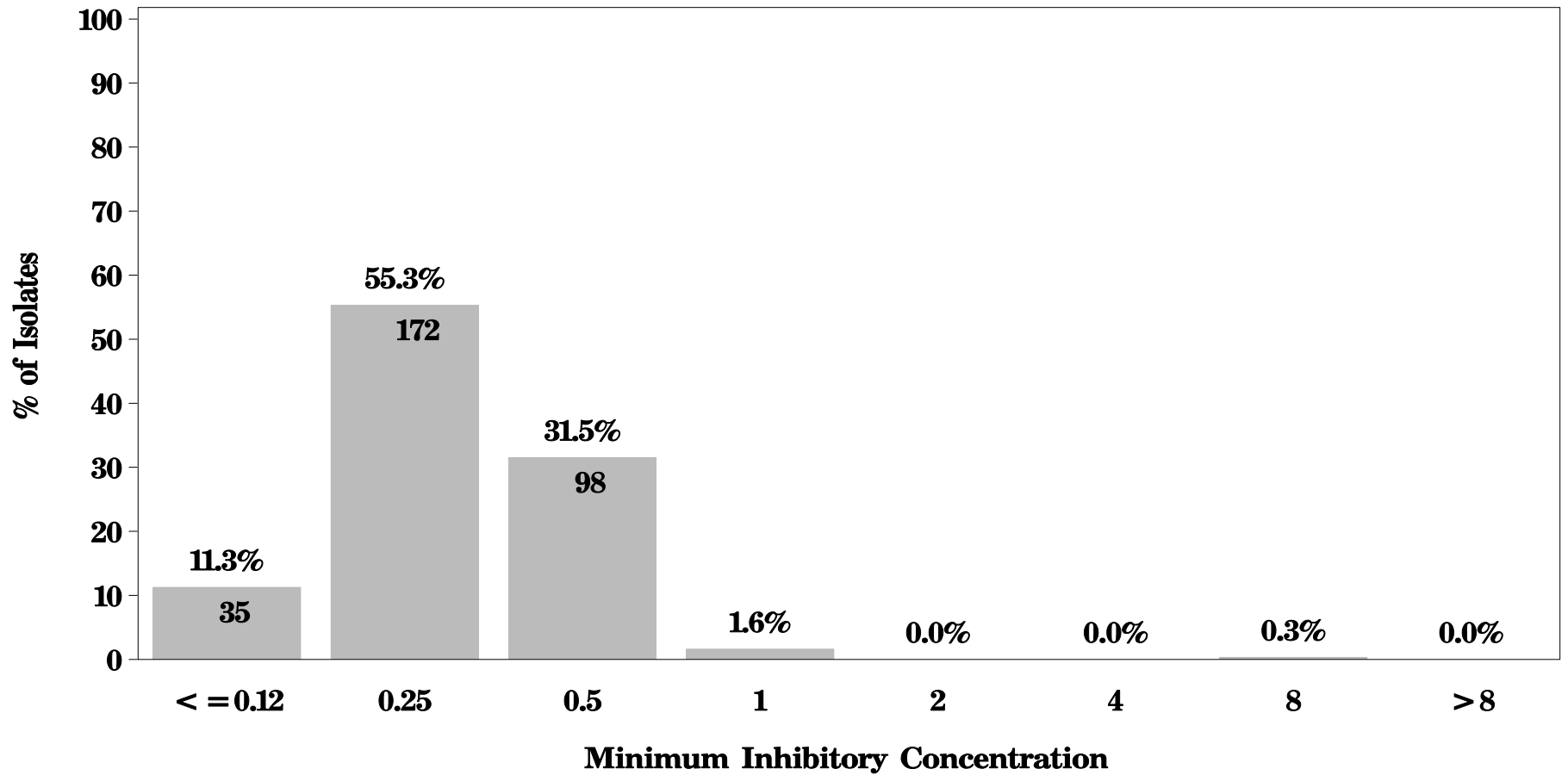
# NARMS

**Figure 19e: Minimum Inhibitory Concentration of Ceftiofur for *Escherichia coli* in Ground Turkey (N=333 Isolates)**  
**Breakpoints: Susceptible  $\leq 2 \mu\text{g/mL}$  Resistant  $\geq 8 \mu\text{g/mL}$**



# NARMS

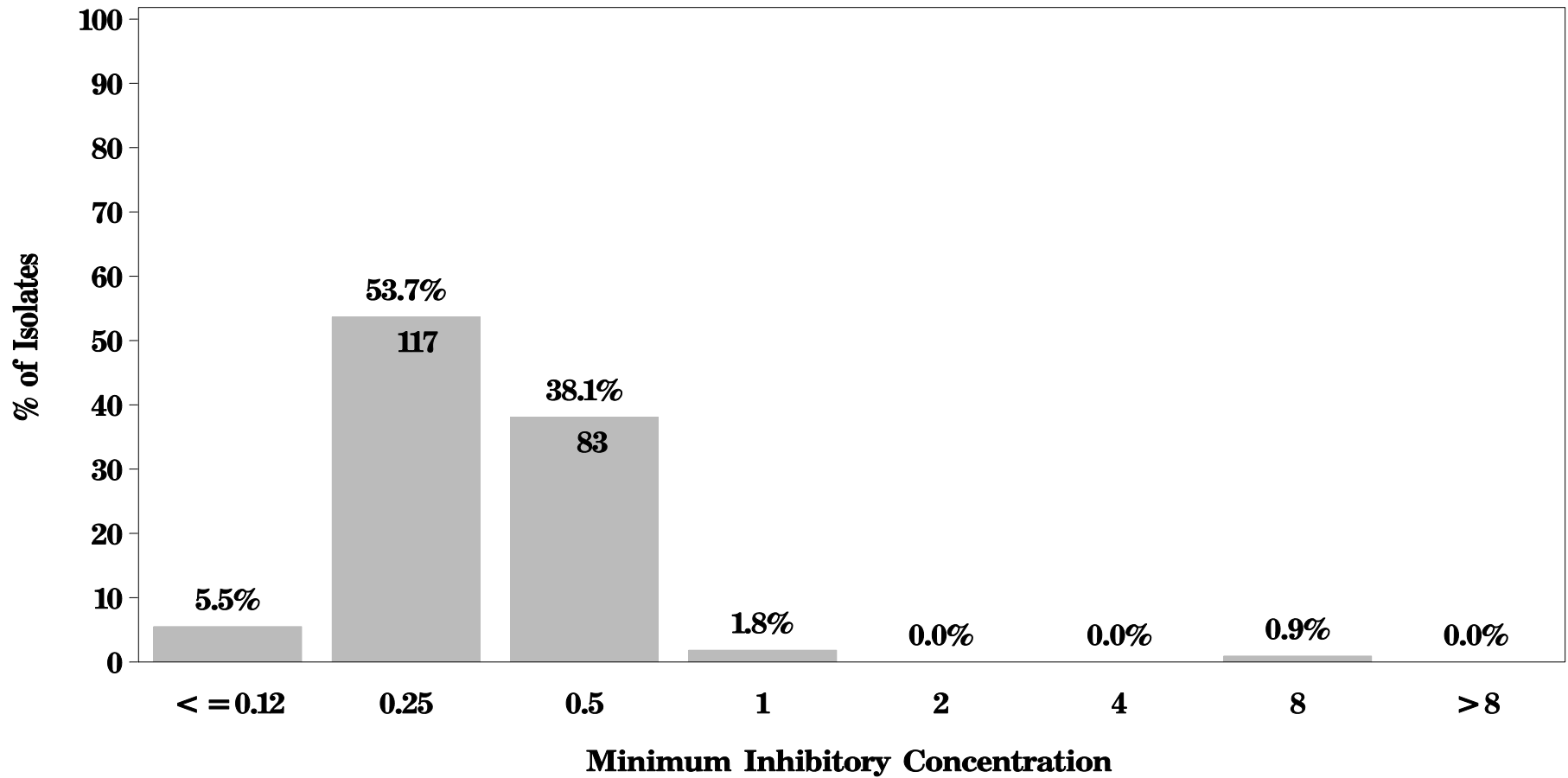
**Figure 19e: Minimum Inhibitory Concentration of Ceftriaxone for *Escherichia coli* in Ground Beef (N=311 Isolates)**  
**Breakpoints: Susceptible  $\leq 2 \mu\text{g/mL}$  Resistant  $\geq 8 \mu\text{g/mL}$**



# NARMS

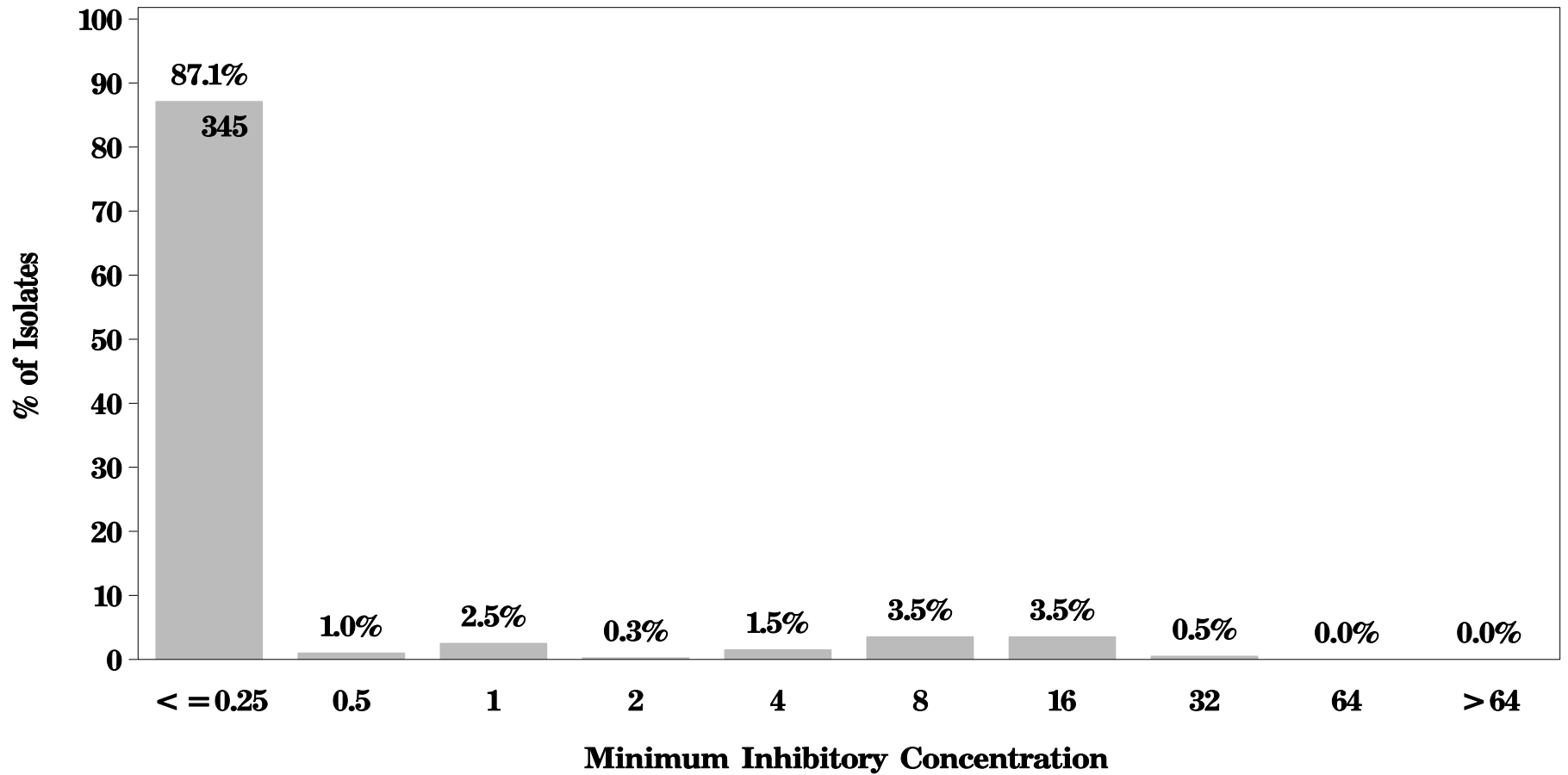
**Figure 19e: Minimum Inhibitory Concentration of Ceftriaxone for *Escherichia coli* in Pork Chop (N=218 Isolates)**

**Breakpoints: Susceptible  $\leq 2 \mu\text{g/mL}$  Resistant  $> 8 \mu\text{g/mL}$**



# NARMS

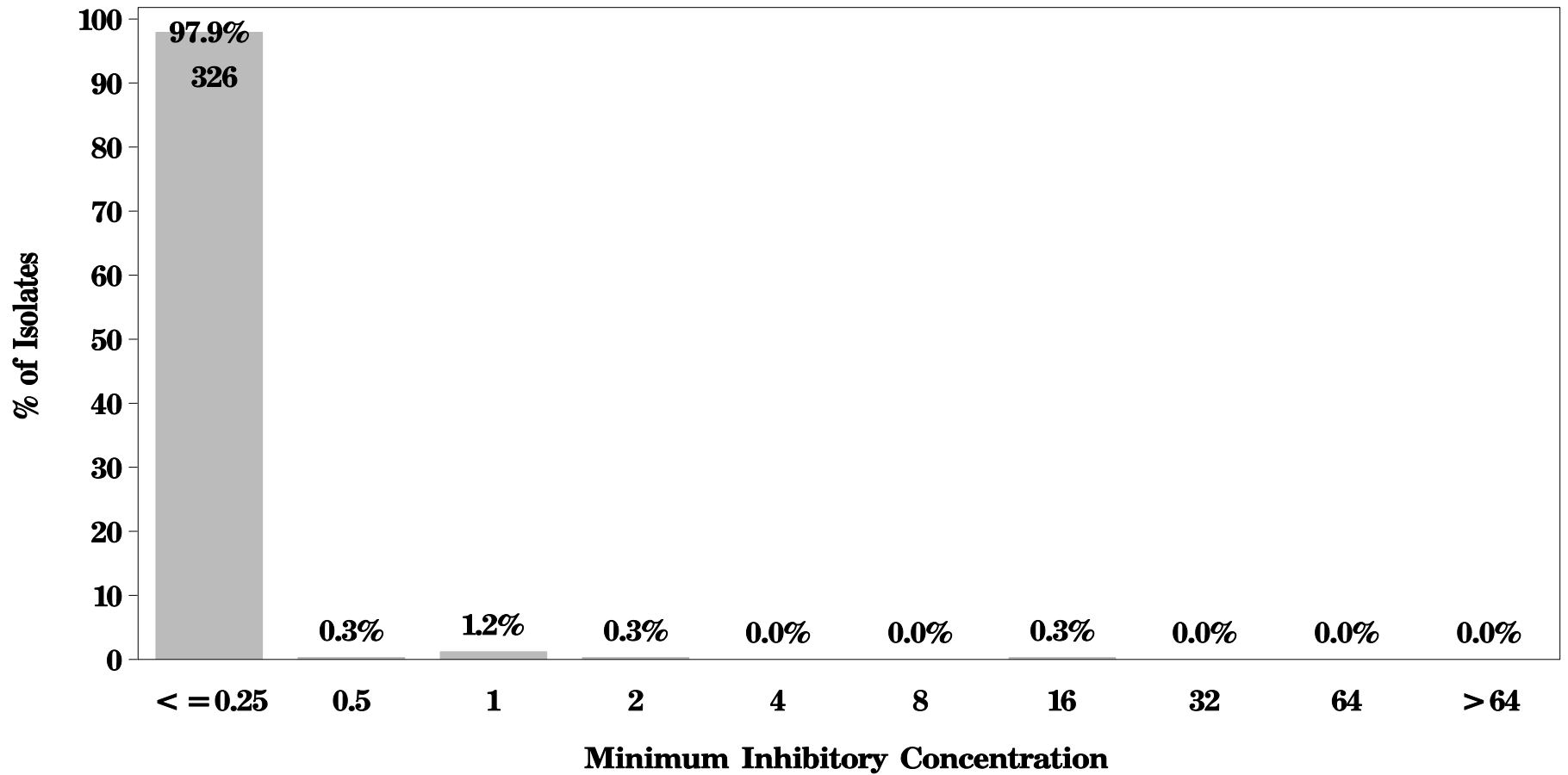
**Figure 19f: Minimum Inhibitory Concentration of Ceftriaxone for *Escherichia coli* in Chicken Breast (N=396 Isolates)**  
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 64 \mu\text{g/mL}$**





# NARMS

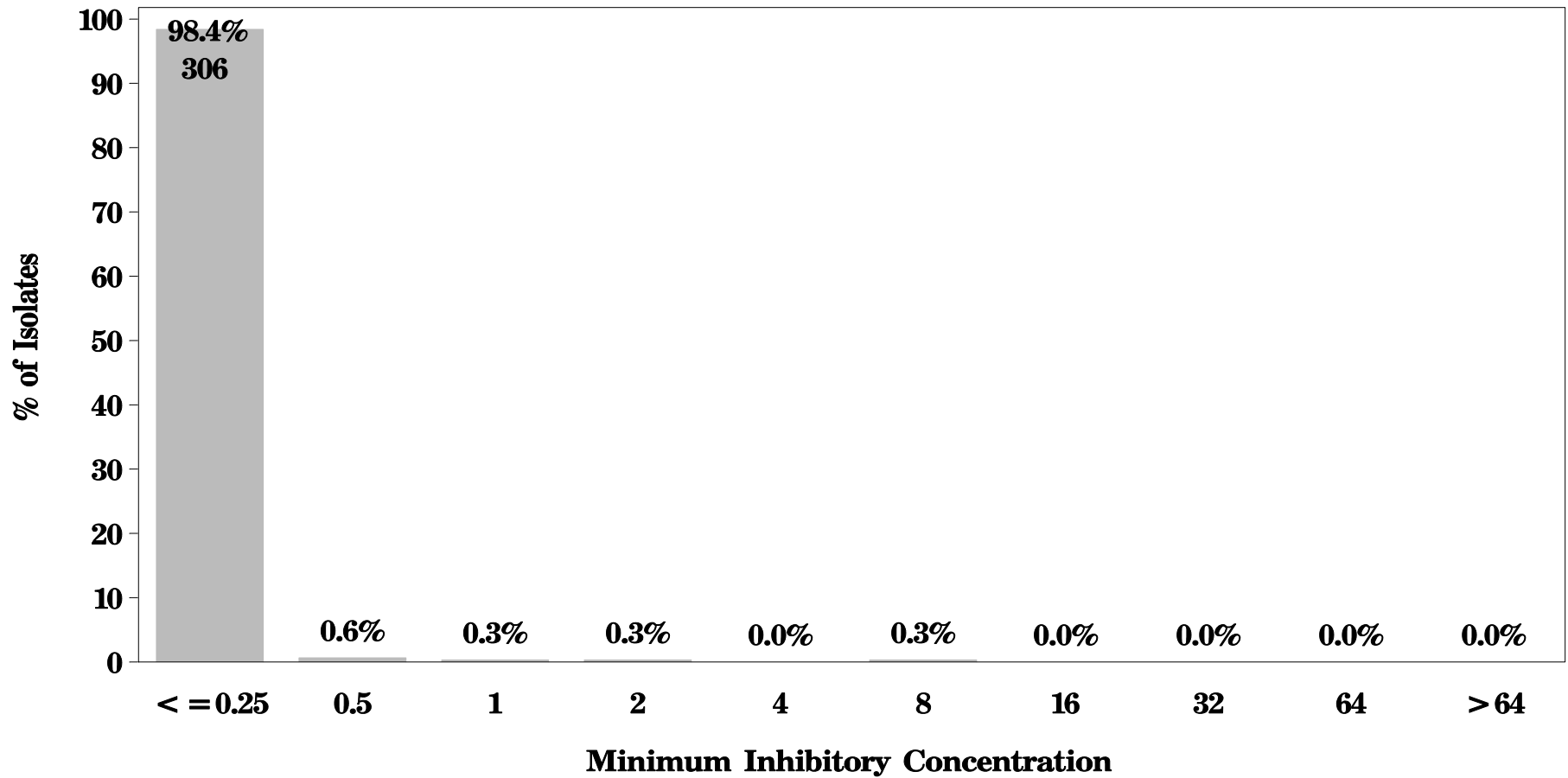
**Figure 19f: Minimum Inhibitory Concentration of Ceftriaxone for *Escherichia coli* in Ground Turkey (N=333 Isolates)**  
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 64 \mu\text{g/mL}$**



# NARMS

**Figure 19f: Minimum Inhibitory Concentration of Ceftriaxone for *Escherichia coli* in Ground Beef (N=311 Isolates)**

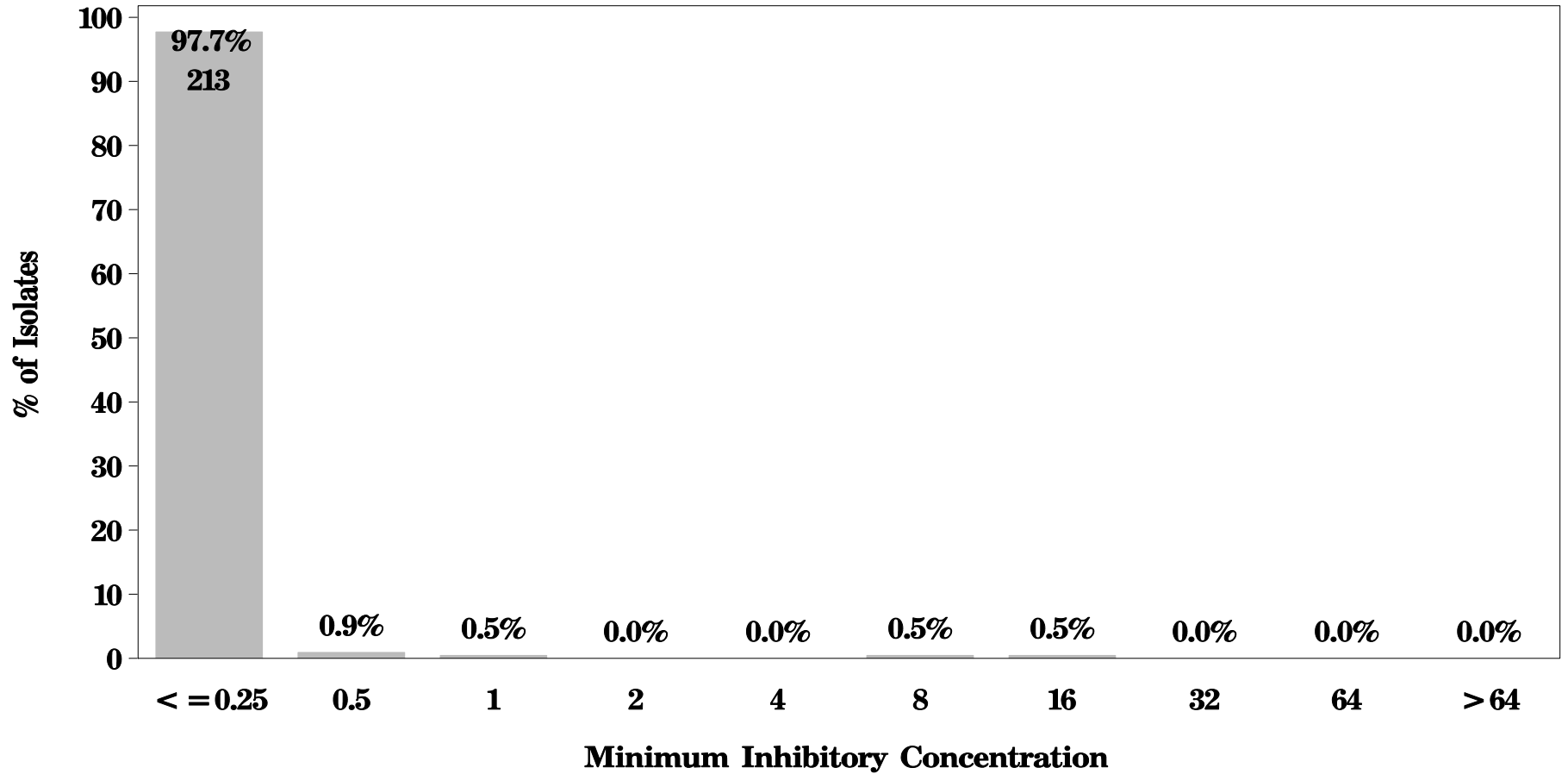
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 64 \mu\text{g/mL}$**



# NARMS

**Figure 19f: Minimum Inhibitory Concentration of Ceftriaxone for *Escherichia coli* in Pork Chop (N=218 Isolates)**

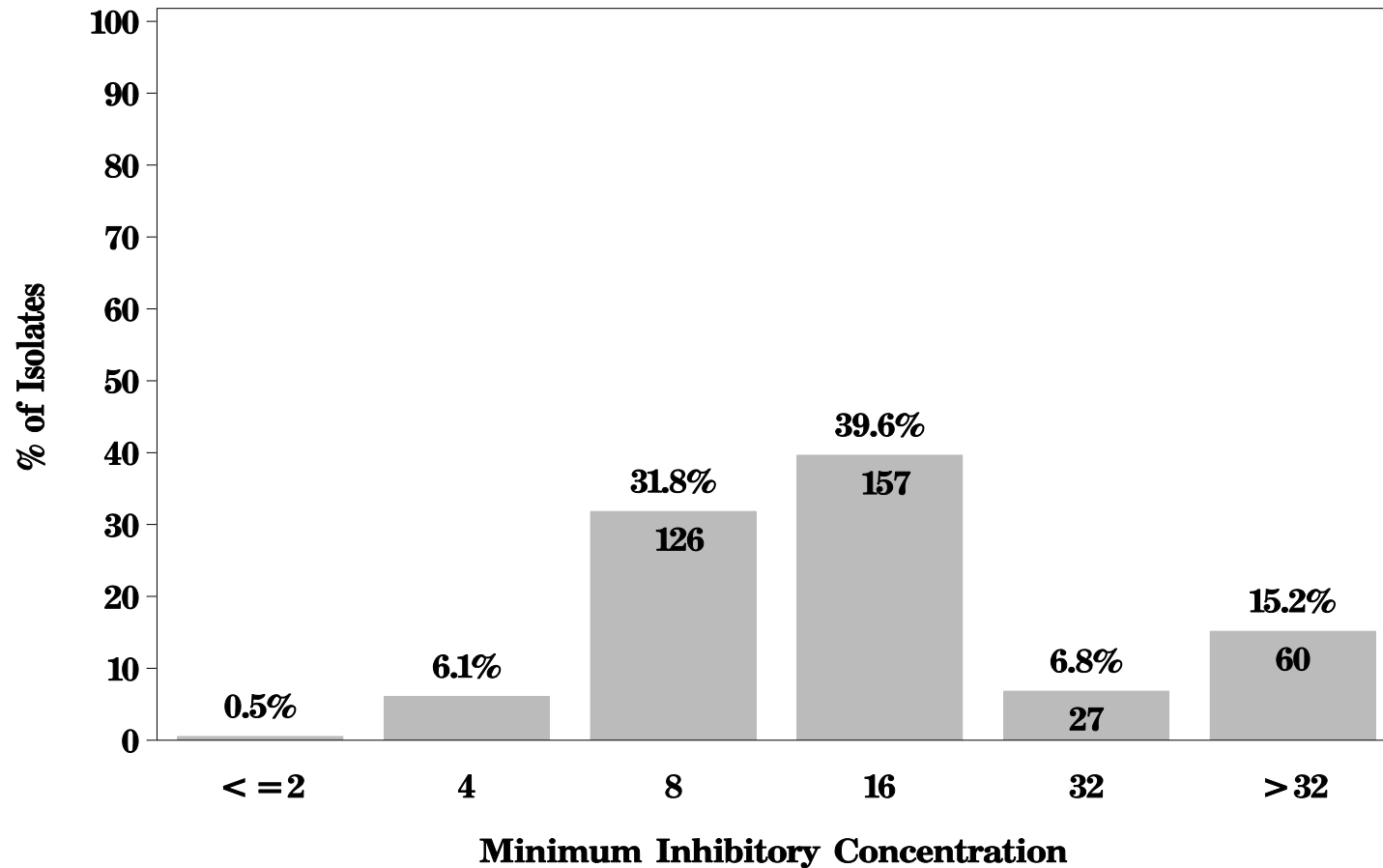
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 64 \mu\text{g/mL}$**



# NARMS

**Figure 19g: Minimum Inhibitory Concentration of Cephalothin for *Escherichia coli* in Chicken Breast (N=396 Isolates)**

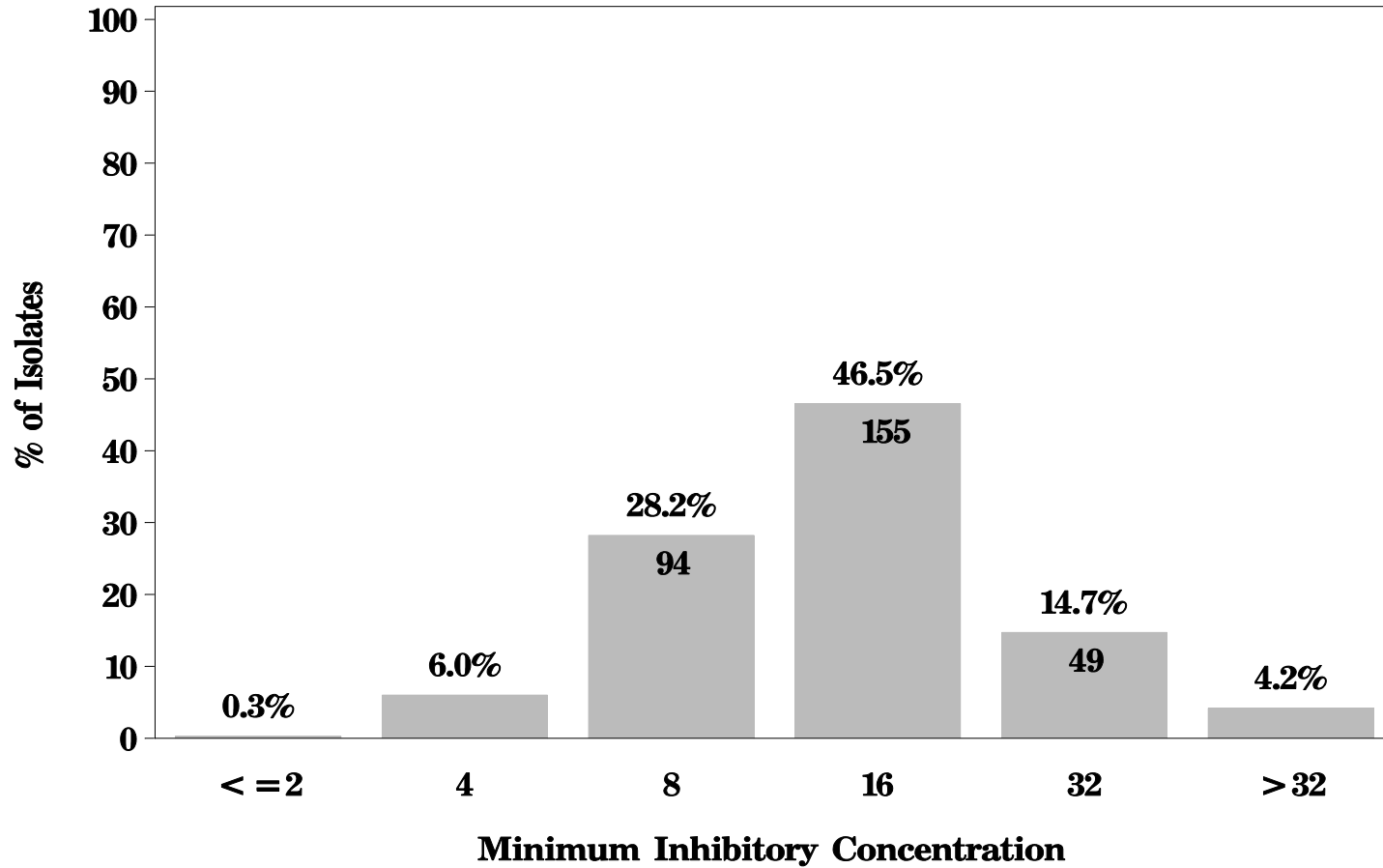
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 19g: Minimum Inhibitory Concentration of Cephalothin for *Escherichia coli* in Ground Turkey (N=333 Isolates)**

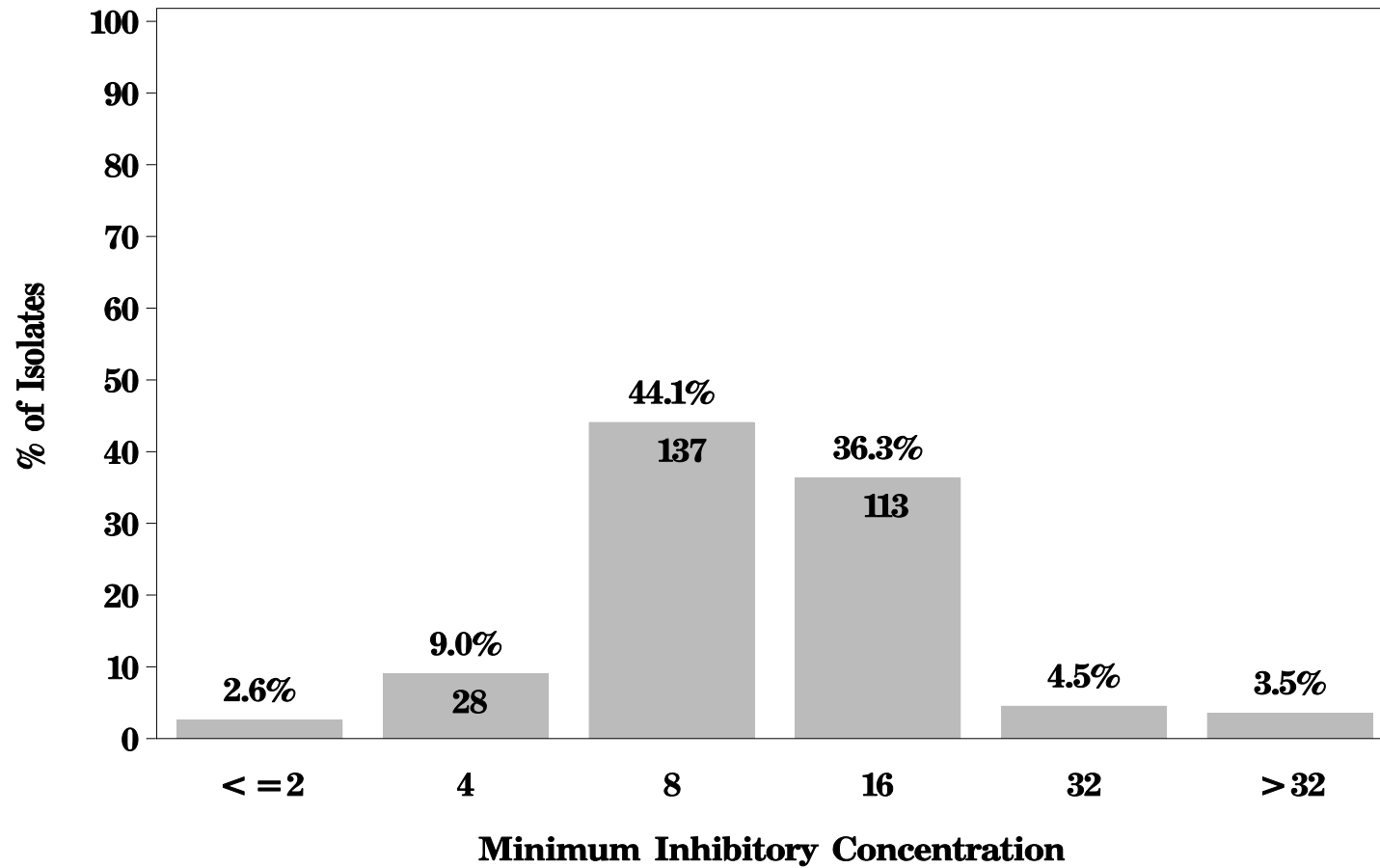
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 19g: Minimum Inhibitory Concentration of Cephalothin for *Escherichia coli* in Ground Beef (N=311 Isolates)**

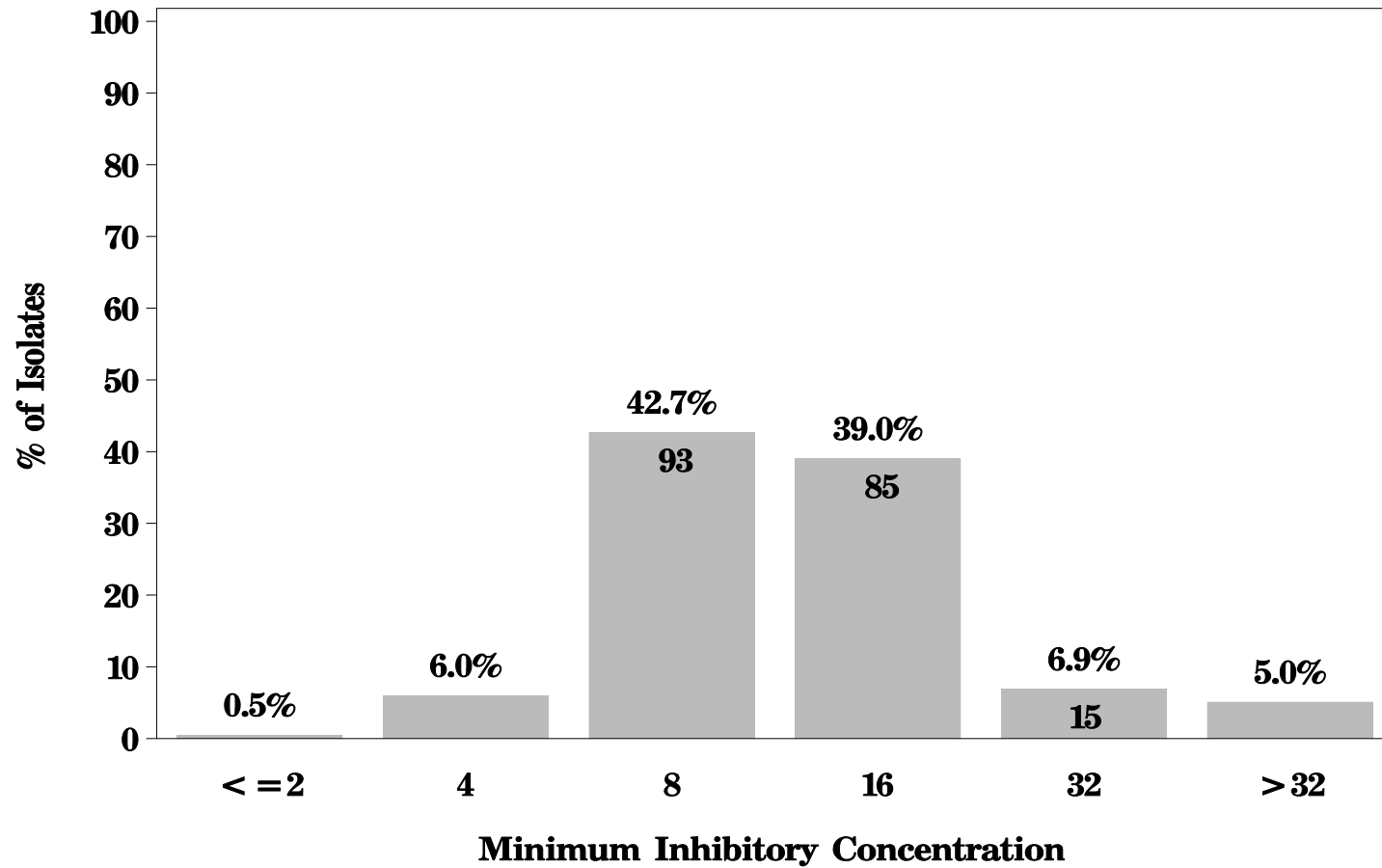
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

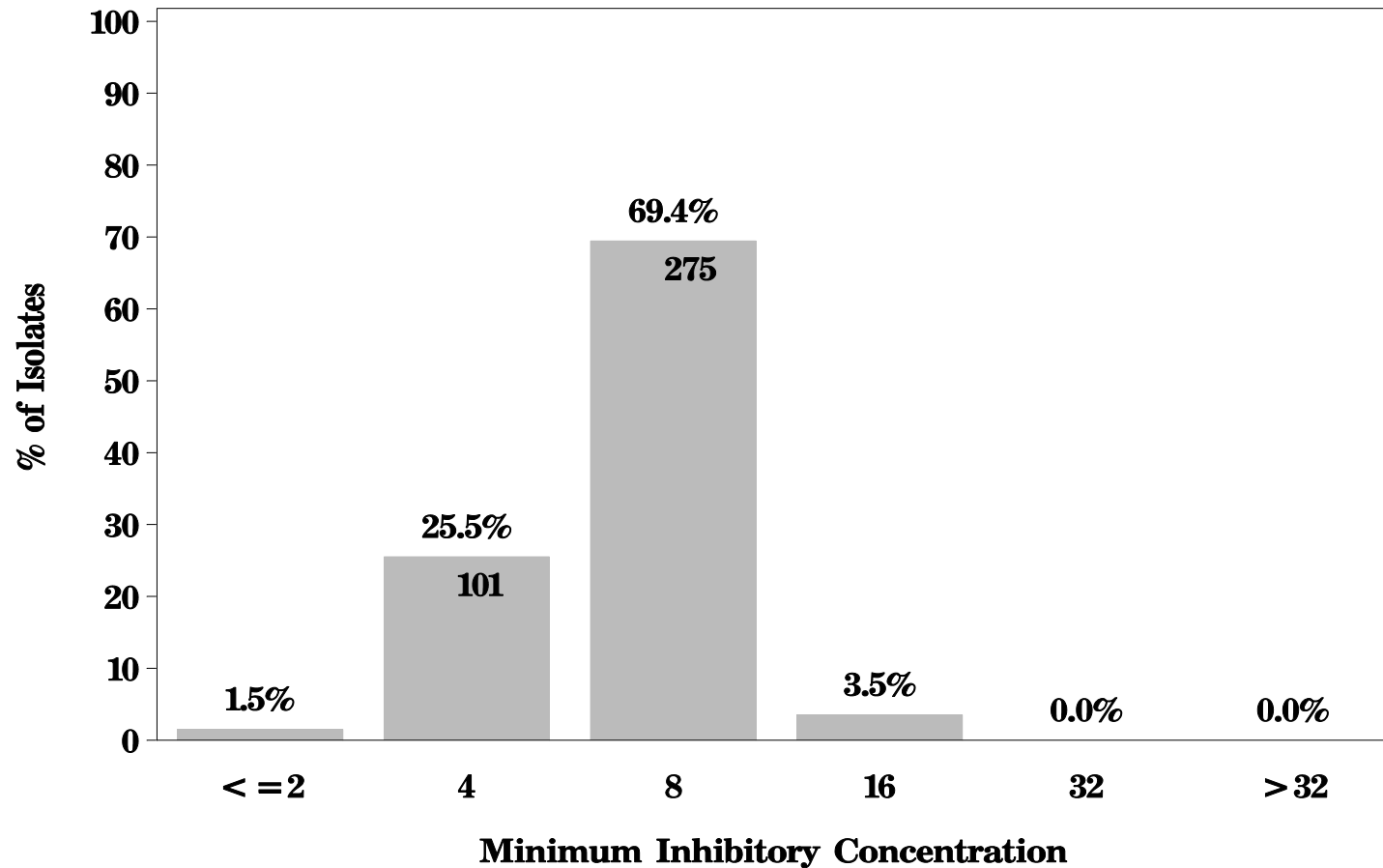
**Figure 19g: Minimum Inhibitory Concentration of Cephalothin for *Escherichia coli* in Pork Chop (N=218 Isolates)**

