

					Current Period July 1, 2021 - June 30, 2022						Historical Calculations	
Species	Product	Project	Pathogen	Type of Calculation	Number of Establishments Sampled	Number of Samples Analyzed	Number Positive	Calculation	Lower Confidence Bound	Upper Confidence Bound	FY21	CY21
Raw Beef	RGB Components	MT64	<i>E. coli</i> O157:H7	Percent Positive	139	1360	3	0.22%	0.07%	0.67%	0.30%	0.30%
	RGB Components	MT64	<i>Salmonella</i> spp.	Percent Positive	139	1360	57	4.19%	2.62%	6.65%	6.20%	6.20%
	Manufacturing Trim	MT60	<i>E. coli</i> O157:H7	Prevalence	533	3738	3	0.08%	0.02%	0.34%	0.13%	0.25%
	Manufacturing Trim	MT60	non-O157 STEC	Prevalence	531	3704	21	0.34%	0.15%	0.77%	0.47%	0.44%
	Manufacturing Trim	MT60	<i>Salmonella</i> spp.	Prevalence	533	3739	80	1.87%	1.19%	2.93%	1.57%	1.94%
	Bench Trim	MT65	<i>E. coli</i> O157:H7	Percent Positive	489	1417	1	0.07%	0.01%	0.50%	0.00%	0.00%
	Bench Trim	MT65	<i>Salmonella</i> spp.	Percent Positive	489	1417	6	0.42%	0.15%	1.17%	0.88%	0.88%
	Raw Ground	MT43	<i>E. coli</i> O157:H7	Prevalence	1235	10807	3	0.00%	0.00%	0.00%	0.04%	0.08%
	Raw Ground	MT43	<i>Salmonella</i> spp.	Prevalence	1235	10807	165	2.15%	1.31%	3.51%	2.11%	1.22%
Raw Pork	Cuts	HC_PK_CUT01 ^{1/16/}	<i>Salmonella</i> spp.	Prevalence	95	2324	188	6.61%	3.55%	11.99%	7.66%	8.38%
	Comminuted	HC_PK_COM01 ^{1/16/}	<i>Salmonella</i> spp.	Prevalence	302	6400	1237	25.86%	17.52%	36.41%	29.09%	15.09%
Raw Chicken	Whole Carcasses ^{3/}	HC_CH_CARCO1	<i>Salmonella</i> spp.	Prevalence	207	9672	368	2.89%	2.48%	3.37%	3.27%	3.29%
	Whole Carcasses ^{3/}	HC_CH_CARCO1	<i>Campylobacter</i> spp. ^{4/}	Prevalence	207	9668	1850	16.74%	14.99%	18.66%	16.57%	16.58%
	Quarter or Half Carcasses ^{3/}	EXP_CPT_QH01 ^{1/}	<i>Salmonella</i> spp.	Percent Positive	60	81	3	3.70%	1.15%	11.28%	9.88%	9.88%
	Quarter or Half Carcasses ^{3/}	EXP_CPT_QH01 ^{1/}	<i>Campylobacter</i> spp. ^{4/}	Percent Positive	60	81	27	33.33%	22.82%	45.81%	30.86%	30.86%
	Parts - Legs, Breasts, Wings ^{3/}	HC_CPT_LBW01	<i>Salmonella</i> spp.	Prevalence	482	14385	1110	7.20%	5.67%	9.09%	7.04%	9.15%
	Parts - Legs, Breasts, Wings ^{3/}	HC_CPT_LBW01	<i>Campylobacter</i> spp. ^{4/}	Prevalence	482	14375	2389	16.68%	14.18%	19.52%	16.14%	16.00%
	Comminuted	HC_CH_COM01	<i>Salmonella</i> spp.	Prevalence	68	1799	459	25.53%	17.28%	36.02%	29.21%	29.23%
	Comminuted	HC_CH_COM01	<i>Campylobacter</i> spp. ^{4/}	Prevalence	68	1780	105	4.86%	2.14%	10.65%	4.17%	6.73%
	Mechanically Separated	EXP_CH_MSK01 ^{1/}	<i>Salmonella</i> spp.	Percent Positive	26	113	91	80.53%	65.67%	89.94%	83.61%	83.61%
Raw Turkey	Mechanically Separated	EXP_CH_MSK01 ^{1/}	<i>Campylobacter</i> spp. ^{4/}	Percent Positive	26	113	76	67.26%	55.48%	77.20%	68.03%	68.03%
	Whole Carcasses ^{3/}	HC_TU_CARCO1	<i>Salmonella</i> spp.	Prevalence	43	1672	9	0.30%	0.12%	0.76%	0.28%	0.28%
	Whole Carcasses ^{3/}	HC_TU_CARCO1	<i>Campylobacter</i> spp. ^{4/}	Prevalence	43	1671	17	0.96%	0.40%	2.25%	0.53%	0.53%
	Comminuted	HC_TU_COM01	<i>Salmonella</i> spp.	Prevalence	45	1265	187	15.34%	10.63%	21.64%	16.80%	13.66%
	Comminuted	HC_TU_COM01	<i>Campylobacter</i> spp. ^{4/}	Prevalence	45	1260	13	0.84%	0.39%	1.83%	1.60%	1.66%
	Mechanically Separated	EXP_TU_MSK01 ^{1/}	<i>Salmonella</i> spp.	Percent Positive	12	99	34	34.34%	18.31%	54.97%	42.34%	42.34%
	Mechanically Separated	EXP_TU_MSK01 ^{1/}	<i>Campylobacter</i> spp. ^{4/}	Percent Positive	12	99	25	25.25%	17.24%	35.39%	26.13%	26.13%
Processed Eggs	Processed Dried Egg Products	EGG_DY_MIC01 ^{7/}	<i>Salmonella</i> spp.	VW Percent Positive ^{2/}	23	321	0	0.00%	.	.	0.00%	0.00%
	Processed Dried Egg Products	EGG_DY_MIC01 ^{7/}	<i>L. monocytogenes</i>	VW Percent Positive ^{2/}	23	321	0	0.00%	.	.	0.00%	0.00%
	Processed Liquid Egg Products	EGG_LQ_MIC01 ^{7/}	<i>Salmonella</i> spp.	VW Percent Positive ^{2/}	48	1203	2	0.26%	0.03%	2.05%	0.12%	0.06%
	Processed Liquid Egg Products	EGG_LQ_MIC01 ^{7/}	<i>L. monocytogenes</i>	VW Percent Positive ^{2/}	48	1203	0	0.00%	.	.	0.00%	0.00%
Ready-to-Eat	RTE Meat / Poultry	RTEPROD_RAND	<i>Salmonella</i> spp.	VW Percent Positive ^{2/}	2189	7046	4	0.01%	0.00%	0.09%	0.00%	0.06%
	RTE Meat / Poultry	RTEPROD_RAND	<i>L. monocytogenes</i>	VW Percent Positive ^{2/}	2189	7046	26	0.22%	0.07%	0.69%	0.08%	0.20%
	RTE Meat / Poultry	RTEPROD_RISK	<i>Salmonella</i> spp.	VW Percent Positive ^{2/}	1669	7748	4	0.17%	0.03%	1.06%	0.01%	0.07%
	RTE Meat / Poultry	RTEPROD_RISK	<i>L. monocytogenes</i>	VW Percent Positive ^{2/}	1669	7748	25	0.30%	0.10%	0.93%	0.12%	0.21%

