

Figure 1

Microbiological Results of Broiler (Young Chicken) Carcasses (All Samples)
Analyzed for *Salmonella* in the PR/HACCP Verification Testing Program
Summarized by Quarter from April 2006 to June 2007*

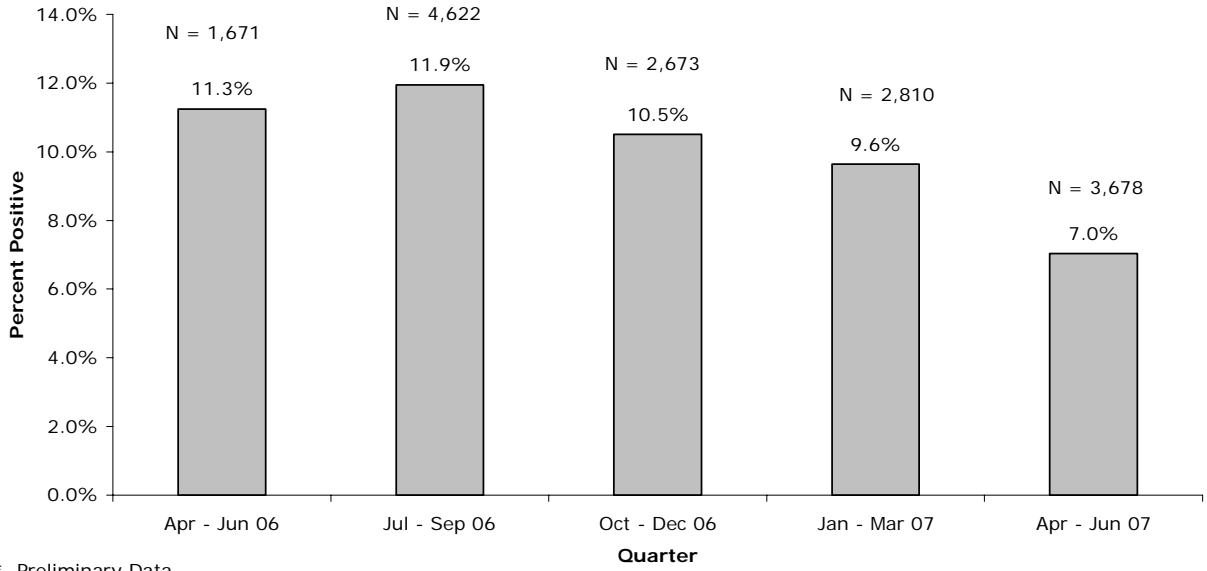


Figure 2

Microbiological Results of Market Hog Carcasses (All Samples) Analyzed for *Salmonella* in the PR/HACCP Verification Testing Program Summarized by Quarter from April 2006 to June 2007*

