

Species	Product	Project	Pathogen	Type of Calculation	Current Period October 1, 2019 - September 30, 2020						Historical Calculations	
					Number of Establishments Sampled	Number of Samples Analyzed	Number Positive	Calculation	Lower Confidence Bound	Upper Confidence Bound	FY19	CY19
Raw Beef	RGB Components	MT64	<i>E. coli</i> O157:H7	Percent Positive	135	1,294	2	0.15%	0.04%	0.62%	0.17%	0.08%
	RGB Components	MT64	<i>Salmonella</i> spp.	Percent Positive	135	1,294	95	7.34%	5.25%	10.18%	6.18%	6.57%
	Manufacturing Trim	MT60	<i>E. coli</i> O157:H7	Prevalence	488	4,109	10	0.14%	0.04%	0.43%	0.05%	0.04%
	Manufacturing Trim	MT60	non-O157 STEC	Prevalence	481	4,028	23	0.13%	0.05%	0.32%	0.51%	0.66%
	Manufacturing Trim	MT60	<i>Salmonella</i> spp.	Prevalence	488	4,108	88	2.01%	1.24%	3.24%	1.44%	1.52%
	Bench Trim	MT65	<i>E. coli</i> O157:H7	Percent Positive	470	1,386	0	0.00%	N/A	N/A	0.07%	0.07%
	Bench Trim	MT65	<i>Salmonella</i> spp.	Percent Positive	470	1,386	14	1.01%	0.48%	2.10%	0.74%	0.85%
	Raw Ground	MT43	<i>E. coli</i> O157:H7	Prevalence	1,200	10,539	7	0.14%	0.03%	0.58%	0.05%	<0.01%
Raw Ground	MT43	<i>Salmonella</i> spp.	Prevalence	1,200	10,540	166	2.89%	1.54%	5.37%	2.25%	2.20%	
Raw Pork	Cuts	HC_PK_CUT01 <sup>/1/ /6/</sup>	<i>Salmonella</i> spp.	Prevalence	87	1,826	205	6.75%	3.60%	12.31%	N/A	N/A
	Comminuted	HC_PK_COM01 <sup>/1/ /6/</sup>	<i>Salmonella</i> spp.	Prevalence	292	5,596	1,267	29.62%	22.83%	37.44%	N/A	N/A
Raw Chicken	Whole Carcasses <sup>/3/</sup>	HC_CH_CAR01	<i>Salmonella</i> spp.	Prevalence	205	9,686	456	3.52%	3.01%	4.13%	3.62%	3.59%
	Whole Carcasses <sup>/3/</sup>	HC_CH_CAR01	<i>Campylobacter</i> spp. <sup>/4/</sup>	Prevalence	205	9,648	1,937	18.42%	16.32%	20.72%	21.15%	20.55%
	Quarter or Half Carcasses <sup>/3/</sup>	EXP_CPT_QH01 <sup>/1/</sup>	<i>Salmonella</i> spp.	Percent Positive	51	63	6	9.52%	4.21%	20.14%	6.74%	8.99%
	Quarter or Half Carcasses <sup>/3/</sup>	EXP_CPT_QH01 <sup>/1/</sup>	<i>Campylobacter</i> spp. <sup>/4/</sup>	Percent Positive	50	62	28	45.16%	31.85%	59.21%	33.33%	34.88%
	Parts - Legs, Breasts, Wings <sup>/3/</sup>	HC_CPT_LBW01	<i>Salmonella</i> spp.	Prevalence	479	13,909	1,160	7.62%	6.46%	8.96%	8.77%	8.36%
	Parts - Legs, Breasts, Wings <sup>/3/</sup>	HC_CPT_LBW01	<i>Campylobacter</i> spp. <sup>/4/</sup>	Prevalence	479	13,856	2,280	17.17%	15.00%	19.58%	17.60%	17.73%
	Other Parts <sup>/3/ /5/</sup>	EXP_CPT_OT01 <sup>/1/</sup>	<i>Salmonella</i> spp.	Percent Positive	75	145	90	62.07%	53.22%	70.19%	50.70%	54.09%
	Comminuted	HC_CH_COM01	<i>Salmonella</i> spp.	Prevalence	69	2,057	502	27.19%	18.77%	37.65%	27.64%	31.21%
	Comminuted	HC_CH_COM01	<i>Campylobacter</i> spp. <sup>/4/</sup>	Prevalence	69	2,043	94	5.32%	1.45%	17.65%	5.11%	4.90%
	Mechanically Separated	EXP_CH_MSK01 <sup>/1/</sup>	<i>Salmonella</i> spp.	Percent Positive	25	82	66	80.49%	66.47%	89.56%	75.42%	79.28%
Mechanically Separated	EXP_CH_MSK01 <sup>/1/</sup>	<i>Campylobacter</i> spp. <sup>/4/</sup>	Percent Positive	25	82	61	74.39%	61.36%	84.16%	68.10%	71.56%	
Raw Turkey	Whole Carcasses <sup>/3/</sup>	HC_TU_CAR01	<i>Salmonella</i> spp.	Prevalence	43	1,731	19	0.92%	0.41%	2.02%	0.38%	0.35%
	Whole Carcasses <sup>/3/</sup>	HC_TU_CAR01	<i>Campylobacter</i> spp. <sup>/4/</sup>	Prevalence	43	1,727	50	2.33%	1.62%	3.32%	1.57%	2.14%
	Comminuted	HC_TU_COM01	<i>Salmonella</i> spp.	Prevalence	44	1,413	229	17.02%	11.87%	23.81%	21.63%	22.28%
	Comminuted	HC_TU_COM01	<i>Campylobacter</i> spp. <sup>/4/</sup>	Prevalence	44	1,404	19	1.28%	0.47%	3.45%	2.78%	2.64%
	Mechanically Separated	EXP_TU_MSK01 <sup>/1/</sup>	<i>Salmonella</i> spp.	Percent Positive	14	87	42	48.28%	32.62%	64.28%	47.06%	49.06%
	Mechanically Separated	EXP_TU_MSK01 <sup>/1/</sup>	<i>Campylobacter</i> spp. <sup>/4/</sup>	Percent Positive	14	87	29	33.33%	22.71%	45.97%	30.39%	31.13%
Processed Eggs	Processed Egg Products	EM	<i>Salmonella</i> spp.	VW Percent Positive <sup>/2/</sup>	60	1,071	0	0.00%	N/A	N/A	0.02%	0.01%
	Processed Egg Products	EM	<i>L. monocytogenes</i>	VW Percent Positive <sup>/2/</sup>	60	1,069	0	0.00%	N/A	N/A	0.15%	0.17%
Ready-to-Eat	RTE Meat / Poultry	RTEPROD_RAND	<i>Salmonella</i> spp.	VW Percent Positive <sup>/2/</sup>	2,162	6,609	2	0.05%	0.01%	0.26%	0.06%	0.04%
	RTE Meat / Poultry	RTEPROD_RAND	<i>L. monocytogenes</i>	VW Percent Positive <sup>/2/</sup>	2,162	6,610	8	0.03%	0.01%	0.12%	0.02%	0.04%
	RTE Meat / Poultry	RTEPROD_RISK	<i>Salmonella</i> spp.	VW Percent Positive <sup>/2/</sup>	1,674	7,521	0	0.00%	N/A	N/A	0.05%	<0.01%
	RTE Meat / Poultry	RTEPROD_RISK	<i>L. monocytogenes</i>	VW Percent Positive <sup>/2/</sup>	1,674	7,521	17	0.05%	0.02%	0.12%	0.04%	0.05%