**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 19h: Minimum Inhibitory Concentration of Chloramphenicol for *Escherichia coli* in Chicken Breast (N=396 Isolates)**  
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**

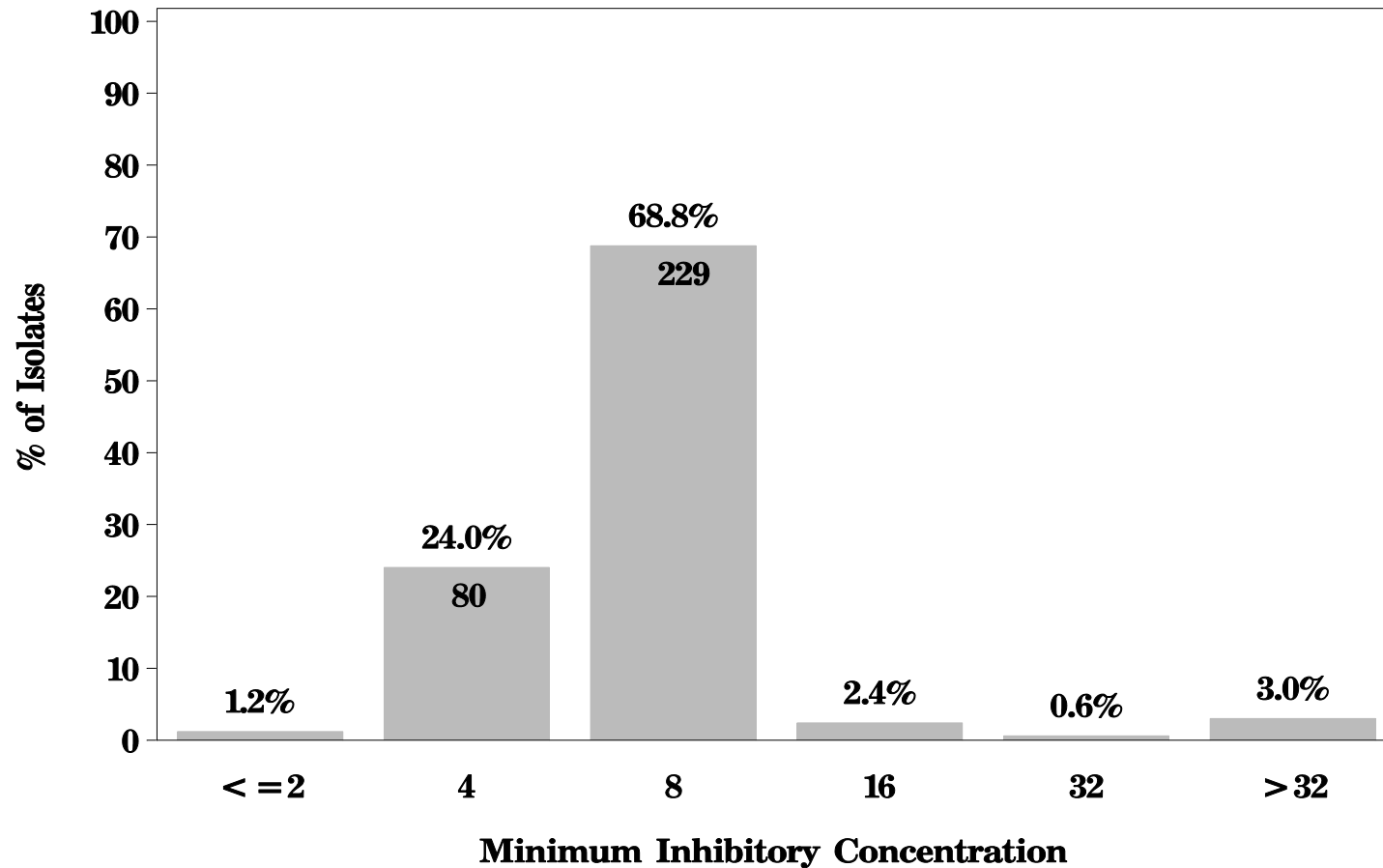




# NARMS

**Figure 19h: Minimum Inhibitory Concentration of Chloramphenicol for *Escherichia coli* in Ground Turkey (N=333 Isolates)**

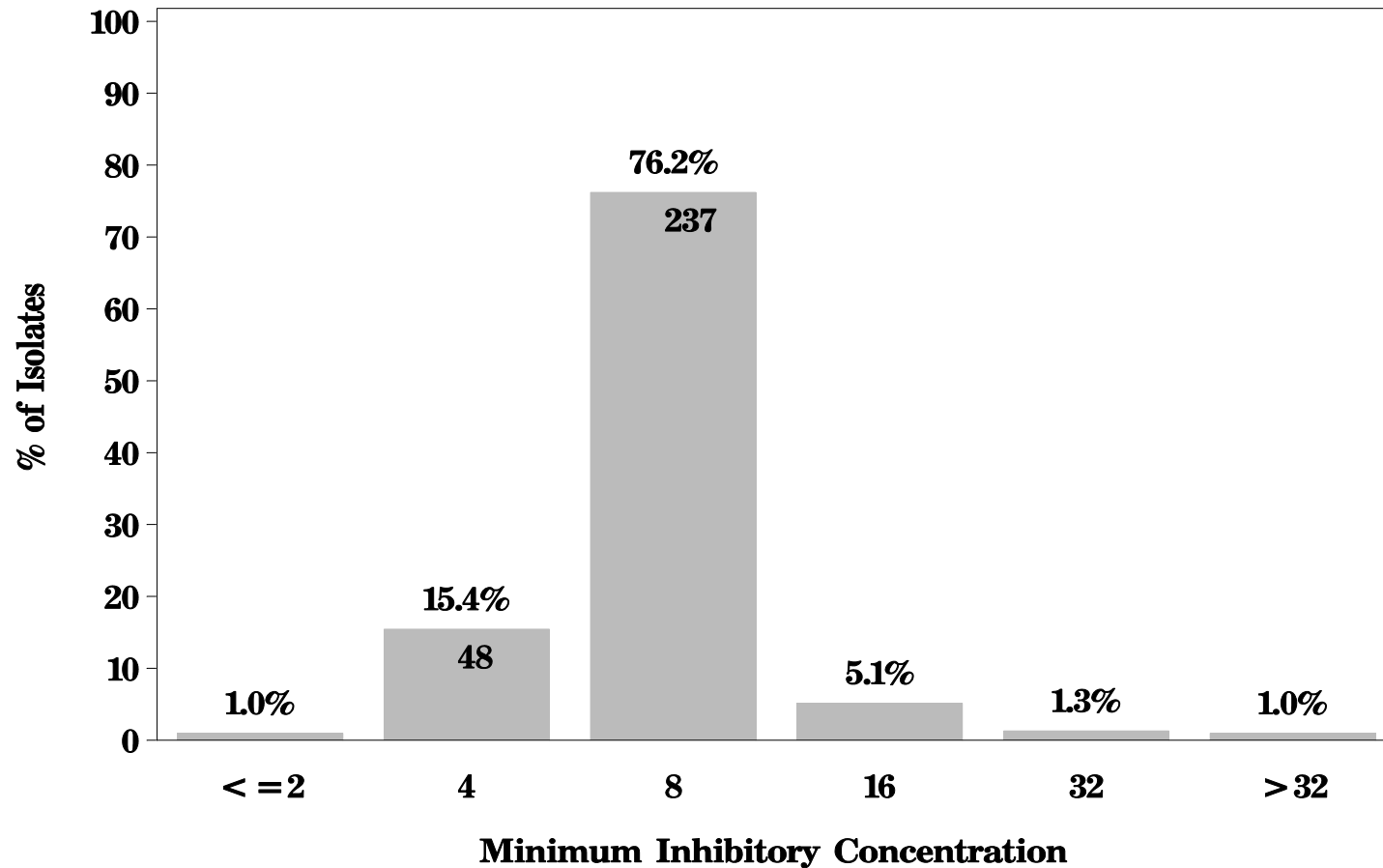
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 19h: Minimum Inhibitory Concentration of Chloramphenicol for *Escherichia coli* in Ground Beef (N=311 Isolates)**

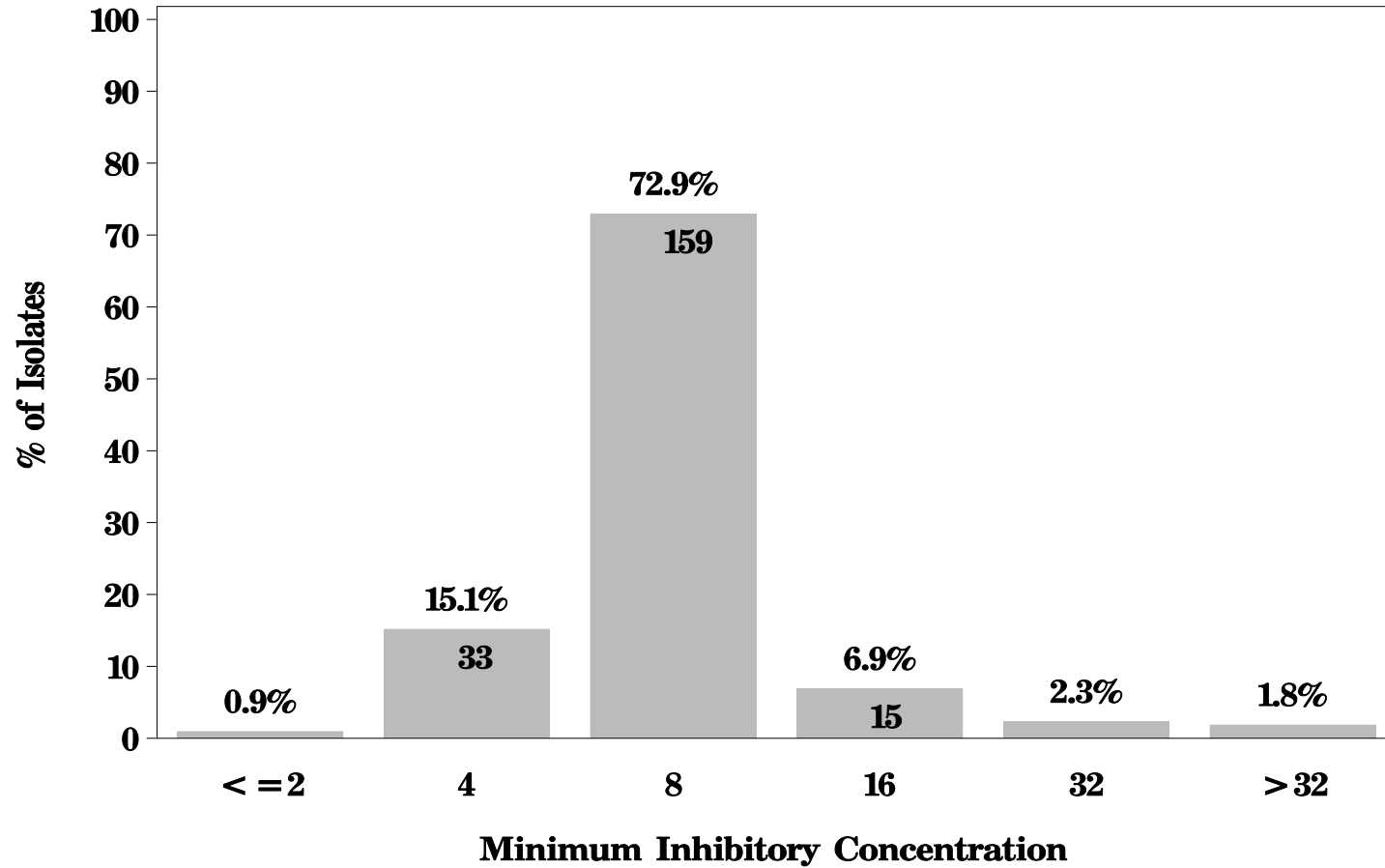
**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

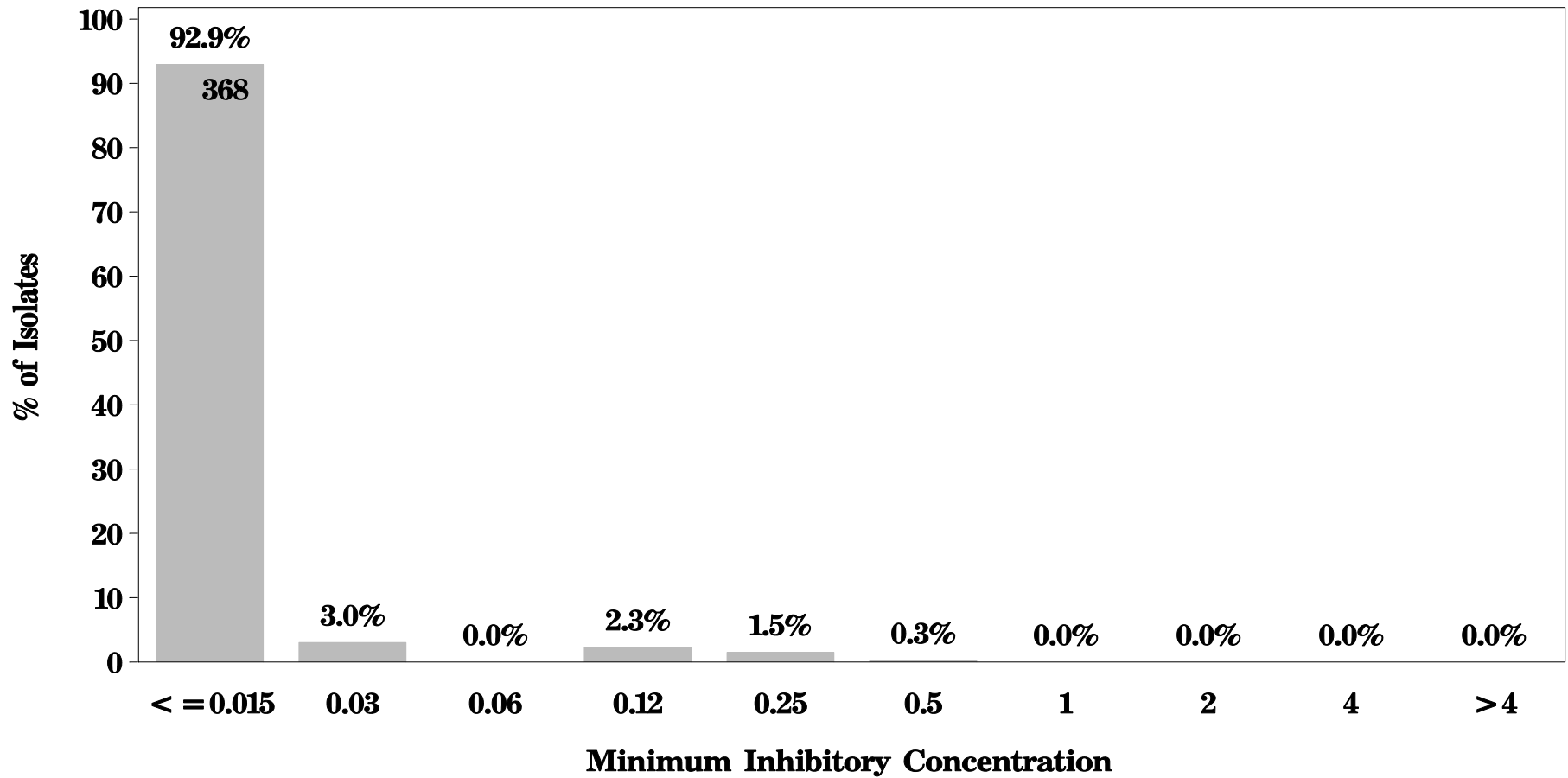
**Figure 19h: Minimum Inhibitory Concentration of Chloramphenicol for *Escherichia coli* in Pork Chop (N=218 Isolates)**

**Breakpoints: Susceptible  $\leq 8 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



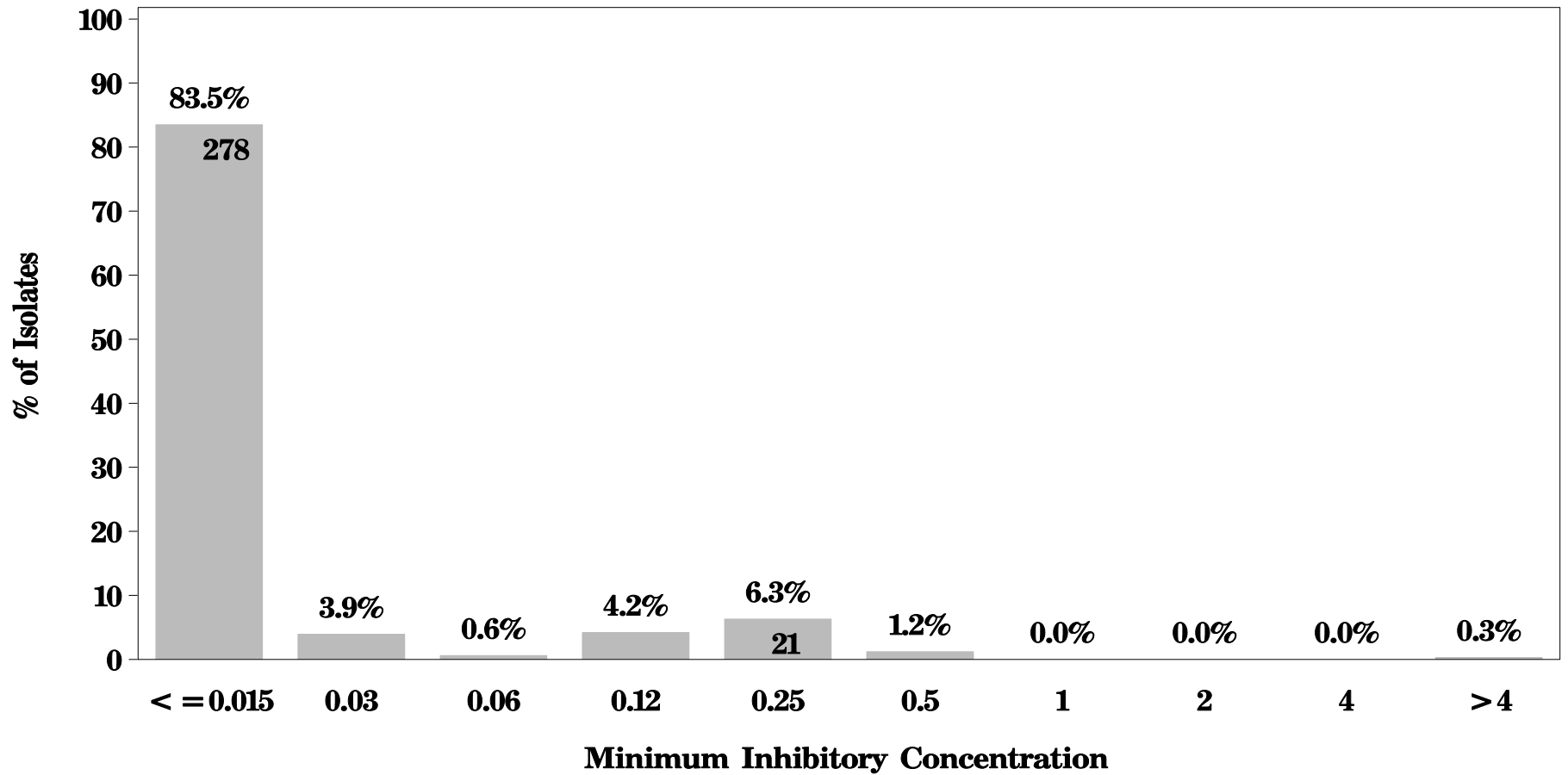
# NARMS

**Figure 19i: Minimum Inhibitory Concentration of Ciprofloxacin for *Escherichia coli* in Chicken Breast (N=396 Isolates)**  
**Breakpoints: Susceptible  $\leq 1 \mu\text{g/mL}$  Resistant  $\geq 4 \mu\text{g/mL}$**



# NARMS

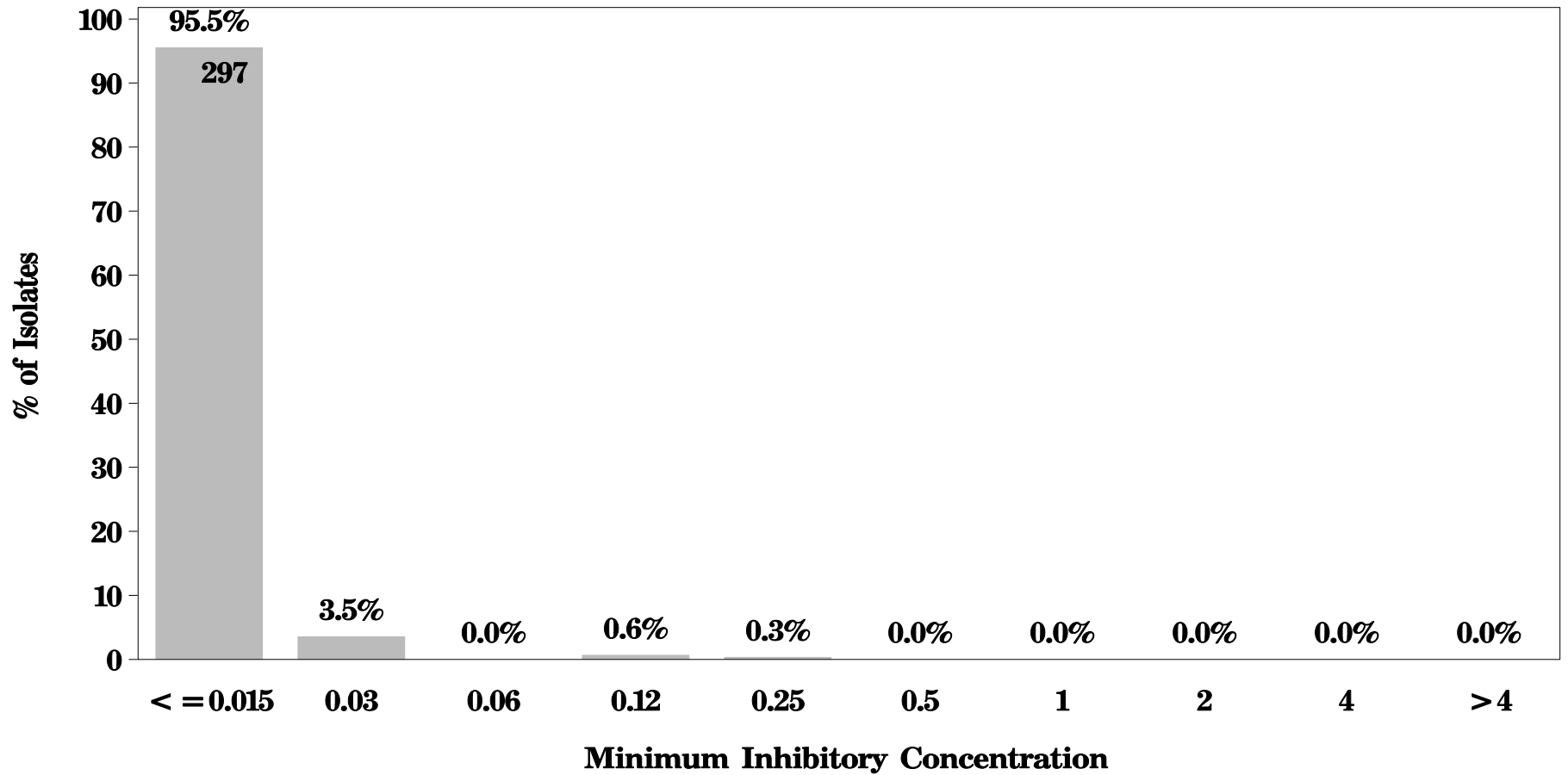
**Figure 19i: Minimum Inhibitory Concentration of Ciprofloxacin for *Escherichia coli* in Ground Turkey (N=333 Isolates)**  
**Breakpoints: Susceptible  $\leq 1 \mu\text{g/mL}$  Resistant  $\geq 4 \mu\text{g/mL}$**



# NARMS

**Figure 19i: Minimum Inhibitory Concentration of Ciprofloxacin for *Escherichia coli* in Ground Beef (N=311 Isolates)**

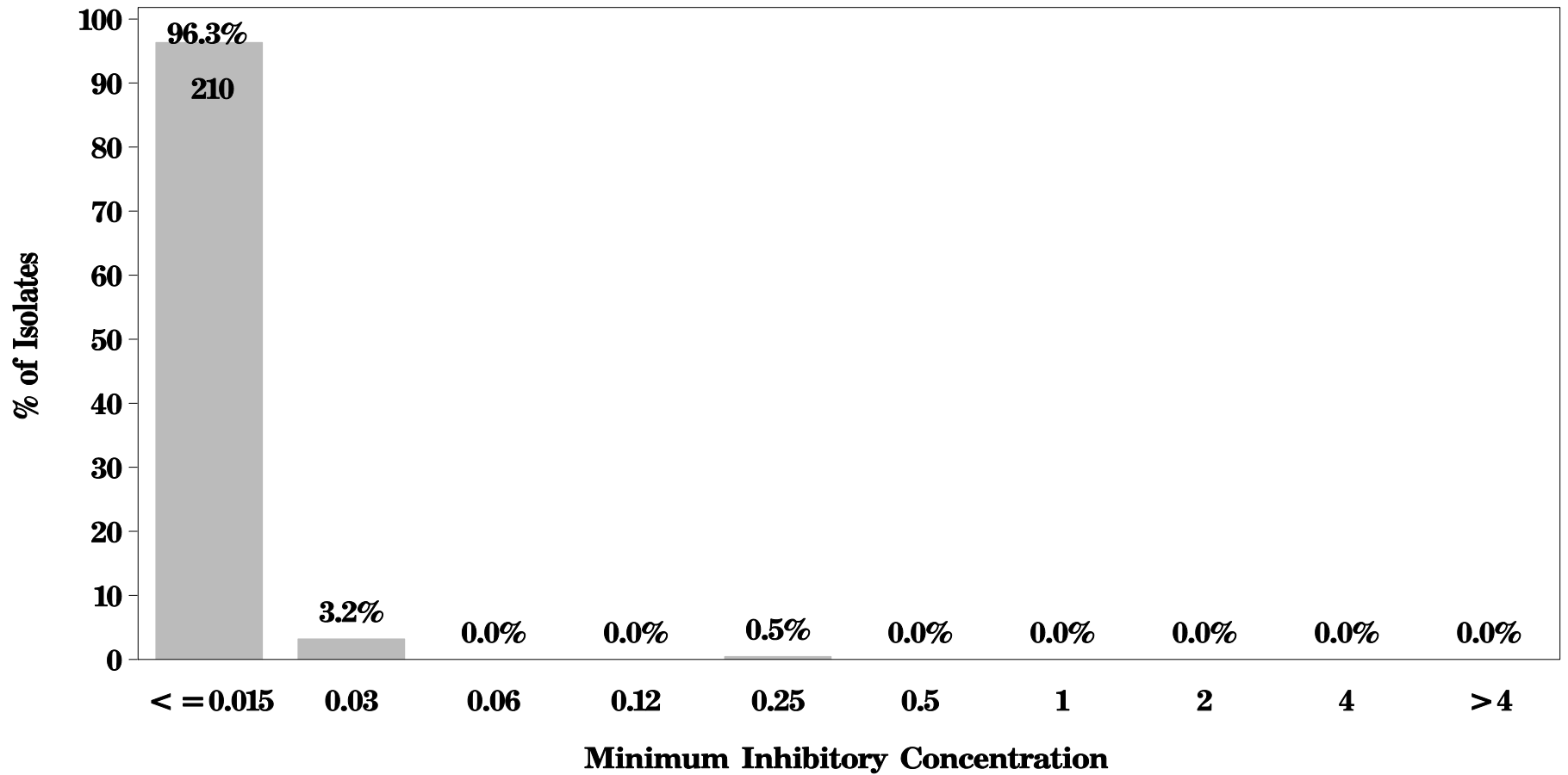
**Breakpoints: Susceptible  $\leq 1 \mu\text{g/mL}$  Resistant  $\geq 4 \mu\text{g/mL}$**



# NARMS

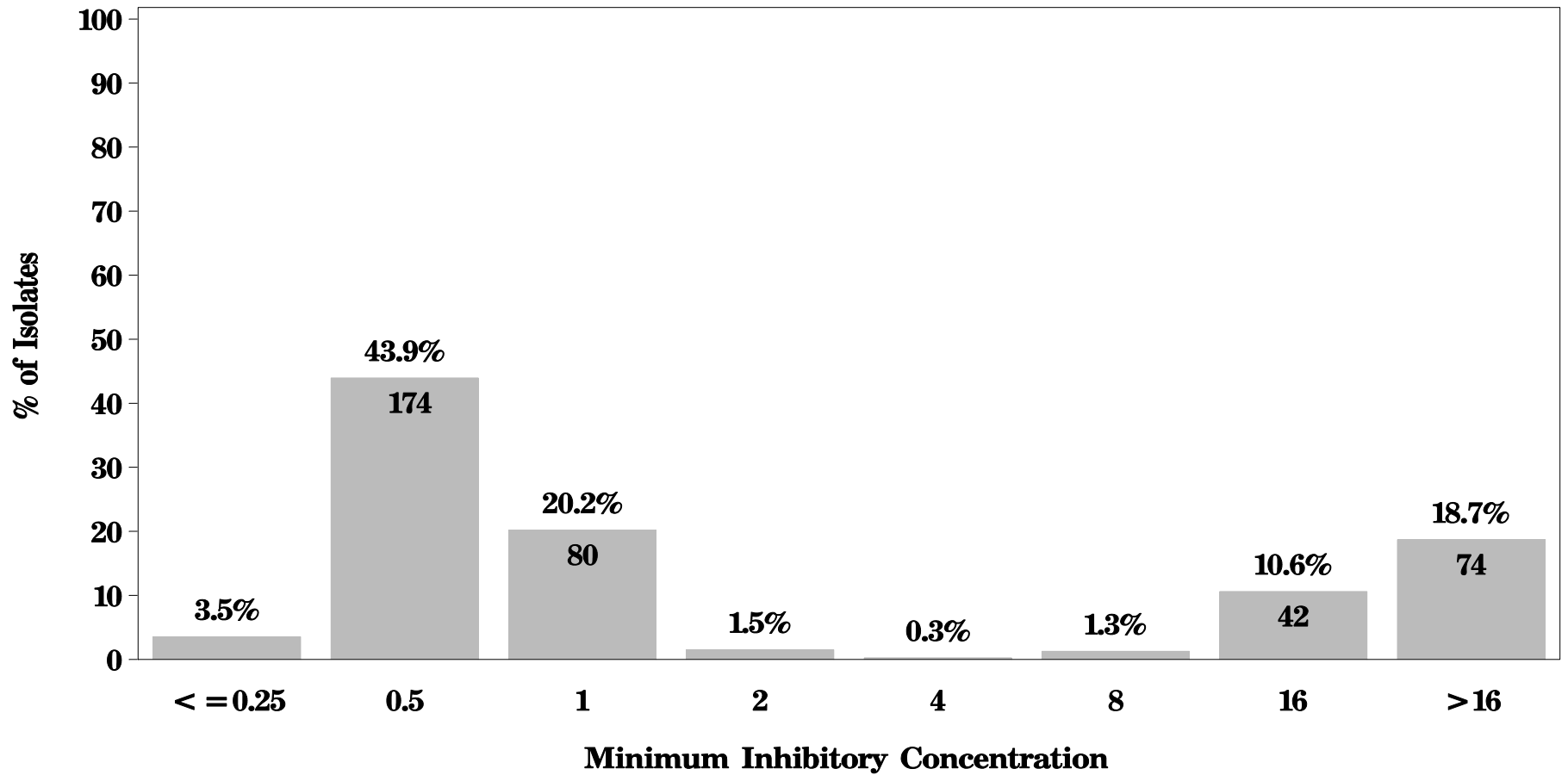
**Figure 19i: Minimum Inhibitory Concentration of Ciprofloxacin for *Escherichia coli* in Pork Chop (N=218 Isolates)**

**Breakpoints: Susceptible  $\leq 1 \mu\text{g/mL}$  Resistant  $\geq 4 \mu\text{g/mL}$**



# NARMS

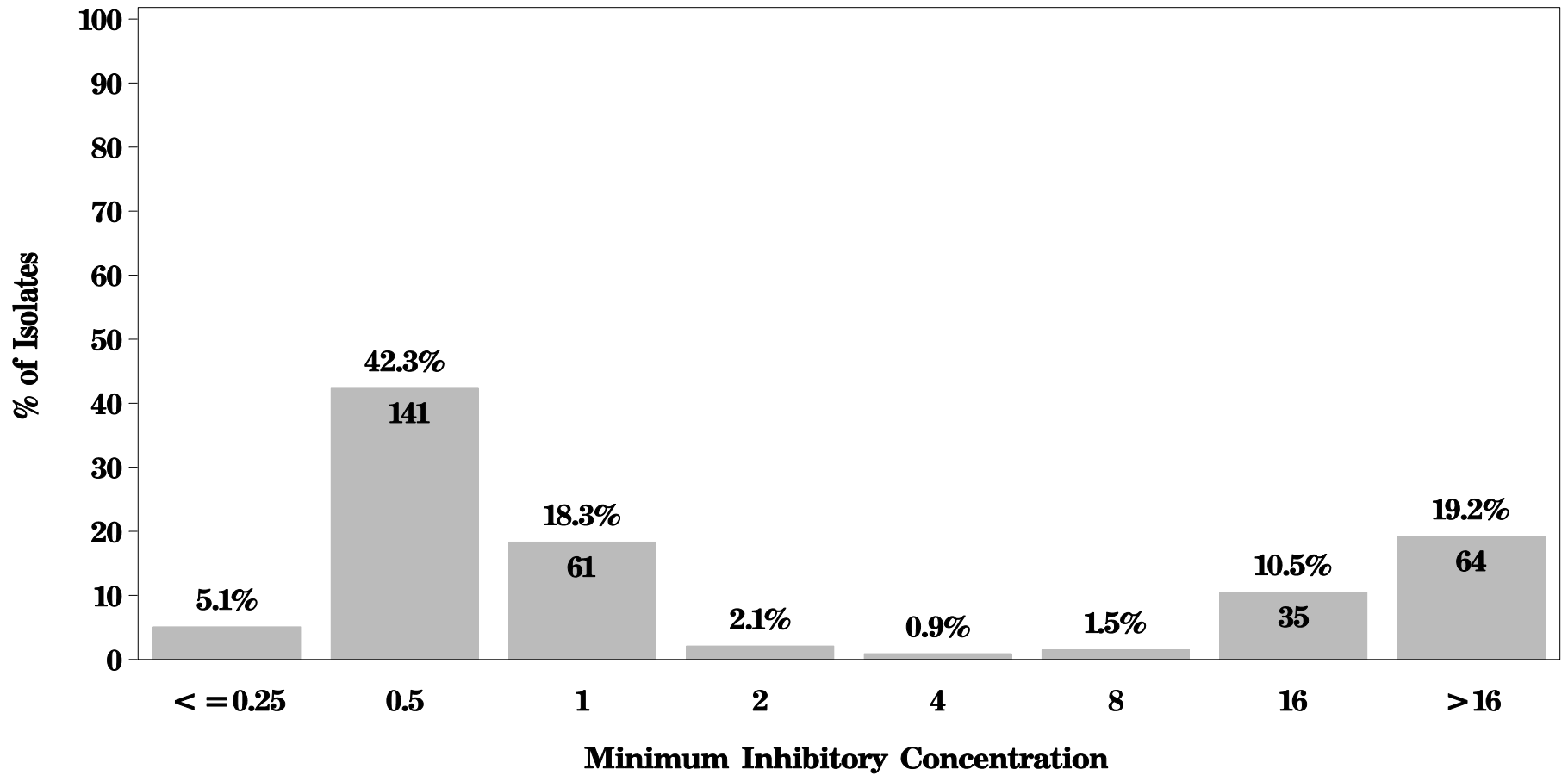
**Figure 19j: Minimum Inhibitory Concentration of Gentamicin for *Escherichia coli* in Chicken Breast (N=396 Isolates)**  
**Breakpoints: Susceptible  $\leq 4 \mu\text{g/mL}$  Resistant  $\geq 16 \mu\text{g/mL}$**





# NARMS

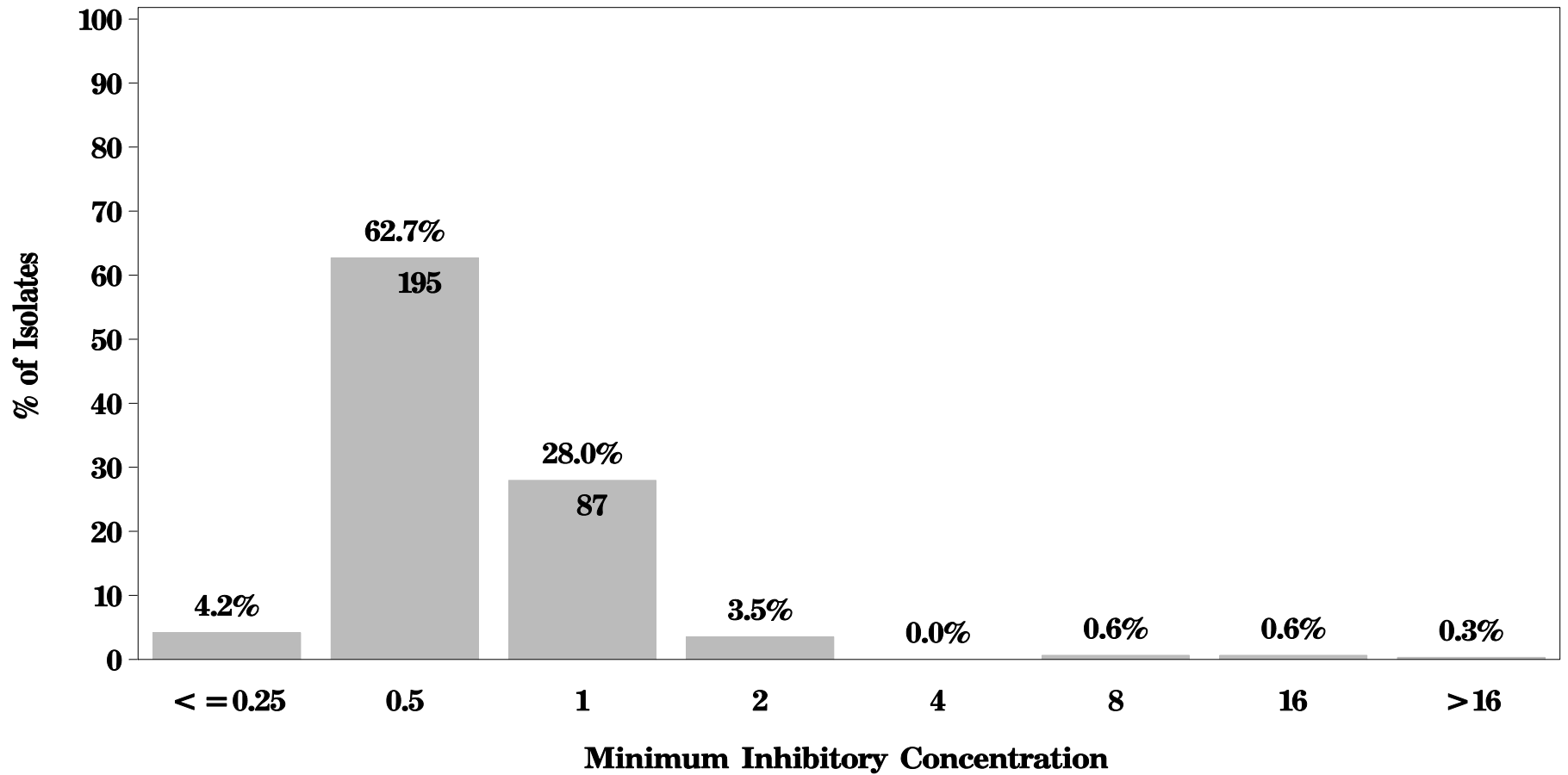
**Figure 19j: Minimum Inhibitory Concentration of Gentamicin for *Escherichia coli* in Ground Turkey (N=333 Isolates)**  
**Breakpoints: Susceptible  $\leq 4 \mu\text{g/mL}$  Resistant  $\geq 16 \mu\text{g/mL}$**



# NARMS

**Figure 19j: Minimum Inhibitory Concentration of Gentamicin for *Escherichia coli* in Ground Beef (N=311 Isolates)**

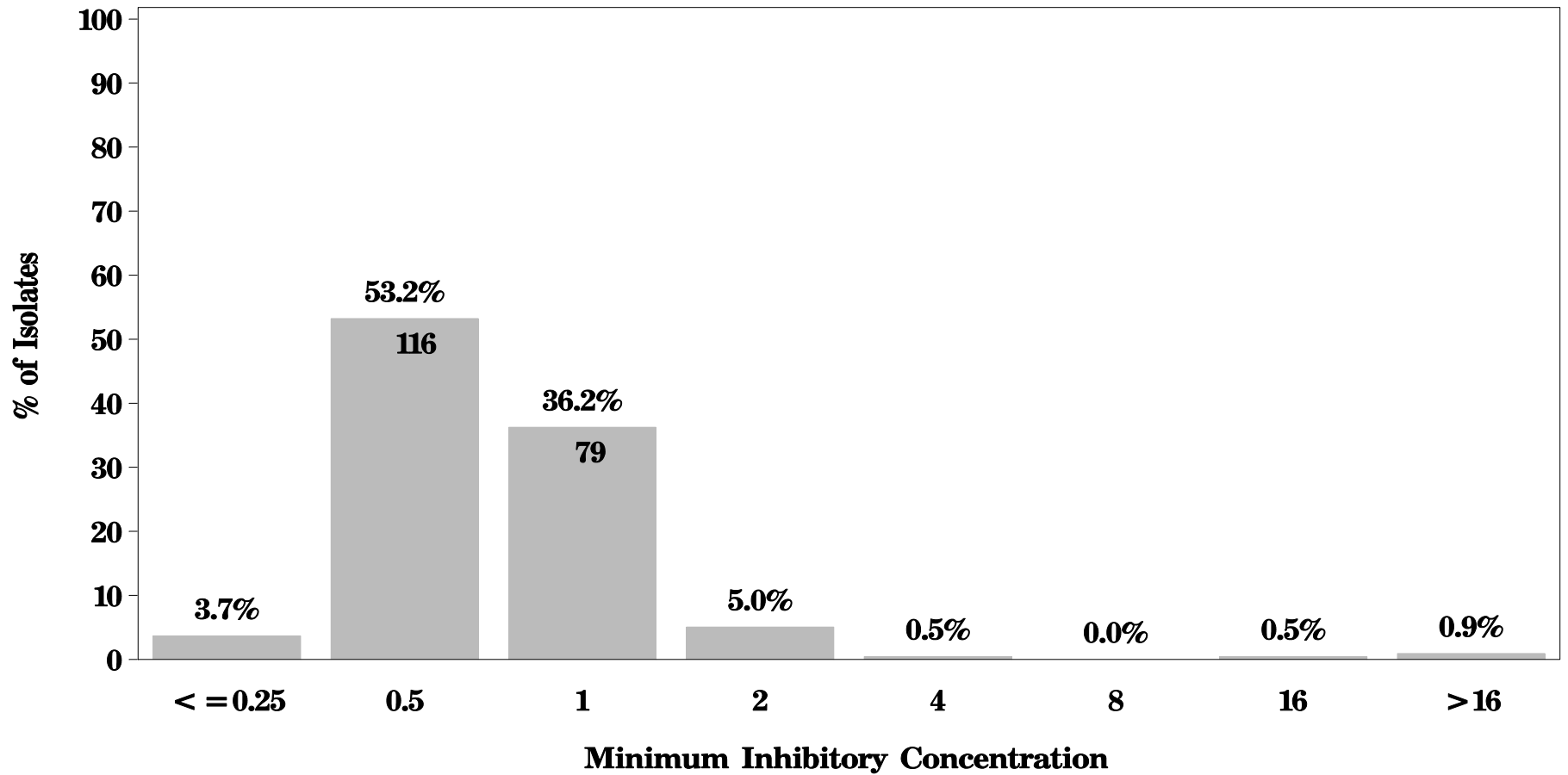
**Breakpoints: Susceptible  $\leq 4 \mu\text{g/mL}$  Resistant  $\geq 16 \mu\text{g/mL}$**