1/1 Exploratory sampling projects.

1/2 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 F

1/3 This sampling project uses a product rinse.

1/4 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 posi

1/5 Only Salmonella results are reported for Raw Chicken - Other Parts.

1/6 Exploratory pork sampling projects ended at the end of October 2019. New sampling projects began in November 2019.

1/7 Processed egg sampling changed in June 2020, with projects EGG_DY_MIC01 (Dried Egg Products) and EGG_LQ_MIC01 (Liquid/Frozen Egg Products) replacing the seven EM projects.

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.

Empty fields with a '.' are not applicable.

					Current Period April 1, 2021 - March 31, 2022						Historical Calculations	
Species	Product	Project	Pathogen	Type of Calculation	Number of Establishments Sampled	Number of Samples Analyzed	Number Positive	Calculation	Lower Confidence Bound	Upper Confidence Bound	FY21	CY21
Raw Beef	RGB Components	MT64	<i>E. coli</i> O157:H7	Percent Positive	143	1385	2	0.14%	0.04%	0.58%	0.30%	0.30%
	RGB Components	MT64	<i>Salmonella</i> spp.	Percent Positive	143	1385	70	5.05%	3.17%	7.96%	6.20%	6.20%
	Manufacturing Trim	MT60	<i>E. coli</i> O157:H7	Prevalence	534	3843	5	0.11%	0.03%	0.35%	0.13%	0.25%
	Manufacturing Trim	MT60	non-O157 STEC	Prevalence	532	3815	20	0.31%	0.13%	0.76%	0.47%	0.44%
	Manufacturing Trim	MT60	<i>Salmonella</i> spp.	Prevalence	534	3843	76	1.85%	1.17%	2.91%	1.57%	1.94%
	Bench Trim	MT65	<i>E. coli</i> O157:H7	Percent Positive	494	1461	1	0.07%	0.01%	0.49%	0.00%	0.00%
	Bench Trim	MT65	<i>Salmonella</i> spp.	Percent Positive	494	1461	8	0.55%	0.24%	1.25%	0.88%	0.88%
	Raw Ground	MT43	<i>E. coli</i> O157:H7	Prevalence	1241	11038	7	0.01%	0.00%	0.04%	0.04%	0.08%
	Raw Ground	MT43	<i>Salmonella</i> spp.	Prevalence	1241	11038	160	2.14%	1.36%	3.35%	2.11%	1.22%
	Cuts	HC_PK_CUT01 ^(1/6)	<i>Salmonella</i> spp.	Prevalence	98	2308	188	6.53%	3.75%	11.14%	7.66%	8.38%
	Comminuted	HC_PK_COM01 ^(1/6)	<i>Salmonella</i> spp.	Prevalence	308	6377	1247	24.83%	16.88%	34.95%	29.09%	15.09%
Raw Chicken	Whole Carcasses ⁽³⁾	HC_CH_CARC01	<i>Salmonella</i> spp.	Prevalence	207	9686	381	2.99%	2.58%	3.46%	3.27%	3.29%
	Whole Carcasses ⁽³⁾	HC_CH_CARC01	<i>Campylobacter</i> spp. ⁽⁴⁾	Prevalence	207	9677	1839	16.89%	15.05%	18.89%	16.57%	16.58%
	Quarter or Half Carcasses ⁽³⁾	EXP_CPT_QH01 ⁽¹⁾	<i>Salmonella</i> spp.	Percent Positive	60	87	7	8.05%	3.46%	17.60%	9.88%	9.88%
	Quarter or Half Carcasses ⁽³⁾	EXP_CPT_QH01 ⁽¹⁾	<i>Campylobacter</i> spp. ⁽⁴⁾	Percent Positive	60	87	33	37.93%	27.41%	49.72%	30.86%	30.86%
