

AMS Boneless Beef Supplier Pathogen Performance: *E. coli* O157:H7 and *Salmonella* - Fiscal Year: 2014<sup>1,2/</sup>

Supplier	# Lots Produced (% of Total)	<i>E. coli</i> O157:H7 <sup>3/</sup>		<i>Salmonella</i> <sup>4/</sup>	
		# Positive	% Positive	# Positive	% Positive
S1	9,771 (18.2)	8	0.08	63	0.64
S2	254 (0.5)	0	0	2	0.79
S3	171 (0.3)	0	0	1	0.58
S4	7,092 (13.2)	7	0.10	50	0.71
S5	13,696 (25.5)	17	0.12	22	0.16
S6	300 (0.6)	5	1.67	0	0
S7	2,672 (5.0)	0	0	3	0.11
S8	---	---	---	---	---
S9	1,962 (3.7)	0	0	1	0.05
S10	1,793 (3.3)	0	0	3	0.17
S11	3,075 (5.7)	1	0.03	35	1.14
S12	---	---	---	---	---
S13	---	---	---	---	---
S14	4,562 (8.5)	0	0	23	0.50
S15	---	---	---	---	---
S16	---	---	---	---	---
S17	---	---	---	---	---
S18	---	---	---	---	---
S19	---	---	---	---	---
S20	---	---	---	---	---
S21	4,145 (7.7)	0	0	78	1.88
S22	---	---	---	---	---
S23	---	---	---	---	---
S24	4,165 (7.8)	1	0.02	29	0.70
<b>Total</b>	<b>53,658 (100.0)</b>	<b>39</b>	<b>0.07</b>	<b>310</b>	<b>0.58</b>

<sup>1/</sup>A full description of the boneless beef purchase program specification is available at <http://www.ams.usda.gov/AMsv1.0/getfile?dDocName=STELPRDC5108351>

<sup>2/</sup>Production Dates: October 1, 2013 to September 30, 2014.

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

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

