

AD-A035 751

LETTERMAN ARMY INST OF RESEARCH SAN FRANCISCO CALIF  
REPORT OF 1975 MICROBIOLOGICAL DATA COLLECTION PROGRAM, (U)  
OCT 76 J L FOWLER, D L STUTZMAN, J F FOSTER  
LAIR-32

F/G 6/8

UNCLASSIFIED

NL

| OF |  
AD  
A035751



END  
DATE  
FILMED  
3-77

ADA035751



1

10 [signature]

INSTITUTE REPORT NO. 32

# REPORT OF 1975 MICROBIOLOGICAL DATA COLLECTION PROGRAM

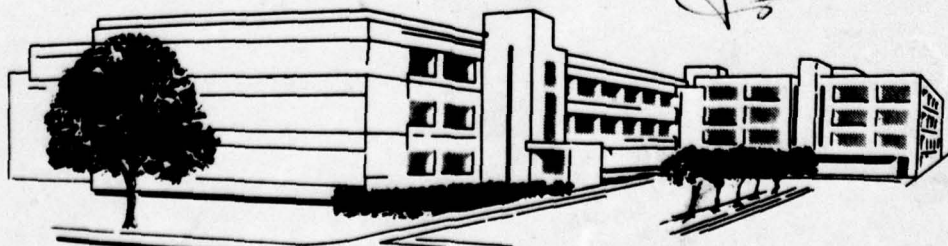
JAMES L. FOWLER, COL VC  
DANNIE L. STUTZMAN, SP5  
JAMES F. FOSTER, B.S.  
WILLIAM H. LANGLEY, JR., B.S.  
KAREN E. TREFZ

FOOD HYGIENE DIVISION  
DEPARTMENT OF NUTRITION  
AND  
DEPARTMENT OF INFORMATION SCIENCES  
OCTOBER 1976

COPY AVAILABLE TO DDC DOES NOT  
PERMIT FULLY LEGIBLE PRODUCTION

DDC  
RECEIVED  
FEB 18 1977  
RECEIVED

[signature] A



REPRODUCTION OF THIS DOCUMENT IN WHOLE OR IN PART IS PROHIBITED EXCEPT WITH THE PERMISSION OF LETTERMAN ARMY INSTITUTE OF RESEARCH, PRESIDIO OF SAN FRANCISCO, CALIFORNIA 94129. HOWEVER, DDC IS AUTHORIZED TO REPRODUCE THE DOCUMENT FOR UNITED STATES GOVERNMENT PURPOSES.

DESTROY THIS REPORT WHEN NO LONGER NEEDED. DO NOT RETURN IT TO THE ORIGINATOR.

THE OPINIONS OR ASSERTIONS CONTAINED HEREIN ARE THE PRIVATE VIEWS OF THE AUTHORS AND ARE NOT TO BE CONSTRUED AS OFFICIAL OR AS REFLECTING THE VIEWS OF THE DEPARTMENT OF THE ARMY OR THE DEPARTMENT OF DEFENSE.

CITATION OF TRADE NAMES IN THIS REPORT DOES NOT CONSTITUTE AN OFFICIAL ENDORSEMENT OR APPROVAL OF THE USE OF SUCH ITEMS.

ACCESSION for	
NTIS	White Section <input checked="" type="checkbox"/>
DOC	Govt Section <input type="checkbox"/>
UNANNOUNCED	<input type="checkbox"/>
JUSTIFICATION	
BY	
DISTRIBUTION/AVAILABILITY CODES	
Dist.	AVAIL. and/or SPECIAL
A	

UNCLASSIFIED

SECURITY CLASSIFICATION OF THIS PAGE (When Data Entered)

REPORT DOCUMENTATION PAGE		READ INSTRUCTIONS BEFORE COMPLETING FORM
14 1. REPORT NUMBER LAIR-32	2. GOVT ACCESSION NO.	3. RECIPIENT'S CATALOG NUMBER
6 4. TITLE (and Subtitle) Report of 1975 Microbiological Data Collection Program		5. TYPE OF REPORT & PERIOD COVERED
7. AUTHOR(s) 10 James L./Fowler, Dannie L./Stutzman, SP5, James F./Foster, BS, William H./Langley, Jr. BS, Karen E./Trefz		6. PERFORMING ORG. REPORT NUMBER
9. PERFORMING ORGANIZATION NAME AND ADDRESS Food Hygiene Div (SGRD-ULN-FH), Department of Nutrition, Letterman Army Institute of Research, Presidio of San Francisco, CA 94129		8. CONTRACT OR GRANT NUMBER(s)
11. CONTROLLING OFFICE NAME AND ADDRESS U.S. Army Medical Research and Development Command Washington, DC 20314		10. PROGRAM/ELEMENT, PROJECT, TASK AREA & WORK UNIT NUMBERS Project #3A762760A822 - 12 Military Food Hygiene Task #02, WU #083
14. MONITORING AGENCY NAME & ADDRESS (if different from Controlling Office) 12 89 P.		11. REPORT DATE 11 Oct 76
16. DISTRIBUTION STATEMENT (of this Report) THIS DOCUMENT HAS BEEN APPROVED FOR PUBLIC RELEASE AND SALE: ITS DISTRIBUTION IS UNLIMITED		13. NUMBER OF PAGES 82
17. DISTRIBUTION STATEMENT (of the abstract entered in Block 20, if different from Report)		15. SECURITY CLASS. (of this report) Unclassified
18. SUPPLEMENTARY NOTES		15a. DECLASSIFICATION/DOWNGRADING SCHEDULE
19. KEY WORDS (Continue on reverse side if necessary and identify by block number) Military Public Health, Food Hygiene, Food Microbiological Data Bank, Micro- biology, Microbiological Guidelines		
20. ABSTRACT (Continue on reverse side if necessary and identify by block number) This is the fourth of a series of reports which tabulate the results of food microbiological testing (except fresh dairy products) performed by official Department of Defense medical laboratories. The microbiological program was designed by the Department of Information Sciences, Letterman Army Institute of Research. It is operated by the Food Hygiene Division, Letterman Army Institute of Research. During the period covered by this report, no major changes were made in the basic computer program. → Addition of 1975 data to that tabulated in previous years has resulted in a →		



mit

**UNCLASSIFIED**

SECURITY CLASSIFICATION OF THIS PAGE(When Data Entered)

Block 20      ABSTRACT

→ food microbiological data bank which is proving to be useful in many ways. Sufficient scientific information is contained within the file on which to base guidelines on comminuted beef products, delicatessen salads, and prepared sandwiches. Public health information concerning food poisoning outbreaks in Department of Defense facilities is contained within the file. Certain subsistence items have been identified as "problem items" in the subsistence system.



**UNCLASSIFIED**

SECURITY CLASSIFICATION OF THIS PAGE(When Data Entered)

#### ABSTRACT

This is the fourth of a series of reports which tabulate the results of food microbiological testing (except for fresh dairy products) performed by official Department of Defense medical laboratories. The microbiological program was designed by the Department of Information Sciences, Letterman Army Institute of Research. It is operated by the Food Hygiene Division, Letterman Army Institute of Research. During the period covered by this report, no major changes were made in the basic computer program.

Addition of 1975 data to that tabulated in previous years has resulted in a food microbiological data bank which is proving to be useful in many ways. Sufficient scientific information is contained within the file on which to base guidelines on comminuted beef products, delicatessen salads, and prepared sandwiches. Public health information concerning food poisoning outbreaks in Department of Defense facilities is contained within the file. Certain subsistence items have been identified as "problem items" in the subsistence system.

## FOREWORD

The authors wish to thank the Commanders and laboratory officers of the 10 laboratories that performed the analyses on which this report is based. We also wish to thank Ms. Margaret Lyons, Ms. Mary Lou Tobias, and Ms. Irene Madrid for their excellent clerical work in establishing the data base.

TABLE OF CONTENTS

	<u>Page</u>
ABSTRACT	i
FOREWORD	ii
TABLE OF CONTENTS	iii
LIST OF TABLES	iv
LIST OF FIGURES	vi
INTRODUCTION	1
MATERIALS AND METHODS	1
RESULTS AND DISCUSSION OF RESULTS	1
RECOMMENDATIONS AND CONCLUSIONS	5
GLOSSARY OF TERMS AND ABBREVIATIONS	6
DISTRIBUTION LIST	79

## LIST OF TABLES

	<u>Page</u>
TABLE 1 - Participating Laboratories, Location and Number of Samples Tested	7
TABLE 2 - Reasons for Submission and Item Class Listing	8
TABLE 3 - Microbiological Isolates from Samples Submitted as Food Poisoning Suspects	10
TABLE 4 - Microbiological Isolates from Baby Food Samples	13
TABLE 5 - Microbiological Isolates from Bakery Products	13
TABLE 6 - Microbiological Isolates from Combat Meals, Canned	14
TABLE 7 - Microbiological Isolates from Fruit	14
TABLE 8 - Microbiological Isolates from Drinks	15
TABLE 9 - Microbiological Isolates from Meats Canned	16
TABLE 10 - Microbiological Isolates from Milk and Milk Products	17
TABLE 11 - Microbiological Isolates from Miscellaneous Canned Products	17
TABLE 12 - Microbiological Isolates from Other Miscellaneous Products	18
TABLE 13 - Microbiological Isolates from Pickles	18
TABLE 14 - Microbiological Isolates from Pet Food	19
TABLE 15 - Microbiological Isolates from Sauces	19
TABLE 16 - Microbiological Isolates from Canned Soup	19
TABLE 17 - Microbiological Isolates from Vegetables	20
TABLE 18 - Microbiological Isolates from Salad Dressing	21
TABLE 19 - Microbiological Isolates from Syrup	22
TABLE 20 - Microbiological Results of Analyzing Precooked Frozen Meals	23

LIST OF TABLES (Cont)

	<u>Page</u>
TABLE 21 - Microbiological Results of Analyzing Inflight Meals	28
TABLE 22 - Microbiological Results of Analyzing Chili, Cheese, Cream Substitute, Desserts, Eggs, Luncheon Meats, and Margarine	30
TABLE 23 - Microbiological Results of Analyzing Pizza, Pork, Poultry, and Prepared Meals	34
TABLE 24 - Microbiological Results of Analyzing Sandwich Spreads and Sausage	38
TABLE 25 - Microbiological Results of Analyzing Seafoods and Topping	42
TABLE 26 - Microbiological Results of Analyzing Sandwiches	46
TABLE 27 - Microbiological Results of Analyzing Prepared Salads and Miscellaneous Items	50
TABLE 28 - Microbiological Results of Analyzing Beef	54
TABLE 29 - Microbiological Results of Analyzing Products with High Standard Plate Counts	58

(3007)  
LIST OF FIGURES

	<u>Page</u>
FIGURE 1 - Microbiological Results; Beef - Ground Beef - Ground Round Beef - Hamburger	60
FIGURE 2 - Microbiological Results; Beef - Lean Ground Pork - Ham Pork - Ham Sliced	61
FIGURE 3 - Microbiological Results; Sausage - Bologna Sausage - Bratwurst Sausage - Cervelatwurst	62
FIGURE 4 - Microbiological Results; Sausage - Pork Sausage - Salami	63
FIGURE 5 - Microbiological Results; Luncheon Meats - Cheese Loaf Luncheon Meats - Ham Chopped Luncheon Meats - Jalapeno Loaf	64
FIGURE 6 - Microbiological Results; Luncheon Meats - Luncheon Meat Luncheon Meats - Old Fashioned Loaf Luncheon Meats - Olive Loaf	65
FIGURE 7 - Microbiological Results; Seafood - Clams Fresh Seafood - Flounder Filets Frozen Seafood - Oysters Fresh	66
FIGURE 8 - Microbiological Results; Seafood - Prawns Fresh Seafood - Salmon Steak Fresh Seafood - Scallops Fresh	67
FIGURE 9 - Microbiological Results; Seafood - Shrimp Cooked Seafood - Sole Filets Frozen Topping - Dessert	68
FIGURE 10 - Microbiological Results; Salads - Chicken Salads - Cole Slaw	69

LIST OF FIGURES (Cont)

	<u>Page</u>
FIGURE 11 - Microbiological Results; Salads - Ham Salads - Macaroni	70
FIGURE 12 - Microbiological Results; Salads - Pimento Salads - Potato	71
FIGURE 13 - Microbiological Results; Salads - Tuna Poultry - Turkey Ground Poultry - Chicken Fried	72
FIGURE 14 - Microbiological Results; Sandwiches - Chicken Salad Sandwiches - Ham Sandwiches - Ham Salad	73
FIGURE 15 - Microbiological Results; Sandwiches - Ham + Cheese Sandwiches - Pimento	74
FIGURE 16 - Microbiological Results; Sandwiches - Roast Beef Sandwiches - Tuna Salad	75
FIGURE 17 - Microbiological Results; Sandwich Spreads - Pimento Cheese	76
FIGURE 18 - Microbiological Results; PFM - Beef Items - All Menus PFM - Carrots - All Menus PFM - Chicken - All Menus PFM - Eggs - All Menus PFM - Green Beans - All Menus PFM - Ham - All Menus	77
FIGURE 19 - Microbiological Results; PFM - Noodles - All Menus PFM - Peas - All Menus PFM - Pork - All Menus PFM - Potatoes - All Menus PFM - Rice - All Menus PFM - Vegetables - All Menus	78

## INTRODUCTION

In recent years, consumer interest has focused on food safety and food hygiene. The desire for food safety standards and regulations, both microbiological and chemical, has been voiced in many sectors; likewise objections to proposed regulatory actions have been made. The objection made by many regulatory and industry officials alike is that sufficient data on which to base guidelines and regulations do not exist.

The Department of Defense (DoD) has been a leader in the field of regulatory microbiology, and in fact adheres to specification limits in purchasing 59 distinct food items. These specifications are often challenged as being unrealistic and as not having been based on current data. The need for an up-to-date data base in this field was recognized, and in 1972 a program to systematically collect and analyze food microbiological data produced by DoD food testing laboratories was designed and implemented.

This is the fourth in a series of reports tabulating and analyzing the food microbiological data generated annually by DoD laboratories. The data contained in the present and previous reports are valuable in many ways in the areas of military public health and regulatory microbiology. Data generated in 1975 are presented in the form of tables and graphs. Where applicable, discussion of the results is made.

## MATERIALS AND METHODS

No significant changes from the system reported in 1973\* were made in the Microbiological Data Collection Program during 1975. A minor change was made in the auxiliary computer program used to produce the display of data in the form of figures. This change was to expand the organism reporting ranges from 7 to 12 increments (see Figure 1). A complete description of the collection and data processing program is contained in a prior report\*.

## RESULTS AND DISCUSSION OF RESULTS

### Technical Data:

Selected statistics pertaining to the 1975 file are:

Number of participating laboratories	10
Total sample headings	7,115
<u>Total technical listings</u>	<u>19,115</u>

\* Fowler, James L., Dannie L. Stutzman, James F. Foster and William H. Langley, Jr. Report of 1973 Microbiological Data Collection Program. LAIR Institute Report No. 27. November 1975.

A019464

Standard plate counts performed	6,041
Coliform counts performed	5,272
Yeast and mold counts performed	1,760
<i>Escherichia coli</i> analyses performed	3,709
<i>Salmonella</i> analyses performed	1,838
<i>Clostridium perfringens</i> analyses performed	1,041
Clostridial analyses other than perfringens	37
Types of foods analyzed	884

Table 1 lists the participating laboratories, their locations, and each laboratory's submissions during 1975. Laboratory 01, the Defense Subsistence Testing Laboratory, was deactivated on 30 June 1975; consequently, their total number of samples submitted was quite low. Samples previously directed to this laboratory were rerouted to other DoD laboratories. The number of samples received by the laboratories was essentially the same as for previous years. Samples reported in 1972, 1973, 1974, and 1975 were 6120, 7639, 7409, and 7346, respectively. Numbers of samples reported by individual laboratories followed the same general trends except for Labs 01 and 11. The former registered a marked decrease in numbers, while the latter showed a marked increase.

Reasons for submission and numbers of samples submitted to the laboratories are given in Table 2, and are the same as previously reported\*\*. One category of samples, botulism survey, was deleted in 1975 since no samples were submitted with that designation. It should be noted that procurement samples showed a slight decrease in numbers, while special and surveillance samples numbers increased. Table 2 also gives the item class listing and numbers of samples in each class. Substantial increases were evident in 1975 for beef, while substantial decreases were noted in precooked frozen meals (PFM) and salads. Additionally, a substantial increase in seafood samples were noted in 1975; this was due to initiation of research in this area by Lab 02 (Food Hygiene Division, Letterman Army Institute of Research).

During 1975, there were 155 food samples submitted as suspect foods in food poisoning outbreaks (Table 3). Organisms of public health significance reported as isolated from these samples were *Staphylococcus aureus* (5 isolations), *Salmonella enteritidis* serotype berta (3 isolations), *Clostridium perfringens* (1 isolation), *Bacillus* species (1 isolation), fecal streptococci (1 isolation), and *Escherichia coli* (1 isolation). The *Salmonella* isolates are of particular interest; these were all from one installation and from a single outbreak. Raw eggs, bacon, and ham were the foods involved. It is of interest to note the diversity of foods which were suspected of having caused food poisoning (87 different items).

Table 4 lists 81 samples of baby foods submitted for analyses during 1975 (there were 93 submissions in 1974). Viable organisms were isolated from only 1 sample, thus emphasizing a prior observation that conditions

\*\* Fowler, James L., Dannie L. Stutzman, James F. Foster, William H. Langley, Jr., and Karen E. Trefz. Report of 1974 Microbiological Data Collection Program. LAIR Institute Report No. 28. June 1976.

other than microbiologic are responsible for problems with baby foods. It is understandable that considerable emphasis is placed on attaining high quality products of this nature. The evidence seems to point to unsuitable storage conditions or times rather than microbiological problems.

Bakery products (Table 5) appeared to present few microbiological problems during 1975. There were 35 samples submitted for analyses; of these, 6 organisms were isolated from 3 samples. Little significance can be attached to the isolation of *Proteus mirabilis*, but the isolation of *Klebsiella* species has considerable public health significance. It is regrettable that the species was not determined in this case.

Submission of canned combat meals is given in Table 6. All samples tested were commercially sterile (for the purpose of this report, commercial sterility is synonymous with "practically sterile" or "bacterially inactive"). All of these samples had probably been in storage for extended periods of time and were submitted for evaluation. The data show that no microbiological problems were involved with these products.

During 1975, 121 samples of canned fruit (19 individual items, Table 7) were submitted for evaluation or analyses. All samples were commercially sterile except for strawberries, which had a SPC of 830,000/g. These findings are basically to be expected, since these were canned high-acid products. Many of the cans contained gas when submitted to the laboratory; the gas was found to be due to chemical action of the product with the can substance. It is of interest to note that gas sometimes occurred in canned dried fruit. This observation has been made in previous years.

The next category (Drinks, Table 8) contains 166 samples representing 34 items. As in previous years, beer comprised a substantial part (38 samples or 22.9%) of these samples. When one considers that beer contains a fairly substantial amount of protein which can readily be affected by adverse storage conditions, the large number of beer samples submitted becomes readily apparent. Yeasts, molds, lactobacilli, micrococci, and *Enterobacter cloacae* were isolated from this class of products.

Significant microbiological problems were noted in canned meats (Table 9) in 1975. All bacterial isolations were made from canned hams, which comprised 58 of the 102 samples of canned meats. Of the 58 samples, 6 were sterile. Eight genera of organisms were isolated. When one considers that hams are generally not thermally stabilized as are most other meat products, these findings are not surprising. Normally, hams are not sterilized but are merely "pasteurized" and require refrigeration for preservation. Some of the samples may represent mishandled products which have deteriorated in storage.

Data for 20 samples of milk and milk products are shown in Table 10 (four fresh milk samples, shown in Table 10, are also listed in Table 3 as food-poisoning suspects). Butter and nonfat dry milk were procure-

ment samples, while the canned evaporated milk represented storage samples.

Table 11 lists 17 items which are somewhat difficult to classify and for which no clear-cut category exists. No organisms of public health significance were noted. Special mention should be made of peppers and pimentos, since chemical decomposition was noted, although they were found to be commercially sterile. Although outside of the time frame covered by this report, pimentos proved to be quite troublesome in 1976, and a Food and Drug Administration action was necessary at that time\*\*\*.

Other miscellaneous products (Table 12) bear special mention. Imitation lemon and vanilla flavoring were found to be contaminated with *Bacillus* species and with yeasts and molds. The submission of these samples is an example of early detection of problems by on-the-spot inspection prior to official notice by the plant inspectors. In early 1976, unsanitary conditions in certain plants manufacturing sauces and imitation flavorings were detected by the Food and Drug Administration\*\*\*\*, and numerous samples were submitted to DoD laboratories for examination. These products were contaminated with molds, and the submission of imitation flavorings in 1975 represented early detection. Other organisms of public health significance isolated from miscellaneous products were *S. aureus* from filberts and *B. cereus* from soup and gravy bar. Pickles (Table 13) were found to be commercially sterile.

Pet food (Table 14) appeared to be a rather troublesome product from a microbiological standpoint in 1975. There were 78 samples submitted for analyses, with 7 samples yielding potentially harmful organisms. One canned sample, which should have been commercially sterile, contained two genera of viable organisms. *Bacillus* species and *Streptococcus* species were isolated from all samples of dry dog food submitted.

Sauces (Table 15) presented no microbiological problems, although mold was isolated from 1 sample of spaghetti sauce. In total, 56 samples representing 10 different items were submitted. All 37 samples of canned soup (Table 16) were found to be commercially sterile, although many of the samples were swellers when submitted.

Vegetable samples (Table 17) numbered 123 during 1975. This represented 32 different types and included fresh canned, cooked, and frozen samples. Of the isolations reported, aerobic organisms in canned sweet potatoes were probably the most significant. Canned sweet potatoes have been a problem in previous years.

Tables 18-28 present analytical data on a variety of products. Items reported are salad dressings, syrup, precooked frozen meals, inflight meals,

\*\*\* FDA. ALFOODACT No. 7-76, DSAR 4155.26. May 1976.

\*\*\*\* FDA. ALFOODACT No. 5-76, DSAR 4155.26. April 1976.

chili, cheese, cream substitute, desserts, eggs, luncheon meats, margarine, pizza, pork, poultry, prepared meals, sandwich spreads, sausage, topping, seafood, miscellaneous items, sandwiches, and a special table of items with extremely high counts. Data in these tables are the food item, standard plate count x 1000/g classified in 12 categories, coliform counts/g classified in 12 increments, yeast and mold counts/g classified in 12 categories, *E. coli* analyses, and other significant results, if any. The number of samples for each analyses may be found immediately preceding the numbers in each count range. As is apparent, certain analyses were not performed on many samples; these are annotated "Not Tested". Results reported are as received from the performing laboratory.

A special table of items with extremely high counts has been prepared. The multipliers for standard plate counts are  $10^4$ ,  $10^5$ ,  $10^6$ , and  $10^7$ . It should be mentioned that many of these products have a high natural flora, and that listing in this table does not indicate poor quality. Due to the large number of beef samples tested and to the specific interest in these products, a special table (Table 28) has been prepared.

For the reader's convenience, a series of figures (1-19) have been prepared for certain items. For instance, data on ground beef has been listed in tabular form on Table 28 and in Figures 1 and 2. A complete listing of figures and products may be found on pages vi and vii of the index.

#### RECOMMENDATIONS AND CONCLUSIONS

1. Accumulation of data on file should be continued.
2. Maximum use should be made of the data on file in reviewing specifications.
3. Sufficient data are available on file to formulate microbiological guidelines on comminuted beef products and prepared sandwiches. These guidelines should be formulated as soon as practical.
4. Data on file should continue to be made available to interested parties.
5. Research in military food hygiene should be instituted when problem products are identified.