# NARMS

**Figure 19j: Minimum Inhibitory Concentration of Gentamicin for *Escherichia coli* in Pork Chop (N=218 Isolates)**

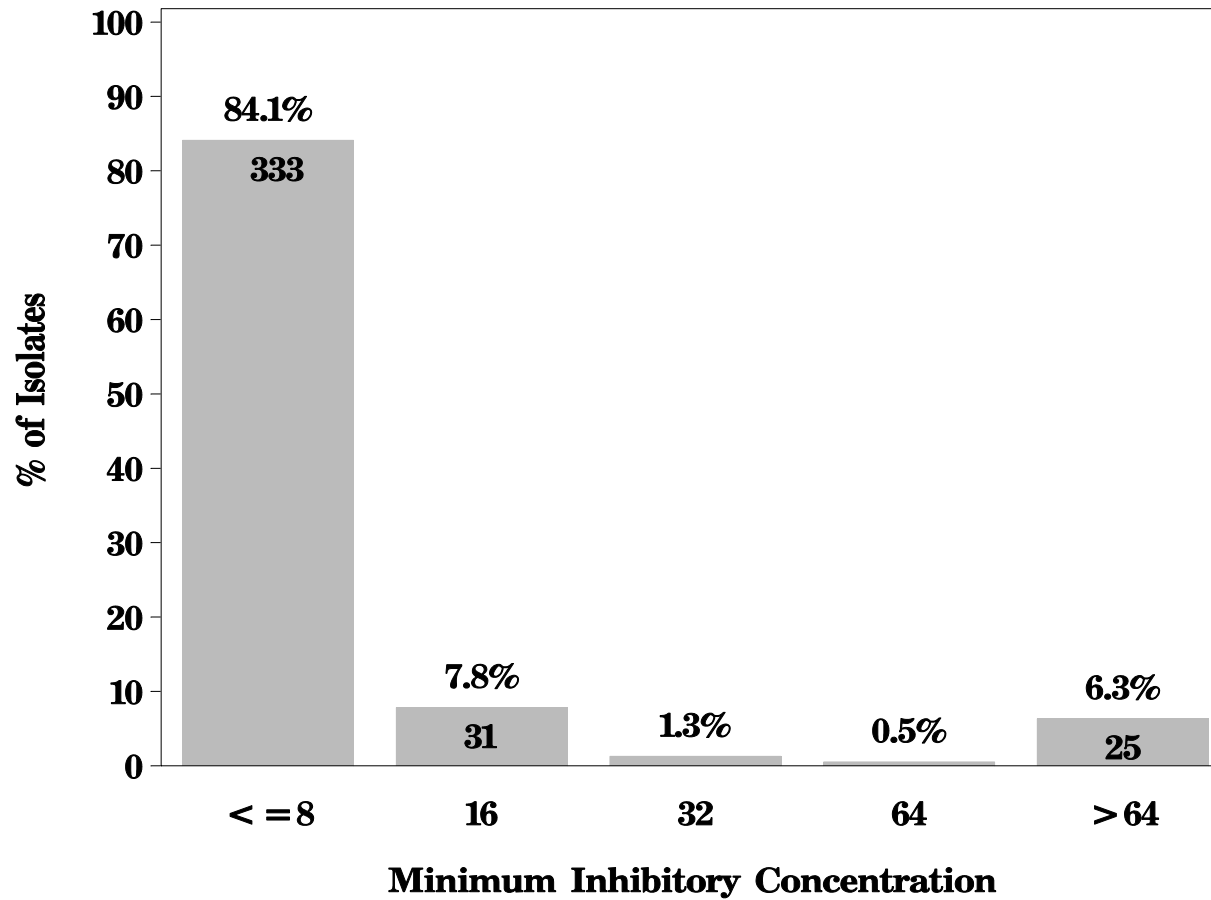
**Breakpoints: Susceptible  $\leq 4 \mu\text{g/mL}$  Resistant  $\geq 16 \mu\text{g/mL}$**



# NARMS

**Figure 19k: Minimum Inhibitory Concentration of Kanamycin for *Escherichia coli* in Chicken Breast (N=396 Isolates)**

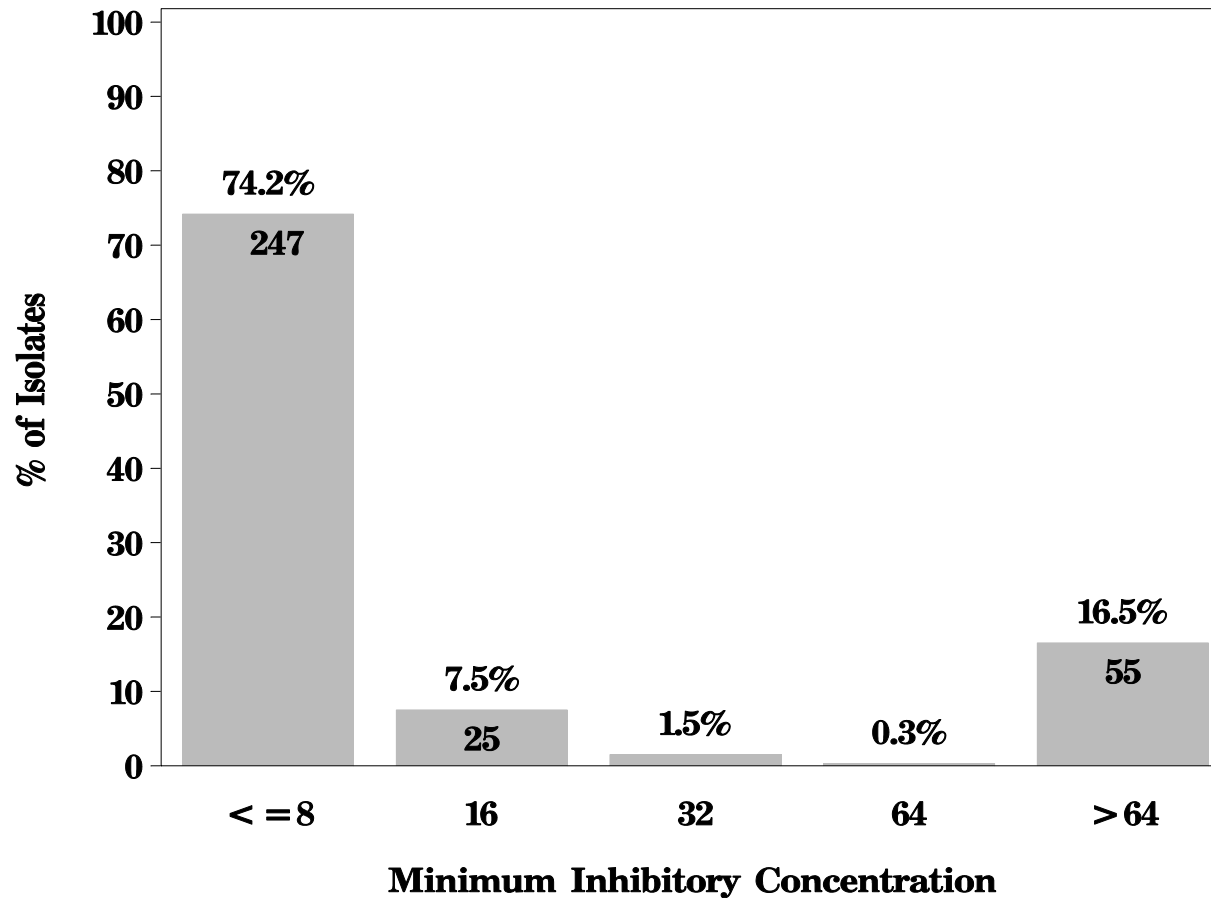
**Breakpoints: Susceptible  $\leq 16 \mu\text{g/mL}$  Resistant  $\geq 64 \mu\text{g/mL}$**



## NARMS

**Figure 19k: Minimum Inhibitory Concentration of Kanamycin for *Escherichia coli* in Ground Turkey (N=333 Isolates)**

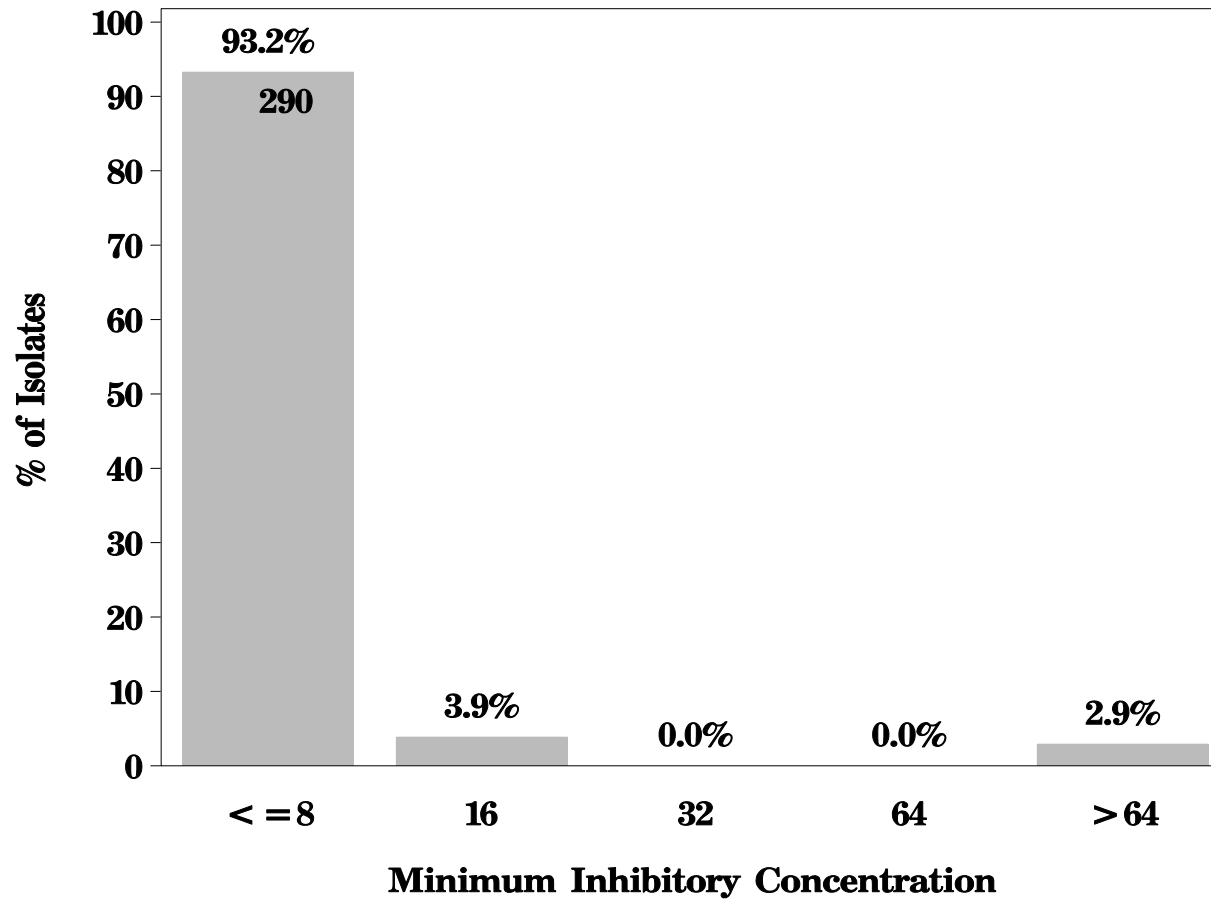
**Breakpoints: Susceptible  $\leq 16 \mu\text{g/mL}$  Resistant  $\geq 64 \mu\text{g/mL}$**



# NARMS

**Figure 19k: Minimum Inhibitory Concentration of Kanamycin for *Escherichia coli* in Ground Beef (N=311 Isolates)**

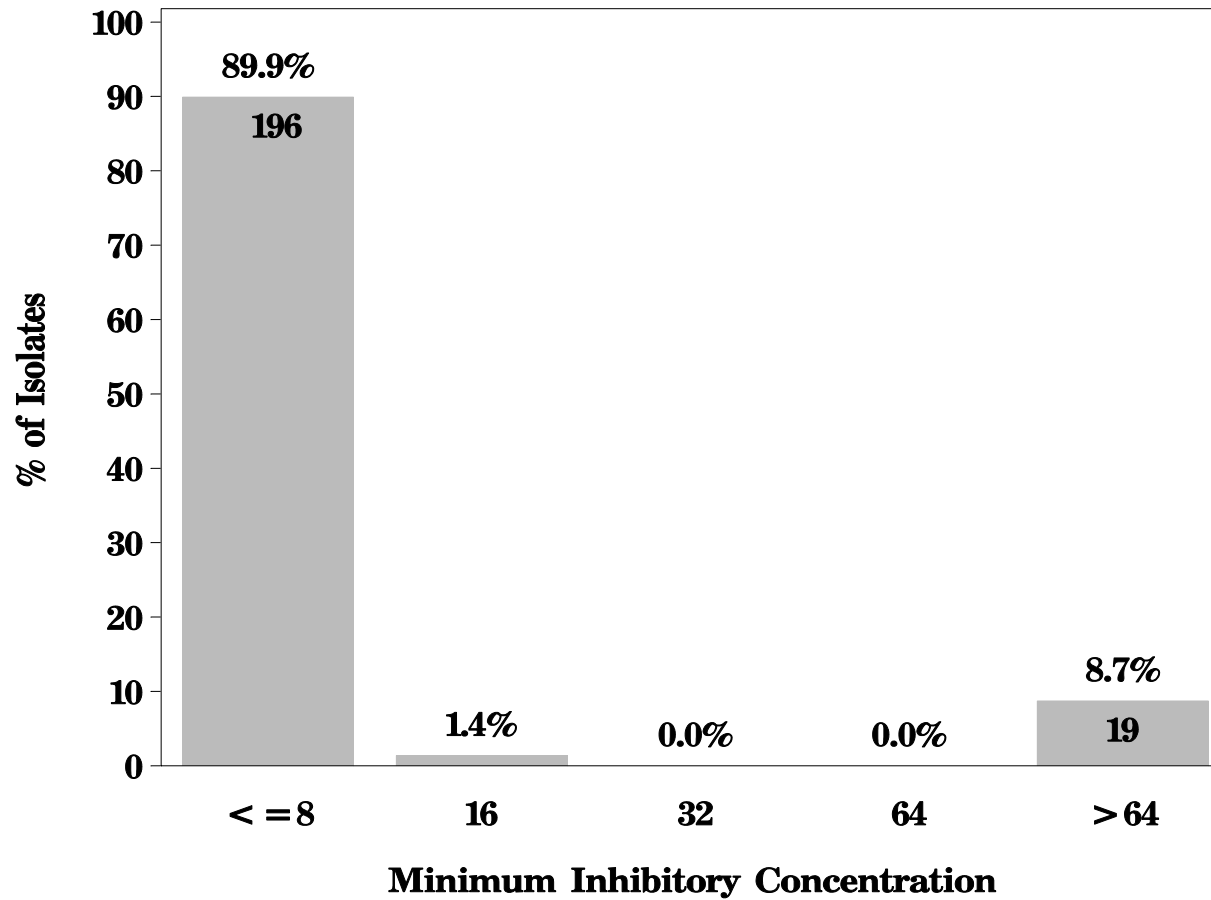
**Breakpoints: Susceptible  $\leq 16 \mu\text{g/mL}$  Resistant  $\geq 64 \mu\text{g/mL}$**



# NARMS

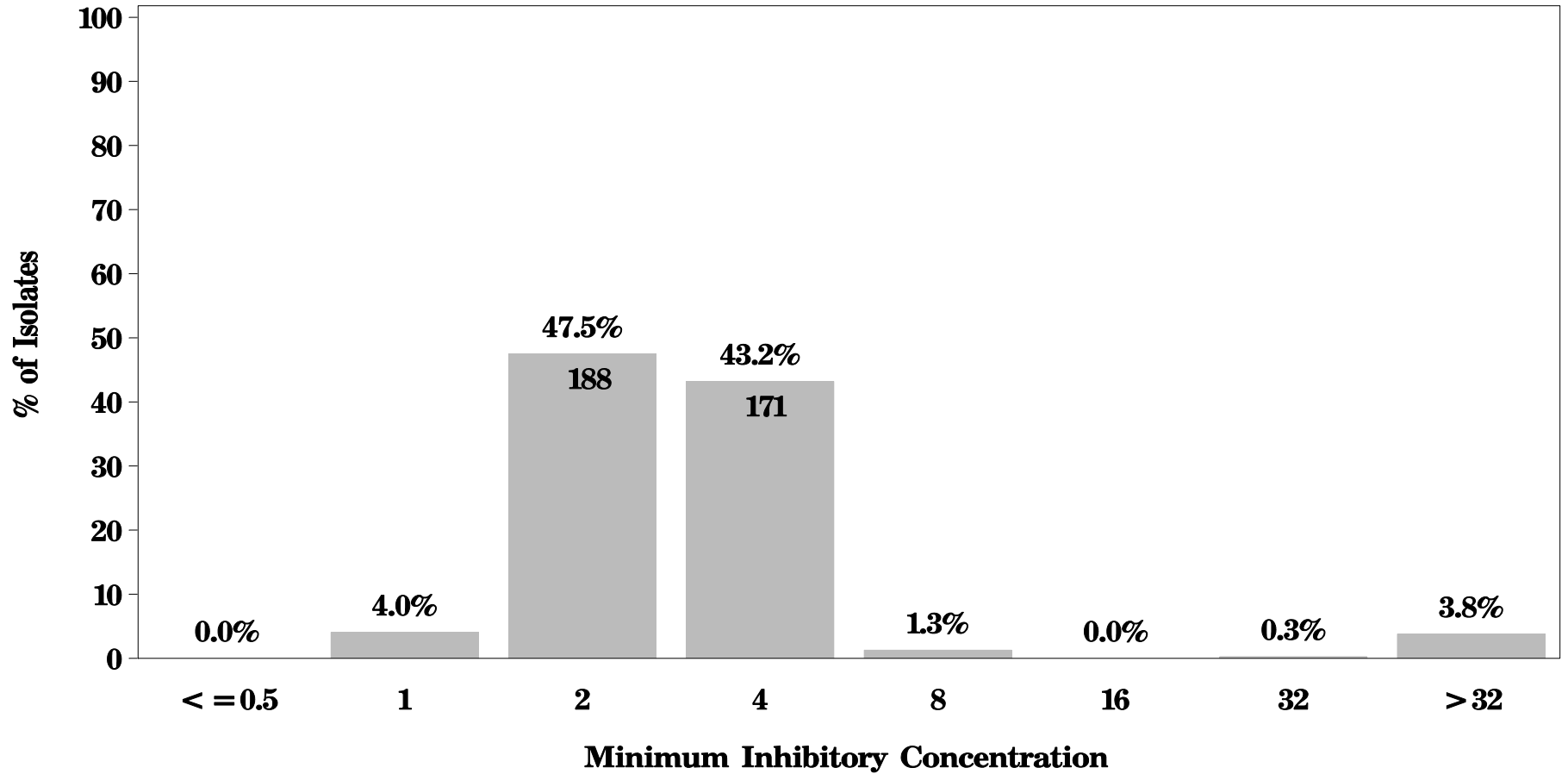
**Figure 19k: Minimum Inhibitory Concentration of Kanamycin for *Escherichia coli* in Pork Chop (N=218 Isolates)**

**Breakpoints: Susceptible  $\leq 16 \mu\text{g/mL}$  Resistant  $> 64 \mu\text{g/mL}$**



# NARMS

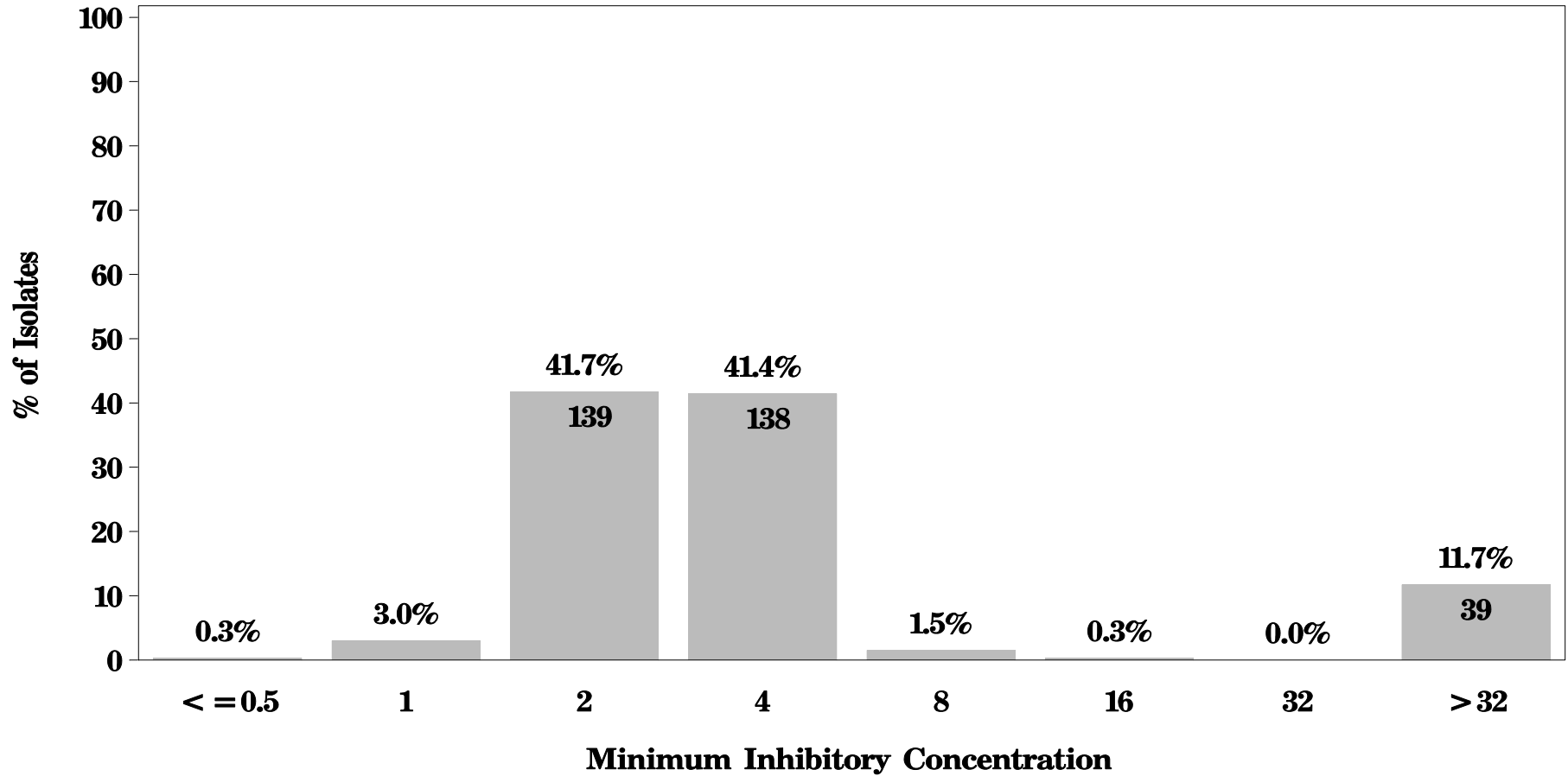
**Figure 19l: Minimum Inhibitory Concentration of Nalidixic acid for *Escherichia coli* in Chicken Breast (N=396 Isolates)**  
**Breakpoints: Susceptible  $\leq 16 \mu\text{g/mL}$  Resistant  $> 32 \mu\text{g/mL}$**





# NARMS

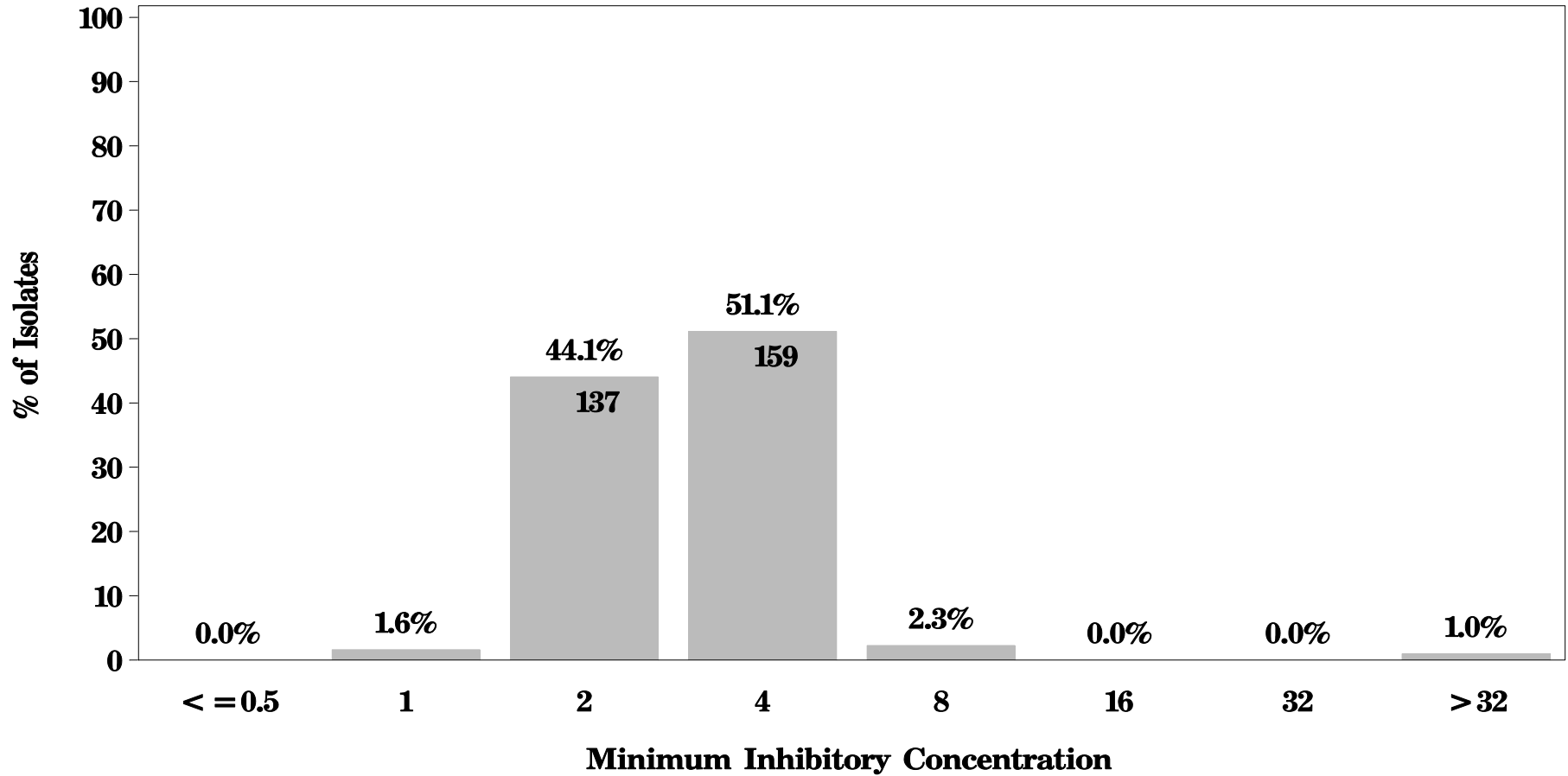
**Figure 19l: Minimum Inhibitory Concentration of Nalidixic acid for *Escherichia coli* in Ground Turkey (N=333 Isolates)**  
**Breakpoints: Susceptible  $\leq 16 \mu\text{g/mL}$  Resistant  $\geq 32 \mu\text{g/mL}$**



# NARMS

**Figure 19l: Minimum Inhibitory Concentration of Nalidixic acid for *Escherichia coli* in Ground Beef (N=311 Isolates)**

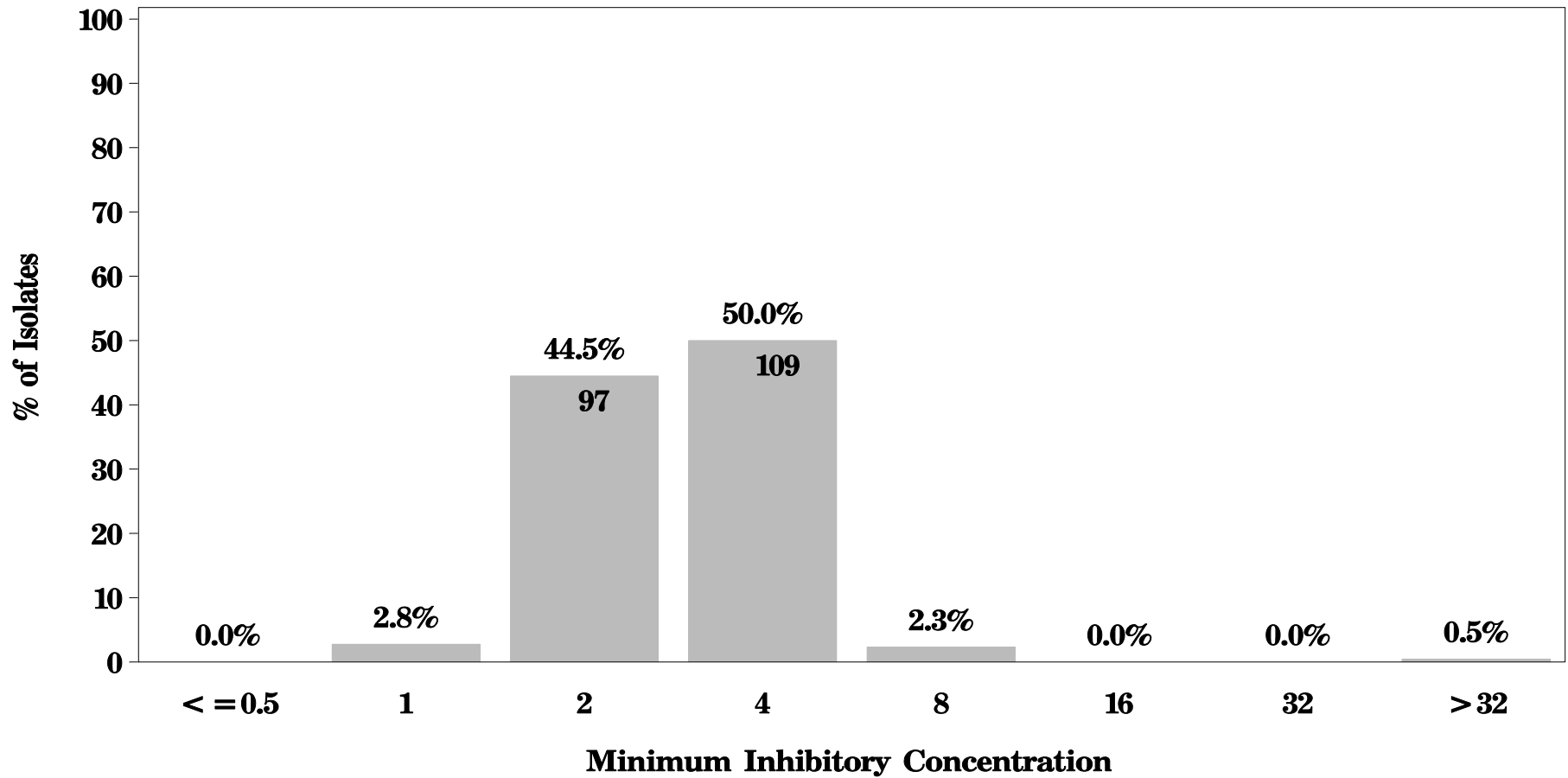
**Breakpoints: Susceptible  $\leq 16 \mu\text{g/mL}$  Resistant  $> 32 \mu\text{g/mL}$**



# NARMS

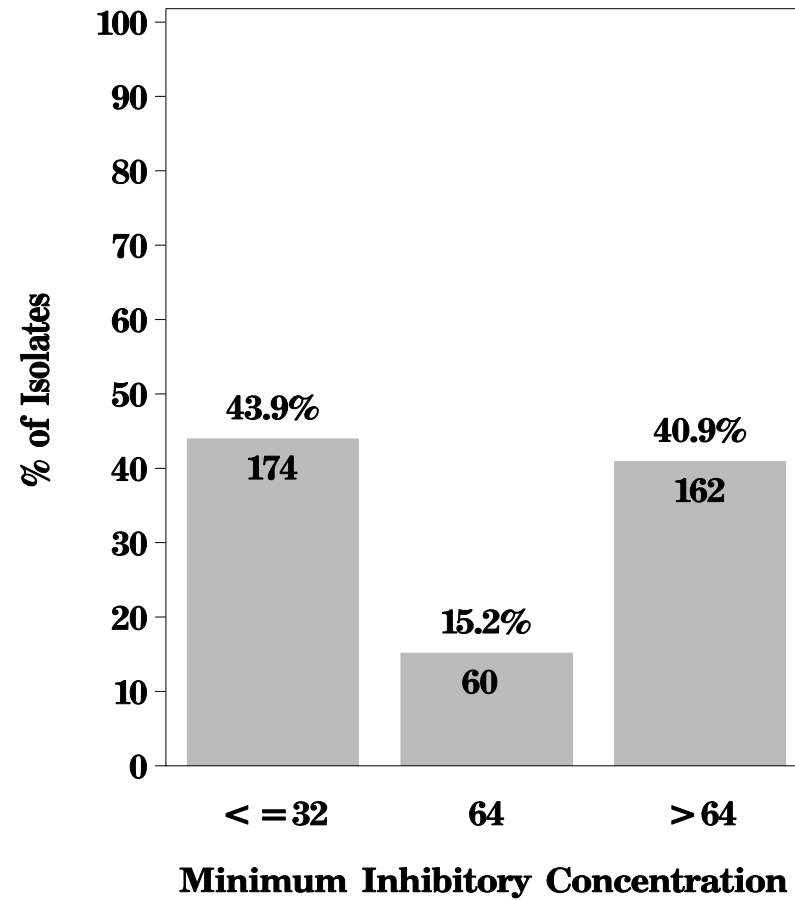
**Figure 19l: Minimum Inhibitory Concentration of Nalidixic acid for *Escherichia coli* in Pork Chop (N=218 Isolates)**

**Breakpoints: Susceptible  $\leq 16 \mu\text{g/mL}$  Resistant  $> 32 \mu\text{g/mL}$**



# NARMS

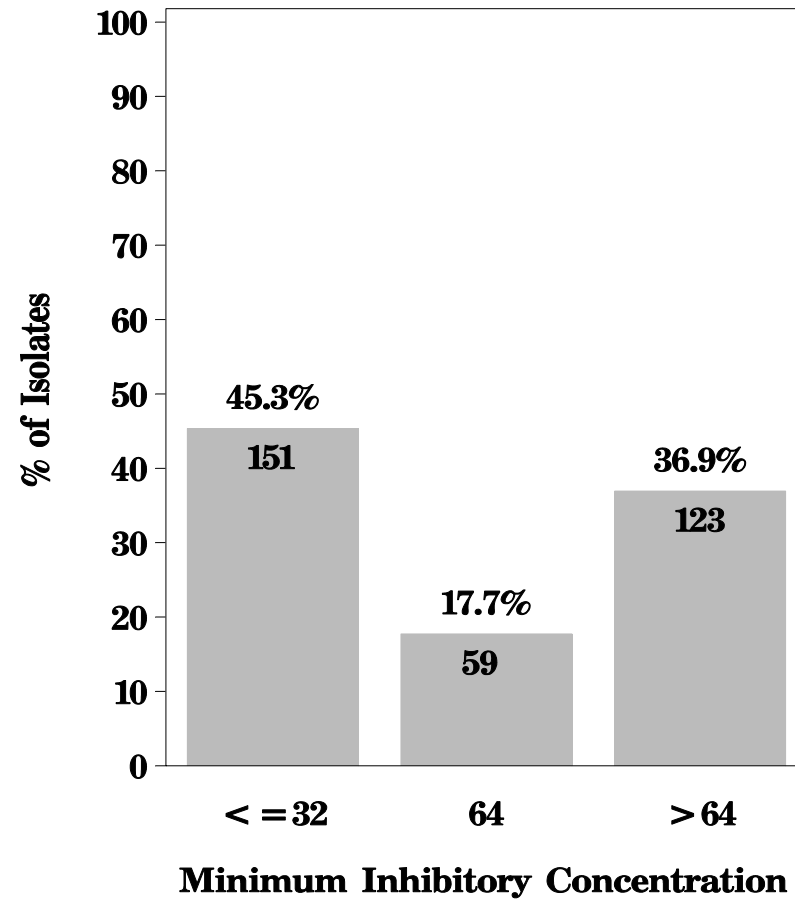
**Figure 19m: Minimum Inhibitory Concentration of Streptomycin for *Escherichia coli* in Chicken Breast (N=396 Isolates)**  
**Breakpoints: Susceptible  $\leq 32 \mu\text{g/mL}$  Resistant  $> 64 \mu\text{g/mL}$**



## NARMS

**Figure 19m: Minimum Inhibitory Concentration of Streptomycin for *Escherichia coli* in Ground Turkey (N=333 Isolates)**

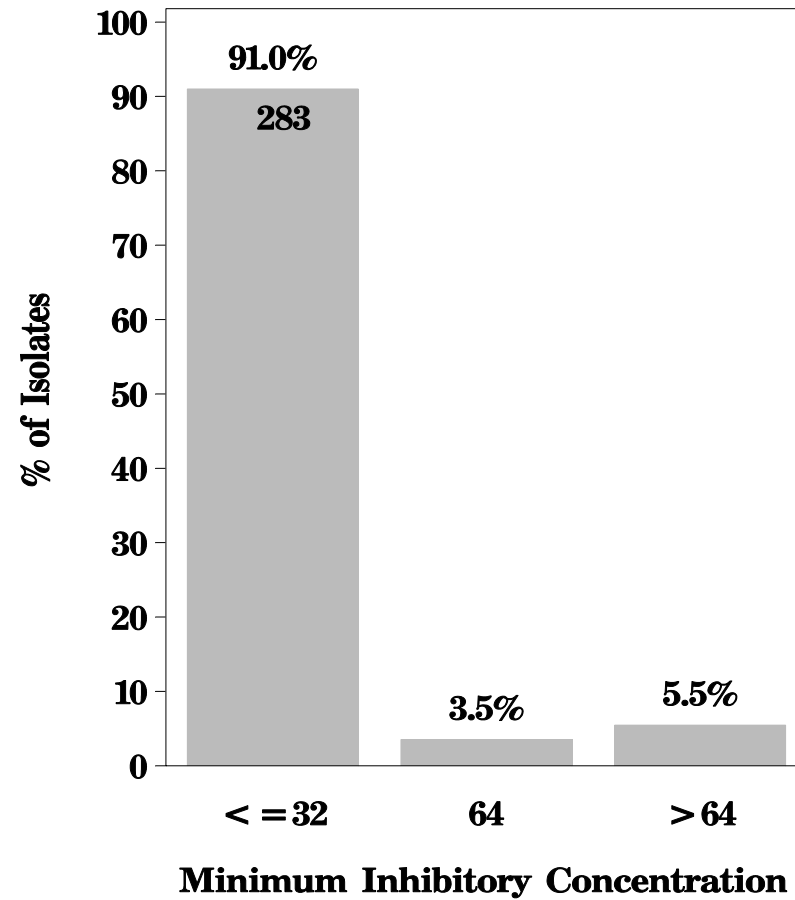
**Breakpoints: Susceptible  $\leq 32 \mu\text{g/mL}$  Resistant  $> 64 \mu\text{g/mL}$**



# NARMS

**Figure 19m: Minimum Inhibitory Concentration of Streptomycin for *Escherichia coli* in Ground Beef (N=311 Isolates)**

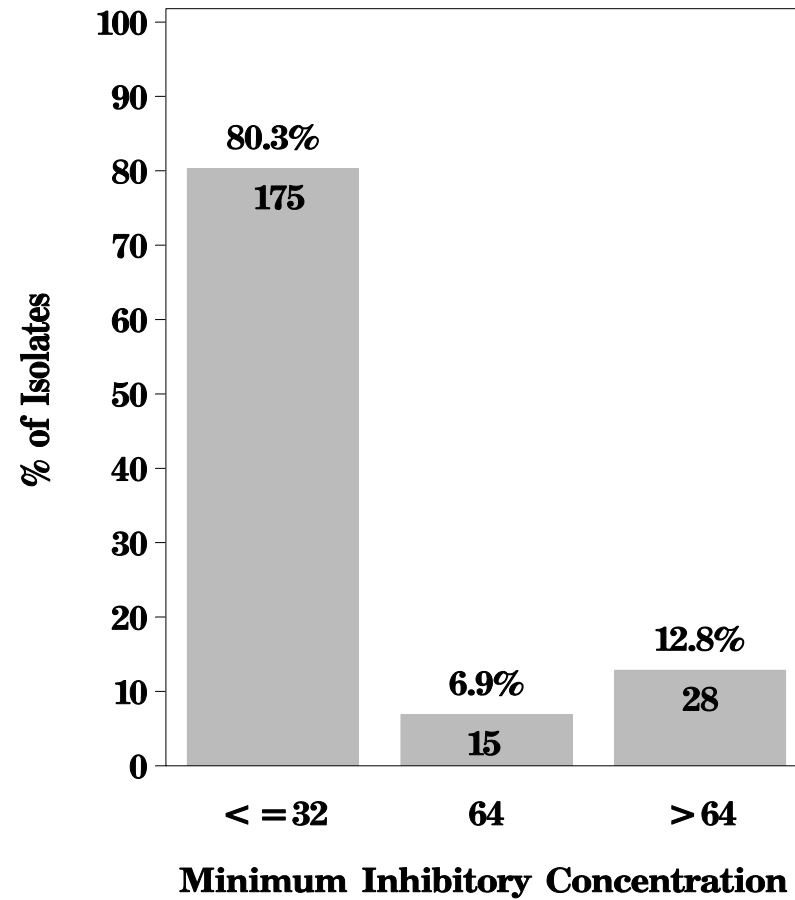
**Breakpoints: Susceptible  $\leq 32 \mu\text{g/mL}$  Resistant  $> 64 \mu\text{g/mL}$**