	Parts - Legs, Breasts, Wings ⁽³⁾	HC_CPT_LBW01	<i>Salmonella</i> spp.	Prevalence	482	14383	1123	6.66%	5.65%	7.84%	7.04%	9.15%
	Parts - Legs, Breasts, Wings ⁽³⁾	HC_CPT_LBW01	<i>Campylobacter</i> spp. ⁽⁴⁾	Prevalence	482	14368	2266	16.26%	13.91%	18.92%	16.14%	16.00%
	Comminuted	HC_CH_COM01	<i>Salmonella</i> spp.	Prevalence	72	1887	511	27.04%	21.27%	33.70%	29.21%	29.23%
	Comminuted	HC_CH_COM01	<i>Campylobacter</i> spp. ⁽⁴⁾	Prevalence	72	1865	113	4.79%	1.86%	11.79%	4.17%	6.73%
	Mechanically Separated	EXP_CH_MSK01 ⁽¹⁾	<i>Salmonella</i> spp.	Percent Positive	26	117	94	80.34%	64.45%	90.21%	83.61%	83.61%
	Mechanically Separated	EXP_CH_MSK01 ⁽¹⁾	<i>Campylobacter</i> spp. ⁽⁴⁾	Percent Positive	26	117	77	65.81%	53.27%	76.48%	68.03%	68.03%
Raw Turkey	Whole Carcasses ⁽³⁾	HC_TU_CARC01	<i>Salmonella</i> spp.	Prevalence	43	1698	8	0.23%	0.07%	0.77%	0.28%	0.28%
	Whole Carcasses ⁽³⁾	HC_TU_CARC01	<i>Campylobacter</i> spp. ⁽⁴⁾	Prevalence	43	1698	16	0.71%	0.29%	1.74%	0.53%	0.53%
	Comminuted	HC_TU_COM01	<i>Salmonella</i> spp.	Prevalence	46	1289	189	15.41%	10.90%	21.34%	16.80%	13.66%
	Comminuted	HC_TU_COM01	<i>Campylobacter</i> spp. ⁽⁴⁾	Prevalence	46	1283	19	1.29%	0.64%	2.56%	1.60%	1.66%
	Mechanically Separated	EXP_TU_MSK01 ⁽¹⁾	<i>Salmonella</i> spp.	Percent Positive	14	103	42	40.78%	25.92%	57.53%	42.34%	42.34%
	Mechanically Separated	EXP_TU_MSK01 ⁽¹⁾	<i>Campylobacter</i> spp. ⁽⁴⁾	Percent Positive	14	103	27	26.21%	16.68%	38.68%	26.13%	26.13%
Processed Eggs	Processed Dried Egg Products	EGG_DY_MIC01 ⁽⁷⁾	<i>Salmonella</i> spp.	VW Percent Positive ⁽²⁾	23	325	0	0.00%	.	.	0.00%	0.00%
	Processed Dried Egg Products	EGG_DY_MIC01 ⁽⁷⁾	<i>L. monocytogenes</i>	VW Percent Positive ⁽²⁾	23	325	0	0.00%	.	.	0.00%	0.00%
	Processed Liquid Egg Products	EGG_LQ_MIC01 ⁽⁷⁾	<i>Salmonella</i> spp.	VW Percent Positive ⁽²⁾	50	1209	2	0.24%	0.03%	1.85%	0.12%	0.06%
	Processed Liquid Egg Products	EGG_LQ_MIC01 ⁽⁷⁾	<i>L. monocytogenes</i>	VW Percent Positive ⁽²⁾	50	1209	0	0.00%	.	.	0.00%	0.00%
Ready-to-Eat	RTE Meat / Poultry	RTEPROD RAND	<i>Salmonella</i> spp.	VW Percent Positive ⁽²⁾	2206	7102	3	0.01%	0.00%	0.08%	0.00%	0.06%
	RTE Meat / Poultry	RTEPROD RAND	<i>L. monocytogenes</i>	VW Percent Positive ⁽²⁾	2206	7102	20	0.18%	0.04%	0.81%	0.08%	0.20%
	RTE Meat / Poultry	RTEPROD RISK	<i>Salmonella</i> spp.	VW Percent Positive ⁽²⁾	1717	7829	3	0.17%	0.03%	1.10%	0.01%	0.07%
	RTE Meat / Poultry	RTEPROD RISK	<i>L. monocytogenes</i>	VW Percent Positive ⁽²⁾	1717	7829	24	0.42%	0.14%	1.26%	0.12%	0.21%

