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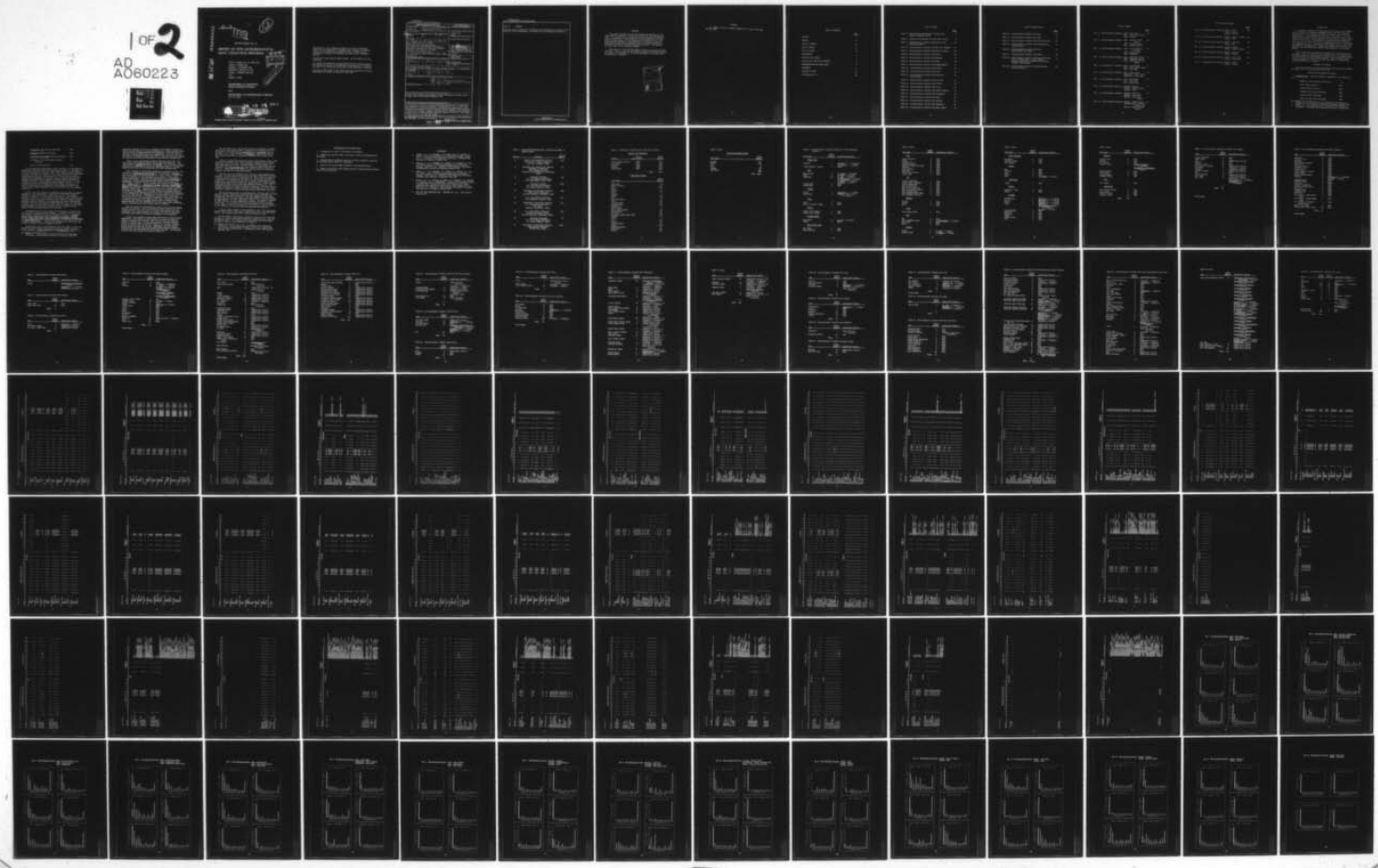

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JULY 19, 1978

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The results obtained from the microbiological analyses of food items (with the exception of fresh dairy products) are tabulated for 1976. The analyses were performed by official Department of Defense medical laboratories. This tabulation was performed by use of computer programs designed by the Department of Information Sciences, Letterman Army Institute of Research (LAIR) utilizing in-house and the Lawrence Berkeley Livermore computer facilities. Food Hygiene Division, LAIR, is the operating element.

The addition of the 1976 data makes a total of five years of data tabulated.

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This data base is invaluable in evaluating the microbiological quality of food items and in the establishment of realistic food microbiological standards.

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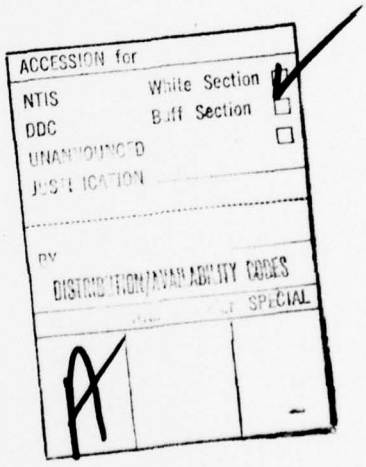
The results obtained from the microbiological analyses of food items (with the exception of fresh dairy products) are tabulated for 1976. The analyses were performed by official Department of Defense medical laboratories. This tabulation was performed by use of computer programs designed by the Department of Information Sciences, Letterman Army Institute of Research (LAIR), utilizing in-house and the Lawrence Berkeley Livermore computer facilities. Food Hygiene Division, LAIR, is the operating element.

The addition of the 1976 data makes a total of five years of data tabulated. This data base is invaluable in evaluating the microbiological quality of food items and in the establishment of realistic food microbiological standards.



PREFACE

Dr. James L. Fowler's present address is P.O. Box O, Live Oak, Florida 32060.

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INTRODUCTION

The dramatic reduction in human disease attributed to the elimination or reduction of foodborne pathogens in milk and water supplies since the turn of the century continues to stimulate interest in the establishment of microbiological criteria for food items. To be successful, food microbiological standards must be based on sound, scientifically-derived data. Large quantities of appropriately derived data exist but are not readily accessible to rapid centralized retrieval. Thus, data that could be used in the establishment of food microbiological standards are lost. Consequently, The Surgeon General of the Army sponsored the development of a computerized storage and retrieval program for food microbiological analysis data generated in DoD laboratories.

This is the fifth in a series of reports that tabulate and report such data. The data contained in these reports will be invaluable in the establishment of microbiological criteria and in the identification of potential military public health hazards. Data generated during 1976 are presented in the form of tables and graphs. Discussion of significant results is included.

MATERIALS AND METHODS

The data collection and reporting system is the same as the system reported in 1973 (1) and modified in 1975 (2).

RESULTS AND DISCUSSION OF RESULTS

Technical data: Selected statistics pertaining to the 1976 file are:

Number of participating laboratories	10
Total sample headings	8048
Total analyses performed	27935
Standard plate counts performed	6562
Coliform counts performed	7356
Yeast and mold counts performed	1626

1. Fowler, J.L. et al, Report No. 27, Presidio of San Francisco, California: Letterman Army Institute of Research, November 1975
2. Fowler, J.L. et al, Report No. 32. Presidio of San Francisco, California: Letterman Army Institute of Research, October 1976

Escherichia coli analyses performed	3678
Salmonella analyses performed	1304
Clostridium perfringens analyses performed	612
Clostridia - not perfringens, analyses performed	25
Types of foods analyzed	775

The participating laboratories, their locations, and the number of submissions from each during 1976 are listed in Table 1. Laboratory 01, Central Food Preparation Facility (CFPF) Food Quality Control Laboratory, was activated on 2 February 1976. This laboratory was established to monitor the microbial quality of food items at critical control points during production in the pilot CFPF. Since CFPF was not fully operational and emphasis was placed on sampling items considered to present a potential health hazard at critical control points in processing, the types of foods analyzed were somewhat limited. A large portion of the 1141 CFPF samples were pork, salads, and cheese. A total of 8048 samples were analyzed in 1976 compared to 6120, 7639, 7409, and 7346 samples analyzed in 1972, 1973, 1974, and 1975, respectively (2).

Table 2 lists the reasons for submission and the number of samples submitted to the laboratories. There were no additional reasons or deletion of reasons from those reported in 1975 (2). The samples analyzed by Laboratory 01 in support of CFPF were listed as surveillance, which resulted in a sizeable increase in the number of samples in that category. Sample submission for procurement was reduced considerably from 1975 (2), which in-turn was reduced from 1974 (3). Also included in Table 2 are the item classes and the number of samples in each class. Large increases in submission of cheese and pork samples were the result of the laboratory monitoring of the CFPF.

Two-hundred and nine food samples were submitted as suspect foods in outbreaks of gastrointestinal disease. A listing of the different food items and organisms isolated is provided by Table 3. Staphylococcus aureus, Escherichia coli, Clostridium perfringens, Bacillus species, Clostridium novyi, Proteus mirabilis, Pseudomonas putrefaciens, and Peptostreptococcus sp. were isolated from 17, 7, 5, 11, 1, 2, 1 and 1 samples, respectively. A total of 80 different food items were submitted as possible causes for foodborne illness.

During 1976 a total of 66 samples of baby food (Table 4) were submitted for microbiological analyses with only two samples yielding viable organisms: Penicillium species and Achromobacter species. As

3. Fowler, J.L. et al, Report No. 28, Presidio of San Francisco, California: Letterman Army Institute of Research, June 1976

previously reported (1,2,3), it is suspected that adverse storage conditions may contribute to chemical deterioration of these products since they are rarely contaminated with microorganisms. Since baby food is marketed in vacuum-packed glass jars, samples with no vacuum could be the result of consumers opening the product rather than from the presence of bacteria which survived processing or from chemical decomposition.

Table 5 lists the 58 bakery products analyzed during 1976. The only isolates were Bacillus species and E. coli from doughnuts. The significance of Bacillus organisms is dependent upon the species present, which was not identified on any of the laboratory reports. E. coli is significant because of its association with fecal contamination.

Only 5 samples of catsup were submitted for analysis in 1976. One isolation of Saccharomyces cerevisiae and one isolation of Bacillus species were reported as shown in Table 6. Since catsup is a high acid food, the presence of these organisms is of little, if any, public health significance. The source of contamination by S. cerevisiae is probably the result of improper handling rather than lack of thermal processing. No significant results were reported from desserts or chili (Tables 7 and 8). Table 9 reports the isolation of S. aureus, E. coli, Streptococcus sp., Citrobacter freundii, Bacillus licheniformis, Bacillus sp., and yeast and molds from 4, 29, 2, 2, 2, 1 and 3 cheese samples, respectively. Laboratory 01 found 4 of 63 cheddar samples contaminated with E. coli. These findings prompted an epidemiologic investigation which identified the source of the contaminating organisms to be a commercially purchased meat slicer which could not be dismantled for proper sanitization. Subsequently, an unsatisfactory materiel report was filed on the incriminated equipment to alert other users and to preclude future GSA procurements of the item. Considering the relatively high number of E. coli isolates from the cheddar cheese samples analyzed by other laboratories it would appear that processing, storage, and handling of this product could be improved.

Table 10 lists the microbiological isolates from 185 drink samples submitted during 1976. Due to the nature of these products and considering the fact that they have not presented any significant microbiological public health hazards in the past, the need for analyzing individual items should be carefully considered by the requestor.

A total of 139 samples of fruit were submitted for microbiological examination. The results of these analyses, as listed in Table 11, showed no isolates were obtained. Many of the items were submitted because of swollen cans. As reported previously, the most frequent reason for swollen cans in high acid products is a chemical reaction between the product and the can (2). Appearance, age, and storage history should be taken into consideration before excessive numbers of swollen fruit cans are submitted for microbial analysis. The isolates from milk and milk products are listed in Table 12.

Pet food (Table 13), particularly dog food, continued to present a significant public health hazard. Salmonellae were isolated in 5 of 48 analyses, 2 of which were S. enteriditis ser. seftenberg from dry dog food. Such a high incidence of Salmonella suggests the need for more careful monitoring of production, handling, and storage of dog food.

Tables 14 through 25 provide the results from pickles, pizza, salad dressing, vegetables, syrup, desert topping, margarine, meats canned, soup, eggs, foil pack meals, and miscellaneous canned products submitted and analyzed in 1976. The only finding of significance was the isolation of B. stearothermophilus from canned asparagus reported in Table 17. These results are similar to previous years and provide an expanded data base for comparison purposes.

Table 26 lists the analytical data from other miscellaneous food products. Of particular interest are the results listed for texturized vegetable protein analyzed by Laboratory 02. These items were part of a research project evaluating the effects of soy protein extension of ground beef. As indicated in Table 26, a number of organisms of public health significance were isolated from these products. A more detailed discussion of these products has been published elsewhere (4). The isolates obtained from sauces are shown in Table 27. The nearly 10-fold increase in analyses of sauces resulted from ALFOODACT 2-76 (5), which identified a number of sauces as possibly being contaminated with mold.

The microbiological data for inflight meals, luncheon meats, salads, sandwich spreads, sandwiches, precooked frozen meals, seafoods, and sausages are contained in Table 28. The data presented in this table are the food item, standard plate count times 1000/g, coliform counts/g, E. coli analyses, and other significant results. The number of samples for each analyses is given immediately preceding the number in each count range. It is apparent that certain analyses were not performed on many samples; these are annotated as "Not Tested." Results reported in all tables are as received from the performing laboratories.

A special table, number 29, was prepared for beef, pork and poultry because these products often have a high natural flora. The multiplier used for the standard plate count in these analyses is 10^4/g.

For the readers' convenience, a series of figures (1-17) have been prepared for certain items which graphically present the data found in the various tables. For instance, data for ground beef can be found tabulated in Table 29 and graphically in Figure 1.

---

4. Foster, J.F. et al. Report No. 43, Presidio of San Francisco, California: Letterman Army Institute of Research, January 1978
5. Food and Drug Administration. ALFOODACT No. 2-76, DSAR 4155.26, February 1976

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. Microbiological guidelines based on the data presented in this and in preceding reports should be formulated.

