

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	MT54/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	MT54/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	MT55/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	MT55/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 ^{/1/16/}	<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 ^{/1/16/}	non-O157 STEC	Percent Positive	26	502	0	<0.01%	N/A	N/A	0.00%	0.00%
	Intact Cuts	EXP_PK ICT02 ^{/1/16/}	<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 ^{/1/16/}	<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 ^{/1/16/}	non-O157 STEC	Percent Positive	14	396	0	<0.01%	N/A	N/A	0.00%	0.00%
	Non-intact Cuts	EXP_PK NCT02 ^{/1/16/}	<i>Salmonella</i> spp.	Percent Positive	41	1,368	106	7.75%	4.82%	12.23%	7.45%	6.88%
	Comminuted	EXP_PK COM02 ^{/1/16/}	<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 ^{/1/16/}	non-O157 STEC	Percent Positive	36	688	4	0.58%	0.14%	2.34%	0.44%	0.30%
	Comminuted	EXP_PK COM02 ^{/1/16/}	<i>Salmonella</i> spp.	Percent Positive	137	1,956	486	24.85%	19.79%	30.71%	21.78%	19.83%
Raw Chicken	Whole Carcasses ^{/3/}	HC_CH_CARCO1	<i>Salmonella</i> spp.	Prevalence	206	9,371	427	3.57%	3.06%	4.17%	3.62%	4.25%
	Whole Carcasses ^{/3/}	HC_CH_CARCO1	<i>Campylobacter</i> spp. ^{/4/}	Prevalence	206	9,345	2000	19.94%	17.86%	22.21%	21.15%	29.50%
	Quarter or Half Carcasses ^{/3/}	EXP_CPT_QH01 ^{/1/}	<i>Salmonella</i> spp.	Percent Positive	67	85	10	11.76%	6.32%	20.86%	6.74%	11.83%
	Quarter or Half Carcasses ^{/3/}	EXP_CPT_QH01 ^{/1/}	<i>Campylobacter</i> spp. ^{/4/}	Percent Positive	66	83	32	38.55%	28.05%	50.25%	33.33%	30.00%
	Parts - Legs, Breasts, Wings ^{/3/}	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 ^{/3/}	HC_CPT_LBW01	<i>Campylobacter</i> spp. ^{/4/}	Prevalence	480	12,158	2116	17.70%	15.41%	20.24%	17.60%	26.26%
	Other Parts ^{/3/15/}	EXP_CPT_OT01 ^{/1/}	<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%	2062.99%	37.83%
	Comminuted	HC_CH_COM01	<i>Campylobacter</i> spp. ^{/4/}	Prevalence	68	2,130	101	3.03%	0.93%	9.43%	5.11%	6.74%
	Mechanically Separated	EXP_CH_MSK01 ^{/1/}	<i>Salmonella</i> spp.	Percent Positive	27	112	89	79.46%	66.86%	88.12%	75.42%	79.83%
	Mechanically Separated	EXP_CH_MSK01 ^{/1/}	<i>Campylobacter</i> spp. ^{/4/}	Percent Positive	27	111	80	72.07%	62.42%	80.04%	68.10%	57.89%
Raw Turkey	Whole Carcasses ^{/3/}	HC_TU_CARCO1	<i>Salmonella</i> spp.	Prevalence	43	1,785	10	0.31%	0.11%	0.88%	0.38%	0.48%
	Whole Carcasses ^{/3/}	HC_TU_CARCO1	<i>Campylobacter</i> spp. ^{/4/}	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. ^{/4/}	Prevalence	51	1,393	32	1.90%	0.66%	5.31%	2.78%	2.71%
	Mechanically Separated	EXP_TU_MSK01 ^{/1/}	<i>Salmonella</i> spp.	Percent Positive	16	115	54	46.96%	32.35%	62.11%	47.06%	45.71%
	Mechanically Separated	EXP_TU_MSK01 ^{/1/}	<i>Campylobacter</i> spp. ^{/4/}	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 ^{/2/}	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 ^{/2/}	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 ^{/2/}	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 ^{/2/}	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 ^{/2/}	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 ^{/2/}	1684	7,592	10	0.06%	0.02%	0.14%	0.04%	0.01%