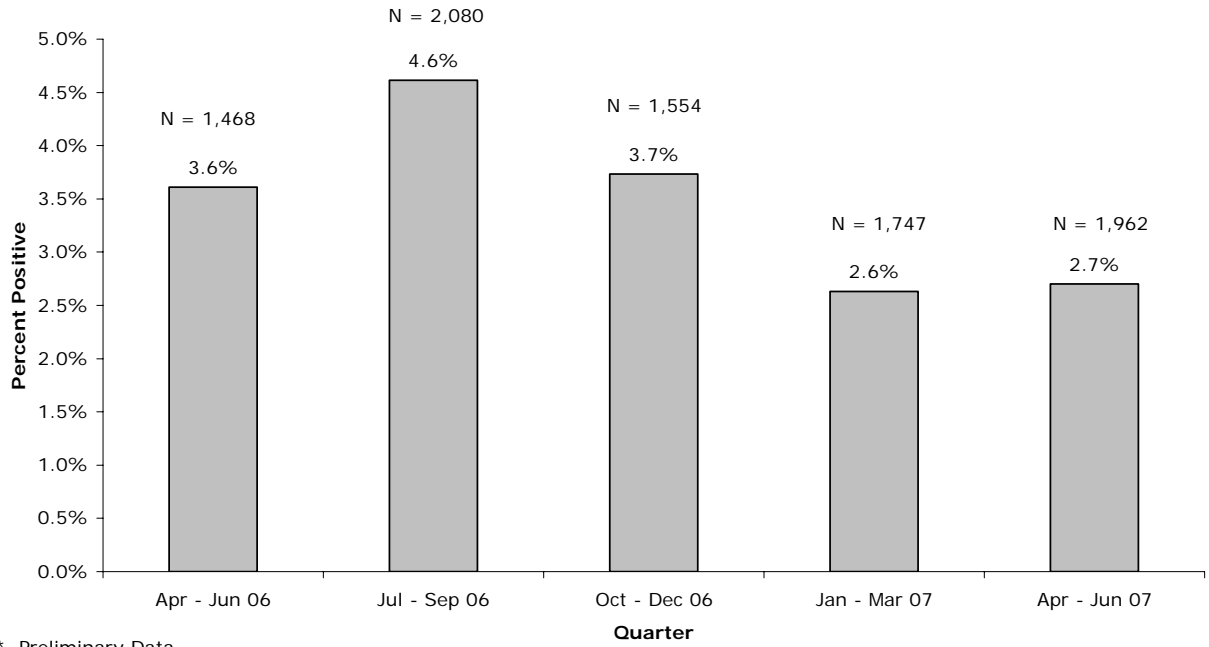


Figure 3

Microbiological Results of Cow and Bull Carcasses (All Samples) Analyzed for *Salmonella* in the PR/HACCP Verification Testing Program Summarized by Quarter from April 2006 to June 2007*