4. Data on file should remain available to interested parties.

5. Research in military food hygiene should be instituted when problem products are identified.

REFERENCES

1. FOWLER, J.L., D.L. STUTZMAN, J.F. FOSTER, and W.H. LANGLEY, JR. Report of 1973 microbiological data collection program. Report No. 27. Presidio of San Francisco, California: Letterman Army Institute of Research, November 1975

2. FOWLER, J.L., D.L. STUTZMAN, J.F. FOSTER, W.H. LANGLEY, JR., and K.E. TREFZ. Report of 1975 microbiological data collection program. Report No. 32. Presidio of San Francisco, California: Letterman Army Institute of Research, October 1976

3. FOWLER, J.L., D.L. STUTZMAN, J.F. FOSTER, W.H. LANGLEY, JR., and K.E. TREFZ. Report of 1974 microbiological data collection program. Report No. 28. Presidio of San Francisco, California: Letterman Army Institute of Research, June 1976

4. FOSTER, J.F., J.L. FOWLER, J.T. FRUIN, L.S. GUTHERTZ, E.L. SHROYER, M.R. SHALABY, and R.C. HUNDERFUND. A survey of the microbial flora of ground beef, textured soy protein and textured soy protein extended ground beef after 3 days' and 10 days' storage at 4 C. Report No. 43. Presidio of San Francisco, California: Letterman Army Institute of Research, January 1978

5. FOOD AND DRUG ADMINISTRATION. ALFOODACT No. 2-76. DSAR 4155.26, February 1976

TABLE 1: Participating laboratories, location and number of samples tested

Lab No.	Location	No. of Samples
01	Central Food Preparation Facility Food Quality Control Laboratory Fort Lee, Virginia 23801	1141
02	Letterman Army Institute of Research Department of Nutrition Food Hygiene Division Presidio of San Francisco, California 94129	521
03	Veterinary Division U.S. Army Medical Laboratory Fort Sam Houston, Texas 78234	720
04	Veterinary Division U.S. Army Medical Laboratory Fort Meade, Maryland 20755	1016
05	Department of Veterinary Medicine 406th Medical Laboratory APO San Francisco, California 06343	859
06	U.S. Army Medical Laboratory Fort McPherson, Georgia 30330	616
07	Department of Veterinary Medicine U.S. Army Medical Laboratory Fort Baker Sausalito, California 94965	632
08	U.S. Army Medical Laboratory Schofield Barracks, Hawaii APO San Francisco, California 06557	360
09	Veterinary Department U.S. Army Medical Laboratory St. Louis, Missouri 63166	18
11	Department of Veterinary Medicine Tenth Medical Laboratory APO New York 09180	2165

TABLE 2: Reasons for submission and Item Class listing

Reasons for Submission

Reasons	Coding Abbreviation	Number Samples
Food Poisoning Suspect	FSUP	209
Procurement	PROC	1373
Research	RSCH	520
Special	SPEC	2299
Surveillance	SURV	3647
	TOTAL	8048

Item Class Listing

Item Class	Number Samples
Baby Food	66
Bakery Products	58
Beef	2192
Catsup	5
Cheese	173
Chili	8
Desserts	2
Drinks	185
Eggs	2
Foil Pack Meals	14
Fruit	139
Inflight Meals	98
Luncheon Meats	109
Margarine	8
Meats Canned	5
Milk + Milk Products	44
Miscellaneous	373
Pet Food	48
Precooked Frozen Meals (PFM)	382
Pickles	5
Pizza	6
Pork	427
Poultry	87
Salad Dressing	66
Salads	1287
Sandwich Spreads	47
Sandwiches	352
Sauces	546

TABLE 2 (Cont)

Item Class Listing (Cont)

Item Class	Number Samples
Sausage	616
Seafood	234
Soup	8
Syrup	14
Topping	82
Vegetables	360
TOTAL	8048

TABLE 3: Microbiological isolates submitted as food poisoning suspects

Food Item	Number Samples	Significant Results
Bakery Prod		
Doughnut	7	*Bacillus* sp. - 6 Isolates *E. coli* sp. - 1 Isolate
Cookie Oatmeal + Raisin	2	None
Beef		
Beef Patties	9	*S. aureus* - 3 Isolates
Roast	3	*E. coli* - 2 Isolates
Hamburger	60	*E. coli* - 1 Isolate *C. perfringens* - 4 Isolates *S. aureus* - 12 Isolates *C. novyi* - 1 Isolate
Creamed Beef	3	None
Ground Beef	2	None
Cheese		
Cheese	1	*Bacillus* sp. - 1 Isolate
Mozzarella	1	Standard Plate Count - 3.6×10^7/g
Chili		
Chili	2	None
Chili con Carne + Beans	3	None
Drinks		
Tomato Juice Canned	1	None
Orange Juice Canned	2	None
Luncheon Meats		
Ham Spiced	2	*E. coli* - 1 Isolate
Turkey	1	None
Milk + Milk Prod		
Sour Cream	1	None
Goats Milk Raw	1	None

TABLE 3 (Cont)

Food Item	Number Samples	Significant Results
Misc		
Sugar Granulated	1	None
Olives	2	None
Spanish Rice	2	None
Mushrooms Canned	1	None
Canned Inflight Meal-Tuna	2	None
Dressing	2	None
Shell Macaroni	3	None
Mushrooms	1	None
French Toast Batter	1	None
Olives Ripe	1	None
PFM		
Turkey Dinner-Meat	1	None
Turkey Dinner-Potatoes	1	None
Turkey Dinner-Peas	1	None
Beef Sirloin-Meat	1	None
Beef Sirloin-Potatoes	1	None
Beef Sirloin-Green Beans	1	None
Beef Burgundy-Meat	1	None
Beef Burgundy-Green Beans	1	None
Beef Burgundy-Potatoes	1	None
Pickles		
Pickles	1	None
Relish	1	None
Dill	3	None
Pizza		
Plain Cheese Pizza	4	None
Pork		
Ham	1	None
Ham + Pineapple Sauce	2	*C. perfringens* - 1 Isolate
Ham Canned	1	None
Bacon	1	None
Poultry		
Turkey	5	*E. coli* - 1 Isolate
Turkey Sliced	1	*S. aureus* - 1 Isolate

TABLE 3 (Cont)

Food Item	Number Samples	Significant Results
Salad Dressing		
Mayonnaise	1	None
Thousand Island	1	None
Blue Cheese	1	None
Salads		
Tuna	2	None
Macaroni	1	None
Chix	1	None
Potato	3	None
Chef	1	*S. aureus* - 1 Isolate
Sandwiches		
Turkey	2	None
Sauces		
Spaghetti + Meat	2	None
Tartar	1	None
Sausage		
Frankfurters	1	*Bacillus* sp. - 1 Isolate
Hot Dog	1	*Bacillus* sp. - 1 Isolate
Salami	1	*Bacillus* sp. - 1 Isolate
Liver	1	*Bacillus* sp. - 1 Isolate *Peptostreptococcus* sp. - 1 Isolate *E. coli* - 1 Isolate
Braunschweiger	1	None
Mettwurst	1	None
Bierwurst	1	None
Summer	1	None
Salami Sliced	3	None
Pork	1	None

TABLE 3 (Cont)

Food Item	Number Samples	Significant Results
Seafood		
Shrimp Creole	1	None
Halibut	1	None
Tuna Canned	4	None
Lobster Frozen	4	*Proteus mirabilis* - 2 Isolates *Pseudomonas putrefaciens* - 1 Isolate
Shrimp Breaded	3	None
Fish Sticks	1	None
Shrimp Canned	3	None
Crabmeat Canned	4	None
Soup		
Chix Canned	2	None
Vegetables		
Corn Creamed Canned	3	None
Corn Canned	3	None
Pimentos Canned	3	None
Tomatoes Canned	3	None
TOTAL	209	

TABLE 4: Microbiological isolates from Baby Food samples

Item	Number Samples	Significant Results
Cereal Hi-Protein	6	None
Cereal Mixed	6	None
Chix	2	Commercially Sterile
Enfamil*	14	None
Enfamil + Iron*	8	None
Milk Free Soy Isolate	10	Commercially Sterile
Prosobee*	1	Pathogens - Negative
Similac*	1	Commercially Sterile
Similac Bottled*	6	Commercially Sterile
SMA*	2	None
Turkey Strained	2	Commercially Sterile
Veg + Beef	2	Commercially Sterile
Veg + Chix	6	Commercially Sterile - 4 *Penicillium* sp. - 2 Isolates *Achromobacter* sp. - 2 Isolates
TOTAL	66	

*Trade Names

TABLE 5: Microbiological isolates from Bakery Products

Item	Number Samples	Significant Results
Apple Pie	4	None
Blueberry Pie	7	None
Brownies	2	None
Butterscotch Brownies	1	None
Cherry Pie	1	None
Chocolate Eclairs	1	None
Cinnamon Rolls	1	None
Coffee Cake	2	None
Cookie Oatmeal + Raisin	2	None
Danish Pastry	1	None
Dessert mocca-roulade	1	None
Doughnut	13	*Bacillus* sp. - 6 Isolates *E. coli* - 1 Isolate
Hamburger Buns	1	None
Himbeer-roulade	1	None
Jelly Roll	2	None
Noodles + Seasoning	2	None
Noodles-Japanese Style	1	None
Peach Pie	6	None
Pineapple Cake	1	None
Pineapple Pie	1	None
Raisin Pie	1	None
Tom + Jerry - Light Creme Filled	1	None
Tom + Jerry - Orange Creme Filled	1	None
Tom + Jerry - Strawberry Creme Filled	1	None
Weberli Ring Ding*	2	None
Yellow Cake + Maple Icing	1	None
TOTAL	58	

*Trade Names

TABLE 6: Microbiological isolates from Catsup

Item	Number Samples	Significant Results
Catsup	5	Saccharomyces cerevisiae - 1 Isolate Bacillus sp. - 1 Isolate Commercially Sterile - 3

TABLE 7: Microbiological isolates from Desserts

Item	Number Samples	Significant Results
Lemon Jello	1	None
Lemon Jelly Roll	1	None
TOTAL	2	

TABLE 8: Microbiological isolates from Chili

Item	Number Samples	Significant Results
Chili	3	Pathogens - 3 Negative
Con Carne + Beans	3	Commercially Sterile
Con Carne + Beans Dehy	2	Commercially Sterile
TOTAL	8	

TABLE 9: Microbiological isolates from Cheese samples

Item	Number Samples	Significant Results
American	3	None
Blue	4	Pathogens - 4 Negative
Cheddar	81	S. aureus - 4 Isolates E. coli - 28 Isolates Streptococcus sp. - 2 Isolates Citrobacter freundii - 2 Isolates Bacillus licheniformis - 2 Isolates
Cheddar + Swiss Diced	1	None
Cheddar Diced	46	E. coli - 1 Isolate
Cheddar Shredded	1	None
Cheese	4	Bacillus sp. 1 Isolate
Cheese Whiz*	1	None
Diced	1	None
Grated	1	None
Mixed	1	None
Mozzarella	7	None
Riccotta	1	None
Romano + Parmesan	2	None
Roquefort	3	Yeast and Mold - 3 Positive
Swiss	15	None
Swiss Diced	1	None
TOTAL	173	

*Trade Names

TABLE 10: Microbiological isolates from Drinks

Item	Number Samples	Significant Results
Afri Cola*	1	None
Apple Juice Canned	4	Yeast and Mold - 2 Positive
Beer	31	Commercially Sterile - 28 Yeast and Mold - 3 Positive
Bluna*	1	None
Coffee	1	Commercially Sterile
Coffee Instant	1	Commercially Sterile
Cranberry Cocktail	1	Commercially Sterile
Diet Rite Cola*	20	Commercially Sterile
Dr. Pepper*	13	Pathogens - Negative
Gatorade*	2	None
Ginger Ale	8	Yeast and Mold - 1 Positive
Grapefruit Juice	2	None
Guanabana Nectar	2	Commercially Sterile
Guava Nectar	1	Commercially Sterile
Mango Nectar	1	Commercially Sterile
Orange	1	None
Orange + Grapefruit Juice	2	Commercially Sterile
Orange Juice	5	Commercially Sterile
Orange Juice Canned	4	Commercially Sterile
Orange Juice Concentrated	5	None
Orange Juice Frozen	4	None
Pepsi Cola*	9	Commercially Sterile
Pineapple Juice	4	Commercially Sterile
RC Cola*	4	Penicillium sp. - 1 Isolate
Seven Up*	28	Commercially Sterile
Strawberry Nectar	1	Commercially Sterile
Tamarind Nectar	1	Commercially Sterile
Tomato Juice Canned	14	None
Tomato Juice Concentrate Canned	1	None
Tonic Water	7	Saccharromyces sp. - 4 Isolates
Water Bottled	1	Standard Plate Count - 300,000/ml
Water Canned	4	None
Water Carbonated Bottled	1	Standard Plate Count - 300,000/ml
TOTAL	185	

*Trade Names

TABLE 11: Microbiological isolates from Fruit

Item	Number Samples	Significant Results
Apple Rings Spiced Canned	6	Commercially Sterile
Apples	1	None
Apples Diced	1	None
Apricots Canned	6	Commercially Sterile
Bitter Melon Canned	1	Commercially Sterile
Blackberries Canned	6	Commercially Sterile
Blackberry Pie Filling	12	Commercially Sterile
Blueberry Pie Filling	6	Commercially Sterile
Cherries Canned	22	None
Crabapples Spiced Canned	1	Commercially Sterile
Cranberry Sauce Canned	7	Commercially Sterile
Grapefruit Canned	10	Commercially Sterile
Grapes Jubilee Canned	1	Commercially Sterile
Pear Halves Canned	3	Commercially Sterile
Pears Canned	5	None
Pineapple	1	None
Pineapple Canned	2	Commercially Sterile
Pineapple Crushed Canned	1	Commercially Sterile
Plums Canned	36	None
Pumpkin Canned	5	Commercially Sterile
Raisin Pie Filling	6	Commercially Sterile
TOTAL	139	

TABLE 12: Microbiological isolates from Milk and Milk Products

Item	Number Samples	Significant Results
Butter	7	Yeast and Mold - 2 Positive Coliforms - 1 Positive
Cottage Cheese	2	Coliforms - > 300/g
Evaporated Milk Canned	11	Commercially Sterile
Goats Milk Raw	1	Standard Plate Count - 29,000/g Coliforms - 32/g
Milk Nonfat Dry	20	None
Sour Cream	3	Yeast and Mold - 2 Positive
TOTAL	44	

TABLE 13: Microbiological isolates from Pet Food

Item	Number Samples	Significant Results
Cat Food Canned	2	Commercially Sterile
Dog Food	11	*Salmonella* sp. - 1 Isolate
Dog Food Canned	13	None
Dog Food Dry	11	*Salmonella enteriditis* ser. *seftenburg* - 2 Isolates *Salmonella* sp. - 1 Isolate *Bacillus* sp. - 1 Isolate
MSD	11	None
TOTAL	48	

TABLE 14: Microbiological isolates from Pickles

Item	Number Samples	Significant Results
Dill	3	Commercially Sterile
Pickles	1	None
Relish	1	None
TOTAL	5	

TABLE 15: Microbiological isolates from Pizza

Item	Number Samples	Significant Results
Pizza	1	Standard Plate Count - 4,200/g
Plain Cheese	4	Pathogens - 4 Negative
Plain Cheese Frozen	1	Pathogens - Negative
TOTAL	6	

TABLE 16: Microbiological isolates from Salad Dressing

Item	Number Samples	Significant Results
Blue Cheese	16	None
French	1	None
IMO Dressing*	1	None
Italian	3	Bacillus sp. - 3 Isolates
Mayonnaise	5	None
Miracle Whip*	2	None
Roquefort Cheese	2	None
Salad Dressing	14	None
Thousand Island	22	Pathogens - 22 Negative
TOTAL	66	

