

United States Department of Agriculture
Food Safety and Inspection Service



Analysis of Responses of the 2007 Expert Elicitation

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Results of 2007 Expert Elicitation

- Rank the public health risks posed by bacterial hazards in each of 25 categories of processed meat and poultry products
- Score of 1 to 10 for likelihood of illness from consuming or handling meat and poultry products among healthy adults and vulnerable consumers
 - 1 – least likelihood
 - 10 – greatest likelihood
- Attribute foodborne illnesses of specific pathogens to consuming or handling processed meat and poultry products



Likelihood of Illness Among Healthy Adults

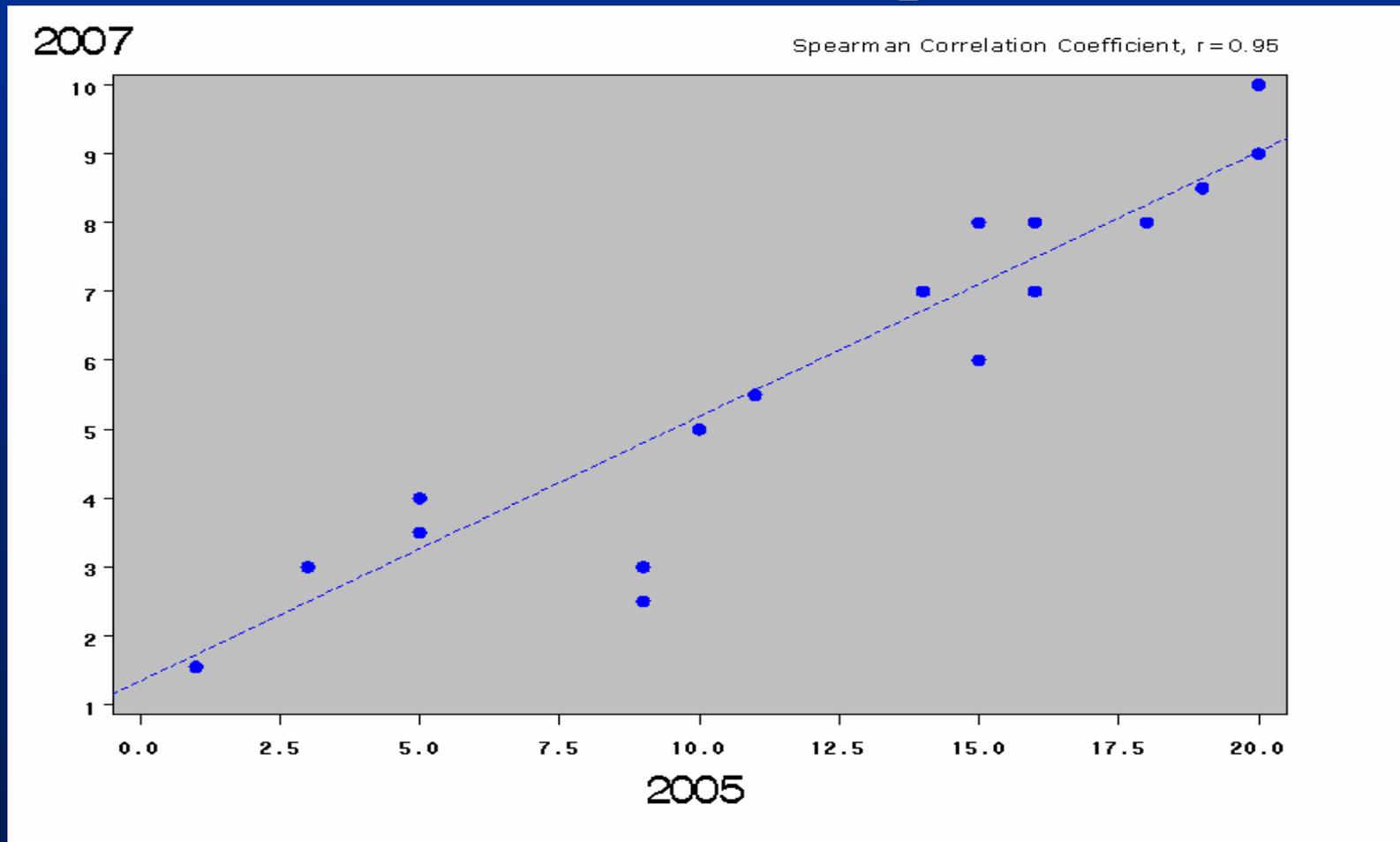
Finished Product Type	Median Score (1-10)	Level of Confidence (1-3)
Raw ground or otherwise non-intact chicken	10	2.6
Raw ground or otherwise non-intact turkey	9	2.3
Raw ground or otherwise non-intact poultry – no chicken or turkey	8.5	1.8
Raw intact chicken	8	2.6
Raw intact turkey	8	2.5
Raw intact poultry – other than chicken or turkey	8	1.9
Raw ground or otherwise non-intact beef	8	2.5