<sup>/1/</sup> Exploratory sampling projects.

<sup>/2/</sup> These calculations are made using the same calculation as prevalence. FSIS is not labeling these calculations prevalence because the data may not meet the statistical criteria for prevalence. If FSIS determines that the data do meet the statistical criteria, the label will be updated.

<sup>/3/</sup> This sampling project uses a product rinse.

<sup>/4/</sup> *Campylobacter* results are of samples analyzed using the enrichment method. FSIS began analyzing raw poultry samples using the enrichment method on August 27, 2018, listed the rates as percent positive through December 2019, and returned to listing as prevalence in April 2020.

<sup>/5/</sup> Only *Salmonella* results are reported for Raw Chicken - Other Parts.

<sup>/6/</sup> Exploratory pork sampling projects ended at the end of October 2019 and are not reported here due to the limited period of sampling. New sampling projects began in November 2019. These are now included in this summary (as of July 2020).

Current calculations are based only on domestically produced product collected at FSIS regulated establishments under routine sampling projects. FSIS is looking into the possibility of including import and retail sampling data. Follow-up samples from previous positives are not included in the calculations.

Species	Product	Project	Pathogen	Type of Calculation	Current Period July 1, 2019 - June 30, 2020						Historical Calculations	
					Number of Establishments Sampled	Number of Samples Analyzed	Number Positive	Calculation	Lower Confidence Bound	Upper Confidence Bound	FY19	CY18
Raw Beef	RGB Components	MT64	<i>E. coli</i> O157:H7	Percent Positive	141	1,243	1	0.08%	0.01%	0.59%	0.17%	0.24%
	RGB Components	MT64	<i>Salmonella</i> spp.	Percent Positive	141	1,243	88	7.08%	4.88%	10.17%	6.18%	7.35%
	Manufacturing Trim	MT60	<i>E. coli</i> O157:H7	Prevalence	490	4,058	11	0.14%	0.05%	0.43%	0.05%	0.10%
	Manufacturing Trim	MT60	non-O157 STEC	Prevalence	483	3,970	27	0.28%	0.11%	0.72%	0.51%	0.09%
	Manufacturing Trim	MT60	<i>Salmonella</i> spp.	Prevalence	490	4,057	79	1.68%	1.00%	2.82%	1.44%	2.09%
	Bench Trim	MT65	<i>E. coli</i> O157:H7	Percent Positive	460	1,346	0	0.00%	N/A	N/A	0.07%	0.00%
	Bench Trim	MT65	<i>Salmonella</i> spp.	Percent Positive	460	1,346	10	0.74%	0.34%	1.61%	0.74%	0.66%
	Raw Ground	MT43	<i>E. coli</i> O157:H7	Prevalence	1,197	10,575	5	0.12%	0.03%	0.59%	0.05%	0.01%
Raw Ground	MT43	<i>Salmonella</i> spp.	Prevalence	1,197	10,576	138	2.16%	1.45%	3.20%	2.25%	3.89%	
Raw Pork	Intact Cuts	EXP_PK_ICT02 <sup>/1/ /6/</sup>	<i>E. coli</i> O157:H7	Percent Positive	26	240	0	0.00%	N/A	N/A	0.00%	0.00%
	Intact Cuts	EXP_PK_ICT02 <sup>/1/ /6/</sup>	non-O157 STEC	Percent Positive	26	242	0	0.00%	N/A	N/A	0.00%	0.00%
	Intact Cuts	EXP_PK_ICT02 <sup>/1/ /6/</sup>	<i>Salmonella</i> spp.	Percent Positive	116	894	72	8.05%	4.99%	12.74%	10.19%	10.62%
	Non-intact Cuts	EXP_PK_NCT02 <sup>/1/ /6/</sup>	<i>E. coli</i> O157:H7	Percent Positive	14	214	0	0.00%	N/A	N/A	0.00%	0.00%
	Non-intact Cuts	EXP_PK_NCT02 <sup>/1/ /6/</sup>	non-O157 STEC	Percent Positive	14	214	0	0.00%	N/A	N/A	0.00%	0.00%
	Non-intact Cuts	EXP_PK_NCT02 <sup>/1/ /6/</sup>	<i>Salmonella</i> spp.	Percent Positive	40	778	52	6.68%	3.94%	11.11%	7.45%	6.88%
	Comminuted	EXP_PK_COM02 <sup>/1/ /6/</sup>	<i>E. coli</i> O157:H7	Percent Positive	34	350	0	0.00%	N/A	N/A	0.00%	0.00%
	Comminuted	EXP_PK_COM02 <sup>/1/ /6/</sup>	non-O157 STEC	Percent Positive	34	350	2	0.57%	0.07%	4.28%	0.44%	0.30%
	Comminuted	EXP_PK_COM02 <sup>/1/ /6/</sup>	<i>Salmonella</i> spp.	Percent Positive	128	1,088	276	25.37%	19.83%	31.84%	21.78%	19.83%
	Cuts	HC_PK_CUT01 <sup>/1/ /6/</sup>	<i>Salmonella</i> spp.	Prevalence	77	1,312	151	7.94%	4.17%	14.59%	N/A	N/A