*Trade Names

TABLE 17: Microbiological isolates from Vegetables

Item	Number Samples	Significant Results
Asparagus Canned	28	Bacillus stearothermophilus - 3 Isolates Commercially Sterile - 18 Pathogens - 7 Negative
Baked Beans	1	Pathogens - 1 Negative
Beets	6	Commercially Sterile
Beets Canned	3	Commercially Sterile
Black Beans Salted	2	Bacillus subtilis - 2 Isolates
Blackeyed Peas Canned	13	Commercially Sterile - 5 Pathogens - 6 Negative Streptococcus faecalis - 2 Isolates
Carrots Canned	36	Commercially Sterile - 30 Pathogens - 6 Negative
Celery Diced	1	Coliforms - 150/g
Chili Green Whole Canned	6	Commercially Sterile
Corn Canned	8	Commercially Sterile
Corn Creamed Canned	3	Commercially Sterile
Endive	1	Standard Plate Count - > 6,500,000/g Coliforms - > 600/g
Green Beans Canned	60	Commercially Sterile - 26 Pathogens - 34 Negative
Green Pepper Halves Canned	1	Commercially Sterile
Green Peppers Diced	1	Standard Plate Count - > 3,000,000/g Coliforms - 43/g
Kidney Beans Canned	3	Commercially Sterile - 2 Pathogens - 1 Negative
Peas + Carrots Canned	6	Commercially Sterile
Peas Canned	1	Commercially Sterile
Pimentos Canned	15	Commercially Sterile - 12 Pathogens - 3 Negative
Pork + Beans Canned	7	Commercially Sterile - 1 Pathogens - 6 Negative
Potatoes Diced	7	Coliforms - 5 Positive
Potatoes Shredded	6	Coliforms - 5 Positive Yeast and Mold - 1 Positive
Sauerkraut Canned	15	Commercially Sterile - 14 Clostridium sp. - 1 Isolate
Shellie Beans	6	Commercially Sterile
Stewed Onions	1	Commercially Sterile

TABLE 17 (Cont)

Item	Number Samples	Significant Results
Sweet Potatoes Canned	72	Commercially Sterile - 58 Pathogens - 14 Negative
Tomatoes	2	Pathogens - 2 Negative
Tomatoes Canned	27	Commercially Sterile - 22 Pathogens - 5 Negative
Tomatoes Fresh	2	Coliforms - 170/g *Geotrichum candidum* - 1 Isolate
Wax Beans Canned	1	Commercially Sterile
Yams Canned	19	Commercially Sterile - 16 Yeast and Mold - 3 Positive
TOTAL	360	

TABLE 18: Microbiological isolates from Syrup

Item	Number Samples	Significant Results
Bottled	1	None
Maple Imitation	1	None
Molasses	4	*Bacillus* sp. - 2 Isolates
Molasses Canned	8	Pathogens - 2 Negative Yeast and Mold - 6 Positive
TOTAL	14	

TABLE 19: Microbiological isolates from Topping

Item	Number Samples	Significant Results
Butterscotch	1	*Bacillus* sp. - 1 Isolate
Cherry	1	None
Chocolate	2	None
Dessert	37	None
Dessert Dehydrated	40	None
Vanilla	1	None
TOTAL	82	

TABLE 20: Microbiological isolates from Margarine

Item	Number Samples	Significant Results
Margarine	7	Yeast and Mold - 2 Positive
Margarine Patties	1	None
TOTAL	8	

TABLE 21: Microbiological isolates from Meats Canned

Item	Number Samples	Significant Results
BBQ Beef	2	Commercially Sterile
Brunswick Stew	3	None
TOTAL	5	

TABLE 22: Microbiological isolates from Soup

Item	Number Samples	Significant Results
Chix Canned	2	Commercially sterile
Cup Jorick*	1	Bacillus sp. - 1 Isolate
Cup O Noodles*	1	Bacillus sp. - 1 Isolate
Gazpacho Canned	2	Pathogens - 2 Negative
Tomato	2	Commercially Sterile
TOTAL	8	

*Trade Names

TABLE 23: Microbiological isolates from Eggs

Item	Number Samples	Significant Results
Whole Frozen	2	E. coli - 2 Isolates Bacillus sp. - 2 Isolates Coliforms - 2 Positive
TOTAL	2	

TABLE 24: Microbiological isolates from Foil Pack Meals

Item	Number Samples	Significant Results
Breakfast-Bacon	1	None
Breakfast-Eggs	1	None
Breakfast-Sausage	1	Standard Plate Count - 5,900,000/g
Dinner-Carrots	1	None
Dinner-Chix	1	None
Dinner-Mixed Vegetables	2	None
Dinner-Potatoes	1	None
Dinner-Spaghetti	1	None
Lunch-Chop Suey	1	None
Lunch-Corn	1	None
Lunch-Meatballs	1	None
Lunch-Potatoes	1	None
Lunch-Vegetables	1	None
TOTAL	14	

TABLE 25: Microbiological isolates from Miscellaneous Canned Products

Item	Number Samples	Significant Results
Cake Mix Canned	1	None
Cheese Dip Canned	6	Commercially Sterile
Chow Mein-Shrimp	3	Pathogens - 3 Negative
Cocktail Onions	5	Commercially Sterile
Coconut Milk	2	None
Cola Base	1	None
Food Coloring-Egg	4	Commercially Sterile
Food Coloring-Liquid	1	Commercially Sterile
Food Coloring-Red	3	Commercially Sterile
Hot Chili Mix	1	None
Hot Jalapeno Cheese Snack	1	Standard Plate Count - 2,400/g
Imitation Almond Flavoring	3	Pathogens - 3 Negative
Imitation Lemon Flavoring	6	Candida krusei - 1 Isolate Commercially Sterile - 5
Imitation Maple Flavoring	22	Commercially Sterile - 5 Pathogens - 17 Negative
Imitation Orange Flavoring	7	Pathogens - 7 Negative
Imitation Vanilla Flavoring	29	Candida tropicalis - 1 Isolate Candida sp. - 1 Isolate Penicillium sp. - 7 Isolates Candida krusei - 2 Isolates Bacillus sp. - 2 Isolates Pathogens - 17 Negative
Inflight Meal-Canned Tuna Menu No. 9	2	Commercially Sterile
Inflight Rations Canned	8	Commercially Sterile
Lemon Pudding + Pie Filling	8	Commercially Sterile
Meatballs in Tomato Sauce	6	Commercially Sterile
Metracal Dutch Chocolate	6	None
Metracal Vanilla	3	None
Mushrooms Canned	58	Commercially Sterile
Olives Canned	5	Pathogens - 4 Negative Commercially Sterile - 1
Pimento Cheese Snack	4	None
Pineapple Jam	6	Pathogens - 6 Negative
Rolled Oats	6	None
Soup + Gravy Base-Beef Flavor	15	None
Soup + Gravy Base-Ham Flavor	12	None
Spaghetti + Meat Sauce	3	Commercially Sterile
Spaghetti + Meatballs	2	Pathogens - 2 Negative
Vinegar-Apple Cider	6	Commercially Sterile
Water Chestnuts	13	Commercially Sterile - 10 C. thermosaccharolyticum - 3 Isolates
TOTAL	256	

TABLE 26: Microbiological isolates from other Miscellaneous Food Items

Item	Number Samples	Significant Results
Bacon + Horseradish Dip	3	Pathogens - 3 Negative
Beaf Tea	1	Salmonella - 1 Negative
Burrito Beef + Bean	2	None
Burritos	1	None
Candy	5	None
Chix + Dumplings	2	None
Chix Tea	1	Salmonella - 1 Negative
Chop Suey Pork	1	None
Corn Dogs Frozen	1	None
Dates	1	None
Dinner Loaf Frozen	1	None
Dressing	2	None
Flour	1	Commercially Sterile
French Toast Batter	1	Pathogens - 1 Negative
Gelatin	1	None
Ham + Macaroni Dish	2	None
Instant Chocolate Mix	1	None
Macaroni + Cheese	1	None
Meat Loaf	8	Coliforms - 2 Positive S. aureus - 1 Positive
Meat Loaf Mix	6	E. coli - 1 Positive
Meatballs	2	Coliforms - 1 Positive
Mushrooms	1	Pathogens - 1 Negative
Mustard	2	Commercially Sterile - 1 Bacillus sp. - 1 Isolate Streptococcus sp. - 1 Isolate
Olives	3	Pathogens - 2 Negative Yeast and Mold - 1 Positive
Olives Ripe	1	Pathogens - 1 Negative
Peanuts Dry Roasted	6	None
Polish Sausage + Beans	3	None
Potato Chips	1	Commercially Sterile
Rice Uncooked	1	None
Salad Oil	1	Commercially Sterile
Shell Macaroni	3	Pathogens - 3 Negative
Soy Protein	2	Coliforms - 1 Positive
Spanish Rice	3	Pathogens - 3 Negative
Starch	1	Commercially Sterile
Steak + Hash Brown Dish	1	None
Strawberry Preserves	1	None
Sugar	1	Commercially Sterile
Sugar Granulated	1	Commercially Sterile

TABLE 26 (Cont)

Item	Number Samples	Significant Results
Texturized Vegetable Protein	31	Salmonella enteriditis ser. worthington - 1 Isolate Pseudomonas fluorescens - 2 Isolates Pseudomonas maltophila - 1 Isolate Citrobacter freundii - 3 Isolates Enterobacter cloacae - 2 Isolates Serratia liquefaciens - 2 Isolates Streptococcus faecium - 2 Isolates Bacillus sp. - 21 Isolates Bacillus cereus - 17 Isolates C. perfringens - 8 Isolates diphtheroids - 5 Isolates Micrococcus sp. - 4 Isolates S. aureus - 3 Isolates S. epidermidis - 4 Isolates Streptococcus faecalis - 2 Isolates Streptococcus liquefaciens - 6 Isolates Streptococcus sanguis - 1 Isolate Acinetobacter calcoaceticus - 3 Isolates Aeromonas hydrophila - 2 Isolates Enterobacter agglomerans - 1 Isolate Enterobacter hafniae - 2 Isolates E. coli - 3 Isolates Proteus vulgaris - 1 Isolate Pseudomonas sp. - 1 Isolate
Tube Food	5	Commercially Sterile
Tube Food-Chix + Rice	3	Commercially Sterile
Tube Food-Chocolate Pudding	1	Commercially Sterile
Tube Food-Peaches	1	Commercially Sterile
TOTAL	117	

TABLE 27: Microbiological isolates from Sauces

Item	Number Samples	Number Sterile	Significant Results
BBQ	2	-	Pathogens - 2 Negative
Enchilada	6	6	None
Hot	157	75	*Bacillus* sp. - 8 Isolates
Meat	204	98	None
Pizza	1	1	None
Soy	73	19	None
Spaghetti + Meat	2	1	None
Steak	3	3	None
Taco	6	6	None
Tartar	1	-	Pathogens - Negative
Tomato	3	2	None
Tomato Paste	27	9	Yeast and Mold - 3 Positive Fecal streptococci - 3 Positive *Lactobacillus* sp. - 3 Isolates
Tomato Puree	1	1	None
Worcestershire	60	9	None
TOTAL	546		

TABLE 28: Microbiological results of analyzing Inflight Meals, Luncheon Meats, Salads, Sandwich Spreads, Sandwiches, Precooked Frozen Meals, Seafoods, and Sausages

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
INFLIGHT MEALS																										
Beef Burgundy-																										
Corn	3	2	0	0	0	0	0	0	0	0	0	0	1	0						Not Tested						
Meat	3	1	0	1	0	0	0	0	0	0	0	0	1	0						Not Tested						
Potatoes	3	2	0	0	1	0	0	0	0	0	0	0	0	0						Not Tested						
Beef Pot Roast-																										
Corn	2	0	0	0	0	0	0	0	0	0	0	1	0	0						Not Tested						
Meat	2	0	0	0	0	0	0	0	0	0	0	0	2	0						Not Tested						
Peas	1	0	0	0	0	0	0	0	0	0	0	0	1	0						Not Tested						
Potatoes	1	0	0	0	0	0	0	0	0	0	0	0	1	0						Not Tested						
Chix Fried	7	6	0	0	0	0	0	0	1	0	0	0	0	0						Not Tested						
Chix-																										
Beans	1	0	0	0	0	0	0	0	0	0	0	0	1	0						Not Tested						
Meat	1	0	0	0	0	0	0	0	0	0	0	0	1	0						Not Tested						
Potatoes	1	0	0	0	0	0	0	0	0	0	0	0	1	0						Not Tested						
Coq Au Vin-																										
Corn	7	5	0	0	0	0	0	1	0	0	0	0	1	0						Not Tested						
Meat	7	5	2	0	0	0	0	0	0	0	0	0	0	0						Not Tested						
Rice	7	4	2	0	0	0	0	0	0	0	0	0	1	0						Not Tested						
Egg Omelet-																										
Eggs	8	5	1	0	0	0	0	0	0	0	0	1	1	0						Not Tested						
Ham	7	0	4	0	1	0	0	1	0	0	0	0	1	0						Not Tested						
Meat	1	0	0	1	0	0	0	0	0	0	0	0	0	0						Not Tested						
Potatoes	8	4	0	0	1	0	0	0	1	0	0	0	2	0						Not Tested						
Egg-																										
Egg	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
Potatoes	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
Sausage	1	0	0	0	0	0	0	0	1	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0
French Toast-																										
Bacon	1	0	0	0	0	0	0	0	0	0	0	0	1	0						Not Tested						
Comp	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
Ham	7	3	1	1	0	0	1	0	0	0	0	0	1	0						Not Tested						
Toast	8	4	2	0	0	1	0	0	0	1	0	0	0	0						Not Tested						
Pancakes-																										
Meat	2	1	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0	0	0
Pancakes	2	1	0	0	1	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0
Sirloin Steak-																										
Carrots	1	0	0	0	0	0	0	0	1	0	0	0	0	1	1	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	1	1	0	0	0	0	0	0	0	0	0	0	0
Potatoes	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
Veal Parmagen-																										
Comp	1	0	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0	0	0

TABLE 28 (Cont)

FOOD ITEM	N	Yeast and Mold/g <3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	N	Escherichia coli POS	NEG	SIGNIFICANT RESULTS
INFLIGHT MEALS																	
Beef Burgundy-																	
Corn	0						Not Tested							3	1	2	Salmonella - 3 Negative
Meat	0						Not Tested							3	1	2	Salmonella - 3 Negative
Potatoes	0						Not Tested							3	0	3	Salmonella - 3 Negative
Beef Pot Roast-																	
Corn	0						Not Tested							2	0	2	Salmonella - 2 Negative
Meat	0						Not Tested							2	0	2	Salmonella - 2 Negative
Peas	0						Not Tested							1	0	1	Salmonella - 1 Negative
Potatoes	0						Not Tested							1	0	1	Salmonella - 1 Negative
Chix Fried	0						Not Tested							7	0	7	Salmonella - 7 Negative
Chix-																	
Beans	0						Not Tested							1	0	1	Salmonella - 1 Negative
Meat	0						Not Tested							1	0	1	Salmonella - 1 Negative
Potatoes	0						Not Tested							1	0	1	Salmonella - 1 Negative
Coq Au Vin-																	
Corn	0						Not Tested							7	1	6	Salmonella - 7 Negative
Meat	0						Not Tested							7	0	7	Salmonella - 7 Negative
Rice	0						Not Tested							7	0	7	Salmonella - 7 Negative
Egg Omelet-																	
Eggs	0						Not Tested							8	0	8	Salmonella - 8 Negative
Ham	0						Not Tested							7	1	6	Salmonella - 7 Negative
Meat	0						Not Tested							1	0	1	Salmonella - 1 Negative
Potatoes	0						Not Tested							8	0	8	Salmonella - 8 Negative
Egg-																	
Egg	0						Not Tested							1	0	1	Salmonella - 1 Negative
Potatoes	0						Not Tested							1	0	1	Salmonella - 1 Negative
Sausage	0						Not Tested							1	0	1	Salmonella - 1 Negative
French Toast-																	
Bacon	0						Not Tested							1	0	1	Salmonella - 1 Negative
Comp	1	0	0	1	0	0	0	0	0	0	0	0	0	0	-	-	Salmonella - 1 Negative
Ham	0						Not Tested							7	1	6	Salmonella - 7 Negative
Toast	0						Not Tested							8	0	8	Salmonella - 8 Negative
Pancakes-																	
Meat	0						Not Tested							2	0	2	Salmonella - 2 Negative
Pancakes	0						Not Tested							2	0	2	Salmonella - 2 Negative
Sirloin Steak-																	
Carrots	0						Not Tested							0	-	-	Salmonella - 1 Negative
Meat	0						Not Tested							0	-	-	Salmonella - 1 Negative
Potatoes	0						Not Tested							0	-	-	Salmonella - 1 Negative
Veal Parmagen-																	
Comp	1	0	0	0	0	0	0	0	0	0	0	1	0	1	0	1	Salmonella - 1 Negative