^{/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/} 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. 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	MT54/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	MT54/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	MT55/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	MT55/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 ^{[1]/[6]}	<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 ^{[1]/[6]}	non-O157 STEC	Percent Positive	28	386	0	<0.01%	N/A	N/A	0.00%	0.00%
	Intact Cuts	EXP_PK_ICT02 ^{[1]/[6]}	<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 ^{[1]/[6]}	<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 ^{[1]/[6]}	non-O157 STEC	Percent Positive	14	289	0	<0.01%	N/A	N/A	0.00%	0.00%
	Non-intact Cuts	EXP_PK_NCT02 ^{[1]/[6]}	<i>Salmonella</i> spp.	Percent Positive	43	985	80	8.12%	4.91%	13.14%	7.45%	6.88%
	Comminuted	EXP_PK_COM02 ^{[1]/[6]}	<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 ^{[1]/[6]}	non-O157 STEC	Percent Positive	38	521	3	0.58%	0.19%	1.74%	0.44%	0.30%
Comminuted	EXP_PK_COM02 ^{[1]/[6]}	<i>Salmonella</i> spp.	Percent Positive	140	1,401	334	23.84%	19.13%	29.29%	21.78%	19.83%	
Raw Chicken	Whole Carcasses ^[3]	HC_CH_CARCO1	<i>Salmonella</i> spp.	Prevalence	206	9,307	420	3.59%	3.06%	4.21%	3.62%	4.25%
	Whole Carcasses ^[3]	HC_CH_CARCO1	<i>Campylobacter</i> spp. ^[4]	Percent Positive	206	9,281	1907	20.55%	18.72%	22.51%	21.15%	29.50%
	Quarter or Half Carcasses ^[3]	EXP_CPT_QH01 ^[1]	<i>Salmonella</i> spp.	Percent Positive	64	89	8	8.99%	4.48%	17.21%	6.74%	11.83%
	Quarter or Half Carcasses ^[3]	EXP_CPT_QH01 ^[1]	<i>Campylobacter</i> spp. ^[4]	Percent Positive	63	86	30	34.88%	25.62%	45.45%	33.33%	30.00%
	Parts - Legs, Breasts, Wings ^[3]	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 ^[3]	HC_CPT_LBW01	<i>Campylobacter</i> spp. ^[4]	Percent Positive	479	10,884	1930	17.73%	16.19%	19.39%	17.60%	26.26%
	Other Parts ^{[3]/[5]}	EXP_CPT_OT01 ^[1]	<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. ^[4]	Percent Positive	0	0	0.10183	4.90%	2.29%	10.18%	5.11%	6.74%
	Mechanically Separated	EXP_CH_MSK01 ^[1]	<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 ^[1]	<i>Campylobacter</i> spp. ^[4]	Percent Positive	1	1	0.79825	71.56%	61.54%	79.82%	68.10%	57.89%	
Raw Turkey	Whole Carcasses ^[3]	HC_TU_CARCO1	<i>Salmonella</i> spp.	Prevalence	45	1,825	10	0.35%	0.16%	0.77%	0.38%	0.48%
	Whole Carcasses ^[3]	HC_TU_CARCO1	<i>Campylobacter</i> spp. ^[4]	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. ^[4]	Percent Positive	53	1,441	38	2.64%	1.29%	5.32%	2.78%	2.71%
	Mechanically Separated	EXP_TU_MSK01 ^[1]	<i>Salmonella</i> spp.	Percent Positive	15	106	52	49.06%	33.31%	64.99%	47.06%	45.71%
	Mechanically Separated	EXP_TU_MSK01 ^[1]	<i>Campylobacter</i> spp. ^[4]	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 ^[2]	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 ^[2]	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 ^[2]	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 ^[2]	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 ^[2]	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 ^[2]	1714	7,741	15	0.05%	0.02%	0.12%	0.04%	0.01%

^[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.