(1/4) Exploratory sampling projects.

(2) 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 F

(3) This sampling project uses a product rinse.

(4) 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 posi

(5) Only Salmonella results are reported for Raw Chicken - Other Parts.

(6) Exploratory pork sampling projects ended at the end of October 2019. New sampling projects began in November 2019.

(7) Processed egg sampling changed in June 2020, with projects EGG_DY_MIC01 (Dried Egg Products) and EGG_LQ_MIC01 (Liquid/Frozen Egg Products) replacing the seven EM projects.

Current calculations are based only on domestically produced product collected at FSIS regulated establishments under routine sampling projects.

					Current Period January 1, 2021 - December 31, 2021						Historical Calculations	
Species	Product	Project	Pathogen	Type of Calculation	Number of Establishments Sampled	Number of Samples Analyzed	Number Positive	Calculation	Lower Confidence Bound	Upper Confidence Bound	FY21	CY20
Raw Beef	RGB Components	MT64	<i>E. coli</i> O157:H7	Percent Positive	142	1351	2	0.15%	0.04%	0.60%	0.30%	0.30%
	RGB Components	MT64	<i>Salmonella</i> spp.	Percent Positive	142	1351	74	5.48%	3.48%	8.51%	6.20%	7.14%
	Manufacturing Trim	MT60	<i>E. coli</i> O157:H7	Prevalence	528	3875	5	0.12%	0.04%	0.35%	0.13%	0.12%
	Manufacturing Trim	MT60	non-O157 STEC	Prevalence	526	3851	23	0.55%	0.24%	1.25%	0.47%	0.10%
	Manufacturing Trim	MT60	<i>Salmonella</i> spp.	Prevalence	528	3875	71	1.64%	1.04%	2.57%	1.57%	1.78%
	Bench Trim	MT65	<i>E. coli</i> O157:H7	Percent Positive	479	1401	1	0.07%	0.01%	0.51%	<0.01%	<0.01%
	Bench Trim	MT65	<i>Salmonella</i> spp.	Percent Positive	479	1401	9	0.64%	0.30%	1.38%	0.88%	0.96%
	Raw Ground	MT43	<i>E. coli</i> O157:H7	Prevalence	1237	11032	8	0.02%	0.01%	0.05%	0.04%	0.19%
	Raw Ground	MT43	<i>Salmonella</i> spp.	Prevalence	1237	11032	164	2.52%	1.61%	3.91%	2.11%	2.20%
	Cuts	HC_PK_CUT01 ^(1/5)	<i>Salmonella</i> spp.	Prevalence	90	2272	191	9.69%	4.19%	20.83%	7.66%	6.43%
	Comminuted	HC_PK_COM01 ^(1/5)	<i>Salmonella</i> spp.	Prevalence	308	6313	1275	25.09%	16.55%	36.13%	29.09%	28.56%
Raw Chicken	Whole Carcasses ⁽³⁾	HC_CH_CARC01	<i>Salmonella</i> spp.	Prevalence	209	9617	402	3.26%	2.75%	3.85%	3.27%	3.38%
	Whole Carcasses ⁽³⁾	HC_CH_CARC01	<i>Campylobacter</i> spp. ⁽⁴⁾	Prevalence	209	9609	1816	16.68%	14.74%	18.82%	16.57%	17.99%
	Quarter or Half Carcasses ⁽³⁾	EXP_CPT_QH01 ⁽¹⁾	<i>Salmonella</i> spp.	Percent Positive	65	85	8	9.41%	4.30%	19.37%	9.88%	9.68%
	Quarter or Half Carcasses ⁽³⁾	EXP_CPT_QH01 ⁽¹⁾	<i>Campylobacter</i> spp. ⁽⁴⁾	Percent Positive	65	85	26	30.59%	21.21%	41.91%	30.86%	40.32%
	Parts - Legs, Breasts, Wings ⁽³⁾	HC_CPT_LBW01	<i>Salmonella</i> spp.	Prevalence	484	14192	1081	6.69%	5.64%	7.92%	7.04%	7.15%