Results for Healthy Adult Consumers

- Raw products of chicken, turkey, other poultry have higher risk rankings
- Poultry products generally were ranked higher than red meat products
- RTE products have lower risk rankings
- The 2007 expert elicitation results are consistent with the 2005 results

Comparison of Risk Ranking Results Between 2005 and 2007 Expert Elicitations





Likelihood of Illness Among Vulnerable Consumers

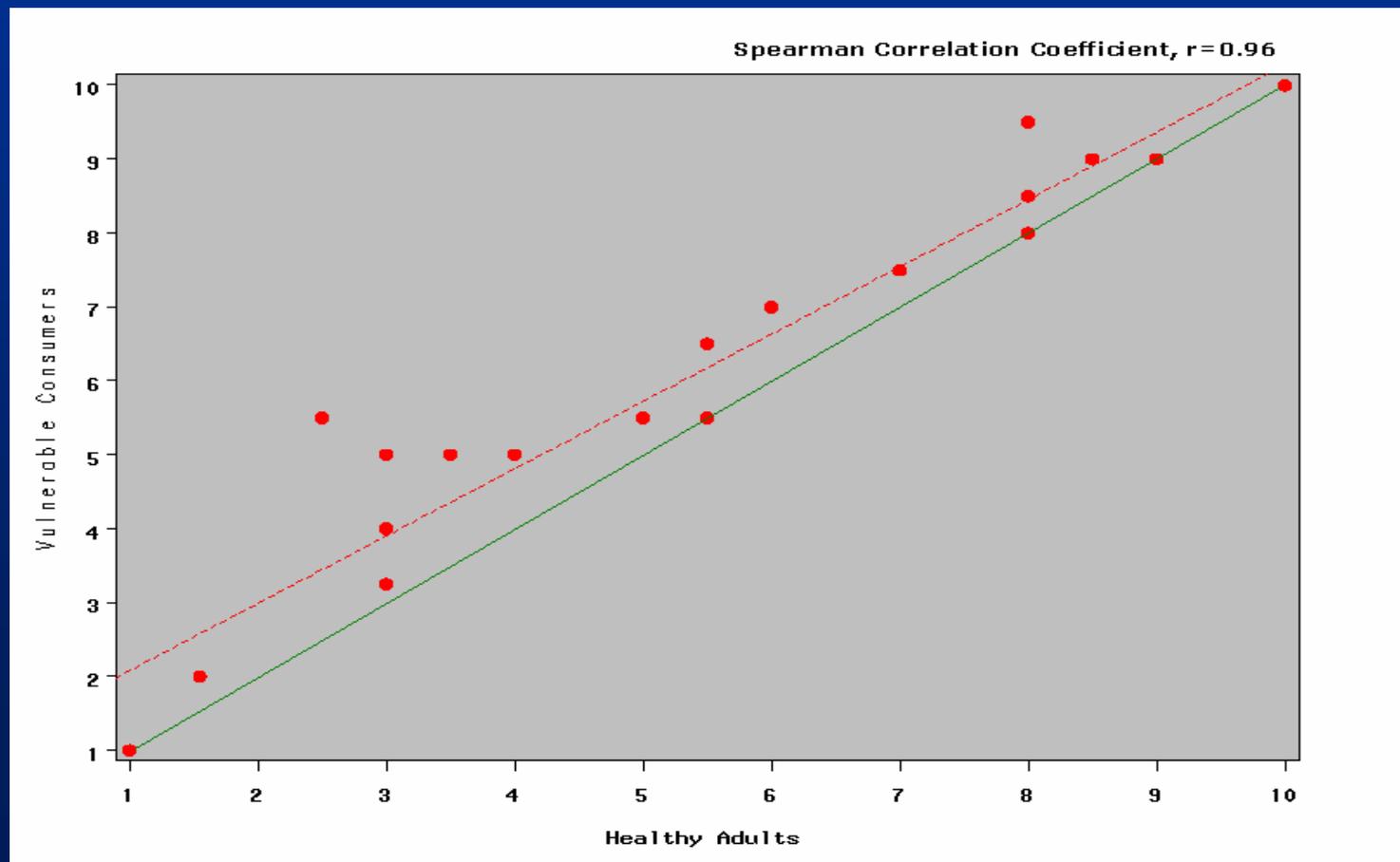
Finished Product Type	Median Score (1-10)	Level of Confidence (1-3)
Raw ground or otherwise non-intact chicken	10	2.6
Raw ground or otherwise non-intact beef	9.5	2.5
Raw ground or otherwise non-intact turkey	9	2.5
Raw ground or otherwise non-intact poultry – no chicken or turkey	9	2.0
Raw intact chicken	8.5	2.6
Raw intact turkey	8	2.6
Raw intact poultry – other than chicken or turkey	8	2.1