^[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. 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	MT54/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	MT54/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	MT55/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	MT55/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 ^{/1/}	<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 ^{/1/}	non-O157 STEC	Percent Positive	32	494	0	0.00%	N/A	N/A	0.00%	0.00%
	Intact Cuts	EXP_PK_ICT02 ^{/1/}	<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 ^{/1/}	<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 ^{/1/}	non-O157 STEC	Percent Positive	15	361	0	0.00%	N/A	N/A	0.00%	0.00%
	Non-intact Cuts	EXP_PK_NCT02 ^{/1/}	<i>Salmonella</i> spp.	Percent Positive	43	1,154	86	7.45%	4.51%	12.07%	7.15%	6.88%
	Comminuted	EXP_PK_COM02 ^{/1/}	<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 ^{/1/}	non-O157 STEC	Percent Positive	42	678	3	0.44%	0.15%	<0.01%	0.30%	0.30%
	Comminuted	EXP_PK_COM02 ^{/1/}	<i>Salmonella</i> spp.	Percent Positive	140	1,667	363	21.78%	17.23%	27.12%	20.88%	19.83%
Raw Chicken	Whole Carcasses ^{/3/}	HC_CH_CARCO1	<i>Salmonella</i> spp.	Prevalence	207	8,985	415	3.62%	3.08%	4.25%	4.49%	4.25%
	Whole Carcasses ^{/3/}	HC_CH_CARCO1	<i>Campylobacter</i> spp. ^{/4/}	Percent Positive	207	8,961	1895	21.15%	19.34%	23.08%	13.03%	29.50%
	Quarter or Half Carcasses ^{/3/}	EXP_CPT_QH01 ^{/1/}	<i>Salmonella</i> spp.	Percent Positive	63	89	6	6.74%	2.99%	14.49%	15.60%	11.83%
	Quarter or Half Carcasses ^{/3/}	EXP_CPT_QH01 ^{/1/}	<i>Campylobacter</i> spp. ^{/4/}	Percent Positive	63	87	29	33.33%	23.37%	45.05%	20.00%	30.00%
	Parts - Legs, Breasts, Wings ^{/3/}	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 ^{/3/}	HC_CPT_LBW01	<i>Campylobacter</i> spp. ^{/4/}	Percent Positive	478	9,374	1650	17.60%	15.95%	19.39%	15.40%	26.26%
	Other Parts ^{/3/ /5/}	EXP_CPT_OT01 ^{/1/}	<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. ^{/4/}	Percent Positive	73	2,016	103	5.11%	2.60%	9.79%	7.96%	6.74%
	Mechanically Separated	EXP_CH_MSK01 ^{/1/}	<i>Salmonella</i> spp.	Percent Positive	29	118	89	75.42%	60.90%	85.81%	80.95%	79.83%
	Mechanically Separated	EXP_CH_MSK01 ^{/1/}	<i>Campylobacter</i> spp. ^{/4/}	Percent Positive	29	116	79	68.10%	57.91%	76.82%	62.50%	57.89%
Raw Turkey	Whole Carcasses ^{/3/}	HC_TU_CARCO1	<i>Salmonella</i> spp.	Prevalence	46	1,841	12	0.38%	0.18%	0.83%	0.53%	0.48%
	Whole Carcasses ^{/3/}	HC_TU_CARCO1	<i>Campylobacter</i> spp. ^{/4/}	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. ^{/4/}	Percent Positive	56	1,477	41	2.78%	1.35%	5.63%	2.53%	2.71%
	Mechanically Separated	EXP_TU_MSK01 ^{/1/}	<i>Salmonella</i> spp.	Percent Positive	16	102	48	47.06%	29.69%	65.17%	48.48%	45.71%
	Mechanically Separated	EXP_TU_MSK01 ^{/1/}	<i>Campylobacter</i> spp. ^{/4/}	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 ^{/2/}	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 ^{/2/}	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 ^{/2/}	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 ^{/2/}	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 ^{/2/}	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 ^{/2/}	1,688	7,558	14	0.04%	0.02%	0.10%	0.01%	0.01%

^{/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.

^{/5/} 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.