## GLOSSARY OF TERMS AND ABBREVIATIONS

<b>ALFOODACT</b>	<b>Alert message of hazardous foods originating from Food and Drug Administration</b>
<b>APO</b>	<b>Army Post Office</b>
<b>BBQ</b>	<b>Barbeque</b>
<b>BLT</b>	<b>Bacon Lettuce Tomato</b>
<b>BTSV</b>	<b>Botulism Survey</b>
<b>DoD</b>	<b>Department of Defense</b>
<b>DSAR</b>	<b>Defense Supply Agency Regulation</b>
<b>FDA</b>	<b>Food and Drug Administration</b>
<b>FSUP</b>	<b>Food Poisoning Suspect</b>
<b>g</b>	<b>Gram</b>
<b>LT</b>	<b>Less Than</b>
<b>Misc</b>	<b>Miscellaneous</b>
<b>N</b>	<b>Number</b>
<b>PFM</b>	<b>Precooked Frozen Meal</b>
<b>Proc</b>	<b>Procurement</b>
<b>RSCH</b>	<b>Research</b>
<b>Steaks Dehy Raw</b>	<b>Steaks Dehydrated Raw</b>
<b>Spec</b>	<b>Special</b>
<b>Surv</b>	<b>Surveillance</b>
<b>Sweller</b>	<b>Can which has bulged from internal gas pressure</b>
<b>Unk</b>	<b>Unknown</b>
<b>+</b>	<b>And</b>

**TABLE 1: Participating Laboratories, Location and Number of Samples Tested**

<b>LAB NO.</b>	<b>LOCATION</b>	<b>NO. OF SAMPLES</b>
01	Defense Subsistence Testing Laboratory Chicago, Illinois 60909	49
02	Food Hygiene Division Department of Nutrition Letterman Army Institute of Research Presidio of San Francisco, California 94129	893
03	Veterinary Division U.S. Army Medical Laboratory Fort Sam Houston, Texas 78234	414
04	Veterinary Division U.S. Army Medical Laboratory Fort Meade, Maryland 20755	946
05	Department of Veterinary Medicine 406th Medical Laboratory APO San Francisco, California 06343	686
06	U.S. Army Medical Laboratory Fort McPherson, Georgia 30330	886
07	Department of Veterinary Medicine U.S. Army Medical Laboratory Fort Baker Sausalito, California 94965	1,085
08	U.S. Army Medical Laboratory Schofield Barracks, Hawaii APO San Francisco, California 06557	477
09	Veterinary Department U.S. Army Medical Laboratory St. Louis, Missouri 63166	94
11	Department of Veterinary Medicine Tenth Medical Laboratory APO New York 09180	1,816

TABLE 2: Reasons for Submission and Item Class Listing

REASONS FOR SUBMISSION

<u>REASONS</u>	<u>CODING ABBREVIATION</u>	<u>NUMBER SAMPLES</u>
Food Poisoning Suspect	FSUP	155
Procurement	PROC	2,456
Research	RSCH	893
Special	SPEC	1,780
Surveillance	SURV	<u>2,062</u>
	TOTAL	7,346

ITEM CLASS LISTING

<u>ITEM CLASS</u>	<u>NUMBER SAMPLES</u>
Baby Food	81
Bakery Prod	35
Beef	1,471
Cheese	32
Chili	11
Combat Meals	40
Cream Sub	15
Desserts	22
Drinks	166
Eggs	11
Fruit	121
Inflight Meals	207
Luncheon Meats	340
Margarine	6
Meats Canned	46
Milk + Milk Prod	20
Misc	334
Pet Food	78
PFM	602
Pickles	7
Pizza	20
Pork	227
Poultry	162
Prepared Meals	33
Salad Dressing	65
Salads	1,181
Sandwich Spreads	109
Sandwiches	544
Sauces	57

TABLE 2 ITEM CLASS LISTING (Cont)

ITEM CLASS	NUMBER SAMPLES
Sausage	428
Seafood	653
Soup	37
Syrup	19
Topping	43
Vegetables	123
TOTAL	7,346

TABLE 3: Microbiological Isolates from Samples Submitted as Food Poisoning Suspects

Item Class	Number Samples	Significant Results
Enfamil with Iron*	3	None
Cake	2	None
Doughnut	1	None
Lemon Fruit Pie	1	None
Peach Tart	1	None
Raisin Bun	1	None
Roll	1	None
Suzy-Q*	1	None
Toast	4	None
Twinkies*	1	None
Beef and Gravy	1	None
Beef Roast	1	None
Beef Roast Cooked	1	None
Chipped Beef	1	None
Ground Beef	1	<i>Staphylococcus aureus</i> - 3000/g
Ground Patties Frozen	2	None
Hamburger	1	None
Meat Loaf	1	None
Chili	1	<i>Staphylococcus aureus</i> - 15000/g
Fruit Compote	1	None
Beer	1	None
Fresca*	3	None
Grapefruit-Orange Juice	3	None
Lemonade Mix	1	None
Orange Juice	1	None
Eggs Boiled	3	None
Eggs Raw	1	<i>Salmonella enteritidis</i> - serotype berta - 1 Isolate
Eggs Scrambled	2	None
Egg White	1	<i>Salmonella enteritidis</i> - serotype berta - 1 Isolate
Bing Cherries	1	None
Beef Stew Canned	4	None
Corned Beef Canned	3	None
Milk Fresh	4	None
Beef Enchilada	6	None
Beef Gravy	1	None
Chicken Egg Rolls	2	None
Mushrooms Canned	10	None
Nutrament*	1	Standard plate count - 78000/g
Nutrament*	2	None
Peanuts Dry Roasted	1	None
Shrimp Egg Rolls	2	None

TABLE 3 (Cont)

Item Class	Number Samples	Significant Results
Spaghetti and Meat Sauce	1	None
Tomatoes and Noodles	1	None
Beef Roast and Gravy	1	None
Macaroni and Beef and Tomatoes	2	None
Pizza	4	None
Bacon	1	<i>Salmonella enteritidis</i> - serotype berta - 1 Isolate <i>Staphylococcus aureus</i> - 1 Isolate
Ham	1	<i>Salmonella enteritidis</i> - serotype berta - 1 Isolate
Ham Diced	1	None
Ham Sliced	1	None
Pork	1	None
Chicken Fried	3	None
Turkey and Dressing	1	None
Salad Dressing	1	None
Ham Salad	1	None
Macaroni Salad	2	None
Potato Salad	2	Standard plate count - 590000/g <i>Bacillus species</i> - 1 Isolate
Potato Salad	2	<i>Staphylococcus aureus</i> - 2 Isolates
Tuna Salad	1	<i>Escherichia coli</i> - 1 Isolate
Pimento Spread	1	None
Tuna Salad Spread	1	None
Bologna Sandwich	1	<i>Staphylococcus aureus</i> - 1 Isolate Fecal streptococci - 1 Positive <i>Staphylococcus aureus</i> - 1 Isolate
Hot Dog	1	
Meat and Cheese Sandwich	1	None
Roast Beef	1	None
Tomato Sauce	1	None
Frankfurters	4	None
Liverwurst	1	None
Pepperoni	2	None
Salami	1	None
Sausage	1	None
Crabmeat Canned	1	None
Deviled Crabs Frozen	3	None
Deviled Crabs Frozen	1	<i>Pseudomonas maltophilia</i> - 1 Isolate
Fish	1	None
Fish Frozen	1	<i>Clostridium perfringens</i> - 1 Isolate
Fish Sticks	1	None
Shrimp and Lobster	1	None

TABLE 3 (Cont)

Item Class	Number Samples	Significant Results
Smoked Salmon Canned	4	None
Tuna Canned	1	None
Chicken Noodle Soup Canned	2	Fecal streptococci - 2 Positive
Chicken and Rice Soup Canned	4	None
Asparagus Fresh	1	None
Carrots, Peas, and Potatoes	1	None
French Fried Potatoes	1	None
Green Beans Canned	1	None
Mixed Vegetables Fresh	1	None
Peas Fresh	3	None
Potatoes	3	None
Tomatoes and Peppers	<u>1</u>	None
<b>TOTAL</b>	<b>155</b>	

\* Trade Names

TABLE 4: Microbiological Isolates from Baby Food Samples

Item	Number Samples	Significant Results
Alacia*	1	Commercially Sterile
Baby Food	2	Commercially Sterile
Baby Food	1	Diphtheroids Isolated
Enfamil*	23	None
Enfamil with Iron*	33	None
Green Beans	2	None
Lamb	1	None
Olac*	1	None
Peas Strained	2	None
Plums Canned	6	None
Prosobee*	1	None
Similac*	6	None
SMA*	<u>2</u>	Pathogens - Negative
TOTAL	81	

TABLE 5: Microbiological Isolates from Bakery Products

Item	Number Samples	Significant Results
Apple Pie	6	None
Blueberry Pie	2	None
Cake	2	None
Coconut Cream Pie	1	None
Chocolate Chip Cookies	1	None
Doughnut	2	None
Dutch Apple Tarts	4	None
Lemon Cream Pie	3	<i>Klebsiella</i> species - 3 Isolates <i>Proteus mirabilis</i> - 3 Isolates
Lemon Fruit Pie	1	None
Oatmeal Cookie Mix	1	None
Peach Tart	1	None
Pumpkin Pie	2	None
Raisin Bun	1	None
Roll	1	None
Sandwich Bun	1	None
Suzy-Q*	1	None
Toast	4	None
Twinkies*	<u>1</u>	None
TOTAL	35	

\* Trade Names

TABLE 6: Microbiological Isolates from Combat Meals, Canned

<u>Item</u>	<u>Number Samples</u>	<u>Significant Results</u>
Applesauce	2	Commercially Sterile
Apricots	7	Commercially Sterile
Crackers	6	Commercially Sterile
Fruits Unidentified	6	Commercially Sterile
Meat Balls and Beans	1	Commercially Sterile
Peaches	3	Commercially Sterile
Peanut Butter	8	Commercially Sterile
Pineapple Bits	1	Commercially Sterile
Tuna Fish	<u>6</u>	Commercially Sterile
TOTAL	40	

TABLE 7: Microbiological Isolates from Fruit

<u>Item</u>	<u>Number Samples</u>	<u>Significant Results</u>
Apricots Canned	1	Commercially Sterile
Bananas Canned	6	Commercially Sterile
Bing Cherries	1	None
Blackberries Canned	5	Chemical Deterioration
Blueberries Canned	6	Commercially Sterile
Blueberry Pie Filling Canned	6	Commercially Sterile
Cherries Canned	15	Commercially Sterile
Cranberry Sauce Canned	3	Commercially Sterile
Figs Canned	5	Commercially Sterile
Fruit Cocktail Canned	6	Commercially Sterile
Grapefruit Sections Canned	6	Commercially Sterile
Grapes Canned	3	Commercially Sterile
Mixed Fruit Canned	11	Commercially Sterile
Peaches Canned	1	Commercially Sterile
Pears Canned	7	Commercially Sterile
Pineapple Canned	8	Commercially Sterile
Plums Canned	26	Chemical Deterioration
Prunes Dried Canned	1	None
Strawberries Canned	1	Standard plate count - 830000/g Yeast and Mold - Too numerous to count
Tamarind Canned	2	None
Tropical Fruit Canned	<u>1</u>	None
TOTAL	121	

TABLE 8: Microbiological Isolates from Drinks

Item	Number Samples	Significant Results
Apple Juice	2	None
Beer	38	<i>Micrococcus</i> species - 7 Positive <i>Enterobacter cloacae</i> - 1 Isolate
Beverage Base	1	None
Coca Cola*	1	None
Cola Diet	6	None
Diet Pepsi Cola*	1	None
Diet 7-Up*	1	None
Dr. Pepper*	1	None
Fresca*	3	None
Ginger Ale	13	<i>Saccharomyces</i> species - 3 Positive
Grape	1	None
Grape Juice Canned	17	None
Grape Fruit Juice	6	None
Grapefruit-Orange Juice Canned	3	None
Grapefruit Saft*	1	None
Hawaiian Punch*	1	None
Johannisbeer Saft*	1	None
Lemon Juice Canned	2	<i>Lactobacillus</i> species - 2 Positive
Lemonade Mix Canned	1	None
Lime Juice Canned	2	None
Orange	1	None
Orange and Grapefruit Juice Canned	1	None
Orange Juice Canned	7	<i>Lactobacillus</i> species - 2 Positive <i>Saccharomyces</i> species - 2 Positive <i>Penicillium</i> species - 2 Positive <i>Mucor</i> species - 2 Positive
Orangesaft*	1	None
Pepsi Cola*	7	None
Pineapple Juice	1	None
Root Beer	1	None
Rum	1	None
Sauerkirschsaft*	1	None
Sprite Syrup Concentrate*	6	None
Tomato Juice Canned	32	None
Tonic Water	1	<i>Saccharomyces</i> species - 1 Isolate
Trauhensaft*	1	None
7-Up*	<u>1</u>	None
TOTAL	166	

\* Trade Names

TABLE 9: Microbiological Isolates from Meats Canned

Item	Number Samples	Number Sterile	Significant Results
BBQ Sauce and Pork	3	3	None
Beef Ravioli	3	3	None
Beef Slices with Potatoes	6	6	None
Beef Stew	10	10	None
Chicken	1	1	None
Corned Beef Brisket	6	6	None
Corned Beef	8	8	None
Frankfurters	1	1	None
Ham Canned	58	6	<i>Clostridium capitovale</i> - 2 Isolates <i>Micrococcus</i> species - 4 Isolates <i>Bacillus cereus</i> - 2 Isolates <i>Bacillus pumilus</i> - 1 Isolate <i>Bacillus subtilis</i> - 2 Isolates <i>Lactobacillus</i> species - 1 Isolate <i>Leuconostic</i> species - 1 Isolate <i>Clostridium sphenoides</i> - 2 Isolates <i>Bacillus</i> species - 6 Isolates <i>Achromobacter</i> species - 2 Isolates <i>Pseudomonas</i> species - 1 Isolate <i>Streptococcus</i> species - 1 Isolate
Meatball Stew	1	1	None
Span and Cheese Chunks	<u>5</u>	<u>5</u>	None
TOTAL	102	50	

TABLE 10: Microbiological Isolates from Milk and Milk Products

Item	Number Samples	Significant Results
Butter	1	Yeast and Mold - Fewer than 1/g
Canned Evaporated Milk	13	Commercially Sterile
Fresh Milk	4	None
Milk Nonfat Dry	2	Standard Plate Count - 1400/g and 10/g
TOTAL	20	

TABLE 11: Microbiological Isolates from Miscellaneous Canned Products

Item	Number Samples	Significant Results
Bamboo Shoots	6	None
Beans and Franks	2	None
Beans and Meatballs	2	None
Beans and Pork	2	None
Beef Ravioli and Tomato Sauce	3	None
Beef-o-getti*	1	None
Chop Suey Vegetables	1	None
Hearts of Palm	1	<i>Pseudomonas cepacia</i> and <i>Acinetobacter calcoaceticus</i> - 1 Isolate
Jalapeno Bean Dip	12	Commercially Sterile
Meat Sticks	1	Pathogens - Negative
Meat Sticks	1	<i>Micrococcus</i> species - 1 Isolate
Mushrooms	138	None
Nutrament*	3	None
Peppers Sweet Red	6	Commercially Sterile - 6 Chemical Decomposition - 6
Pimentos	14	Commercially Sterile - 14 Chemical Decomposition - 14
Ravioli	2	None
Spaghetti Sauce with Meat	6	None
Spanish Rice	7	
TOTAL	208	

\* Trade Names

TABLE 12: Microbiological Isolates from Other Miscellaneous Products

Item	Number Samples	Significant Results
Breakfast Cereal	3	None
Candy (M+M)*	1	None
Candy (Baby Ruth)*	1	None
Filbert Nuts	1	<i>Staphylococcus aureus</i> - 1 Isolate
Ground Beef and Tomatoes	1	<i>Peptococcus aerogenes</i> - 1 Isolate
Ground Beef and Tomatoes	1	<i>Clostridium madisoni</i> - 1 Isolate
Imitation Lemon Flavoring	6	<i>Bacillus aspergillus</i> and <i>Penicillium</i> species - 6 Isolates
Imitation Vanilla Flavoring	7	Aerobic Organisms and Yeast and Molds - 7 Isolates
Jam (Raspberry Flavor)	1	Pathogens - Negative
Lasagna and Meat Sauce	1	None
Oriental Noodles	6	Pathogens - 6 Negative
Oriental Noodles and Pork Flavor	1	None
Oriental Noodles and Seasoning	1	None
Peanut Butter	10	None
Peanuts Dry Roasted	1	None
Rice	1	None
Rice Noodles	1	<i>Neurospora</i> species - 1 Isolate
Rolled Oats Canned	4	None
Soup and Gravy Bar	2	None
Soup and Gravy Base	3	<i>Bacillus cereus</i> - 2 Positive
Soup and Gravy Base - Ham Flavored	1	Standard plate count - 300000/g
Tomatoes and Noodles	1	None
Tortillas	1	None
Table Food	4	None
Vinegar	3	None
Yeast	1	Rope spores - 120/g
TOTAL	64	

\* Trade Names

TABLE 13: Microbiological Isolates from Pickles

Item	Number Samples	Significant Results
Pickles	7	None

TABLE 14: Microbiological Isolates from Pet Food

<u>Item</u>	<u>Number Samples</u>	<u>Significant Results</u>
Beef Chunks Dinner	5	Pathogens - 5 Negative
Canned Dog Food	5	Pathogens - 5 Negative Yeast and Mold - 5 Negative
Cat	2	Commercially Sterile
Dog	29	Commercially Sterile
Dog Food Canned	4	Commercially Sterile
Dog Food Chunks with Gravy Canned	22	Commercially Sterile
	1	<i>Aeromonas hydrophilia</i> , <i>Clostridium sporogenes</i> , <i>Clostridium bifermentans</i> , and <i>Clostridium butyricum</i> - 1 Isolate
Dry Dog Food	6	<i>Bacillus</i> species - 6 Isolates <i>Streptococcus</i> species - 6 Isolates
High Caloric Medicated	<u>4</u>	None
TOTAL	78	

TABLE 15: Microbiological Isolates from Sauces

<u>Item</u>	<u>Number Samples</u>	<u>Significant Results</u>
BBQ	1	None
Enchilada	6	Commercially Sterile
Hot	5	Commercially Sterile
Meat	6	Commercially Sterile
Mexican Hot	2	Commercially Sterile
Spaghetti	1	<i>Rhizopus</i> species - 1 Isolate
Tartar	5	Commercially Sterile
Tomato	6	Commercially Sterile
Tomato Paste	22	None
Worcestershire	<u>3</u>	Commercially Sterile
TOTAL	57	

TABLE 16: Microbiological Isolates from Canned Soup

<u>Item</u>	<u>Number Samples</u>	<u>Significant Results</u>
Bean and Bacon Canned	2	None
Beef Consomme Canned	2	None
Chicken Gumbo Canned	6	None
Chicken Noodle Canned	6	None
Chicken with Rice Canned	4	None
Cream of Mushroom Canned	11	None
Tomato	<u>6</u>	None
TOTAL	37	

TABLE 17: Microbiological Isolates from Vegetables

Item	Number Samples	Number Samples	Significant Results
Asparagus Cooked	1	0	Pathogens - 1 Negative
Asparagus Canned	14	8	Pathogens - 1 Negative <i>Clostridium thermosaccharolyticum</i> - 3 Isolates <i>Clostridium thermocelluloseum</i> - 1 Isolate
Cabbage Sweet and Sour	6	6	None
Carrots Canned	6	6	None
Carrots, Peas and Potatoes	1	1	None
Chow Mein	1	0	None
Corn Cooked	1	0	None
Corn Frozen	1	0	Standard plate count - 110000/g Coliforms - 10/g
French Fried Potatoes	1	0	Pathogens - 1 Negative
French Fried Potatoes	1	0	Standard plate count - 10/g Coliforms - Negative
Green Beans Canned	3	3	None
Green Beans Canned	5	-	Pathogens - 5 Negative
Green Peas	1	-	Standard plate count - Fewer than 1000/g <i>Escherichia coli</i> - 1 Negative <i>Salmonella</i> - 1 Negative
Kidney Beans Canned	4	4	None
Lima Beans Canned	3	3	None
Mixed Cooked	1	-	Pathogens - 1 Negative
Navy Beans Canned	6	6	None
Onions Dehydrated	1	-	Standard plate count - 15/g Coliforms - Fewer than 1/g Yeast and Molds - 2/g
Peas Cooked	3	-	Pathogens - 3 Negative
Peas and Carrots Canned	6	6	None
Peas Canned	1	1	None
Pimentos Canned	1	-	Pathogens - 1 Negative
Potatoes	4	-	Pathogens - 4 Negative
Potatoes Instant	2	-	Pathogens - 2 Negative
Sauerkraut Canned	28	28	None
Southern Yams Canned	1	1	None
Spinach Canned	1	1	None
Sweet Potatoes Canned	9	9	None
	5	-	Aerobic organisms present in 5 samples
Tomato and Peppers	1	0	Pathogens - 1 Negative
Tomatoes Canned	1	1	None
Turnip Greens Canned	2	2	None
Wax Beans	1	1	None
TOTAL	123	88	

TABLE 18: Microbiological Isolates from Salad Dressing

Item	N <sup>1</sup>	SPC/g <sup>a</sup>	Coli/g <sup>b</sup>	YHM/g <sup>c</sup>	E. coli <sup>d</sup>	Pathogens	Lipolytic Species	Other	Commercially Sterile
Blue Cheese	1	FT <sup>e</sup> 1	-	FT 1	-	Negative	-	-	-
Blue Cheese	1	FT 1	-	FT 1	-	-	-	-	-
Blue Cheese	1	-	-	Positive	-	-	-	-	Not Sterile
Cheese	2	-	-	-	-	-	-	-	Sterile
Cheese Garlic	4	FT 1	-	FT 1	FT 1	-	-	-	-
Cheese Italian	4	-	FT 1	FT 1	-	-	-	-	-
Mignonaise	14	FT 1	FT 0	FT 1	-	Negative	Negative	-	-
Mild Italian	1	-	FT 1	FT 1	-	-	-	-	-
Riviera French	2	-	FT 1	FT 1	-	-	-	-	-
Salad Dressing	5	FT 100	FT 1	FT 1	-	Negative	-	-	-
Salad Dressing	5	Negative	Negative	Negative	-	-	-	-	-
Salad Dressing	1	Negative	Negative	16	-	-	-	-	-
Salad Dressing	5	-	-	-	-	-	-	Salmonella - Negative	-
Salad Dressing	1	900	FT 1	FT 1	-	Negative	-	-	-
Salad Dressing	3	-	-	-	-	-	-	-	-
Salad Dressing	1	200	FT 1	FT 1	-	Negative	-	-	Sterile
Salad Dressing	1	-	-	-	-	-	-	-	-
Salad Dressing	1	FT 100	FT 1	-	-	Negative	-	-	-
Salad Dressing	3	200	FT 1	FT 1	-	Negative	-	-	-
Salad Dressing	3	100	FT 1	FT 1	-	Negative	-	-	-
Thousand Island	2	-	-	-	-	-	-	-	-
Thousand Island	1	-	-	-	-	-	-	Bacillus species - Isolated Clostridium tertium - Isolated	Sterile

1 Number                    a Standard Plate Count/g                    b Coliform Count/g

c Yeast and Mold/g<sup>d</sup> Escherichia coli                    e Fewer Than

TABLE 19: Microbiological Isolates from Syrup

Item	N <sup>1</sup>	SFC/g <sup>a</sup>	Coli/g <sup>b</sup>	Y-M/g <sup>c</sup>	E. coli <sup>d</sup>	Commercially Sterile	Other	Pathogens
Cola Base	4	FT <sup>e</sup> 1	FT 1	FT 1	-	-	-	-
Malt Flavored	1	-	-	-	-	Sterile	-	-
Molasses	4	90	-	FT 1	Negative	-	-	-
Molasses Canned	1	-	-	FT 1	-	-	Bacillus species - Isolated	-
Pancake	4	-	-	-	-	-	-	Negative
Root Beer	1	36	-	FT 1	-	-	-	-
Chocolate	1	FT 1	FT 1	FT 1	-	-	-	-
Vanilla	1	FT 1	FT 1	FT 1	-	-	-	-

1 Number      a Standard Plate Count      b Coliform Count/g

c Yeast and Mold Count/g      d *Escherichia coli*      e Fever Than





TABLE 20: Microbiological Results of Analyzing Precooked Frozen Meals (Cont)

FOOD ITEM	Standard Plate Count x 1000/g										Coliforms/g										Escherichia coli								
	N	<3	10	20	30	40	50	60	70	80	90	100	>100	N	<3	10	20	30	40	50	60	70	80	90	100	>100	N	POS	NEG
Coq Au Vin	4	2	1	0	0	0	0	0	0	0	0	0	0	0	3	2	0	0	1	0	0	0	0	0	0	0	4	0	4
Beans	6	2	2	0	0	0	0	1	0	0	0	0	1	0	4	1	2	0	0	0	0	0	0	0	0	0	6	1	5
Meat	1	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	0
Peas	5	3	2	0	0	0	0	0	0	0	0	0	0	0	3	2	1	0	0	0	0	0	0	0	0	5	0	5	0
Rice	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	0
Starch	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0
Vegetables	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0	2	0
Egg Omelet + Ham	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	0
Egg Omelet	9	9	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	9	0	0	0
Apples	5	5	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	5	0	5	0
Eggs	8	8	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	5	0	5	0
Meat	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	0
Potatoes	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	0
Sausage	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	0
Eggs	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	0
Eggs	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	0
Ham	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	0
Potatoes	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	0
French Fried Shrimp	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	0
Meat	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	0
Mixed Vegetables	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	0
Rice	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	0
French Toast	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Egg	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0
French Toast	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	1	0	1	0
Meat	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	1	0	1	0
Fried Rice + Fork	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	1	0	1	0
Ham + Eggs	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	1	0	1	0
Eggs	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	0
Ham	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	0
Potatoes	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	0
Ham + Waffles	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	0
Macaroni + Beef +	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	0
Tomatoes	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Pork Loins + Gravy	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0
Pork Loins	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Green Beans	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	0
Meat	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	0
Potatoes	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	0
Pot Roast	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	0
Composite	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	1	0	1	0
Green Beans	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	0
Meat	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	0
Potatoes	2	2	0	0	0	0	0	0	0	0	0	0	0	0	2	0	2	0	0	0	0	0	0	0	0	2	0	2	0
Roast Beef Dinner	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	0
Roast Pork Loins	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	0
Meat	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	0

PRECOOKED FROZEN MEALS (Cont)

TABLE 20: Microbiological Results of Analyzing Precooked Frozen Meals (Cont)

FOOD ITEM	Standard Plate Count x 1000/g										Coliforms/g										Escherichia coli				
	N <3		3-11-21-31-41-51-61-71-81-91-10		20		30		40		50		60		70		80		90		100		POS	NEG	
PRECOOKED FROZEN MEALS (Cont)																									
Roast Pork	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0
Carrots	4	3	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0
Corn + Beans	14	12	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	14	1	3
Meat	5	3	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	5	0	5
Peas	7	3	0	0	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	7	1	6
Potatoes	2	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0	2
Rice	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Starch	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0	2
Vegetables																									
Roast Turkey																									
Green Beans	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Meat	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Sweet Potatoes	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Salisbury Steak																									
Carrots	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0	2
Composite	8	2	5	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0	2
Meat	6	4	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	6	0	6
Peas	1	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Peas + Carrots	3	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	3	0	3
Potatoes	6	4	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0	2
Sauerbraten																									
Beets	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Meat	1	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Potatoes	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Scrambled Eggs + Ham																									
Composite	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Eggs	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Meat	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Potatoes	1	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Scrambled Eggs																									
Composite	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Eggs	14	10	1	1	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	14	0	14
Ham	9	5	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	9	0	9
Meat	5	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	5	0	5
Potatoes	11	6	1	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	11	0	11
Toast	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Shrimp Chow Mein	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Shrimp Egg Rolls	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0	2
Shrimp																									
Beans	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Meat	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Rice	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Sirloin Butt																									
Green Beans	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Potatoes	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Smoked Pork Loin																									
Meat	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Potatoes	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Sauerkraut	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Sweet and Sour Pork	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1







TABLE 22: Microbiological Results of Analyzing Chili, Cheese, Cream Substitute, Desserts, Eggs, Luncheon Meats, and Margarine