# NARMS

**Figure 19m: Minimum Inhibitory Concentration of Streptomycin for *Escherichia coli* in Pork Chop (N=218 Isolates)**

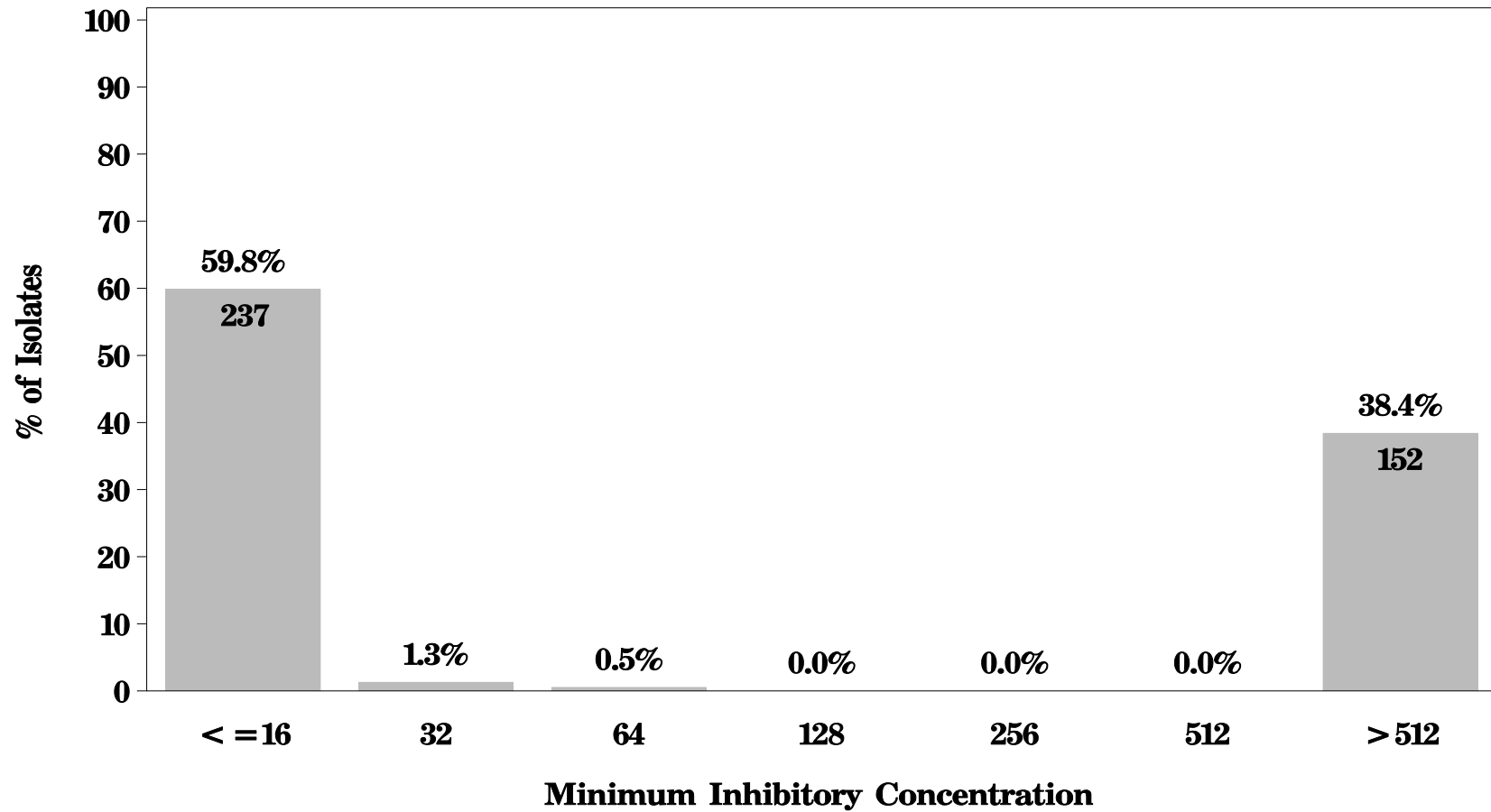
**Breakpoints: Susceptible  $\leq 32 \mu\text{g/mL}$  Resistant  $> 64 \mu\text{g/mL}$**



# NARMS

**Figure 19n: Minimum Inhibitory Concentration of Sulfamethoxazole for *Escherichia coli* in Chicken Breast (N=396 Isolates)**

**Breakpoints: Susceptible  $\leq 256 \mu\text{g/mL}$  Resistant  $> 512 \mu\text{g/mL}$**

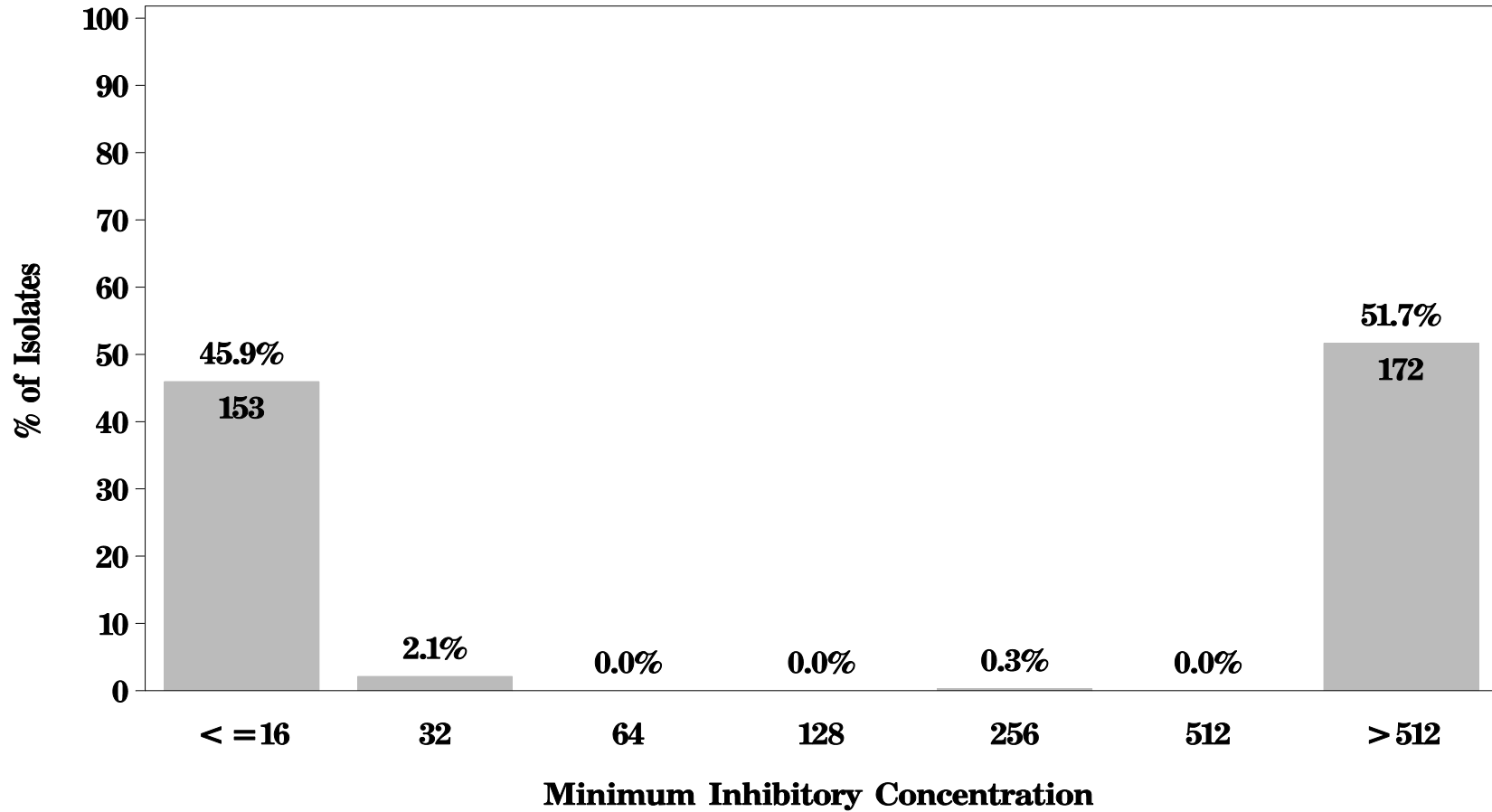




# NARMS

**Figure 19n: Minimum Inhibitory Concentration of Sulfamethoxazole for *Escherichia coli* in Ground Turkey (N=333 Isolates)**

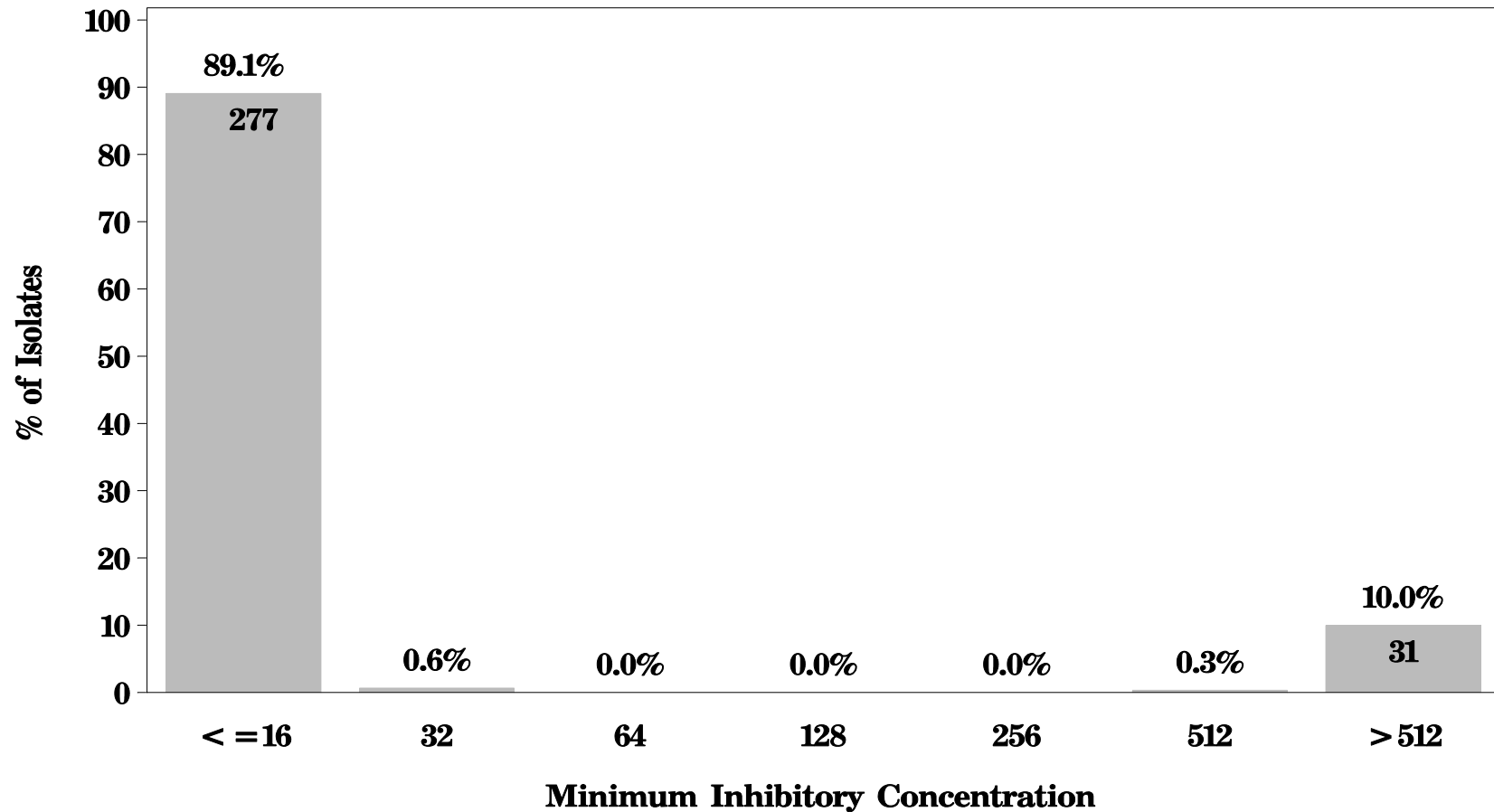
**Breakpoints: Susceptible  $\leq 256 \mu\text{g/mL}$  Resistant  $> 512 \mu\text{g/mL}$**



# NARMS

**Figure 19n: Minimum Inhibitory Concentration of Sulfamethoxazole for *Escherichia coli* in Ground Beef (N=311 Isolates)**

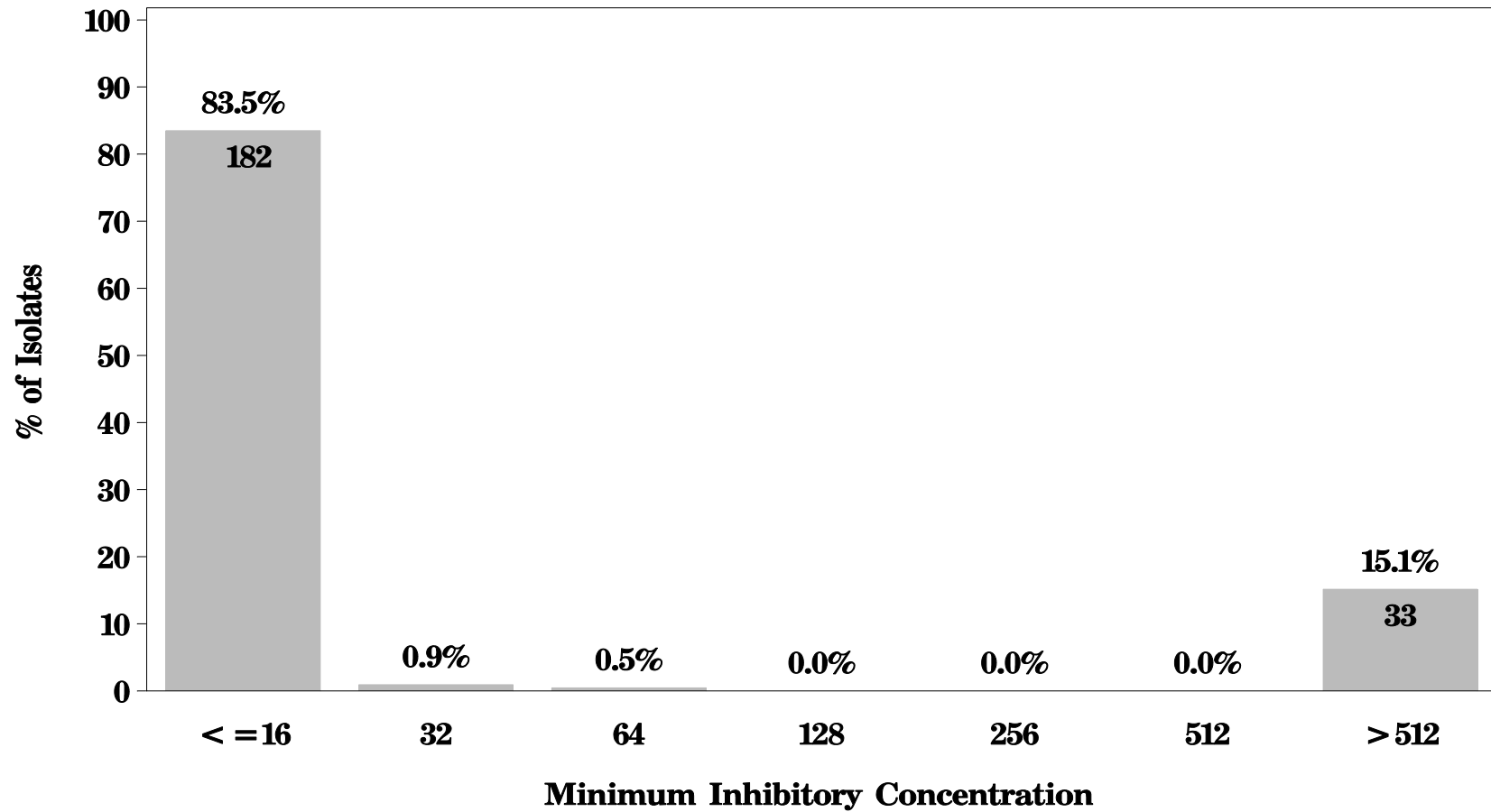
**Breakpoints: Susceptible  $\leq 256 \mu\text{g/mL}$  Resistant  $> 512 \mu\text{g/mL}$**



# NARMS

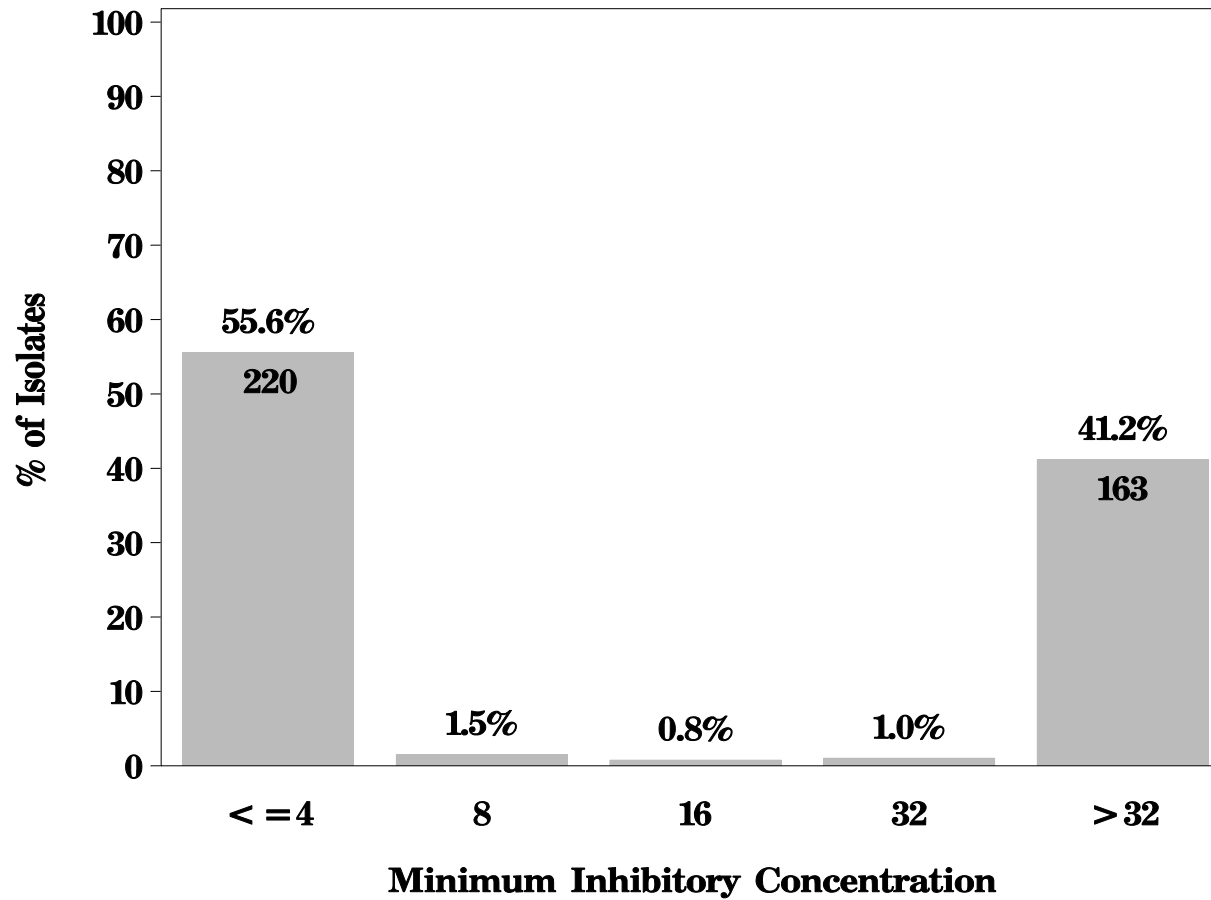
**Figure 19n: Minimum Inhibitory Concentration of Sulfamethoxazole for *Escherichia coli* in Pork Chop (N=218 Isolates)**

**Breakpoints: Susceptible  $\leq 256 \mu\text{g/mL}$  Resistant  $> 512 \mu\text{g/mL}$**



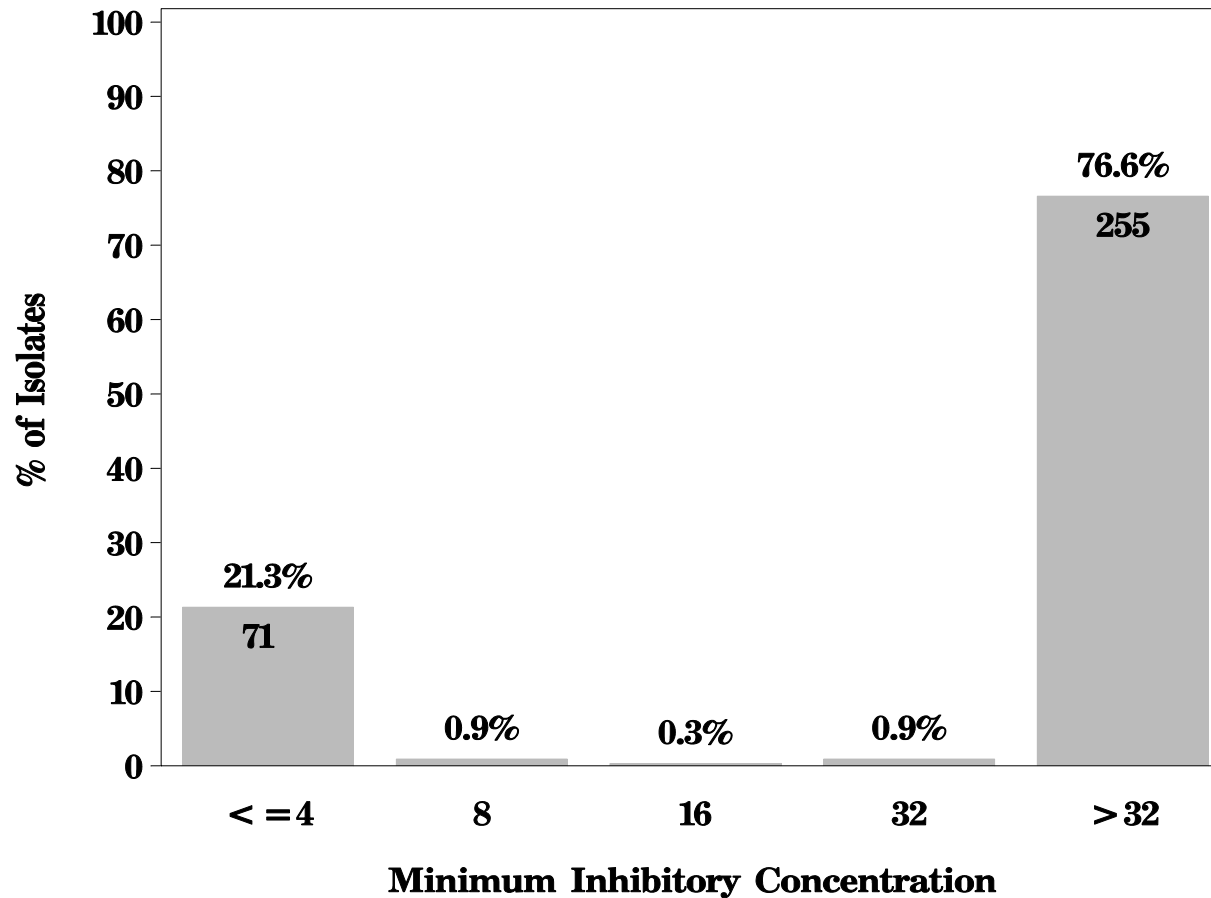
# NARMS

**Figure 19o: Minimum Inhibitory Concentration of Tetracycline for *Escherichia coli* in Chicken Breast (N=396 Isolates)**  
**Breakpoints: Susceptible  $\leq 4 \mu\text{g/mL}$  Resistant  $\geq 16 \mu\text{g/mL}$**



## NARMS

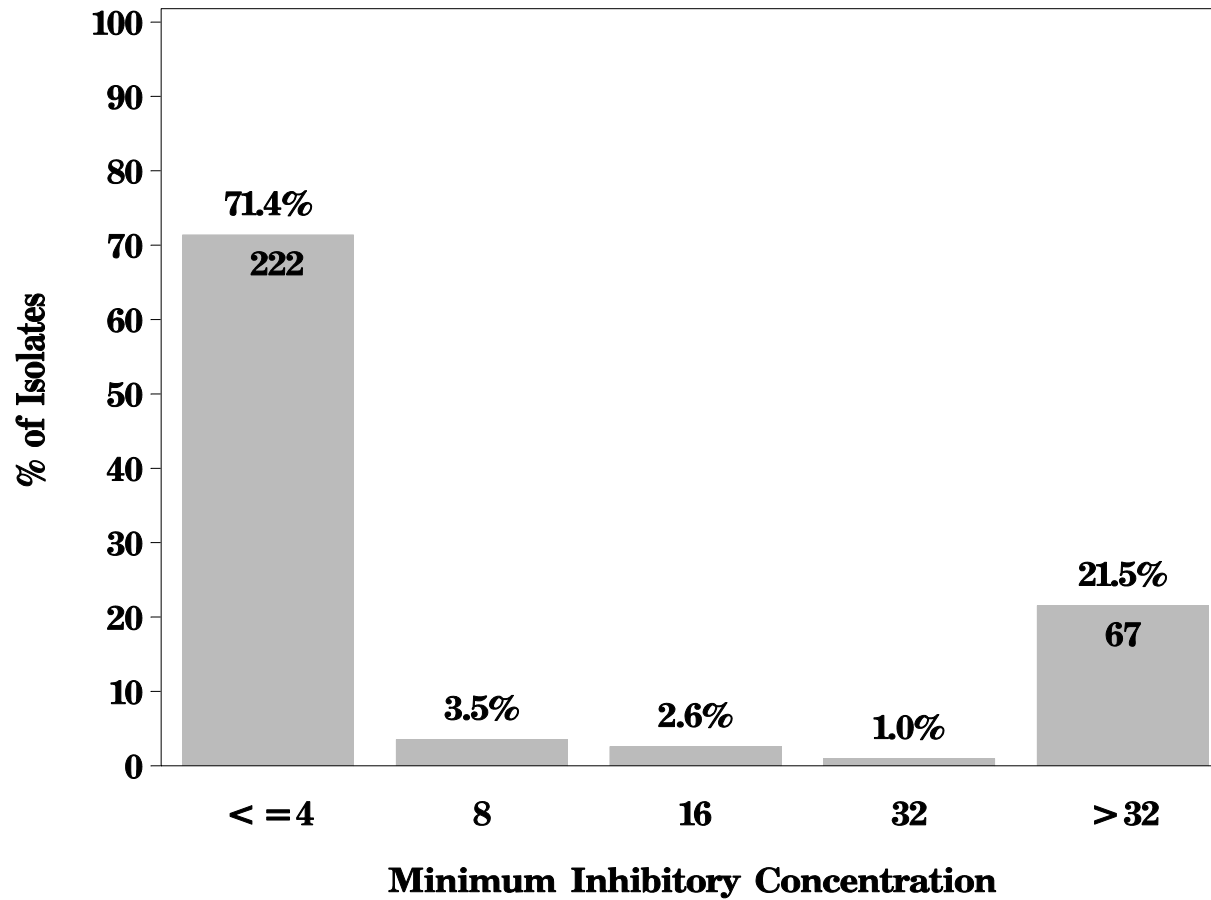
**Figure 19o: Minimum Inhibitory Concentration of Tetracycline for *Escherichia coli* in Ground Turkey (N=333 Isolates)**  
**Breakpoints: Susceptible  $\leq 4 \mu\text{g/mL}$  Resistant  $\geq 16 \mu\text{g/mL}$**



# NARMS

**Figure 19o: Minimum Inhibitory Concentration of Tetracycline for *Escherichia coli* in Ground Beef (N=311 Isolates)**

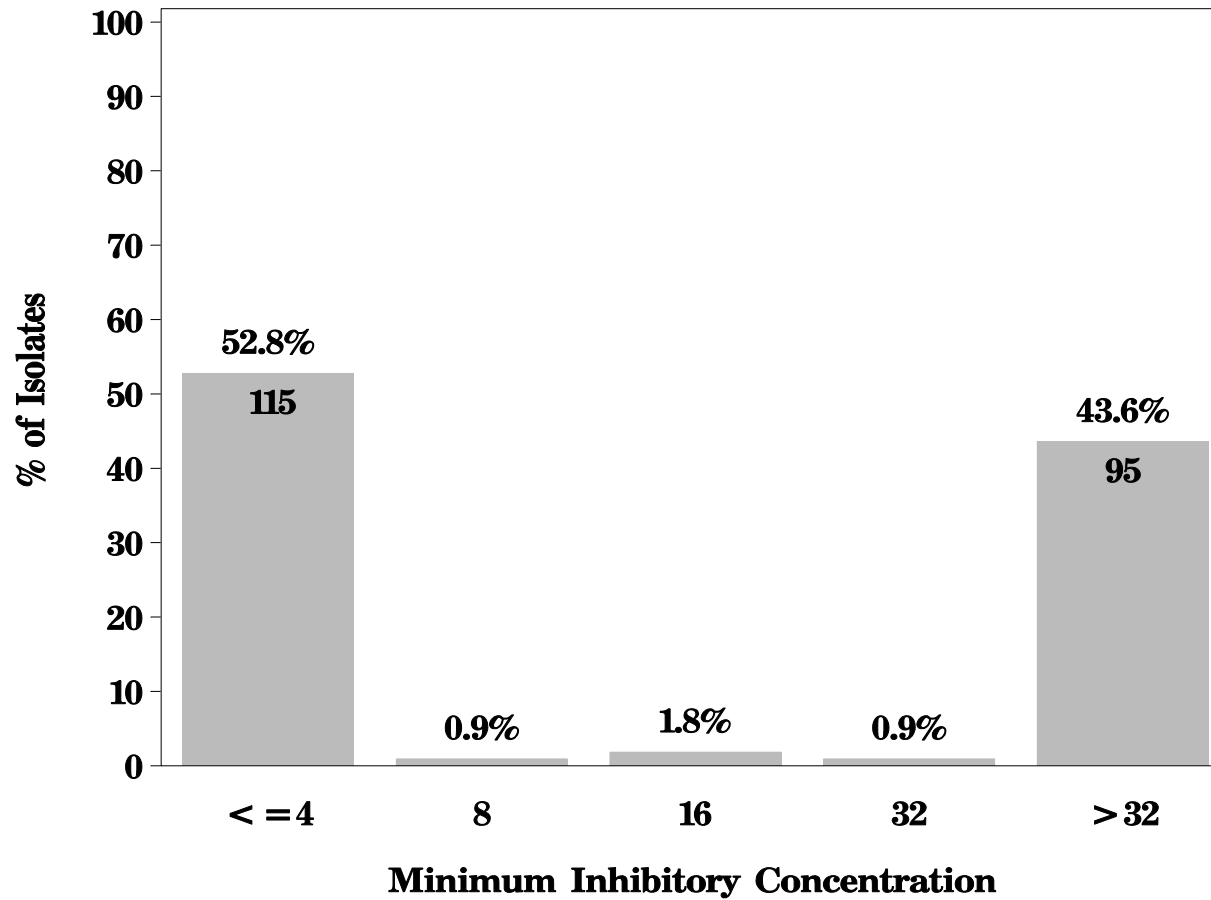
**Breakpoints: Susceptible  $\leq 4 \mu\text{g/mL}$  Resistant  $\geq 16 \mu\text{g/mL}$**



# NARMS

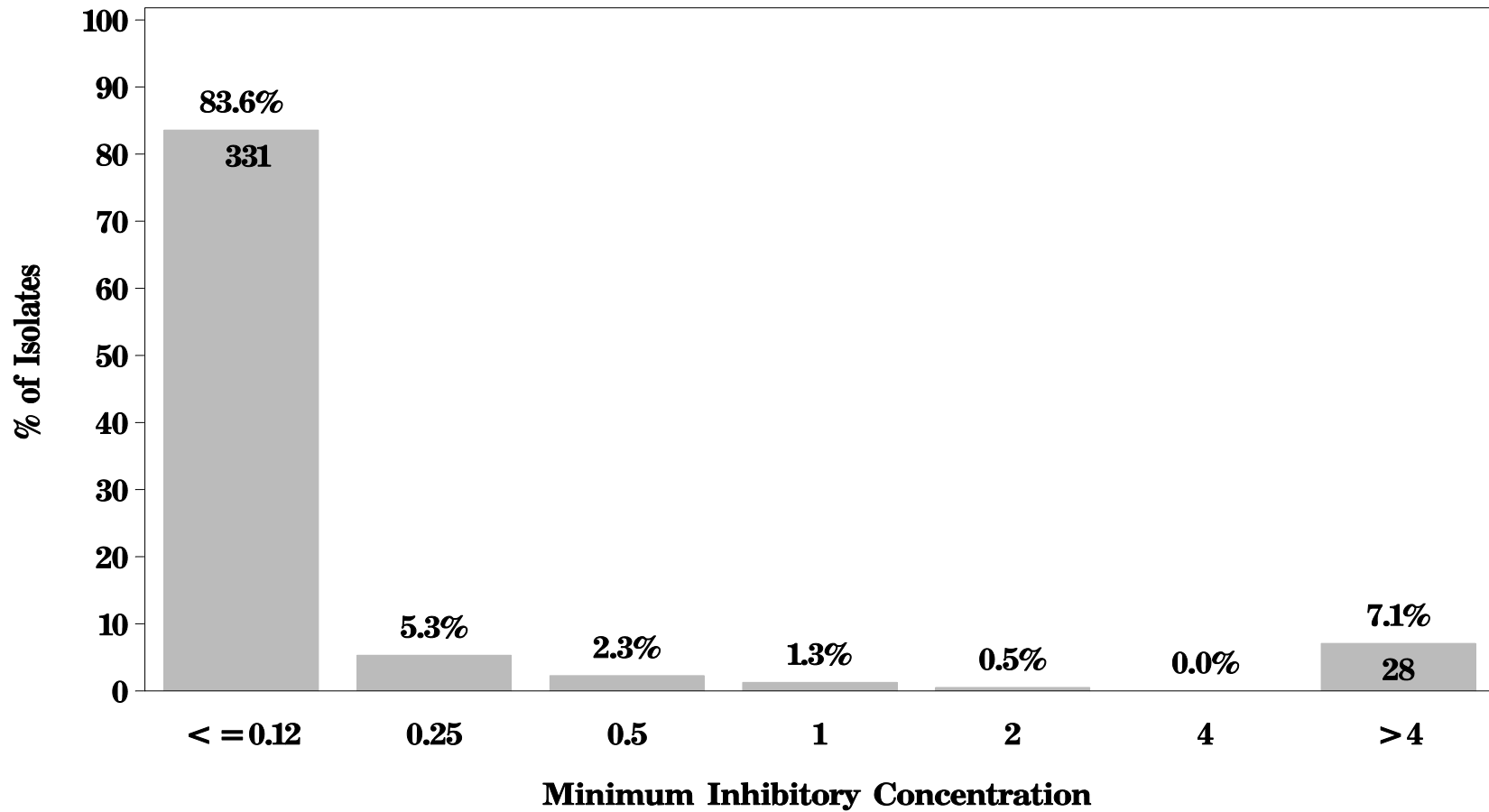
**Figure 19o: Minimum Inhibitory Concentration of Tetracycline for *Escherichia coli* in Pork Chop (N=218 Isolates)**

**Breakpoints: Susceptible  $\leq 4 \mu\text{g/mL}$  Resistant  $\geq 16 \mu\text{g/mL}$**



# NARMS

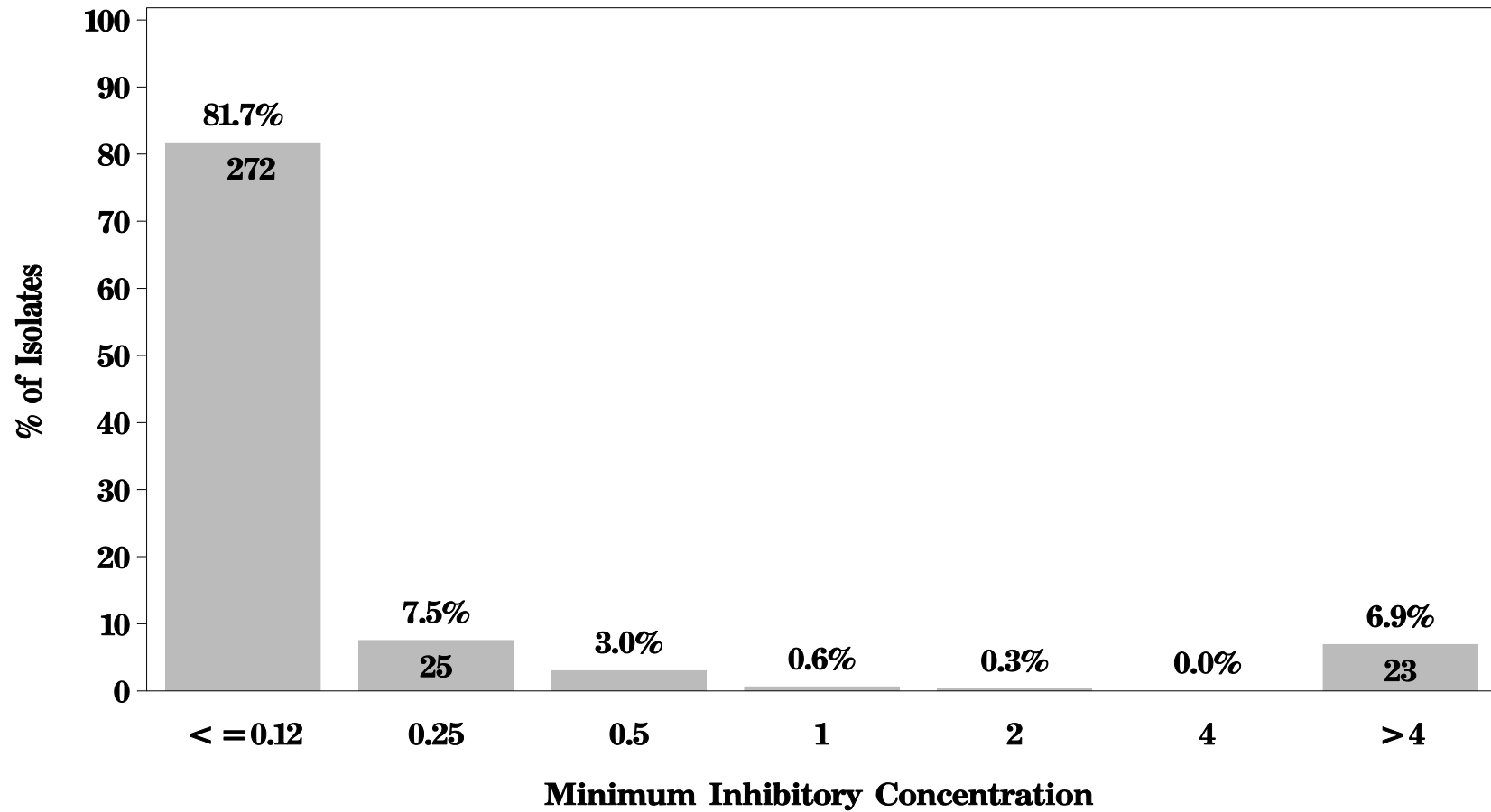
**Figure 19p: Minimum Inhibitory Concentration of Trimethoprim/sulfamethoxazole for *Escherichia coli* in Chicken Breast (N=396 Isolates)**  
**Breakpoints: Susceptible  $\leq 2 \mu\text{g/mL}$  Resistant  $\geq 4 \mu\text{g/mL}$**





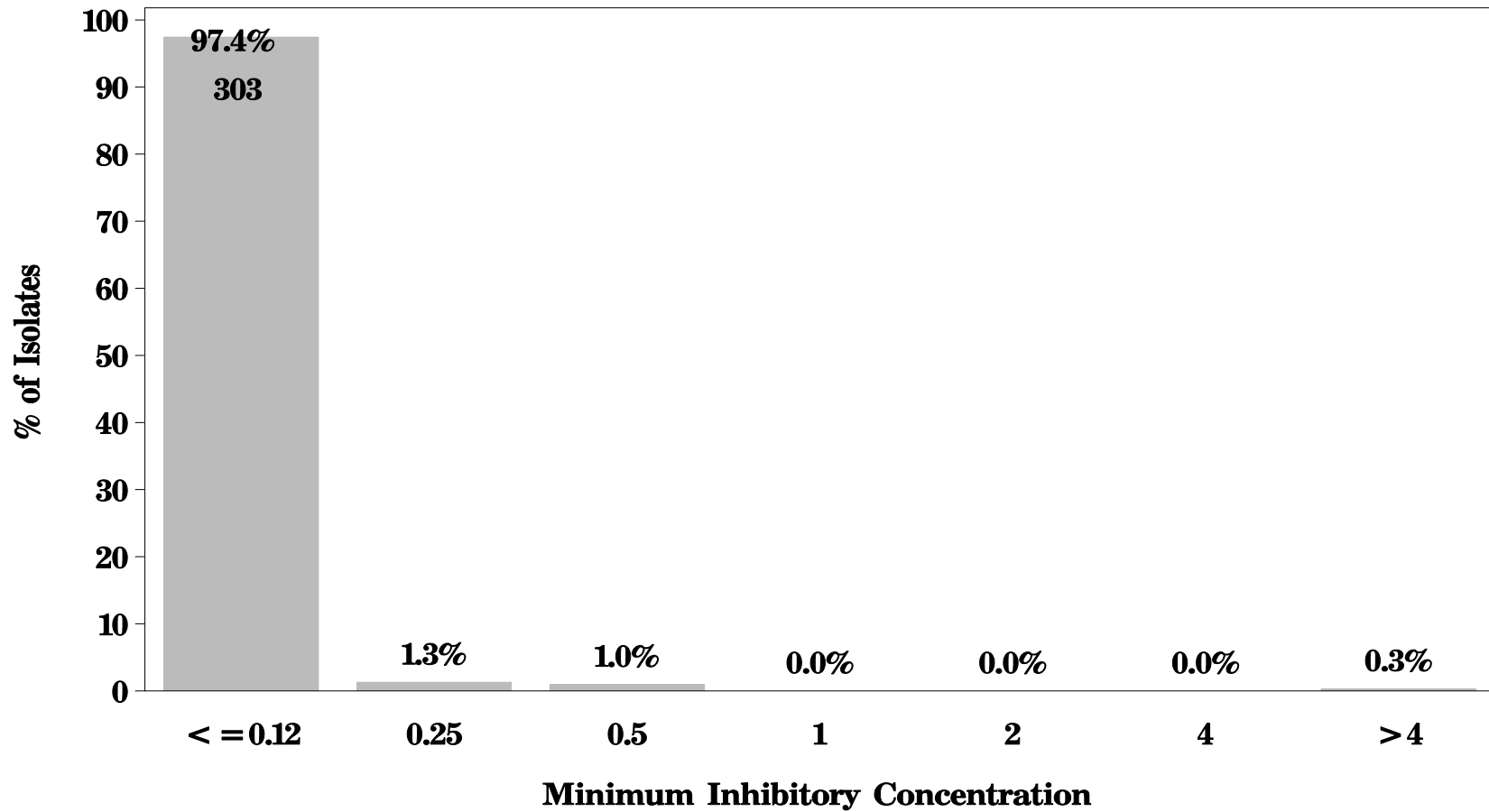
# NARMS

**Figure 19p: Minimum Inhibitory Concentration of Trimethoprim/sulfamethoxazole for *Escherichia coli* in Ground Turkey (N=333 Isolates)**  
**Breakpoints: Susceptible  $\leq 2 \mu\text{g/mL}$  Resistant  $\geq 4 \mu\text{g/mL}$**