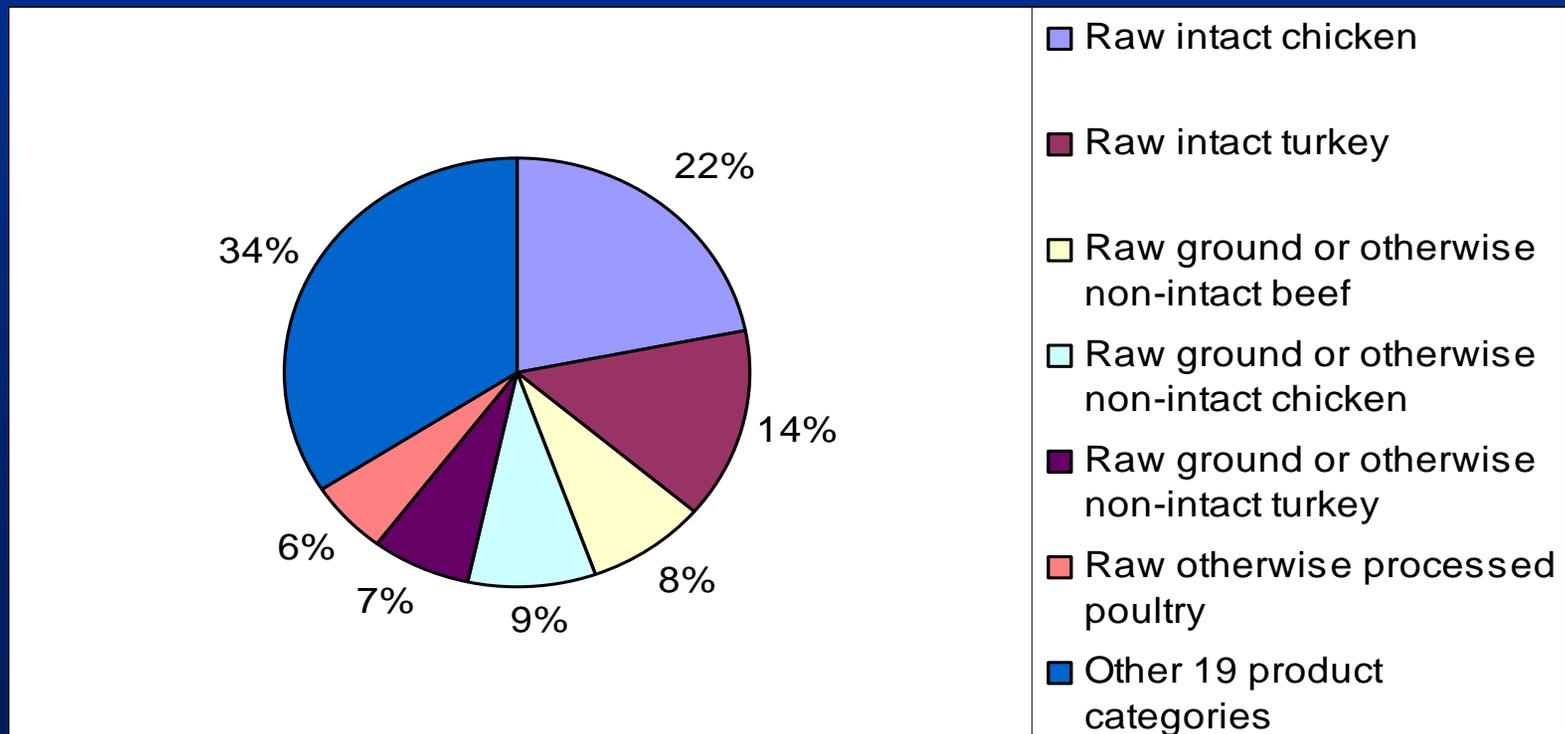
Results for Vulnerable Consumers

- The pattern of risk ranking scores for 25 product types are similar
- The risk ranking scores between healthy adult and vulnerable consumers are correlated
- Same product generally has higher risk ranking score for vulnerable consumers than healthy adults

Comparison of Risk Ranking Results between Healthy Adult and Vulnerable Consumers