	Comminuted	HC_PK_COM01 <sup>/1/ /6/</sup>	<i>Salmonella</i> spp.	Prevalence	253	4,032	954	30.65%	23.57%	38.78%	N/A	N/A
Raw Chicken	Whole Carcasses <sup>/3/</sup>	HC_CH_CARCO1	<i>Salmonella</i> spp.	Prevalence	205	9,584	445	3.47%	2.97%	4.04%	3.62%	4.25%
	Whole Carcasses <sup>/3/</sup>	HC_CH_CARCO1	<i>Campylobacter</i> spp. <sup>/4/</sup>	Prevalence	205	9,557	1962	19.01%	16.89%	21.34%	21.15%	29.50%
	Quarter or Half Carcasses <sup>/3/</sup>	EXP_CPT_QH01 <sup>/1/</sup>	<i>Salmonella</i> spp.	Percent Positive	53	65	7	10.77%	5.12%	21.25%	6.74%	11.83%
	Quarter or Half Carcasses <sup>/3/</sup>	EXP_CPT_QH01 <sup>/1/</sup>	<i>Campylobacter</i> spp. <sup>/4/</sup>	Percent Positive	51	63	22	34.92%	22.67%	49.55%	33.33%	30.00%
	Parts - Legs, Breasts, Wings <sup>/3/</sup>	HC_CPT_LBW01	<i>Salmonella</i> spp.	Prevalence	483	13,444	1,165	10.77%	5.12%	21.25%	8.77%	12.84%
	Parts - Legs, Breasts, Wings <sup>/3/</sup>	HC_CPT_LBW01	<i>Campylobacter</i> spp. <sup>/4/</sup>	Prevalence	483	13,413	2,296	17.48%	15.40%	19.77%	17.60%	26.26%
	Other Parts <sup>/3/ /5/</sup>	EXP_CPT_OT01 <sup>/1/</sup>	<i>Salmonella</i> spp.	Percent Positive	83	209	124	59.33%	51.53%	66.69%	50.70%	53.27%
	Comminuted	HC_CH_COM01	<i>Salmonella</i> spp.	Prevalence	70	2,119	552	31.83%	24.39%	40.34%	20.62%	37.83%
	Comminuted	HC_CH_COM01	<i>Campylobacter</i> spp. <sup>/4/</sup>	Prevalence	70	2,102	95	5.67%	1.59%	18.32%	5.11%	6.74%
	Mechanically Separated	EXP_CH_MSK01 <sup>/1/</sup>	<i>Salmonella</i> spp.	Percent Positive	26	87	69	79.31%	66.31%	88.19%	75.42%	79.83%
	Mechanically Separated	EXP_CH_MSK01 <sup>/1/</sup>	<i>Campylobacter</i> spp. <sup>/4/</sup>	Percent Positive	26	86	62	72.09%	59.84%	81.75%	68.10%	57.89%
	Raw Turkey	Whole Carcasses <sup>/3/</sup>	HC_TU_CARCO1	<i>Salmonella</i> spp.	Prevalence	43	1,762	15	0.55%	0.26%	1.16%	0.38%
Whole Carcasses <sup>/3/</sup>		HC_TU_CARCO1	<i>Campylobacter</i> spp. <sup>/4/</sup>	Prevalence	43	1,760	55	2.51%	1.73%	3.64%	1.57%	2.46%
Comminuted		HC_TU_COM01	<i>Salmonella</i> spp.	Prevalence	47	1,411	235	16.81%	12.32%	22.51%	21.63%	25.41%
Comminuted		HC_TU_COM01	<i>Campylobacter</i> spp. <sup>/4/</sup>	Prevalence	47	1,398	25	1.83%	0.64%	5.15%	2.78%	2.71%
Mechanically Separated		EXP_TU_MSK01 <sup>/1/</sup>	<i>Salmonella</i> spp.	Percent Positive	14	85	35	41.18%	26.98%	57.02%	47.06%	45.71%
Mechanically Separated		EXP_TU_MSK01 <sup>/1/</sup>	<i>Campylobacter</i> spp. <sup>/4/</sup>	Percent Positive	14	84	28	33.33%	23.12%	45.40%	30.39%	25.00%
Processed Eggs	Processed Egg Products	EM	<i>Salmonella</i> spp.	VW Percent Positive <sup>/2/</sup>	60	1,464	0	0.00%	N/A	N/A	0.02%	0.01%
	Processed Egg Products	EM	<i>L. monocytogenes</i>	VW Percent Positive <sup>/2/</sup>	60	1,457	0	0.00%	N/A	N/A	0.15%	0.00%
Ready-to-Eat	RTE Meat / Poultry	RTEPROD_RAND	<i>Salmonella</i> spp.	VW Percent Positive <sup>/2/</sup>	2,172	6,778	1	0.00%	0.00%	0.00%	0.06%	<0.01%
	RTE Meat / Poultry	RTEPROD_RAND	<i>L. monocytogenes</i>	VW Percent Positive <sup>/2/</sup>	2,172	6,778	12	0.02%	0.01%	0.07%	0.02%	0.09%
	RTE Meat / Poultry	RTEPROD_RISK	<i>Salmonella</i> spp.	VW Percent Positive <sup>/2/</sup>	1,685	7,483	1	0.00%	0.00%	0.00%	0.05%	0.05%
	RTE Meat / Poultry	RTEPROD_RISK	<i>L. monocytogenes</i>	VW Percent Positive <sup>/2/</sup>	1,685	7,483	13	0.05%	0.02%	0.11%	0.04%	0.01%

<sup>/1/</sup> Exploratory sampling projects.

<sup>/2/</sup> These calculations are made using the same calculation as prevalence. FSIS is not labeling these calculations prevalence because the data may not meet the statistical criteria for prevalence. If FSIS determines that the data do meet the statistical criteria, the label will be updated.