# NARMS

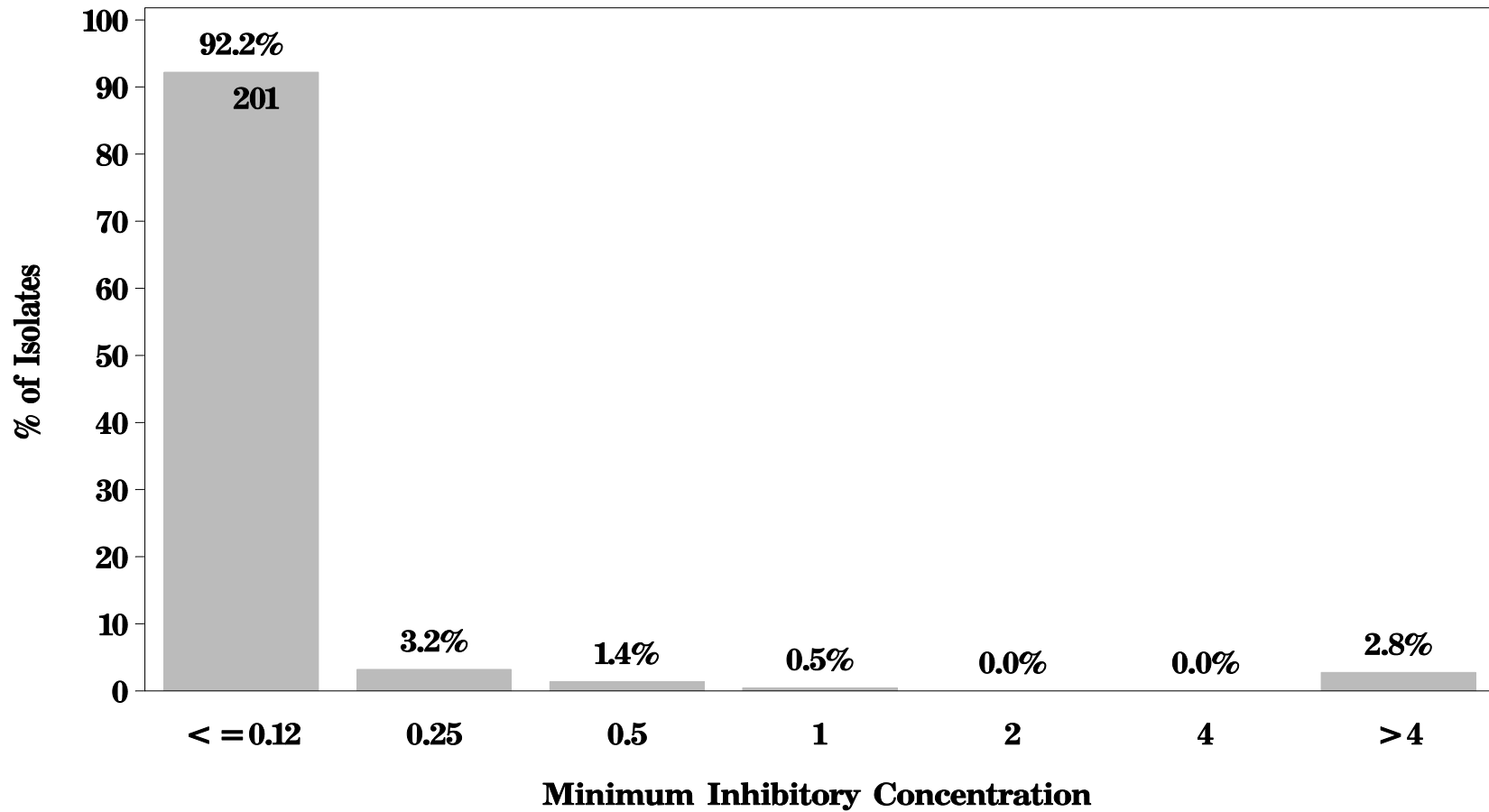
**Figure 19p: Minimum Inhibitory Concentration of Trimethoprim/sulfamethoxazole for *Escherichia coli* in Ground Beef (N=311 Isolates)**  
**Breakpoints: Susceptible  $\leq 2 \mu\text{g/mL}$  Resistant  $\geq 4 \mu\text{g/mL}$**



# NARMS

**Figure 19p: Minimum Inhibitory Concentration of Trimethoprim/sulfamethoxazole for *Escherichia coli* in Pork Chop (N=218 Isolates)**

**Breakpoints: Susceptible  $\leq 2 \mu\text{g/mL}$  Resistant  $\geq 4 \mu\text{g/mL}$**



**Table 41. Antimicrobial Resistance\* among *Escherichia coli* by Meat Type, 2003**

<i>Meat Type</i>	<i>Antimicrobial Agent</i>														
	<b>TET</b>	<b>STR</b>	<b>SMX</b>	<b>AMP</b>	<b>GEN</b>	<b>CEP</b>	<b>AMC</b>	<b>NAL</b>	<b>COT</b>	<b>FOX</b>	<b>TIO</b>	<b>CHL</b>	<b>CIP</b>	<b>AMI</b>	<b>AXO</b>
<i>Chicken Breast</i> (n=396)	42.9%	56.1%	38.4%	25.3%	29.3%	22.0%	13.6%	4.0%	7.1%	9.3%	7.6%	- <sup>†</sup>	-	-	-
<i>Ground Turkey</i> (n=333)	77.8%	54.7%	51.7%	35.7%	29.7%	18.9%	3.0%	11.7%	6.9%	1.2%	0.3%	3.6%	0.3%	-	-
<i>Ground Beef</i> (n=311)	25.1%	9.0%	10.3%	5.1%	1.0%	8.0%	2.3%	1.0%	0.3%	0.3%	0.3%	2.3%	-	-	-
<i>Pork Chop</i> (n=218)	46.3%	19.7%	15.1%	13.3%	1.4%	11.9%	5.0%	0.5%	2.8%	2.3%	0.9%	4.1%	-	-	-
<b>Total (N=1258)</b>	48.3%	37.8%	30.9%	21.0%	17.6%	16.0%	6.5%	4.7%	4.6%	3.7%	2.7%	2.2%	0.1%	-	-

\* Where % Resistance = (# *E. coli* isolates resistant to antimicrobial) / (total # *E. coli* isolates).

<sup>†</sup> Dashes indicate 0.0% resistance to antimicrobial.

**Table 42. Antimicrobial Resistance\* among *Escherichia coli* by Site, Meat Type, and Antimicrobial Agent, 2003**

Site	Meat Type	Antimicrobial Agent														
		TET	STR	SMX	AMP	GEN	CEP	AMC	NAL	COT	FOX	TIO	CHL	CIP	AMI	AXO
GA	CB (n=120)	49.2%	59.2%	50.8%	19.2%	50.0%	17.5%	7.5%	2.5%	10.8%	5.8%	5.0%	- <sup>†</sup>	-	-	-
	GT (n=117)	77.8%	48.7%	41.9%	35.0%	24.8%	22.2%	3.4%	3.4%	3.4%	2.6%	0.9%	1.7%	-	-	-
	GB (n=90)	25.6%	7.8%	7.8%	1.1%	1.1%	4.4%	1.1%	-	-	1.1%	1.1%	1.1%	-	-	-
	PC (n=68)	50.0%	19.1%	13.2%	19.1%	1.5%	14.7%	2.9%	-	2.9%	2.9%	2.9%	5.9%	-	-	-
	<b>Total (n=395)</b>	<b>52.4%</b>	<b>37.5%</b>	<b>31.9%</b>	<b>19.7%</b>	<b>23.0%</b>	<b>15.4%</b>	<b>4.1%</b>	<b>1.8%</b>	<b>4.8%</b>	<b>3.3%</b>	<b>2.5%</b>	<b>1.8%</b>	-	-	-
MD	CB (n=113)	42.5%	50.4%	27.4%	39.8%	12.4%	32.7%	18.6%	8.8%	5.3%	15.0%	14.2%	-	-	-	-
	GT (n=103)	73.8%	64.1%	60.2%	40.8%	35.9%	25.2%	1.0%	20.4%	4.9%	-	-	1.0%	-	-	-
	GB (n=87)	29.9%	6.9%	10.3%	4.6%	2.3%	6.9%	2.3%	3.4%	-	-	-	2.3%	-	-	-
	PC (n=71)	22.5%	9.9%	5.6%	7.0%	2.8%	14.1%	11.3%	1.4%	2.8%	4.2%	-	-	-	-	-
	<b>Total (n=374)</b>	<b>44.4%</b>	<b>36.4%</b>	<b>28.3%</b>	<b>25.7%</b>	<b>14.7%</b>	<b>21.1%</b>	<b>8.6%</b>	<b>9.4%</b>	<b>3.5%</b>	<b>5.3%</b>	<b>4.3%</b>	<b>0.8%</b>	-	-	-
OR	CB (n=78)	43.6%	65.4%	28.2%	20.5%	16.7%	11.5%	9.0%	1.3%	3.8%	3.8%	1.3%	-	-	-	-
	GT (n=49)	85.7%	42.9%	44.9%	32.7%	32.7%	10.2%	2.0%	16.3%	12.2%	-	-	4.1%	-	-	-
	GB (n=57)	21.1%	14.0%	14.0%	8.8%	-	12.3%	3.5%	-	-	-	-	1.8%	-	-	-
	PC (n=28)	50.0%	28.6%	28.6%	3.6%	-	-	-	-	7.1%	-	-	7.1%	-	-	-
	<b>Total (n=212)</b>	<b>48.1%</b>	<b>41.5%</b>	<b>28.3%</b>	<b>17.9%</b>	<b>13.7%</b>	<b>9.9%</b>	<b>4.7%</b>	<b>4.2%</b>	<b>5.2%</b>	<b>1.4%</b>	<b>0.5%</b>	<b>2.4%</b>	-	-	-
TN	CB (n=85)	34.1%	50.6%	44.7%	18.8%	34.1%	23.5%	20.0%	2.4%	7.1%	11.8%	8.2%	-	-	-	-
	GT (n=64)	78.1%	59.4%	60.9%	31.3%	26.6%	9.4%	6.3%	9.4%	12.5%	1.6%	-	10.9%	1.6%	-	-
	GB (n=77)	22.1%	9.1%	10.4%	7.8%	-	10.4%	2.6%	-	1.3%	-	-	3.9%	-	-	-
	PC (n=51)	72.5%	29.4%	23.5%	19.6%	-	11.8%	2.0%	-	-	-	-	5.9%	-	-	-
	<b>Total (n=277)</b>	<b>48.0%</b>	<b>37.2%</b>	<b>35.0%</b>	<b>18.8%</b>	<b>16.6%</b>	<b>14.4%</b>	<b>8.7%</b>	<b>2.9%</b>	<b>5.4%</b>	<b>4.0%</b>	<b>2.5%</b>	<b>4.7%</b>	<b>0.4%</b>	-	-
<b>Total (N=1258)</b>		<b>48.3%</b>	<b>37.8%</b>	<b>30.9%</b>	<b>21.0%</b>	<b>17.6%</b>	<b>16.0%</b>	<b>6.5%</b>	<b>4.7%</b>	<b>4.6%</b>	<b>3.7%</b>	<b>2.7%</b>	<b>2.2%</b>	<b>0.1%</b>	-	-

\* Where % Resistance = (# isolates resistant to antimicrobial per meat type per site) / (total # isolates per meat type per site).

<sup>†</sup> Dashes indicate 0.0% resistance to antimicrobial.

**Table 43. Number of *Escherichia coli* Resistant to Multiple Antimicrobial Agents, 2003**

<i>Meat Type</i>	<i>Number of Antimicrobials</i>				
	<b>0</b>	<b>1</b>	<b>2-4</b>	<b>5-7</b>	<b>≥8</b>
<b>CB</b>	85	75	170	52	14
<b>GT</b>	51	44	157	74	7
<b>GB</b>	218	45	39	8	1
<b>PC</b>	102	40	64	8	4
<b>Total</b>	<b>456</b>	<b>204</b>	<b>430</b>	<b>142</b>	<b>26</b>

**Appendix A-1. Number of Samples Tested by Site, Meat Type, and Month, 2003**

**Site: CA**

Meat Type	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	Total
Chicken Breast	10	10	10	10	10	10	10	10	10	10	10	10	120
Ground Turkey	10	10	10	10	10	10	10	10	10	10	10	10	120
Ground Beef	10	10	10	10	10	10	10	10	10	10	10	10	120
Pork Chop	10	10	10	10	10	10	10	10	10	10	10	10	120
<b>Total</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>480</b>

**Site: CT**

Meat Type	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	Total
Chicken Breast	5	5	5	5	5	5	5	5	5	5	5	5	60
Ground Turkey	5	5	5	5	5	5	5	5	5	5	5	5	60
Ground Beef	5	5	5	5	5	5	5	5	5	5	5	5	60
Pork Chop	5	5	5	5	5	5	5	5	5	5	5	5	60
<b>Total</b>	<b>20</b>	<b>20</b>	<b>20</b>	<b>20</b>	<b>20</b>	<b>20</b>	<b>20</b>	<b>20</b>	<b>20</b>	<b>20</b>	<b>20</b>	<b>20</b>	<b>240</b>

**Site: GA**

Meat Type	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	Total
Chicken Breast	10	10	10	10	10	10	10	10	10	10	10	10	120
Ground Turkey	10	10	10	10	10	10	10	10	10	10	10	10	120
Ground Beef	10	10	10	10	10	10	10	10	10	10	10	10	120
Pork Chop	10	10	10	10	10	10	10	10	10	10	10	10	120
<b>Total</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>480</b>

**Site: MD**

Meat Type	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	Total
Chicken Breast	10	5	5	5	5	5	10	10	10	10	10	10	120
Ground Turkey	10	10	10	10	10	10	10	10	10	10	10	10	120
Ground Beef	10	10	10	10	10	10	10	10	10	10	10	10	120
Pork Chop	10	10	10	10	10	10	10	10	10	10	10	10	120
<b>Total</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>480</b>

\* Samples not collected

**Site: MN**

<b>Meat Type</b>	<b>Jan</b>	<b>Feb</b>	<b>Mar</b>	<b>Apr</b>	<b>May</b>	<b>Jun</b>	<b>Jul</b>	<b>Aug</b>	<b>Sep</b>	<b>Oct</b>	<b>Nov</b>	<b>Dec</b>	<b>Total</b>
Chicken Breast	10	10	10	10	10	10	10	10	10	10	10	10	120
Ground Turkey	*	10	10	10	10	10	10	10	10	10	10	10	110
Ground Beef	*	10	10	10	10	10	10	10	10	10	10	10	110
Pork Chop	10	10	10	10	10	10	10	10	10	10	10	10	120
<b>Total:</b>	<b>20</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>460</b>

**Site: NY**

<b>Meat Type</b>	<b>Jan</b>	<b>Feb</b>	<b>Mar</b>	<b>Apr</b>	<b>May</b>	<b>Jun</b>	<b>Jul</b>	<b>Aug</b>	<b>Sep</b>	<b>Oct</b>	<b>Nov</b>	<b>Dec</b>	<b>Total</b>
Chicken Breast	10	10	10	10	10	10	10	10	10	10	10	10	120
Ground Turkey	10	10	10	10	10	10	10	10	10	10	10	10	120
Ground Beef	10	10	10	10	10	10	10	10	10	10	10	10	120
Pork Chop	10	10	10	10	10	10	10	10	10	10	10	10	120
<b>Total</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>480</b>

**Site: OR**

<b>Meat Type</b>	<b>Jan</b>	<b>Feb</b>	<b>Mar</b>	<b>Apr</b>	<b>May</b>	<b>Jun</b>	<b>Jul</b>	<b>Aug</b>	<b>Sep</b>	<b>Oct</b>	<b>Nov</b>	<b>Dec</b>	<b>Total</b>
Chicken Breast	10	10	10	10	10	10	10	10	10	10	10	10	120
Ground Turkey	10	10	10	10	10	10	10	10	10	10	10	10	120
Ground Beef	10	10	10	10	10	10	10	10	10	10	10	10	120
Pork Chop	10	10	10	10	10	10	10	10	10	10	10	10	120
<b>Total:</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>480</b>

**Site: TN**

<b>Meat Type</b>	<b>Jan</b>	<b>Feb</b>	<b>Mar</b>	<b>Apr</b>	<b>May</b>	<b>Jun</b>	<b>Jul</b>	<b>Aug</b>	<b>Sep</b>	<b>Oct</b>	<b>Nov</b>	<b>Dec</b>	<b>Total</b>
Chicken Breast	10	10	10	10	10	10	10	10	10	10	10	8	117
Ground Turkey	10	5	8	10	10	4	*	10	*	10	10	10	87
Ground Beef	10	10	10	10	10	10	10	10	*	10	10	10	110
Pork Chop	10	10	10	10	10	10	10	10	9	10	10	10	119
<b>Total:</b>	<b>40</b>	<b>40</b>	<b>35</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>40</b>	<b>39</b>	<b>40</b>	<b>40</b>	<b>20</b>	<b>433</b>

**Total Year:** 3533

\* Samples not collected



## Appendix A-2. Percent Positive\* Samples by Month, Meat Type, and Bacterium, 2003

**Month:** January

**Meat Type:** Chicken Breast

<b>Bacterium</b>	<b># of Samples</b>	<b># of Isolates</b>	<b>Positive (%)</b>
<i>Campylobacter</i>	75	32	42.7%
<i>Salmonella</i>	75	9	12.0%
<i>Enterococcus</i>	40	40	100.0%
<i>Escherichia</i>	40	31	77.5%

**Meat Type:** Ground Beef

<b>Bacterium</b>	<b># of Samples</b>	<b># of Isolates</b>	<b>Positive (%)</b>
<i>Campylobacter</i>	65	0	0.0%
<i>Enterococcus</i>	40	39	97.5%
<i>Escherichia</i>	40	31	77.5%
<i>Salmonella</i>	65	2	3.1%

**Meat Type:** Ground Turkey

<b>Bacterium</b>	<b># of Samples</b>	<b># of Isolates</b>	<b>Positive (%)</b>
<i>Campylobacter</i>	65	0	0.0%
<i>Salmonella</i>	65	9	13.8%
<i>Enterococcus</i>	40	38	95.0%
<i>Escherichia</i>	40	36	90.0%

**Meat Type:** Pork Chop

<b>Bacterium</b>	<b># of Samples</b>	<b># of Isolates</b>	<b>Positive (%)</b>
<i>Campylobacter</i>	75	2	2.7%
<i>Salmonella</i>	75	2	2.7%
<i>Enterococcus</i>	40	37	92.5%
<i>Escherichia</i>	40	12	30.0%

\*Where % Positive= (# isolates of isolates / # of samples).

**Month: February**

**Meat Type: Chicken Breast**

<b>Bacterium</b>	<b># of Samples</b>	<b># of Isolates</b>	<b>Positive (%)</b>
<i>Campylobacter</i>	75	31	41.3%
<i>Salmonella</i>	75	6	8.0%
<i>Enterococcus</i>	40	40	100.0%
<i>Escherichia</i>	40	33	82.5%

**Meat Type: Ground Beef**

<b>Bacterium</b>	<b># of Samples</b>	<b># of Isolates</b>	<b>Positive (%)</b>
<i>Campylobacter</i>	75	1	1.3%
<i>Salmonella</i>	75	2	2.7%
<i>Enterococcus</i>	40	38	95.0%
<i>Escherichia</i>	40	32	80.0%

**Meat Type: Ground Turkey**

<b>Bacterium</b>	<b># of Samples</b>	<b># of Isolates</b>	<b>Positive (%)</b>
<i>Campylobacter</i>	70	0	0.0%
<i>Salmonella</i>	70	7	10.0%
<i>Enterococcus</i>	35	29	82.9%
<i>Escherichia</i>	35	19	54.3%

**Meat Type: Pork Chop**

<b>Bacterium</b>	<b># of Samples</b>	<b># of Isolates</b>	<b>Positive (%)</b>
<i>Campylobacter</i>	75	0	0.0%
<i>Salmonella</i>	75	0	0.0%
<i>Enterococcus</i>	40	39	97.5%
<i>Escherichia</i>	40	17	42.5%

**Month: March**

**Meat Type: Chicken Breast**

<b>Bacterium</b>	<b># of Samples</b>	<b># of Isolates</b>	<b>Positive (%)</b>
<i>Campylobacter</i>	75	27	36.0%
<i>Salmonella</i>	75	12	16.0%
<i>Enterococcus</i>	40	40	100.0%
<i>Escherichia</i>	40	40	100.0%

**Meat Type: Ground Beef**

<b>Bacterium</b>	<b># of Samples</b>	<b># of Isolates</b>	<b>Positive (%)</b>
<i>Campylobacter</i>	75	0	0.0%
<i>Salmonella</i>	75	2	2.7%
<i>Enterococcus</i>	40	35	87.5%
<i>Escherichia</i>	40	28	70.0%

**Meat Type: Ground Turkey**

<b>Bacterium</b>	<b># of Samples</b>	<b># of Isolates</b>	<b>Positive (%)</b>
<i>Campylobacter</i>	73	1	1.4%
<i>Salmonella</i>	73	8	11.0%
<i>Enterococcus</i>	38	34	89.5%
<i>Escherichia</i>	38	28	73.7%

**Meat Type: Pork Chop**

<b>Bacterium</b>	<b># of Samples</b>	<b># of Isolates</b>	<b>Positive (%)</b>
<i>Campylobacter</i>	75	0	0.0%
<i>Salmonella</i>	75	1	1.3%
<i>Enterococcus</i>	40	30	75.0%
<i>Escherichia</i>	40	30	75.0%

**Month: April**

**Meat Type: Chicken Breast**

<b>Bacterium</b>	<b># of Samples</b>	<b># of Isolates</b>	<b>Positive (%)</b>
<i>Campylobacter</i>	75	30	40.0%
<i>Salmonella</i>	75	4	5.3%
<i>Enterococcus</i>	40	38	95.0%
<i>Escherichia</i>	40	36	90.0%

**Meat Type: Ground Beef**

<b>Bacterium</b>	<b># of Samples</b>	<b># of Isolates</b>	<b>Positive (%)</b>
<i>Campylobacter</i>	75	0	0.0%
<i>Salmonella</i>	75	1	1.3%
<i>Enterococcus</i>	40	34	85.0%
<i>Escherichia</i>	40	22	55.0%

**Meat Type: Ground Turkey**

<b>Bacterium</b>	<b># of Samples</b>	<b># of Isolates</b>	<b>Positive (%)</b>
<i>Campylobacter</i>	75	0	0.0%
<i>Salmonella</i>	75	9	12.0%
<i>Enterococcus</i>	40	34	85.0%
<i>Escherichia</i>	40	30	75.0%

**Meat Type: Pork Chop**

<b>Bacterium</b>	<b># of Samples</b>	<b># of Isolates</b>	<b>Positive (%)</b>
<i>Campylobacter</i>	75	0	0.0%
<i>Salmonella</i>	75	0	0.0%
<i>Enterococcus</i>	40	39	97.5%
<i>Escherichia</i>	40	24	60.0%

**Month: May**

**Meat Type: Chicken Breast**

<b>Bacterium</b>	<b># of Samples</b>	<b># of Isolates</b>	<b>Positive (%)</b>
<i>Campylobacter</i>	75	40	53.3%
<i>Salmonella</i>	75	9	12.0%
<i>Enterococcus</i>	40	36	90.0%
<i>Escherichia</i>	40	37	92.5%

**Meat Type: Ground Beef**

<b>Bacterium</b>	<b># of Samples</b>	<b># of Isolates</b>	<b>Positive (%)</b>
<i>Campylobacter</i>	75	0	0.0%
<i>Salmonella</i>	75	0	0.0%
<i>Enterococcus</i>	40	38	95.0%
<i>Escherichia</i>	40	30	75.0%

**Meat Type: Ground Turkey**

<b>Bacterium</b>	<b># of Samples</b>	<b># of Isolates</b>	<b>Positive (%)</b>
<i>Campylobacter</i>	75	1	1.3%
<i>Salmonella</i>	75	17	22.7%
<i>Enterococcus</i>	40	37	92.5%
<i>Escherichia</i>	40	30	75.0%

**Meat Type: Pork Chop**

<b>Bacterium</b>	<b># of Samples</b>	<b># of Isolates</b>	<b>Positive (%)</b>
<i>Campylobacter</i>	75	1	1.3%
<i>Salmonella</i>	75	0	0.0%
<i>Enterococcus</i>	40	33	82.5%
<i>Escherichia</i>	40	21	52.5%

**Month: June**

**Meat Type: Chicken Breast**

<b>Bacterium</b>	<b># of Samples</b>	<b># of Isolates</b>	<b>Positive (%)</b>
<i>Campylobacter</i>	75	41	54.7%
<i>Salmonella</i>	75	9	12.0%
<i>Enterococcus</i>	40	39	97.5%
<i>Escherichia</i>	40	33	82.5%

**Meat Type: Ground Beef**

<b>Bacterium</b>	<b># of Samples</b>	<b># of Isolates</b>	<b>Positive (%)</b>
<i>Campylobacter</i>	75	0	0.0%
<i>Salmonella</i>	75	1	1.3%
<i>Enterococcus</i>	40	40	100.0%
<i>Escherichia</i>	40	30	75.0%

**Meat Type: Ground Turkey**

<b>Bacterium</b>	<b># of Samples</b>	<b># of Isolates</b>	<b>Positive (%)</b>
<i>Campylobacter</i>	69	0	0.0%
<i>Salmonella</i>	69	13	18.8%
<i>Enterococcus</i>	34	33	97.1%
<i>Escherichia</i>	34	27	79.4%

**Meat Type: Pork Chop**

<b>Bacterium</b>	<b># of Samples</b>	<b># of Isolates</b>	<b>Positive (%)</b>
<i>Campylobacter</i>	75	1	1.3%
<i>Salmonella</i>	75	0	0.0%
<i>Enterococcus</i>	40	35	87.5%
<i>Escherichia</i>	40	14	35.0%

**Month: July**

**Meat Type: Chicken Breast**

<b>Bacterium</b>	<b># of Samples</b>	<b># of Isolates</b>	<b>Positive (%)</b>
<i>Campylobacter</i>	74	53	71.6%
<i>Salmonella</i>	74	6	8.1%
<i>Enterococcus</i>	39	39	100.0%
<i>Escherichia</i>	39	29	74.4%

**Meat Type: Ground Beef**

<b>Bacterium</b>	<b># of Samples</b>	<b># of Isolates</b>	<b>Positive (%)</b>
<i>Campylobacter</i>	75	0	0.0%
<i>Salmonella</i>	75	0	0.0%
<i>Enterococcus</i>	40	34	85.0%
<i>Escherichia</i>	40	17	42.5%

**Meat Type: Ground Turkey**

<b>Bacterium</b>	<b># of Samples</b>	<b># of Isolates</b>	<b>Positive (%)</b>
<i>Campylobacter</i>	65	0	0.0%
<i>Salmonella</i>	65	11	16.9%
<i>Enterococcus</i>	30	30	100.0%
<i>Escherichia</i>	30	29	96.7%

**Meat Type: Pork Chop**

<b>Bacterium</b>	<b># of Samples</b>	<b># of Isolates</b>	<b>Positive (%)</b>
<i>Campylobacter</i>	75	0	0.0%
<i>Salmonella</i>	75	2	2.7%
<i>Enterococcus</i>	40	36	90.0%
<i>Escherichia</i>	40	17	42.5%

**Month: August**

**Meat Type: Chicken Breast**

<b>Bacterium</b>	<b># of Samples</b>	<b># of Isolates</b>	<b>Positive (%)</b>
<i>Campylobacter</i>	75	29	38.7%
<i>Salmonella</i>	75	9	12.0%
<i>Enterococcus</i>	40	39	97.5%
<i>Escherichia</i>	40	31	77.5%

**Meat Type: Ground Beef**

<b>Bacterium</b>	<b># of Samples</b>	<b># of Isolates</b>	<b>Positive (%)</b>
<i>Campylobacter</i>	75	0	0.0%
<i>Salmonella</i>	75	0	0.0%
<i>Enterococcus</i>	40	37	92.5%
<i>Escherichia</i>	40	28	70.0%

**Meat Type: Ground Turkey**

<b>Bacterium</b>	<b># of Samples</b>	<b># of Isolates</b>	<b>Positive (%)</b>
<i>Campylobacter</i>	75	0	0.0%
<i>Enterococcus</i>	40	39	97.5%
<i>Escherichia</i>	40	30	75.0%
<i>Salmonella</i>	75	13	17.3%

**Meat Type: Pork Chop**

<b>Bacterium</b>	<b># of Samples</b>	<b># of Isolates</b>	<b>Positive (%)</b>
<i>Campylobacter</i>	75	0	0.0%
<i>Salmonella</i>	75	0	0.0%
<i>Enterococcus</i>	40	39	97.5%
<i>Escherichia</i>	40	22	55.0%



**Month: September**

**Meat Type: Chicken Breast**

<b>Bacterium</b>	<b># of Samples</b>	<b># of Isolates</b>	<b>Positive (%)</b>
<i>Campylobacter</i>	75	50	66.7%
<i>Salmonella</i>	75	3	4.0%
<i>Enterococcus</i>	40	39	97.5%
<i>Escherichia</i>	40	32	80.0%

**Meat Type: Ground Beef**

<b>Bacterium</b>	<b># of Samples</b>	<b># of Isolates</b>	<b>Positive (%)</b>
<i>Campylobacter</i>	65	0	0.0%
<i>Salmonella</i>	65	2	3.1%
<i>Enterococcus</i>	30	26	86.7%
<i>Escherichia</i>	30	18	60.0%

**Meat Type: Ground Turkey**

<b>Bacterium</b>	<b># of Samples</b>	<b># of Isolates</b>	<b>Positive (%)</b>
<i>Campylobacter</i>	65	0	0.0%
<i>Salmonella</i>	65	11	16.9%
<i>Enterococcus</i>	30	30	100.0%
<i>Escherichia</i>	30	19	63.3%

**Meat Type: Pork Chop**

<b>Bacterium</b>	<b># of Samples</b>	<b># of Isolates</b>	<b>Positive (%)</b>
<i>Campylobacter</i>	74	0	0.0%
<i>Salmonella</i>	74	0	0.0%
<i>Enterococcus</i>	39	34	87.2%
<i>Escherichia</i>	39	17	43.6%

**Month: October**

**Meat Type: Chicken Breast**

<b>Bacterium</b>	<b># of Samples</b>	<b># of Isolates</b>	<b>Positive (%)</b>
<i>Campylobacter</i>	75	58	77.3%
<i>Salmonella</i>	75	2	2.7%
<i>Enterococcus</i>	40	39	97.5%
<i>Escherichia</i>	40	26	65.0%

**Meat Type: Ground Beef**

<b>Bacterium</b>	<b># of Samples</b>	<b># of Isolates</b>	<b>Positive (%)</b>
<i>Campylobacter</i>	75	0	0.0%
<i>Salmonella</i>	75	0	0.0%
<i>Enterococcus</i>	40	39	97.5%
<i>Escherichia</i>	40	24	60.0%

**Meat Type: Ground Turkey**

<b>Bacterium</b>	<b># of Samples</b>	<b># of Isolates</b>	<b>Positive (%)</b>
<i>Campylobacter</i>	75	3	4.0%
<i>Salmonella</i>	75	5	6.7%
<i>Enterococcus</i>	40	40	100.0%
<i>Escherichia</i>	40	28	70.0%

**Meat Type: Pork Chop**

<b>Bacterium</b>	<b># of Samples</b>	<b># of Isolates</b>	<b>Positive (%)</b>
<i>Campylobacter</i>	75	0	0.0%
<i>Salmonella</i>	75	0	0.0%
<i>Enterococcus</i>	40	37	92.5%
<i>Escherichia</i>	40	8	20.0%

**Month: November**

**Meat Type: Chicken Breast**

<b>Bacterium</b>	<b># of Samples</b>	<b># of Isolates</b>	<b>Positive (%)</b>
<i>Campylobacter</i>	75	26	34.7%
<i>Salmonella</i>	75	10	13.3%
<i>Enterococcus</i>	40	39	97.5%
<i>Escherichia</i>	40	31	77.5%

**Meat Type: Ground Beef**

<b>Bacterium</b>	<b># of Samples</b>	<b># of Isolates</b>	<b>Positive (%)</b>
<i>Campylobacter</i>	75	0	0.0%
<i>Salmonella</i>	75	0	0.0%
<i>Enterococcus</i>	40	36	90.0%
<i>Escherichia</i>	40	28	70.0%

**Meat Type: Ground Turkey**

<b>Bacterium</b>	<b># of Samples</b>	<b># of Isolates</b>	<b>Positive (%)</b>
<i>Campylobacter</i>	75	0	0.0%
<i>Salmonella</i>	75	3	4.0%
<i>Enterococcus</i>	40	38	95.0%
<i>Escherichia</i>	40	28	70.0%

**Meat Type: Pork Chop**

<b>Bacterium</b>	<b># of Samples</b>	<b># of Isolates</b>	<b>Positive (%)</b>
<i>Campylobacter</i>	75	0	0.0%
<i>Salmonella</i>	75	0	0.0%
<i>Enterococcus</i>	40	35	87.5%
<i>Escherichia</i>	40	18	45.0%

**Month: December**

**Meat Type: Chicken Breast**

<b>Bacterium</b>	<b># of Samples</b>	<b># of Isolates</b>	<b>Positive (%)</b>
<i>Campylobacter</i>	73	52	71.2%
<i>Salmonella</i>	73	4	5.5%
<i>Enterococcus</i>	38	38	100.0%
<i>Escherichia</i>	38	37	97.4%

**Meat Type: Ground Beef**

<b>Bacterium</b>	<b># of Samples</b>	<b># of Isolates</b>	<b>Positive (%)</b>
<i>Campylobacter</i>	75	0	0.0%
<i>Salmonella</i>	75	0	0.0%
<i>Enterococcus</i>	40	36	90.0%
<i>Escherichia</i>	40	23	57.5%

**Meat Type: Ground Turkey**

<b>Bacterium</b>	<b># of Samples</b>	<b># of Isolates</b>	<b>Positive (%)</b>
<i>Campylobacter</i>	75	0	0.0%
<i>Salmonella</i>	75	8	10.7%
<i>Enterococcus</i>	40	36	90.0%
<i>Escherichia</i>	40	29	72.5%

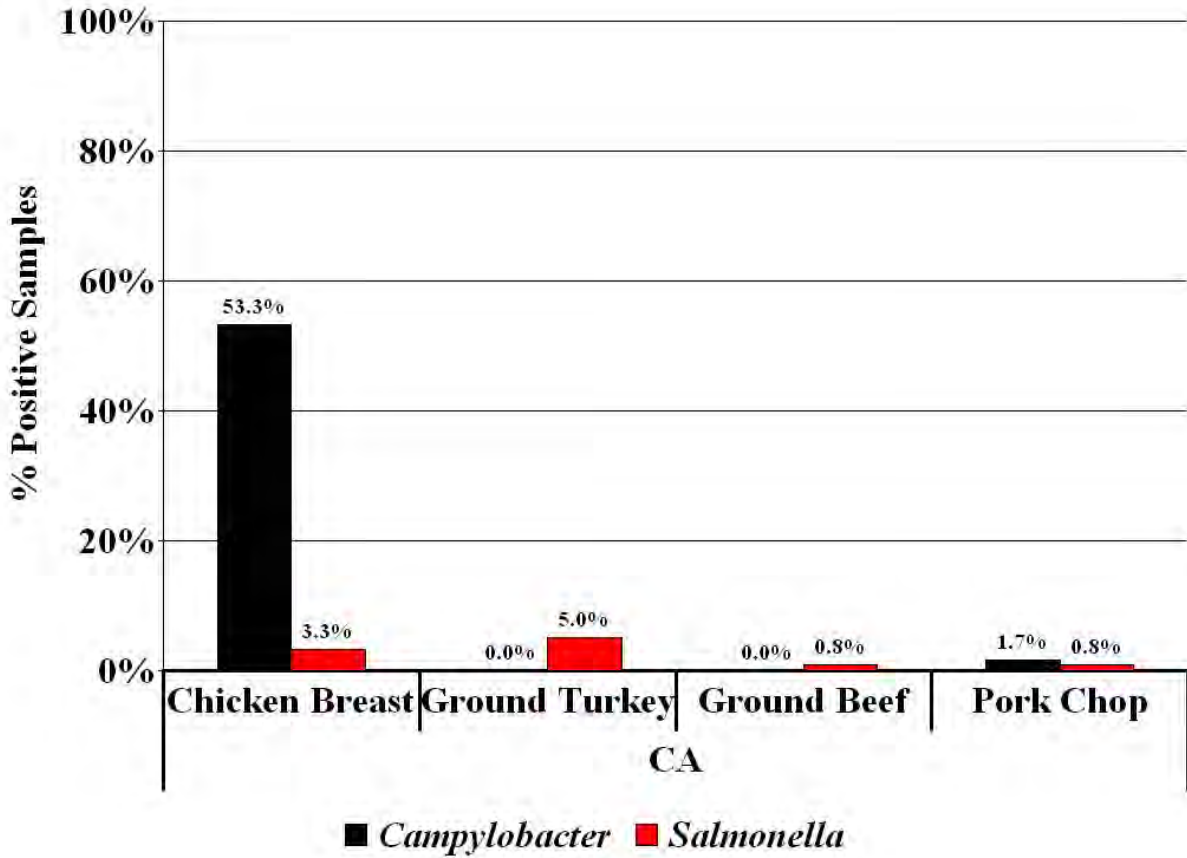
**Meat Type: Pork Chop**

<b>Bacterium</b>	<b># of Samples</b>	<b># of Isolates</b>	<b>Positive (%)</b>
<i>Campylobacter</i>	75	0	0.0%
<i>Salmonella</i>	75	0	0.0%
<i>Enterococcus</i>	40	32	80.0%
<i>Escherichia</i>	40	18	45.0%

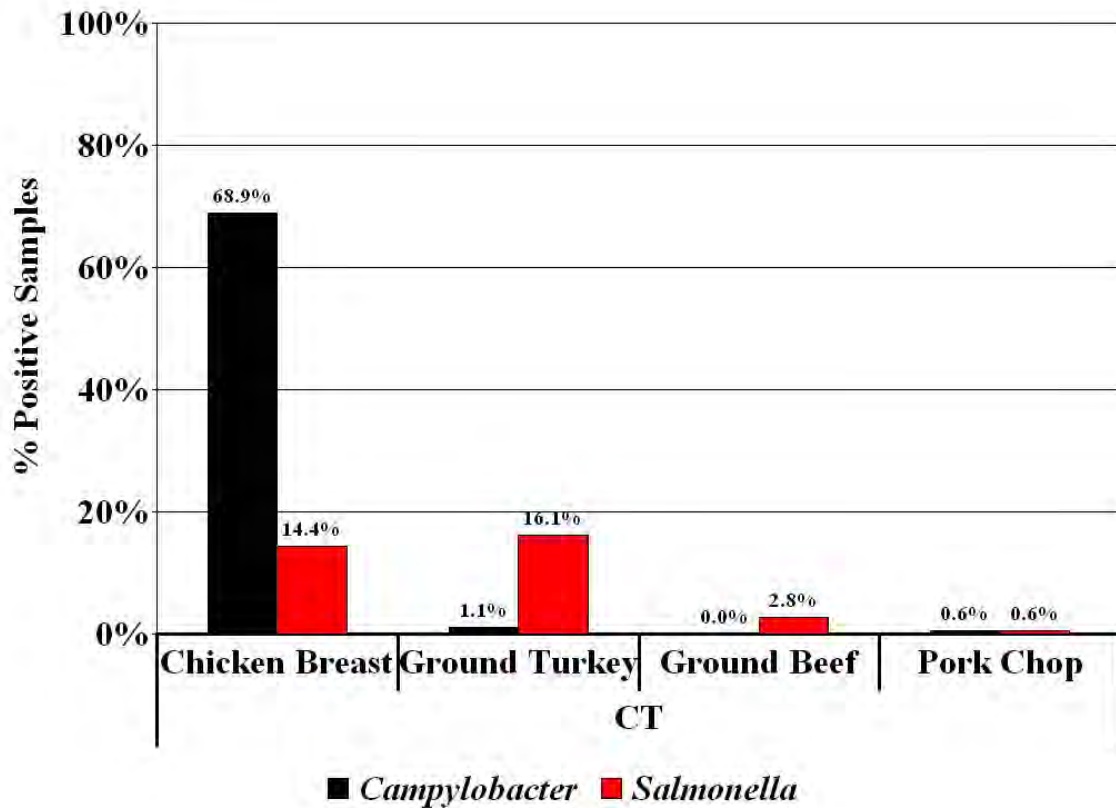
**Appendix A-3. Percent Positive Samples by Meat Type, Bacterium, and Site**

<i>Meat Type</i>	<i>Site</i>	<i>Campylobacter</i>			<i>Salmonella</i>			<i>Enterococcus</i>			<i>Escherichia</i>		
		<i>N</i>	<i>Isolate</i>	<i>%Positive</i>	<i>N</i>	<i>Isolate</i>	<i>%Positive</i>	<i>N</i>	<i>Isolate</i>	<i>%Positive</i>	<i>N</i>	<i>Isolate</i>	<i>%Positive</i>
<i>Chicken Breast</i>	CA	120	64	53.3%	120	4	3.3%						
	CT	60	50	83.3%	60	9	15.0%						
	GA	120	76	63.3%	120	8	6.7%	120	119	99.2%	120	120	100.0%
	MD	120	38	31.7%	120	18	15.0%	120	113	94.2%	120	113	94.2%
	MN	120	62	51.7%	120	13	10.8%						
	NY	120	75	62.5%	120	11	9.2%						
	OR	120	45	37.5%	120	17	14.2%	120	119	99.2%	120	78	65.0%
	TN	117	59	50.4%	117	3	2.6%	117	115	98.3%	117	85	72.6%
	<b>Total</b>	<b>897</b>	<b>469</b>	<b>52.3%</b>	<b>897</b>	<b>83</b>	<b>9.3%</b>	<b>477</b>	<b>466</b>	<b>97.7%</b>	<b>477</b>	<b>396</b>	<b>83.0%</b>
<i>Ground Turkey</i>	CA	120	0	-	120	6	5.0%						
	CT	60	0	-	60	8	13.3%						
	GA	120	2	1.7%	120	27	22.5%	120	120	100.0%	120	117	97.5%
	MD	120	0	-	120	25	20.8%	120	103	85.8%	120	103	85.8%
	MN	110	3	2.7%	110	11	10.0%						
	NY	120	0	-	120	20	16.7%						
	OR	120	0	-	120	5	4.2%	120	108	90.0%	120	49	40.8%
	TN	87	0	-	87	12	13.8%	87	87	100.0%	87	64	73.6%
	<b>Total</b>	<b>857</b>	<b>5</b>	<b>0.6%</b>	<b>857</b>	<b>114</b>	<b>13.3%</b>	<b>447</b>	<b>418</b>	<b>93.5%</b>	<b>447</b>	<b>333</b>	<b>74.5%</b>
<i>Ground Beef</i>	CA	120	0	-	120	1	0.8%						
	CT	60	0	-	60	0	-						
	GA	120	0	-	120	2	1.7%	120	119	99.2%	120	90	75.0%
	MD	120	1	0.8%	120	3	2.5%	120	92	76.7%	120	87	72.5%
	MN	110	0	-	110	1	0.9%						
	NY	120	0	-	120	0	-						
	OR	120	0	-	120	2	1.7%	120	112	93.3%	120	57	47.5%
	TN	110	0	-	110	1	0.9%	110	109	99.1%	110	77	70.0%
	<b>Total</b>	<b>880</b>	<b>1</b>	<b>0.1%</b>	<b>880</b>	<b>10</b>	<b>1.1%</b>	<b>470</b>	<b>432</b>	<b>91.9%</b>	<b>470</b>	<b>311</b>	<b>66.2%</b>
<i>Pork Chop</i>	CA	120	2	1.7%	120	1	0.8%						
	CT	60	0	-	60	0	-						
	GA	120	0	-	120	0	-	120	116	96.7%	120	68	56.7%
	MD	120	0	-	120	1	0.8%	120	90	75.0%	120	71	59.2%
	MN	120	1	0.8%	120	0	-						
	NY	120	0	-	120	2	1.7%						
	OR	120	1	0.8%	120	1	0.8%	120	103	85.8%	120	28	23.3%
	TN	119	0	-	119	0	-	119	117	98.3%	119	51	42.9%
	<b>Total</b>	<b>899</b>	<b>4</b>	<b>0.4%</b>	<b>889</b>	<b>5</b>	<b>0.6%</b>	<b>479</b>	<b>426</b>	<b>88.9%</b>	<b>479</b>	<b>218</b>	<b>45.5%</b>
<b>Total</b>		<b>3533</b>	<b>479</b>	<b>13.6%</b>	<b>3533</b>	<b>212</b>	<b>6.0%</b>	<b>1873</b>	<b>1742</b>	<b>93.0%</b>	<b>1873</b>	<b>1258</b>	<b>67.2%</b>

