

AMS Ground Beef Contractor Pathogen Performance - Fiscal Year 2012<sup>1,2/</sup>

Contractor	# Lots/Sub-lots Produced ( <i>% of Total</i> )	<i>E. coli</i> O157:H7 <sup>3/</sup>		<i>Salmonella</i> <sup>4/</sup>	
		# Positive	% Positive	# Positive	% Positive
C1	2,191 (17.4)	9	0.41	15	0.68
C2	264 (2.1)	0	0	8	3.03
C3	1,319 (10.5)	0	0	3	0.23
C4	3,140 (24.9)	0	0	6	0.19
C5	912 (7.2)	2	0.22	21	2.30
C6	1,596 (12.7)	3	0.19	31	1.94
C7	57 (0.5)	0	0	0	0
C8	---	---	---	---	---
C9	3,016 (23.9)	0	0	44	1.46
C10	94 (0.7)	0	0	0	0
C11	8 (0.1)	0	0	0	0
<b>Total</b>	<b>12,597 (100.0)</b>	<b>14</b>	<b>0.11</b>	<b>128</b>	<b>1.02</b>

<sup>1/</sup>A full description of the ground beef purchase program specification is available at <http://www.ams.usda.gov/AMsv1.0/getfile?dDocName=STELPRDC5066617>

<sup>2/</sup>Production Dates: October 1, 2011 to September 30, 2012.

<sup>3/</sup>*E. coli* O157:H7 Critical Limit: Positive (+) Result / 25g.

<sup>4/</sup>*Salmonella* Critical Limit: Positive (+) Result / 325g.