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<sup>/4/</sup> *Campylobacter* results are of samples analyzed using the enrichment method. FSIS began analyzing raw poultry samples using the enrichment method on August 27, 2018, listed the rates as percent positive through December 2019, and returned to listing as prevalence in April 2020.

<sup>/5/</sup> Only *Salmonella* results are reported for Raw Chicken - Other Parts.

<sup>/6/</sup> Exploratory pork sampling projects ended at the end of October 2019. New sampling projects began in November 2019. These are now included in this summary (as of July 2020).

Current calculations are based only on domestically produced product collected at FSIS regulated establishments under routine sampling projects. FSIS is looking into the possibility of including import and retail sampling data. Follow-up samples from previous positives are not included in the calculations.

Species	Product	Project	Pathogen	Type of Calculation	Current Period April 1, 2019 - March 31, 2020						Historical Calculations	
					Number of Establishments Sampled	Number of Samples Analyzed	Number Positive	Calculation	Lower Confidence Bound	Upper Confidence Bound	FY19	CY18
Raw Beef	RGB Components	MT64	<i>E. coli</i> O157:H7	Percent Positive	145	1,219	1	0.08%	0.01%	0.60%	0.17%	0.24%
	RGB Components	MT64	<i>Salmonella</i> spp.	Percent Positive	145	1,219	81	6.64%	4.28%	10.17%	6.18%	7.35%
	Manufacturing Trim	MT60	<i>E. coli</i> O157:H7	Prevalence	491	4,100	7	0.05%	0.01%	0.21%	0.05%	0.10%
	Manufacturing Trim	MT60	non-O157 STEC	Prevalence	481	4,012	34	0.54%	0.24%	1.23%	0.51%	0.09%
	Manufacturing Trim	MT60	<i>Salmonella</i> spp.	Prevalence	491	4,099	71	1.42%	0.80%	2.51%	1.44%	2.09%
	Bench Trim	MT65	<i>E. coli</i> O157:H7	Percent Positive	460	1,383	0	<0.01%	N/A	N/A	0.07%	0.00%
	Bench Trim	MT65	<i>Salmonella</i> spp.	Percent Positive	460	1,383	9	0.65%	0.31%	1.36%	0.74%	0.66%
	Raw Ground	MT43	<i>E. coli</i> O157:H7	Prevalence	1,202	10,787	5	<0.01%	0.00%	0.01%	0.05%	0.01%
Raw Ground	MT43	<i>Salmonella</i> spp.	Prevalence	1,202	10,787	147	2.07%	1.44%	2.97%	2.25%	3.89%	
Raw Pork	Intact Cuts	EXP_PK_ICT02 <sup>/1/ /6/</sup>	<i>E. coli</i> O157:H7	Percent Positive	26	500	0	<0.01%	N/A	N/A	0.00%	0.00%
	Intact Cuts	EXP_PK_ICT02 <sup>/1/ /6/</sup>	non-O157 STEC	Percent Positive	26	502	0	<0.01%	N/A	N/A	0.00%	0.00%
	Intact Cuts	EXP_PK_ICT02 <sup>/1/ /6/</sup>	<i>Salmonella</i> spp.	Percent Positive	119	1622	152	9.37%	6.07%	14.21%	10.19%	10.62%
	Non-intact Cuts	EXP_PK_NCT02 <sup>/1/ /6/</sup>	<i>E. coli</i> O157:H7	Percent Positive	14	396	0	<0.01%	N/A	N/A	0.00%	0.00%
	Non-intact Cuts	EXP_PK_NCT02 <sup>/1/ /6/</sup>	non-O157 STEC	Percent Positive	14	396	0	<0.01%	N/A	N/A	0.00%	0.00%
	Non-intact Cuts	EXP_PK_NCT02 <sup>/1/ /6/</sup>	<i>Salmonella</i> spp.	Percent Positive	41	1,368	106	7.75%	4.82%	12.23%	7.45%	6.88%
	Comminuted	EXP_PK_COM02 <sup>/1/ /6/</sup>	<i>E. coli</i> O157:H7	Percent Positive	36	684	0	<0.01%	N/A	N/A	0.00%	0.00%
	Comminuted	EXP_PK_COM02 <sup>/1/ /6/</sup>	non-O157 STEC	Percent Positive	36	688	4	0.58%	0.14%	2.34%	0.44%	0.30%
	Comminuted	EXP_PK_COM02 <sup>/1/ /6/</sup>	<i>Salmonella</i> spp.	Percent Positive	137	1,956	486	24.85%	19.79%	30.71%	21.78%	19.83%
Raw Chicken	Whole Carcasses <sup>/3/</sup>	HC_CH_CARC01	<i>Salmonella</i> spp.	Prevalence	206	9,371	427	3.57%	3.06%	4.17%	3.62%	4.25%
	Whole Carcasses <sup>/3/</sup>	HC_CH_CARC01	<i>Campylobacter</i> spp. <sup>/4/</sup>	Prevalence	206	9,345	2000	19.94%	17.86%	22.21%	21.15%	29.50%
	Quarter or Half Carcasses <sup>/3/</sup>	EXP_CPT_QH01 <sup>/1/</sup>	<i>Salmonella</i> spp.	Percent Positive	67	85	10	11.76%	6.32%	20.86%	6.74%	11.83%
	Quarter or Half Carcasses <sup>/3/</sup>	EXP_CPT_QH01 <sup>/1/</sup>	<i>Campylobacter</i> spp. <sup>/4/</sup>	Percent Positive	66	83	32	38.55%	28.05%	50.25%	33.33%	30.00%
	Parts - Legs, Breasts, Wings <sup>/3/</sup>	HC_CPT_LBW01	<i>Salmonella</i> spp.	Prevalence	480	12,187	1,062	7.86%	6.66%	9.26%	8.77%	12.84%
	Parts - Legs, Breasts, Wings <sup>/3/</sup>	HC_CPT_LBW01	<i>Campylobacter</i> spp. <sup>/4/</sup>	Prevalence	480	12,158	2116	17.70%	15.41%	20.24%	17.60%	26.26%
	Other Parts <sup>/3/ /5/</sup>	EXP_CPT_OT01 <sup>/1/</sup>	<i>Salmonella</i> spp.	Percent Positive	96	287	164	57.14%	50.05%	63.95%	50.70%	53.27%
	Comminuted	HC_CH_COM01	<i>Salmonella</i> spp.	Prevalence	68	2,148	560	31.92%	20.63%	45.83%	20.62%	37.83%
	Comminuted	HC_CH_COM01	<i>Campylobacter</i> spp. <sup>/4/</sup>	Prevalence	68	2,130	101	3.03%	0.93%	9.43%	5.11%	6.74%
	Mechanically Separated	EXP_CH_MSK01 <sup>/1/</sup>	<i>Salmonella</i> spp.	Percent Positive	27	112	89	79.46%	66.86%	88.12%	75.42%	79.83%
	Mechanically Separated	EXP_CH_MSK01 <sup>/1/</sup>	<i>Campylobacter</i> spp. <sup>/4/</sup>	Percent Positive	27	111	80	72.07%	62.42%	80.04%	68.10%	57.89%
Raw Turkey	Whole Carcasses <sup>/3/</sup>	HC_TU_CARC01	<i>Salmonella</i> spp.	Prevalence	43	1,785	10	0.31%	0.11%	0.88%	0.38%	0.48%
	Whole Carcasses <sup>/3/</sup>	HC_TU_CARC01	<i>Campylobacter</i> spp. <sup>/4/</sup>	Prevalence	43	1,782	53	2.23%	1.47%	3.35%	1.57%	2.46%
	Comminuted	HC_TU_COM01	<i>Salmonella</i> spp.	Prevalence	51	1,407	250	18.09%	13.49%	23.82%	21.63%	25.41%
	Comminuted	HC_TU_COM01	<i>Campylobacter</i> spp. <sup>/4/</sup>	Prevalence	51	1,393	32	1.90%	0.66%	5.31%	2.78%	2.71%
	Mechanically Separated	EXP_TU_MSK01 <sup>/1/</sup>	<i>Salmonella</i> spp.	Percent Positive	16	115	54	46.96%	32.35%	62.11%	47.06%	45.71%
	Mechanically Separated	EXP_TU_MSK01 <sup>/1/</sup>	<i>Campylobacter</i> spp. <sup>/4/</sup>	Percent Positive	16	114	35	30.70%	19.67%	44.49%	30.39%	25.00%
Processed Eggs	Processed Egg Products	EM	<i>Salmonella</i> spp.	VW Percent Positive <sup>/2/</sup>	60	1,651	0	<0.01%	N/A	N/A	0.02%	0.01%
	Processed Egg Products	EM	<i>L. monocytogenes</i>	VW Percent Positive <sup>/2/</sup>	60	1,640	0	<0.01%	N/A	N/A	0.15%	0.00%
Ready-to-Eat	RTE Meat / Poultry	RTEPROD_RAND	<i>Salmonella</i> spp.	VW Percent Positive <sup>/2/</sup>	2,206	7,089	3	0.04%	0.01%	0.28%	0.06%	<0.01%
	RTE Meat / Poultry	RTEPROD_RAND	<i>L. monocytogenes</i>	VW Percent Positive <sup>/2/</sup>	2,206	7,089	14	0.03%	0.01%	0.08%	0.02%	0.09%
	RTE Meat / Poultry	RTEPROD_RISK	<i>Salmonella</i> spp.	VW Percent Positive <sup>/2/</sup>	1,684	7,592	1	<0.01%	N/A	N/A	0.05%	0.05%
	RTE Meat / Poultry	RTEPROD_RISK	<i>L. monocytogenes</i>	VW Percent Positive <sup>/2/</sup>	1,684	7,592	10	0.06%	0.02%	0.14%	0.04%	0.01%