TABLE 28 (Cont)

FOOD ITEM	Standard Plate Count x 1000/g N	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	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
LUNCHEON MEATS																										
BBQ Loaf	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
Cheese Loaf	5	0	0	0	0	0	0	0	0	0	0	0	5	5	5	0	0	0	0	0	0	0	0	0	0	0
Ham Sliced	1	0	0	0	0	0	0	0	0	0	1	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0
Ham Spiced	0						Not Tested							0						Not Tested						
Jalapeno Loaf	6	1	4	0	0	0	0	0	0	0	0	0	1	6	6	0	0	0	0	0	0	0	0	0	0	0
Kosher Pastrami	7	2	0	0	0	0	0	0	2	0	0	0	3	7	7	0	0	0	0	0	0	0	0	0	0	0
Liver Loaf	2	0	1	0	0	0	0	0	0	0	0	0	1	2	2	0	0	0	0	0	0	0	0	0	0	0
Loaf	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
Luncheon Meat	2	1	0	1	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0
Olive Loaf	10	0	0	0	0	1	1	0	2	0	0	0	6	10	10	0	0	0	0	0	0	0	0	0	0	0
Pastrami	5	0	0	0	0	0	0	0	0	0	0	0	5	5	5	0	0	0	0	0	0	0	0	0	0	0
Pickle + Pimento Loaf	65	26	2	2	4	4	1	2	1	0	0	1	22	65	54	5	1	1	1	0	0	0	0	0	0	3
Roast Beef	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
Turkey	0						Not Tested							0						Not Tested						
SALADS																										
Bacon	3	3	0	0	0	0	0	0	0	0	0	0	0	3	2	1	0	0	0	0	0	0	0	0	0	0
Banana Jello	7	6	0	0	0	0	0	0	0	0	1	0	0	7	7	0	0	0	0	0	0	0	0	0	0	0
BBQ Chix	5	3	0	0	0	0	0	0	0	1	0	0	1	5	3	2	0	0	0	0	0	0	0	0	0	0
Bean	5	3	1	0	0	0	0	0	1	0	0	0	0	5	3	0	0	0	0	0	0	0	0	0	1	1
Beef Chuck Wagon	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
Cabbage + Carrot	5	1	1	0	1	0	0	0	0	0	0	0	2	5	0	1	0	0	0	0	0	0	0	0	0	4
Cabbage + Celery	1	0	0	0	0	1	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	1
Cabbage + Cole Slaw	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
Carrot + Celery	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
Carrot + Raisin	52	11	6	3	8	3	7	2	2	1	0	0	9	51	20	6	0	2	0	1	0	0	0	0	2	20
Carrot Raisin Celery	15	5	0	0	0	1	0	0	1	0	1	0	7	15	3	1	1	0	0	0	0	0	0	0	1	9
Cheddar Cheese	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
Cheese	5	3	1	0	0	0	0	0	0	0	0	0	1	5	5	0	0	0	0	0	0	0	0	0	0	0
Chef	24	0	0	0	3	1	1	2	1	0	0	1	15	24	3	0	0	0	1	0	0	0	0	0	0	17
Chix	81	59	9	6	1	1	0	0	0	1	0	0	4	82	66	9	1	1	0	0	0	0	0	0	0	5
Chix Canned	0						Not Tested							0						Not Tested						
Chopped Ham	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
Cole Slaw	178	49	34	12	15	10	3	5	7	2	4	2	35	178	104	8	4	8	0	3	0	0	1	0	8	42
Corned Beef	6	4	1	0	0	1	0	0	0	0	0	0	0	6	3	1	0	1	0	0	0	0	0	0	0	1
Cottage Cheese	0						Not Tested							1	0	0	0	1	0	0	0	0	0	0	0	0
Cran-Apple	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
Cranberry-Pineapple	15	15	0	0	0	0	0	0	0	0	0	0	0	15	15	0	0	0	0	0	0	0	0	0	0	0
Creamed Cabbage	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
Egg	18	2	1	0	0	0	0	0	0	0	0	0	15	18	15	1	0	0	0	0	0	0	0	0	0	2
Fruit	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
Fruit Cocktail	15	14	0	0	0	0	0	0	0	0	0	0	1	15	14	0	0	0	0	0	0	0	0	0	0	1

TABLE 28 (Cont)

FOOD ITEM	N	Yeast and Mold/g <3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	N	Escherichia coli POS	Escherichia coli NEG	SIGNIFICANT RESULTS
LUNCHEON MEATS																	
BBQ Loaf	1	0	0	0	0	0	1	0	0	0	0	0	0	1	0	1	None
Cheese Loaf	0						Not Tested							5	0	5	None
Ham Sliced	1	0	0	0	0	0	0	0	0	0	0	0	1	0	-	-	None
Ham Spiced	0						Not Tested							2	1	1	None
Jalapeno Loaf	0						Not Tested							6	0	6	None
Kosher Pastrami	0						Not Tested							7	0	7	Staphylococcus aureus - 1 Isolate
Liver Loaf	2	1	0	0	0	0	0	0	0	0	0	0	1	2	0	2	None
Loaf	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Luncheon Meat	2	2	0	0	0	0	0	0	0	0	0	0	0	2	0	2	None
Olive Loaf	0						Not Tested							10	0	10	None
Pastrami	0						Not Tested							5	0	5	None
Pickle + Pimento Loaf	0						Not Tested							33	0	33	Staphylococcus aureus - 1 Isolate
Roast Beef	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Turkey	0						Not Tested							1	0	1	None
SALADS																	
Bacon	3	1	1	0	0	0	0	1	0	0	0	0	0	3	0	3	None
Banana Jello	0						Not Tested							0	-	-	None
BBQ Chix	2	2	0	0	0	0	0	0	0	0	0	0	0	5	0	5	None
Bean	4	2	1	0	0	0	0	0	0	0	0	0	1	4	0	4	None
Beef Chuck Wagon	2	1	0	1	0	0	0	0	0	0	0	0	0	2	0	2	None
Cabbage + Carrot	1	0	0	0	0	0	0	1	0	0	0	0	0	5	0	5	None
Cabbage + Celery	0						Not Tested							1	0	1	None
Cabbage + Cole Slaw	0						Not Tested							1	0	1	None
Carrot + Celery	0						Not Tested							1	0	1	None
Carrot + Raisin	14	1	2	1	0	0	2	1	2	0	0	0	5	44	1	43	None
Carrot Raisin Celery	0						Not Tested							13	1	12	None
Cheddar Cheese	0						Not Tested							2	0	2	None
Cheese	4	2	0	1	0	0	0	0	0	0	0	0	1	4	0	4	None
Chef	1	0	0	0	0	0	0	0	0	0	0	0	1	23	1	22	Staphylococcus aureus - 1 Isolate
Chix	73	19	13	11	3	3	2	2	0	0	0	1	9	65	2	63	None
Chix Canned	0						Not Tested							0	-	-	Commercially Sterile - 6
Chopped Ham	1	0	0	0	0	0	0	1	0	0	0	0	0	1	0	1	None
Cole Slaw	94	50	17	4	2	4	1	1	2	0	1	1	11	151	6	145	None
Corned Beef	2	1	0	0	1	0	0	0	0	0	0	0	0	4	0	4	None
Cottage Cheese	0						Not Tested							0	-	-	None
Cran-Apple	1	0	1	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Cranberry-Pineapple	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Creamed Cabbage	2	2	0	0	0	0	0	0	0	0	0	0	0	2	0	2	None
Egg	10	8	1	0	0	0	0	0	0	0	0	0	1	14	1	13	None
Fruit	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Fruit Cocktail	2	1	0	0	0	0	0	0	0	0	0	0	1	1	0	1	None

TABLE 28 (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
SALADS (Cont)																									
Fruit Gelatin	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
Garden	32	1	1	0	1	1	0	0	0	0	1	1	26	32	2	0	0	2	0	0	0	0	0	0	26
Golden Glow	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
Ham	58	43	12	1	0	1	0	0	0	1	0	0	0	58	55	0	0	0	0	0	0	1	0	0	2
Ham + Cheese	7	5	1	0	0	0	0	0	0	0	0	1	0	7	7	0	0	0	0	0	0	0	0	0	0
Hawaiian	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
Hot Pimento	1	0	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0	0
Hot Pimento Cheese	1	0	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0	0
Jalapeno	4	3	1	0	0	0	0	0	0	0	0	0	0	4	4	0	0	0	0	0	0	0	0	0	0
Jello	2	2	0	0	0	0	0	0	0	0	0	0	0	2	1	0	0	1	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
Lettuce	24	1	3	3	0	0	1	0	0	0	0	0	16	24	3	1	1	2	0	0	0	0	0	0	17
Lettuce + Cucumber	14	1	2	0	0	0	0	0	1	0	0	1	9	14	2	0	0	0	2	2	0	0	0	0	8
Lettuce + Onions	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
Lettuce + Tomato	7	6	2	0	0	0	0	1	0	0	0	0	4	7	3	0	0	1	0	0	0	0	0	1	2
Macaroni	118	69	20	3	2	2	3	1	3	1	0	2	12	119	112	1	0	0	0	0	0	0	0	1	5
Macaroni + Tuna	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
Meat + Cheese	1	0	0	0	0	0	0	0	0	1	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0
Melba Jello	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
Orange Pineapple	10	10	0	0	0	0	0	0	0	0	0	0	0	10	10	0	0	0	0	0	0	0	0	0	0
Orange Pineapple Pear	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
Palm Springs Gelatin	2	1	0	1	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0
Peach Jello	10	10	0	0	0	0	0	0	0	0	0	0	0	10	10	0	0	0	0	0	0	0	0	0	0
Pear Jello	20	19	1	0	0	0	0	0	0	0	0	0	0	20	20	0	0	0	0	0	0	0	0	0	0
Perfection	23	22	0	0	0	0	0	0	0	0	0	1	0	23	21	1	0	1	0	0	0	0	0	0	0
Pimento	25	18	2	3	0	1	0	0	0	0	0	0	1	25	23	1	1	0	0	0	0	0	0	0	0
Pimento Cheese	24	18	6	0	0	0	0	0	0	0	0	0	0	24	22	2	0	0	0	0	0	0	0	0	0
Pimento Hot	8	6	1	0	0	1	0	0	0	0	0	0	0	8	7	0	0	1	0	0	0	0	0	0	0
Pimento Spread	11	10	1	0	0	0	0	0	0	0	0	0	0	12	11	0	0	0	1	0	0	0	0	0	0
Pineapple Banana	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
Pineapple Cream Cheese	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
Pineapple Lettuce Cheese	5	0	0	0	0	0	0	0	0	0	0	0	5	5	0	0	0	0	0	0	0	0	0	0	5

TABLE 28 (Cont)

FOOD ITEM	N	Yeast and Mold/g <3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	Escherichia coli N	POS	NEG	SIGNIFICANT RESULTS
									SALADS (Cont)								
Fruit Gelatin	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Garden	0						Not Tested							27	1	26	None
Golden Glow	1	1	0	0	0	0	0	0	0	0	0	0	0	2	1	1	None
Ham	49	13	12	7	3	4	1	1	1	2	0	0	5	43	1	42	None
Ham + Cheese	6	2	1	0	1	0	0	0	1	0	0	0	1	6	0	6	None
Hawaiian	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Hot Pimento	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	1	None
Hot Pimento Cheese	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	1	None
Jalapeno	4	0	1	0	0	1	1	0	0	0	0	0	1	2	0	2	None
Jello	0						Not Tested							1	0	1	None
Lemon Jello	0						Not Tested							0	-	-	None
Lettuce	1	0	0	0	0	0	0	0	0	0	0	0	1	18	3	15	None
Lettuce + Cucumber	1	0	0	0	0	0	0	0	0	0	0	0	1	13	0	13	None
Lettuce + Onions	0						Not Tested							1	0	1	None
Lettuce + Tomato	1	0	0	0	0	0	0	1	0	0	0	0	0	7	0	7	None
Macaroni	117	80	12	8	5	0	1	1	1	0	0	0	9	109	2	107	None
Macaroni + Tuna	2	2	0	0	0	0	0	0	0	0	0	0	0	2	0	2	None
Meat + Cheese	0						Not Tested							0	-	-	None
Melba Jello	0						Not Tested							0	-	-	None
Orange Pineapple	1	1	0	0	0	0	0	0	0	0	0	0	0	0	-	-	None
Orange Pineapple Pear	1	0	1	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Palm Springs Gelatin	2	1	0	0	0	0	0	0	0	0	0	0	1	2	0	2	None
Peach Jello	0						Not Tested							7	0	7	None
Pear Jello	0						Not Tested							6	0	6	None
Perfection	2	2	0	0	0	0	0	0	0	0	0	0	0	8	0	8	None
Pimento	23	1	8	5	0	1	0	1	1	0	1	1	4	19	0	19	None
Pimento Cheese	22	3	1	4	2	1	0	1	1	0	1	2	6	23	0	23	None
Pimento Hot	6	0	1	1	0	2	1	0	0	0	0	0	1	6	0	6	None
Pimento Spread	10	5	1	0	0	3	0	1	0	0	0	0	0	10	0	10	None
Pineapple Banana	0						Not Tested							0	-	-	None
Pineapple Cream Cheese	1	0	1	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Pineapple Lettuce Cheese	0						Not Tested							3	0	3	None