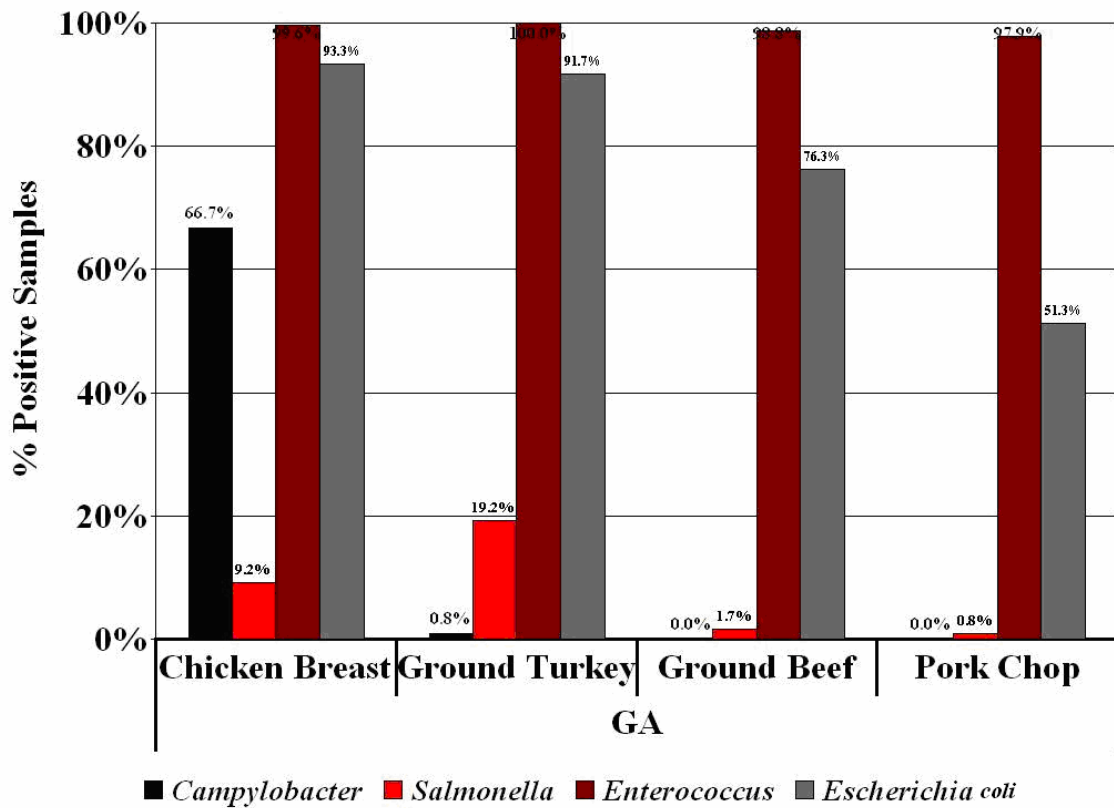
Appendix 3a. Percent Positive Samples by Meat Type, Bacterium in California, 2003



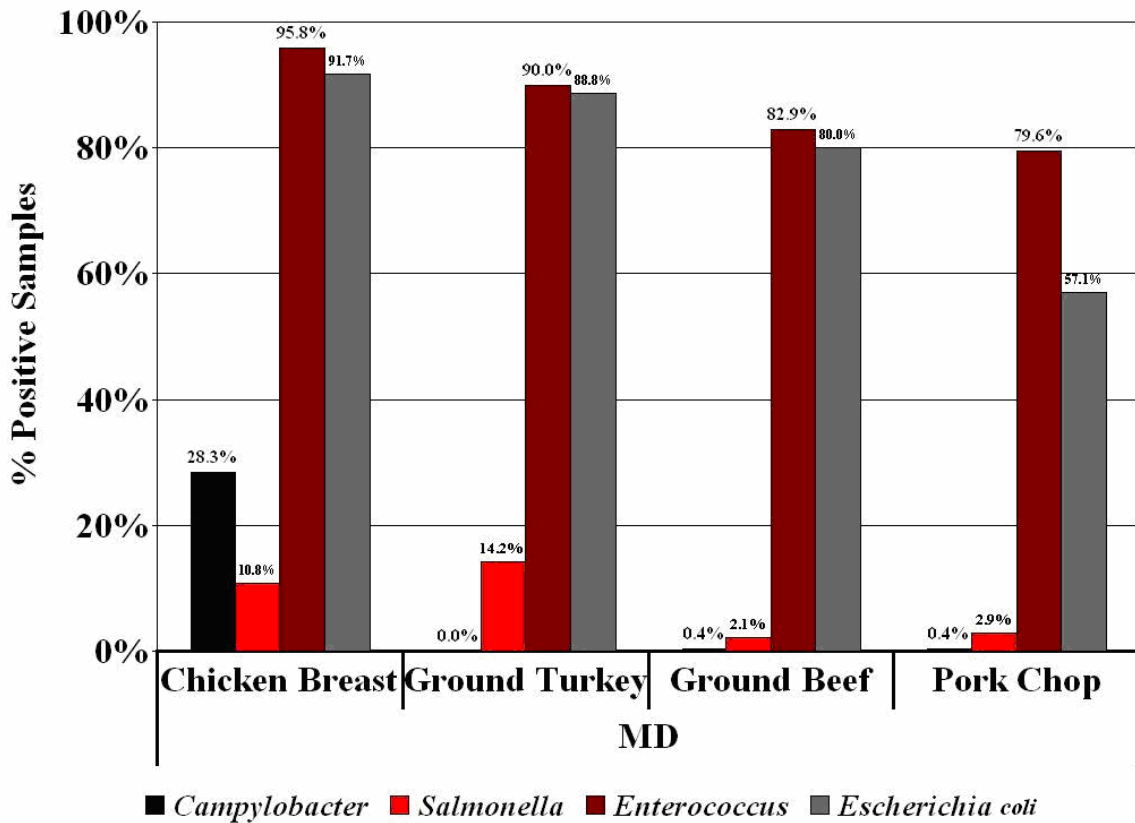
Appendix 3b. . Percent Positive Samples by Meat Type, Bacterium in Connecticut, 2003



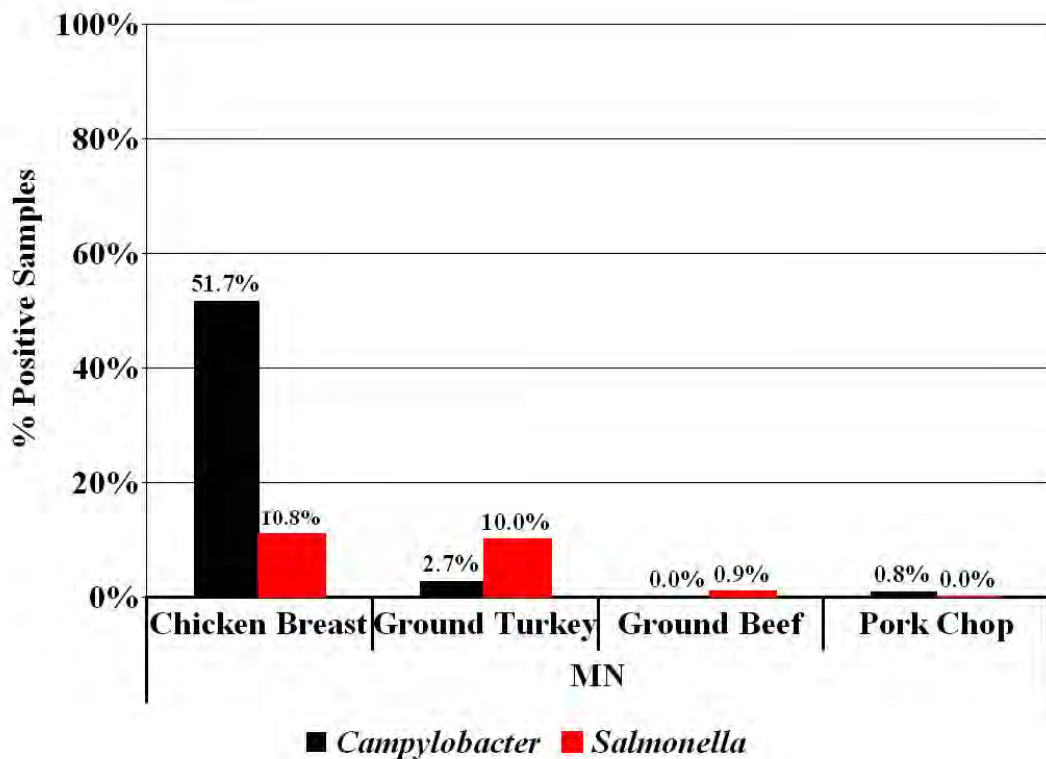
Appendix 3c. Percent Positive Samples by Meat Type, Bacterium in Georgia, 2003



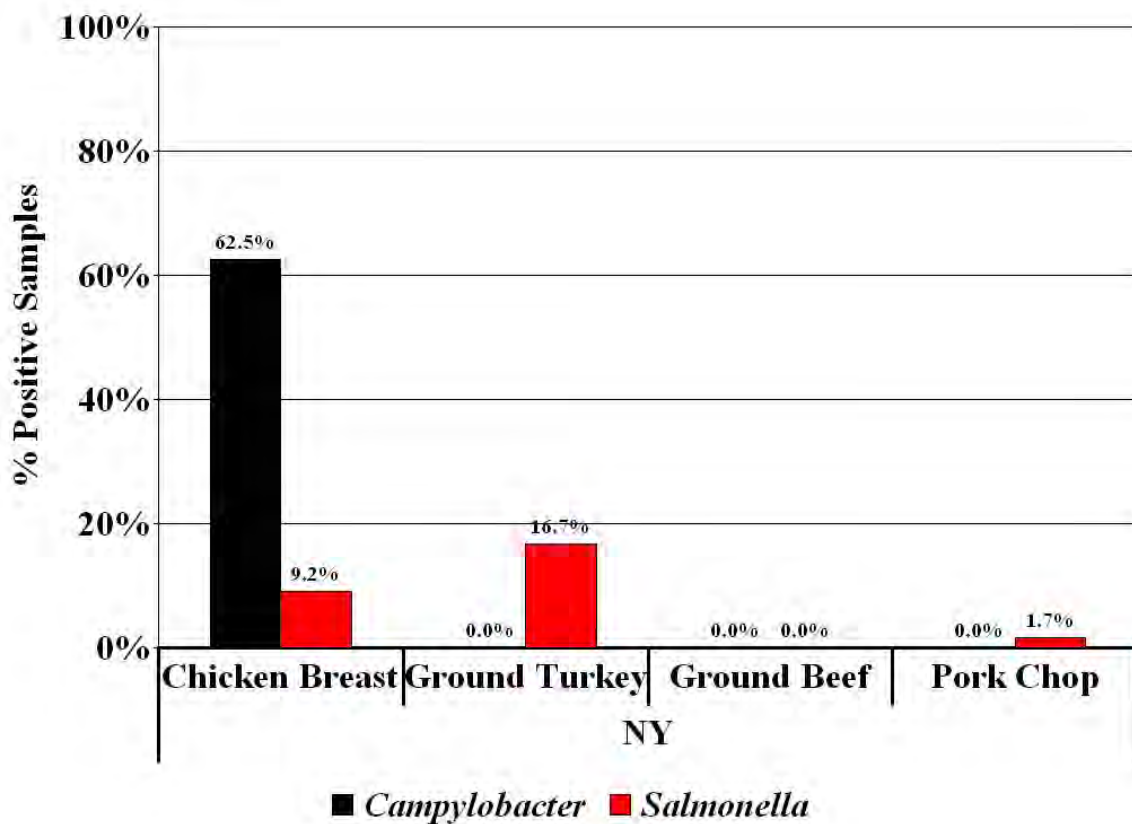
Appendix 3d. Percent Positive Samples by Meat Type, Bacterium in Maryland, 2003



**Appendix 3e. Percent Positive Samples by Meat Type, Bacterium in Minnesota, 2003**

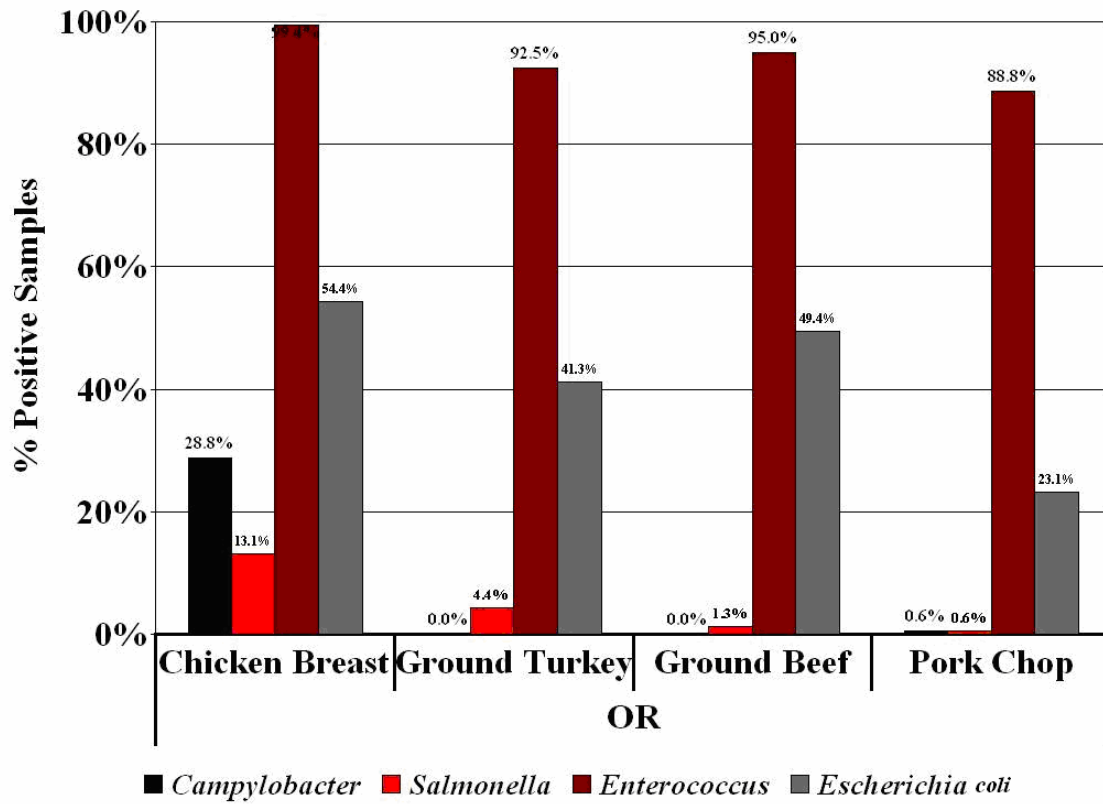


**Appendix 3f. Percent Positive Samples by Meat Type, Bacterium in New York, 2003**

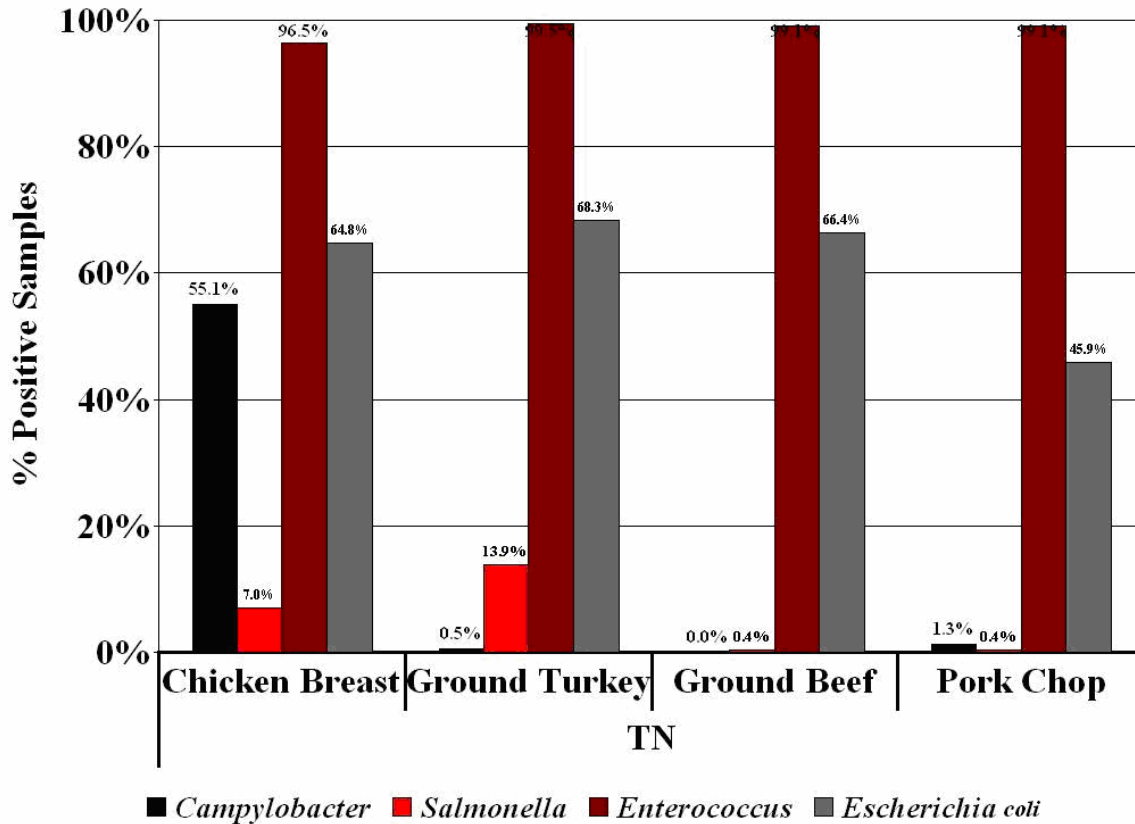




Appendix 3g. Percent Positive Samples by Meat Type, Bacterium in Oregon, 2003

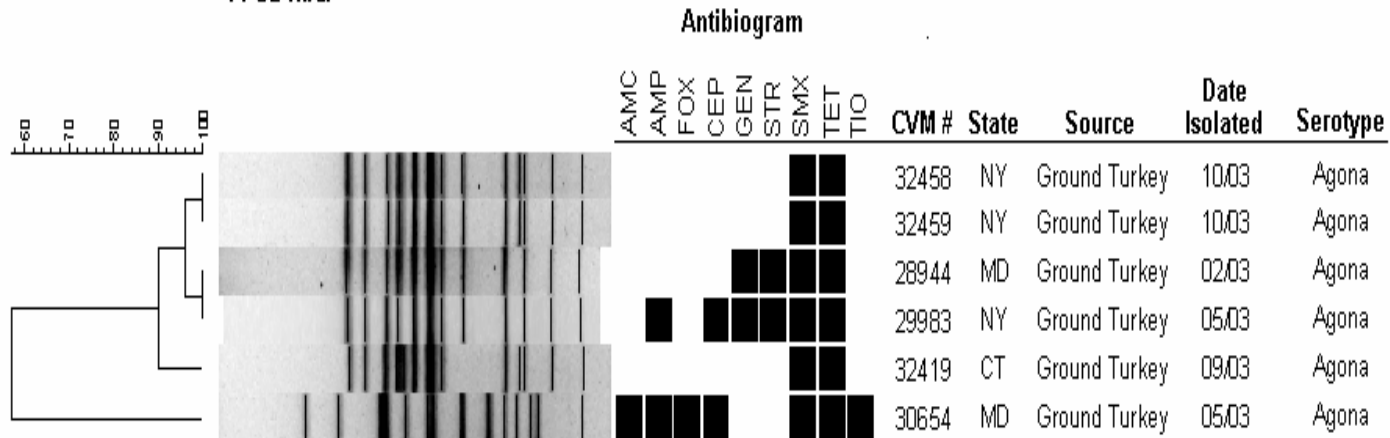


Appendix 3h Percent Positive Samples by Meat Type, Bacterium in Tennessee, 2003



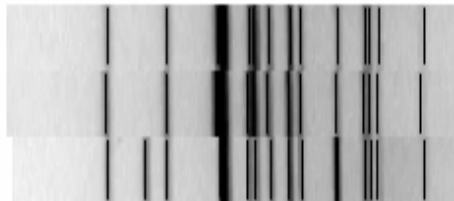
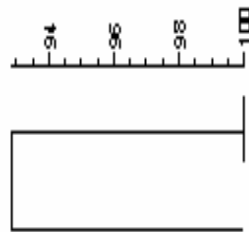
# A-4a. PFGE Profiles for *Salmonella* Agona

Dice (Opt0.50%) (Tot1.5%-1.5%) (H>0.0% S<0.0%) p.0%-100.0%]  
 PFGE-XbaI PFGE-XbaI



# A-4b. PFGE Profiles for *Salmonella* Brandenburg

Dlx (Opt0.50%) (Tot1.5%-1.5%) (H>0.0% S>0.0%) p.0%-100.0%]  
 PFGE-XbaI PFGE-XbaI

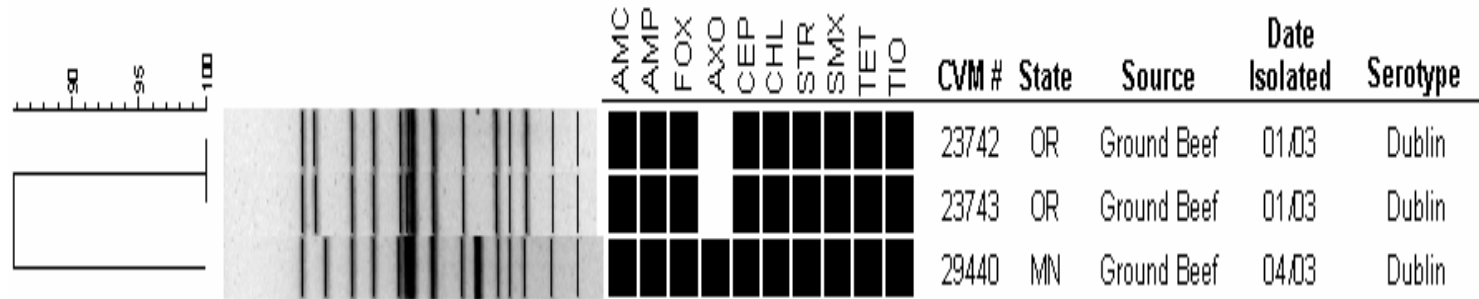


CVM #	State	Source	Date Isolated	Serotype
29189	GA	Chicken Breast	02/03	Brandenburg
29190	GA	Chicken Breast	02/03	Brandenburg
29459	CA	Pork Chop	01/03	Brandenburg

# A-4c. PFGE Profiles for *Salmonella* Dublin

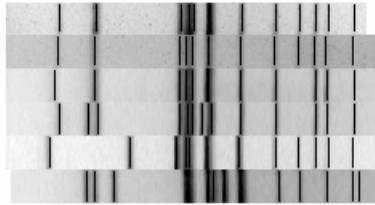
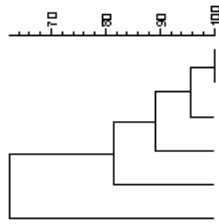
Dlx (Opt0.50%) (To11.5%-1.5%) (H=0.0% S=0.0%) [p.0%-100.0%]  
 PFGE-XbaI                      PFGE-XbaI

### Antibiogram



# A-4d. PFGE Profiles for *Salmonella* Enteritidis

Dice (Opt0.50%) (To11.5%-1.5%) (H>0.0% S>0.0%) [0.0%-100.0%]  
 PFGE-Xbal

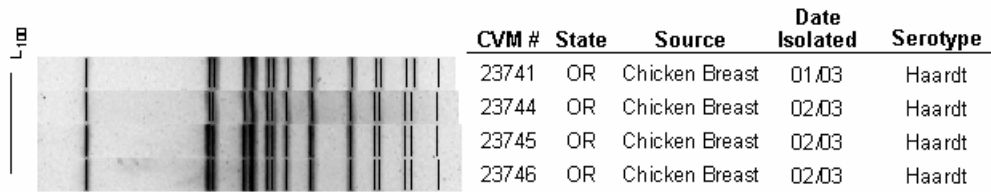


## Antibiogram

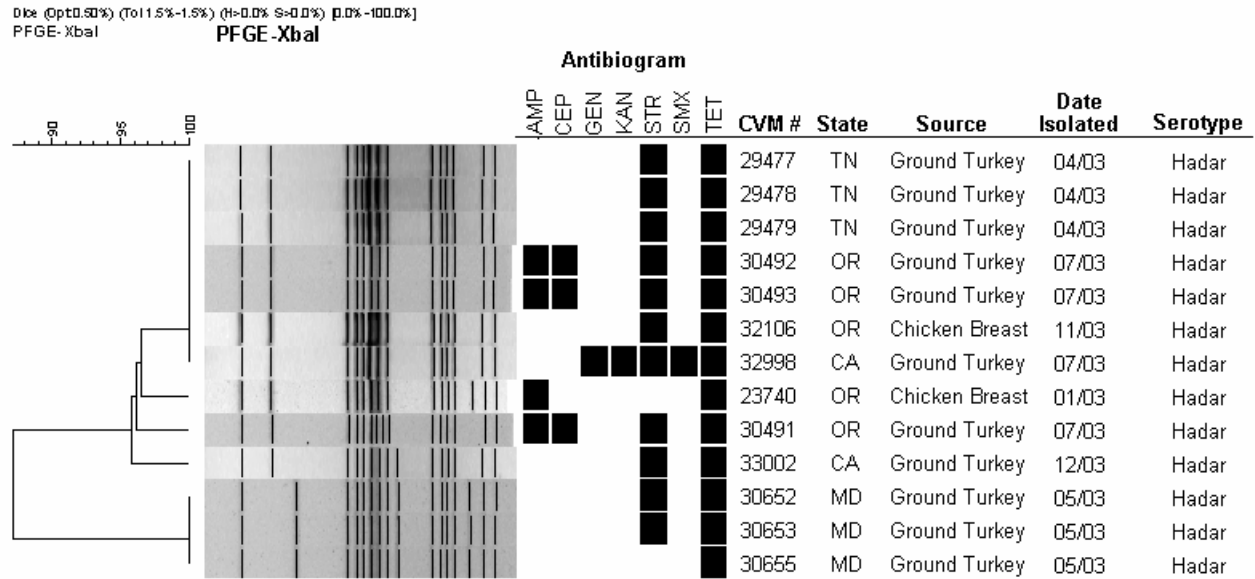
AMC	AMP	FOX	CEP	TTC	CVM #	State	Source	Date Isolated	Serotype
					28947	MD	Ground Beef	03/03	Enteritidis
■	■		■		30658	MD	Chicken Breast	06/03	Enteritidis
■	■	■	■	■	30661	MD	Chicken Breast	06/03	Enteritidis
					30663	MD	Ground Turkey	06/03	Enteritidis
					33944	MD	Chicken Breast	08/03	Enteritidis
					32393	MN	Chicken Breast	12/03	Enteritidis

# A-4e. PFGE Profiles for *Salmonella* Haardt

Dise (Opt0.50%) (Tot1.5%-1.5%) (H=0.0% S=0.0%) [0.0%-100.0%]  
 PFGE-XbaI PFGE-XbaI

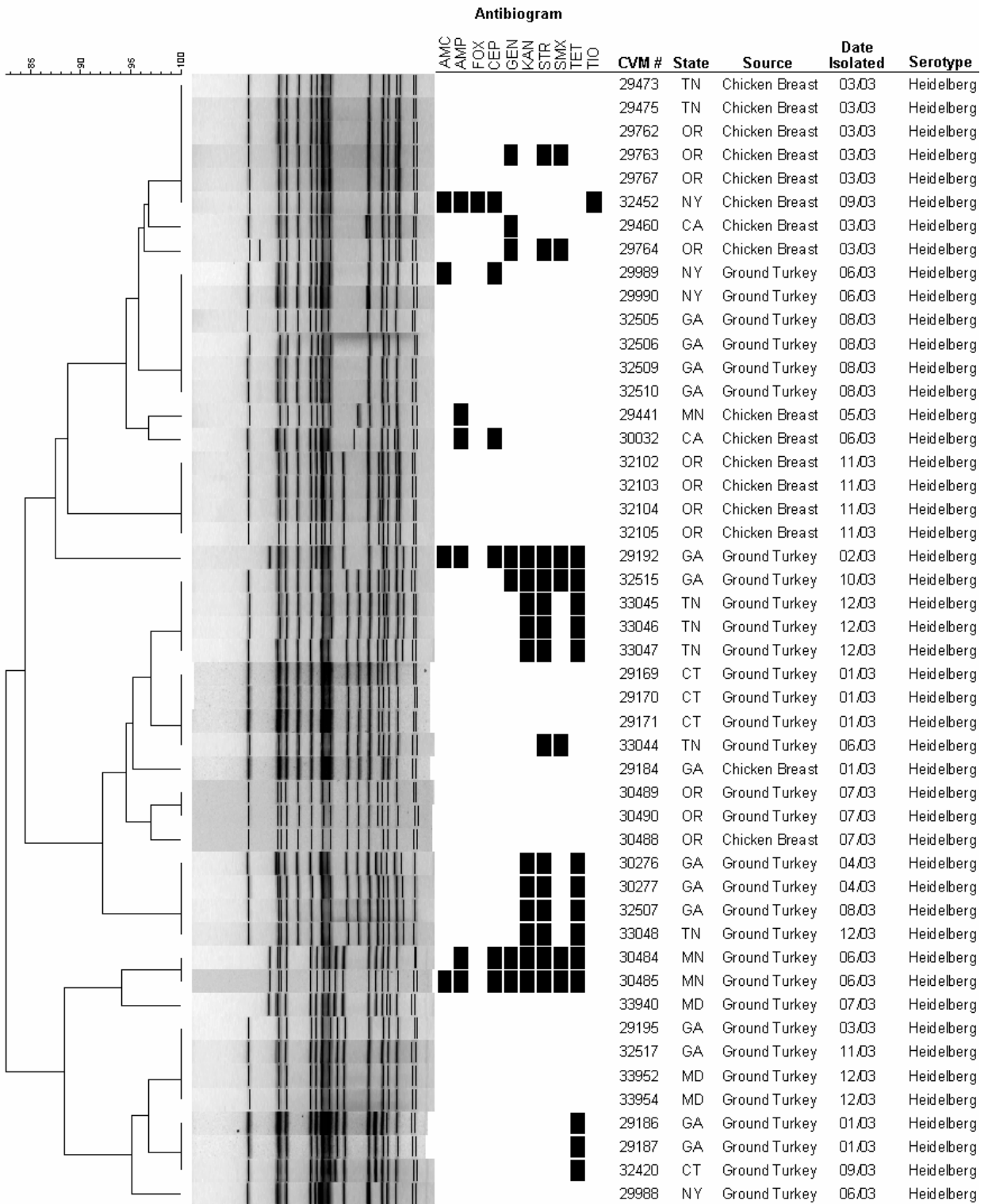


# A-4f. PFGE Profiles for *Salmonella* Hadar



# A-4g. PFGE Profiles for *Salmonella* Heidelberg

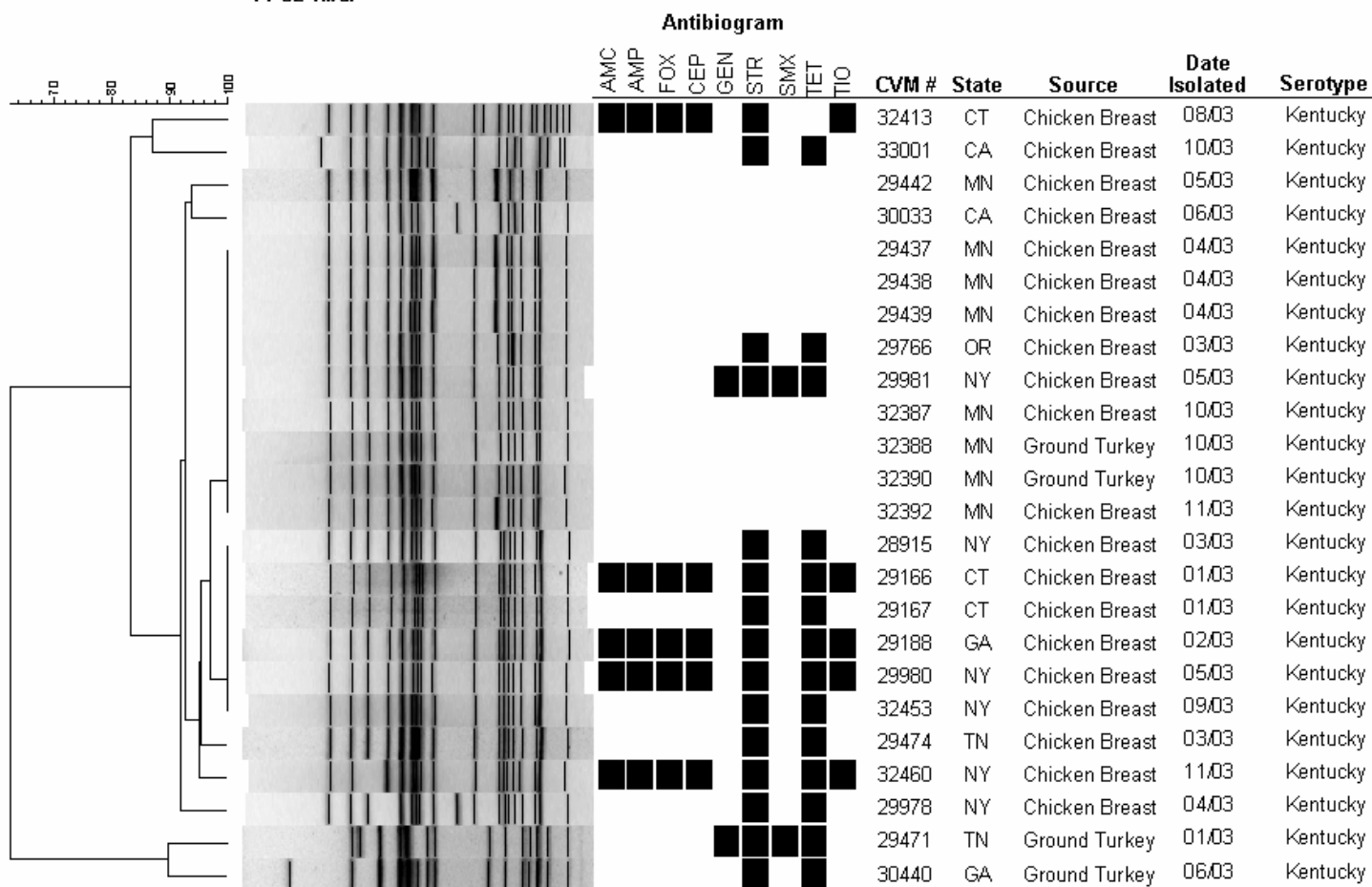
Disk (opt 0.50%) (to 1.5%-1.5%) (t=0.0% s=0.0%) 0.0%-100.0%  
 PFGE-XbaI





# A-4h. PFGE Profiles for *Salmonella* Kentucky

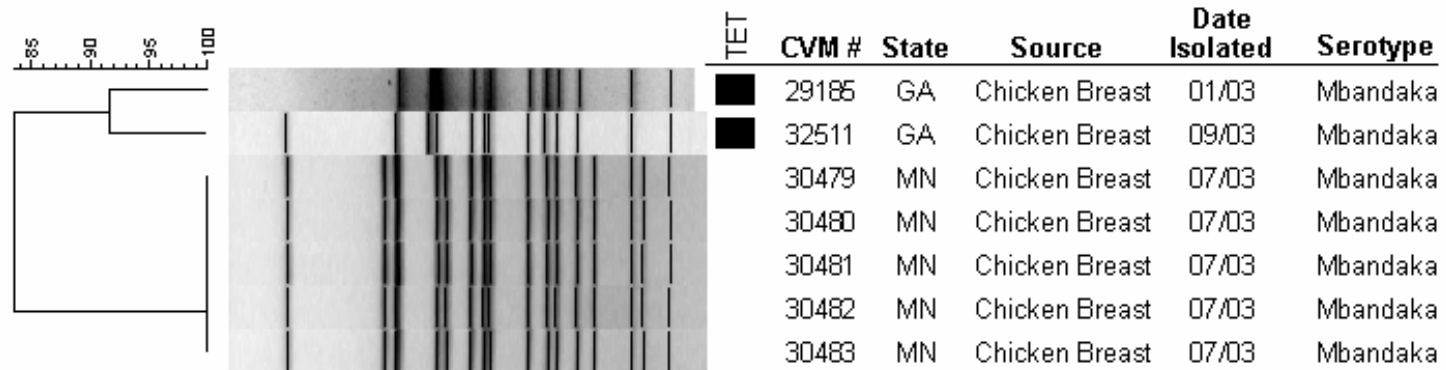
Dice (Opt0.50%) (Tol1.5%-1.5%) (H=0.0% S=0.0%) p.0%-100.0%  
PFGE-XbaI



# A-4i. PFGE Profiles for *Salmonella* Mbandaka

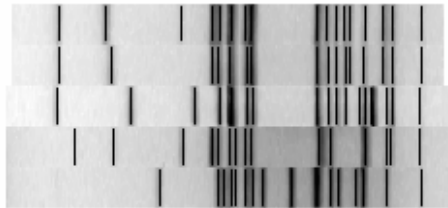
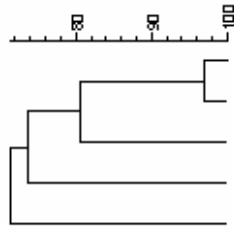
Dice (Opt0.50%) (Tol1.5%-1.5%) (H=0.0% S=0.0%) [p.0%-100.0%]  
 PFGE-XbaI PFGE-XbaI

## Antibiogram



# A-4j. PFGE Profiles for *Salmonella* Montevideo

Dise (Opt0.50%) (Tot1.5%-1.5%) (H=0.0% S=0.0%) p.0%-100.0%]  
 PFGE-XbaI PFGE-XbaI

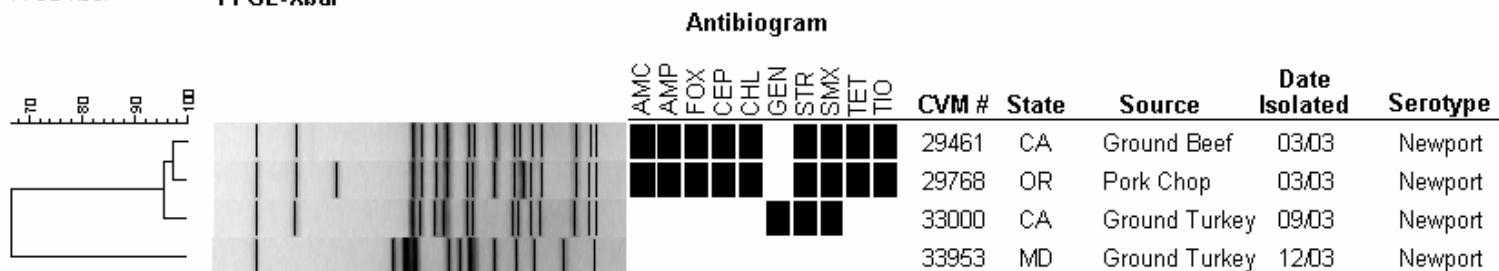


## Antibiogram

	GEN	KAN	STR	SMX	CVM #	State	Source	Date Isolated	Serotype
		■	■		29984	NY	Ground Turkey	05/03	Montevideo
		■	■		29985	NY	Ground Turkey	05/03	Montevideo
	■		■	■	29765	OR	Chicken Breast	03/03	Montevideo
					32513	GA	Ground Beef	09/03	Montevideo
					32514	GA	Ground Beef	09/03	Montevideo

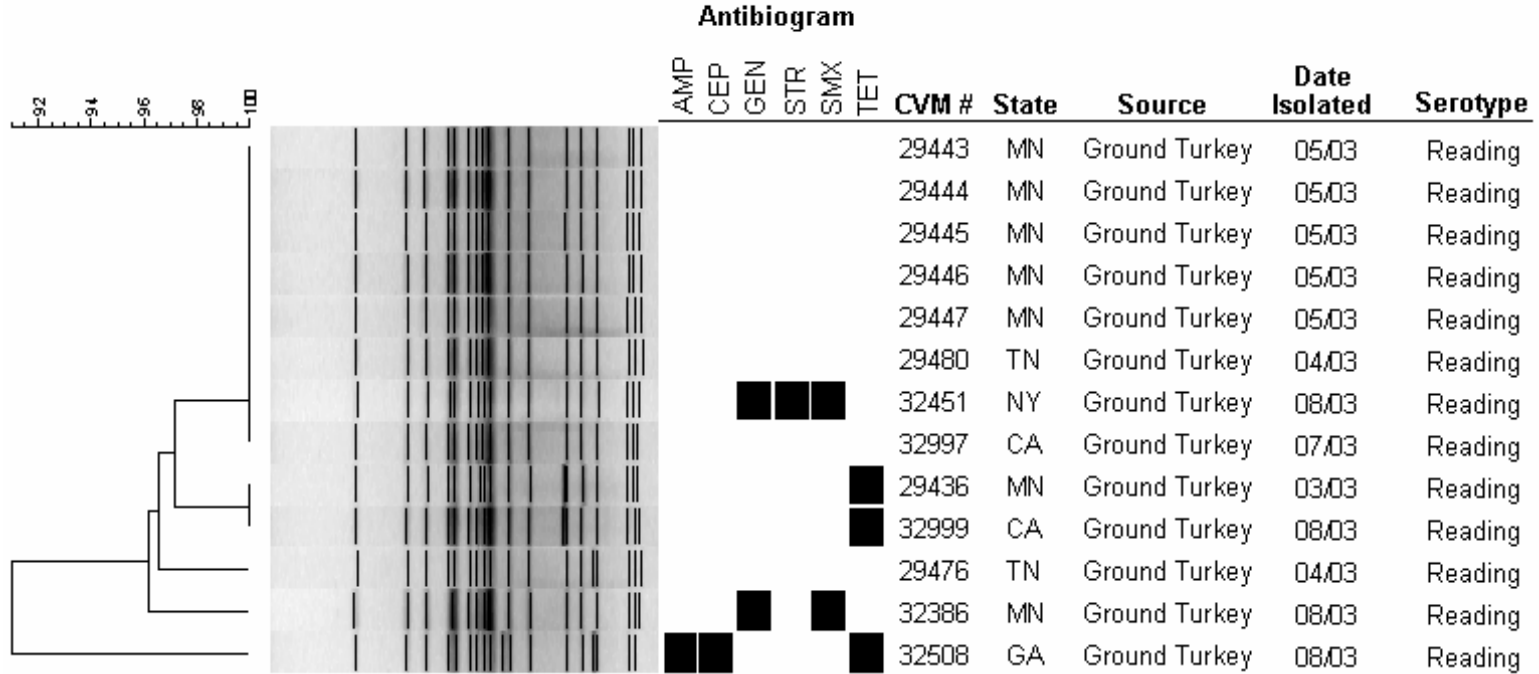
# A-4k. PFGE Profiles for *Salmonella* Newport

