Advances in Post-Harvest Interventions to Reduce *Salmonella* in Poultry

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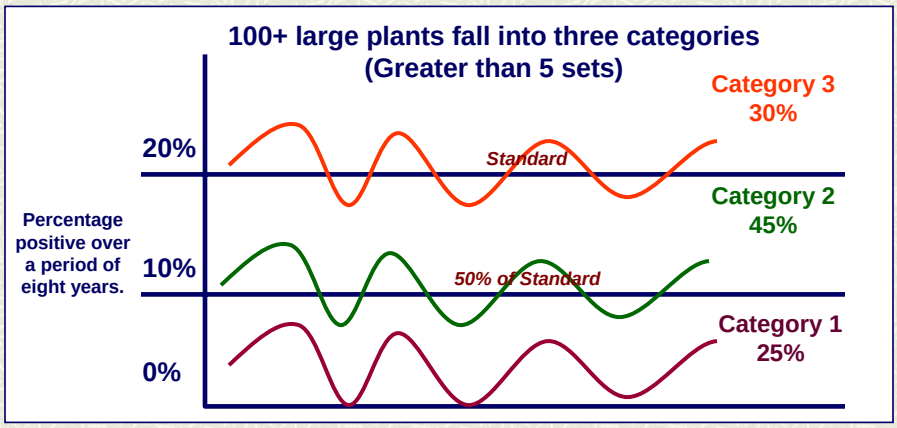
USDA Office of Food Safety

Wednesday, February 23

Office of Food Safety

Salmonella Performance 1998-2004



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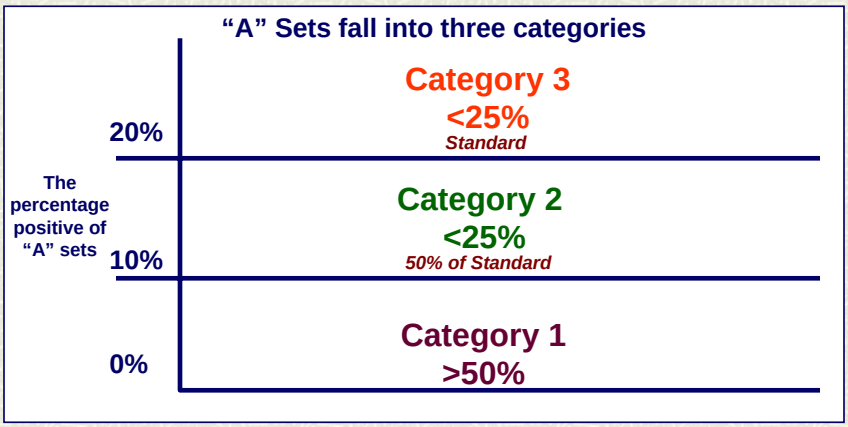
Salmonella Testing 1998-2004



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The Beef Industry Example:

- We have seen a dramatic downward trend in the number of positive samples in FSIS' regulatory compliance testing program for:
  - *E. coli* O157:H7; and
  - *Listeria monocytogenes*.

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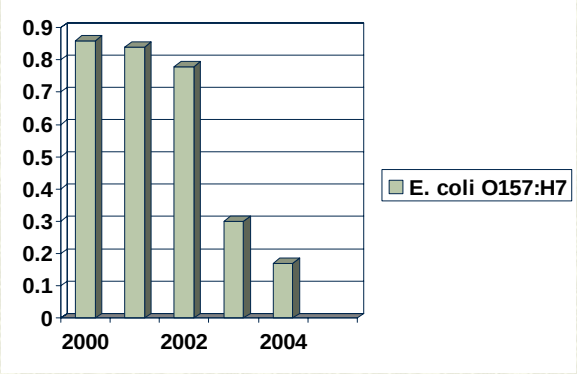
E. coli O157:H7



Percentage of Positive Regulatory Samples

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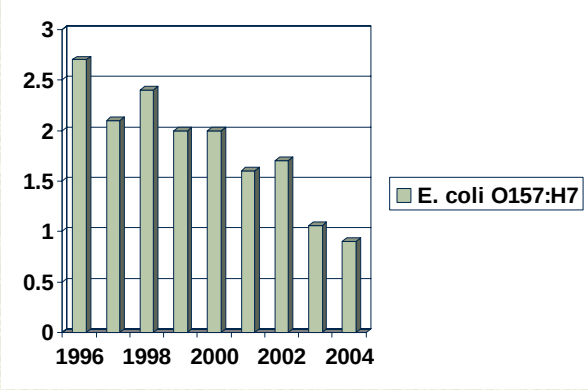
E. coli O157:H7

Foodborne Illnesses Have Decreased By 42% Since 1996-98 Baseline



1996-2004 FoodNet Foodborne Illness Incidence Data

(Cases per 100,000 persons)

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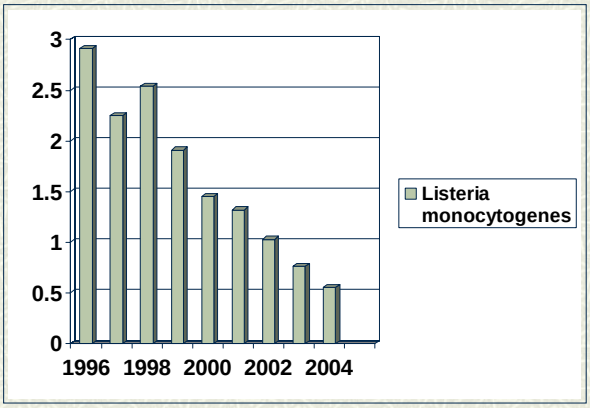
Listeria monocytogenes



Percentage of Positive Regulatory Samples

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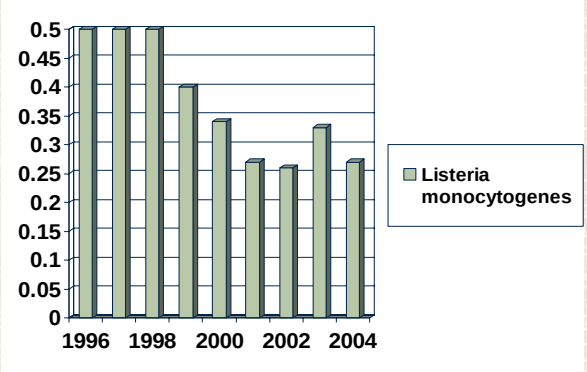
Listeria monocytogenes

Foodborne Illnesses Have Decreased By 40% Since 1996-98 Baseline



1996-2004 FoodNet Foodborne Illness Incidence Data

(Cases per 100,000 persons)

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This is why we must continue to enhance our food safety and public health system.