TABLE 28 (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
SALADS (Cont)																									
Pineapple Pear Jello	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
Pineapple-Cheese	9	0	1	1	0	0	0	0	0	0	0	0	7	9	3	2	1	0	0	0	0	0	0	0	3
Pineapple-Pear-Banana	9	9	0	0	0	0	0	0	0	0	0	0	0	9	7	1	1	0	0	0	0	0	0	0	0
Potato	202	110	38	14	6	5	5	3	2	1	1	1	16	205	189	5	3	0	0	0	1	0	0	1	0	6
Potato + Egg	5	2	0	0	0	0	0	1	0	1	0	0	1	5	5	0	0	0	0	0	0	0	0	0	0	0
Roast Beef	3	2	1	0	0	0	0	0	0	0	0	0	0	3	3	0	0	0	0	0	0	0	0	0	0	0
Spiced Cherry Jello	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
Spiced Peach	6	6	0	0	0	0	0	0	0	0	0	0	0	6	6	0	0	0	0	0	0	0	0	0	0	0
Spring	24	0	1	2	0	0	0	0	0	0	0	1	20	24	0	2	0	0	0	3	0	0	0	0	1	18
Strawberry Banana	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
Strawberry 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
Strawberry-Pineapple-Banana	6	6	0	0	0	0	0	0	0	0	0	0	0	6	5	0	0	0	0	0	0	0	0	0	0	1
Three Bean	19	11	2	1	3	0	0	0	0	1	0	0	1	19	13	2	1	0	0	0	0	0	0	0	0	3
Tomato	3	1	0	0	0	0	0	0	0	0	0	0	2	3	2	0	0	0	0	0	1	0	0	0	0	0
Tossed	42	1	0	2	1	2	2	0	1	0	2	1	30	42	4	3	3	1	0	1	0	0	0	0	1	29
Tossed Vegetable	16	1	0	3	1	0	0	1	0	0	1	0	9	16	3	0	0	0	0	0	0	0	0	0	2	11
Tuna	17	10	3	0	1	0	0	0	0	0	1	0	2	17	15	0	0	0	0	0	0	0	0	0	2	11
Turkey	8	1	5	1	0	0	0	0	0	0	0	0	1	8	3	1	2	1	0	0	0	0	1	0	0	0
Vegetable Marinated	6	4	1	1	0	0	0	0	0	0	0	0	0	6	5	0	0	1	0	0	0	0	0	0	0	0
Waldorf	3	2	1	0	0	0	0	0	0	0	0	0	0	3	3	0	0	0	0	0	0	0	0	0	0	0
SANDWICH SPREADS																									
Cheddar	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
Cheddar Cheese	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
Chix	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
Chix Salad	4	2	1	0	1	0	0	0	0	0	0	0	0	4	4	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	1	1	0	0	0	0	0	0	0	0	0	0	0
Cream Cheese Pine-apple Pecan	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
Garlic Cheese	2	2	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested											
Ham Salad	5	3	2	0	0	0	0	0	0	0	0	0	0	5	4	0	0	0	0	0	0	0	1	0	0	0
Jalapeno	4	1	2	0	0	0	0	0	1	0	0	0	0	4	4	0	0	0	0	0	0	0	0	0	0	0
Pimento	9	7	0	0	1	0	0	0	0	0	0	0	1	9	9	0	0	0	0	0	0	0	0	0	0	0
Pimento Cheddar	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
Pimento Cheese	6	5	1	0	0	0	0	0	0	0	0	0	0	4	4	0	0	0	0	0	0	0	0	0	0	0
Pimento Hot	6	3	3	0	0	0	0	0	0	0	0	0	0	6	4	0	0	0	1	1	0	0	0	0	0	0
Sandwich Spread	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
Tuna Salad	1	0	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0	0	0

TABLE 28 (Cont)

FOOD ITEM	N	Yeast and Mold/g <3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	Escherichia coli N	POS	NEG	SIGNIFICANT RESULTS
SALADS (Cont)																	
Pineapple Pear Jello	0	Not Tested												0	-	-	None
Pineapple-Cheese	0	Not Tested												7	3	4	None
Pineapple-Pear-Banana	2	1	0	0	0	1	0	0	0	0	0	0	0	1	0	1	None
Potato	195	109	35	12	6	5	2	2	0	2	0	2	20	178	5	173	None
Potato + Egg	5	3	2	0	0	0	0	0	0	0	0	0	0	4	0	4	None
Roast Beef	3	1	1	0	0	0	0	0	0	0	0	0	1	3	0	3	None
Spiced Cherry Jello	0	Not Tested												0	-	-	None
Spiced Peach	2	1	1	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Spring	1	0	0	0	0	0	0	0	0	0	0	0	1	23	1	22	None
Strawberry Banana	0	Not Tested												0	-	-	None
Strawberry Parfait	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Strawberry-Pineapple-Banana	0	Not Tested												0	-	-	None
Three Bean	0	Not Tested												11	0	11	None
Tomato	3	0	0	0	1	0	0	0	0	0	0	0	2	3	0	3	None
Tossed	2	1	0	0	0	0	0	0	0	0	0	0	1	41	0	41	None
Tossed Vegetable	1	0	0	0	0	1	0	0	0	0	0	0	0	16	0	16	None
Tuna	6	4	0	0	0	1	0	0	0	0	0	0	0	13	1	12	None
Turkey	8	0	0	0	0	0	0	0	0	0	1	1	6	5	0	5	None
Vegetable Marinated	0	Not Tested												2	0	2	None
Waldorf	3	3	0	0	0	0	0	0	0	0	0	0	0	3	0	3	None
SANDWICH SPREADS																	
Cheddar	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Cheddar Cheese	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Chix	0	Not Tested												0	-	-	None
Chix Salad	3	3	0	0	0	0	0	0	0	0	0	0	0	0	-	-	None
Chunky Pimento	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Cream Cheese Pineapple Pecan	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Garlic Cheese	2	2	0	0	0	0	0	0	0	0	0	0	0	0	-	-	None
Ham Salad	3	3	0	0	0	0	0	0	0	0	0	0	0	0	-	-	None
Jalapeno	4	0	1	0	0	0	0	1	0	0	0	1	1	4	0	4	None
Pimento	6	2	1	2	0	1	0	0	0	0	0	0	0	8	0	8	None
Pimento Cheddar	1	1	0	0	0	0	0	0	0	0	0	0	0	0	-	-	None
Pimento Cheese	6	1	1	1	0	0	0	1	0	0	0	0	2	2	0	2	None
Pimento Hot	3	0	0	1	1	0	0	1	0	0	0	0	0	5	0	5	None
Sandwich Spread	2	2	0	0	0	0	0	0	0	0	0	0	0	0	-	-	Commercially Sterile - 1
Tuna Salad	0	Not Tested												1	0	1	None

TABLE 28 (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
SANDWICHES																									
Bacon + Egg	2	0	1	0	0	0	0	0	0	0	0	0	1	2	2	0	0	0	0	0	0	0	0	0	0
BBQ	3	1	1	0	0	1	0	0	0	0	0	0	0	3	2	0	0	0	0	0	0	0	0	0	1
BBQ Beef	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
BBQ Pork	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
Beef Patty	3	2	0	0	0	0	1	0	0	0	0	0	0	3	2	0	0	0	0	0	0	0	0	0	1
Beef Patty + Cheese	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
Beef Taco	1	0	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0	0
Beefburger	4	1	1	0	0	1	0	0	0	0	1	0	0	4	3	1	0	0	0	0	0	0	0	0	0
Bologna	3	1	0	0	0	1	0	0	0	0	0	1	0	3	3	0	0	0	0	0	0	0	0	0	0
Bologna + Cheese	19	9	1	1	0	0	0	0	0	0	0	1	7	19	17	1	0	0	0	0	0	0	1	0	0
Canadian Bacon + Egg	2	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	1	0	0	0	0	0	0	0	1
Char-Broil	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
Cheese	3	2	0	0	0	0	0	0	0	0	0	0	1	3	2	0	1	0	0	0	0	0	0	0	0
Cheeseburger	8	4	2	0	1	0	1	0	0	0	0	0	0	8	7	0	0	0	0	0	0	0	0	0	1
Chili Dog	5	1	0	0	0	0	0	0	0	0	0	0	4	5	3	0	0	0	0	0	0	0	0	0	2
Chili Meat Taco	2	0	0	0	0	0	0	0	0	0	0	0	2	3	3	0	0	0	0	0	0	0	0	0	0
Chix	4	3	0	0	0	0	0	0	0	0	0	0	1	5	2	0	0	0	0	0	1	0	0	0	2
Chix Fried Patty	0						Not Tested							1	1	0	0	0	0	0	0	0	0	0	0
Chix Salad	9	7	0	0	0	0	0	0	0	0	1	1	0	9	8	0	0	0	0	0	0	0	0	0	1
Chix Sliced	2	1	0	0	0	0	0	0	0	0	0	0	1	2	2	0	0	0	0	0	0	0	0	0	0
Chopped Chix	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
Chopped Ham	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
Chuckwagon	2	1	0	0	0	0	0	0	0	0	0	0	1	2	1	0	0	0	0	0	0	0	0	0	1
Corn Dog	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
Corned Beef	1	0	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0	0
Corned Beef on Rye	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
Egg + Biscuit	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
Egg + Cheese	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
Egg + Potato Taco	3	2	0	0	0	0	0	0	0	0	0	1	0	3	3	0	0	0	0	0	0	0	0	0	0
Egg + Sausage Taco	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
Egg Salad	4	0	0	0	0	0	0	0	0	0	0	0	4	4	1	1	1	0	0	0	0	0	0	1	0	0
Farm Boy	1	0	1	0	0	0	0	0	0	0	0	0	0	21	21	0	0	0	0	0	0	0	0	0	0
Fish	4	2	0	1	0	0	0	0	0	0	0	0	1	3	3	0	0	0	0	0	0	0	0	0	0
Fried Patty	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
Grilled Cheese	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
Grilled Ham + Cheese	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
Ham	8	4	1	0	1	0	0	2	0	0	0	0	0	9	6	0	1	0	1	0	0	1	0	0	0
Ham + Cheese	24	9	7	1	1	1	0	0	0	1	0	0	4	45	39	2	2	2	0	0	0	0	0	0	0
Ham + Cheese on Rye	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
Ham + Chix	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
Ham + Egg	6	2	0	0	1	0	0	0	0	0	0	0	3	6	5	0	0	0	0	0	0	0	1	0	0	0
Ham Salad	9	6	1	0	0	0	0	0	0	0	0	0	2	9	8	0	1	0	0	0	0	0	0	0	0	0

TABLE 28 (Cont)

FOOD ITEM	N	Yeast and Mold/g <3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	Escherichia coli N	POS	NEG	SIGNIFICANT RESULTS
SANDWICHES																	
Bacon + Egg	0	Not Tested												1	0	1	None
BBQ	0	Not Tested												2	0	2	None
BBQ Beef	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None
BBQ Pork	3	2	0	0	0	0	0	1	0	0	0	0	0	3	0	3	None
Beef Patty	3	1	0	0	0	0	0	0	0	0	0	0	2	3	0	3	None
Beef Patty + Cheese	0	Not Tested												1	0	1	None
Beef Taco	1	0	0	0	1	0	0	0	0	0	0	0	0	1	0	1	None
BeefBurger	4	1	2	1	0	0	0	0	0	0	0	0	0	4	1	3	None
Bologna	0	Not Tested												3	0	3	None
Bologna + Cheese	6	2	0	0	0	0	0	1	0	0	0	0	3	17	1	16	None
Canadian Bacon + Egg	2	0	0	0	0	0	0	0	0	0	0	0	2	2	1	1	None
Char-Broil	0	Not Tested												1	0	1	None
Cheese	0	Not Tested												3	0	3	None
Cheeseburger	7	3	1	1	2	0	0	0	0	0	0	0	0	7	0	7	None
Chili Dog	1	1	0	0	0	0	0	0	0	0	0	0	0	3	0	3	None
Chili Meat Taco	2	0	1	0	0	0	0	0	0	0	0	0	1	3	0	3	None
Chix	1	0	0	0	0	0	0	0	0	0	0	0	1	5	0	5	None
Chix Fried Patty	0	Not Tested												1	0	1	None
Chix Salad	3	2	0	0	0	0	0	0	0	0	0	0	1	7	0	7	None
Chix Sliced	2	0	0	0	0	0	0	0	0	0	1	0	1	2	0	2	None
Chopped Chix	1	0	0	0	0	0	0	0	0	0	0	0	1	0	-	-	Staphylococcus aureus - 110/g
Chopped Ham	0	Not Tested												1	0	1	None
Chuckwagon	0	Not Tested												2	1	1	None
Corn Dog	0	Not Tested												1	0	1	None
Corned Beef	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Corned Beef on Rye	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Egg + Biscuit	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Egg + Cheese	0	Not Tested												1	0	1	None
Egg + Potato Taco	2	0	1	1	0	0	0	0	0	0	0	0	0	4	0	4	None
Egg + Sausage Taco	1	1	0	0	0	0	0	0	0	0	0	0	0	3	0	3	None
Egg Salad	4	0	0	0	2	0	0	0	0	0	1	0	1	2	1	1	None
Farm Boy	0	Not Tested												21	0	21	None
Fish	2	0	0	0	0	0	0	0	0	0	0	0	2	3	0	3	None
Fried Patty	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Grilled Cheese	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Grilled Ham + Cheese	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Ham	3	2	0	1	0	0	0	0	0	0	0	0	0	9	2	7	None
Ham + Cheese	5	0	1	2	0	0	0	0	0	0	0	0	3	41	2	39	None
Ham + Cheese on Rye	1	0	1	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Ham + Chix	1	0	1	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Ham + Egg	3	2	0	0	1	0	0	0	0	0	0	0	0	5	0	5	Staphylococcus aureus - 1 Isolate
Ham Salad	2	0	0	0	0	0	0	0	0	0	0	0	2	8	1	7	None

TABLE 28 (Cont)