FOOD ITEM	N <sup>1</sup>	Standard Plate Count x 1000/g										Coliforms/g																	
		<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	N	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100			
CHILI																													
Chili (Fresh)	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Chili (Fresh)	0				Not Tested																								
Chili (Block)	0				Not Tested																								
Chili w Beans Canned	0				Not Tested																								
Con Carne + Beans (Dehydrated)	2	0	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
CHEESE																													
American Cheddar	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Cheese Shredded	0				Not Tested																								
Limburger	0				Not Tested																								
Mozzarella	2	0	0	0	0	0	0	0	0	0	0	0	2	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Philadelphia Cream Pizza Cheese Shredded	0				Not Tested																								
Processed American Dehydrated	16	16	0	0	0	0	0	0	0	0	0	0	0	16	16	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Swiss	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0
CREAM SUBSTITUTE																													
Dry Non-Dairy	15	15	0	0	0	0	0	0	0	0	0	0	0	15	0	15	0	0	0	0	0	0	0	0	0	0	0	0	0
DESSERTS																													
Banana Cream Pie	3	2	0	0	0	0	0	0	0	0	0	0	1	3	2	0	0	0	0	0	0	0	0	0	0	0	0	0	1
Boston Cream Pie	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0
Cheese Cake	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Cheese Cake - Strawberry	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Chocolate Boston Cream Pie	3	3	0	0	0	0	0	0	0	0	0	0	0	3	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Chocolate Pudding Pie	3	2	0	1	0	0	0	0	0	0	0	0	0	3	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Coconut Cream Pie	3	3	0	0	0	0	0	0	0	0	0	0	0	3	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Coconut Custard Pie	3	2	0	0	0	0	0	0	0	0	0	0	0	3	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Eclair-Custard	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Fruite Compote	0				Not Tested									0															
Lemon Cream Pie	2	2	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0
EGGS																													
Boiled	3	0	0	0	1	0	0	0	0	0	0	0	0	3	2	0	0	0	0	0	0	0	0	0	0	0	0	0	1
Dehydrated	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0

TABLE 22: Microbiological Results of Analyzing Chili, Cheese, Cream Substitute, Desserts, Eggs, Luncheon Meats, and Margarine (Cont)

FOOD ITEM	N <sup>1</sup>	Yeast and Mold/g										N	POS	NEG	SIGNIFICANT RESULTS			
		<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-91					>100		
CHILI																		
Chili (Fresh)	0															0	-	None
Chili (Fresh)	0															0	-	None
Chili (Block)	0															0	-	Staphylococcus aureus - 1 Isolate
Chili w Beans	0															0	-	Commercially Sterile - 3 Samples
Canned (Dehydrated)	4	2	0	0	0	0	0	0	0	0	0	0	2	0	0	-	Commercially Sterile - 1 Sample Pathogens - 2 Negative	
CHEESE																		
American	1	0	1	0	0	0	0	0	0	0	0	0	0	0	1	0	None	
Cheddar	0														0	-	Bacillus species - 1 Isolate	
Cheese Shredded	0														0	-	Pathogens - 1 Negative	
Linburger	0														0	-	Pathogens - 1 Negative	
Mozzarella	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	-	Streptococcus species - 1 Negative	
Philadelphia Cream Pizza Cheese	6	6	0	0	0	0	0	0	0	0	0	0	0	0	0	-	Pathogens - 2 Negative	
Shredded	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	-	Salmonella species - 2 Negative	
Processed American Dehydrated	0														0	-	None	
Swiss	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	0	None	
CREAM SUBSTITUTE																		
Dry Non-Dairy	0															0	-	None
DESSERTS																		
Banana Cream Pie	3	2	1	0	0	0	0	0	0	0	0	0	0	0	0	-	None	
Boston Cream Pie	0														0	-	None	
Cheese Cake	0														0	-	None	
Cheese Cake - Strawberry	0														0	-	None	
Chocolate Boston Cream Pie	3	2	1	0	0	0	0	0	0	0	0	0	0	0	0	-	None	
Chocolate Pudding Pie	3	1	1	0	0	1	0	0	0	0	0	0	0	0	0	-	None	
Coconut Cream Pie	3	2	1	0	0	0	0	0	0	0	0	0	0	0	0	-	None	
Coconut Custard Pie	3	3	0	0	0	0	0	0	0	0	0	0	0	0	0	-	None	
Eclair-Custard	0														0	-	None	
Fruits Compote	0														0	-	Pathogens - 1 Negative	
Lemon Cream Pie	0														0	-	None	
EGGS																		
Boiled	0														0	-	Pathogens - 2 Negative	
Dehydrated	0														0	-	Pathogens - 1 Negative Salmonella species - 1 Negative	

TABLE 22: Microbiological Results of Analyzing Chili, Cheese, Cream Substitute, Desserts, Eggs, Luncheon Meats, and Margarine (Cont)

FOOD ITEM	N	Standard Plate Count x 1000/g										Coliforms/g															
		<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	N	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	
EGGS (Cont)																											
Egg White	0																										
Hard Boiled	0																										
Raw	0																										
Scrumbled	0																										
LUNCHEON MEATS																											
Breast of Turkey	6	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Cheese Loaf	38	14	8	6	2	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Chopped Ham	13	9	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Chopped Pork	17	7	1	2	0	0	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Ham + Cheese	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Ham + Cheese Loaf	6	3	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Ham Chopped	20	5	5	1	1	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Ham Cooked	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Ham Loaf	1	0	0	0	0																						
Kosher Pastrami	5	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Liver Cheese	9	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Luncheon Loaf	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
New England Loaf	4	2	0	0	0	0	0	0	0	0	1	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0
Pastrami	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Pickle + Pimento Loaf	7	0	3	0	0	1	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Pickle Loaf	10	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Pizza Loaf	17	4	2	2	1	0	0	0	0	0	0	0	0	1	7	17	16	0	0	1	0	0	0	0	0	0	0
Sliced Beef	1	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	1	0	0	0	0	0	0	0	0	0	0
Spiced Luncheon	10	0	0	1	0	0	0	0	0	1	0	0	0	0	0	8	10	10	0	0	0	0	0	0	0	0	0
MARGARINE																											
Margarine	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	6	6	0	0	0	0	0	0	0	0	0
1 Number																											

TABLE 22: Microbiological Results of Analyzing Chili, Cheese, Cream Substitute, Desserts, Eggs, Luncheon Meats, and Margarine (Cont)

FOOD ITEM	N	Yeast and Mold/g										Escherichia coli		SIGNIFICANT RESULTS			
		<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100		N	POS	NEG
Egg White	0													0	-	-	Salmonella enteritidis - 1 Isolate
Hard Boiled	0													0	-	-	Pathogens - 1 Negative
Raw	0													0	-	-	Salmonella enteritidis - 1 Isolate
Scrambled	0													0	-	-	Pathogens - 1 Negative
EGGS (Cont)																	
Breast of Turkey	1	1	0	0	0	0	0	0	0	0	0	0	0	0	-	-	None
Cheese Loaf	0													0	-	-	None
Chopped Ham	0													0	-	-	Staphylococcus aureus - 1 Isolate
Chopped Pork	0													0	-	-	None
Ham + Cheese	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Ham + Cheese Loaf	0													0	-	-	None
Ham Chopped	0													0	-	-	None
Ham Cooked	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Ham Loaf	0													0	-	-	Pathogens - 1 Negative
Kosher Pastrami	0													0	-	-	None
Liver Cheese	1	1	0	0	0	0	0	0	0	0	0	0	0	3	0	3	None
Luncheon Loaf	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None
New England Loaf	0													0	-	-	None
Pastrami	0													0	-	-	None
Pickle + Pimento Loaf	0													0	-	-	None
Pickle Loaf	0													0	-	-	None
Pizza Loaf	1	1	0	0	0	0	0	0	0	0	0	0	0	4	0	4	None
Sliced Beef	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	Staphylococcus aureus - 1 Isolate
Spiced Luncheon	1	1	0	0	0	0	0	0	0	0	0	0	0	4	0	4	None
MARGARINE																	
Margarine	5	5	0	0	0	0	0	0	0	0	0	0	0	0	-	-	None

1 Number

TABLE 23: Microbiological Results of Analyzing Pizza, Pork, Poultry, and Prepared Meals

FOOD ITEM	N <sup>1</sup>	Standard Plate Count x 1000/g										Coliforms/g															
		<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	N	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	
PIZZA																											
Pepperoni	0																										
Pizza (Type Unk)	15	1	6	1	1	2	1	0	0	1	1	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0
Sausage	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
PORK																											
Bacon	5	2	1	0	0	0	0	0	0	0	0	0	0	2	6	5	0	0	0	0	0	0	0	0	0	0	1
BBQ Chop	2	1	0	0	0	0	1	0	0	0	0	0	0	0	2	0	2	0	0	0	0	0	0	0	0	0	0
Dehydrated	0																										
Ground	2	0	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0	1
Ham Boiled Sliced	1	0	0	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0
Ham Chopped	2	0	0	0	0	0	0	0	0	0	0	0	0	2	2	0	1	0	0	0	0	0	0	0	0	0	1
Ham Diced	0																										
Ham Formed	4	0	0	0	0	0	0	0	0	0	0	0	0	4	4	0	2	0	0	0	0	0	0	0	0	0	2
Ham Peppered	2	0	0	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	0	0	0	0	0	0	0	0	0
Ham Pullman	2	2	0	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0
Loin	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	1
Picnic Shoulder	17	10	0	0	0	0	1	0	0	0	0	0	0	5	16	11	1	0	0	0	0	0	0	0	0	0	4
Pigs Feet	7	2	0	1	0	0	0	0	2	1	0	0	2	1	6	1	0	0	0	0	0	0	0	0	0	0	5
Port	0																										
Shoulder	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	1	0	0	0	0	0	0	0	0	0	0
Shoulder Butt	4	3	1	0	0	0	0	0	0	0	0	0	0	0	4	3	0	0	0	0	0	0	0	0	0	0	1
POULTRY																											
BBQ Chicken	2	2	0	0	0	0	0	0	0	0	0	0	0	0	2	1	0	1	0	0	0	0	0	0	0	0	0
Chicken Cooked	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0
Dehydrated	12	7	1	2	2	1	0	0	0	0	0	0	0	0	0	16	0	0	0	0	0	0	0	0	0	0	0
Chicken Diced	23	19	2	2	2	0	0	0	0	0	0	0	0	0	17	16	0	0	0	0	0	0	0	0	0	0	0
Dehydrated	0																										
Chicken Fried	0																										
Chicken Frozen	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Chicken Frying	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Chicken Livers	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0
Cornish Game Hen	2	1	0	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0
Turkey	0																										
Turkey + Dressing	0																										
Turkey Breast	0																										
Turkey Breast Sliced	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0
Turkey Frozen	3	2	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0
Turkey Roll	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0
Turkey Rolled	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0
Boneless	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0
Turkey Sliced	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0



TABLE 23: Microbiological Results of Analyzing Pizzas, Pork, Poultry, and Prepared Meals (Cont)

FOOD ITEM	Standard Plate Count x 1000/g										Coliforms/g																	
	N	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	N	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100		
PREPARED MEALS																												
Bacon	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0
Beef	2	1	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Breakfast	1	0	1	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0
Breakfast-Bacon	1	0	0	1	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0
Breakfast-Beef	1	0	0	1	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0
Breakfast-Butter	1	0	1	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0
Breakfast-Egg Roll	0																											
Breakfast-Peach	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0
Pie	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0
Breakfast-Fork	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0
Breakfast-Potatoes	2	1	0	1	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0	0
Breakfast-Pudding	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	0	0	0	0	0	0	0	0	0	0	0
Breakfast-Rice	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0
Breakfast-Vegetable	2	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0
Breakfast-Waffle	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0
Cabbage	1	0	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0
Dinner-Mixed Veg	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0
Dinner-Potatoes	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0
Dinner-Beef	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0
Lima Beans	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0
Meat	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0
Mixed Vegetables	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	0	0	0	0	0	0	0	0	0	0	0
Peas	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0
Potatoes	5	2	1	0	0	0	0	0	0	0	0	0	0	0	1	2	0	0	0	0	0	0	0	0	0	0	0	0
Sausage	2	0	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0
Waffles	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	1

1 Number



TABLE 24: Microbiological Results of Analyzing Sandwich Spreads and Sausage

FOOD ITEM	N	Standard Plate Count x 1000/g										Coliforms/g																	
		<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	N	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100			
SANDWICH SPREADS																													
Cheddar + Pimento Cheese	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Chicken Salad	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Chunky Pimento	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Cornd Beef	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Cream Cheese	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Pineapple Pecan Ham + Cheese	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Ham Salad	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Hot Cheese	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Hot Pepper	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Hot Pimento	5	5	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Hot Pimento Cheese	3	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Jalapeno	7	5	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Olive Pimento	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Pimento	33	6	2	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Pimento Cheddar	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Pimento Cheese	24	17	3	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Pimento Cheese + Olives	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Pimento Cheese + Pickles	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Relish	0																												
Sandwich Spreads	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Tuna Salad	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Turkey Salad	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
SAUSAGE																													
All Beef Bologna	5	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Beef	3	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Beef Bologna	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Bierschinken	18	2	4	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Bierwurst	17	0	3	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Bochwurst	19	4	2	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Bologna	26	4	5	4	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Calf Liverwurst	18	9	3	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Cervelat	2	0	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Chorizo	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Chorizo	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Cooked Salami	4	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Cotto Salami	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Fischwurst	17	6	2	2	1	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Frankfurters	19	4	2	1	3	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Hachbraten	18	3	0	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Hot Dog	6	0	1	2	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Hot Italian Pork	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Italian	5	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Italian Brand	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Italian Link	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Italian Sweet	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
	0																												

TABLE 24: Microbiological Results of Analyzing Sandwich Spreads and Sausage (Cont)

FOOD ITEM	N <sup>1</sup>	Yeast and Mold/g										Escherichia coli			SIGNIFICANT RESULTS			
		<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	N		POS	NEG	
SANDWICH SPREADS																		
Cheddar + Pimento Cheese	1	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	1	None
Chicken Salad	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	None
Chunky Pimento	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	None
Corned Beef	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	None
Cream Cheese	2	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0	2	None
Pineapple Pecan Ham + Cheese	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	None
Ham Salad	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	None
Hot Cheese	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	None
Hot Pepper	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1	None
Hot Pimento	3	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	3	Staphylococcus aureus - 2 Negative
Hot Pimento Cheese	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	Staphylococcus aureus - 1 Negative
Jalapeno	4	1	0	1	1	0	0	0	0	0	0	0	0	0	0	0	2	None
Olive Pimento	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	None
Pimento	39	12	7	4	2	4	1	2	2	0	0	0	0	0	0	0	35	None
Pimento Cheddar	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	None
Pimento Cheese	19	6	2	0	1	1	2	0	1	1	0	0	0	0	0	0	10	Staphylococcus aureus - 5 Negative
Pimento Cheese + Olives	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	None
Pimento Cheese + Pickles	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	None
Relish	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	None
Sandwich Spreads	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	Pathogens - 1 Negative
Tuna Salad	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	None
Turkey Salad	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	Staphylococcus aureus - 1 Negative
SAUSAGE																		
All Beef Bologna	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	None
Beef Bologna	3	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	None
Bierschinken	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	None
Bierwurst	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	None
Bockwurst	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	None
Bologna	2	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	Pathogens - 4 Negative
Calf Liverwurst	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	8	Pathogens - 1 Negative
Carvelst	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	None
Chorizo	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	None
Cooked Salami	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	None
Cotto Salami	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	None
Frischwurst	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	None
Frankfurters	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	None
Hackbraten	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	Pathogens - 1 Negative
Hot Dog	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	None
Hot Italian Pork	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	Bacillus species - 1 Isolate
Italian	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	Bacillus species - 1 Isolate
Italian Brand	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	Bacillus species - 1 Isolate
Italian Link	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	None
Italian Sweet	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	Bacillus species - 1 Isolate

TABLE 24: Microbiological Results of Analyzing Sandwich Spreads and Sausage (Cont)

FOOD ITEM	N	Standard Plate Count x 1000/g										Coliforms/g															
		<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100		
SAUSAGE (Cont)																											
Knockwurst	3	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Kosher Pastrami	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Kosher Salami	17	3	4	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Link	0					Not Tested																					
Little Link	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Liver Cheese	0					Not Tested																					
Liverwurst	0					Not Tested																					
Mortadella	18	3	1	1	0	1	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
New England	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Pastrami	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Pepperoni	20	3	0	0	2	2	0	1	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Polish	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Pork	20	1	0	0	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Pork + Beef Link	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Pork Hot	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Pork Hot + Sagey	0					Not Tested																					
Pork Links	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Pork Salami	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Pork Sweet	4	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Red Hot	10	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Salami	26	10	4	4	1	2	2	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Salami Cooked	3	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Salami Dry	5	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Salami Hard	5	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Salami Kosher	8	3	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Salami Sliced	10	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Salami Stick	7	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Sausage	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Scrapple	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Smoketkas	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Summer	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Salami-Ber	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0

1 Number

TABLE 24: Microbiological Results of Analyzing Sandwich Spreads and Sausage (Cont)

FOOD ITEM	N	Yeast and Mold/g										Escherichia coli			SIGNIFICANT RESULTS		
		<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	N		POS	NEG
Knockwurst	0					Not Tested								0	-	-	None
Kosher Pastrami	0					Not Tested								0	-	-	None
Kosher Salami	0					Not Tested								0	-	-	None
Link	0					Not Tested								0	-	-	Commercially Sterile - 1 Sample
Little Link	0					Not Tested								0	-	-	Bacillus species - 1 Isolate
Liver Cheese	0					Not Tested								2	0	2	None
Liverwurst	0					Not Tested								0	-	-	None
Mortadella	0					Not Tested								0	-	-	None
New England	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Pastrami	0					Not Tested								0	-	-	None
Pepperoni	2	2	0	0	0	0	0	0	0	0	0	0	0	0	-	-	None
Polish	3	0	0	0	0	0	0	0	0	0	0	3	0	-	-	None	
Pork	1	0	0	0	0	0	0	0	0	0	0	1	17	15	2	2	Pathogens - 1 Negative Commercially Sterile - 1 Sample
Pork + Beef Link	0					Not Tested								0	-	-	None
Pork Hot	0					Not Tested								2	2	0	None
Pork Hot + Sagey	0					Not Tested								1	1	0	Bacillus species - 1 Isolate
Pork Links	0					Not Tested								1	1	0	Bacillus species - 1 Isolate
Pork Salami	0					Not Tested								0	-	-	None
Pork Sweet	0					Not Tested								1	1	0	Bacillus species - 1 Isolate
Red Hot	0					Not Tested								7	0	7	None
Salami	0					Not Tested								1	0	1	None
Salami Cooked	0					Not Tested								0	-	-	None
Salami Dry	0					Not Tested								0	-	-	None
Salami Hard	1	0	0	1	0	0	0	0	0	0	0	0	1	0	1	0	None
Salami Kosher	0					Not Tested								0	-	-	Staphylococcus aureus - 1 Isolate
Salami Sliced	0					Not Tested								0	-	-	None
Salami Stick	0					Not Tested								1	1	0	None
Sausage	1	1	0	0	0	0	0	0	0	0	0	0	0	0	-	-	Pathogens - 1 Negative
Scrappe	0					Not Tested								0	-	-	None
Smokettes	3	0	0	0	0	0	0	0	0	0	0	3	1	1	0	0	None
Summer	1	1	0	0	0	0	0	0	0	0	0	0	0	0	-	-	None
Salami-Beer	1	0	1	0	0	0	0	0	0	0	0	0	1	0	1	0	None

1 Number



TABLE 25: Microbiological Results of Analyzing Seafoods and Topping (Cont)

FOOD ITEM	N <sup>1</sup>	Yeast and Mold/g										Escherichia coli		SIGNIFICANT RESULTS		
		<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100		N	POS
SEAFOOD																
Anchovies Canned	0						Not Tested						0	-	-	Commercially Sterile - 4 Samples Bacillus species - 1 Isolate Pathogens - 2 Negative
Catfish Filets																
Frozen	0						Not Tested						0	-	-	None
Clams Breaded	0						Not Tested						0	-	-	Enterobacter cloacae - 1 Isolate
Clams Canned	0						Not Tested						0	-	-	Enterobacter agglomerans - 1 Isolate
Clams Fried	0						Not Tested						0	-	-	Commercially Sterile - 1 Sample
Clams Smoked	0						Not Tested						1	0	1	None
Canned	0						Not Tested						0	-	-	Commercially Sterile - 1 Sample
Cod Fish	0						Not Tested						0	-	-	Pathogens - 1 Negative
Crab-burger	0						Not Tested						1	0	1	None
Crabmeat Canned	0						Not Tested						0	-	-	Commercially Sterile - 21 Samples Bacillus species - 2 Isolates Pathogens - 1 Negative
Crabmeat Stuffed																
Frozen	0						Not Tested						2	0	2	Staphylococcus aureus - 2 Isolates
Deviled Crab	0						Not Tested						1	0	1	None
Deviled Crab Canned	0						Not Tested						0	-	-	None
Deviled Crabs Frozen	0						Not Tested						0	-	-	Pathogens - 4 Negative
Fish Filets	0						Not Tested						0	-	-	Clostridium perfringens - 1 Negative
Fish Frozen	0						Not Tested						0	-	-	None
Fish Sticks	0						Not Tested						0	-	-	Clostridium perfringens - 1 Positive
Flounder Filets	0						Not Tested						0	-	-	Clostridium perfringens - 1 Negative
Herring Marinated	6	6	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Oysters	0						Not Tested						1	0	1	None
Oysters Canned	0						Not Tested						0	-	-	Pathogens - 6 Negative
Oysters Canned Frozen	2	2	0	0	0	0	0	0	0	0	0	0	2	0	2	None
Oysters Fresh Canned	0						Not Tested						0	-	-	None
Oysters Fresh Chilled	0						Not Tested						0	-	-	None
Oysters Frozen	4	4	0	0	0	0	0	0	0	0	0	0	2	0	2	None
Oysters Raw	0						Not Tested						1	0	1	Pathogens - 4 Negative Pseudomonas putida - 1 Isolate Enterobacter agglomerans - 1 Isolate
Oysters Raw Frozen	0						Not Tested						0	-	-	None
Perch	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	Micrococcus species - 1 Isolate Fecal streptococci - 1 Isolate
Rex Sole	0						Not Tested						0	-	-	Corynebacterium species - 1 Isolate
Rex Sole Fresh	0						Not Tested						5	0	5	None
Salmon Canned	0						Not Tested						0	-	-	Pathogens - 6 Negative
Salmon Smoked	0						Not Tested						0	-	-	Pathogens - 6 Negative
Salmon Steaks Frozen	0						Not Tested						4	0	4	Staphylococcus aureus - 1 Isolate

TABLE 25: Microbiological Results of Analyzing Seafoods and Topping (Cont)

FOOD ITEM	Standard Plate Count x 1000/g											Coliforms/g															
	N	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	N	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	
SEAFOOD (Cont)																											
Sardines Canned	0	1	0	0	0	0	0	0	0	0	0	0	3	0	2	0	0	0	0	0	0	0	0	0	0	0	2
Shrimp + Lobster	4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Shrimp Breaded	3	0	0	0	0	0	0	0	0	0	0	1	1	3	3	0	0	0	0	0	0	0	0	0	0	0	0
Shrimp Canned	8	8	0	0	0	0	0	0	0	0	0	0	0	6	6	0	0	0	0	0	0	0	0	0	0	0	0
Shrimp Cooked Fresh	2	0	0	0	0	0	0	0	0	0	0	0	2	2	1	0	0	0	0	0	0	0	0	0	0	1	
Shrimp Cooked Frozen	6	0	1	1	0	0	0	0	3	0	0	0	1	6	6	0	0	0	0	0	0	0	0	0	0	0	0
Shrimp Frozen	11	0	1	2	0	0	1	0	0	0	0	1	6	11	10	0	0	0	1	0	0	0	0	0	0	0	0
Shrimp Raw Frozen	4	0	0	0	0	0	0	0	0	0	0	0	3	4	4	0	0	0	0	0	0	0	0	0	0	0	0
Smoked Salmon Canned	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Sole Filets Frozen	48	2	2	4	3	1	1	2	2	1	0	2	28	48	44	1	1	0	1	0	0	1	0	0	0	0	0
Tuna Canned	5	5	0	0	0	0	0	0	0	0	0	0	0	5	5	0	0	0	0	0	0	0	0	0	0	0	0
TOPPING																											
Butterscotch	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0
Dessert	32	32	0	0	0	0	0	0	0	0	0	0	0	32	32	0	0	0	0	0	0	0	0	0	0	0	0
Fudge	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0
Maraschino Cherry Whipped Cream	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Whipped Cream	8	8	0	0	0	0	0	0	0	0	0	0	0	8	8	0	0	0	0	0	0	0	0	0	0	0	0

1 Number

TABLE 25: Microbiological Results from Analyzing Seafoods and Topping (Cont)

FOOD ITEM	N	<3	3-10	11-20	Yeast and Mold/R										Escherichia coli		SIGNIFICANT RESULTS	
					21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	N	POS	NEG		
SEAFOOD (Cont)																		
Sardines Canned	0																	Pathogens - 13 Negative
Shrimp	0				Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Streptococcus fecalis - 1 Isolate
Shrimp + Lobster	0				Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Pathogens - 1 Negative
Shrimp Breaded	0				Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	None
Shrimp Canned	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	Salmonella species - 1 Negative
Shrimp Cooked Fresh	0				Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	None
Shrimp Cooked	0				Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	None
Frozen	0				Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	None
Shrimp Frozen	0				Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Staphylococcus aureus - 2 Isolates
Shrimp Raw Frozen	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	Pathogens - 2 Negative
Smoked Salmon	0				Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Commercially Sterile - 4 Samples
Canned	0				Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Staphylococcus aureus - 12 Isolates
Sole Filets Frozen	0				Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Commercially Sterile - 20 Samples
Tuna Canned	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	Pathogens - 11 Negative
TOPPING																		
Butterscotch	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	None
Dessert	0				Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Salmonella species - 32 Negative
Fudge	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	None
Marschino Cherry	0				Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Pathogens - 1 Negative
Whipped Cream	0				Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Salmonella species - 8 Negative

1 Number



TABLE 26: Microbiological Results of Analyzing Sandwiches (Cont)