<sup>/1/</sup> Exploratory sampling projects.

<sup>/2/</sup> These calculations are made using the same calculation as prevalence. FSIS is not labeling these calculations prevalence because the data may not meet the statistical criteria for prevalence. If FSIS determines that the data do meet the statistical criteria, the label will be updated.

<sup>/3/</sup> This sampling project uses a product rinse.

<sup>/4/</sup> *Campylobacter* results are of samples analyzed using the enrichment method. FSIS began analyzing raw poultry samples using the enrichment method on August 27, 2018, listed the rates as percent positive through December 2019, and returned to listing as prevalence in April 2020.

<sup>/5/</sup> Only *Salmonella* results are reported for Raw Chicken - Other Parts.

<sup>/6/</sup> Exploratory pork sampling projects ended at the end of October 2019. New sampling projects began in November 2019. These will appear in the summary by the end of July 2020.

Current calculations are based only on domestically produced product collected at FSIS regulated establishments under routine sampling projects. FSIS is looking into the possibility of including import and retail sampling data. Follow-up samples from previous positives are not included in the calculations.

Species	Product	Project	Pathogen	Type of Calculation	Current Period January 1, 2019 - December 31, 2019						Historical Calculations	
					Number of Establishments Sampled	Number of Samples Analyzed	Number Positive	Calculation	Lower Confidence Bound	Upper Confidence Bound	FY19	CY18
Raw Beef	RGB Components	MT64	<i>E. coli</i> O157:H7	Percent Positive	146	1,218	1	0.08%	0.01%	0.60%	0.17%	0.24%
	RGB Components	MT64	<i>Salmonella</i> spp.	Percent Positive	146	1,218	80	6.57%	4.21%	10.12%	6.18%	7.35%
	Manufacturing Trim	MT60	<i>E. coli</i> O157:H7	Prevalence	490	4,131	6	0.04%	0.01%	0.20%	0.05%	0.10%
	Manufacturing Trim	MT60	non-O157 STEC	Prevalence	480	4,035	36	0.66%	0.30%	1.41%	0.51%	0.09%
	Manufacturing Trim	MT60	<i>Salmonella</i> spp.	Prevalence	490	4,129	69	1.52%	0.86%	2.68%	1.44%	2.09%
	Bench Trim	MT65	<i>E. coli</i> O157:H7	Percent Positive	471	1,409	1	0.07%	0.01%	0.51%	0.07%	0.00%
	Bench Trim	MT65	<i>Salmonella</i> spp.	Percent Positive	471	1,408	12	0.85%	0.40%	1.79%	0.74%	0.66%
	Raw Ground	MT43	<i>E. coli</i> O157:H7	Prevalence	1,208	10,932	5	<0.01%	<0.01%	0.01%	<0.01%	0.01%
Raw Ground	MT43	<i>Salmonella</i> spp.	Prevalence	1,208	10,930	148	2.20%	1.54%	3.13%	2.25%	3.89%	
Raw Pork	Intact Cuts	EXP_PK_ICT02 <sup>/1/ /6/</sup>	<i>E. coli</i> O157:H7	Percent Positive	28	385	0	<0.01%	N/A	N/A	0.00%	0.00%
	Intact Cuts	EXP_PK_ICT02 <sup>/1/ /6/</sup>	non-O157 STEC	Percent Positive	28	386	0	<0.01%	N/A	N/A	0.00%	0.00%
	Intact Cuts	EXP_PK_ICT02 <sup>/1/ /6/</sup>	<i>Salmonella</i> spp.	Percent Positive	123	1163	115	9.89%	6.34%	15.10%	10.19%	10.62%
	Non-intact Cuts	EXP_PK_NCT02 <sup>/1/ /6/</sup>	<i>E. coli</i> O157:H7	Percent Positive	14	289	0	<0.01%	N/A	N/A	0.00%	0.00%
	Non-intact Cuts	EXP_PK_NCT02 <sup>/1/ /6/</sup>	non-O157 STEC	Percent Positive	14	289	0	<0.01%	N/A	N/A	0.00%	0.00%
	Non-intact Cuts	EXP_PK_NCT02 <sup>/1/ /6/</sup>	<i>Salmonella</i> spp.	Percent Positive	43	985	80	8.12%	4.91%	13.14%	7.45%	6.88%
	Comminuted	EXP_PK_COM02 <sup>/1/ /6/</sup>	<i>E. coli</i> O157:H7	Percent Positive	38	520	0	<0.01%	N/A	N/A	0.00%	0.00%
	Comminuted	EXP_PK_COM02 <sup>/1/ /6/</sup>	non-O157 STEC	Percent Positive	38	521	3	0.58%	0.19%	1.74%	0.44%	0.30%