Species	Product	Project	Pathogen	Type of Calculation	Current Period July 1, 2018 - June 30, 2019						Historical Calculations	
					unless noted otherwise below						FY18	CY18
					Number of Establishments Sampled	Number of Samples Analyzed	Number Positive	Calculation	Lower Confidence Bound	Upper Confidence Bound		
Raw Beef	RGB Components	MT54/MT64	<i>E. coli</i> O157:H7	Percent Positive	147	1,212	2	0.17%	0.04%	0.67%	0.17%	0.24%
	RGB Components	MT54/MT64	<i>Salmonella</i> spp.	Percent Positive	147	1,213	85	7.01%	4.77%	10.18%	7.11%	7.35%
	Manufacturing Trim	MT60	<i>E. coli</i> O157:H7	Prevalence	480	3,968	4	0.05%	0.01%	0.31%	0.15%	0.10%
	Manufacturing Trim	MT60	non-O157 STEC	Prevalence	472	3,885	25	0.41%	0.15%	1.08%	0.25%	0.09%
	Manufacturing Trim	MT60	<i>Salmonella</i> spp.	Prevalence	480	3,968	89	1.93%	1.09%	3.41%	1.86%	2.09%
	Bench Trim	MT55/MT65	<i>E. coli</i> O157:H7	Percent Positive	469	1,372	1	0.07%	0.01%	0.52%	0.00%	0.00%
	Bench Trim	MT55/MT65	<i>Salmonella</i> spp.	Percent Positive	469	1,372	13	0.95%	0.51%	1.75%	0.58%	0.66%
	Raw Ground	MT43	<i>E. coli</i> O157:H7	Prevalence	1,210	10,662	7	<0.01%	<0.01%	0.01%	0.01%	0.01%
Raw Ground	MT43	<i>Salmonella</i> spp.	Prevalence	1,210	10,663	201	3.32%	2.29%	4.78%	3.36%	3.89%	
Raw Pork	Intact Cuts	EXP_PK_ICT02 ^{/1/}	<i>E. coli</i> O157:H7	Percent Positive	33	497	0	0.00%	N/A	N/A	0.00%	0.00%
	Intact Cuts	EXP_PK_ICT02 ^{/1/}	non-O157 STEC	Percent Positive	33	497	0	0.00%	N/A	N/A	0.00%	0.00%
	Intact Cuts	EXP_PK_ICT02 ^{/1/}	<i>Salmonella</i> spp.	Percent Positive	122	1,330	141	10.60%	6.78%	16.21%	10.57%	10.62%
	Non-intact Cuts	EXP_PK_NCT02 ^{/1/}	<i>E. coli</i> O157:H7	Percent Positive	14	354	0	0.00%	N/A	N/A	0.00%	0.00%
	Non-intact Cuts	EXP_PK_NCT02 ^{/1/}	non-O157 STEC	Percent Positive	14	353	0	0.00%	N/A	N/A	0.00%	0.00%
	Non-intact Cuts	EXP_PK_NCT02 ^{/1/}	<i>Salmonella</i> spp.	Percent Positive	43	1,165	84	7.21%	4.30%	11.83%	7.15%	6.88%
	Comminuted	EXP_PK_COM02 ^{/1/}	<i>E. coli</i> O157:H7	Percent Positive	42	680	0	0.00%	N/A	N/A	0.15%	0.00%
	Comminuted	EXP_PK_COM02 ^{/1/}	non-O157 STEC	Percent Positive	42	681	2	0.29%	0.07%	1.18%	0.30%	0.30%
Comminuted	EXP_PK_COM02 ^{/1/}	<i>Salmonella</i> spp.	Percent Positive	137	1,652	351	21.25%	16.93%	26.32%	20.88%	19.83%	
Raw Chicken	Whole Carcasses ^{/3/}	HC_CH_CARCO1	<i>Salmonella</i> spp.	Prevalence	205	8,990	424	3.80%	3.22%	4.49%	4.49%	4.25%
	Whole Carcasses ^{/3/}	HC_CH_CARCO1	<i>Campylobacter</i> spp. ^{/4/}	Percent Positive	205	7,889	1736	22.01%	20.15%	23.98%	13.03%	29.50%
	Quarter or Half Carcasses ^{/3/}	EXP_CPT_QH01 ^{/1/}	<i>Salmonella</i> spp.	Percent Positive	65	91	7	7.69%	3.62%	15.60%	15.60%	11.83%