FOOD ITEM	N <sup>1</sup>	Yeast and Mold/g										Escherichia coli		SIGNIFICANT RESULTS				
		3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	N		POS	NEG		
SANDWICHES																		
BLT	4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	3	None	
Bacon	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	None	
Bacon + Egg	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	None	
Baked Ham	5	0	0	0	0	0	0	0	0	0	0	0	0	0	0	5	None	
BBQ	4	1	0	1	0	0	1	0	0	0	0	0	0	0	0	5	None	
BBQ Pork	4	0	1	1	1	0	0	0	1	0	0	0	0	0	0	6	None	
Beef	0				Not Tested										0		None	
Beef + Cheese	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1	None	
Beef Patty	6	1	3	2	0	0	0	0	0	0	0	0	0	0	6	0	None	
Beef Patty + Onions	2	0	1	0	0	0	0	0	0	0	0	0	0	0	2	0	None	
Beef Burger	0				Not Tested										0		None	
Boiled Ham	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	None	
Boiled Ham + Cheese	1	0	1	0	0	0	0	0	0	0	0	0	0	0	1	0	None	
Bologna	3	1	1	0	0	0	0	0	0	0	0	0	0	0	4	0	None	
Bologna + Cheese	0				Not Tested										5	0	Staphylococcus aureus - 1 Isolate	
Canadian Burger	0				Not Tested										0		None	
Cattlemans	0				Not Tested										0		None	
Char-Broil	0				Not Tested										0		None	
Cheese	9	5	1	0	0	2	0	0	0	0	0	0	0	0	11	1	None	
Cheese + Tomato	0				Not Tested										0		None	
Cheese Hoagie	0				Not Tested										0		None	
Cheese Sliced	1	0	1	0	0	0	0	0	0	0	0	0	0	0	1	0	None	
Cheeseburger	7	1	4	0	2	0	0	0	0	0	0	0	0	0	9	1	None	
Chicken Fried Patty	0				Not Tested										0		None	
Chili Dog	5	4	0	0	0	0	0	0	0	0	0	0	0	1	9	0	None	
Chicken	0				Not Tested										0		None	
Chicken Salad	2	1	0	0	0	0	0	0	0	0	0	0	0	0	1	0	None	
Chicken Sliced	4	1	1	1	0	0	0	0	0	0	0	0	0	0	22	2	None	
Chuckwagon	1	0	0	0	0	0	0	0	0	0	0	0	0	0	4	0	None	
Corn Dog	1	0	1	0	0	0	0	0	0	0	0	0	0	0	2	0	None	
Corned Beef	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	0	None	
Egg + Ham Salad	1	0	1	0	0	0	0	0	0	0	0	0	0	0	4	0	None	
Egg Salad	2	1	0	0	0	0	0	0	0	0	0	0	0	0	1	0	None	
Farm Boy	2	1	1	0	0	0	0	0	0	0	0	0	0	0	16	1	None	
Fish	1	1	0	0	0	0	0	0	0	0	0	0	0	0	6	0	None	
Fish Filets	0				Not Tested										0		None	
Grilled Cheese	3	3	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0	None
Grilled Ham + Cheese	2	2	0	0	0	0	0	0	0	0	0	0	0	0	2	0	None	
Half Smoke	0				Not Tested										0		None	
Ham	1	9	2	6	0	0	0	0	0	0	0	0	0	0	21	2	None	
Ham + Cheese	20	5	3	0	0	0	2	0	0	0	0	0	0	0	50	2	None	
Ham + Cheese on Rye	5	3	0	0	0	0	0	0	0	0	0	0	0	0	1	0	None	
Ham + Egg	5	3	0	0	0	0	0	0	0	0	0	0	0	0	8	0	None	
Ham + Egg Salad	1	1	0	0	0	0	0	0	0	0	0	0	0	0	5	2	None	
Ham Lettuce Tomato	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	None	
Ham Salad	2	1	1	0	0	0	0	0	0	0	0	0	0	0	24	2	None	
Hamburger	2	1	1	0	0	0	0	0	0	0	0	0	0	0	4	0	None	
Hoagie	1	0	1	0	0	0	0	0	0	0	0	0	0	0	5	0	None	
Hot Dog	0				Not Tested										2	0	Staphylococcus aureus - 1 Isolate Clostridium perfringens - 1 Isolate	
Hot Pepper Steak	0				Not Tested										0		None	

TABLE 26: Microbiological Results of Analyzing Sandwiches (Cont)

FOOD ITEM	N	Standard Plate Count x 1000/g										Coliforms/g																
		<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	N	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100		
SANDWICHES																												
Italian Hoagie	1	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Italian Submarine	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Lettuce	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Liver Loaf	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Luncheon Loaf	3	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Mini-Burger	4	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Pastrami	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Pimento	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Pimento Cheese	10	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Pimento Spread	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Pizza	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Pizza + Sausage	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Pizzaburger	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Polish Sausage	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Poor Boy	17	2	5	0	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Ranchero	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Roast Beef	40	20	7	1	1	1	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Salami	4	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Salami + Cheese	10	0	4	0	1	2	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Sausage + Biscuit	14	9	3	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Sausage + Egg	4	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Tuna Salad	24	8	3	1	2	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Turkey	10	1	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Weiner	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0

1 Number

TABLE 26: Microbiological Results of Analyzing Sandwiches (Cont)

FOOD ITEM	Yeast and Mold/g										SIGNIFICANT RESULTS									
	N	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	N	POS	NEG	Escherichia coli			
Italian Hoagie	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None			
Italian Submarine	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None			
Lettuce	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	1	None			
Liver Loaf	2	0	1	0	0	0	0	0	0	0	0	0	1	2	1	1	None			
Luncheon Loaf	3	1	1	0	1	0	0	0	0	0	0	0	0	3	1	2	None			
Mini-Burger	4	2	0	0	0	0	0	0	0	0	1	1	1	4	0	4	None			
Pastrami	0	0	0	0	0	0	0	0	0	0	0	0	0	0	-	-	None			
Pimento	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None			
Pimento Cheese	9	0	1	0	0	0	0	0	0	0	0	0	8	0	0	8	None			
Pimento Spread	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None			
Pizza	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None			
Pizza + Sausage	0	0	0	0	0	0	0	0	0	0	0	0	0	0	-	-	None			
Pizzaburger	0	0	0	0	0	0	0	0	0	0	0	0	0	0	-	-	None			
Polish Sausage	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None			
Poor Boy	14	1	0	3	0	0	0	1	0	0	0	0	8	16	1	15	None			
Ranchero	0	0	0	0	0	0	0	0	0	0	0	0	0	3	0	3	None			
Roast Beef	1	2	1	0	0	1	0	0	1	0	1	5	31	0	4	27	None			
Salami	1	0	0	1	0	0	0	0	0	0	0	0	5	1	1	4	None			
Salami + Cheese	0	0	0	0	0	0	0	0	0	0	0	0	8	2	6	6	None			
Sausage + Miscuit	8	2	3	1	0	0	1	0	0	0	0	1	13	0	13	0	None			
Sausage + Egg	2	2	0	0	0	0	0	0	0	0	0	0	2	0	0	2	None			
Tuna Salad	2	1	0	0	0	0	0	0	0	1	0	0	24	1	23	0	None			
Turkey	1	0	0	0	0	0	0	0	0	0	0	0	8	1	7	1	None			
Weiner	1	1	0	0	0	0	0	0	0	0	0	0	1	0	1	1	None			

SANDWICHES (Cont)

1 Number

TABLE 27: Microbiological Results of Analyzing Prepared Salads and Miscellaneous Products

FOOD ITEM	N <sup>1</sup>	Standard Plate Count x 1000/g										Coliforms/g															
		<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100		
SALADS																											
BBQ Flavored Chicken	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Bean	9	6	1	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Beef Chuck Wagon	2	1	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
California Orange Parfait	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Carrot + Raisin	18	0	1	1	2	2	0	1	1	0	2	6	18	13	2	0	0	0	0	0	0	0	0	0	0	0	3
Cheese	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Chef	2	0	0	0	0	0	0	0	0	0	0	2	2	0	2	0	0	0	0	0	0	0	0	0	0	0	0
Cherry Delight	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Chicken	133	97	20	3	1	1	4	0	0	0	2	0	5	133	87	17	9	2	2	2	1	2	0	1	0	0	12
Chopped Ham	5	5	0	0	0	0	0	0	0	0	0	0	0	5	4	1	0	0	0	0	0	0	0	0	0	0	0
Chopped Liver	4	1	2	0	0	1	0	0	0	0	0	0	0	4	3	1	0	0	0	0	0	0	0	0	0	0	1
Chunky Chicken	5	1	4	0	0	0	0	0	0	0	0	0	0	5	3	1	0	0	0	1	0	0	0	0	0	0	0
Coie Slaw	168	45	28	28	9	7	5	6	2	0	6	24	168	153	9	2	0	0	0	1	0	0	1	0	0	2	1
Combination	1	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1
Corned Beef	5	3	0	0	0	0	0	0	0	0	0	1	5	2	0	0	1	0	1	0	0	0	0	0	0	0	1
Cottage Cheese with Pineapple	0													1	0	0	0	0	1	0	0	0	0	0	0	0	0
Cream Cheese with Pineapple	1	0	1	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0
Cucumber + Onion	4	4	0	0	0	0	0	0	0	0	0	0	0	4	4	0	0	0	0	0	0	0	0	0	0	0	0
Egg	16	4	2	1	0	0	2	0	0	0	1	0	6	16	12	1	0	0	1	0	0	0	0	0	0	0	1
Fruit	12	12	0	0	0	0	0	0	0	0	0	0	0	12	12	0	0	0	0	0	0	0	0	0	0	0	0
Fruit Cocktail	2	2	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0	0
Fruit Treat	1	0	0	0	1	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0
Garden	4	0	0	1	0	0	0	0	0	0	0	3	4	0	1	0	0	0	0	0	0	0	0	0	0	0	2
Gelatin	2	1	0	1	0	0	0	0	0	0	0	0	0	2	1	1	0	0	0	0	0	0	0	0	0	0	0
Ham	90	64	20	3	0	1	0	0	0	0	0	2	91	77	6	0	1	0	0	0	0	0	0	0	0	0	6
Ham + Cheese	9	4	2	1	0	1	0	0	0	0	0	0	0	9	4	1	0	0	0	0	0	0	0	1	0	0	3
Hawaiian	6	5	0	0	0	1	0	0	0	0	0	0	0	6	6	0	0	0	0	0	0	0	0	0	0	0	0
Hawaiian Delight	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0
Hot Pimento	1	0	0	1	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0
Lemon Jello	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0
Lettuce	4	1	2	0	0	0	0	0	0	0	0	0	0	4	2	1	1	0	0	0	0	0	0	0	0	0	0
Macaroni	208	130	40	13	5	2	3	4	3	1	2	0	5	207	192	1	1	0	0	0	0	0	0	0	0	0	11
Macaroni + Egg	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0
Macaroni + Tuna	7	6	0	1	0	0	0	0	0	0	0	0	0	7	7	0	0	0	0	0	0	0	0	0	0	0	0
Orange Dessert	2	2	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0	0
Orange Mandarine	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0
Palm Springs Gelatin	1	0	1	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0
Parfait	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0
Pimento	55	19	15	9	1	0	2	2	0	0	0	0	7	56	42	8	4	0	1	0	0	0	0	0	0	0	1
Pimento Cheese	16	9	2	1	0	0	1	2	0	0	0	0	16	10	1	2	0	0	0	0	0	0	0	0	0	3	
Potato	301	174	44	22	14	10	7	4	1	0	2	5	18	298	278	7	5	1	0	0	0	0	0	0	0	0	7
Potato + Egg	13	4	4	0	0	0	1	0	0	0	0	4	12	5	1	0	0	0	0	0	0	0	0	0	0	4	2
Raisin + Carrot + Celery	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	1	0	0	0	0	0	0	0	0	0	0	0
Raspberry Dessert	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0
Spring	2	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0	0	1	1
Tossed	6	4	0	0	0	0	0	0	0	0	1	0	6	4	2	0	0	0	0	0	0	0	0	0	0	0	0

TABLE 27: Microbiological Results of Analyzing Prepared Salads and Miscellaneous Products (Cont)

FOOD ITEM	N	Yeast and Mold/g										SALADS					Escherichia coli		SIGNIFICANT RESULTS
		<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	N	POS	NEG			
BQ Flavored Chicken	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None		
Bean	9	9	0	0	0	0	0	0	0	0	0	0	0	9	0	9	None		
Beef Chuck Wagon	2	0	0	1	0	0	0	0	0	0	0	0	1	2	0	2	None		
California Orange Parfait	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None		
Carrot	1	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None		
Carrot + Raisin	18	1	2	2	1	2	2	0	3	1	0	0	4	18	0	18	None		
Cheese	1	0	0	0	0	1	0	0	0	0	0	0	0	1	0	1	Clostridium species - 1 Negative		
Chef	2	0	0	0	0	0	0	0	0	0	0	1	1	2	0	2	Clostridium species - 2 Negative		
Cherry Delight	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None		
Chicken	110	25	36	12	10	5	2	1	4	0	1	4	10	112	11	101	None		
Chopped Ham	5	1	1	3	0	0	0	0	0	0	0	0	0	3	0	3	Clostridium perfringens - 1 Negative		
Chopped Liver	4	0	3	0	0	0	0	0	0	0	0	0	0	4	0	4	None		
Chunky Chicken	5	0	1	1	1	0	1	0	0	0	0	0	1	5	0	5	None		
Cole Slaw	156	75	33	5	7	0	3	4	2	4	2	0	18	140	3	137	None		
Combination	1	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	Clostridium species - 1 Isolate		
Corned Beef	5	0	1	1	1	0	0	0	0	0	0	0	1	5	0	5	None		
Cottage Cheese with Pineapple	0													1	0	1	None		
Cream Cheese with Pineapple	1	0	0	0	0	0	0	1	0	0	0	0	0	1	0	1	None		
Cucumber	4	4	0	0	0	0	0	0	0	0	0	0	0	3	0	3	None		
Cucumber + Onion	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None		
EGG	14	6	4	1	0	0	0	0	0	1	0	2	13	9	0	13	None		
Fruit	12	9	1	1	1	0	0	0	0	0	0	0	0	9	0	9	None		
Fruit Cocktail	2	2	0	0	0	0	0	0	0	0	0	0	0	2	0	2	None		
Fruit Treat	1	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None		
Garden	4	0	0	0	0	3	0	1	0	0	0	0	0	4	0	4	None		
Gelatin	2	1	0	0	0	0	0	1	0	0	0	0	0	2	0	2	None		
Ham	85	11	21	7	8	2	4	5	1	1	2	3	2	82	5	77	None		
Ham + Cheese	7	1	0	0	1	0	0	0	0	1	0	0	4	9	3	6	None		
Hawaiian	5	4	0	0	0	0	0	0	0	0	0	0	1	5	0	5	None		
Hawaiian Delight	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None		
Hot Pimento	1	0	1	0	0	0	0	0	0	0	0	0	0	1	0	1	None		
Lemon Jello	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None		
Lettuce	4	0	2	0	1	0	0	0	0	0	0	0	1	4	0	4	None		
Macaroni	199	135	27	9	2	1	2	2	2	0	1	1	17	167	3	164	None		
Macaroni + Egg	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None		
Macaroni + Tuna	5	4	1	0	0	0	0	0	0	0	0	0	0	4	0	4	None		
Orange Dessert	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None		
Orange Mandarins	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	None		
Palm Springs Gelatin	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None		
Parfait	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None		
Pimento	54	3	7	8	3	4	3	5	1	1	2	1	16	56	1	55	None		
Pimento Cheese	13	0	3	1	0	0	1	0	1	2	0	0	5	13	3	10	None		
Potato	282	176	50	14	6	3	4	1	1	1	0	2	24	247	8	239	None		
Potato + Egg	10	3	4	0	0	0	0	0	0	1	0	0	2	13	0	13	None		
Raisin + Carrot + Celery	1	0	0	0	0	0	0	1	0	0	0	0	0	1	0	1	Clostridium species - 1 Negative		
Raspberry Dessert	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None		
Spring Tossed	2	0	0	0	0	0	0	0	0	0	1	1	1	2	0	2	Clostridium species - 2 Negative		
Tossed	6	5	0	1	0	0	0	0	0	0	0	0	0	5	0	5	None		

TABLE 27: Microbiological Results of Analyzing Prepared Salads and Miscellaneous Products (Cont)

FOOD ITEM	N	Standard Plate Count x 1000/g										Coliforms/g															
		<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-91	91-100	>100	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-91	91-100	>100		
SALADS (Cont)																											
Tropical Fruit Canned	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Tuna	23	14	4	0	1	0	0	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1
Tuna-Macaroni	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Waldorf	9	7	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Wild Strawberry Parfait	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
MISCELLANEOUS PRODUCTS																											
Beef + Cheese Enchilada	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Beef Burrito	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Beef Cooked	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Beef Enchilada	7	7	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Beef Gravy	0																										
Brunswick Stew	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Chicken Egg Roll	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Chow Mein	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Coating Material for Shrimp	0																										
Coconut	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Coconut Milk	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Cooked Corned Beef	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Cooked Pastrami	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Flour	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Food Bar	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Macaroni + Beef in Tomato Sauce	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Mace	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Mustard	4	4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Oatmeal	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Olives Ripe	4	3	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Shrimp Breading	3	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Shrimp Egg Rolls	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Spaghetti + Meat	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Spaghetti + Meat Balls	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0

1 Number

TABLE 27: Microbiological Results of Analyzing Prepared Salads and Miscellaneous Products (Cont)

FOOD ITEM	Yeast and Mold/g										Escherichia coli			SIGNIFICANT RESULTS				
	N	<3	10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100		N	POS	NEG	
Tropical Fruit Canned	2	2	0	0	0	0	0	0	0	0	0	0	0	0	-	-	None	
Tuna	1	1	0	0	0	0	0	0	0	0	0	0	19	1	18	-	None	
Tuna-Macaroni	1	1	0	0	0	0	0	0	0	0	0	0	0	-	-	-	None	
Waldorf	7	6	0	1	0	0	0	0	0	0	0	0	1	0	1	-	None	
Wild Strawberry Parfait	1	0	1	0	0	0	0	0	0	0	0	0	0	-	-	-	None	
SALADS (Cont)																		
Beef + Cheese Enchilada	1	1	0	0	0	0	0	0	0	0	0	0	0	0	-	-	None	
Beef Burrito	0	0	0	0	0	0	0	0	0	0	0	0	0	0	-	-	None	
Beef Cooked	0	0	0	0	0	0	0	0	0	0	0	0	0	0	-	-	None	
Beef Enchilada	0	0	0	0	0	0	0	0	0	0	0	0	0	0	-	-	None	
Beef Gravy	0	0	0	0	0	0	0	0	0	0	0	0	0	0	-	-	None	
Brunswick Stew	1	0	3	0	0	0	0	0	0	0	0	0	1	0	1	-	Pathogens - 7 Negative	
Chicken Egg Roll	2	0	0	0	2	0	0	0	0	0	0	0	0	0	0	0	1	Pathogens - 1 Negative
Chow Mein	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	Pathogens - 2 Negative
Coating Material for Shrimp	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	None
Coconut	1	0	1	0	0	0	0	0	0	0	0	0	0	1	0	1	0	None
Coconut Milk	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	None
Cooked Corned Beef	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	0	None
Cooked Pastrami	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	0	None
Flour	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	None
Food Bar	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	Pathogens - 1 Negative
Macaroni + Beef in Tomato Sauce	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	None
Mace	1	0	0	0	0	1	0	0	0	0	0	0	0	1	0	1	0	Pathogens - 1 Negative
Mustard	4	4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	None
Oatmeal	1	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	None
Olives Ripe	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	Pathogens - 4 Negative
Shrimp Breading	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	None
Shrimp Egg Roll	2	2	0	0	0	0	0	0	0	0	0	0	0	3	0	3	0	None
Spaghetti + Meat	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	0	None
Spaghetti + Meat Balls	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	0	None

1 Number

TABLE 28: Microbiological Results of Analyzing Beef

FOOD ITEM	N <sup>1</sup>	Standard Plate Count x 1000/g										Coliforms/g														
		3- <3	11- 10	21- 20	31- 30	41- 40	51- 50	61- 60	71- 70	81- 80	91- 100	>100	N	3- <3	11- 10	21- 20	31- 30	41- 40	51- 50	61- 60	71- 70	81- 80	91- 100	>100		
BEEF																										
Beef	0																									
Beef + Gravy	0																									
Beef Dried	0																									
Carcass Trim	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Chili	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Chili Meat	21	5	4	2	2	3	0	0	1	0	0	0	4	21	13	2	2	0	0	0	0	1	0	1	0	2
Chip Steak	3	1	1	0	0	1	0	0	0	0	0	0	0	3	3	0	0	0	0	0	0	0	0	0	0	
Chipped Beef	0																									
Chopped Beef	0																									
Cornd	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Cube Steak	84	44	16	10	1	2	2	0	0	0	1	0	0	87	61	9	2	3	2	2	1	1	0	0	0	6
BEEF																										
Extra Lean Ground	9	7	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Fondue Meat	2	1	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	
Ground	448	115	76	39	41	19	18	13	11	9	6	11	90	446	228	42	19	8	9	15	3	7	3	6	3	
Ground Bull	2	1	1	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	
Ground Chuck	13	2	2	0	2	1	0	1	0	0	0	0	4	13	5	0	1	2	0	0	0	0	0	0	0	
Ground Frozen	5	4	1	0	0	0	0	0	0	0	0	0	0	9	3	1	0	1	0	0	0	0	0	0	0	
Ground Patties	9	4	1	1	0	2	0	1	0	0	0	0	0	5	6	3	0	0	0	0	0	0	0	0	0	
Ground Patties Frozen	2	2	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	
Ground Round	146	53	18	14	13	8	5	2	0	0	4	5	24	146	70	16	4	6	4	2	5	2	4	0	0	
Ground Steak	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	1	
Ground with Added Soya	5	1	0	1	0	0	0	2	0	1	0	0	1	5	0	0	0	0	2	0	0	0	0	0	3	

TABLE 28: Microbiological Results of Analyzing Beef (Cont)

FOOD ITEM	N <sup>1</sup>	Yeast and Mold/g										Escherichia coli		SIGNIFICANT RESULTS	
		3-11-20	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	N	POS	NEG		
BEEF															
Beef	0	Not Tested										1	1	0	Clostridium perfringens - 1 Isolate
Beef + Gravy	0	Not Tested										0	-	-	Alpha streptococcus - 1 Isolate
Beef Dried	0	Not Tested										0	-	-	Pathogens - 1 Negative
Carcass Trim	0	Not Tested										1	1	0	Pathogens - 1 Negative
Chili	0	Not Tested										0	-	-	None
Chili Meat	0	Not Tested										2	1	1	None
Chip Steak	0	Not Tested										0	-	-	None
Chipped Beef	0	Not Tested										0	-	-	Pathogens - 1 Negative
Chopped Beef	0	Not Tested										0	-	-	Pathogens - 7 Negative
Corned	0	Not Tested										0	-	-	None
Cube Steak	0	Not Tested										11	8	3	Enterobacter cloacae - 2 Isolates Enterobacter hafniae - 1 Isolate Citrobacter freundii - 1 Isolate Staphylococcus aureus - 2 Isolates Pseudomonas aeruginosa - 1 Isolate Bacillus species - 1 Isolate Pathogens - 5 Negative
Extra Lean Ground	0	Not Tested										3	1	2	None
Fondue Meat	0	Not Tested										0	-	-	None
Ground	0	Not Tested										146	67	79	Staphylococcus aureus - 8 Isolates Enterobacter cloacae - 12 Isolates Enterobacter agglomerans - 1 Isolate Enterobacter aerogenes - 2 Isolates Enterobacter hafniae - 4 Isolates Pseudomonas aeruginosa - 2 Isolates Streptococcus species - 1 Isolate Citrobacter freundii - 6 Isolates Klebsiella pneumoniae - 7 Isolates Bacillus species - 1 Isolate Clostridium haemolyticum - 1 Isolate Corynebacterium kerolis - 1 Isolate Acinetobacter calcoaceticus - 1 Isolate Serratia liquefaciens - 1 Isolate
Ground Bull	0	Not Tested										2	0	2	None
Ground Chuck	0	Not Tested										4	3	1	None
Ground Frozen	0	Not Tested										5	0	5	Pathogens - 1 Negative
Ground Patties	0	Not Tested										2	0	2	Fecal streptococci - 2 Isolates
Ground Patties Frozen	0	Not Tested										2	0	2	None
Ground Round	0	Not Tested										46	23	23	Enterobacter cloacae - 5 Isolates Pseudomonas aeruginosa - 1 Isolate Enterobacter agglomerans - 1 Isolate Staphylococcus aureus - 4 Isolates Streptococcus species - 2 Isolates Enterobacter aerogenes - 1 Isolate Enterobacter hafniae - 3 Isolates Citrobacter freundii - 3 Isolates Klebsiella pneumoniae - 2 Isolates Pseudomonas fluorescens - 1 Isolate
Ground Steak	0	Not Tested										0	-	-	None
Ground with Added Soya	0	Not Tested										5	1	4	None

TABLE 28: Microbiological Results of Analyzing Beef (Cont)

FOOD ITEM	N	Standard Plate Count x 1000/g										Coliforms/g															
		3- 10	11- 20	21- 30	31- 40	41- 50	51- 60	61- 70	71- 80	81- 90	91- 100	>100	N	<3	3- 10	11- 20	21- 30	31- 40	41- 50	51- 60	61- 70	71- 80	81- 90	91- 100	>100		
Hamburger	278	45	34	26	22	8	12	16	6	2	2	2	99	275	92	27	19	4	11	8	7	9	5	7	3	83	
BEEF																											
Hamburger Patties	20	6	3	4	2	1	0	0	0	0	0	0	4	20	8	5	2	0	1	0	0	0	0	1	1	2	
Lean Ground	234	61	50	31	9	16	11	11	4	2	3	4	32	236	116	32	10	6	6	5	5	2	2	4	2	46	
Liver	2	2	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0	
Meat Chilled	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	
Meat Loaf	0													0													
Patties	2	2	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0	
Porterhouse Steak	1	0	0	0	1	0	0	0	0	0	0	0	0	1	0	0	0	1	0	0	0	0	0	0	0	0	
Roast	4	4	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0	
Roast Cooked	0													0													
Sirloin Steak	5	5	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0	
Soy Protein	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	
Special Cut	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	
Steaks Dely Raw	0													0													
Stew Meat	55	30	10	2	5	3	0	2	0	1	0	0	2	56	40	7	1	1	1	0	1	1	0	0	1	3	
Swiss Steak	29	17	8	2	1	0	0	0	0	0	0	0	1	29	19	5	0	0	0	1	0	0	0	0	0	4	
Taco Meat	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	
1 Number																											