	Parts - Legs, Breasts, Wings ⁽³⁾	HC_CPT_LBW01	<i>Campylobacter</i> spp. ⁽⁴⁾	Prevalence	484	14180	2163	16.20%	13.75%	18.98%	16.14%	16.34%
	Comminuted	HC_CH_COM01	<i>Salmonella</i> spp.	Prevalence	74	1991	555	28.21%	21.89%	35.52%	29.21%	23.70%
	Comminuted	HC_CH_COM01	<i>Campylobacter</i> spp. ⁽⁴⁾	Prevalence	74	1976	125	4.48%	1.52%	12.48%	4.17%	4.20%
	Mechanically Separated	EXP_CH_MSK01 ⁽¹⁾	<i>Salmonella</i> spp.	Percent Positive	26	121	98	80.99%	66.17%	90.28%	83.61%	80.68%
	Mechanically Separated	EXP_CH_MSK01 ⁽¹⁾	<i>Campylobacter</i> spp. ⁽⁴⁾	Percent Positive	26	121	79	65.29%	53.34%	75.58%	68.03%	78.41%
Raw Turkey	Whole Carcasses ⁽³⁾	HC_TU_CARC01	<i>Salmonella</i> spp.	Prevalence	43	1690	8	0.28%	0.10%	0.84%	0.28%	0.93%
	Whole Carcasses ⁽³⁾	HC_TU_CARC01	<i>Campylobacter</i> spp. ⁽⁴⁾	Prevalence	43	1692	17	0.71%	0.36%	1.39%	0.53%	1.64%
	Comminuted	HC_TU_COM01	<i>Salmonella</i> spp.	Prevalence	48	1355	193	17.63%	11.34%	26.38%	16.80%	18.34%
	Comminuted	HC_TU_COM01	<i>Campylobacter</i> spp. ⁽⁴⁾	Prevalence	48	1349	22	1.23%	0.61%	2.44%	1.60%	1.33%
	Mechanically Separated	EXP_TU_MSK01 ⁽¹⁾	<i>Salmonella</i> spp.	Percent Positive	14	107	43	40.19%	27.60%	54.21%	42.34%	51.76%
	Mechanically Separated	EXP_TU_MSK01 ⁽¹⁾	<i>Campylobacter</i> spp. ⁽⁴⁾	Percent Positive	14	107	30	28.04%	17.80%	41.22%	26.13%	31.76%
Processed Eggs	Processed Dried Egg Products	EGG_DY_MIC01 ⁽⁶⁾	<i>Salmonella</i> spp.	VW Percent Positive ⁽²⁾	23	311	0	<0.01%	N/A	N/A	<0.01%	<0.01%
	Processed Dried Egg Products	EGG_DY_MIC01 ⁽⁶⁾	<i>L. monocytogenes</i>	VW Percent Positive ⁽²⁾	23	311	0	<0.01%	N/A	N/A	<0.01%	<0.01%
	Processed Liquid Egg Products	EGG_LQ_MIC01 ⁽⁶⁾	<i>Salmonella</i> spp.	VW Percent Positive ⁽²⁾	50	1200	1	0.13%	0.02%	1.01%	0.12%	0.04%
	Processed Liquid Egg Products	EGG_LQ_MIC01 ⁽⁶⁾	<i>L. monocytogenes</i>	VW Percent Positive ⁽²⁾	50	1200	0	<0.01%	N/A	N/A	<0.01%	0.03%
Ready-to-Eat	RTE Meat / Poultry	RTEPROD RAND	<i>Salmonella</i> spp.	VW Percent Positive ⁽²⁾	2218	6984	2	<0.01%	<0.01%	<0.01%	<0.01%	<0.01%
	RTE Meat / Poultry	RTEPROD RAND	<i>L. monocytogenes</i>	VW Percent Positive ⁽²⁾	2218	6984	17	0.04%	0.01%	0.13%	0.08%	0.07%
	RTE Meat / Poultry	RTEPROD RISK	<i>Salmonella</i> spp.	VW Percent Positive ⁽²⁾	1707	7848	2	0.01%	<0.01%	<0.01%	0.01%	0.07%
	RTE Meat / Poultry	RTEPROD RISK	<i>L. monocytogenes</i>	VW Percent Positive ⁽²⁾	1707	7848	21	0.26%	0.08%	0.82%	0.12%	0.07%

/1/ Exploratory sampling projects.

/2/ 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.

/3/ This sampling project uses a product rinse.

/4/ *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.

/5/ Exploratory pork sampling projects ended at the end of October 2019. New sampling projects began in November 2019.

/6/ Processed egg sampling changed in June 2020, with projects EGG_DY_MIC01 (Dried Egg Products) and EGG_LQ_MIC01 (Liquid/Frozen Egg Products) replacing the seven EM projects.