Comminuted	EXP_PK_COM02 <sup>/1/ /6/</sup>	<i>Salmonella</i> spp.	Percent Positive	140	1,401	334	23.84%	19.13%	29.29%	21.78%	19.83%	
Raw Chicken	Whole Carcasses <sup>/3/</sup>	HC_CH_CARCO1	<i>Salmonella</i> spp.	Prevalence	206	9,307	420	3.59%	3.06%	4.21%	3.62%	4.25%
	Whole Carcasses <sup>/3/</sup>	HC_CH_CARCO1	<i>Campylobacter</i> spp. <sup>/4/</sup>	Percent Positive	206	9,281	1907	20.55%	18.72%	22.51%	21.15%	29.50%
	Quarter or Half Carcasses <sup>/3/</sup>	EXP_CPT_QH01 <sup>/1/</sup>	<i>Salmonella</i> spp.	Percent Positive	64	89	8	8.99%	4.48%	17.21%	6.74%	11.83%
	Quarter or Half Carcasses <sup>/3/</sup>	EXP_CPT_QH01 <sup>/1/</sup>	<i>Campylobacter</i> spp. <sup>/4/</sup>	Percent Positive	63	86	30	34.88%	25.62%	45.45%	33.33%	30.00%
	Parts - Legs, Breasts, Wings <sup>/3/</sup>	HC_CPT_LBW01	<i>Salmonella</i> spp.	Prevalence	479	10,906	955	8.36%	7.17%	9.72%	8.77%	12.84%
	Parts - Legs, Breasts, Wings <sup>/3/</sup>	HC_CPT_LBW01	<i>Campylobacter</i> spp. <sup>/4/</sup>	Percent Positive	479	10,884	1930	17.73%	16.19%	19.39%	17.60%	26.26%
	Other Parts <sup>/3/ /5/</sup>	EXP_CPT_OT01 <sup>/1/</sup>	<i>Salmonella</i> spp.	Percent Positive	96	281	152	54.09%	47.36%	60.68%	50.70%	53.27%
	Comminuted	HC_CH_COM01	<i>Salmonella</i> spp.	Prevalence	71	2,134	575	31.21%	21.80%	42.48%	27.64%	37.83%
	Comminuted	HC_CH_COM01	<i>Campylobacter</i> spp. <sup>/4/</sup>	Percent Positive	0	0	0.10183	4.90%	2.29%	10.18%	5.11%	6.74%
	Mechanically Separated	EXP_CH_MSK01 <sup>/1/</sup>	<i>Salmonella</i> spp.	Percent Positive	1	1	0.89019	79.28%	64.36%	89.02%	75.42%	79.83%
	Mechanically Separated	EXP_CH_MSK01 <sup>/1/</sup>	<i>Campylobacter</i> spp. <sup>/4/</sup>	Percent Positive	1	1	0.79825	71.56%	61.54%	79.82%	68.10%	57.89%
Raw Turkey	Whole Carcasses <sup>/3/</sup>	HC_TU_CARCO1	<i>Salmonella</i> spp.	Prevalence	45	1,825	10	0.35%	0.16%	0.77%	0.38%	0.48%
	Whole Carcasses <sup>/3/</sup>	HC_TU_CARCO1	<i>Campylobacter</i> spp. <sup>/4/</sup>	Percent Positive	45	1,826	39	2.14%	1.28%	3.53%	1.57%	2.46%
	Comminuted	HC_TU_COM01	<i>Salmonella</i> spp.	Prevalence	53	1,456	287	22.28%	17.85%	27.44%	21.63%	25.41%
	Comminuted	HC_TU_COM01	<i>Campylobacter</i> spp. <sup>/4/</sup>	Percent Positive	53	1,441	38	2.64%	1.29%	5.32%	2.78%	2.71%
	Mechanically Separated	EXP_TU_MSK01 <sup>/1/</sup>	<i>Salmonella</i> spp.	Percent Positive	15	106	52	49.06%	33.31%	64.99%	47.06%	45.71%
	Mechanically Separated	EXP_TU_MSK01 <sup>/1/</sup>	<i>Campylobacter</i> spp. <sup>/4/</sup>	Percent Positive	15	106	33	31.13%	19.39%	45.94%	30.39%	25.00%
Processed Eggs	Processed Egg Products	EM	<i>Salmonella</i> spp.	VW Percent Positive <sup>/2/</sup>	58	1,666	1	0.01%	<0.01%	0.11%	0.02%	0.01%
	Processed Egg Products	EM	<i>L. monocytogenes</i>	VW Percent Positive <sup>/2/</sup>	58	1,649	2	0.17%	0.04%	0.72%	0.15%	0.00%
Ready-to-Eat	RTE Meat / Poultry	RTEPROD_RAND	<i>Salmonella</i> spp.	VW Percent Positive <sup>/2/</sup>	2,205	7,232	4	0.04%	0.01%	0.25%	0.06%	<0.01%
	RTE Meat / Poultry	RTEPROD_RAND	<i>L. monocytogenes</i>	VW Percent Positive <sup>/2/</sup>	2,205	7,219	16	0.04%	0.01%	0.10%	0.02%	0.09%
	RTE Meat / Poultry	RTEPROD_RISK	<i>Salmonella</i> spp.	VW Percent Positive <sup>/2/</sup>	1,715	7,754	2	<0.01%	<0.01%	0.00%	0.05%	0.05%
	RTE Meat / Poultry	RTEPROD_RISK	<i>L. monocytogenes</i>	VW Percent Positive <sup>/2/</sup>	1714	7,741	15	0.05%	0.02%	0.12%	0.04%	0.01%