TABLE 28: Microbiological Results of Analyzing Beef (Cont)

FOOD ITEM	N	Yeast and Mold/R										N	>100	N	Escherichia coli		SIGNIFICANT RESULTS	
		3-11	21-31	41-51	61-71	81-91	100	POS	NEG									
BEEF																		
Hamburger	0											85	46	39	Staphylococcus aureus - 4 Isolates Enterobacter aerogenes - 1 Isolate Enterobacter hafniae - 4 Isolates Citrobacter freundii - 7 Isolates Klebsiella pneumoniae - 9 Isolates Bacillus species - 1 Isolate Enterobacter cloacae - 14 Isolates Citrobacter diversus - 1 Isolate Pseudomonas fluorescens - 1 Isolate Proteus mirabilis - 1 Isolate Enterobacter agglomerans - 1 Isolate Pseudomonas species - 1 Isolate None			
Hamburger Patties	-											5	5	0	None			
Lean Ground	0											88	28	60	Pasteurella ureae - 1 Isolate Enterobacter cloacae - 3 Isolates Pseudomonas aeruginosa - 2 Isolates Enterobacter agglomerans - 1 Isolate Staphylococcus aureus - 9 Isolates Enterobacter hafniae - 1 Isolate Clostridium freundii - 2 Isolates Klebsiella pneumoniae - 2 Isolates None			
Liver	0											1	0	1	None			
Meat Chilled	0											1	0	1	None			
Meat Loaf	0											0	-	-	Pathogens - 1 Negative			
Patties	0											1	1	0	Staphylococcus aureus - 1 Isolate			
Porterhouse Steak	0											0	-	-	None			
Roast	0											3	1	2	Clostridium perfringens - 1 Isolate Pathogens - 1 Negative			
Roast Cooked	0											0	0	-	Pathogens - 1 Negative			
Sirloin Steak	0											3	0	3	Pathogens - 1 Negative			
Soy Protein	0											1	1	0	Pathogens - 1 Negative			
Special Cut	0											0	-	-	None			
Steaks Dehy Raw	0											0	-	-	one			
Stew Meat	0											8	4	4	Pathogens - 3 Negative Enterobacter cloacae - 1 Isolate Enterobacter hafniae - 1 Isolate Citrobacter freundii - 1 Isolate Staphylococcus aureus - 1 Isolate Pseudomonas fluorescens - 1 Isolate Pseudomonas putida - 1 Isolate			
Swiss Steak	0											5	2	3	Pathogens - 1 Isolate Staphylococcus aureus - 2 Isolates			
Taco Meat	0											0	-	-	None			
1 Number																		

TABLE 29: Microbiological Results of Analyzing Products with High Standard Plate Counts

FOOD ITEM	N <sup>1</sup>	Standard Plate Count										Coliforms/g																	
		<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	N	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100			
SPC x 10,000/g																													
Clams Fresh	53	13	15	7	5	5	1	1	2	1	0	0	1	2	53	37	5	1	0	0	0	0	0	0	0	0	0	9	
Crab Meat Frozen	7	0	2	2	0	3	0	0	0	0	0	0	0	0	7	7	0	0	0	0	0	0	0	0	0	0	0	0	
Flounder Filets Frozen	65	27	18	7	4	3	1	2	0	0	0	0	1	3	65	62	2	0	0	0	1	0	0	1	0	0	0	0	
Ham	38	16	7	1	3	0	1	0	0	0	0	0	0	10	36	31	0	2	0	0	0	1	0	0	0	0	0	1	
Pepperoni	0														0														
Pizza (Type Unk)	15	1	6	1	1	2	1	0	1	1	0	0	1	1	15	9	2	2	1	0	0	0	0	0	1	0	0	0	
Sausage	1	0	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0	
Turkey Ground Frozen	11	0	7	1	0	0	0	2	0	0	0	0	0	1	11	0	8	2	0	0	1	0	0	0	0	0	0	0	
SPC x 100,000/g																													
Bratwurst	23	12	2	3	0	1	0	0	0	0	0	0	0	5	23	18	0	0	1	0	0	0	0	0	0	0	0	4	
Ham Sliced	65	51	2	2	2	0	0	0	1	0	0	0	0	6	66	48	0	1	1	1	0	1	0	0	0	0	0	14	
SPC x 1,000,000/g																													
Jalapeno Loaf	44	30	3	2	0	2	0	0	0	0	0	0	0	7	44	44	0	0	0	0	0	0	0	0	0	0	0	0	0
Meat Loaf Mix	16	5	0	3	0	1	2	0	0	0	0	0	0	6	17	4	0	0	0	0	0	1	0	0	0	0	0	12	
SPC x 10,000,000/g																													
Cervelatwurst	20	3	6	4	1	0	0	0	0	1	0	0	0	5	18	18	0	0	0	0	0	0	0	0	0	0	0	0	0
Olive Loaf	36	8	4	2	0	1	2	2	0	1	1	1	2	12	36	36	0	0	0	0	0	0	0	0	0	0	0	0	0
Oysters Fresh	60	6	7	9	3	2	3	3	5	1	1	1	1	19	59	31	4	4	3	1	1	0	1	0	1	1	0	12	
SPC x 10,000,000/g																													
Crab Whole Cooked	11	4	1	4	0	1	0	0	0	0	0	0	1	0	11	8	0	0	0	0	0	0	0	0	0	0	0	3	
Crabmeat Fresh	5	1	2	0	0	2	0	0	0	0	0	0	0	0	5	4	0	0	0	0	0	0	0	0	0	0	0	1	
Luncheon Meat	45	22	10	5	2	2	1	0	2	1	0	0	0	0	46	46	0	0	0	0	0	0	0	0	0	0	0	0	0
Old Fashioned Loaf	44	32	5	3	1	0	2	1	0	0	0	0	0	0	44	43	1	0	0	0	0	0	0	0	0	0	0	0	0
Pravns Fresh	50	4	8	6	2	6	5	4	2	1	2	1	2	1	50	42	0	1	0	0	1	0	0	0	0	0	1	5	
SPC x 10,000,000/g																													
Salmon Steak	7	0	1	1	0	1	1	0	0	0	0	0	2	1	7	4	0	2	0	0	0	0	0	0	0	0	0	1	
Salmon Steak Fresh	30	6	4	1	1	3	2	0	3	2	1	0	0	7	30	22	0	0	0	0	0	0	0	0	0	0	0	8	
Scallops Fresh	46	10	19	8	5	1	2	1	0	0	0	0	0	0	46	30	0	0	1	1	1	2	0	1	1	0	0	9	
Shrimp Cooked	31	7	3	4	0	1	2	1	3	1	1	0	8	31	28	0	0	0	0	0	0	1	0	0	0	0	0	2	
Sole Filets Frozen	48	2	2	4	3	1	1	2	2	1	0	2	28	48	44	1	1	0	1	0	0	0	1	0	0	0	0	0	

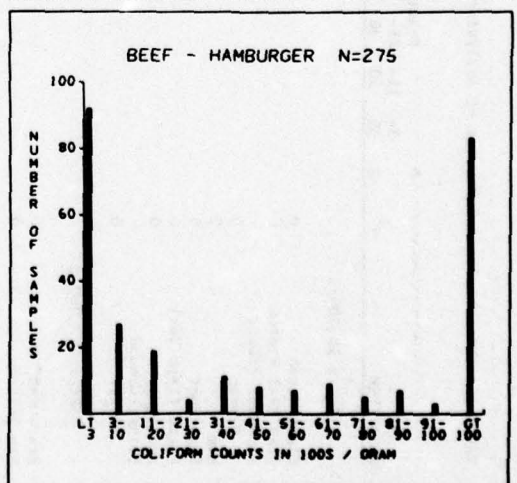
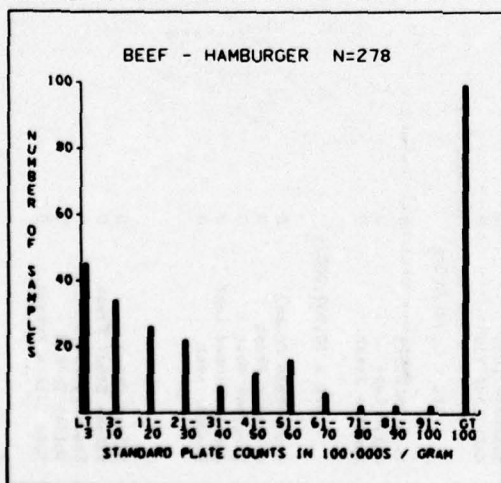
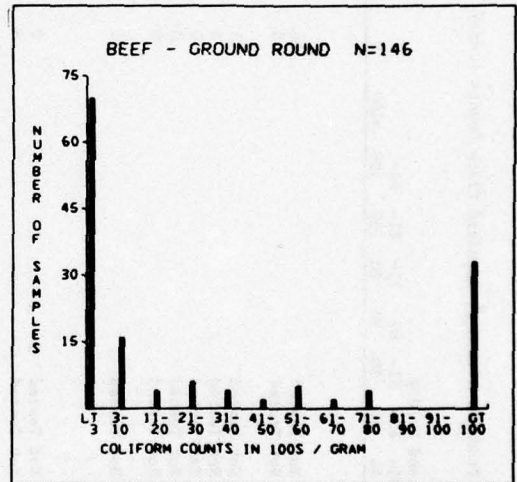
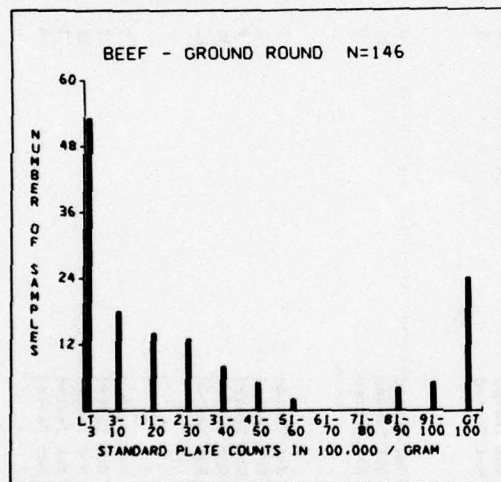
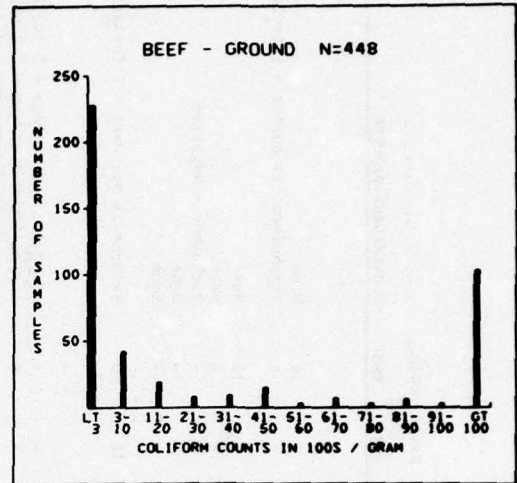
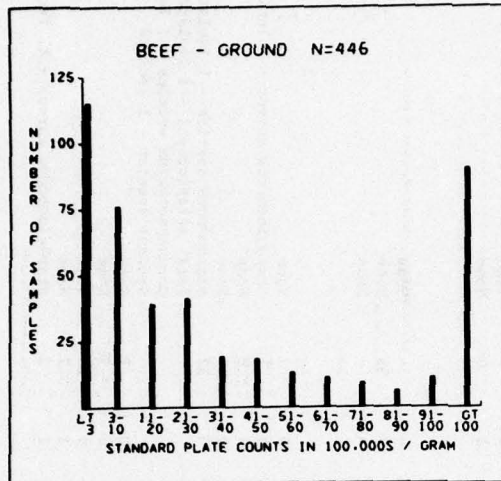
1 Number

TABLE 29: Microbiological Results of Analyzing Products with High Standard Plate Counts (Cont)

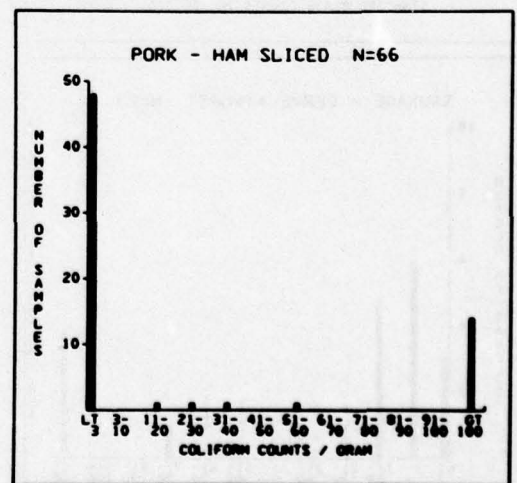
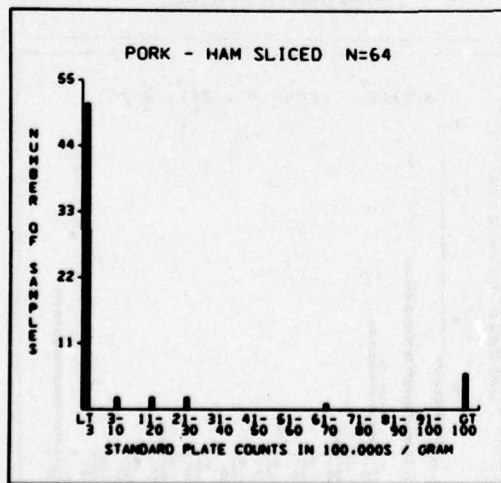
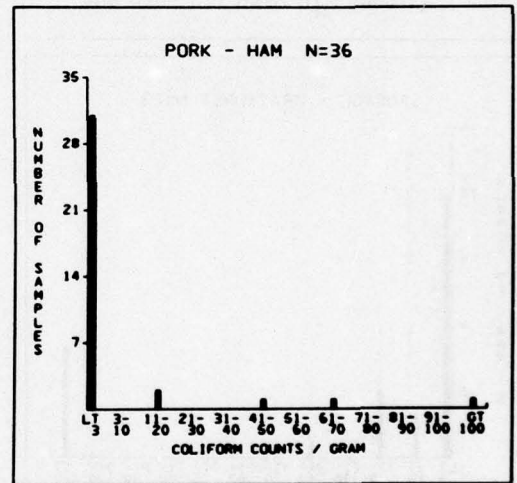
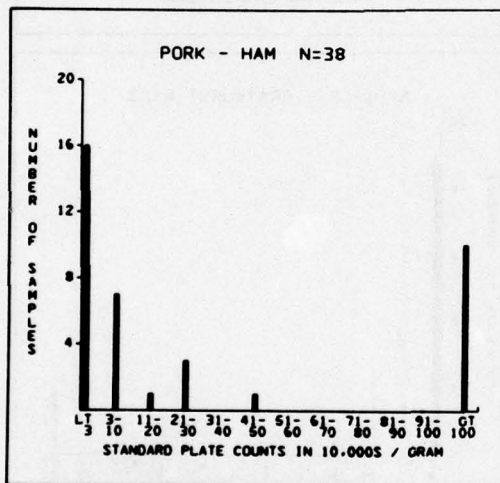
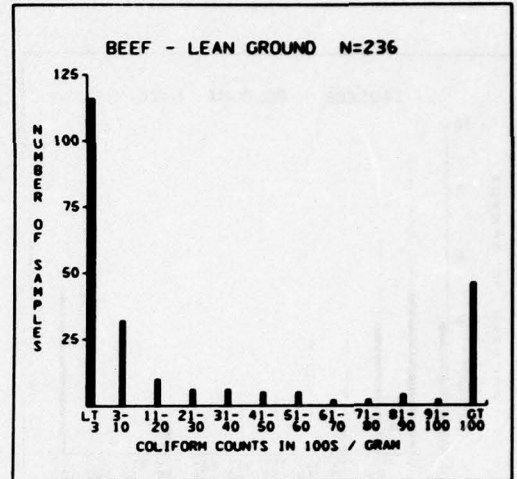
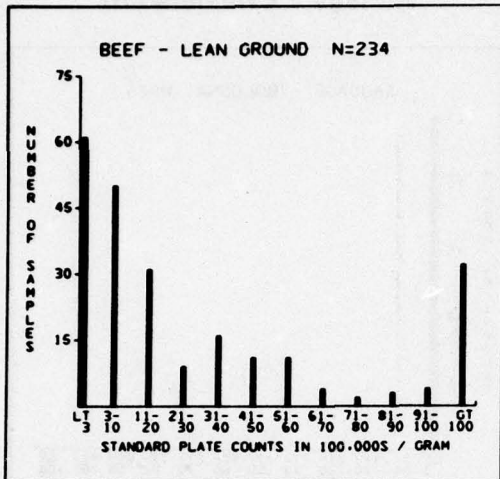
FOOD ITEM	N <sup>1</sup>	Yeast and Mold/g										Escherichia coli		SIGNIFICANT RESULTS
		3-11-21-31-41-51-61-71-81-91-100	>100	N	POS	NEG								
<b>SPC x 10,000/g</b>														
Clams Fresh	0	Not Tested	0	16	2	14	None							
Crab Meat Frozen	0	Not Tested	0	0	-	-	Staphylococcus aureus - 1 Isolate							
Flounder Filet	0	Not Tested	13	1	12	None								
Ham	0	Not Tested	5	1	4	None								
Pepperoni	0	Not Tested	0	-	-	Pathogens - Negative								
Pizza (Type Unk)	0	Not Tested	0	-	-	None								
Sausage	0	Not Tested	0	-	-	None								
Turkey Ground Frozen	0	Not Tested	11	11	0	Salmonella St. Paul - 1 Isolate								
<b>SPC x 100,000/g</b>														
Bratwurst	0	Not Tested	0	0	-	4	Staphylococcus aureus - 1 Isolate							
Ham Sliced	0	Not Tested	8	4	4	4	Staphylococcus aureus - 1 Isolate							
							Pseudomonas fluorescens - 1 Isolate							
							Pseudomonas putida - 1 Isolate							
							Bacillus species - 1 Isolate							
							Salmonella enteritidis - 1 Isolate							
							None							
							None							
<b>SPC x 1,000,000/g</b>														
Jalapeno Loaf	0	Not Tested	0	0	-	-	None							
Meat Loaf Mix	0	Not Tested	1	1	0	0	None							
<b>SPC x 10,000,000/g</b>														
Cervelatwurst	0	Not Tested	0	0	-	-	None							
Olive Loaf	0	Not Tested	36	0	36	0	None							
Oysters Fresh	0	Not Tested	0	-	-	-	None							
<b>SPC x 10,000,000/g</b>														
Crab Whole Cooked	0	Not Tested	7	0	7	None								
Crabmeat Fresh	0	Not Tested	1	0	1	1	Staphylococcus aureus - 1 Isolate							
Luncheon Meat	0	Not Tested	8	0	8	None								
Old Fashioned Loaf	0	Not Tested	36	0	36	None								
Prawns Fresh	0	Not Tested	12	0	12	12	Micrococcus species - 1 Isolate							
							Fecal streptococci - 1 Isolate							
							Corynebacterium species - 1 Isolate							
							Proteus species - 1 Isolate							
							None							
Salmon Steak	0	Not Tested	7	0	7	7	None							
Salmon Steak Fresh	0	Not Tested	7	0	7	7	None							
Scallops Fresh	0	Not Tested	15	0	15	0	None							
Shrimp Cooked	0	Not Tested	3	1	2	None								
Sole Filets Frozen	0	Not Tested	4	2	2	2	Staphylococcus aureus - 12 Isolates							