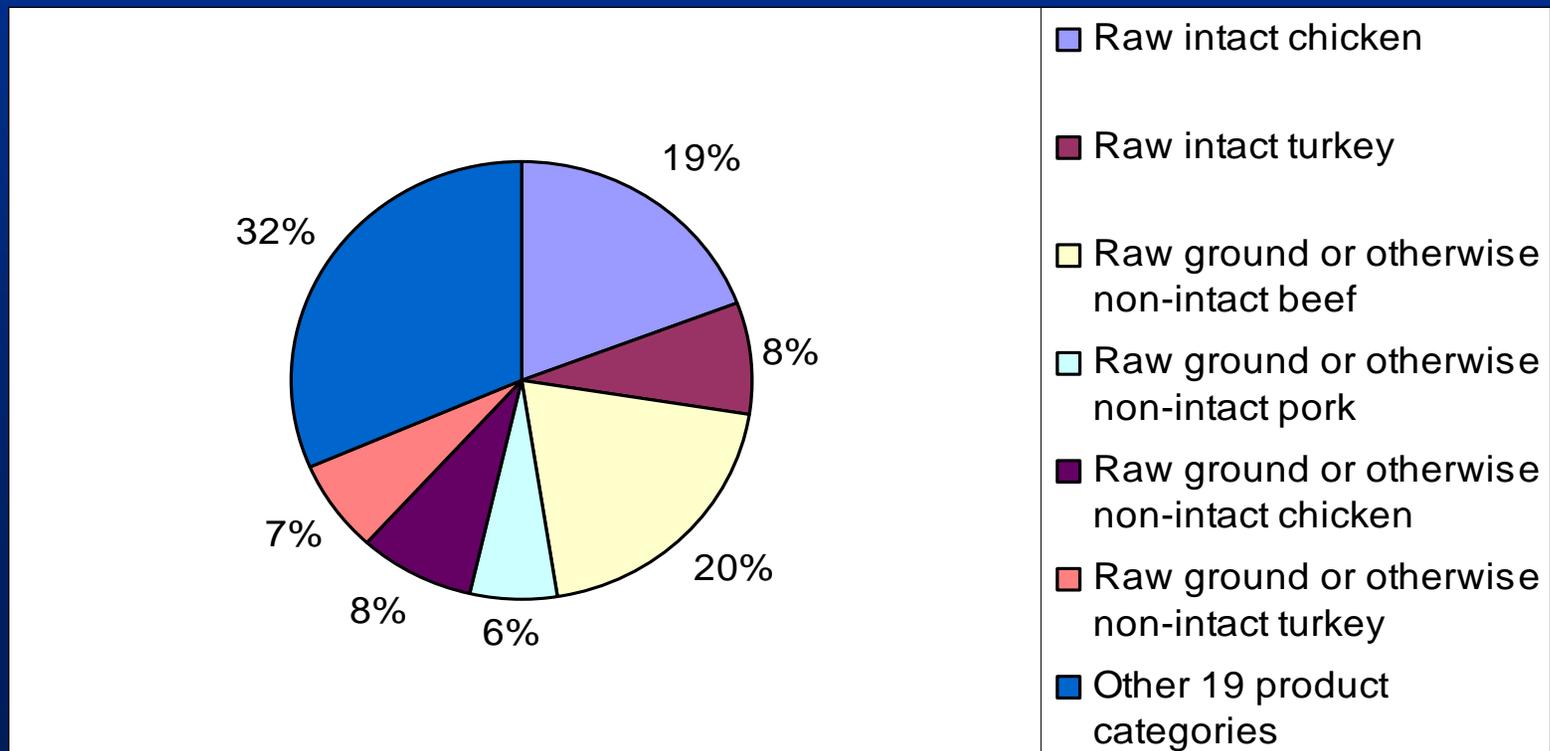


Attribution of Foodborne Illness of Salmonella (Non-Typhi) to Meat and Poultry Products