FOOD ITEM	Standard Plate Count x 1000/g N	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	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
SANDWICHES (Cont)																										
Ham Sliced	2	0	0	1	0	0	0	0	0	0	0	0	1	2	1	0	0	0	0	0	0	0	0	0	0	1
Hamburger	7	5	0	0	1	0	0	0	0	0	0	0	1	7	6	0	0	0	0	0	0	0	0	0	0	1
Hoagie	7	0	1	0	0	2	0	0	0	0	0	0	4	7	5	1	0	0	0	0	0	0	0	0	0	1
Hot Dog	5	3	2	0	0	0	0	0	0	0	0	0	0	5	5	0	0	0	0	0	0	0	0	0	0	0
Luncheon Meat	3	2	0	0	0	0	1	0	0	0	0	0	0	3	3	0	0	0	0	0	0	0	0	0	0	0
Mini-Burger	2	1	0	0	1	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0
Pimento Cheese	6	1	0	0	0	0	0	0	0	0	0	0	5	6	3	2	0	1	0	0	0	0	0	0	0	0
Polish Sausage	0						Not Tested							1	1	0	0	0	0	0	0	0	0	0	0	0
Poor Boy	4	0	1	0	0	0	0	0	0	0	0	0	3	4	4	0	0	0	0	0	0	0	0	0	0	0
Pork	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	1	0	0	0	0	0	0
Ranchero	2	1	0	1	0	0	0	0	0	0	0	0	0	17	17	0	0	0	0	0	0	0	0	0	0	0
Roast Beef	24	11	2	0	1	4	0	0	0	0	0	0	6	27	23	1	0	0	2	0	0	0	0	0	0	1
Roast Beef + Cheese	0						Not Tested							1	1	0	0	0	0	0	0	0	0	0	0	0
Roast Pork	4	0	0	0	0	0	0	0	0	1	0	0	3	4	2	1	0	0	0	0	0	0	0	0	0	1
Salami	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
Salami + Cheese	9	1	0	0	0	1	0	0	0	0	0	0	7	9	7	1	0	0	1	0	0	0	0	0	0	0
Sausage + Biscuit	7	4	1	0	0	0	0	1	0	0	1	0	0	7	6	1	0	0	0	0	0	0	0	0	0	0
Sausage + Egg	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
Sausage Dog	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	0
Sausage Link + Bun	1	1	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0
Scrambled Egg + Sausage Taco	0						Not Tested							1	1	0	0	0	0	0	0	0	0	0	0	0
Sea Dog	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
Servoburger	0						Not Tested							6	6	0	0	0	0	0	0	0	0	0	0	0
Sliced Chix	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
Sliced Turkey Smoked	1	0	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0	0	0
Smoked Beef	1	0	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0	0	0
Smoked Ham	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
Smoked Sausage	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
Smoked Sausage + Bun	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
Spiced Ham + Cheese	2	1	0	0	0	0	0	0	0	0	0	1	0	2	2	0	0	0	0	0	0	0	0	0	0	0
Splits	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
Steak	2	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
Steak + Gravy	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
Steak + Hash Browns	0						Not Tested							1	1	0	0	0	0	0	0	0	0	0	0	0
Steakburger	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
Submarine	6	0	0	0	0	1	0	0	0	0	0	0	5	6	1	2	0	2	0	0	0	0	0	0	0	1
Talk of the Town	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
Tuna Salad	9	6	1	0	0	1	1	0	0	0	0	0	0	9	9	0	0	0	0	0	0	0	0	0	0	0
Turkey	0						Not Tested							0						Not Tested						
Weiner + 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

TABLE 28 (Cont)

FOOD ITEM	N	Yeast and Mold/g <3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	N	Escherichia coli POS	NEG	SIGNIFICANT RESULTS
SANDWICHES (Cont)																	
Ham Sliced	0						Not Tested							2	1	1	None
Hamburger	4	2	2	0	0	0	0	0	0	0	0	0	0	6	1	5	None
Hoagie	0						Not Tested							6	1	5	None
Hot Dog	4	1	1	1	0	0	0	0	0	0	0	0	1	4	0	4	None
Luncheon Meat	1	0	1	0	0	0	0	0	0	0	0	0	0	3	0	3	None
Mini-Burger	2	2	0	0	0	0	0	0	0	0	0	0	0	2	0	2	None
Pimento Cheese	5	0	0	1	0	0	0	0	1	0	0	0	3	6	0	6	None
Polish Sausage	0						Not Tested							1	0	1	None
Poor Boy	3	0	0	0	0	0	0	0	0	0	0	0	3	4	0	4	None
Pork	0						Not Tested							1	0	1	None
Ranchero	1	1	0	0	0	0	0	0	0	0	0	0	0	17	0	17	None
Roast Beef	4	1	2	0	1	0	0	0	0	0	0	0	0	24	0	24	None
Roast Beef + Cheese	0						Not Tested							1	0	1	None
Roast Pork	0						Not Tested							4	1	3	None
Salami	0						Not Tested							1	0	1	None
Salami + Cheese	4	0	1	0	0	0	0	0	1	0	0	0	2	8	0	8	None
Sausage + Biscuit	4	2	0	1	0	0	1	0	0	0	0	0	0	6	0	6	None
Sausage + Egg	1	1	0	0	0	0	0	0	0	0	0	0	0	3	0	3	None
Sausage Dog	0						Not Tested							1	0	1	None
Sausage Link + Bun	1	1	0	0	0	0	0	0	0	0	0	0	0	2	0	2	None
Scrambled Egg + Sausage Taco	0						Not Tested							1	0	1	None
Sea Dog	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Servoburger	0						Not Tested							6	0	6	None
Sliced Chix	2	0	0	1	0	0	0	0	1	0	0	0	0	2	0	2	None
Sliced Turkey Smoked	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Smoked Beef	1	0	0	1	0	0	0	0	0	0	0	0	0	1	0	1	None
Smoked Ham	1	0	1	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Smoked Sausage	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Smoked Sausage + Bun	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Spiced Ham + Cheese	2	1	1	0	0	0	0	0	0	0	0	0	0	2	0	2	None
Splits	0						Not Tested							0	-	-	None
Steak	0						Not Tested							2	0	2	None
Steak + Gravy	1	0	0	0	0	0	0	0	0	0	0	0	1	1	1	0	None
Steak + Hash Browns	0						Not Tested							1	0	1	None
Steakburger	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Submarine	6	1	0	0	0	1	0	0	0	0	0	0	4	6	2	4	None
Talk of the Town	0						Not Tested							1	0	1	None
Tuna Salad	0						Not Tested							9	0	9	None
Turkey	0						Not Tested							0	-	-	Staphylococcus aureus - 2 Negative
Weiner + Bacon	0						Not Tested							1	0	1	None

TABLE 28 (Cont)

FOOD ITEM	Standard Plate Count x 1000/g N	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	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
													PFM													
BBQ Beef Dinner	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
Beef Burgundy-																										
Carrots	7	7	0	0	0	0	0	0	0	0	0	0	0	0						Not Tested						
Corn	6	6	0	0	0	0	0	0	0	0	0	0	0	0						Not Tested						
Green Beans	7	6	1	0	0	0	0	0	0	0	0	0	0	0						Not Tested						
Macaroni	2	2	0	0	0	0	0	0	0	0	0	0	0	0						Not Tested						
Meat	19	18	0	1	0	0	0	0	0	0	0	0	0	0						Not Tested						
Noodles	18	18	0	0	0	0	0	0	0	0	0	0	0	0						Not Tested						
Peas	1	1	0	0	0	0	0	0	0	0	0	0	0	0						Not Tested						
Vegetables	5	5	0	0	0	0	0	0	0	0	0	0	0	0						Not Tested						
Beef Enchilada	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
Beef in Wine Sauce-																										
Beef	2	2	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0
Noodles	2	1	1	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0
Peas	2	0	2	0	0	0	0	0	0	0	0	0	0	0						Not Tested						
Beef Pot Roast-																										
Macaroni	1	0	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0	0	0
Meat	1	0	0	0	0	0	0	0	0	0	1	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0
Peas	1	0	0	0	0	0	0	1	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0
Beef Sirloin-																										
Corn	5	5	0	0	0	0	0	0	0	0	0	0	0	0						Not Tested						
Green Beans	3	2	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0	0	0
Meat	3	2	0	0	0	0	1	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0
Noodles	1	0	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0	0	0
Potatoes	2	2	0	0	0	0	0	0	0	0	0	0	0	0						Not Tested						
Beef Steak-																										
Corn	4	4	0	0	0	0	0	0	0	0	0	0	0	0						Not Tested						
Meat	4	4	0	0	0	0	0	0	0	0	0	0	0	0						Not Tested						
Potatoes	4	4	0	0	0	0	0	0	0	0	0	0	0	0						Not Tested						
Beef-																										
Carrots + Peas	1	1	0	0	0	0	0	0	0	0	0	0	0	0						Not Tested						
Dessert	2	1	0	0	0	1	0	0	0	0	0	0	0	2	1	0	0	1	0	0	0	0	0	0	0	0
Meat	5	2	1	1	0	0	0	0	0	0	0	1	0	4	4	0	0	0	0	0	0	0	0	0	0	0
Noodles	3	1	2	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0
Peas	2	0	0	1	0	1	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0
Potatoes	2	1	0	0	0	0	0	0	0	0	0	0	1	2	2	0	0	0	0	0	0	0	0	0	0	0
Vegetables	2	1	0	0	0	0	0	0	0	0	0	0	1	2	1	1	0	0	0	0	0	0	0	0	0	0

TABLE 28 (Cont)

FOOD ITEM	N	Yeast and Mold/g <3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	N	Escherichia coli POS	NEG	SIGNIFICANT RESULTS
								PPM									
BBQ Beef Dinner	0						Not Tested							1	0	1	None
Beef Burgundy-																	
Carrots	0						Not Tested							7	0	7	None
Comp	1	0	0	1	0	0	0	0	0	0	0	0	0	6	0	6	None
Green Beans	0						Not Tested							7	0	7	None
Macaroni	0						Not Tested							2	0	2	None
Meat	0						Not Tested							19	0	19	None
Noodles	0						Not Tested							18	0	18	None
Peas	0						Not Tested							1	0	1	None
Vegetables	0						Not Tested							5	0	5	None
Beef Enchilada	0						Not Tested							1	0	1	None
Beef in Wine Sauce-																	
Beef	0						Not Tested							1	0	1	None
Noodles	0						Not Tested							1	0	1	None
Peas	0						Not Tested							2	0	2	None
Beef Pot Roast-																	
Macaroni	0						Not Tested							1	0	1	None
Meat	0						Not Tested							1	0	1	None
Peas	0						Not Tested							1	0	1	None
Beef Sirloin-																	
Comp	0						Not Tested							5	0	5	None
Green Beans	0						Not Tested							3	0	3	None
Meat	0						Not Tested							3	0	3	None
Noodles	0						Not Tested							1	0	1	None
Potatoes	0						Not Tested							2	0	2	None
Beef Steak-																	
Corn	0						Not Tested							4	0	4	None
Meat	0						Not Tested							4	0	4	None
Potatoes	0						Not Tested							4	0	4	None
Beef-																	
Carrots + Peas	0						Not Tested							1	0	1	None
Dessert	0						Not Tested							2	0	2	None
Meat	0						Not Tested							5	0	5	None
Noodles	0						Not Tested							3	0	3	None
Peas	0						Not Tested							2	0	2	None
Potatoes	0						Not Tested							2	0	2	None
Vegetables	0						Not Tested							2	0	2	None

TABLE 28 (Cont)

PFM (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
Breakfast-																									
Coffee Cake	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
Egg	1	0	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0	0	0
Sausage	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
Butt Steak-																									
Green Beans	2	2	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested										
Meat	2	1	1	0	0	0	0	0	0	0	0	0	0	0	Not Tested										
Potatoes	2	2	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested										
Chix Almondine-																									
Comp	3	3	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested										
Chix Breast-																									
Carrots	1	1	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested										
Comp	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
Meat	1	1	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested										
Rice	1	1	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested										
Chix Marengo-																									
Green Beans	5	4	1	0	0	0	0	0	0	0	0	0	0	0	Not Tested										
Meat	7	5	1	0	0	0	0	0	1	0	0	0	0	0	Not Tested										
Peas + Carrots	1	1	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested										
Potatoes	5	5	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested										
Rice	2	1	0	0	0	0	1	0	0	0	0	0	0	0	Not Tested										
Vegetable	1	0	0	0	0	0	0	0	0	0	0	0	1	0	Not Tested										
Chix-																									
Green Beans	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
Meat	4	2	1	1	0	0	0	0	0	0	0	0	0	4	4	0	0	0	0	0	0	0	0	0	0
Peas	2	0	2	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0
Potatoes	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
Rice	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
Vegetable	1	0	0	0	0	0	1	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0
Coq Au Vin-																									
Carrots	5	5	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested										
Comp	5	5	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested										
Meat	11	10	0	0	0	0	0	0	0	0	0	0	1	0	Not Tested										
Peas	5	3	1	0	1	0	0	0	0	0	0	0	0	0	Not Tested										
Rice	11	11	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested										
Vegetable	1	1	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested										

TABLE 28 (Cont)

FOOD ITEM	N	Yeast and Mold/g <3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	N	Escherichia coli POS	NEG	SIGNIFICANT RESULTS
								PFM (Cont)									
Breakfast-																	
Coffee Cake	0						Not Tested							1	0	1	None
Egg	0						Not Tested							1	0	1	None
Sausage	0						Not Tested							1	0	1	None
Butt Steak-																	
Green Beans	0						Not Tested							2	0	2	None
Meat	0						Not Tested							2	0	2	None
Potatoes	0						Not Tested							2	0	2	None
Chix Almondine-																	
Comp	0						Not Tested							3	0	3	None
Chix Breast-																	
Carrots	0						Not Tested							1	0	1	None
Comp	1	1	0	0	0	0	0	0	0	0	0	0	0	0	-	-	None
Meat	0						Not Tested							1	0	1	None
Rice	0						Not Tested							1	0	1	None
Chix Marengo-																	
Green Beans	0						Not Tested							5	0	5	None
Meat	0						Not Tested							7	0	7	None
Peas + Carrots	0						Not Tested							1	0	1	None
Potatoes	0						Not Tested							5	0	5	None
Rice	0						Not Tested							2	0	2	None
Vegetable	0						Not Tested							1	0	1	None
Chix-																	
Green Beans	0						Not Tested							1	0	1	None
Meat	0						Not Tested							4	0	4	None
Peas	0						Not Tested							2	0	2	None
Potatoes	0						Not Tested							1	0	1	None
Rice	0						Not Tested							3	0	3	None
Vegetable	0						Not Tested							1	0	1	None
Coq Au Vin-																	
Carrots	0						Not Tested							5	0	5	None
Comp	0						Not Tested							5	0	5	None
Meat	0						Not Tested							11	0	11	None
Peas	0						Not Tested							5	0	5	None
Rice	0						Not Tested							11	1	10	None
Vegetables	0						Not Tested							1	0	1	None

TABLE 28 (Cont)

PFM (Cont)

FOOD ITEM	Standard Plate Count x 1000/g N	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	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
Egg + Sausage-																										
Egg	1	1	0	0	0	0	0	0	0	0	0	0	0	0						Not Tested						
Meat	1	1	0	0	0	0	0	0	0	0	0	0	0	0						Not Tested						
Potato	1	1	0	0	0	0	0	0	0	0	0	0	0	0						Not Tested						
Egg Omelet-																										
Applesauce	1	1	0	0	0	0	0	0	0	0	0	0	0	0						Not Tested						
Eggs	12	10	1	0	1	0	0	0	0	0	0	0	0	0						Not Tested						
Ham	6	6	0	0	0	0	0	0	0	0	0	0	0	0						Not Tested						
Meat	1	1	0	0	0	0	0	0	0	0	0	0	0	0						Not Tested						
Potatoes	11	10	0	0	1	0	0	0	0	0	0	0	0	0						Not Tested						
Sausage	5	5	0	0	0	0	0	0	0	0	0	0	0	0						Not Tested						
French Fried Shrimp-																										
Hash	1	1	0	0	0	0	0	0	0	0	0	0	0	0						Not Tested						
Meat	1	1	0	0	0	0	0	0	0	0	0	0	0	0						Not Tested						
Rice	1	1	0	0	0	0	0	0	0	0	0	0	0	0						Not Tested						
French Toast-																										
Apples	2	2	0	0	0	0	0	0	0	0	0	0	0	0						Not Tested						
Applesauce	1	1	0	0	0	0	0	0	0	0	0	0	0	0						Not Tested						
Comp	3	2	0	1	0	0	0	0	0	0	0	0	0	0						Not Tested						
Ham	11	7	0	0	2	0	0	0	0	0	0	0	2	0						Not Tested						
Meat	2	2	0	0	0	0	0	0	0	0	0	0	0	0						Not Tested						
Toast	13	11	1	0	0	0	0	0	0	0	0	0	1	0						Not Tested						
Ham + Eggs-																										
Eggs	1	0	0	0	0	0	0	0	0	0	0	0	1	0						Not Tested						
Ham	1	0	0	0	1	0	0	0	0	0	0	0	0	0						Not Tested						
Potatoes	1	0	1	0	0	0	0	0	0	0	0	0	0	0						Not Tested						
Meat Loaf-																										
Beans	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
Brownies	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
Meat	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
Potatoes	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
Mexican Style Dinner	7	4	0	0	0	0	0	0	0	0	0	0	3	7	7	0	0	0	0	0	0	0	0	0	0	0
Pot Roast-																										
Comp	2	2	0	0	0	0	0	0	0	0	0	0	0	0						Not Tested						