<sup>1</sup> Number

**Fig. 1 - Microbiological Results; Beef - Ground  
Beef - Ground Round  
Beef - Hamburger**



**Fig. 2 - Microbiological Results; Beef - Lean Ground  
Pork - Ham  
Pork - Ham Sliced**



**Fig. 3 - Microbiological Results; Sausage - Bologna  
Sausage - Bratwurst  
Sausage - Cervelatwurst**

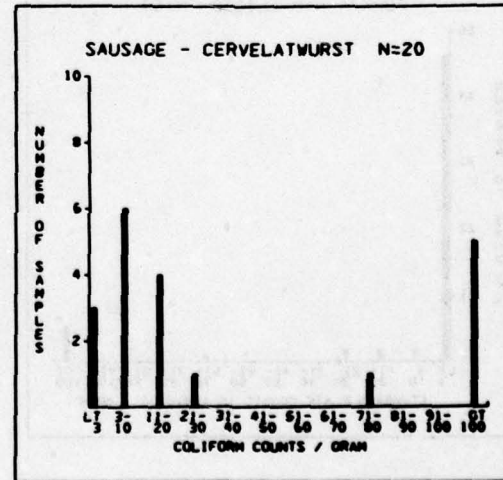
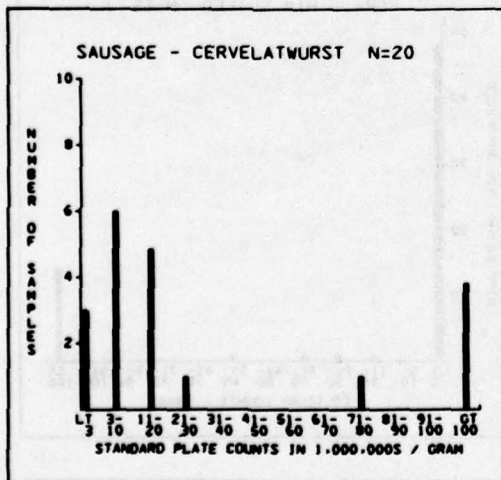
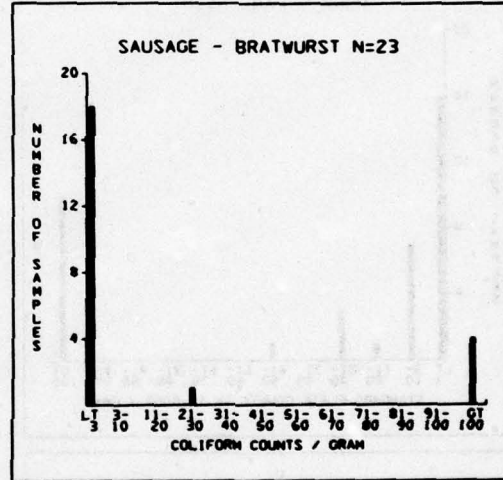
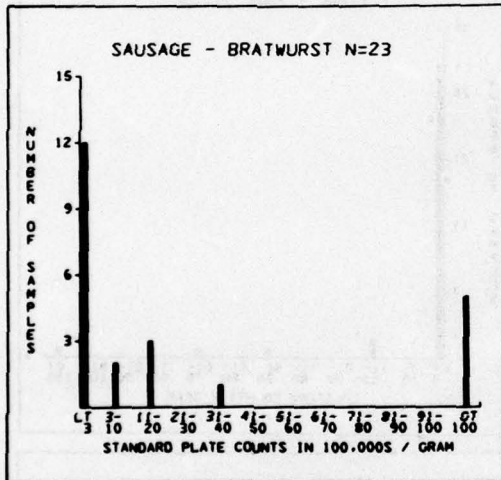
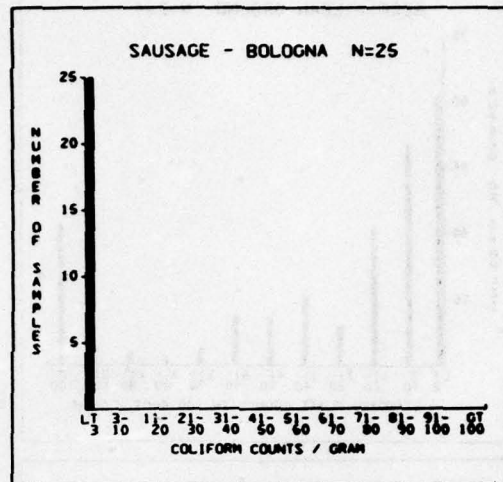
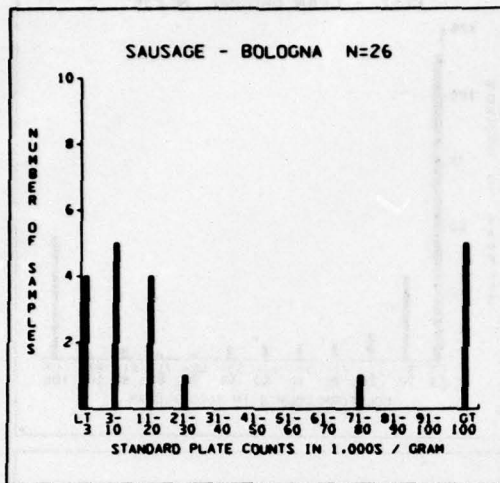
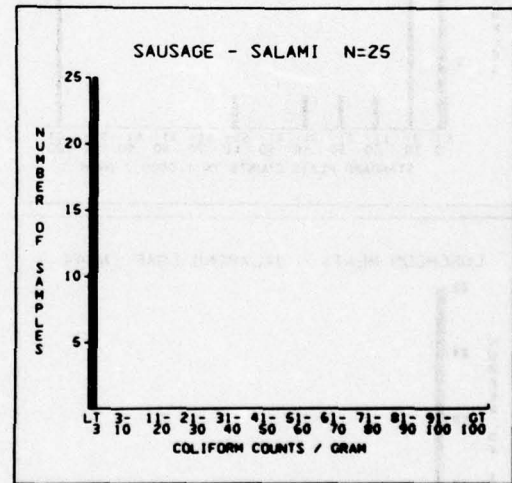
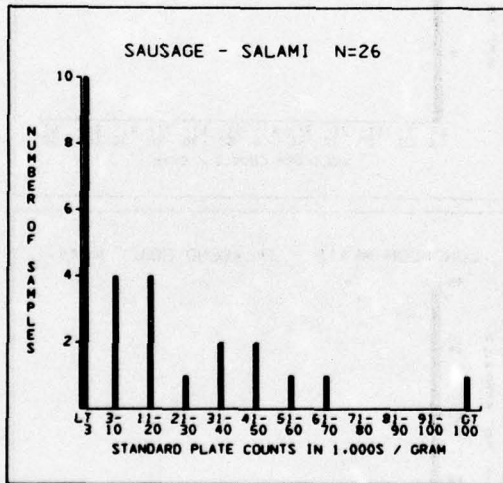
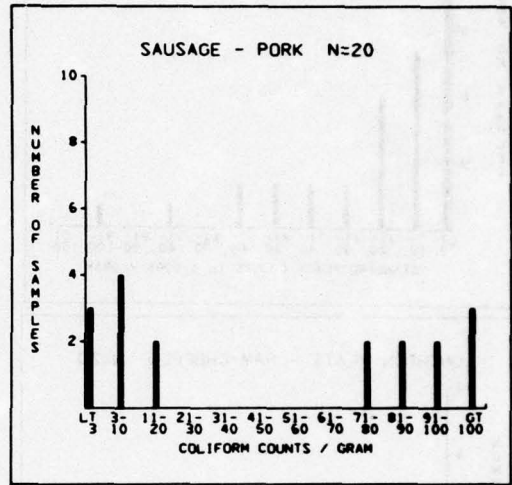
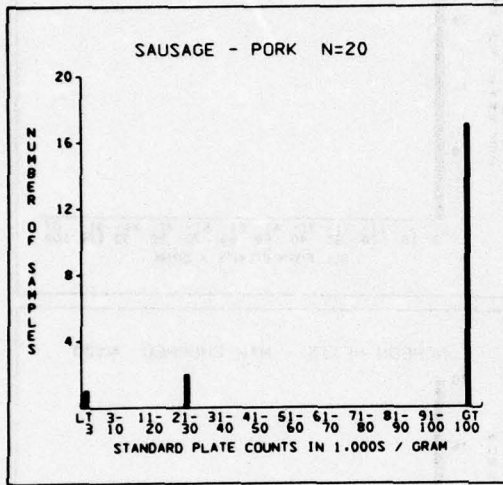
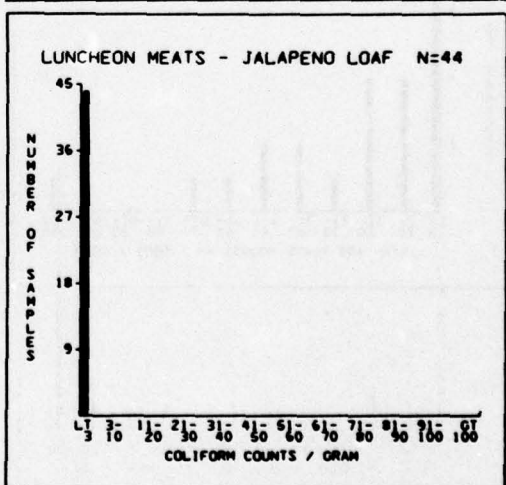
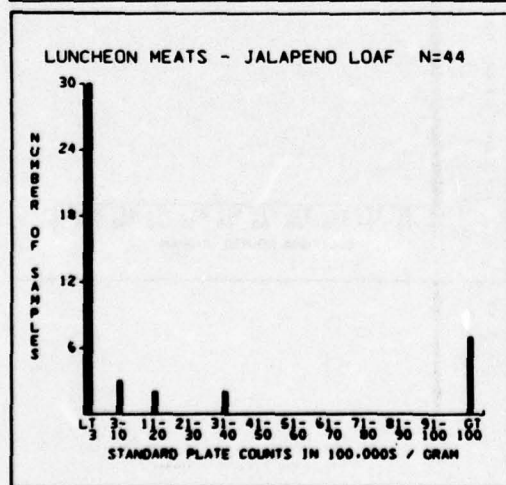
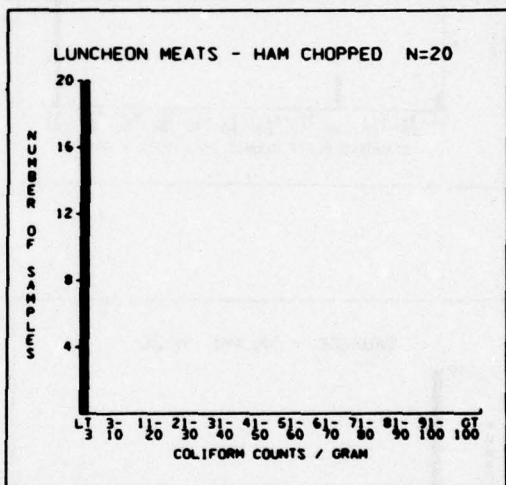
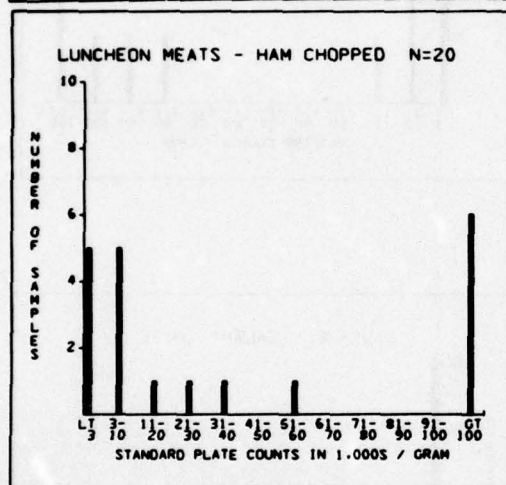
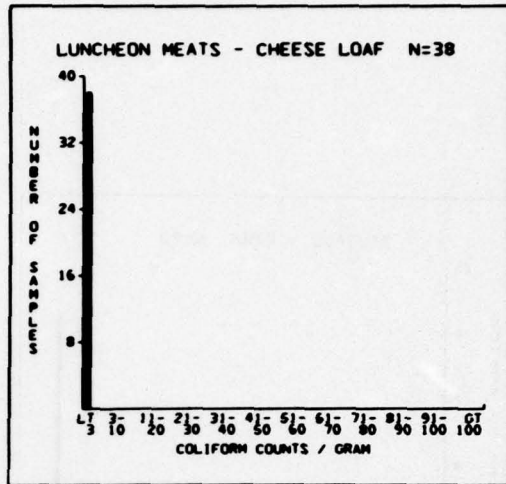
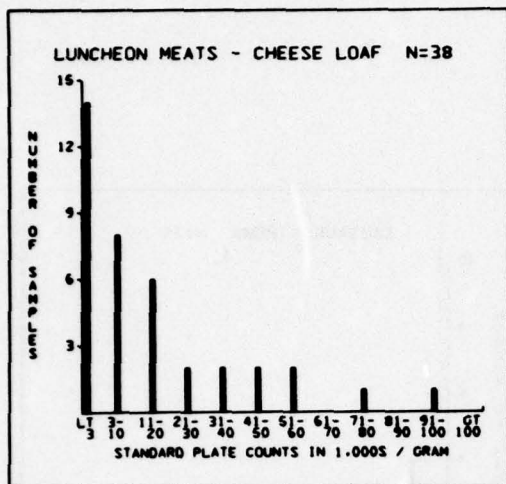


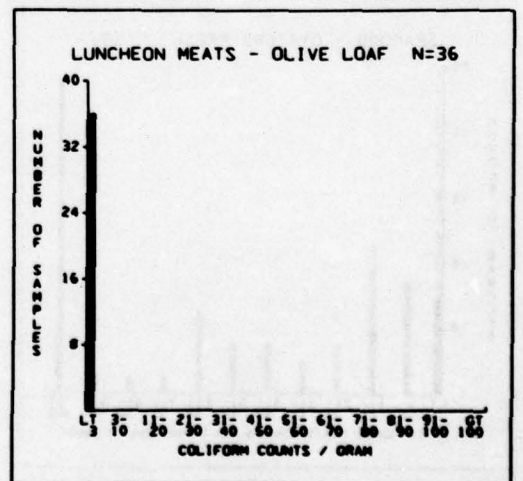
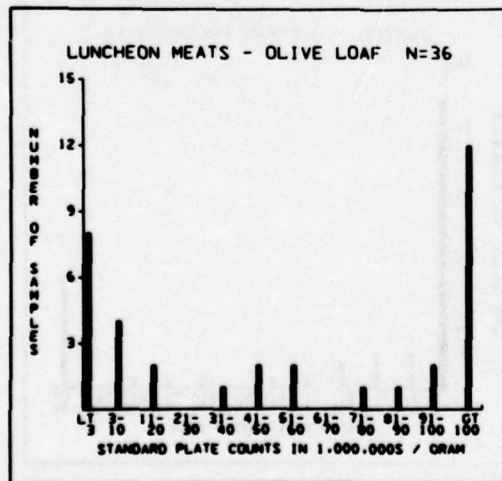
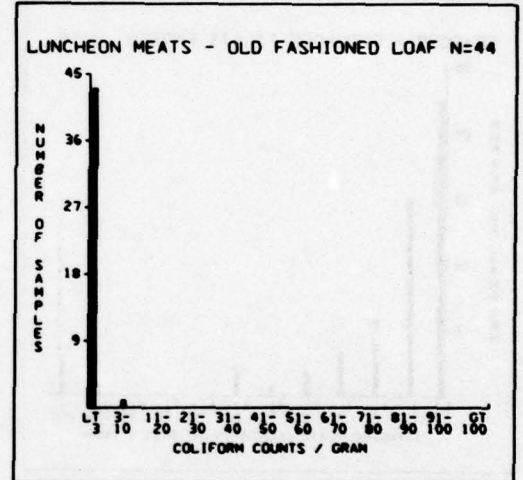
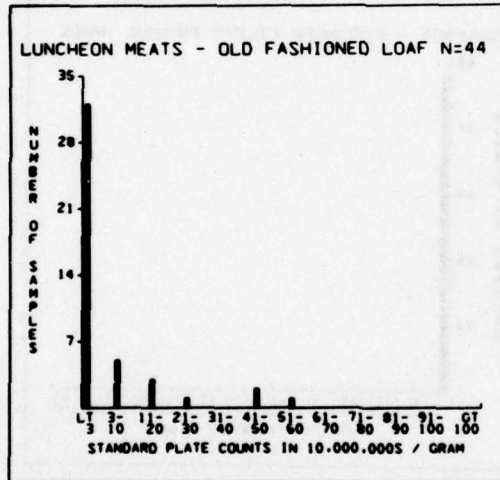
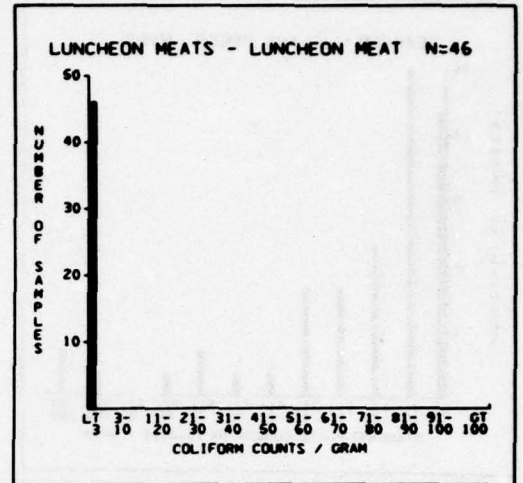
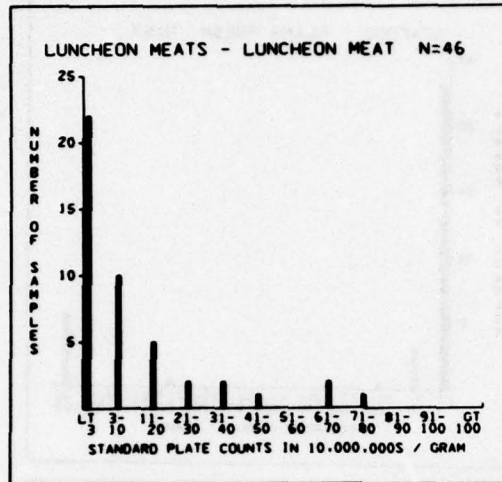
Fig. 4 - Microbiological Results; Sausage - Pork  
Sausage - Salami



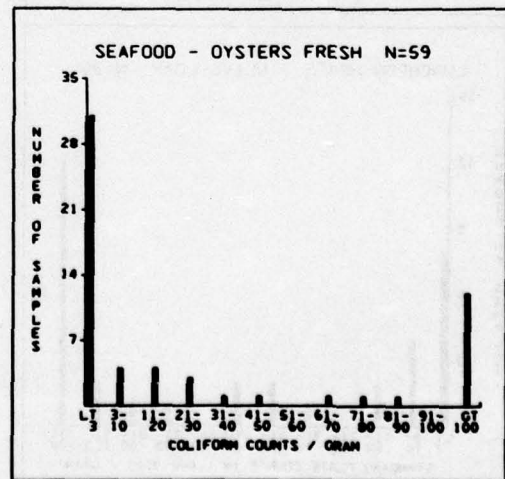
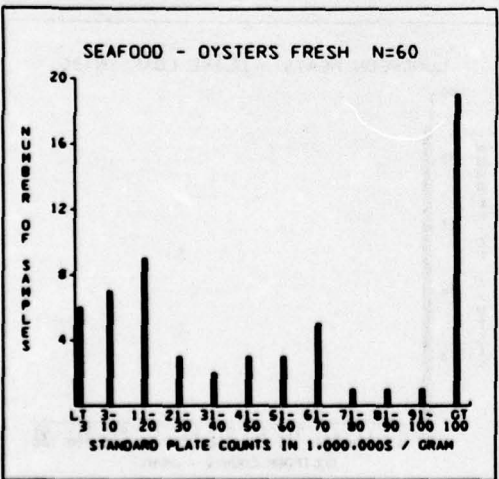
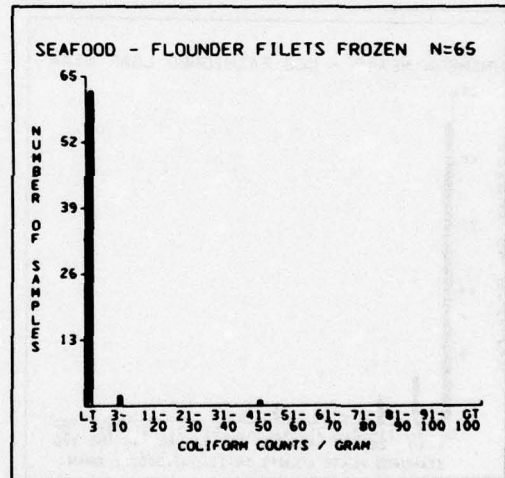
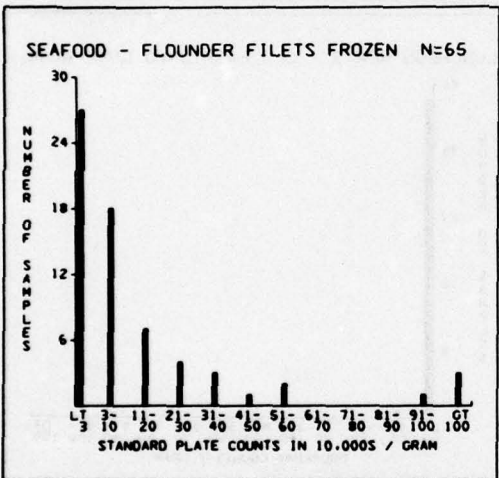
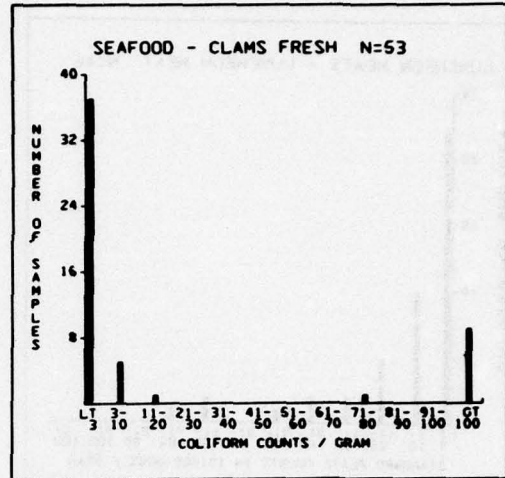
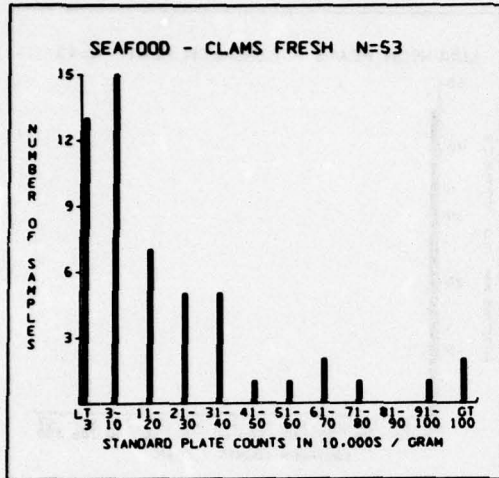
**Fig. 5 - Microbiological Results; Luncheon Meats - Cheese Loaf  
Luncheon Meats - Ham Chopped  
Luncheon Meats - Jalapeno Loaf**



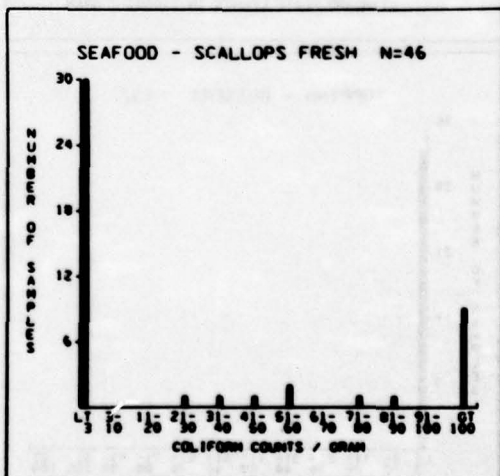
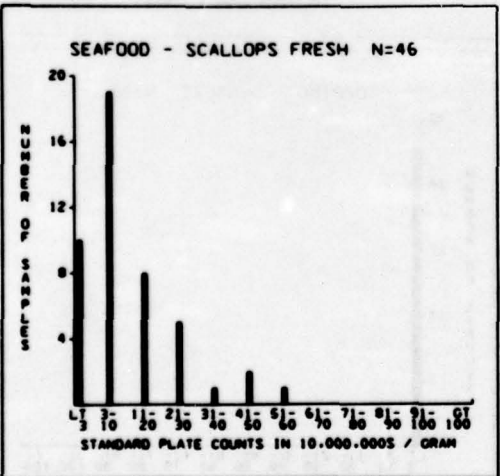
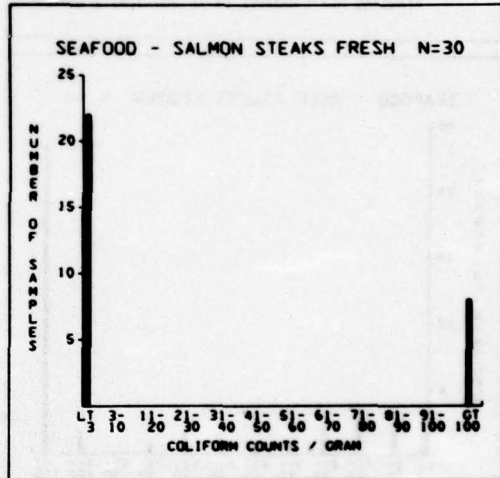
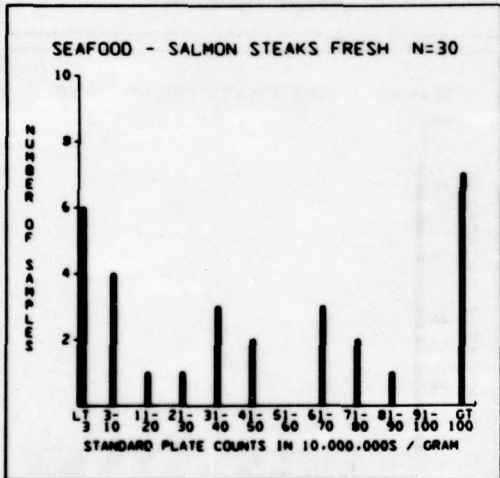
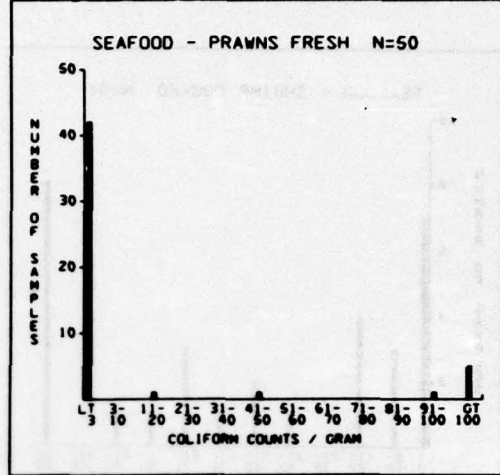
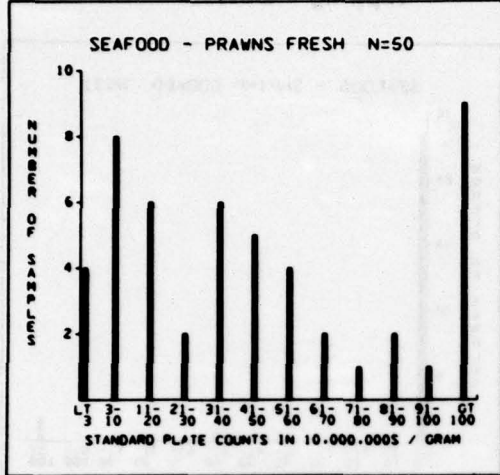
**Fig. 6 - Microbiological Results; Luncheon Meats - Luncheon Meat  
Luncheon Meats - Old Fashioned Loaf  
Luncheon Meats - Olive Loaf**



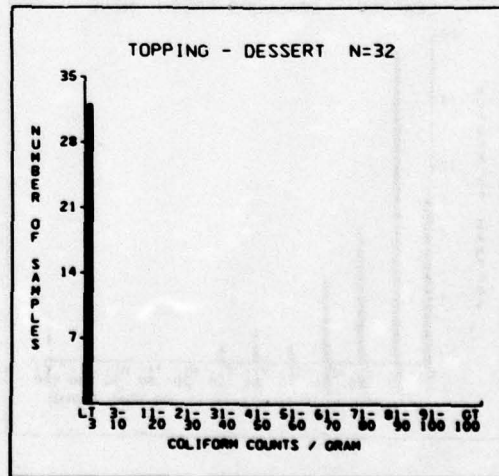
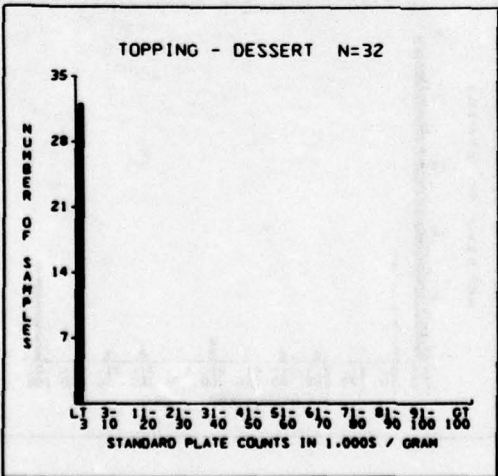
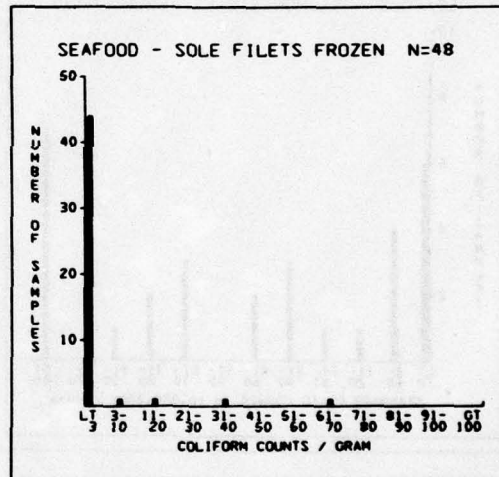
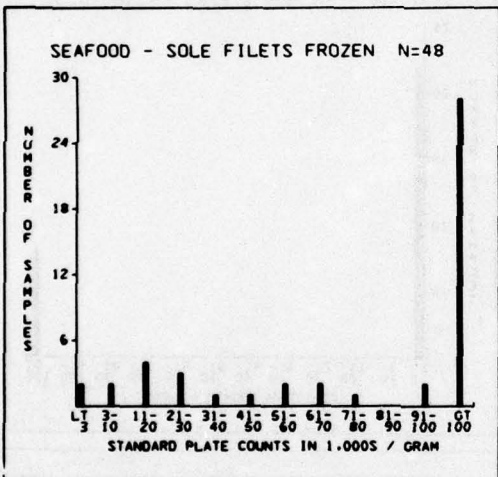
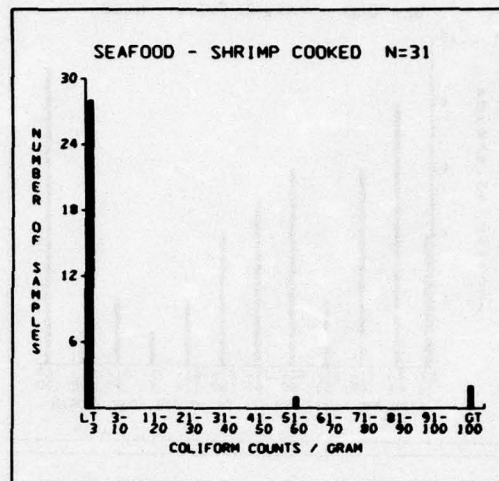
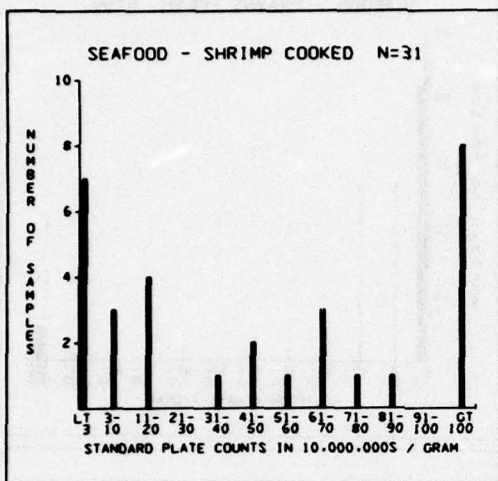
**Fig. 7 - Microbiological Results; Seafood - Clams Fresh  
Seafood - Flounder Filets Frozen  
Seafood - Oysters Fresh**