	Quarter or Half Carcasses ^{/3/}	EXP_CPT_QH01 ^{/1/}	<i>Campylobacter</i> spp. ^{/4/}	Percent Positive	57	77	29	37.66%	27.06%	49.59%	20.00%	30.00%
	Parts - Legs, Breasts, Wings ^{/3/}	HC_CPT_LBW01	<i>Salmonella</i> spp.	Prevalence	467	8,431	814	9.61%	8.20%	11.24%	12.99%	12.84%
	Parts - Legs, Breasts, Wings ^{/3/}	HC_CPT_LBW01	<i>Campylobacter</i> spp. ^{/4/}	Percent Positive	463	7,479	1412	18.88%	16.99%	20.93%	15.40%	26.26%
	Other Parts ^{/3/ /5/}	EXP_CPT_OT01 ^{/1/}	<i>Salmonella</i> spp.	Percent Positive	95	305	155	50.82%	44.25%	57.36%	54.15%	53.27%
	Comminuted	HC_CH_COM01	<i>Salmonella</i> spp.	Prevalence	70	1,965	467	32.59%	24.84%	41.42%	38.32%	37.83%
	Comminuted	HC_CH_COM01	<i>Campylobacter</i> spp. ^{/4/}	Percent Positive	67	1,659	97	5.85%	2.97%	11.19%	7.96%	6.74%
	Mechanically Separated	EXP_CH_MSK01 ^{/1/}	<i>Salmonella</i> spp.	Percent Positive	26	112	89	79.46%	65.02%	88.96%	80.95%	79.83%
	Mechanically Separated	EXP_CH_MSK01 ^{/1/}	<i>Campylobacter</i> spp. ^{/4/}	Percent Positive	25	94	64	68.09%	55.68%	78.37%	62.50%	57.89%
	Raw Turkey	Whole Carcasses ^{/3/}	HC_TU_CARCO1	<i>Salmonella</i> spp.	Prevalence	46	1,872	13	0.49%	0.21%	1.15%	0.53%
Whole Carcasses ^{/3/}		HC_TU_CARCO1	<i>Campylobacter</i> spp. ^{/4/}	Percent Positive	46	1,596	26	1.63%	0.87%	3.02%	0.51%	2.46%
Comminuted		HC_TU_COM01	<i>Salmonella</i> spp.	Prevalence	56	1,539	291	22.65%	17.55%	28.71%	23.21%	25.41%
Comminuted		HC_TU_COM01	<i>Campylobacter</i> spp. ^{/4/}	Percent Positive	56	1,295	36	2.78%	1.36%	5.62%	2.53%	2.71%
Mechanically Separated		EXP_TU_MSK01 ^{/1/}	<i>Salmonella</i> spp.	Percent Positive	16	105	53	50.48%	33.77%	67.07%	48.48%	45.71%
Mechanically Separated		EXP_TU_MSK01 ^{/1/}	<i>Campylobacter</i> spp. ^{/4/}	Percent Positive	16	88	24	27.27%	13.85%	46.67%	9.09%	25.00%
Processed Eggs	Processed Egg Products	EM	<i>Salmonella</i> spp.	VW Percent Positive ^{/2/}	59	1,680	2	0.01%	<0.01%	0.06%	0.00%	0.01%
	Processed Egg Products	EM	<i>L. monocytogenes</i>	VW Percent Positive ^{/2/}	59	1,663	2	0.16%	0.04%	0.67%	0.00%	0.00%
Ready-to-Eat	RTE Meat / Poultry	RTEPROD_RAND	<i>Salmonella</i> spp.	VW Percent Positive ^{/2/}	2,221	6,835	3	0.09%	0.01%	0.64%	0.01%	<0.01%
	RTE Meat / Poultry	RTEPROD_RAND	<i>L. monocytogenes</i>	VW Percent Positive ^{/2/}	2,220	6,822	21	0.07%	0.02%	0.20%	0.10%	0.09%
	RTE Meat / Poultry	RTEPROD_RISK	<i>Salmonella</i> spp.	VW Percent Positive ^{/2/}	1,669	7,701	2	0.05%	0.01%	0.36%	0.02%	0.05%
	RTE Meat / Poultry	RTEPROD_RISK	<i>L. monocytogenes</i>	VW Percent Positive ^{/2/}	1,669	7,688	12	0.02%	0.01%	0.07%	0.01%	0.01%