<sup>/1/</sup> Exploratory sampling projects.

<sup>/2/</sup> These calculations are made using the same calculation as prevalence. FSIS is not labeling these calculations prevalence because the data may not meet the statistical criteria for prevalence. If FSIS determines that the data do meet the statistical criteria, the label will be updated.

<sup>/3/</sup> This sampling project uses a product rinse.

<sup>/4/</sup> *Campylobacter* results are of samples analyzed using the enrichment method. FSIS began analyzing raw poultry samples using the enrichment method on August 27, 2018.

<sup>/5/</sup> Only *Salmonella* results are reported for Raw Chicken - Other Parts.

<sup>/6/</sup> Exploratory pork sampling projects ended at the end of October 2019. New sampling projects began in November 2019. These will appear in the summary by the end of July 2020.

Current calculations are based only on domestically produced product collected at FSIS regulated establishments under routine sampling projects. FSIS is looking into the possibility of including import and retail sampling data. Follow-up samples from previous positives are not included in the calculations.

Species	Product	Project	Pathogen	Type of Calculation	Current Period October 1, 2018 - September 30, 2019						Historical Calculations	
					Number of Establishments Sampled	Number of Samples Analyzed	Number Positive	Calculation	Lower Confidence Bound	Upper Confidence Bound	FY18	CY18
Raw Beef	RGB Components	MT64	<i>E. coli</i> O157:H7	Percent Positive	150	1,212	2	0.17%	0.04%	0.67%	0.17%	0.24%
	RGB Components	MT64	<i>Salmonella</i> spp.	Percent Positive	150	1,213	75	6.18%	4.03%	9.37%	7.11%	7.35%
	Manufacturing Trim	MT60	<i>E. coli</i> O157:H7	Prevalence	489	4,077	5	0.05%	0.01%	0.32%	0.15%	0.10%
	Manufacturing Trim	MT60	non-O157 STEC	Prevalence	477	3,983	34	0.51%	0.21%	1.21%	0.25%	0.09%
	Manufacturing Trim	MT60	<i>Salmonella</i> spp.	Prevalence	489	4,076	75	1.44%	0.74%	2.81%	1.86%	2.09%
	Bench Trim	MT65	<i>E. coli</i> O157:H7	Percent Positive	466	1,350	1	0.07%	0.01%	0.53%	0.00%	0.00%
	Bench Trim	MT65	<i>Salmonella</i> spp.	Percent Positive	466	1,349	10	0.74%	0.35%	1.55%	0.58%	0.66%
	Raw Ground	MT43	<i>E. coli</i> O157:H7	Prevalence	1,211	10,683	8	<0.01%	<0.01%	0.01%	0.01%	0.01%
Raw Ground	MT43	<i>Salmonella</i> spp.	Prevalence	1,211	10,683	162	2.25%	1.51%	3.35%	3.36%	3.89%	
Raw Pork	Intact Cuts	EXP_PK_ICT02 <sup>/1/</sup>	<i>E. coli</i> O157:H7	Percent Positive	32	493	0	0.00%	N/A	N/A	0.00%	0.00%
	Intact Cuts	EXP_PK_ICT02 <sup>/1/</sup>	non-O157 STEC	Percent Positive	32	494	0	0.00%	N/A	N/A	0.00%	0.00%
	Intact Cuts	EXP_PK_ICT02 <sup>/1/</sup>	<i>Salmonella</i> spp.	Percent Positive	125	1,345	137	10.19%	6.39%	15.86%	10.57%	10.62%
	Non-intact Cuts	EXP_PK_NCT02 <sup>/1/</sup>	<i>E. coli</i> O157:H7	Percent Positive	15	362	0	0.00%	N/A	N/A	0.00%	0.00%
	Non-intact Cuts	EXP_PK_NCT02 <sup>/1/</sup>	non-O157 STEC	Percent Positive	15	361	0	0.00%	N/A	N/A	0.00%	0.00%
	Non-intact Cuts	EXP_PK_NCT02 <sup>/1/</sup>	<i>Salmonella</i> spp.	Percent Positive	43	1,154	86	7.45%	4.51%	12.07%	7.15%	6.88%
	Comminuted	EXP_PK_COM02 <sup>/1/</sup>	<i>E. coli</i> O157:H7	Percent Positive	42	677	0	0.00%	N/A	N/A	0.15%	0.00%
	Comminuted	EXP_PK_COM02 <sup>/1/</sup>	non-O157 STEC	Percent Positive	42	678	3	0.44%	0.15%	<0.01%	0.30%	0.30%
Comminuted	EXP_PK_COM02 <sup>/1/</sup>	<i>Salmonella</i> spp.	Percent Positive	140	1,667	363	21.78%	17.23%	27.12%	20.88%	19.83%	
Raw Chicken	Whole Carcasses <sup>/3/</sup>	HC_CH_CARCO1	<i>Salmonella</i> spp.	Prevalence	207	8,985	415	3.62%	3.08%	4.25%	4.49%	4.25%
	Whole Carcasses <sup>/3/</sup>	HC_CH_CARCO1	<i>Campylobacter</i> spp. <sup>/4/</sup>	Percent Positive	207	8,961	1895	21.15%	19.34%	23.08%	13.03%	29.50%
	Quarter or Half Carcasses <sup>/3/</sup>	EXP_CPT_QH01 <sup>/1/</sup>	<i>Salmonella</i> spp.	Percent Positive	63	89	6	6.74%	2.99%	14.49%	15.60%	11.83%