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, 2020 - September 30, 2021						Historical Calculations	
					Number of Establishments Sampled	Number of Samples Analyzed	Number Positive	Calculation	Lower Confidence Bound	Upper Confidence Bound	FY20	CY20
Raw Beef	RGB Components	MT64	<i>E. coli</i> O157:H7	Percent Positive	137	1,355	4	0.30%	0.11%	0.77%	0.15%	0.30%
	RGB Components	MT64	<i>Salmonella</i> spp.	Percent Positive	137	1,355	84	6.20%	3.97%	9.55%	7.34%	7.14%
	Manufacturing Trim	MT60	<i>E. coli</i> O157:H7	Prevalence	524	3,833	7	0.13%	0.05%	0.38%	0.14%	0.12%
	Manufacturing Trim	MT60	non-O157 STEC	Prevalence	520	3,805	17	0.47%	0.20%	1.09%	0.13%	0.10%
	Manufacturing Trim	MT60	<i>Salmonella</i> spp.	Prevalence	524	3,833	72	1.57%	1.00%	2.47%	2.01%	1.78%
	Bench Trim	MT65	<i>E. coli</i> O157:H7	Percent Positive	478	1,359	0	<0.01%	N/A	N/A	<0.01%	<0.01%
	Bench Trim	MT65	<i>Salmonella</i> spp.	Percent Positive	478	1,359	12	0.88%	0.47%	1.66%	1.01%	0.96%
	Raw Ground	MT43	<i>E. coli</i> O157:H7	Prevalence	1,231	11,009	8	0.04%	0.01%	0.19%	0.14%	0.19%
	Raw Ground	MT43	<i>Salmonella</i> spp.	Prevalence	1,231	11,009	144	2.11%	1.33%	3.32%	2.89%	2.20%
Raw Pork	Cuts	HC_PK_COM01 ^{/1/} ^{/5/}	<i>Salmonella</i> spp.	Prevalence	89	2,248	193	7.66%	4.39%	13.03%	6.75%	6.43%
	Comminuted	HC_PK_CUT01 ^{/1/} ^{/5/}	<i>Salmonella</i> spp.	Prevalence	311	6,330	1292	29.09%	20.07%	40.14%	29.62%	28.56%
Raw Chicken	Whole Carcasses ^{/3/}	HC_CH_CARCO1	<i>Salmonella</i> spp.	Prevalence	208	9,666	420	3.27%	2.72%	3.92%	3.52%	3.38%
	Whole Carcasses ^{/3/}	HC_CH_CARCO1	<i>Campylobacter</i> spp. ^{/4/}	Prevalence	208	9,659	1820	16.57%	14.55%	18.81%	18.42%	17.99%
	Quarter or Half Carcasses ^{/3/}	EXP_CPT_QH01 ^{/1/}	<i>Salmonella</i> spp.	Percent Positive	68	81	8	9.88%	4.54%	20.15%	9.52%	9.68%
	Quarter or Half Carcasses ^{/3/}	EXP_CPT_QH01 ^{/1/}	<i>Campylobacter</i> spp. ^{/4/}	Percent Positive	68	81	25	30.86%	21.53%	42.07%	45.16%	40.32%
	Parts - Legs, Breasts, Wings ^{/3/}	HC_CPT_LBW01	<i>Salmonella</i> spp.	Prevalence	480	14,092	1,075	7.04%	6.02%	8.23%	7.62%	7.15%
	Parts - Legs, Breasts, Wings ^{/3/}	HC_CPT_LBW01	<i>Campylobacter</i> spp. ^{/4/}	Prevalence	480	14,079	2141	16.14%	13.71%	18.91%	17.17%	16.34%
	Comminuted	HC_CH_COM01	<i>Salmonella</i> spp.	Prevalence	72	2,057	550	29.21%	24.46%	34.46%	27.19%	23.70%
	Comminuted	HC_CH_COM01	<i>Campylobacter</i> spp. ^{/4/}	Prevalence	72	2,045	130	4.17%	1.31%	12.54%	5.32%	4.20%
	Mechanically Separated	EXP_CH_MSK01 ^{/1/}	<i>Salmonella</i> spp.	Percent Positive	26	122	102	83.61%	69.98%	91.77%	80.49%	80.68%
	Mechanically Separated	EXP_CH_MSK01 ^{/1/}	<i>Campylobacter</i> spp. ^{/4/}	Percent Positive	26	122	83	68.03%	56.56%	77.67%	74.39%	78.41%
Raw Turkey	Whole Carcasses ^{/3/}	HC_TU_CARCO1	<i>Salmonella</i> spp.	Prevalence	42	1,709	8	0.28%	0.10%	0.77%	0.92%	0.93%
	Whole Carcasses ^{/3/}	HC_TU_CARCO1	<i>Campylobacter</i> spp. ^{/4/}	Prevalence	42	1,711	13	0.53%	0.24%	1.17%	2.33%	1.64%
	Comminuted	HC_TU_COM01	<i>Salmonella</i> spp.	Prevalence	47	1,395	216	16.80%	11.91%	23.16%	17.02%	18.34%
	Comminuted	HC_TU_COM01	<i>Campylobacter</i> spp. ^{/4/}	Prevalence	47	1,391	22	1.60%	0.85%	3.01%	1.28%	1.33%
	Mechanically Separated	EXP_TU_MSK01 ^{/1/}	<i>Salmonella</i> spp.	Percent Positive	14	111	47	42.34%	32.85%	52.43%	48.28%	51.76%
	Mechanically Separated	EXP_TU_MSK01 ^{/1/}	<i>Campylobacter</i> spp. ^{/4/}	Percent Positive	14	111	29	26.13%	18.13%	36.10%	33.33%	31.76%
Processed Eggs	Processed Dried Egg Products	EGG_DY_MIC01 ^{/6/}	<i>Salmonella</i> spp.	VW Percent Positive ^{/2/} ^{/6/}	23	291	0	<0.01%	N/A	N/A	N/A	N/A
	Processed Dried Egg Products	EGG_DY_MIC01 ^{/6/}	<i>L. monocytogenes</i> ^{/6/}	VW Percent Positive ^{/2/} ^{/6/}	23	291	0	<0.01%	N/A	N/A	N/A	N/A
	Processed Liquid Egg Products	EGG_LQ_MIC01 ^{/6/}	<i>Salmonella</i> spp.	VW Percent Positive ^{/2/} ^{/6/}	50	1,201	1	0.12%	0.01%	0.90%	N/A	N/A
	Processed Liquid Egg Products	EGG_LQ_MIC01 ^{/6/}	<i>L. monocytogenes</i> ^{/6/}	VW Percent Positive ^{/2/} ^{/6/}	50	1,201	0	<0.01%	N/A	N/A	N/A	N/A
Ready-to-Eat	RTE Meat / Poultry	RTEPROD_RAND	<i>Salmonella</i> spp.	VW Percent Positive ^{/2/}	2,189	6,906	3	<0.01%	<0.01%	<0.01%	0.05%	0.04%
	RTE Meat / Poultry	RTEPROD_RAND	<i>L. monocytogenes</i>	VW Percent Positive ^{/2/}	2,189	6,906	13	0.08%	0.02%	0.26%	0.03%	0.03%