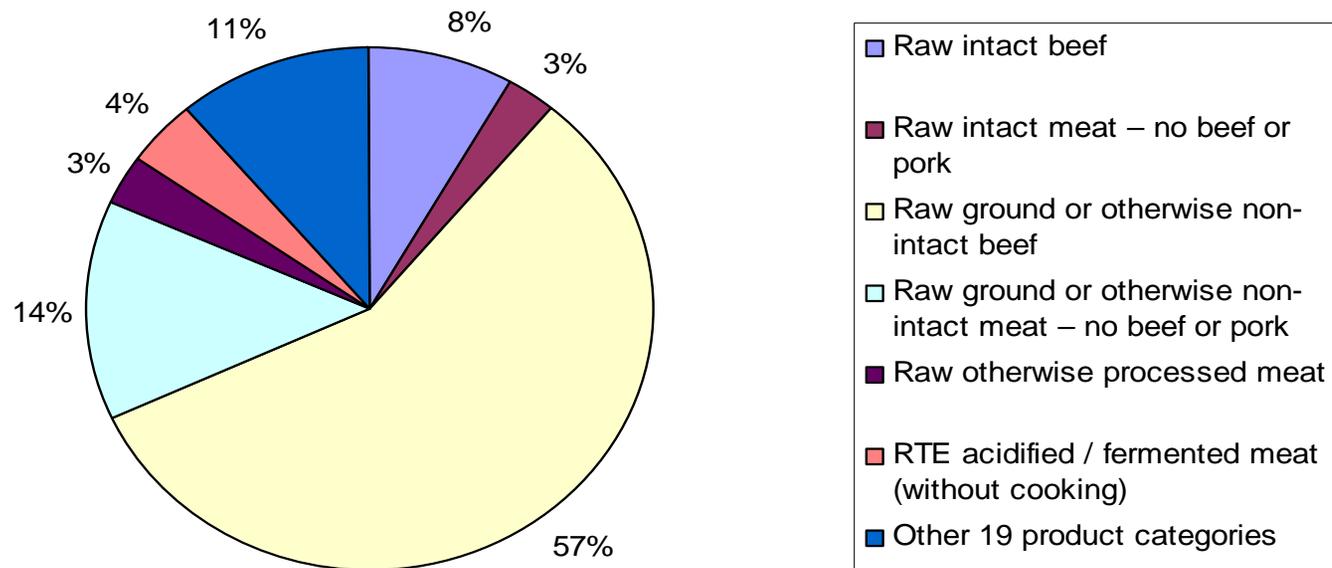




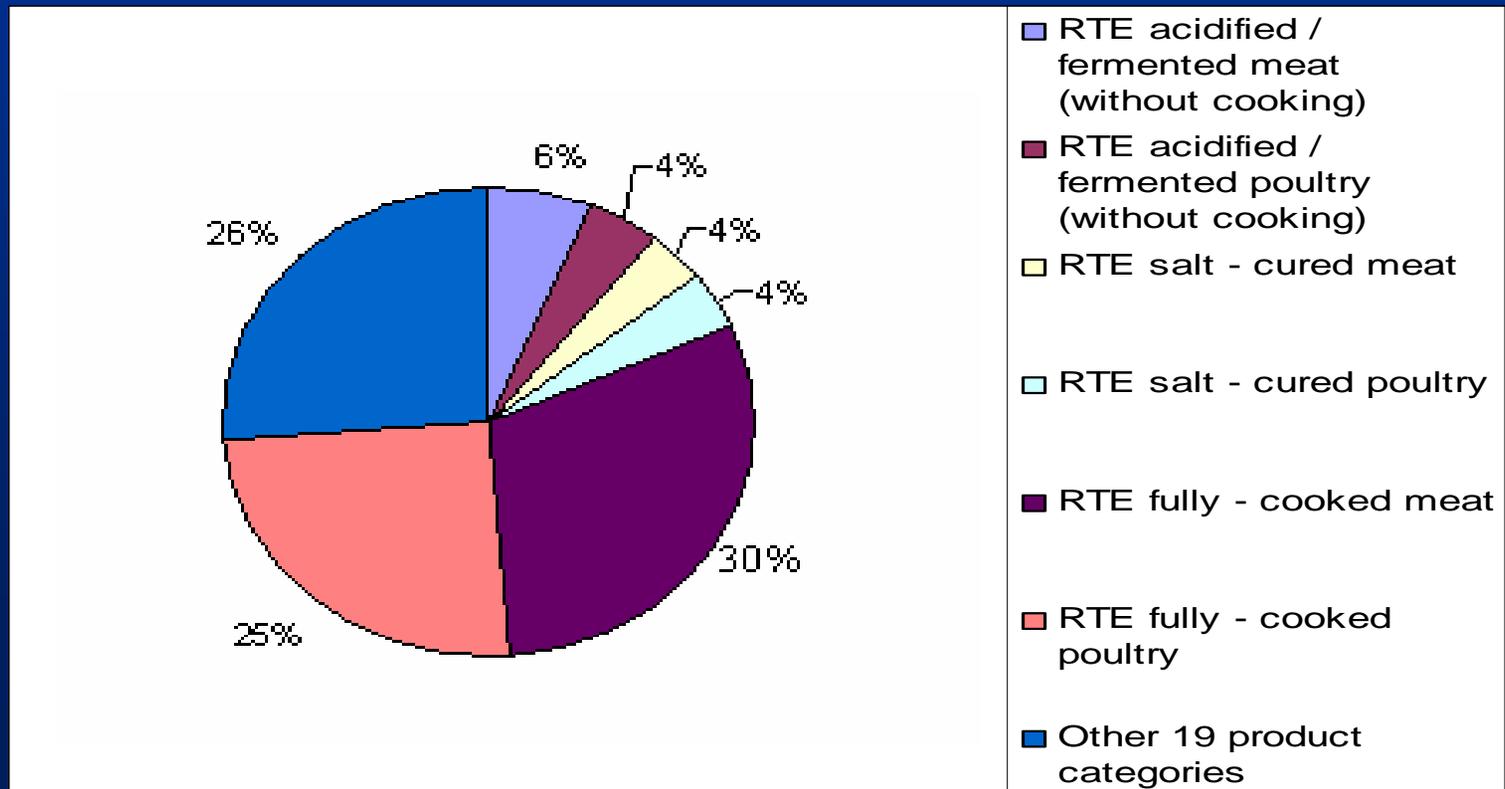
Attribution of Foodborne Illness of *Salmonella* (Multidrug Resistant) to Meat and Poultry Products