TABLE 28 (Cont)

FOOD ITEM	Yeast and Mold/g N	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	Escherichia coli N	POS	NEG	SIGNIFICANT RESULTS
								PPM (Cont)									
Egg + Sausage-																	
Egg	0						Not Tested							1	0	1	None
Meat	0						Not Tested							1	0	1	None
Potato	0						Not Tested							1	0	1	None
Egg Omelet-																	
Applesauce	0						Not Tested							1	0	1	None
Eggs	0						Not Tested							12	0	12	None
Ham	0						Not Tested							6	0	6	None
Meat	0						Not Tested							1	0	1	None
Potatoes	0						Not Tested							11	0	11	None
Sausage	0						Not Tested							5	0	5	None
French Fried Shrimp-																	
Hash	0						Not Tested							1	0	1	None
Meat	0						Not Tested							1	0	1	None
Rice	0						Not Tested							1	0	1	None
French Toast-																	
Apples	0						Not Tested							2	0	2	None
Applesauce	0						Not Tested							1	0	1	None
Comp	0						Not Tested							3	0	3	None
Ham	0						Not Tested							11	0	11	None
Meat	0						Not Tested							2	0	2	None
Toast	0						Not Tested							13	0	13	None
Ham + Eggs-																	
Eggs	0						Not Tested							1	0	1	None
Ham	0						Not Tested							1	0	1	None
Potatoes	0						Not Tested							1	0	1	None
Meat Loaf-																	
Beans	0						Not Tested							1	0	1	None
Brownies	0						Not Tested							1	0	1	None
Meat	0						Not Tested							1	0	1	None
Potatoes	0						Not Tested							1	0	1	None
Mexican Style Dinner	0						Not Tested							7	0	7	None
Pot Roast-																	
Comp	0						Not Tested							2	0	2	None

TABLE 28 (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
PFM (Cont)																									
Salisbury Steak-																									
Carrots	3	2	1	0	0	0	0	0	0	0	0	0	0	0						Not Tested					
Hash	1	1	0	0	0	0	0	0	0	0	0	0	0	0						Not Tested					
Meat	4	4	0	0	0	0	0	0	0	0	0	0	0	0						Not Tested					
Potatoes	4	3	0	1	0	0	0	0	0	0	0	0	0	0						Not Tested					
Scrambled Eggs-																									
Eggs	9	6	2	1	0	0	0	0	0	0	0	0	0	3	3	0	0	0	0	0	0	0	0	0	0
Meat	8	5	1	1	0	0	0	0	0	0	0	0	1	2	2	0	0	0	0	0	0	0	0	0	0
Potatoes	9	4	2	1	0	1	0	0	0	0	0	0	1	2	2	0	0	0	0	0	0	0	0	0	0
Shrimp Fried																									
Hash	1	1	0	0	0	0	0	0	0	0	0	0	0	0						Not Tested					
Meat	1	0	1	0	0	0	0	0	0	0	0	0	0	0						Not Tested					
Rice	1	1	0	0	0	0	0	0	0	0	0	0	0	0						Not Tested					
Sirloin Butt-																									
Green Beans	1	1	0	0	0	0	0	0	0	0	0	0	0	0						Not Tested					
Meat	1	1	0	0	0	0	0	0	0	0	0	0	0	0						Not Tested					
Potatoes	1	1	0	0	0	0	0	0	0	0	0	0	0	0						Not Tested					
Sirloin Steak-																									
Comp	2	0	0	0	0	0	0	0	0	0	0	0	1	2	0	0	0	0	0	0	0	0	0	0	0	2
Swiss Steak-																									
Comp	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	0
Green Beans	1	1	0	0	0	0	0	0	0	0	0	0	0	0						Not Tested					
Meat	4	4	0	0	0	0	0	0	0	0	0	0	0	0						Not Tested					
Peas	3	3	0	0	0	0	0	0	0	0	0	0	0	0						Not Tested					
Potatoes	4	4	0	0	0	0	0	0	0	0	0	0	0	0						Not Tested					
Tuna-Noodle Casserole	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
Turkey Dinner	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
Turkey Dinner-																									
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
Meat	2	1	1	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0
Peas	1	0	1	0	0	0	0	0	0	0	0	0	0	0						Not Tested					
Potatoes	2	1	0	0	0	0	1	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0
Vegetable	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

TABLE 28 (Cont)

FOOD ITEM	Yeast and Mold/g N	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	Escherichia coli N	POS	NEG	SIGNIFICANT RESULTS
								PFM (Cont)									
Salisbury Steak-																	
Carrots	0						Not Tested							3	0	3	None
Hash	0						Not Tested							1	0	1	None
Meat	0						Not Tested							4	0	4	None
Potatoes	0						Not Tested							4	0	4	None
Scrambled Eggs-																	
Eggs	0						Not Tested							7	0	7	None
Meat	0						Not Tested							7	0	7	None
Potatoes	0						Not Tested							7	0	7	None
Shrimp Fried-																	
Hash	0						Not Tested							1	0	1	None
Meat	0						Not Tested							1	0	1	None
Rice	0						Not Tested							1	0	1	None
Sirloin Butt-																	
Green Beans	0						Not Tested							1	0	1	None
Meat	0						Not Tested							1	0	1	None
Potatoes	0						Not Tested							1	0	1	None
Sirloin Steak-																	
Comp	0						Not Tested							2	0	2	None
Swiss Steak-																	
Comp	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	1	None
Green Beans	0						Not Tested							1	0	1	None
Meat	0						Not Tested							1	0	1	None
Peas	0						Not Tested							4	0	4	None
Potatoes	0						Not Tested							3	0	3	None
Tuna-Noodle Casserole	0						Not Tested							1	0	1	None
Turkey Dinner	0						Not Tested							1	0	1	None
Turkey Dinner-																	
Dessert	0						Not Tested							1	0	1	None
Meat	0						Not Tested							2	0	2	None
Peas	0						Not Tested							1	0	1	None
Potatoes	0						Not Tested							2	0	2	None
Vegetable	0						Not Tested							1	0	1	None

TABLE 28 (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
PFM (Cont)																									
Turkey-																									
Meat	4	4	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested										
Peas	4	3	1	0	0	0	0	0	0	0	0	0	0	0	Not Tested										
Potatoes	2	2	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested										
Sweet Potatoes	2	2	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested										
Veal Parmagen-																									
Green Beans	1	1	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested										
Meat	1	0	1	0	0	0	0	0	0	0	0	0	0	0	Not Tested										
Rice	1	1	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested										
Waffles + Ham-																									
Comp	3	2	1	0	0	0	0	0	0	0	0	0	0	0	Not Tested										
SEAFOOD																									
Abalone Canned	0						Not Tested							0						Not Tested					
Anchovies Canned	1	1	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested										
Clam Chowder	0						Not Tested							0						Not Tested					
Clams Fried	0						Not Tested							0						Not Tested					
Clams Stuffed Canned	0						Not Tested							0						Not Tested					
Cod Filets	0						Not Tested							0						Not Tested					
Cod Fish	1	0	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0	0
Crab Deviled	0						Not Tested							0						Not Tested					
Crab Whole Cooked	25	0	0	0	0	0	0	0	0	0	0	0	25	25	4	1	0	4	0	2	0	0	0	1	2	11
Crabmeat Canned	0						Not Tested							0						Not Tested					
Crabmeat Cooked	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
Crabmeat Frozen	0						Not Tested							0						Not Tested					
Fish and Chips	0						Not Tested							0						Not Tested					
Fish Sticks	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
Fish Sticks Frozen	1	0	0	0	0	0	0	0	0	0	0	1	0	1	1	0	0	0	0	0	0	0	0	0	0
Flounder Breaded Stuffed	16	5	0	5	2	0	0	0	2	0	2	2	3	16	0	0	0	0	0	0	0	0	0	0	0	16
Flounder Filets	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
Flounder Filets Frozen	0						Not Tested							0						Not Tested					
Haddock	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
Halibut	0						Not Tested							0						Not Tested					
Herring in Cream Sauce	7	3	1	0	0	0	0	0	0	0	0	0	3	7	7	0	0	0	0	0	0	0	0	0	0	0
Lobster Frozen	4	0	0	0	0	0	0	0	0	0	0	0	4	4	1	1	1	1	0	0	0	0	0	0	0	0
Lobster Tail Frozen	16	0	0	0	0	0	2	0	0	0	0	0	14	16	16	0	0	0	0	0	0	0	0	0	0	0
Ocean Perch	0						Not Tested							0						Not Tested					
Oyster Stew Canned	0						Not Tested							0						Not Tested					
Oysters Breaded	0						Not Tested							0						Not Tested					

TABLE 28 (Cont)

FOOD ITEM	N	Yeast and Mold/g <3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	N	Escherichia coli POS	NEG	SIGNIFICANT RESULTS
								PPM (Cont)									
Turkey-																	
Meat	0						Not Tested							4	0	4	None
Peas	0						Not Tested							4	0	4	None
Potatoes	0						Not Tested							2	0	2	None
Sweet Potatoes	0						Not Tested							2	0	2	None
Veal Parmagen-																	
Green Beans	0						Not Tested							1	0	1	None
Meat	0						Not Tested							1	0	1	None
Rice	0						Not Tested							1	0	1	None
Waffles + Ham-Comp	0						Not Tested							3	0	3	None
								SEAFOOD									
Abalone Canned	0						Not Tested							0	-	-	Commercially Sterile - 1
Anchovies Canned	0						Not Tested							0	-	-	Streptococcus sp. - 1 Isolate
Clam Chowder	0						Not Tested							0	-	-	Commercially Sterile - 2
Clams Fried	0						Not Tested							0	-	-	Pathogens - 1 Negative
Clams Stuffed Canned	0						Not Tested							0	-	-	Commercially Sterile - 2
Cod Filets	0						Not Tested							0	-	-	Pathogens - 2 Negative
Cod Fish	0						Not Tested							1	0	1	None
Crab Deviled	0						Not Tested							0	-	-	Pathogens - 2 Negative
Crab Whole Cooked	0						Not Tested							25	0	25	None
Crabmeat Canned	0						Not Tested							0	-	-	Commercially Sterile - 13
Crabmeat Cooked	0						Not Tested							1	0	1	None
Crabmeat Frozen	0						Not Tested							0	-	-	Pathogens - 1 Negative
Fish and Chips	0						Not Tested							0	-	-	Pathogens - 1 Negative
Fish Sticks	0						Not Tested							1	0	1	Pathogens - 1 Negative
Fish Sticks Frozen	1	0	0	0	0	0	0	1	0	0	0	0	0	1	0	1	None
Flounder Breaded Stuffed	0						Not Tested							5	0	5	Staphylococcus aureus - 5 Isolates Citrobacter freundii - 1 Isolate
Flounder Filets	0						Not Tested							0	-	-	Staphylococcus aureus - 1 Isolate
Flounder Filets Frozen	0						Not Tested							0	-	-	Pathogens - 2 Negative
Haddock	0						Not Tested							1	0	1	None
Halibut	0						Not Tested							0	-	-	Pathogens - 2 Negative
Herring in Cream Sauce	7	0	0	0	2	0	1	1	0	0	0	0	3	0	-	-	None
Lobster Frozen	0						Not Tested							4	0	4	Pseudomonas putrefaciens - 1 Isolate Proteus mirabilis - 2 Isolates
Lobster Tail Frozen	0						Not Tested							0	-	-	Vibrio parahaemolyticus - 16 Negative
Ocean Perch	0						Not Tested							0	-	-	Pathogens - 1 Negative
Oyster Stew Canned	0						Not Tested							0	-	-	Commercially Sterile - 2
Oysters Breaded	0						Not Tested							0	-	-	Pathogens - 3 Negative

TABLE 28 (Cont)

FOOD ITEM	Standard Plate Count x 1000/g N	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	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
SEAFOOD (Cont)																										
Oysters Canned	4	0	1	0	0	1	0	0	0	0	0	0	2	4	0	0	0	0	0	0	0	0	1	0	0	3
Oysters Fresh	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
Oysters Fresh Canned	1	0	0	0	0	0	0	0	0	0	0	0	1	0						Not Tested						
Oysters Frozen	12	10	1	0	0	0	0	0	0	0	1	0	0	12	12	0	0	0	0	0	0	0	0	0	0	0
Oysters Raw	3	0	0	0	0	0	0	0	0	0	0	0	3	3	3	0	0	0	0	0	0	0	0	0	0	0
Rex Sole Fresh	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	4
Salmon Canned	0						Not Tested							0						Not Tested						
Salmon Patties	0						Not Tested							0						Not Tested						
Salmon Smoked	1	0	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0	0	0
Salmon Steaks	6	0	0	0	0	0	0	0	0	0	0	0	6	6	2	0	0	0	0	0	0	0	0	0	0	4
Sardines Canned	0						Not Tested							0						Not Tested						
Scallops	0						Not Tested							0						Not Tested						
Scallops Breaded Frozen	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
Scallops Fresh	5	0	0	0	0	0	0	0	0	0	0	0	5	5	0	3	1	1	0	0	0	0	0	0	0	0
Shrimp	0						Not Tested							0						Not Tested						
Shrimp Breaded	5	0	0	0	0	0	0	0	0	0	0	0	5	5	4	0	0	0	0	0	0	0	0	0	0	1
Shrimp Canned	0						Not Tested							0						Not Tested						
Shrimp Creole	0						Not Tested							0						Not Tested						
Shrimp Dehy	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
Shrimp Frozen	3	2	0	0	0	0	0	0	0	0	0	0	1	3	1	0	0	1	0	0	0	0	0	1	0	0
Sole Filets Frozen	12	0	0	0	1	1	0	1	2	1	1	1	4	12	9	1	0	1	0	0	0	1	0	0	0	0
Trout	0						Not Tested							0						Not Tested						
Tuna Canned	0						Not Tested							1	1	0	0	0	0	0	0	0	0	0	0	0
SAUSAGE																										
Bierschinken	15	5	0	0	0	1	1	1	0	0	0	0	7	15	11	0	0	0	0	0	0	0	0	0	0	4
Bierwurst	11	5	1	0	1	0	0	0	0	0	0	0	4	12	10	0	0	0	0	0	0	0	1	0	0	1
Bockwurst	6	0	0	2	0	0	1	0	1	0	0	0	2	6	6	0	0	0	0	0	0	0	0	0	0	0
Bologna	29	19	3	3	0	1	0	0	0	0	0	0	3	29	24	2	0	1	0	0	0	0	0	0	1	1
Bologna Diced	3	1	1	0	0	0	0	0	0	0	0	0	1	3	3	0	0	0	0	0	0	0	0	0	0	0
Bologna Sliced	51	27	2	3	1	0	1	0	1	0	1	0	15	51	49	1	0	0	0	0	1	0	0	0	0	0
Bratwurst	13	1	0	2	1	0	0	0	1	1	0	0	7	13	9	0	0	0	0	0	0	0	0	0	0	4
Braunschweiger	2	1	0	1	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0
Bulk	4	1	1	0	0	0	0	0	0	0	0	0	2	4	2	1	1	0	0	0	0	0	0	0	0	0
Calf Liversurst	14	10	0	0	0	0	0	0	0	0	0	0	4	14	11	0	0	2	0	0	0	0	0	0	0	1
Cervelat	2	0	1	0	1	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0
Cervelatwurst	11	0	0	0	0	0	0	0	0	0	0	0	11	11	6	0	0	0	0	0	5	0	0	0	0	0
Fleischwurst	9	2	3	0	0	0	0	0	0	0	0	0	4	9	8	0	0	0	0	0	0	0	0	0	0	1
Frankfurters	5	2	1	0	0	0	0	0	0	0	0	0	2	5	4	0	1	0	0	0	0	0	0	0	0	0
Hackbraten	5	1	0	0	0	0	0	0	0	0	0	0	4	5	4	0	0	0	0	0	0	0	0	0	0	1
Hot Dog	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
Hot Dog Frozen	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
Hot Italian Pork	6	0	0	1	0	0	0	0	0	0	0	0	5	6	1	0	1	0	0	0	0	0	0	0	1	3
Italian Brand	6	0	0	0	0	0	0	0	0	0	1	0	5	6	1	0	0	0	0	0	0	0	0	1	0	4
Italian Mild	2	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	1	0	1	0	0	0	0	0	0