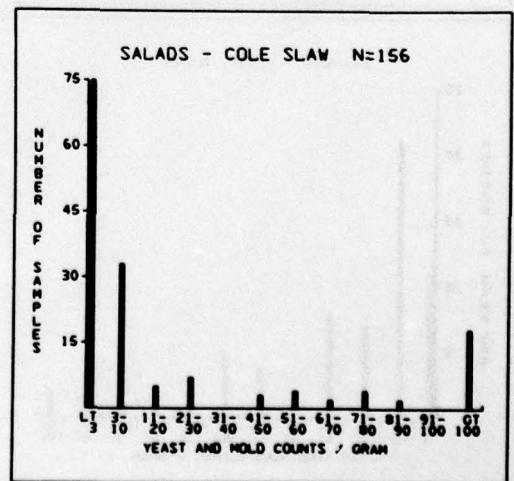
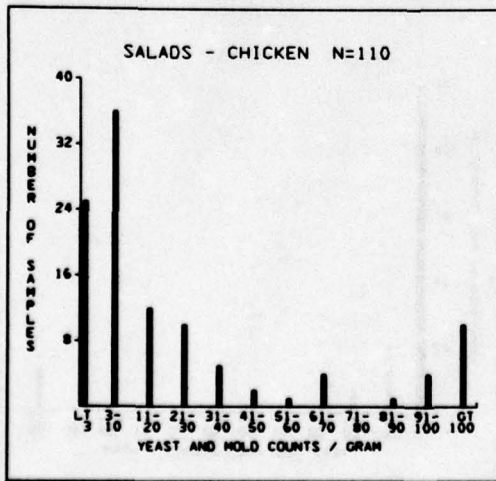
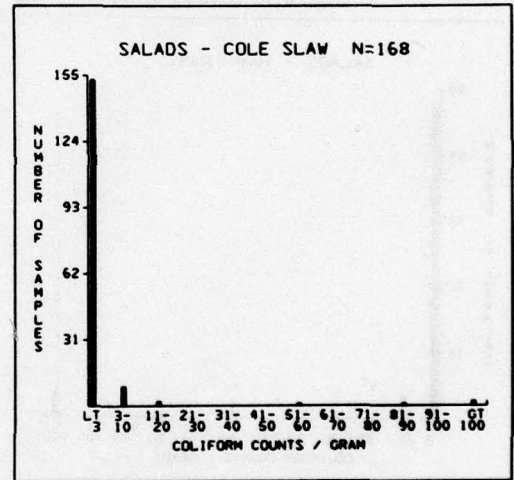
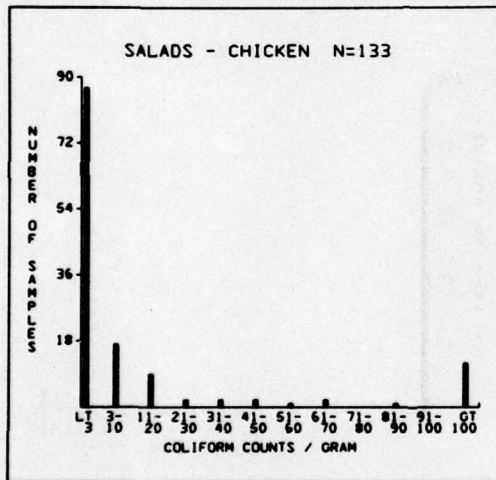
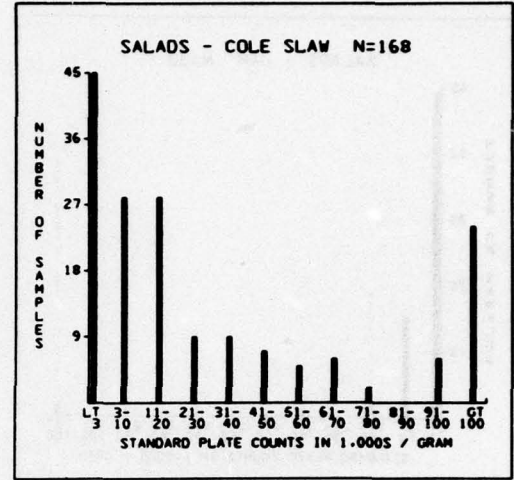
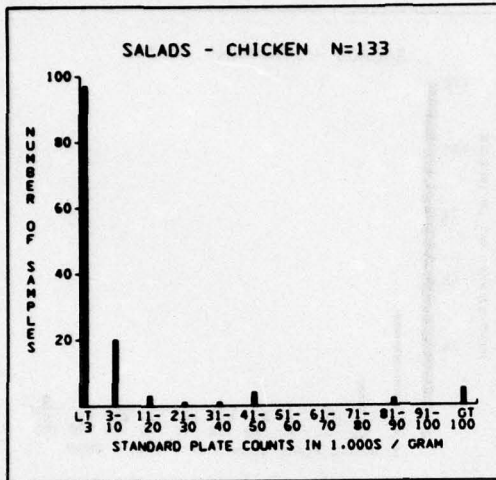
**Fig. 8 - Microbiological Results; Seafood - Prawns Fresh  
Seafood - Salmon Steak Fresh  
Seafood - Scallops Fresh**



**Fig. 9 - Microbiological Results; Seafood - Shrimp Cooked  
Seafood - Sole Filets Frozen  
Topping - Dessert**



**Fig. 10 - Microbiological Results; Salads - Chicken  
Salads - Cole Slaw**



**Fig. 11 - Microbiological Results; Salads - Ham  
Salads - Macaroni**

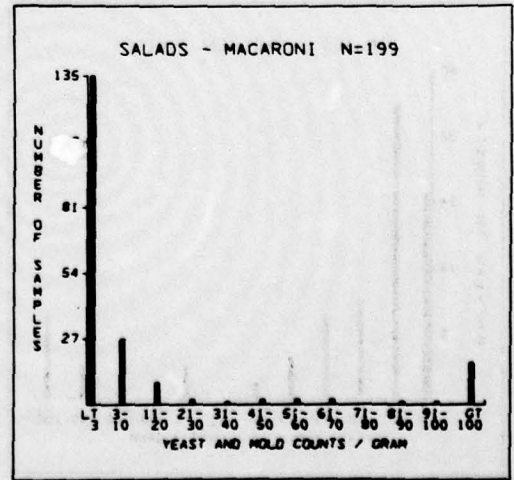
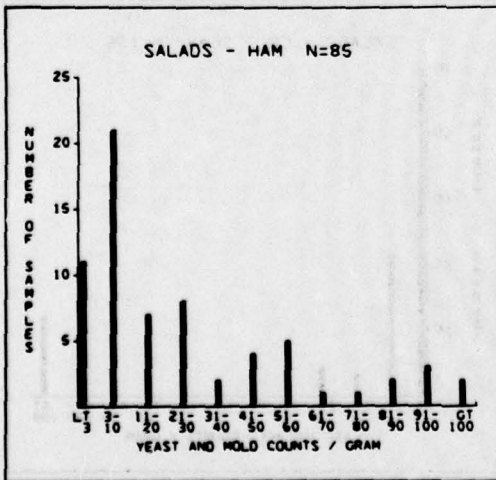
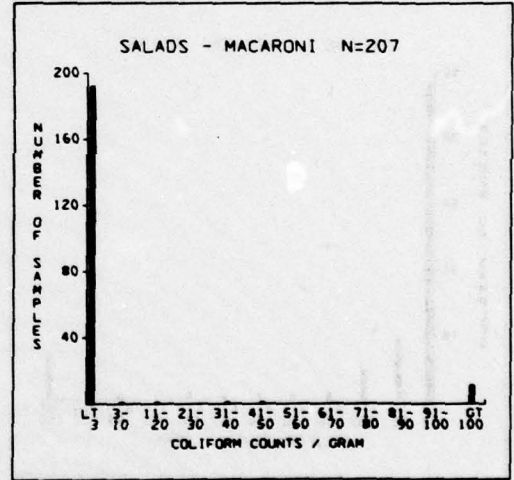
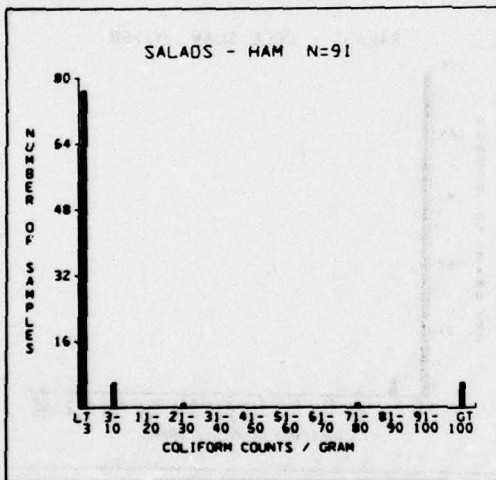
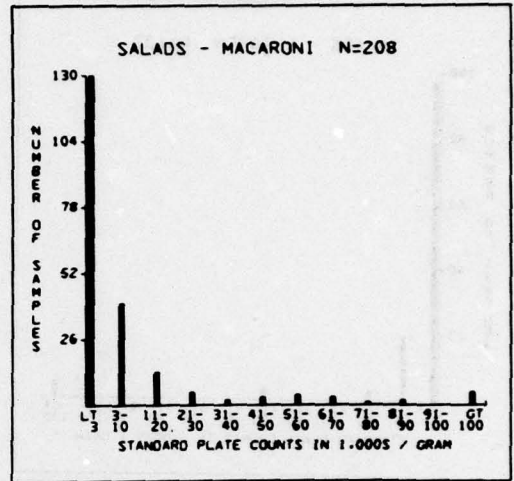
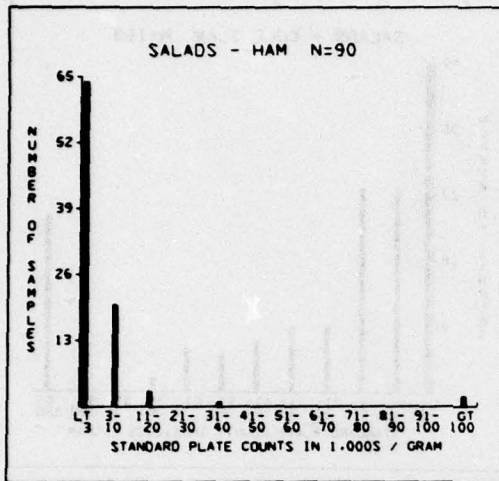
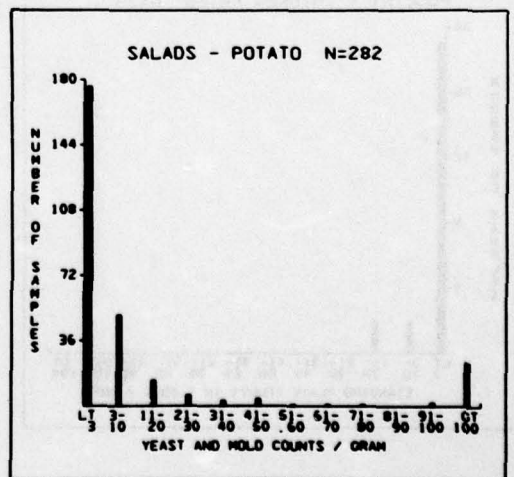
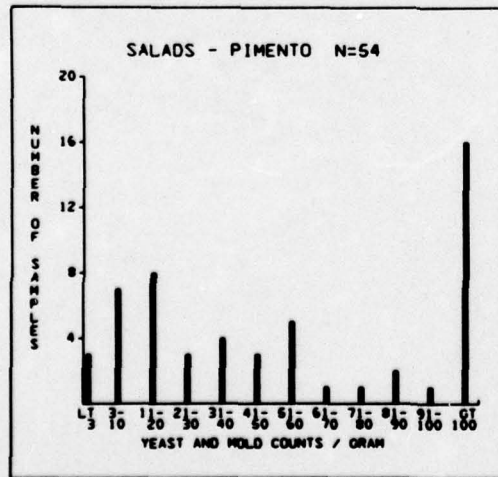
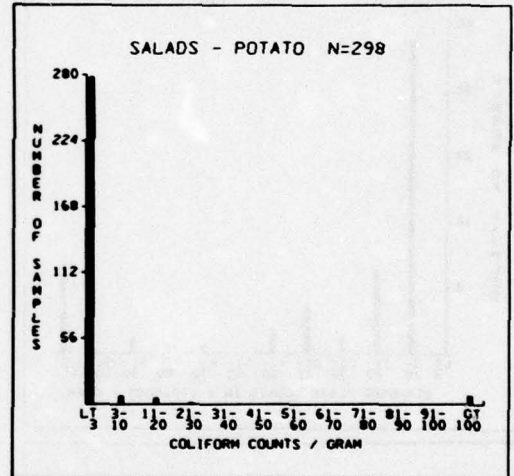
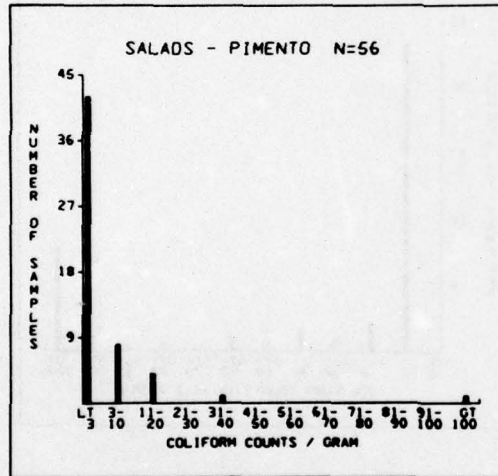
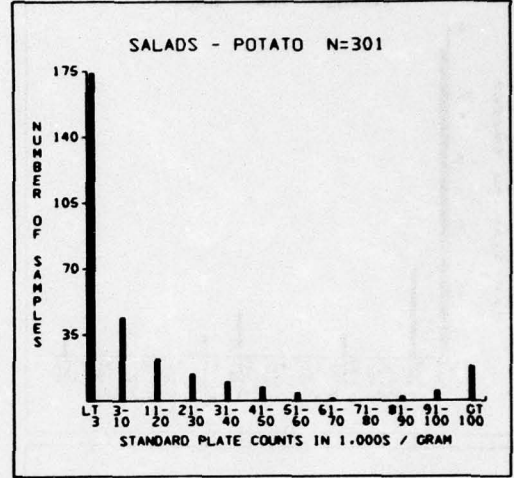
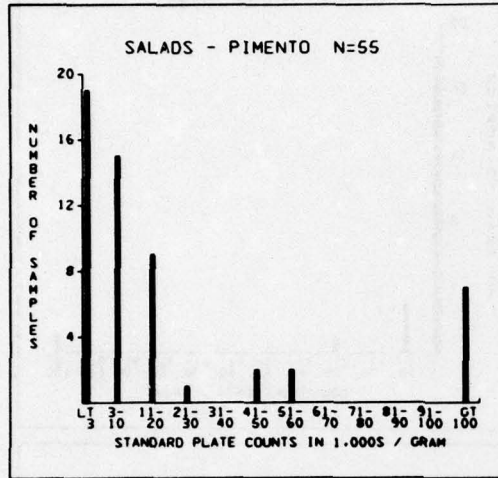
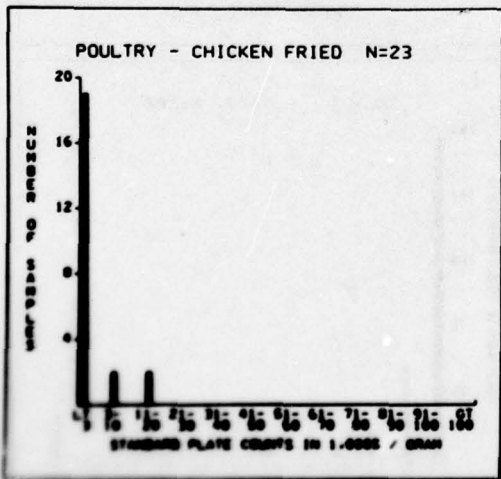
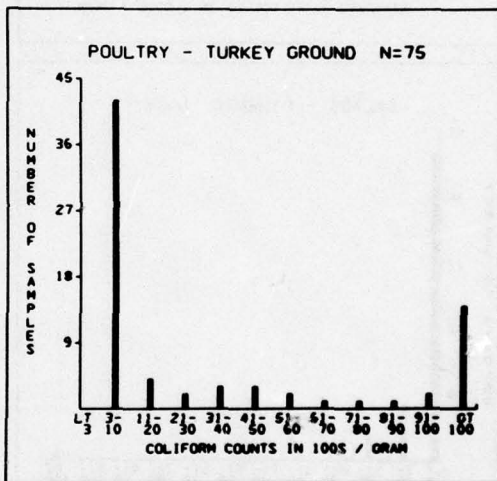
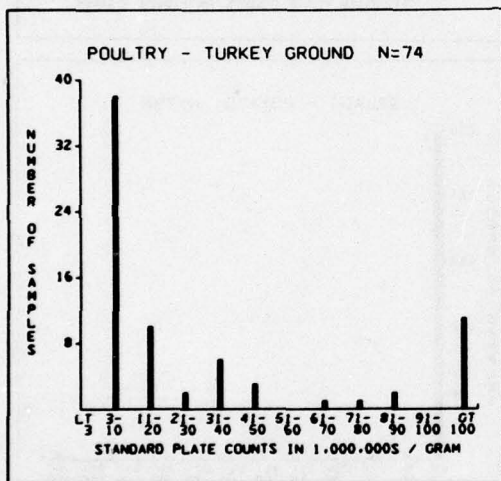
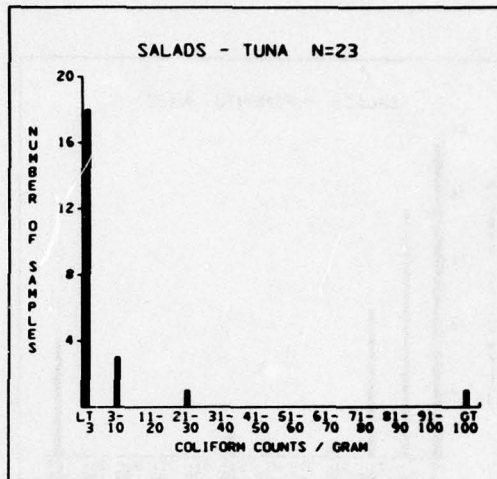
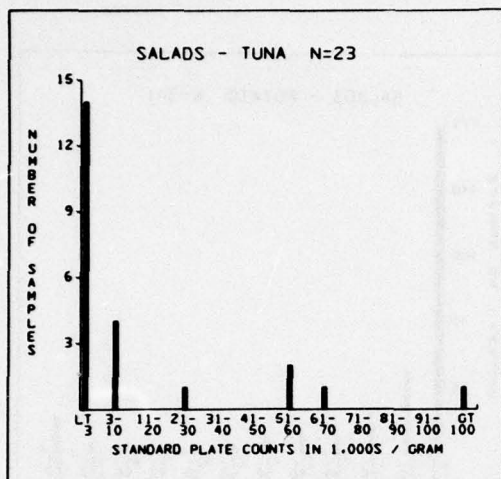


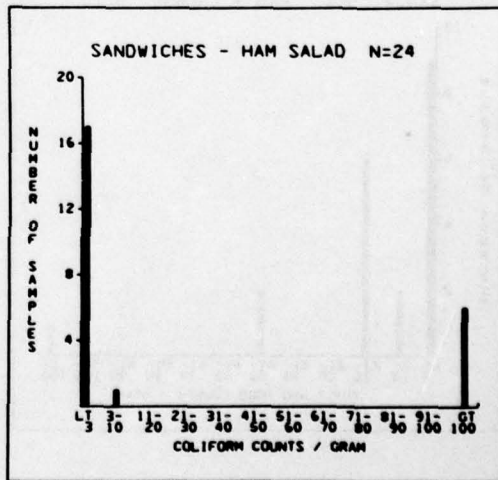
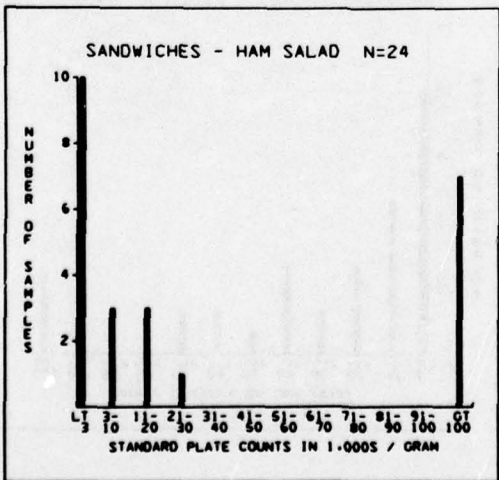
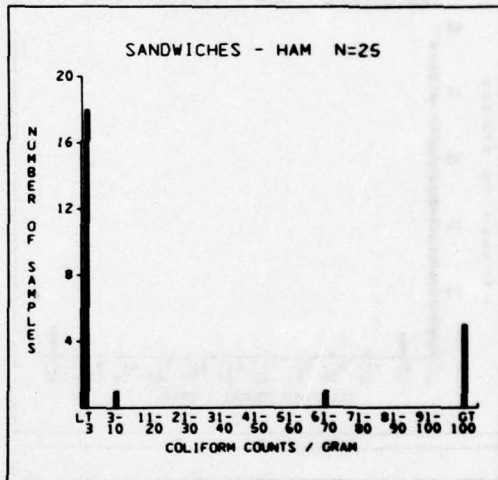
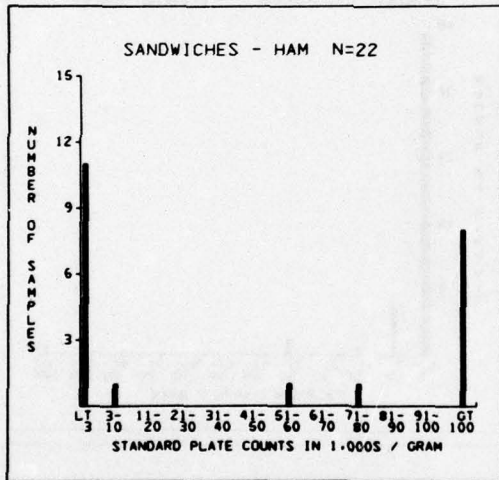
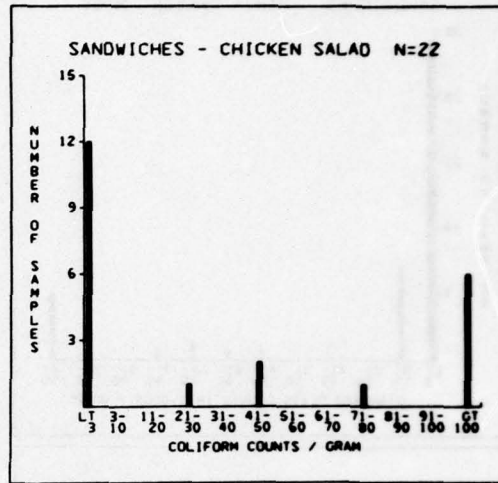
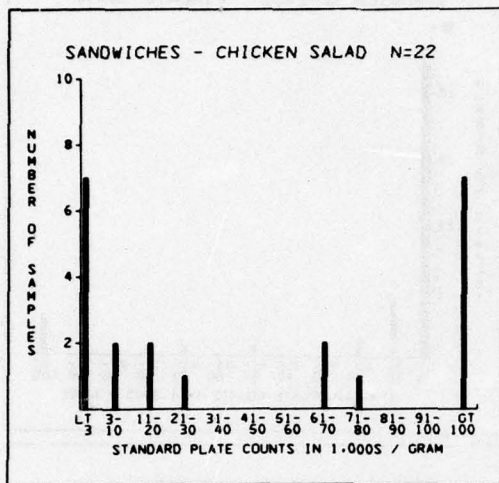
Fig. 12 - Microbiological Results; Salads - Pimento  
Salads - Potato