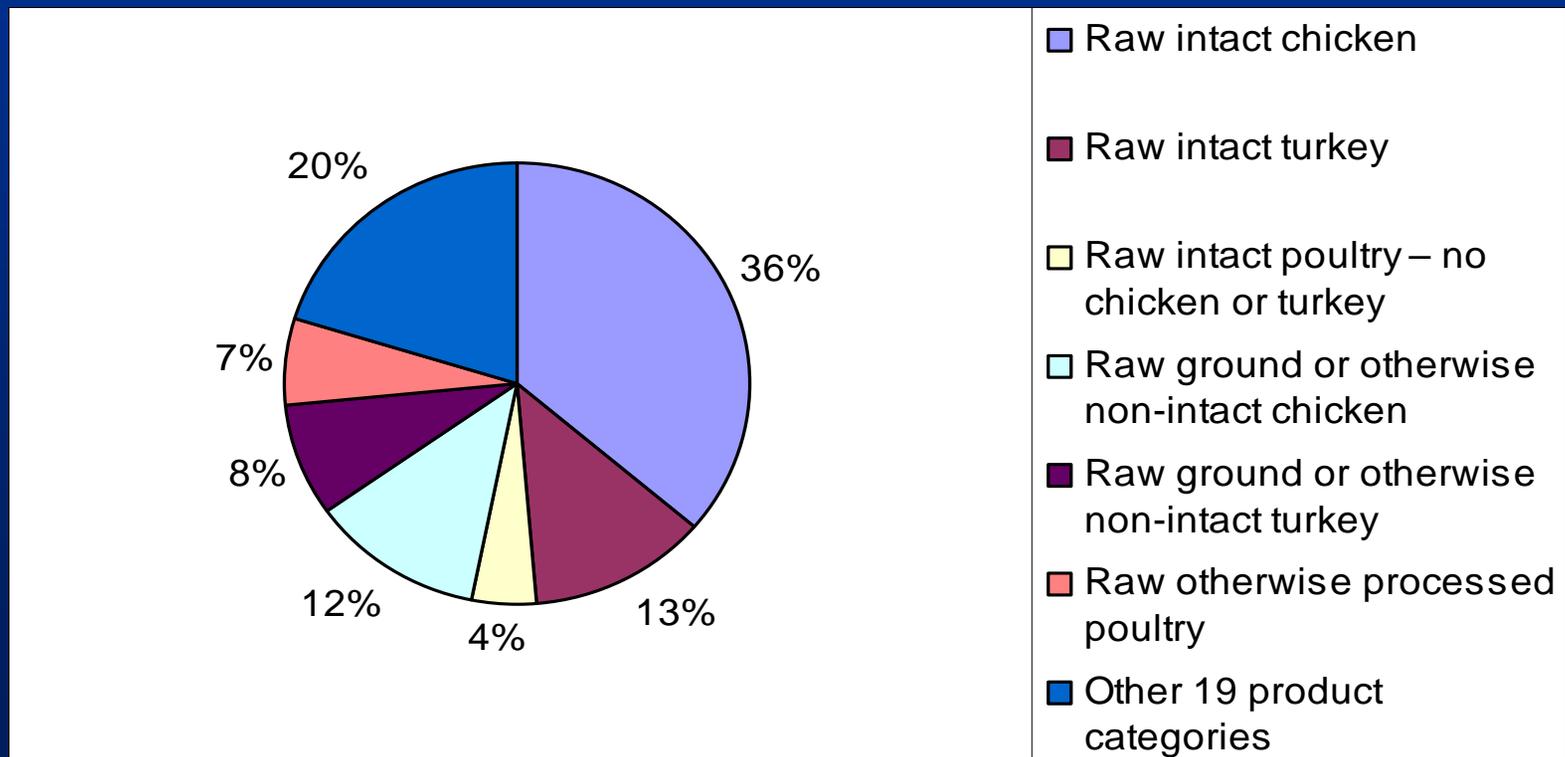
Attribution of Foodborne Illness of *E. coli* O157:H7 to Meat and Poultry Products



Attribution of Foodborne Illness of *Listeria monocytogenes* to Meat and Poultry Products



Attribution of Foodborne Illness of *Campylobacter jejuni/ coli* to Meat and Poultry Products





Conclusions

- The 2007 expert elicitation results are consistent with the 2005 results
- The risk rankings between healthy adults and vulnerable consumers are correlated

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Thank you