^{/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 from August 27, 2018 to June 30, 2019. FSIS began analyzing raw poultry samples using the enrichment method on August 27, 2018.

^{/5/} 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.

Species	Product	Project	Pathogen	Type of Calculation	Current Period April 1, 2018 - March 31, 2019 unless noted otherwise below						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	MT54/MT64	<i>E. coli</i> O157:H7	Percent Positive	143	1,216	2	0.16%	0.04%	0.65%	0.17%	0.24%
	RGB Components	MT54/MT64	<i>Salmonella</i> spp.	Percent Positive	143	1,217	92	7.56%	5.28%	10.72%	7.11%	7.35%
	Manufacturing Trim	MT60	<i>E. coli</i> O157:H7	Prevalence	483	3,840	5	0.11%	0.03%	0.42%	0.15%	0.10%
	Manufacturing Trim	MT60	non-O157 STEC	Prevalence	477	3,760	15	0.28%	0.08%	0.95%	0.25%	0.09%
	Manufacturing Trim	MT60	<i>Salmonella</i> spp.	Prevalence	483	3,842	87	2.05%	1.10%	3.78%	1.86%	2.09%
	Bench Trim	MT55/MT65	<i>E. coli</i> O157:H7	Percent Positive	440	1,265	1	0.08%	0.01%	0.57%	0.00%	0.00%
	Bench Trim	MT55/MT65	<i>Salmonella</i> spp.	Percent Positive	440	1,264	12	0.95%	0.53%	1.69%	0.58%	0.66%
	Raw Ground	MT43	<i>E. coli</i> O157:H7	Prevalence	1,216	10,684	5	<0.01%	<0.01%	<0.01%	0.01%	0.01%
Raw Ground	MT43	<i>Salmonella</i> spp.	Prevalence	1,216	10,685	207	3.55%	2.37%	5.28%	3.36%	3.89%	
Raw Pork	Intact Cuts	EXP_PK_ICT02 ^{/1/}	<i>E. coli</i> O157:H7	Percent Positive	35	486	0	0.00%	N/A	N/A	0.00%	0.00%
	Intact Cuts	EXP_PK_ICT02 ^{/1/}	non-O157 STEC	Percent Positive	35	486	0	0.00%	N/A	N/A	0.00%	0.00%
	Intact Cuts	EXP_PK_ICT02 ^{/1/}	<i>Salmonella</i> spp.	Percent Positive	126	1,285	135	10.51%	6.53%	16.49%	10.57%	10.62%
	Non-intact Cuts	EXP_PK_NCT02 ^{/1/}	<i>E. coli</i> O157:H7	Percent Positive	15	347	0	0.00%	N/A	N/A	0.00%	0.00%
	Non-intact Cuts	EXP_PK_NCT02 ^{/1/}	non-O157 STEC	Percent Positive	15	346	0	0.00%	N/A	N/A	0.00%	0.00%
	Non-intact Cuts	EXP_PK_NCT02 ^{/1/}	<i>Salmonella</i> spp.	Percent Positive	43	1,155	88	7.62%	4.79%	11.90%	7.15%	6.88%
	Comminuted	EXP_PK_COM02 ^{/1/}	<i>E. coli</i> O157:H7	Percent Positive	42	674	0	0.00%	N/A	N/A	0.15%	0.00%
	Comminuted	EXP_PK_COM02 ^{/1/}	non-O157 STEC	Percent Positive	42	672	2	0.30%	0.04%	2.23%	0.30%	0.30%
Comminuted	EXP_PK_COM02 ^{/1/}	<i>Salmonella</i> spp.	Percent Positive	137	1,618	333	20.58%	16.30%	25.64%	20.88%	19.83%	
Raw Chicken	Whole Carcasses ^{/3/}	HC_CH_CARCO1	<i>Salmonella</i> spp.	Prevalence	203	9,087	440	3.95%	3.37%	4.63%	4.49%	4.25%
	Whole Carcasses ^{/3/}	HC_CH_CARCO1	<i>Campylobacter</i> spp. ^{/4/}	Percent Positive	203	5,983	1472	24.60%	22.59%	26.73%	13.03%	29.50%
	Quarter or Half Carcasses ^{/3/}	EXP_CPT_QH01 ^{/1/}	<i>Salmonella</i> spp.	Percent Positive	63	92	8	8.70%	3.71%	19.07%	15.60%	11.83%
	Quarter or Half Carcasses ^{/3/}	EXP_CPT_QH01 ^{/1/}	<i>Campylobacter</i> spp. ^{/4/}	Percent Positive	44	56	18	32.14%	21.20%	45.47%	20.00%	30.00%