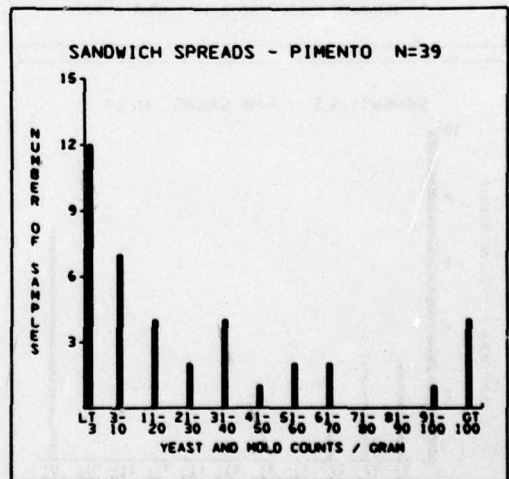
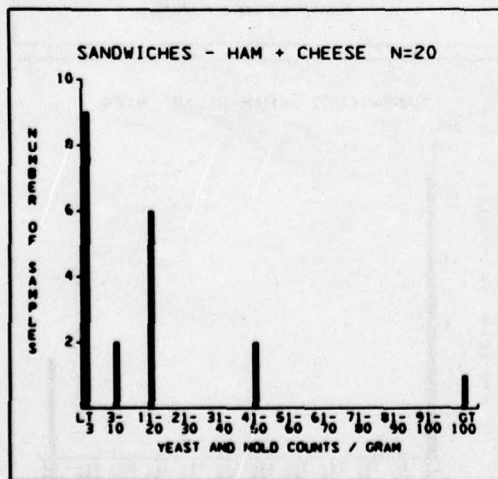
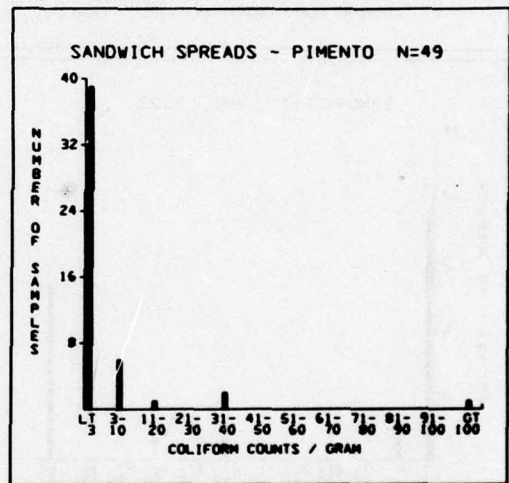
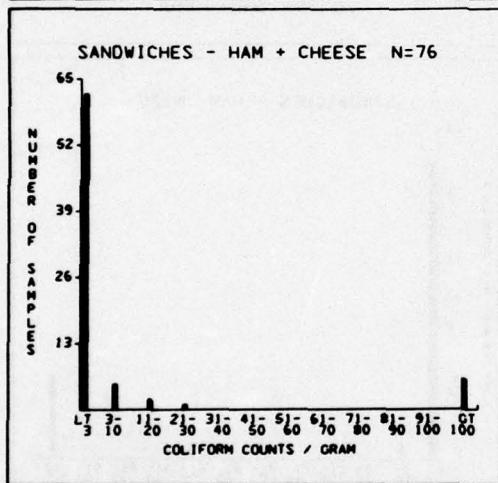
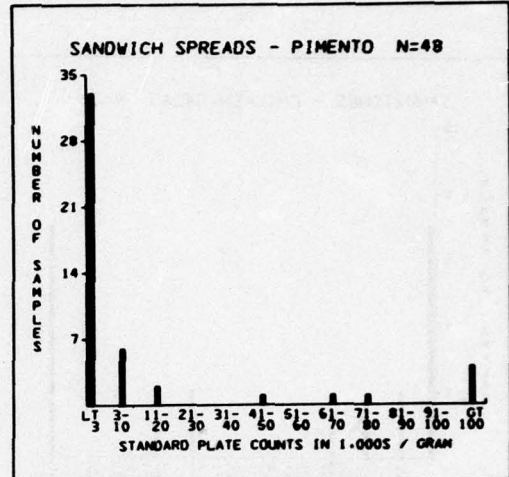
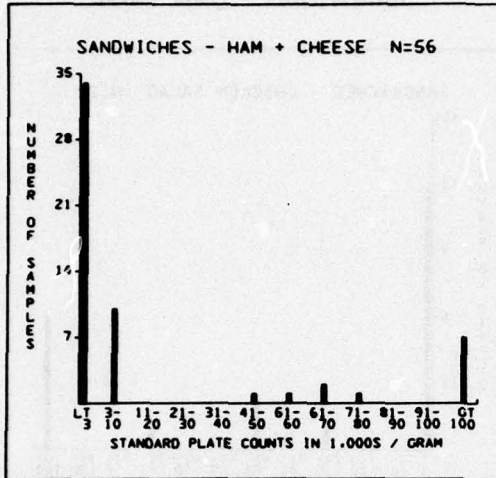
**Fig. 13 - Microbiological Results: Salads - Tuna  
Poultry - Turkey Ground  
Poultry - Chicken Fried**



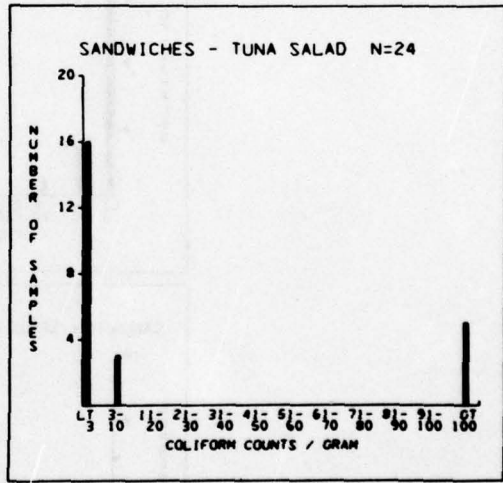
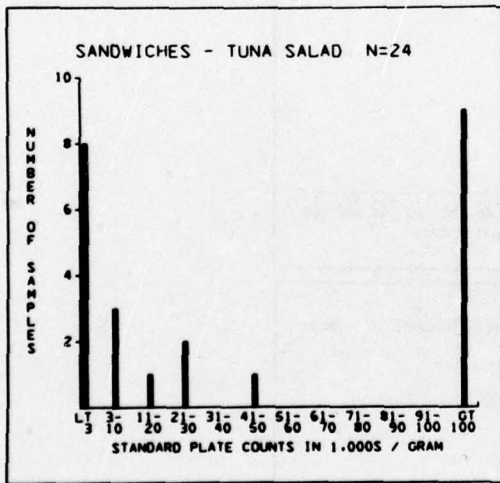
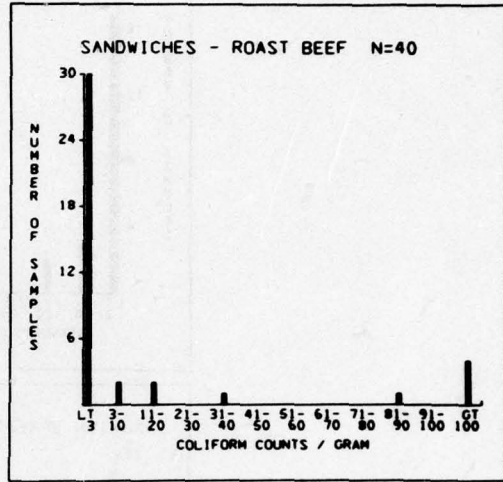
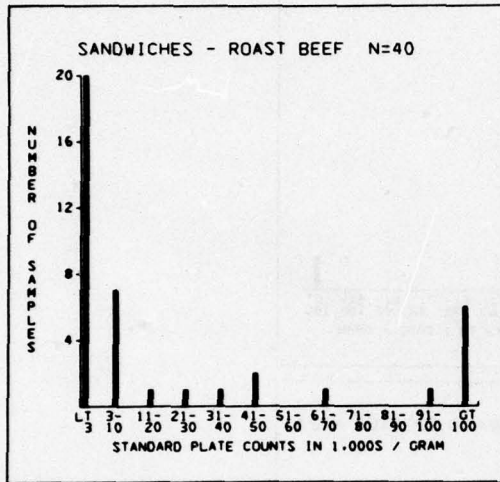
**Fig. 14 - Microbiological Results; Sandwiches - Chicken Salad  
Sandwiches - Ham  
Sandwiches - Ham Salad**



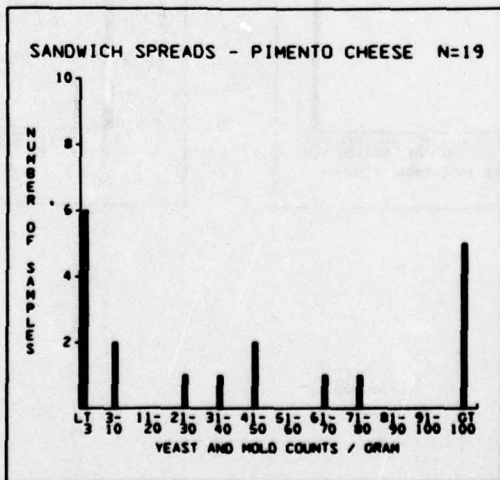
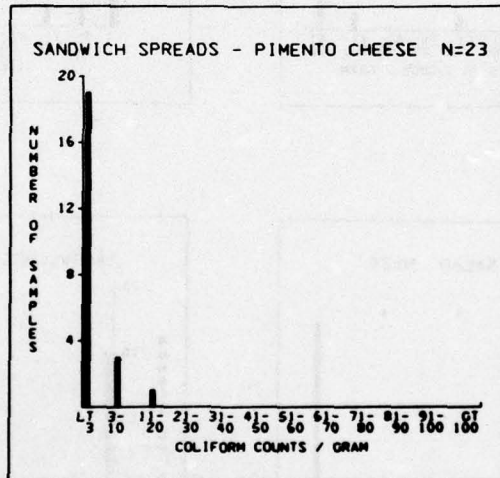
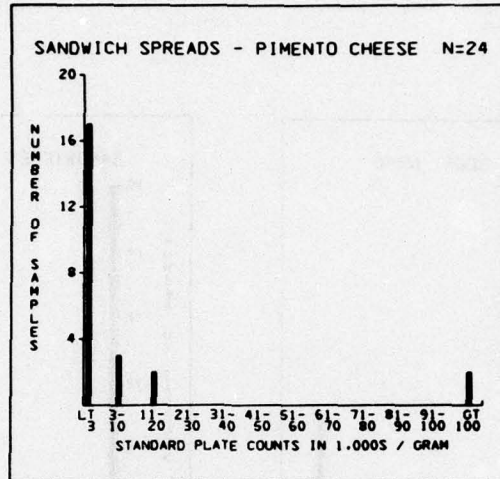
**Fig. 15 - Microbiological Results; Sandwiches - Ham + Cheese  
Sandwich Spreads - Pimento**



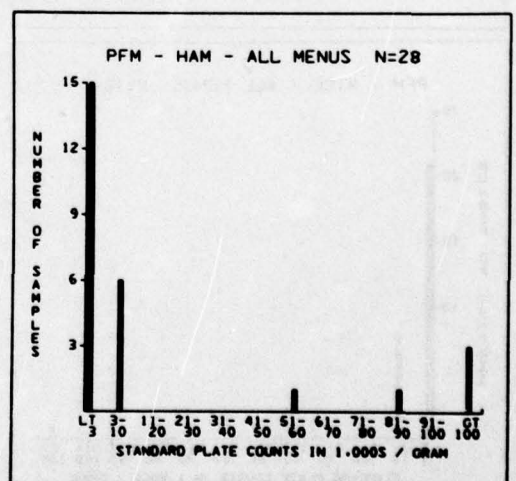
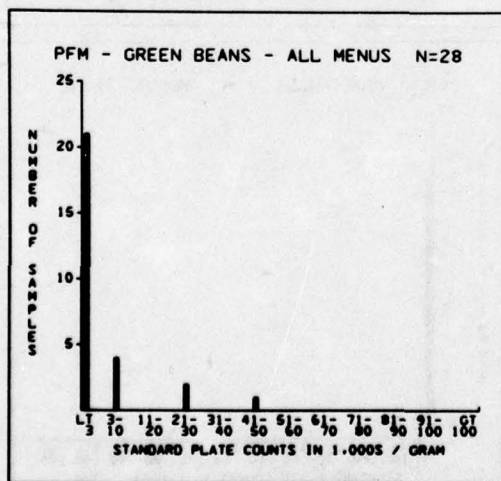
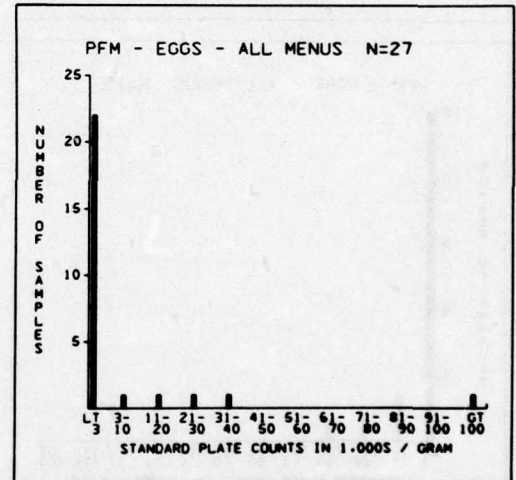
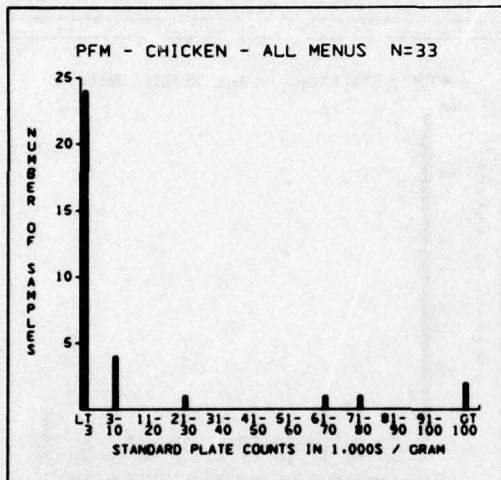
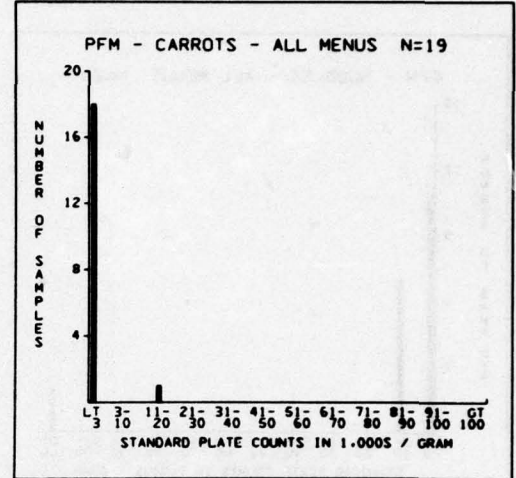
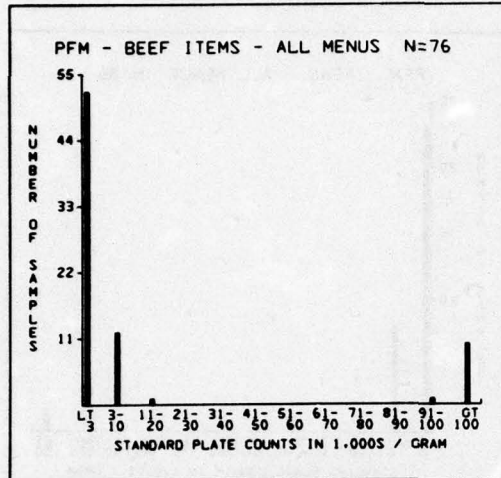
**Fig. 16 - Microbiological Results; Sandwiches - Roast Beef  
Sandwiches - Tuna Salad**



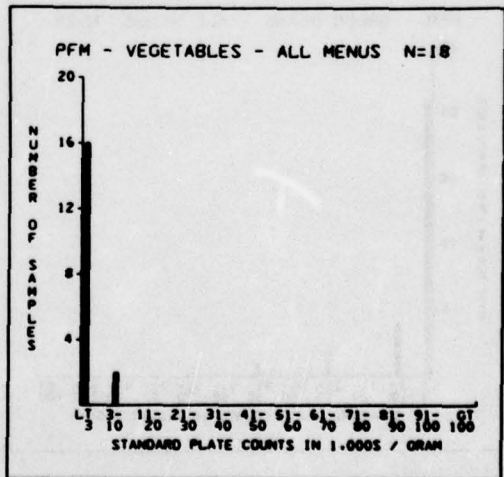
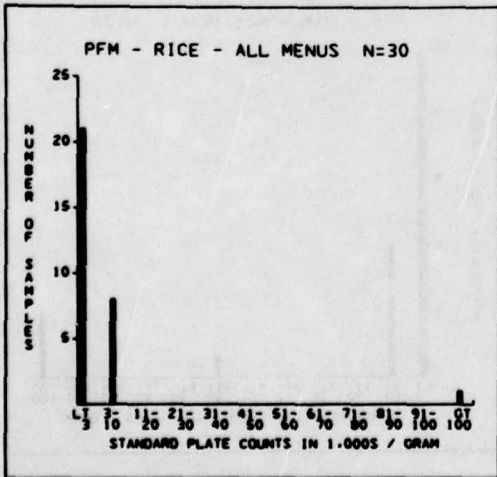
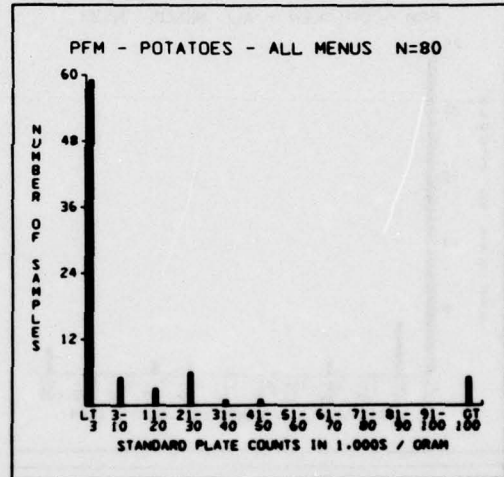
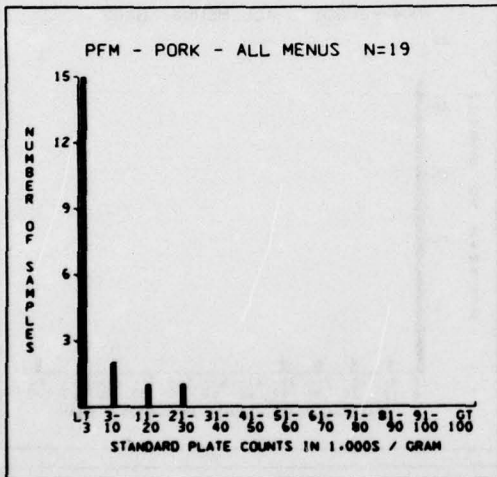
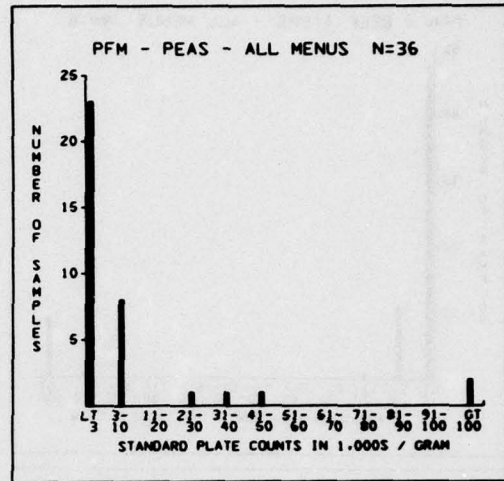
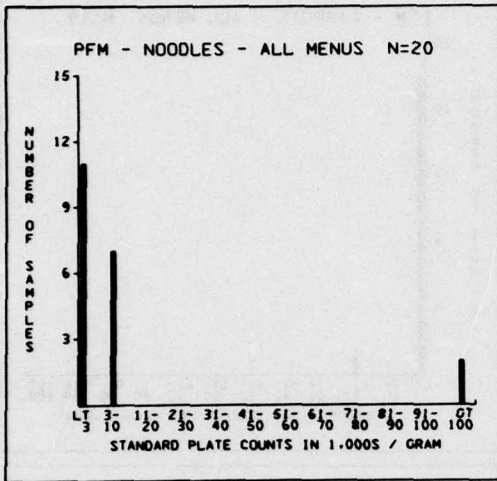
**Fig. 17 - Microbiological Results; Sandwich Spreads - Pimento Cheese**



**Fig. 18 - Microbiological Results; PFM - Beef Items - All Menus PFM - Carrots - All Menus  
 PFM - Chicken - All - Menus PFM - Eggs - All Menus  
 PFM - Green Beans - All Menus PFM - Ham - All Menus**



**Fig. 19 - Microbiological Results; PFM - Noodles - All Menus PFM - Peas - All Menus  
 PFM - Pork - All Menus PFM - Potatoes - All Menus  
 PFM - Rice - All Menus PFM - Vegetables - All Menus**



DISTRIBUTION LIST

<p>Defense Documentation Cntr ATTN: DDC-TCA Alexandria, VA 22314</p>	<p>12</p>	<p>US Army R&amp;D Command Washington, DC 20314</p>	<p>5</p>
<p>Administrator Defense Documentation Cntr ATTN: DDC-T Cameron Station Alexandria, VA 22314</p>	<p>2</p>	<p>Library Div Pub Documents US Gov't Printing Office Washington, DC 20402</p>	<p>2</p>
<p>The Surgeon General Department of the Army ATTN: Tech Liaison Officer Washington, DC 20314</p>	<p>2</p>	<p>Superintendent Acad of Health Sciences US Army ATTN: AHS-COM Ft Sam Houston, TX 78234</p>	<p>1</p>
<p>Dir, Biol &amp; Med Sci Div Office of Naval Research 800 N. Quincy Street Arlington, VA 22217</p>	<p>1</p>	<p>CO Naval Med R&amp;D Command National Naval Medical Cntr Bethesda, MD 20014</p>	<p>1</p>
<p>Dir of Prof Svcs Office of The Surgeon General Department of the Air Force Washington, DC 20314</p>	<p>1</p>	<p>Dir Defense Research &amp; Engineering ATTN: Asst Dir (Environ &amp; Life Sciences) Washington, DC 20301</p>	<p>1</p>
<p>HQDA (DASG-AAFJML) Joint Army-Air Force Medical Library Washington, DC 20314</p>	<p>1</p>	<p>HQDA (SGRD-MDI) Forrestal Bldg Washington, DC 20314</p>	<p>1</p>
<p>HQDA (SGRD-RP) Washington, DC 20314</p>	<p>1</p>	<p>Army Staff Monitor DoD Food Program OCRDA DAMA-CSS-D Washington, DC 20310</p>	<p>1</p>
<p>Commander US Army Environ Hyg Agency ATTN: Librarian, Bldg 2100 Edgewood Arsenal Edgewood, MD 21010</p>	<p>1</p>	<p>Chief Surgeon HQ, US Army Alaska APO Seattle 98749</p>	<p>1</p>
<p>Dir Food Sci Lab US Army Natick Research &amp; Development Command Natick, MA 01760</p>	<p>1</p>	<p>US Army Representative Joint Technical Staff US Army Natick Research &amp; Development Command Natick, MA 01760</p>	<p>1</p>

DISTRIBUTION LIST (Cont)

US Army Natick Research & Development Command ATTN: Tech Lib Natick, MA 01760	1	US Navy Rep, Joint Tech Staff US Army Natick Research & Development Command Natick, MA 01760	1
US Marine Corp Rep, Joint Tech Staff US Army Natick Research & Development Command Natick, MA 01760	1	US Air Force Rep, Joint Tech Staff US Army Natick Research & Development Command Natick, MA 01760	1
Library Branch US Army Inst Surg Rsch Brooke Army Med Cntr, Bldg 2653 Ft Sam Houston, TX 78234	1	USAF School Aerospace Med Aeromedical Lib (SMSL) ATTN: Documents Librarian Brooks AFB, TX 78235	1
Dr. William J. Darby Chmn, Dept Biochemistry Vanderbilt Univ School of Medicine Station 17 Nashville, TN 37203	1	Commander Edgewood Arsenal ATTN: SMUEA-TSTI-TL (Bldg 3220) Edgewood Arsenal, MS 21010	1
Federal Aviation Agency CAMI Lib, AC-922 P.O. Box 25082 Oklahoma City, OK 73125	1	Commander Fitzsimons Army Med Cntr ATTN: Libn, Med Tech Lib Denver, CO 80240	1
Commander US Army Research Inst of Infectious Diseases Fort Detrick, MD 21701	1	Commander US Army Research Inst of Environmental Medicine Natick, MA 01760	1
Commandant, Marine Corps Code COE-2 HQS, US Marine Corps Washington, DC 20380	1	Head, Dept Biochemistry NAMRU-2, Box 14 APO San Francisco 96263	1
Commander US Naval Med Rsch Unit 3 FPO New York 09527	1	National Inst of Health Bldg 10, Room 1-L-13 ATTN: Acquisitions Unit Bethesda, MD 20014	1
National Lib of Medicine 8600 Rockville Pike ATTN: Area Spec, US Documents Bethesda, MD 20014	1	Commander Naval Medical Field Rsch Lab Camp Lejeune, NC 28542	

DISTRIBUTION LIST (Cont)

Tech Ref Lib Naval Med Rsch Inst Bethesda, MD 20014	1	C, Professional Services US Army Med Command Europe APO New York 09403	1
Army Rsch Standardization Representative US Army Standardization GP UK, Box 65, FPO New York 09510	1	Commander US Army Sci & Tech Cntr Far East Office APO San Francisco 96328	1
C, US Army Vet Corps HQDA (DASG-VCA) Washington, DC 20310	1	Dir Vet Services US Army Health Services Command Ft Sam Houston, TX 78234	1
C, Tech & Qlty Assurance Div Directorate of Subsistence HQ, DPSC Philadelphia, PA	1	Commander 196th Medical Detachment (VS) MEDDAC K APO San Francisco 96301	1
Dr. Warren S. Clark American Dry Milk Inst 130 N. Franklin St. Chicago, IL 60606	1	Dr. E.M. Powers Food Science Labs US Army Natick Research & Development Command	1
C, Quality Control Div AAFES-VO Army & Air Force Exchange Service Dallas, TX 75222	1	C, Standardization Branch US Army Natick Research & Development Command Natick, MA 01760	1
Dr. Alfred W. Bailey Coordinator, Meat Insp Serv 213 N.E. 28th St. Oklahoma City, OK 73105	1	Dr. Dennis C. Westhoff, PhD Food Microbiologist College of Agriculture Univ of Maryland College Park, MD 20742	1
CPT H.F. Alishouse Central Food Preparation Facility Fort Lee, VA 23801	1	Commander US Army Medical Laboratory ATTN: MEDEW-AML Ft Sam Houston, TX 78234	1
Veterinary Medical Service US Army Med Lab Dept of Pathology (WRAMC) Ft Meade, MD 20755	1	Commander US Army Med Lab Pacific, Japan ATTN: Dept of Vet Med APO San Francisco 96343	1
US Army Med Lab ATTN: C, Veterinary Service Ft McPherson, GA 30330	1	Dept of Vet Med US Army Med Lab Fort Baker Sausalito, CA 94965	1

**DISTRIBUTION LIST (Cont)**

**US Army Med Lab 1**  
**Schofield Barracks, Hawaii**  
**APO San Francisco 96557**

**Dept of Veterinary Medicine 1**  
**Tenth Medical Lab**  
**APO New York 09180**

**Veterinary Department 1**  
**US Army Med Lab**  
**St. Louis, MO 63166**

Letterman Army Institute of Research  
San Francisco, California 94129

POSTAGE AND FEES PAID  
DEPARTMENT OF THE ARMY  
DOD-314

OFFICIAL BUSINESS  
PENALTY FOR PRIVATE USE, \$300

SGRD-ULA-A

Defence Documentation Cntr  
ATTN: DDC-TCA  
Alexandria, VA 22314

RDD \_\_\_\_\_  
(AR 340-3)

DA Label 18, 1 Apr. 59 PREVIOUS EDITIONS OF THIS LABEL ARE OBSOLETE.

648-16-82100-1-487-844 GPO