	Quarter or Half Carcasses <sup>/3/</sup>	EXP_CPT_QH01 <sup>/1/</sup>	<i>Campylobacter</i> spp. <sup>/4/</sup>	Percent Positive	63	87	29	33.33%	23.37%	45.05%	20.00%	30.00%
	Parts - Legs, Breasts, Wings <sup>/3/</sup>	HC_CPT_LBW01	<i>Salmonella</i> spp.	Prevalence	478	9,393	859	8.77%	7.61%	10.10%	12.99%	12.84%
	Parts - Legs, Breasts, Wings <sup>/3/</sup>	HC_CPT_LBW01	<i>Campylobacter</i> spp. <sup>/4/</sup>	Percent Positive	478	9,374	1650	17.60%	15.95%	19.39%	15.40%	26.26%
	Other Parts <sup>/3/ /5/</sup>	EXP_CPT_OT01 <sup>/1/</sup>	<i>Salmonella</i> spp.	Percent Positive	93	286	145	50.70%	43.85%	57.52%	54.15%	53.27%
	Comminuted	HC_CH_COM01	<i>Salmonella</i> spp.	Prevalence	73	2,027	509	27.64%	16.05%	43.27%	38.32%	37.83%
	Comminuted	HC_CH_COM01	<i>Campylobacter</i> spp. <sup>/4/</sup>	Percent Positive	73	2,016	103	5.11%	2.60%	9.79%	7.96%	6.74%
	Mechanically Separated	EXP_CH_MSK01 <sup>/1/</sup>	<i>Salmonella</i> spp.	Percent Positive	29	118	89	75.42%	60.90%	85.81%	80.95%	79.83%
Mechanically Separated	EXP_CH_MSK01 <sup>/1/</sup>	<i>Campylobacter</i> spp. <sup>/4/</sup>	Percent Positive	29	116	79	68.10%	57.91%	76.82%	62.50%	57.89%	
Raw Turkey	Whole Carcasses <sup>/3/</sup>	HC_TU_CARCO1	<i>Salmonella</i> spp.	Prevalence	46	1,841	12	0.38%	0.18%	0.83%	0.53%	0.48%
	Whole Carcasses <sup>/3/</sup>	HC_TU_CARCO1	<i>Campylobacter</i> spp. <sup>/4/</sup>	Percent Positive	46	1,842	29	1.57%	0.82%	3.02%	0.51%	2.46%
	Comminuted	HC_TU_COM01	<i>Salmonella</i> spp.	Prevalence	56	1,490	290	21.63%	16.61%	27.67%	23.21%	25.41%
	Comminuted	HC_TU_COM01	<i>Campylobacter</i> spp. <sup>/4/</sup>	Percent Positive	56	1,477	41	2.78%	1.35%	5.63%	2.53%	2.71%
	Mechanically Separated	EXP_TU_MSK01 <sup>/1/</sup>	<i>Salmonella</i> spp.	Percent Positive	16	102	48	47.06%	29.69%	65.17%	48.48%	45.71%
	Mechanically Separated	EXP_TU_MSK01 <sup>/1/</sup>	<i>Campylobacter</i> spp. <sup>/4/</sup>	Percent Positive	16	102	31	30.39%	18.12%	46.27%	9.09%	25.00%
Processed Eggs	Processed Egg Products	EM	<i>Salmonella</i> spp.	VW Percent Positive <sup>/2/</sup>	60	1,652	2	0.02%	<0.01%	0.09%	0.00%	0.01%
	Processed Egg Products	EM	<i>L. monocytogenes</i>	VW Percent Positive <sup>/2/</sup>	60	1,631	2	0.15%	0.04%	0.66%	0.00%	0.00%
Ready-to-Eat	RTE Meat / Poultry	RTEPROD_RAND	<i>Salmonella</i> spp.	VW Percent Positive <sup>/2/</sup>	2,211	6,986	4	0.06%	0.01%	0.39%	0.01%	<0.01%
	RTE Meat / Poultry	RTEPROD_RAND	<i>L. monocytogenes</i>	VW Percent Positive <sup>/2/</sup>	2,211	6,973	16	0.02%	0.01%	0.05%	0.10%	0.09%
	RTE Meat / Poultry	RTEPROD_RISK	<i>Salmonella</i> spp.	VW Percent Positive <sup>/2/</sup>	1,689	7,571	3	0.05%	0.01%	0.37%	0.02%	0.05%
	RTE Meat / Poultry	RTEPROD_RISK	<i>L. monocytogenes</i>	VW Percent Positive <sup>/2/</sup>	1,688	7,558	14	0.04%	0.02%	0.10%	0.01%	0.01%

<sup>/1/</sup> Exploratory sampling projects.

<sup>/2/</sup> These calculations are made using the same calculation as prevalence. FSIS is not labeling these calculations prevalence because the data may not meet the statistical criteria for prevalence. If FSIS determines that the data do meet the statistical criteria, the label will be updated.

<sup>/3/</sup> This sampling project uses a product rinse.

<sup>/4/</sup> *Campylobacter* results are of samples analyzed using the enrichment method. FSIS began analyzing raw poultry samples using the enrichment method on August 27, 2018.

<sup>/5/</sup> Only *Salmonella* results are reported for Raw Chicken - Other Parts.

Current calculations are based only on domestically produced product collected at FSIS regulated establishments under routine sampling projects. FSIS is looking into the possibility of including import and retail sampling data. Follow-up samples from previous positives are not included in the calculations.