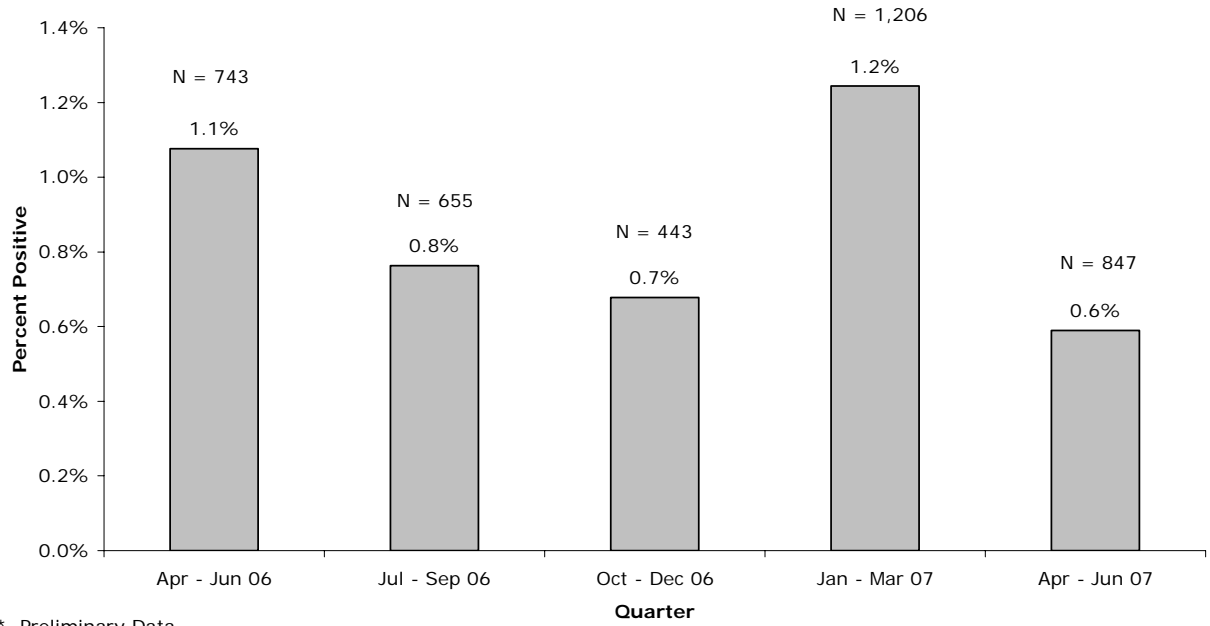


Figure 4

Microbiological Results of Steer and Heifer Carcasses (All Samples) Analyzed For *Salmonella* in the PR/HACCP Verification Testing Program Summarized by Quarter from April 2006 to June 2007*

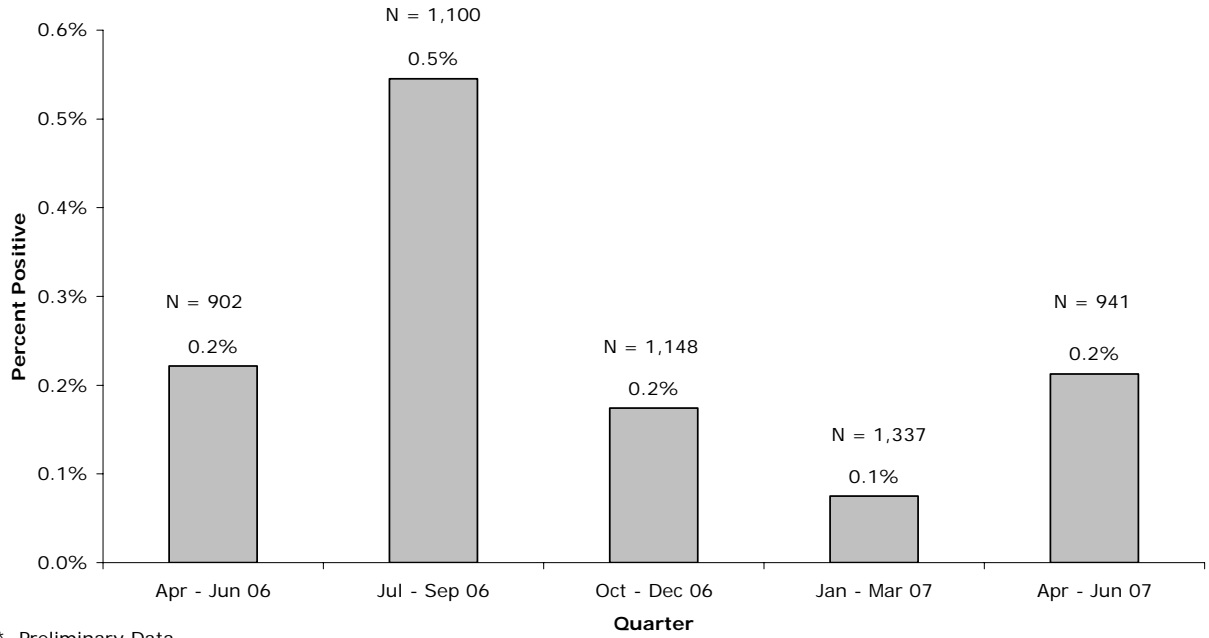


Figure 5

Microbiological Results of Ground Beef (All Samples) Analyzed For *Salmonella*
in the PR/HACCP Verification Testing Program
Summarized by Quarter from April 2006 to June 2007 *