Dice (Opt0.50%) (Tol1.5%-1.5%) (H=0.0% S=0.0%) [L.0%-100.0%]  
 PFGE-XbaI



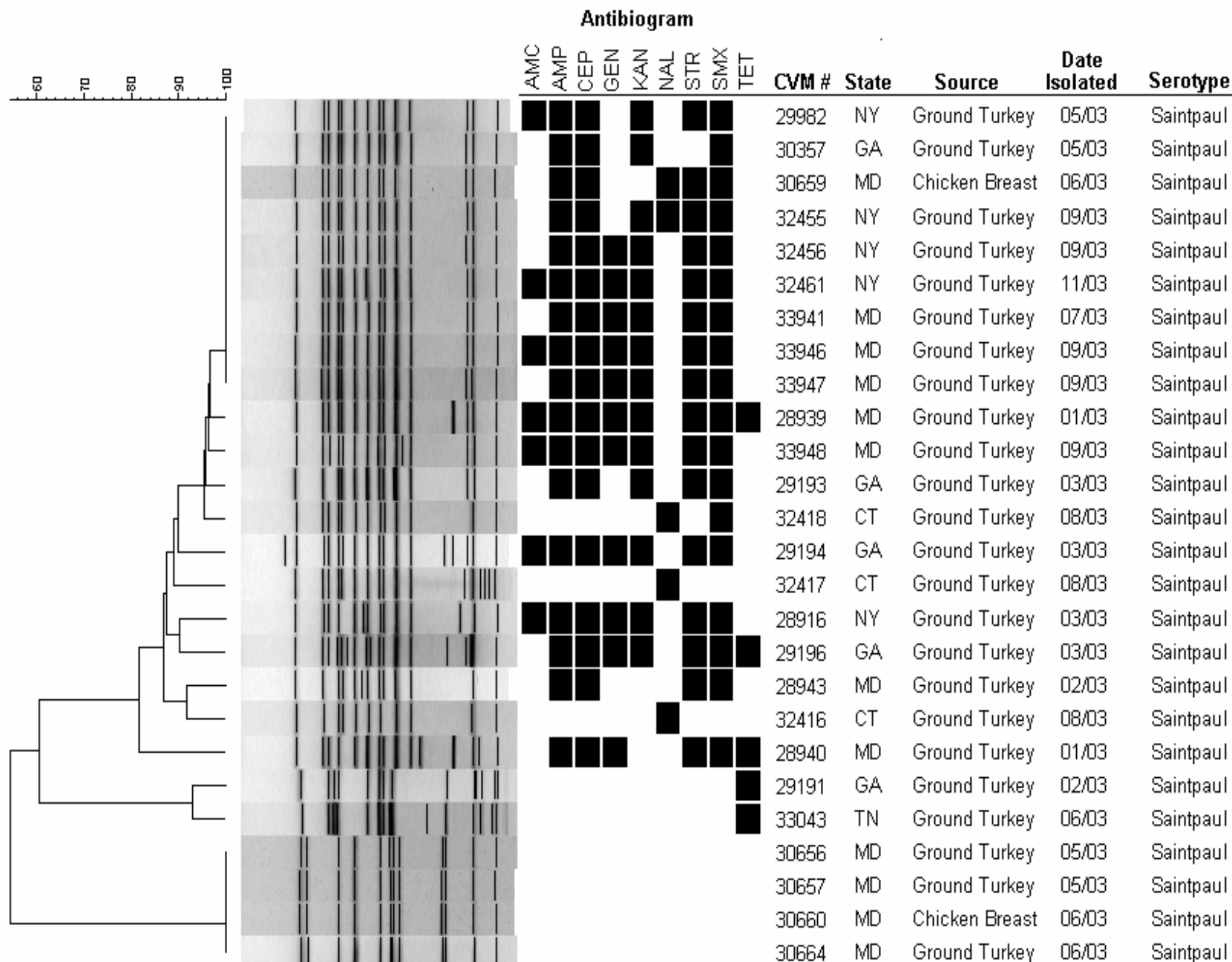
# A-4l. PFGE Profiles for *Salmonella* Reading

Dise (Opt0.80%) (To11.5%-1.5%) (H=0.0% S=0.0%) p.0%-100.0%]  
 PFGE-XbaI



# A-4m. PFGE Profiles for *Salmonella* Saintpaul

Dice (Opt0.50%) (To11.5%-1.5%) (H>0.0% S=0.0%) p.0%-100.0%]  
 PFGE- Xbal PFGE-Xbal



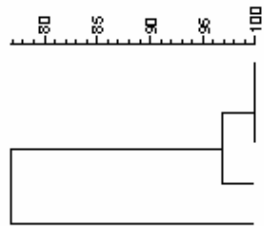
# A-4n. PFGE Profiles for *Salmonella* Schwarzengrund

Dice (Opt0.50%) (To11.5%-1.5%) (H>0.0% S>0.0%) p.0%-100.0%]  
 PFGE-XbaI PFGE-XbaI



# A-4o. PFGE Profiles for *Salmonella* Senftenberg

Dice (Opt0.50%) (To11.5%-1.5%) (H>0.0% S>0.0%) P.0%-100.0%  
 PFGE-XbaI



PFGE-XbaI

## Antibiogram

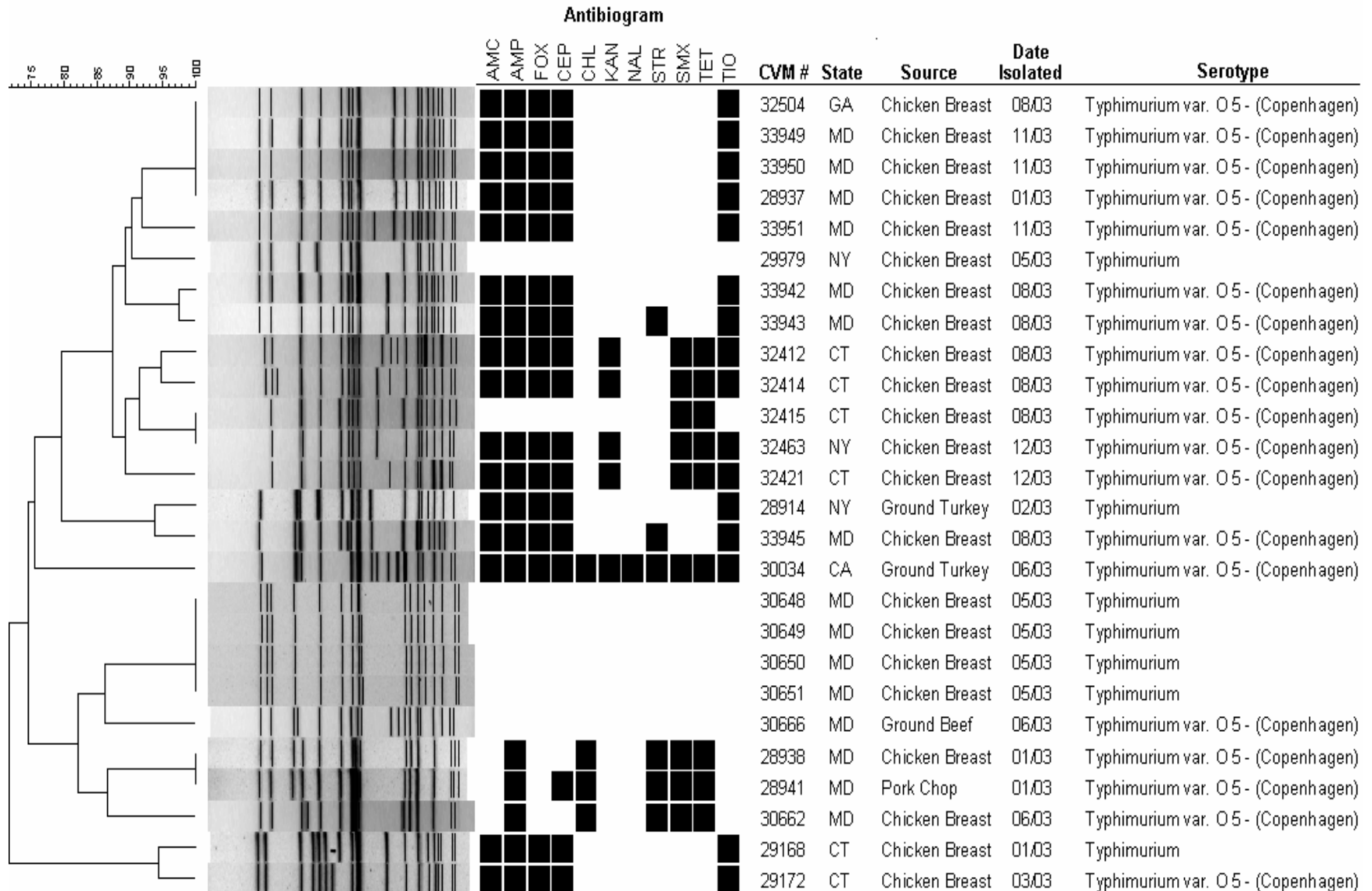
AMP  
 CEP  
 GEN  
 KAN  
 STR

CVM #	State	Source	Date Isolated	Serotype
30646	MD	Ground Turkey	04/03	Senftenberg
30647	MD	Ground Turkey	04/03	Senftenberg
32454	NY	Ground Turkey	09/03	Senftenberg
32462	NY	Ground Turkey	11/03	Senftenberg
32512	GA	Ground Turkey	09/03	Senftenberg

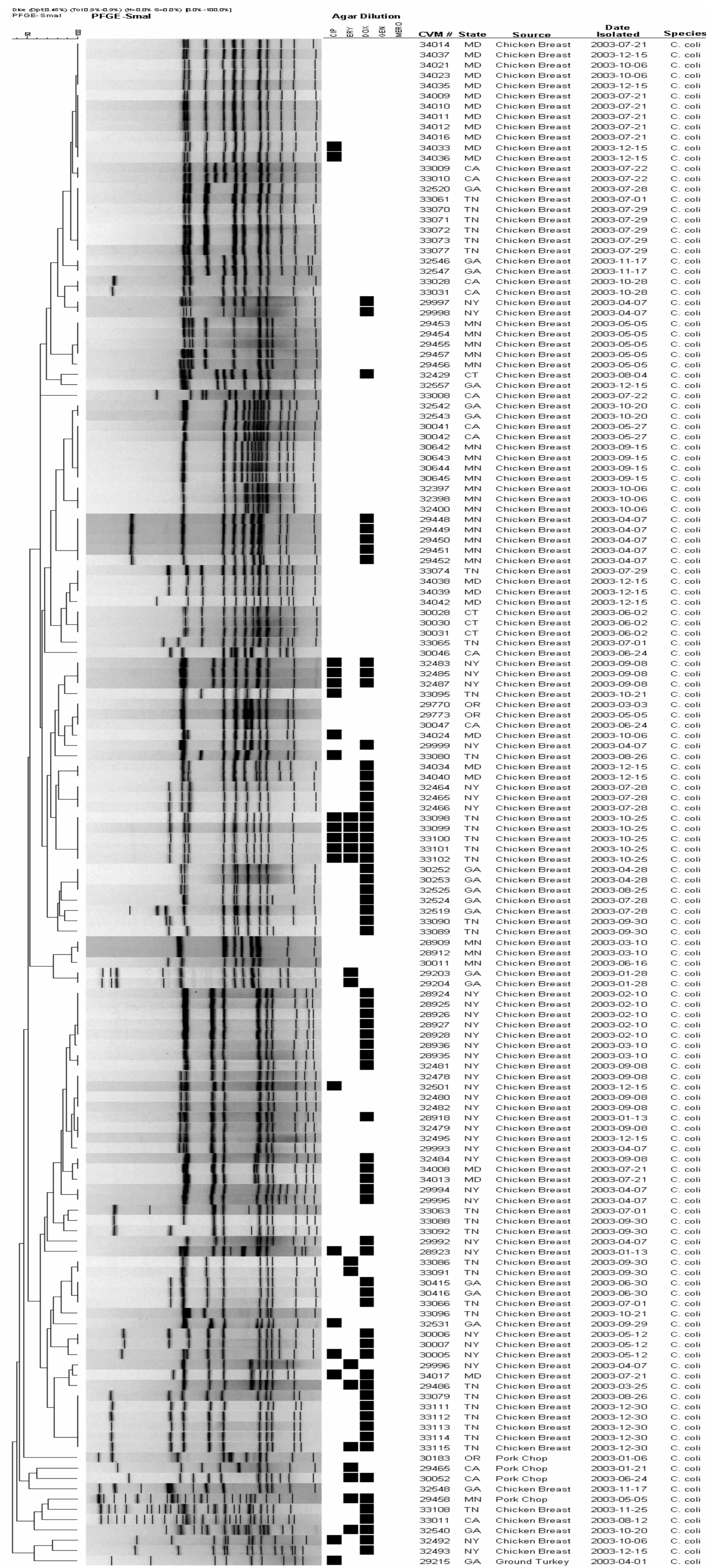


# A-4p. PFGE Profiles for *Salmonella* Typhimurium

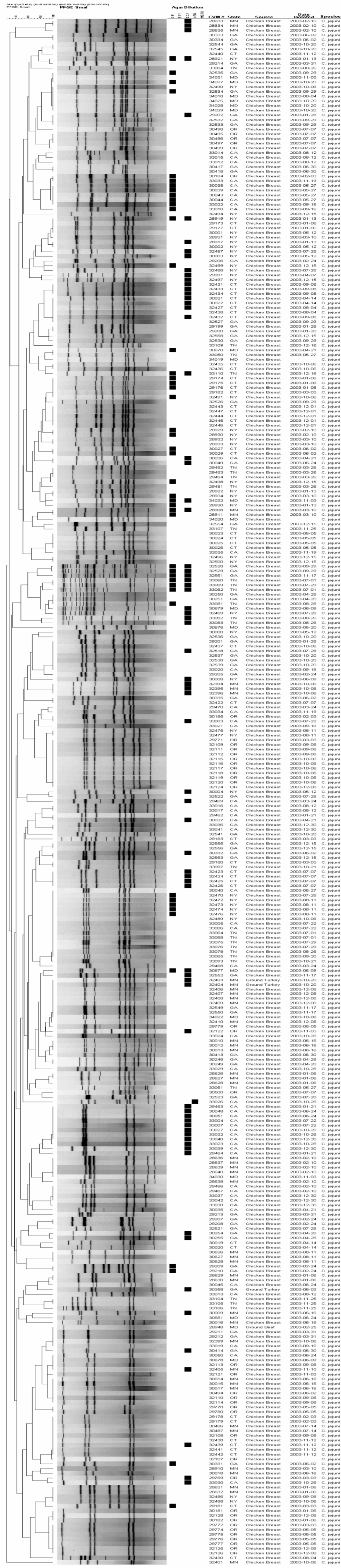
Dice (Opt0.50%) (To11.5%-1.5%) (H=0.0% S=0.0%) p.0%-100.0%  
PFGE-Xbal PFGE-Xbal



# A-4q. PFGE Profiles for *Campylobacter coli*

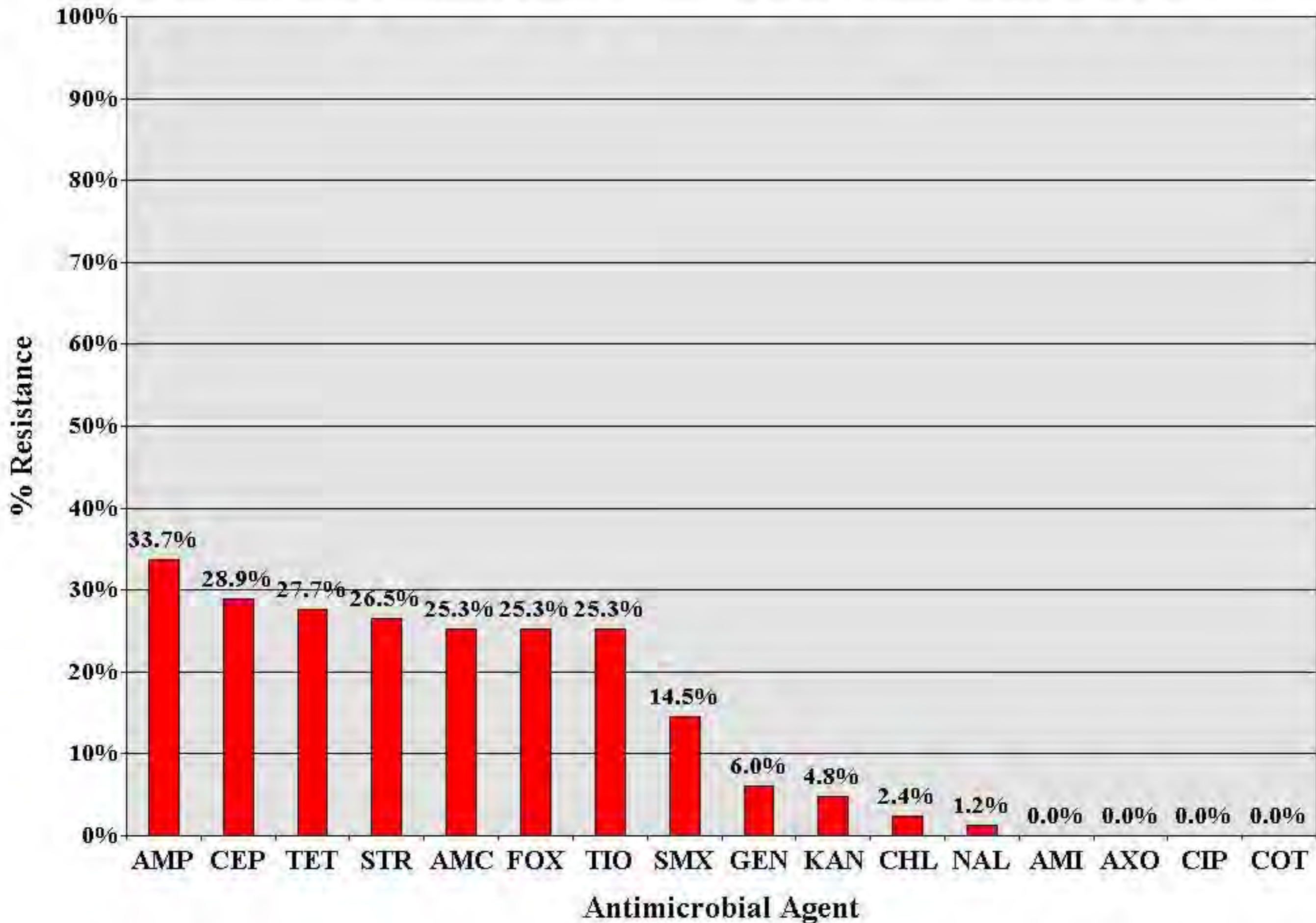


A-4r. PFGE Profiles for *Campylobacter jejuni*

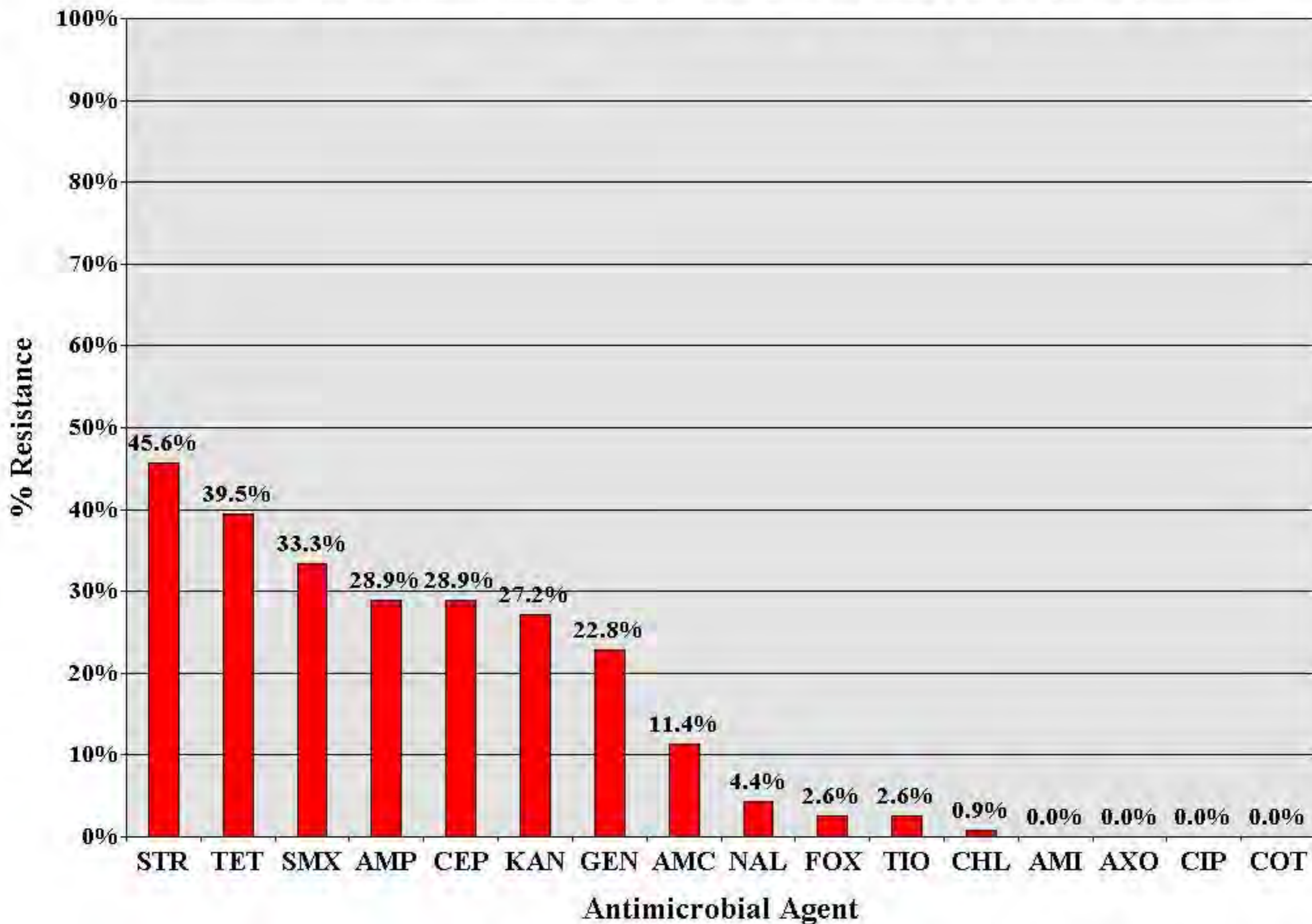




**A-5a. Antimicrobial Resistance among *Salmonella* from Chicken Breast (n=83), 2003**

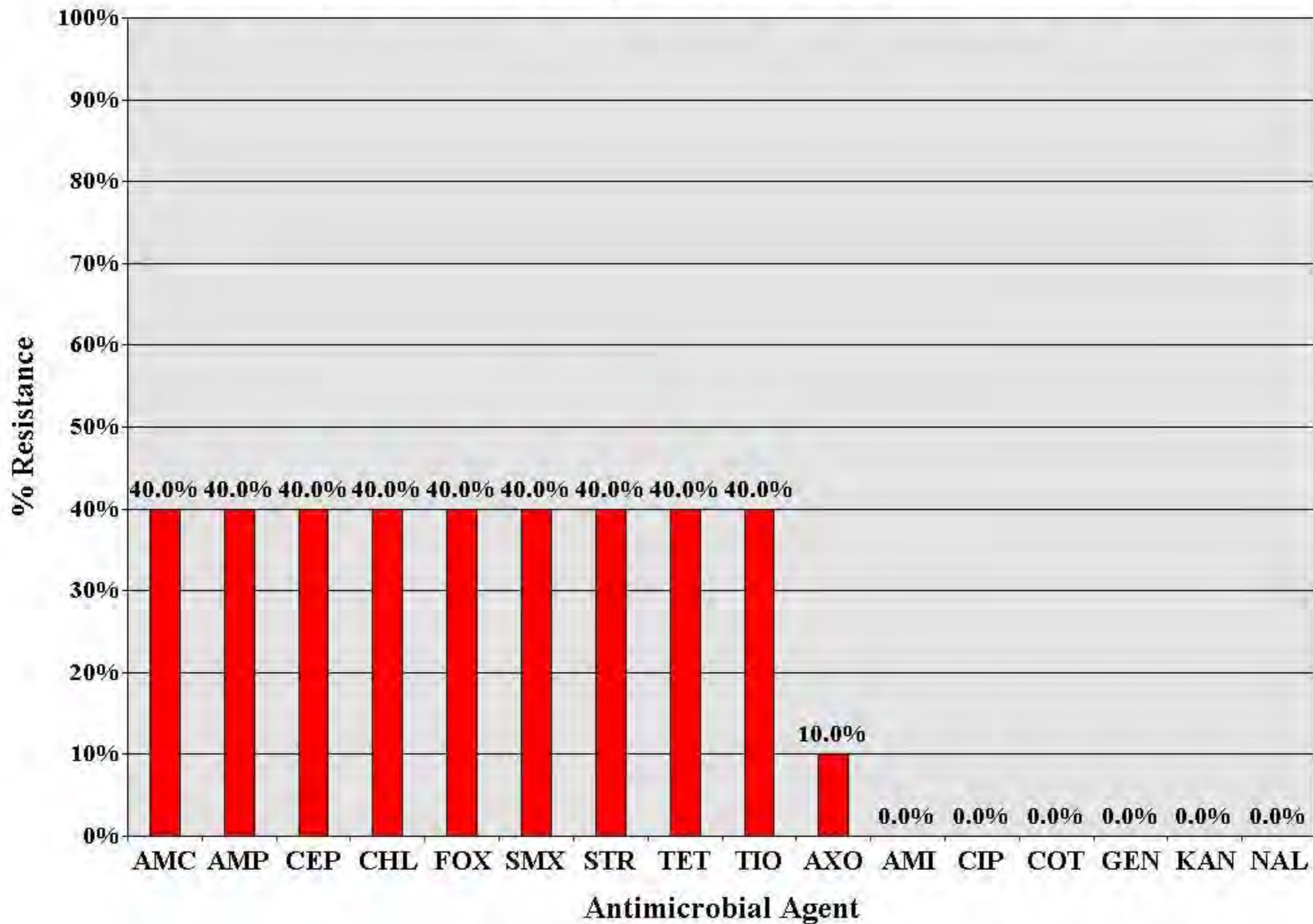


A-5b. Antimicrobial Resistance among *Salmonella* from Ground Turkey (n=114), 2003

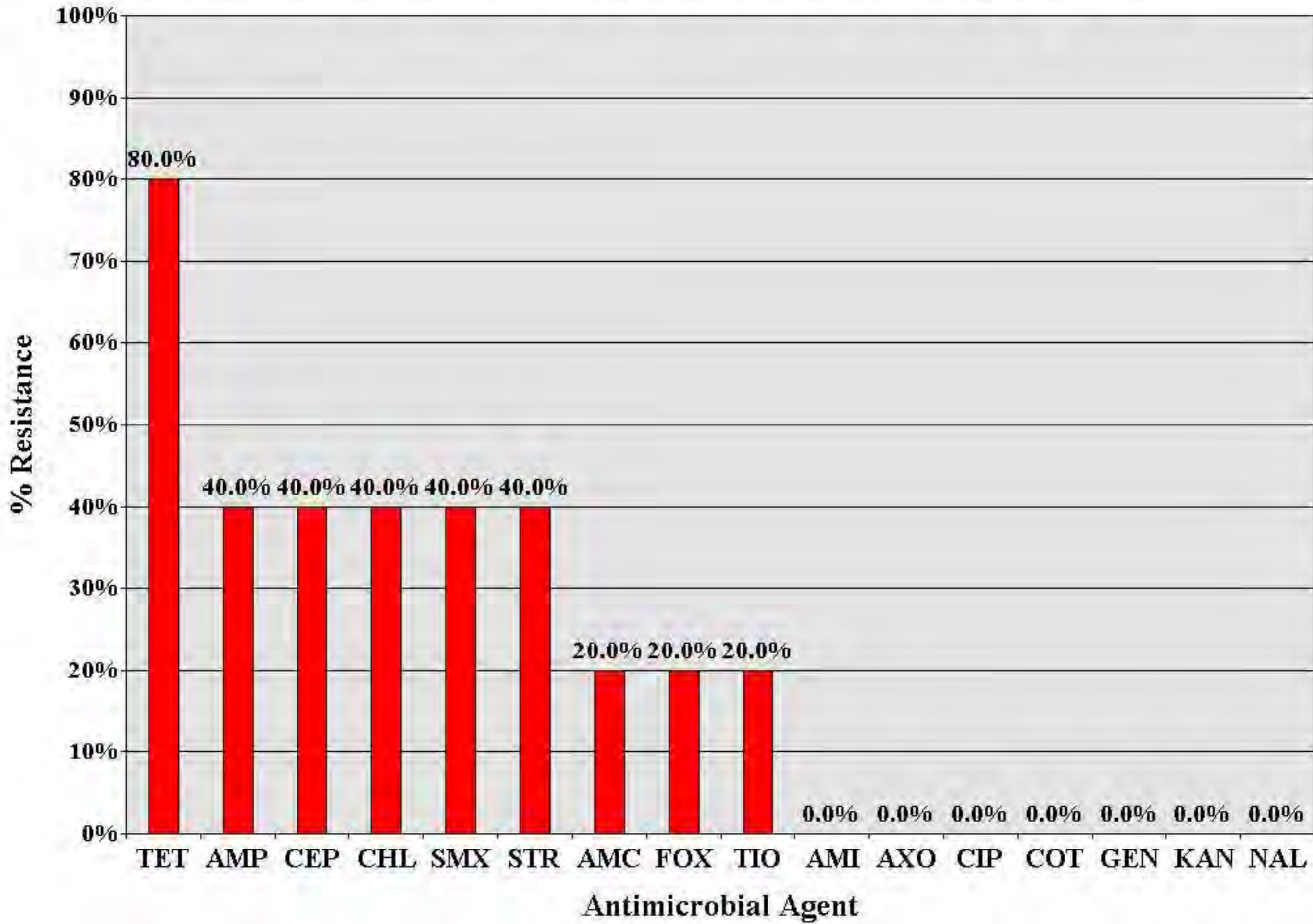




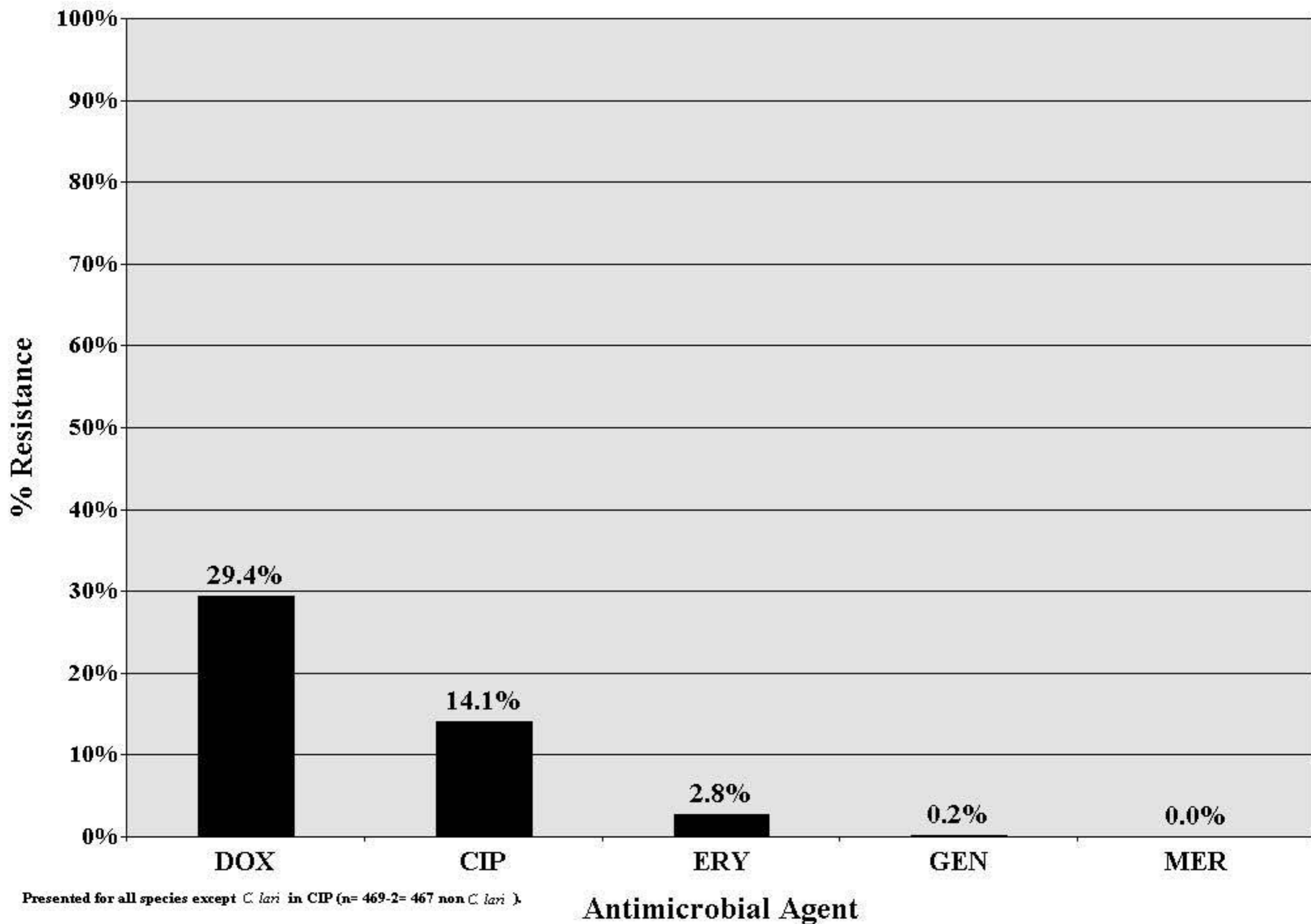
A-5c. Antimicrobial Resistance among *Salmonella* from Ground Beef (n=10), 2003