RTE Meat / Poultry	RTEPROD_RISK	Salmonella spp.	VW Percent Positive ^{/2/}	1,673	7,844	2	0.01%	<0.01%	0.04%	<0.01%	<0.01%
RTE Meat / Poultry	RTEPROD_RISK	L. monocytogenes	VW Percent Positive ^{/2/}	1673	7,844	15	0.12%	0.04%	0.39%	0.05%	0.07%

/1/ Exploratory sampling projects.

/2/ 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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EGG_DY_MIC01
EGG_LQ_MIC01

Species	Product	Project	Pathogen	Type of Calculation	Current Period July 1, 2020 - September 30, 2021						Historical Calculations	
					Number of Establishments Sampled	Number of Samples Analyzed	Number Positive	Calculation	Lower Confidence Bound	Upper Confidence Bound	FY20	CY20
Raw Beef	RGB Components	MT64	<i>E. coli</i> O157:H7	Percent Positive	139	1,368	5	0.37%	0.16%	0.86%	0.15%	0.30%
	RGB Components	MT64	<i>Salmonella</i> spp.	Percent Positive	139	1,368	97	7.09%	4.65%	10.68%	7.34%	7.14%
	Manufacturing Trim	MT60	<i>E. coli</i> O157:H7	Prevalence	515	3,945	6	0.04%	0.01%	0.15%	0.14%	0.12%
	Manufacturing Trim	MT60	non-O157 STEC	Prevalence	509	3,901	19	0.48%	0.22%	1.03%	0.13%	0.10%
	Manufacturing Trim	MT60	<i>Salmonella</i> spp.	Prevalence	515	3,945	75	1.80%	1.07%	2.99%	2.01%	1.78%
	Bench Trim	MT65	<i>E. coli</i> O157:H7	Percent Positive	486	1,378	0	<0.01%	N/A	N/A	<0.01%	<0.01%
	Bench Trim	MT65	<i>Salmonella</i> spp.	Percent Positive	486	1,378	13	0.94%	0.56%	1.57%	1.01%	0.96%
	Raw Ground	MT43	<i>E. coli</i> O157:H7	Prevalence	1,224	10,962	10	0.06%	0.02%	0.20%	0.14%	0.19%
Raw Pork	Raw Ground	MT43	<i>Salmonella</i> spp.	Prevalence	1,224	10,962	153	3.80%	1.87%	7.60%	2.89%	2.20%
	Cuts	HC_PK_CUT01 ^{/1/ /5/}	<i>Salmonella</i> spp.	Prevalence	87	2,214	198	6.97%	4.33%	11.03%	6.75%	6.43%
Raw Chicken	Comminuted	HC_PK_COM01 ^{/1/ /5/}	<i>Salmonella</i> spp.	Prevalence	307	6,308	1295	28.23%	20.23%	37.88%	29.62%	28.56%
	Whole Carcasses ^{/3/}	HC_CH_CARCO1	<i>Salmonella</i> spp.	Prevalence	206	9,658	438	3.42%	2.86%	4.09%	3.52%	3.38%
	Whole Carcasses ^{/3/}	HC_CH_CARCO1	<i>Campylobacter</i> spp. ^{/4/}	Prevalence	206	9,627	1788	16.45%	14.49%	18.62%	18.42%	17.99%
	Quarter or Half Carcasses ^{/3/}	EXP_CPT_QH01 ^{/1/}	<i>Salmonella</i> spp.	Percent Positive	70	84	7	8.33%	3.98%	16.64%	9.52%	9.68%
	Quarter or Half Carcasses ^{/3/}	EXP_CPT_QH01 ^{/1/}	<i>Campylobacter</i> spp. ^{/4/}	Percent Positive	70	84	27	32.14%	22.82%	43.14%	45.16%	40.32%
	Parts - Legs, Breasts, Wings ^{/3/}	HC_CPT_LBW01	<i>Salmonella</i> spp.	Prevalence	471	13,917	1,044	6.53%	5.57%	7.65%	7.62%	7.15%
