

AMS Boneless Beef Supplier Pathogen Performance - Fiscal Year-to-Date: March 2015<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	5,474 (19.4)	0	0	23	0.42
S2	484 (1.7)	0	0	19	3.93
S4	3,644 (13.0)	2	0.05	9	0.25
S5	5,649 (20.1)	4	0.07	100	1.78
S6	360 (1.3)	0	0	8	2.22
S9	287 (1.0)	0	0	0	0
S10	467 (1.7)	0	0	4	0.86
S11	2,474 (8.8)	23	0.93	47	1.90
S14	2,854 (10.1)	5	0.18	18	0.63
S21	2,611 (9.3)	0	0	23	0.88
S24	3,545 (12.6)	0	0	1	0.03
S29	287 (1.0)	0	0	0	0
<b>Total</b>	<b>28,136 (100.0)</b>	<b>34</b>	<b>0.12</b>	<b>252</b>	<b>0.90</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=STELPRDC5098459>

<sup>2/</sup>Production Dates: October 1, 2014 to March 31, 2015.

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

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