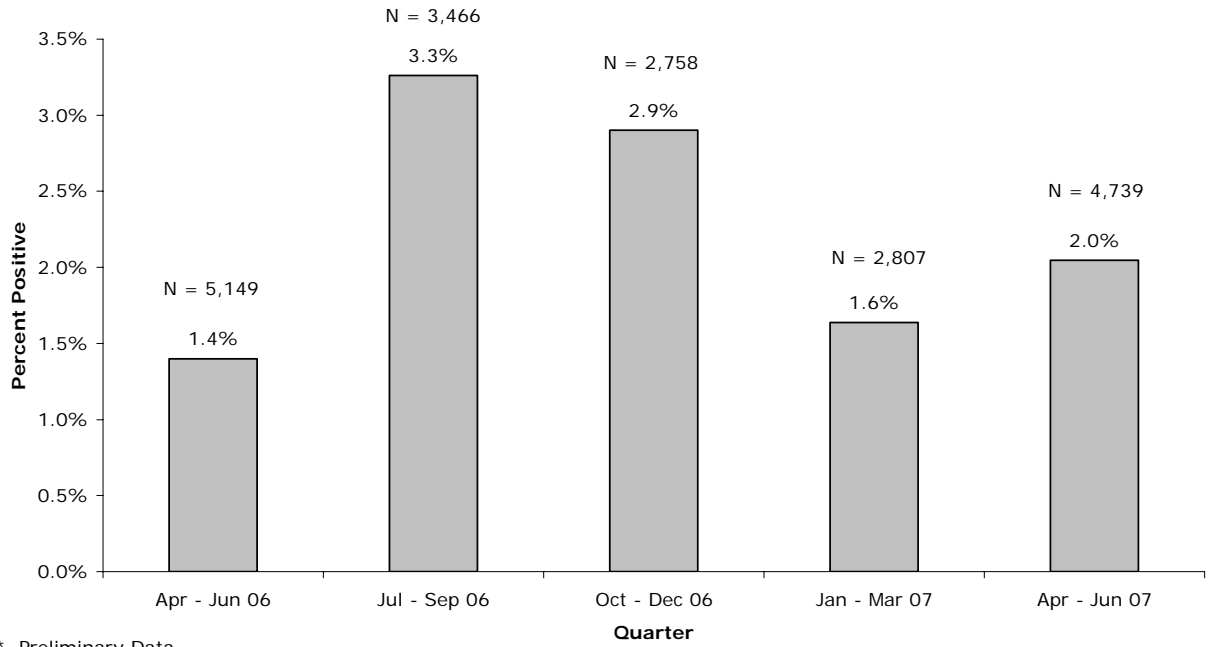


Figure 6

Microbiological Results of Ground Chicken (All Samples) Analyzed For *Salmonella* in the PR/HACCP Verification Testing Program Summarized by Quarter from April 2006 to June 2007*