	Parts - Legs, Breasts, Wings ^{/3/}	HC_CPT_LBW01	<i>Salmonella</i> spp.	Prevalence	463	8,272	912	10.59%	9.17%	12.21%	12.99%	12.84%
	Parts - Legs, Breasts, Wings ^{/3/}	HC_CPT_LBW01	<i>Campylobacter</i> spp. ^{/4/}	Percent Positive	448	5,575	1232	22.10%	19.99%	24.37%	15.40%	26.26%
	Other Parts ^{/3/ /5/}	EXP_CPT_OT01 ^{/1/}	<i>Salmonella</i> spp.	Percent Positive	93	307	157	51.14%	43.99%	58.24%	54.15%	53.27%
	Comminuted	HC_CH_COM01	<i>Salmonella</i> spp.	Prevalence	73	1,945	458	32.65%	25.65%	40.53%	38.32%	37.83%
	Comminuted	HC_CH_COM01	<i>Campylobacter</i> spp. ^{/4/}	Percent Positive	63	1,155	65	5.63%	2.93%	10.55%	7.96%	6.74%
	Mechanically Separated	EXP_CH_MSK01 ^{/1/}	<i>Salmonella</i> spp.	Percent Positive	27	117	93	79.49%	65.27%	88.88%	80.95%	79.83%
	Mechanically Separated	EXP_CH_MSK01 ^{/1/}	<i>Campylobacter</i> spp. ^{/4/}	Percent Positive	24	67	44	65.67%	50.05%	78.51%	62.50%	57.89%
Raw Turkey	Whole Carcasses ^{/3/}	HC_TU_CARCO1	<i>Salmonella</i> spp.	Prevalence	46	1,902	17	0.65%	0.26%	1.59%	0.53%	0.48%
	Whole Carcasses ^{/3/}	HC_TU_CARCO1	<i>Campylobacter</i> spp. ^{/4/}	Percent Positive	46	1,160	24	2.07%	1.02%	4.17%	0.51%	2.46%
	Comminuted	HC_TU_COM01	<i>Salmonella</i> spp.	Prevalence	58	1,555	280	21.72%	17.00%	27.32%	23.21%	25.41%
	Comminuted	HC_TU_COM01	<i>Campylobacter</i> spp. ^{/4/}	Percent Positive	52	929	27	2.91%	1.37%	6.08%	2.53%	2.71%
	Mechanically Separated	EXP_TU_MSK01 ^{/1/}	<i>Salmonella</i> spp.	Percent Positive	16	103	50	48.54%	30.16%	67.33%	48.48%	45.71%
	Mechanically Separated	EXP_TU_MSK01 ^{/1/}	<i>Campylobacter</i> spp. ^{/4/}	Percent Positive	16	58	17	29.31%	11.78%	56.29%	9.09%	25.00%
Processed Eggs	Processed Egg Products	EM	<i>Salmonella</i> spp.	VW Percent Positive ^{/2/}	59	1,660	2	0.02%	<0.01%	0.11%	0.00%	0.01%
	Processed Egg Products	EM	<i>L. monocytogenes</i>	VW Percent Positive ^{/2/}	59	1,642	2	0.17%	0.04%	0.74%	0.00%	0.00%
Ready-to-Eat	RTE Meat / Poultry	RTEPROD_RAND	<i>Salmonella</i> spp.	VW Percent Positive ^{/2/}	2,231	6,737	2	<0.01%	<0.01%	<0.01%	0.01%	<0.01%
	RTE Meat / Poultry	RTEPROD_RAND	<i>L. monocytogenes</i>	VW Percent Positive ^{/2/}	2,230	6,724	23	0.07%	0.02%	0.27%	0.10%	0.09%
	RTE Meat / Poultry	RTEPROD_RISK	<i>Salmonella</i> spp.	VW Percent Positive ^{/2/}	1,707	7,779	2	0.03%	<0.01%	0.18%	0.02%	0.05%
	RTE Meat / Poultry	RTEPROD_RISK	<i>L. monocytogenes</i>	VW Percent Positive ^{/2/}	1,706	7,766	10	0.02%	0.01%	0.07%	0.01%	0.01%

^{/1/} Exploratory sampling projects.

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^{/3/} This sampling project uses a product rinse.

^{/4/} *Campylobacter* results are of samples analyzed using the enrichment method from August 27, 2018 to March 31, 2019. FSIS began analyzing raw poultry samples using the enrichment method on August 27, 2018.

^{/5/} Only *Salmonella* results are reported for Raw Chicken - Other Parts.

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