A-5d. Antimicrobial Resistance among *Salmonella* from Pork Chops (n=5), 2003

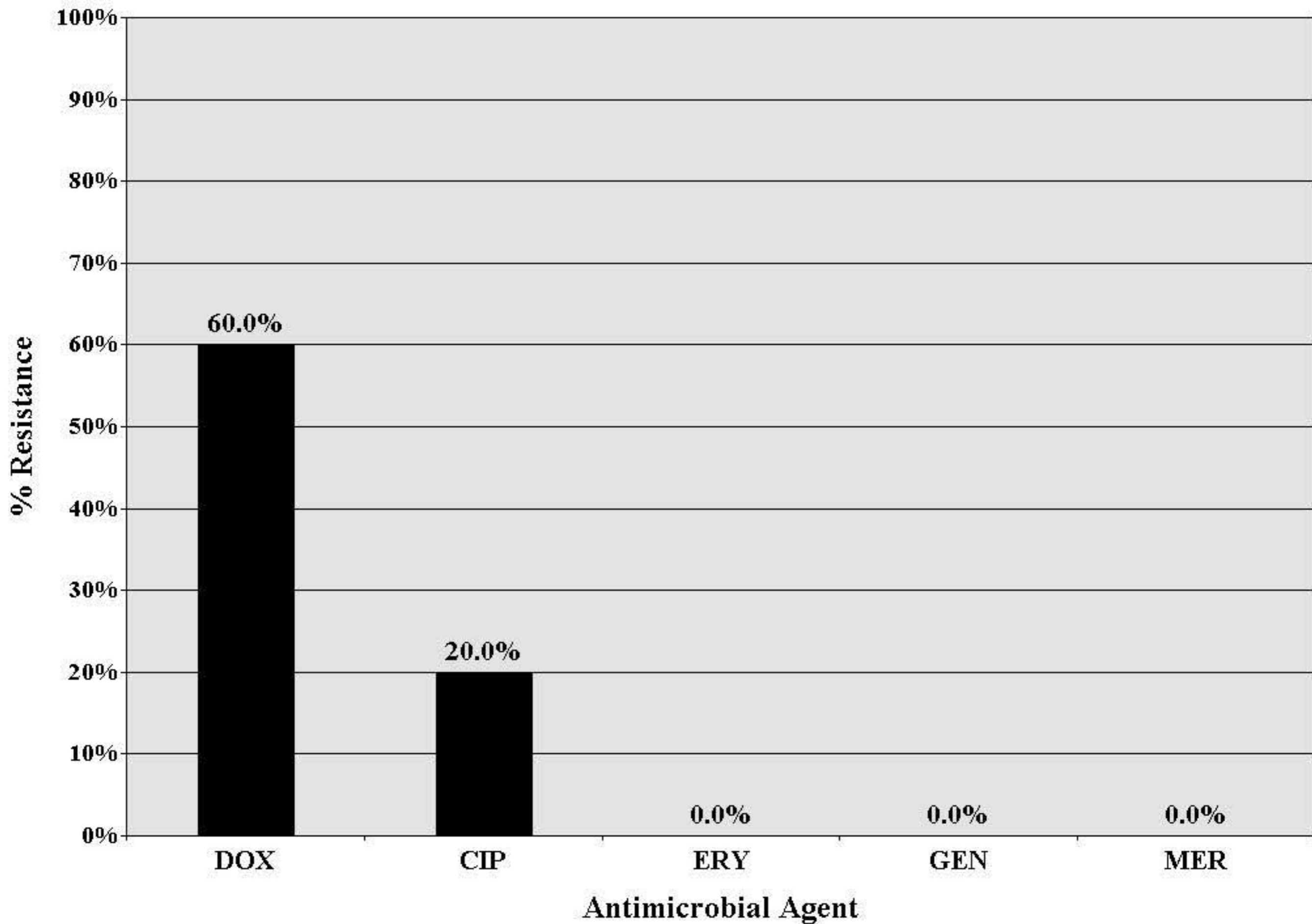


**A-6a. Antimicrobial Resistance among *Campylobacter* from Chicken Breast (n=469), 2003**





**A-6b. Antimicrobial Resistance among *Campylobacter* from Ground Turkey (n=5), 2003**



**A-6c. Antimicrobial Resistance among *Campylobacter* from Pork Chops (n=4), 2003**

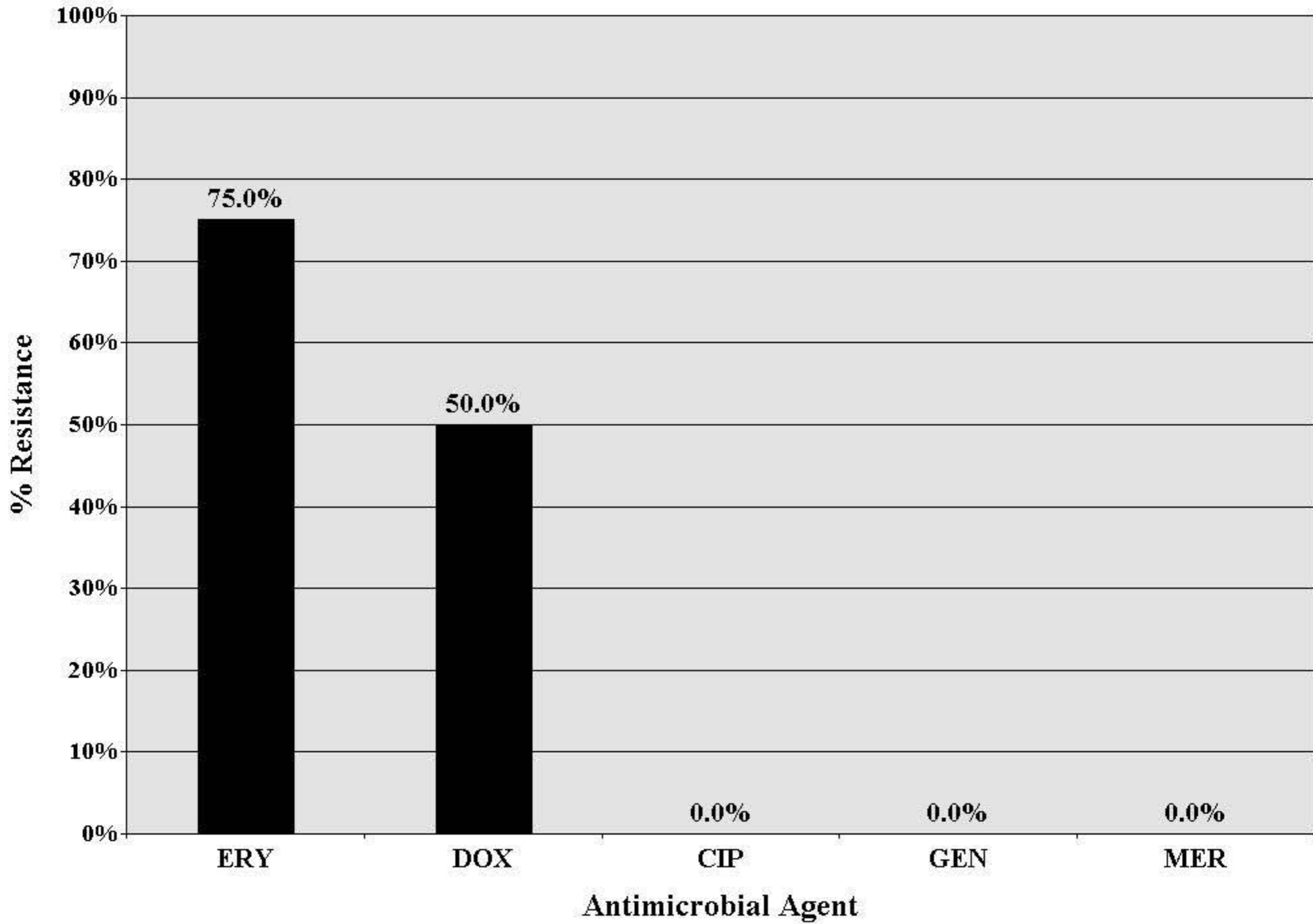
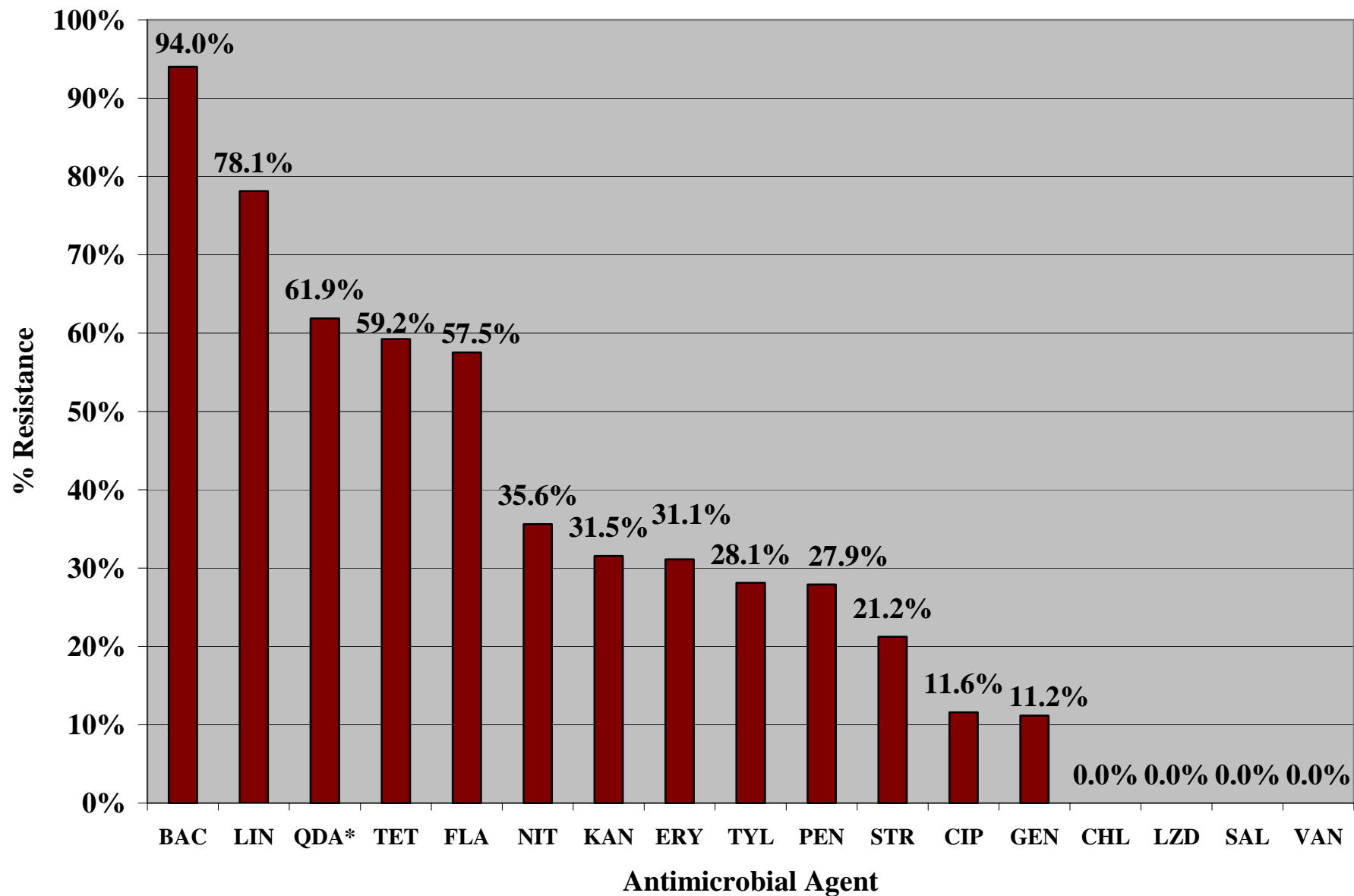
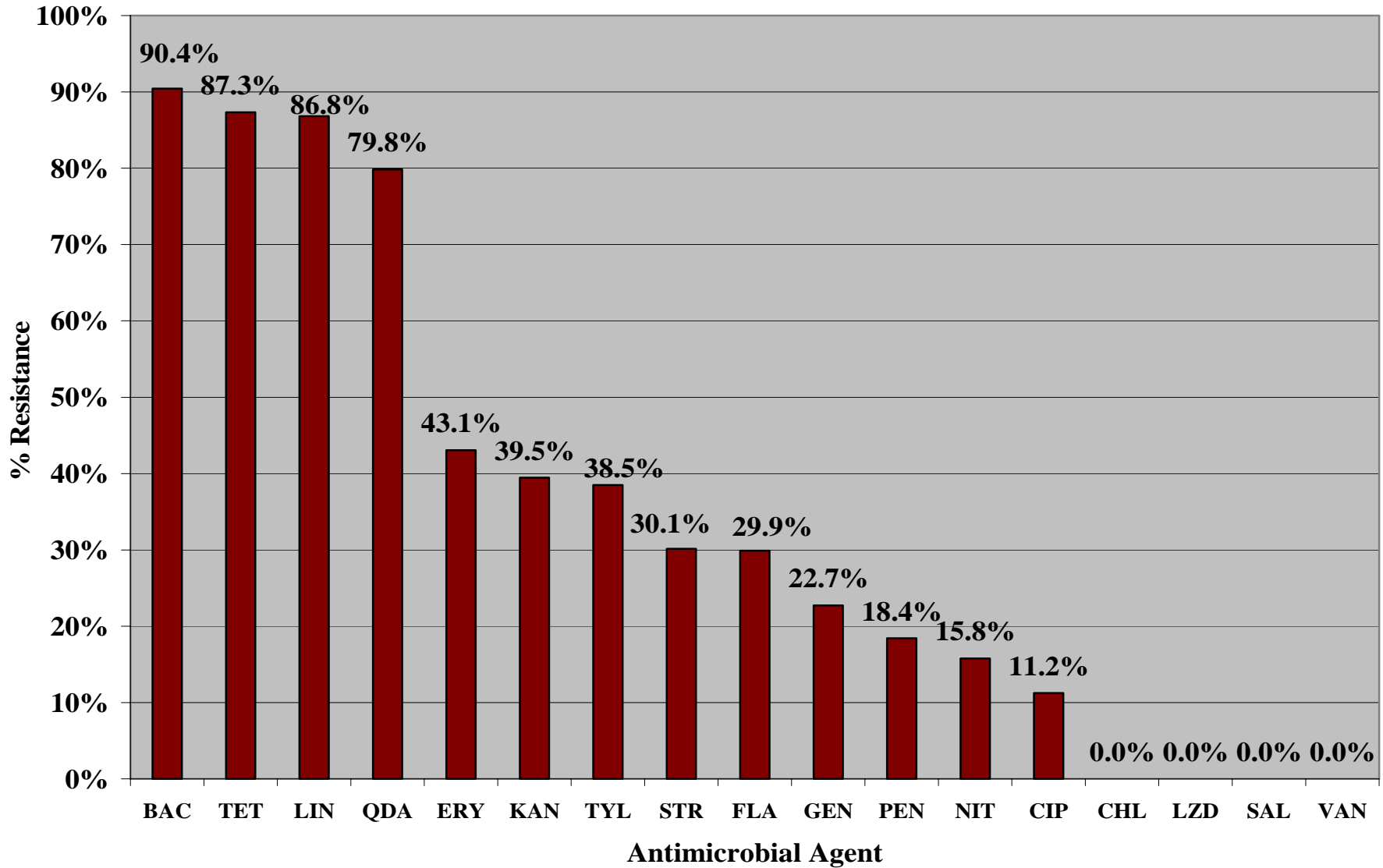


Figure A-7a. Antimicrobial Resistance among *Enterococcus* from Chicken Breast (n=466), 2003



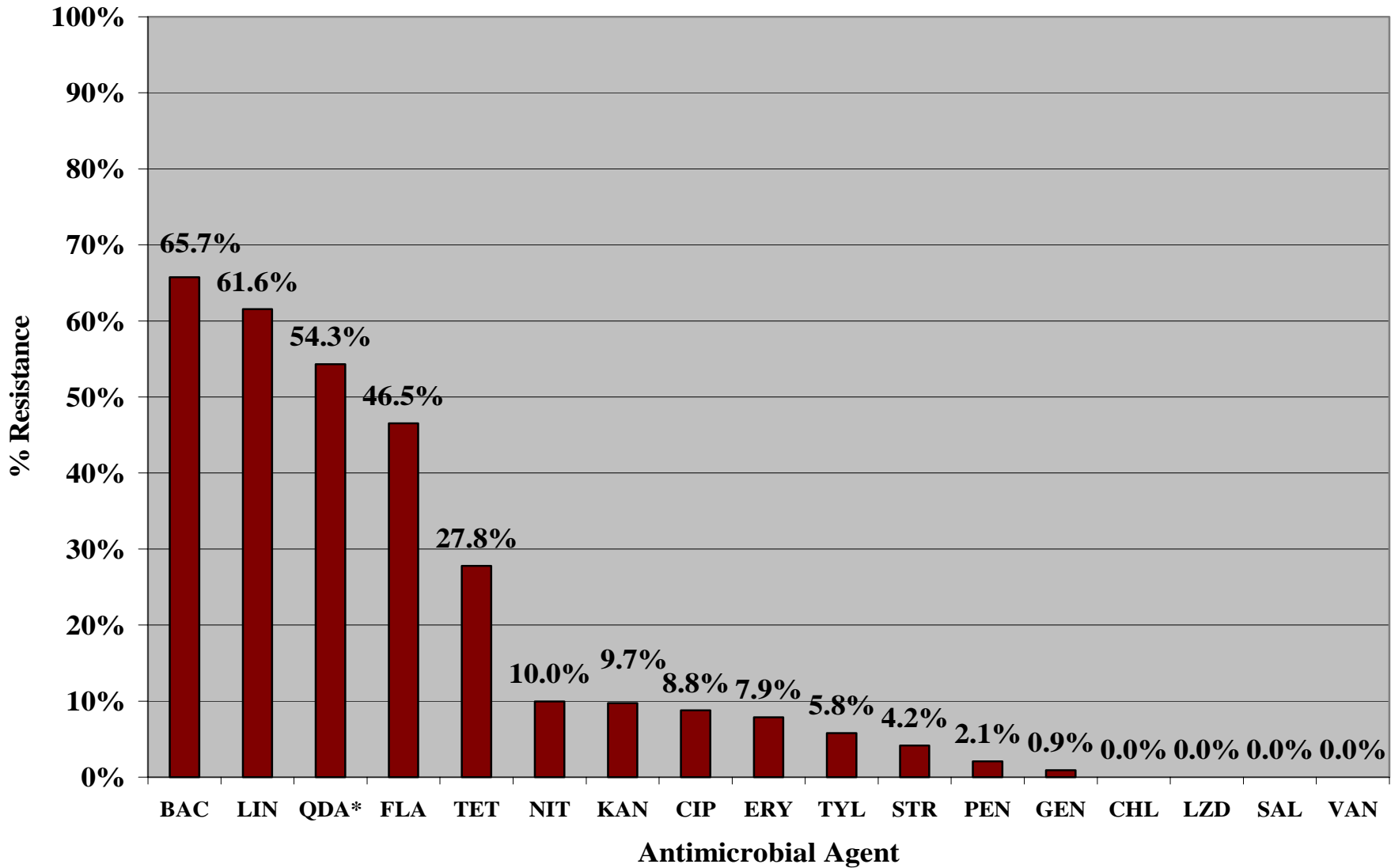
\* Presented for all species except *E. faecalis* in QDA (n=466-188= 278 non *E. faecalis*)

Figure A-7b. Antimicrobial Resistance among *Enterococcus* from Ground Turkey (n=418), 2003



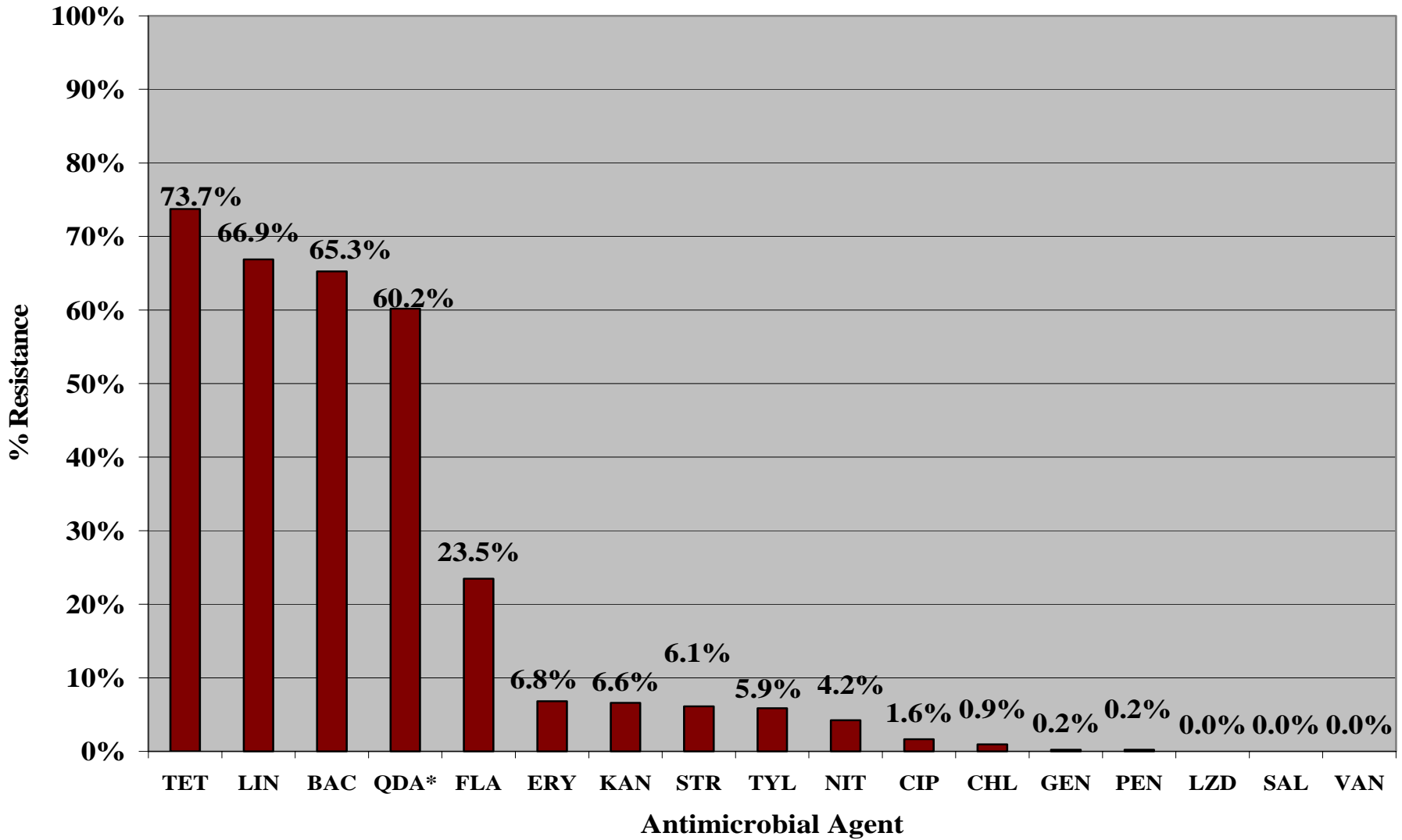
\* Presented for all species except *E. faecalis* in QDA (n=418-289= 129 non *E. faecalis*)

Figure A-7c. Antimicrobial Resistance among *Enterococcus* from Ground Beef (n=432), 2003



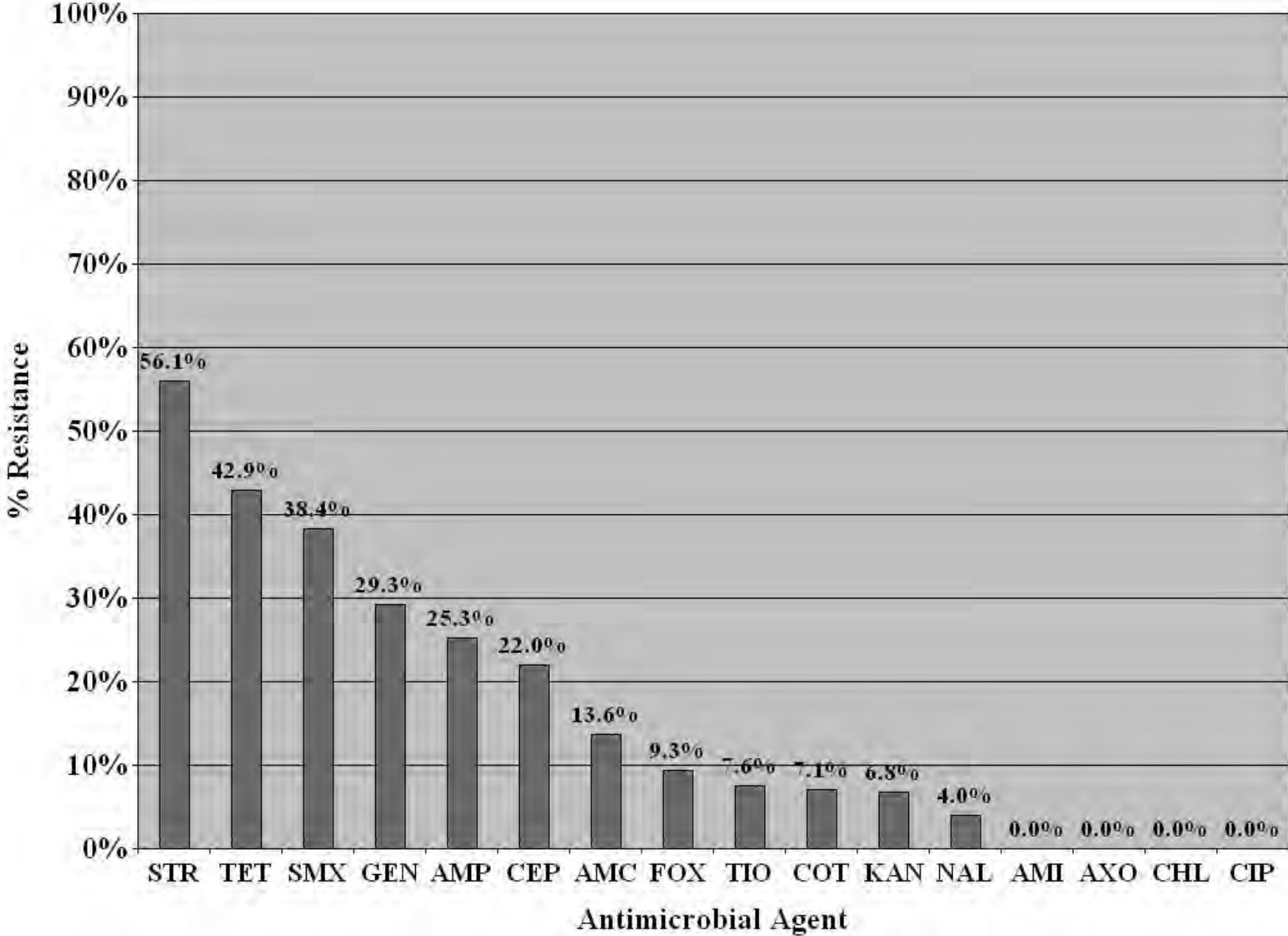
\* Presented for all species except *E. faecalis* in QDA (n=432-224= 208 non *E. faecalis*)

Figure A-7d. Antimicrobial Resistance among *Enterococcus* from Pork Chop (n=426), 2003



\* Presented for all species except *E. faecalis* in QDA (n=426- 313= 113 non *E. faecalis*)

**Figure A-8a. Antimicrobial Resistance among *E. coli* from Chicken Breast (n=396), 2003.**



**Figure A-8b. Antimicrobial Resistance among *E. coli* from Ground Turkey (n=333), 2003**

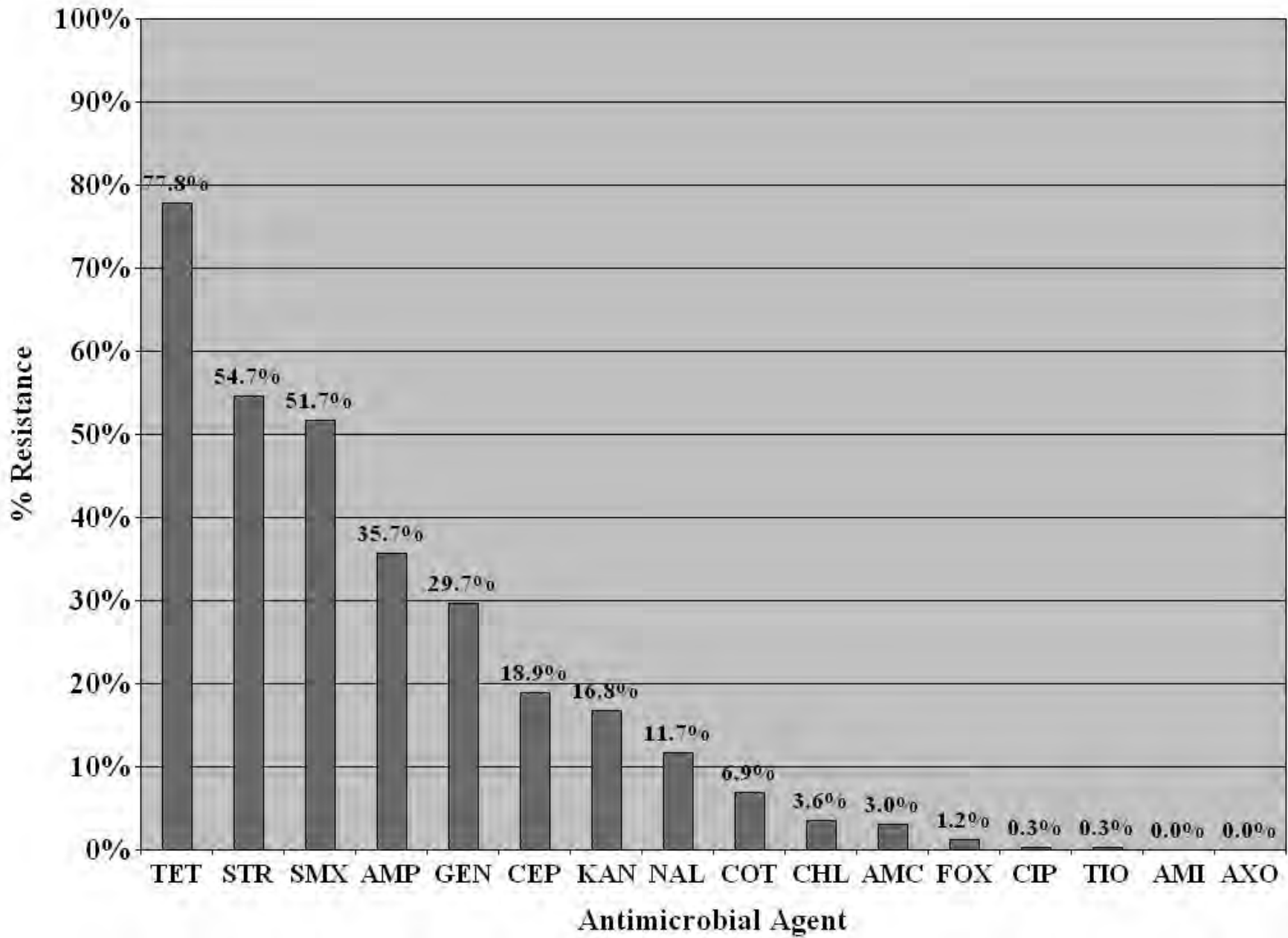




Figure A-8c. Antimicrobial Resistance among *E. coli* from Ground Beef (n=311), 2003.

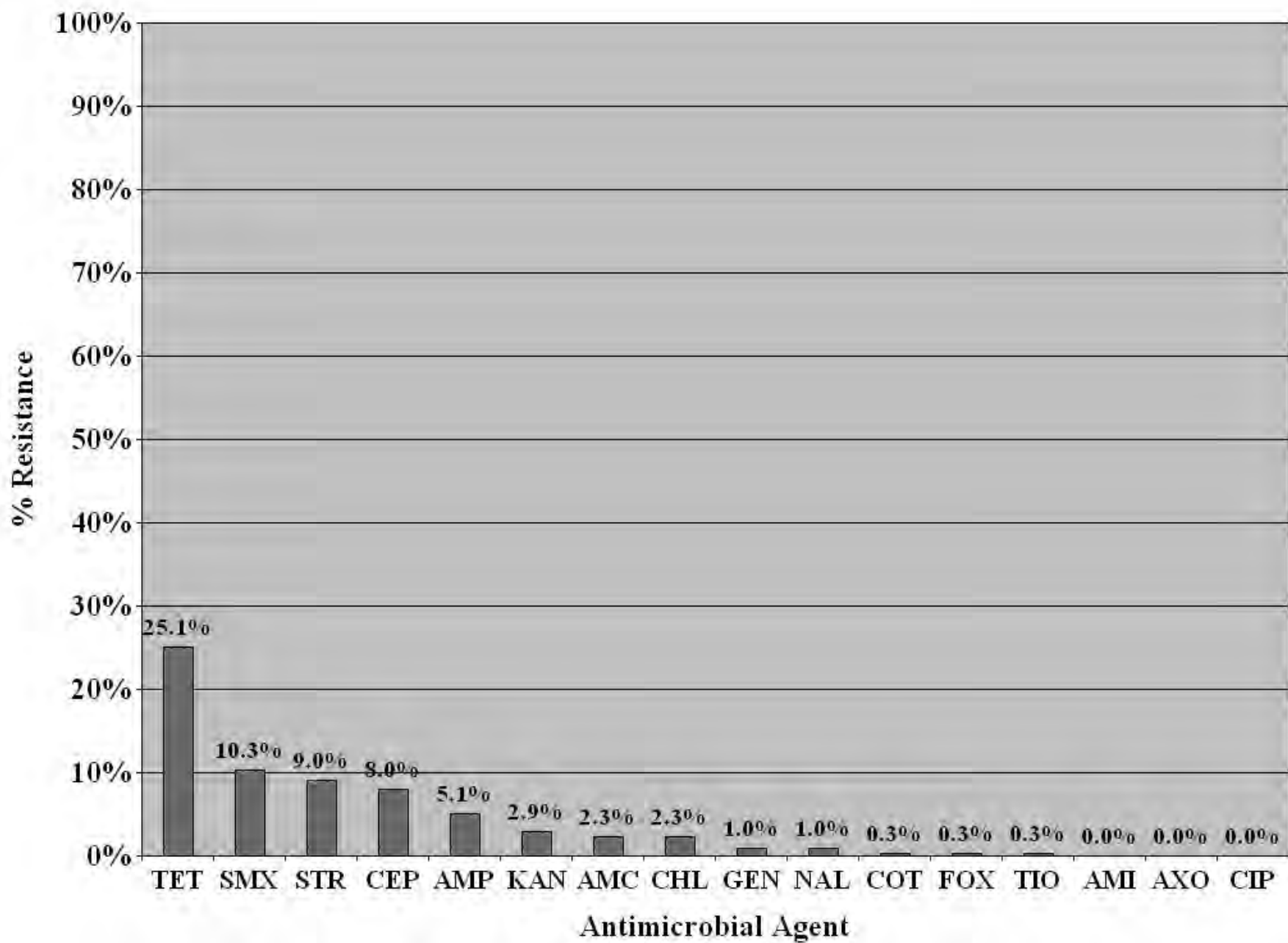
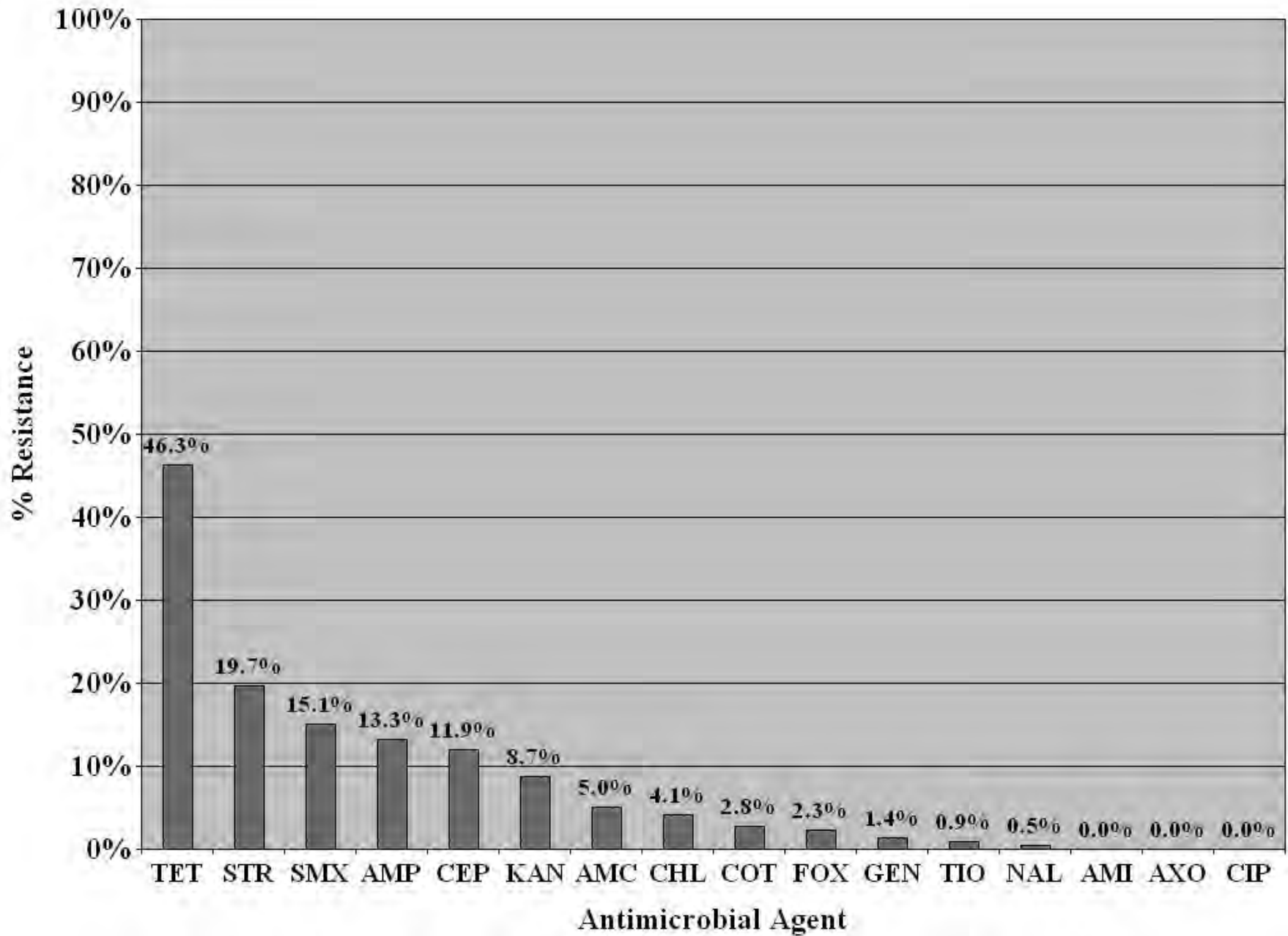


Figure A-8d. Antimicrobial Resistance among *E. coli* from Pork Chop (n=218), 2003



NATIONAL ANTIMICROBIAL RESISTANCE MONITORING SYSTEM – RETAIL FOOD STUDY ISOLATES MONTHLY LOG SHEET

STATE \_\_\_\_\_ MONTH \_\_\_\_\_ YEAR \_\_\_\_\_

Completed By (Initials): \_\_\_\_\_

Circle One → CHICKEN BREAST    GROUND TURKEY    GROUND BEEF    PORK CHOP

PART I																
	Sample ID Number		Store Name, City		Brand Name		Lot Number		Cut/Ground IN-STORE (√ One)		Sell-by Date (M / D / Y)		Purchase Date (M / D / Y)		Lab Process Date (M / D / Y)	
									Y	N						
1																
2																
3																
4																
5																
6																
7																
8																
9																
10																
PART II																
C O N T. ↓	Growth (√ One)		Salmonella IF GROWTH		Growth (√ One)		Campylobacter IF GROWTH		Growth (√ One)		E. coli (GA, MD, TN, OR) IF GROWTH		Growth (√ One)		Enterococci (GA, MD, TN, OR) IF GROWTH	
	Y	N	Serotype	Isolate ID Number	Y	N	Species	Isolate ID Number	Y	N	Isolate ID Number	Y	N	Isolate ID Number	Y	N
1																
2																
3																
4																
5																
6																
7																
8																
9																
10																

Fax log sheet to CDC at 404-371-5444; send original log sheet with specimens to FDA-CVM and keep a copy for your records. Thank you.

## **NARMS Retail Meat, 2003**

### **Experimental Design and Procedures:**

#### Microbiological analysis:

In the laboratory, samples were refrigerated at 4°C and processed no later than 96 hours after purchase. After microbiological examination, recordings were made on the log sheets whether or not the meat and poultry samples were presumptively positive for *Salmonella*, *Campylobacter*, *E. coli*, and *Enterococcus*. Each laboratory used essentially the same procedure for sample collection. Retail meat and poultry packages were kept intact until they were aseptically opened in the laboratory at the start of examination. For chicken and pork samples, one piece of meat was examined, whereas, 25 g of ground product was examined for ground beef and ground turkey samples. The analytical portions from each sample were placed in separate sterile plastic bags, 250 mL of buffered peptone water was added to each bag, and the bags were vigorously shaken. Fifty mL of the rinsate from each sample was transferred to separate sterile flasks (or other suitable sterile containers) for isolation and identification of *Salmonella*, *Campylobacter*, *E. coli*, or *Enterococcus* using standard microbiological procedures. Once isolated and identified, bacterial isolates were sent to FDA's CVM Office of Research for further characterization including species confirmation, antimicrobial susceptibility testing and PFGE analysis (*Salmonella* and *Campylobacter* only).

#### Salmonella isolation:

Fifty mL of double strength lactose broth was added to each flask containing the 50 mL of rinsate to be used for *Salmonella* isolation. The contents were mixed thoroughly and incubated at 35°C for 24 hours. From each flask, 0.1 ml was then transferred to 9.9 mL tubes of RVR10 medium. The tubes of RVR10 medium were incubated in a water bath at 42°C for 16-20 hours before transferring one ml to pre-warmed (35-37°C) 10 mL tubes of M Broth. The

inoculated M Broth tubes were incubated in a water bath at 35-37°C for 6-8 hours. From each M Broth culture, one ml was heated at 100°C for 15 minutes, and the remaining portion was refrigerated. The heated portion from each culture was cooled to room temperature and tested using the TECRA *Salmonella* Visual Immunoassay kit (International BioProducts, Bothell, WA) or the VIDAS® *Salmonella* Immunoassay kit (bioMérieux, Hazelwood, MO) according to the manufacturers' instructions. If the TECRA or VIDAS assay was negative, the sample was considered negative for *Salmonella*. If the TECRA or VIDAS assay was positive, a loopful of the corresponding, unheated M Broth culture was streaked for isolation onto a XLD agar plate. The inoculated plate was incubated at 35°C for 24 hours. Each XLD agar plate was examined for typical *Salmonella* colonies (pink colonies with or without black centers). If no *Salmonella* like growth was observed on a XLD agar, the sample was considered negative and the appropriate documentation was made on the log sheet accompanying the sample. When *Salmonella* like growth was observed, one well-isolated colony was streaked for isolation onto a trypticase soy agar plate supplemented with 5% defibrinated sheep blood (BAP). The BAP(s) were incubated at 35°C for 18-24 hours before sub-culturing an isolated colony for further biochemical identification and serotyping using the FoodNet laboratory's standard procedures. *Salmonella* isolates were subsequently frozen at -60 to -80°C in Brucella broth with 20% glycerol and shipped in cryo-vials on dry ice to FDA-CVM. Upon arrival at CVM, every isolate was streaked for purity on a BAP before being confirmed as *Salmonella* using the Vitek microbial identification system (bioMérieux, Hazelwood, MO). These isolates were further serotyped for O and H antigens using either commercially available (Difco-Becton Dickinson, Sparks, MD) or CDC antisera.

*Campylobacter* isolation:

Fifty mL of double strength Bolton broth was added to each flask containing the 50 mL

of rinsate to be used for *Campylobacter* isolation. The broth and rinsate were mixed thoroughly, but gently to avoid aeration, and incubated at 42°C for 24 hours in a reduced oxygen atmosphere that was obtained using a Campy Pak (BBL-Becton Dickinson, Sparks, MD) or a gas mixture containing 85% nitrogen, 10% carbon dioxide, and 5% oxygen. Using a swab, the first quadrant of a CCA Plate was inoculated with the incubated Bolton broth culture. The remainder of each plate was then streaked with a loop to obtain isolated colonies, and the CCA plates were incubated at 42°C in the above atmosphere for 24 to 48 hours. Each CCA plate was examined for typical *Campylobacter* colonies (round to irregular with smooth edges; thick translucent white growth to spreading, film-like transparent growth). If no *Campylobacter* like growth was observed on a CCA plate, the sample was considered negative and the appropriate documentation was made on the log sheet accompanying the sample. When *Campylobacter* like growth was observed, one typical well-isolated *Campylobacter* like colony from each positive CCA plate was sub-cultured to a BAP and incubated as described for the CCA plates. Following incubation, one typical well-isolated *Campylobacter* like colony was gram stained and tested using a smear catalase, oxidase, hippurate and/or motility test. If the Gram stain showed small, Gram- negative, curved rods, and the isolate was positive with the other test(s) that were conducted, a sample was considered presumptively positive for *Campylobacter*. If the CCA plates or BAPs had no typical colonies or isolate testing was inconsistent with *Campylobacter*, a sample was considered negative. All isolates presumptively identified as *Campylobacter* were frozen at -60 to -80°C in Brucella broth with 20% glycerol and shipped in cryo-vials on dry ice to FDA-CVM. Upon arrival at CVM, isolates were streaked for purity on a BAP twice before being confirmed as *Campylobacter* using a repeat Gram stain and an AccuProbe *Campylobacter* Identification Test (Gen-Probe, San Diego, CA). *Campylobacter* species were determined using a multiplex PCR assay previously described (3,7).

*E. coli* isolation (Georgia, Maryland, Oregon and Tennessee)

Fifty mL of double strength MacConkey broth was added to each flask containing the 50 mL of rinsate to be used for *E. coli* isolation. The contents were mixed thoroughly and incubated at 35°C for 24 hours. One loopful from each flask was then transferred to an EMB agar plate and streaked for isolation. Agar plates were then incubated at 35°C for 24 hours in ambient air and examined for typical *E. coli* colonies (colonies having a dark center and usually a green metallic sheen). If no typical growth was observed on an EMB agar plate, the sample was considered negative and the appropriate documentation was made on the log sheet accompanying the sample. When *E. coli*-like growth was present, one typical, well-isolated colony was streaked for isolation onto a BAP. The BAPs were incubated at 35°C for 24 hours in ambient air and examined for purity. One typical, well-isolated colony was subcultured for indole and oxidase tests. Indole positive and oxidase negative isolates were considered presumptively positive as *E. coli*. Presumptive *E. coli* isolates were subsequently frozen at -60 to -80°C in Brucella broth with 20% glycerol and shipped in cryo-vials on dry ice to FDA-CVM. Upon arrival at CVM, every isolate was streaked for purity on a BAP before being confirmed as *E. coli* using the Vitek microbial identification system (bioMérieux, Hazelwood, MO).

*Enterococcus* isolation (Georgia, Maryland, Oregon and Tennessee)

Fifty mL of double strength Enterococcosel broth was added to each flask containing the 50 ml of rinsate to be used for *Enterococcus* isolation. The contents were mixed thoroughly and incubated at 45°C for 24 hours in ambient air. If no typical growth or blackening was observed in the flask, the sample was considered negative and the appropriate documentation was made on the log sheet accompanying the sample. If blackening of the broth was observed, a loopful was streaked onto an EAP for isolation. The plates were then incubated at 35°C for 24 hours in ambient air and examined for enterococci-like colonies (small colonies surrounded by a

blackening of the agar). If no typical growth was observed on the EAP, the sample was considered negative and the appropriate documentation was made on the log sheet accompanying the sample. If enterococci-like growth was present, one well-isolated colony was streaked for isolation onto a BAP, and incubated at 35°C for 24 hours in ambient air.

Presumptive *Enterococcus* isolates were subsequently frozen at -60 to -80°C in Brucella broth with 20% glycerol and shipped in cryo-vials on dry ice to FDA-CVM. Upon arrival at CVM, every isolate was streaked for purity on a BAP before being confirmed as *Enterococcus* using the Vitek microbial identification system (bioMérieux, Hazelwood, MO).

#### Antimicrobial Susceptibility Testing:

For *E. coli*, *Enterococcus*, and *Salmonella*, antimicrobial MICs were determined using a 96 well broth microdilution method (Sensititre, Trek Diagnostic Systems, Westlake, OH) according to NCCLS standards (4,5,6). *Salmonella* and *E. coli* isolates were tested using a custom plate developed for Gram negative bacteria, catalog # CMV6CNCD; *Enterococcus* isolates were tested using a custom plate developed for Gram positive bacteria, catalog # CMV5ACDC (Table 1). CLSI/NCCLS recommended QC organisms were used each time that antimicrobial susceptibility testing was performed. The QC organisms included *Escherichia coli* ATCC 25922 and 35218, *Enterococcus faecalis* ATCC 29212, *Staphylococcus aureus* ATCC 29213, and *Pseudomonas aeruginosa* ATCC 27853 (4,5,6).

For isolates confirmed as *Campylobacter*, the CLSI/NCCLS approved agar dilution procedure was used to determine MICs to ciprofloxacin, doxycycline, erythromycin, gentamicin, and meropenem. (4,5). The CLSI/NCCLS recommended quality control organism *Campylobacter jejuni* ATCC 33560 was used each time that antimicrobial susceptibility testing was performed (5). As there are no CLSI/NCCLS-approved interpretive criteria for *Campylobacter*, tentative breakpoints used by NARMS are shown in Table 1. All of the



resistant breakpoints with the exception of meropenem, have been used previously in the absence of CLSI/NCCLS approved interpretive criteria (2). All antimicrobial susceptibility testing was conducted in the laboratories of the Division of Animal and Food Microbiology, CVM-FDA, Laurel, MD.

*Pulsed Field Gel Electrophoresis (PFGE):*

Pulsed-field gel electrophoresis was used to assess genetic relatedness among *Salmonella* and *Campylobacter* isolates. The PFGE was performed according to protocols developed by CDC (1). Agarose-embedded DNA was digested with the enzyme *Xba*I for *Salmonella* isolates and *Sma*II for *Campylobacter* isolates. DNA restriction fragments were separated by electrophoresis using a Chef Mapper electrophoresis system (Bio-Rad, Hercules, CA). Genomic-DNA profiles or “fingerprints” were analyzed using BioNumerics software (Applied-Maths, Kortrijk, Belgium), and banding patterns were compared using Dice coefficients with a 1.5% band position tolerance. PFGE analysis was conducted in the laboratories of the Division of Animal and Food Microbiology, CVM-FDA, Laurel, MD.

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