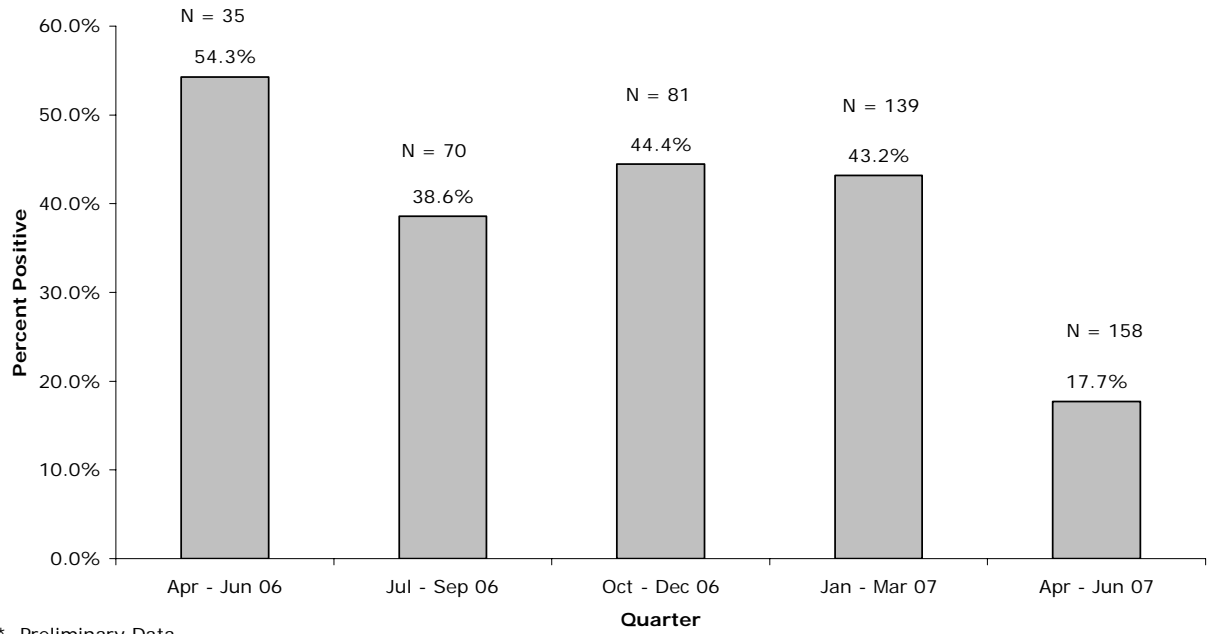


Figure 7

Microbiological Results of Ground Turkey (All Samples) Analyzed For *Salmonella* in the PR/HACCP Verification Testing Program Summarized by Quarter from April 2006 to June 2007*

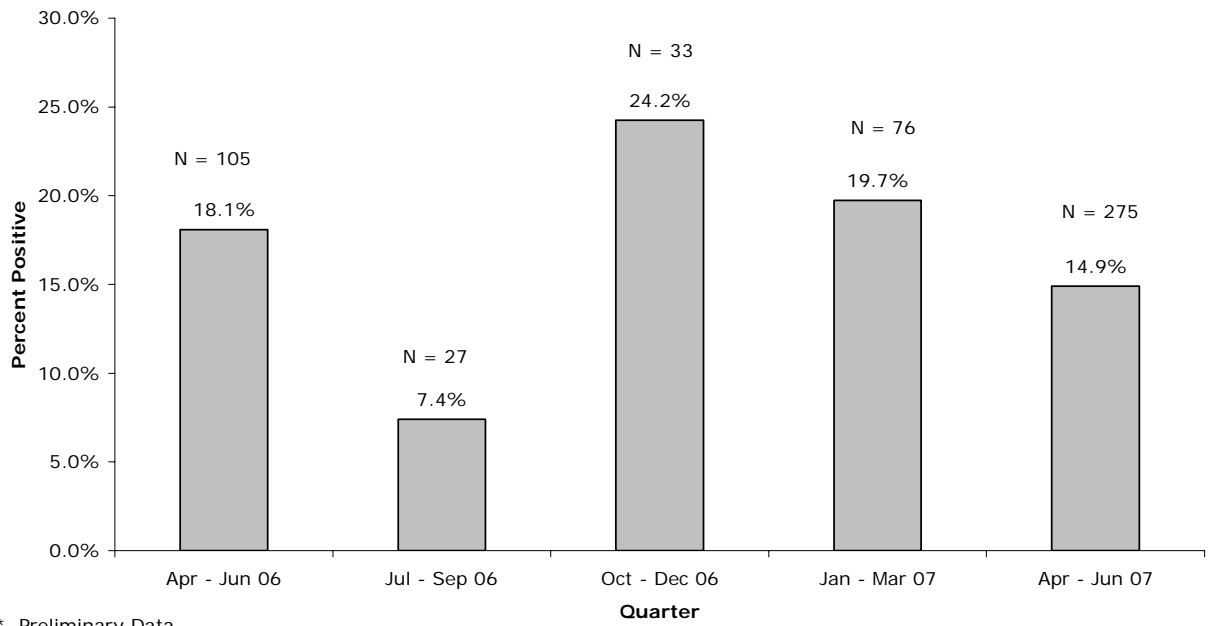


Figure 8

Microbiological Results of Turkey Carcasses (All Samples) Analyzed for *Salmonella* in the PR/HACCP Verification Testing Program Summarized by Quarter from April 2006 to June 2007*