	Parts - Legs, Breasts, Wings ^{/3/}	HC_CPT_LBW01	<i>Campylobacter</i> spp. ^{/4/}	Prevalence	471	13,873	2029	15.12%	12.80%	17.77%	17.17%	16.34%
	Comminuted	HC_CH_COM01	<i>Salmonella</i> spp.	Prevalence	75	2,082	528	31.58%	21.12%	44.31%	27.19%	23.70%
	Comminuted	HC_CH_COM01	<i>Campylobacter</i> spp. ^{/4/}	Prevalence	75	2,073	122	8.70%	2.61%	25.29%	5.32%	4.20%
	Mechanically Separated	EXP_CH_MSK01 ^{/1/}	<i>Salmonella</i> spp.	Percent Positive	26	121	99	81.82%	69.30%	89.97%	80.49%	80.68%
	Mechanically Separated	EXP_CH_MSK01 ^{/1/}	<i>Campylobacter</i> spp. ^{/4/}	Percent Positive	26	121	88	72.73%	60.86%	82.06%	74.39%	78.41%
Raw Turkey	Whole Carcasses ^{/3/}	HC_TU_CARCO1	<i>Salmonella</i> spp.	Prevalence	42	1,709	9	0.56%	0.21%	1.46%	0.92%	0.93%
	Whole Carcasses ^{/3/}	HC_TU_CARCO1	<i>Campylobacter</i> spp. ^{/4/}	Prevalence	42	1,709	10	0.34%	0.13%	0.88%	2.33%	1.64%
	Comminuted	HC_TU_COM01	<i>Salmonella</i> spp.	Prevalence	47	1,439	224	17.07%	11.21%	25.13%	17.02%	18.34%
	Comminuted	HC_TU_COM01	<i>Campylobacter</i> spp. ^{/4/}	Prevalence	47	1,434	19	1.45%	0.81%	2.60%	1.28%	1.33%
	Mechanically Separated	EXP_TU_MSK01 ^{/1/}	<i>Salmonella</i> spp.	Percent Positive	14	114	57	50.00%	39.71%	60.29%	48.28%	51.76%
	Mechanically Separated	EXP_TU_MSK01 ^{/1/}	<i>Campylobacter</i> spp. ^{/4/}	Percent Positive	14	114	34	29.82%	23.03%	37.64%	33.33%	31.76%
Processed Eggs	Processed Dried Egg Products	EGG_DY_MIC01 ^{/6/}	<i>Salmonella</i> spp.	VW Percent Positive ^{/2/}	21	287	0	<0.01%	N/A	N/A	N/A	N/A
	Processed Dried Egg Products	EGG_DY_MIC01 ^{/6/}	<i>L. monocytogenes</i>	VW Percent Positive ^{/2/}	21	287	0	<0.01%	N/A	N/A	N/A	N/A
	Processed Liquid Egg Products	EGG_LQ_MIC01 ^{/6/}	<i>Salmonella</i> spp.	VW Percent Positive ^{/2/}	48	1,190	1	0.03%	<0.01%	0.20%	N/A	N/A
	Processed Liquid Egg Products	EGG_LQ_MIC01 ^{/6/}	<i>L. monocytogenes</i>	VW Percent Positive ^{/2/}	48	1,190	0	<0.01%	N/A	N/A	N/A	N/A
Ready-to-Eat	RTE Meat / Poultry	RTEPROD_RAND	<i>Salmonella</i> spp.	VW Percent Positive ^{/2/}	2,183	6,806	4	0.02%	<0.01%	0.10%	0.05%	0.04%
	RTE Meat / Poultry	RTEPROD_RAND	<i>L. monocytogenes</i>	VW Percent Positive ^{/2/}	2,183	6,807	11	0.09%	<0.01%	0.28%	0.03%	0.03%

RTE Meat / Poultry	RTEPROD_RISK	Salmonella spp.	VW Percent Positive ^{/2/}	1,664	7,746	1	<0.01%	<0.01%	0.02%	<0.01%	<0.01%
RTE Meat / Poultry	RTEPROD_RISK	L. monocytogenes	VW Percent Positive ^{/2/}	1664	7,746	16	0.11%	0.04%	0.26%	0.05%	0.07%

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