TABLE 28 (Cont)

FOOD ITEM	N	Yeast and Mold/g <3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	Escherichia coli N	POS	NEG	SIGNIFICANT RESULTS
SEAFOOD (Cont)																	
Oysters Canned	4	1	1	1	0	1	0	0	0	0	0	0	0	4	0	4	None
Oysters Fresh	0						Not Tested							2	0	2	None
Oysters Fresh Canned	0						Not Tested							1	0	1	None
Oysters Frozen	0						Not Tested							0	-	-	Staphylococcus aureus - 2 Isolates Pseudomonas - 2 Isolates Enterobacter hafniae - 1 Isolate
Oysters Raw	0						Not Tested							0	-	-	None
Rex Sole Fresh	0						Not Tested							4	0	4	None
Salmon Canned	0						Not Tested							0	-	-	Commercially Sterile - 1
Salmon Patties	0						Not Tested							0	-	-	Pathogens - 1 Negative
Salmon Smoked	0						Not Tested							1	0	1	None
Salmon Steaks	0						Not Tested							6	0	6	None
Sardines Canned	0						Not Tested							0	-	-	Commercially Sterile - 2 Pathogens - 2 Negative
Scallops	0						Not Tested							0	-	-	Pathogens - 1 Negative
Scallops Breaded Frozen	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Scallops Fresh	0						Not Tested							5	0	5	None
Shrimp	0						Not Tested							0	-	-	Pathogens - 3 Negative
Shrimp Breaded	0						Not Tested							5	0	5	Pathogens - 3 Negative
Shrimp Canned	0						Not Tested							0	-	-	Clostridium sp. - 3 Negative
Shrimp Creole	0						Not Tested							0	-	-	Pathogens - 1 Negative
Shrimp Dehy	0						Not Tested							0	-	-	None
Shrimp Frozen	0						Not Tested							0	-	-	Staphylococcus aureus - 1 Isolate
Sole Filets Frozen	0						Not Tested							12	0	12	None
Trout	0						Not Tested							0	-	-	Pathogens - 1 Negative
Tuna Canned	0						Not Tested							0	-	-	Commercially Sterile - 19 Pathogens - 14 Negative Staphylococcus aureus - 3 Isolates
SAUSAGE																	
Bierschinken	0						Not Tested							0	-	-	Pathogens - 16 Negative
Bierwurst	0						Not Tested							1	0	1	Pathogens - 11 Negative
Bockwurst	0						Not Tested							0	-	-	None
Bologna	3	2	1	0	0	0	0	0	0	0	0	0	0	11	0	11	None
Bologna Diced	0						Not Tested							2	0	2	Staphylococcus aureus - 1 Isolate
Bologna Sliced	1	0	0	0	0	1	0	0	0	0	0	0	0	37	0	37	None
Bratwurst	0						Not Tested							0	-	-	Enterobacter hafniae - 1 Isolate
Braunschweiger	0						Not Tested							1	0	1	None
Bulk	0						Not Tested							0	-	-	Bacillus sp. - 4 Isolates
Calf Liverwurst	0						Not Tested							0	-	-	None
Cervelat	0						Not Tested							2	0	2	None
Cervelatwurst	0						Not Tested							0	-	-	None
Fleischwurst	0						Not Tested							0	-	-	None
Frankfurters	1	1	0	0	0	0	0	0	0	0	0	0	0	2	0	2	Bacillus sp. - 1 Isolate Staphylococcus aureus - 1 Isolate
Hackbraten	0						Not Tested							0	-	-	None
Hot Dog	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	Bacillus sp. - 1 Isolate
Hot Dog Frozen	1	1	0	0	0	0	0	0	0	0	0	0	0	0	-	-	None
Hot Italian Pork	0						Not Tested							5	5	0	Salmonella enteriditis - 1 Isolate Bacillus sp. - 2 Isolates Clostridium perfringens - 1 Isolate
Italian Brand	0						Not Tested							5	5	0	Clostridium perfringens - 3 Isolates Bacillus sp. - 1 Isolate
Italian Mild	0						Not Tested							1	1	0	Bacillus sp. - 1 Isolate Staphylococcus aureus - 1 Isolate

TABLE 20 (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
										SAUSAGE (Cont)																
Italian Sweet	3	0	0	0	0	0	0	1	0	0	0	0	2	3	1	0	0	0	2	0	0	0	0	0	0	0
Leberkase	5	0	0	0	0	5	0	0	0	0	0	0	0	5	5	0	0	0	0	0	0	0	0	0	0	0
Link	3	0	0	0	0	0	1	0	0	0	0	0	2	3	2	1	0	0	0	0	0	0	0	0	0	0
Links Smoked	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
Little Links	1	0	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0	0	0
Liver	0						Not Tested							0						Not Tested						
Liverwurst	2	0	0	0	0	0	0	0	0	0	0	1	1	2	2	0	0	0	0	0	0	0	0	0	0	0
Mettwurst	1	0	0	1	0	0	0	0	0	0	0	0	0	1	0	0	1	0	0	0	0	0	0	0	0	0
Mortadella	5	0	0	0	0	0	0	0	0	1	0	1	3	5	3	0	0	0	0	0	0	0	0	0	0	2
Pastrami	1	0	0	0	0	0	0	1	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0
Patties	1	0	0	0	0	1	0	0	0	0	0	0	0	1	0	1	0	0	0	0	0	0	0	0	0	0
Pepperoni	6	1	0	1	1	1	0	0	0	0	0	0	2	6	5	1	0	0	0	0	0	0	0	0	0	0
Pork	108	5	12	6	2	7	0	1	1	3	2	3	66	108	19	16	3	13	1	7	1	0	0	0	7	41
Pork + Beef Link	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	1	0	0	0	0	0	0	0	0
Pork + Sage	4	0	0	0	0	0	0	0	1	0	0	0	3	4	2	2	0	0	0	0	0	0	0	0	0	0
Pork Frozen	9	0	1	0	0	0	0	0	0	0	0	0	8	9	2	0	0	1	0	0	0	1	0	0	1	4
Pork Hot	61	0	7	5	0	2	0	1	1	2	0	1	42	61	6	8	0	7	0	4	0	0	3	0	3	30
Pork Hot + Sagey	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	1	0	0	0	0	0	0	0	0
Pork Links	55	0	0	1	0	1	0	2	0	2	0	0	49	55	1	2	0	3	0	1	1	0	1	0	1	45
Pork Links Frozen	33	0	4	5	3	2	1	1	0	2	2	1	12	33	2	8	1	11	0	1	0	0	2	0	2	6
Pork Patties Frozen	3	0	2	0	0	1	0	0	0	0	0	0	0	3	0	1	0	2	0	0	0	0	0	0	0	0
Rindswurst	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
Salami	19	4	4	0	0	0	0	0	0	0	0	0	11	19	17	0	0	0	0	1	0	0	0	0	0	1
Salami Diced	10	6	2	0	1	0	0	0	0	0	0	0	1	10	10	0	0	0	0	0	0	0	0	0	0	0

TABLE 28 (Cont)

FOOD ITEM	N	Yeast and Mold/g <3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	Escherichia coli N	POS	NEG	SIGNIFICANT RESULTS
SAUSAGE (Cont)																	
Italian Sweet	0						Not Tested							1	1	0	Bacillus sp. - 3 Isolates
Leberkase	0						Not Tested							0	-	-	None
Link	0						Not Tested							0	-	-	Bacillus sp. - 3 Isolates
Links Smoked	0						Not Tested							0	-	-	Bacillus sp. - 1 Isolate Staphylococcus aureus - 1 Isolate
Little Links	0						Not Tested							0	-	-	Bacillus sp. - 1 Isolate
Liver	0						Not Tested							1	1	0	Bacillus sp. - 1 Isolate Peptostreptococcus sp. - 1 Isolate
Liverwurst	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	1	None
Mettwurst	0						Not Tested							1	0	1	None
Mortadella	0						Not Tested							0	-	-	None
Pastrami	0						Not Tested							0	-	-	None
Patties	0						Not Tested							0	-	-	Bacillus sp. - 1 Isolate Staphylococcus aureus - 1 Isolate
Pepperoni	0						Not Tested							0	-	-	None
Pork	0						Not Tested							90	57	33	Staphylococcus epidermidis - 1 Isolate Bacillus sp. - 4 Isolates Clostridium perfringens - 11 Isolates Staphylococcus aureus - 46 Isolates Salmonella enteriditis - 1 Isolate Salmonella miami - 1 Isolate Salmonella sp. - 3 Isolates
Pork + Beef Link	0						Not Tested							1	1	0	Bacillus sp. - 1 Isolate
Pork + Sage	0						Not Tested							2	2	0	None
Pork Frozen	0						Not Tested							9	5	4	Clostridium perfringens - 2 Isolates Staphylococcus aureus - 5 Isolates
Pork Hot	0						Not Tested							56	47	9	Staphylococcus aureus - 31 Isolates Salmonella sp. - 2 Isolates Clostridium perfringens - 6 Isolates Bacillus sp. - 1 Isolate
Pork Hot + Sagey	0						Not Tested							0	-	-	Bacillus sp. - 1 Isolate
Pork Links	0						Not Tested							55	45	10	Salmonella enteriditis - 5 Isolates Staphylococcus aureus - 29 Isolates Bacillus sp. - 1 Isolate Clostridium perfringens - 18 Isolates
Pork Links Frozen	0						Not Tested							33	23	10	Clostridium perfringens - 1 Isolate Staphylococcus aureus - 23 Isolates
Pork Patties Frozen	0						Not Tested							3	2	1	Clostridium perfringens - 1 Isolate
Rindwurst	0						Not Tested							0	-	-	None
Salami	0						Not Tested							4	2	2	Bacillus sp. - 1 Isolate
Salami Diced	0						Not Tested							4	0	4	None

TABLE 20 (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
SAUSAGE (Cont)																									
Salami Hard	6	2	0	0	0	0	0	0	0	0	0	0	4	6	6	0	0	0	0	0	0	0	0	0	0	0
Salami Sliced	67	25	14	3	2	3	0	1	1	1	1	0	16	67	64	0	0	0	2	0	1	0	0	0	0	0
Salami Stick	1	0	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0	0	0
Sausage	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	1	0	0
Sausage Hot Smoked	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
Sausage Smoked	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	1	0	0	0	0
Scrapple	1	0	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0	0	0
Summer	1	0	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0	0	0

TABLE 28 (Cont)

FOOD ITEM	N	Yeast and Mold/g <3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	N	Escherichia coli POS	Escherichia coli NEG	SIGNIFICANT RESULTS
									SAUSAGE (Cont)								
Salami Hard	0						Not Tested							0	-	-	None
Salami Sliced	0						Not Tested							33	0	33	Staphylococcus aureus - 2 Isolates
Salami Stick	0						Not Tested							0	-	-	None
Sausage	0						Not Tested							0	-	-	None
Sausage Hot Smoked	0						Not Tested							0	-	-	Bacillus sp. - 1 Isolate
Sausage Smoked	0						Not Tested							1	1	0	Bacillus sp. - 1 Isolate
Scrapple	0						Not Tested							0	-	-	None
Summer	0						Not Tested							1	0	1	None

TABLE 29: Microbiological results of analyzing Beef, Pork, and Poultry

FOOD ITEM	Standard Plate Count x 100,000/g													Coliforms x 100/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
BEEF																									
BBQ Spare Ribs + Sauce	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
Breaded Veal Patties	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	1	0	0	0	0	0
Carcass Trim	3	2	0	0	0	0	0	0	0	0	0	0	1	3	2	0	0	1	0	0	0	0	0	0	0	0
Chili Meat	19	5	4	1	1	1	0	0	0	1	1	1	4	19	9	3	0	1	1	1	0	0	0	0	0	4
Chili Meat Frozen	7	1	1	1	1	1	0	0	0	0	0	0	2	6	2	3	0	0	0	0	0	0	1	0	0	0
Chuck Steak	1	0	1	0	0	0	0	0	0	0	0	0	0	1	0	1	0	0	0	0	0	0	0	0	0	0
Corned Beef	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
Creamed Beef	0						Not Tested							0						Not Tested						
Cube Steak	124	67	19	9	4	2	2	4	2	1	0	0	14	131	82	17	8	6	4	1	1	0	2	0	0	10
Cube Steak Frozen	20	13	2	1	0	0	0	0	0	0	0	0	2	19	16	3	0	0	0	0	0	0	0	0	0	0
Diced Frozen	10	3	4	2	1	0	0	0	0	0	0	0	0	10	4	0	2	1	0	0	0	0	0	0	0	3
Extra Lean Ground	11	3	2	1	2	0	0	1	0	0	0	1	1	11	6	4	0	0	0	0	0	1	0	0	0	0
Extra Lean Ground Frozen	5	3	0	1	1	0	0	0	0	0	0	0	0	5	4	0	1	0	0	0	0	0	0	0	0	0
Fondue Meat	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
Grill Steaks	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
Ground	479	121	71	51	34	26	9	8	7	9	5	5	133	474	185	84	31	16	15	6	10	5	3	4	8	107

TABLE 29 (Cont)

FOOD ITEM	N	Yeast and Mold/g <3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	N	Escherichia coli POS	NEG	SIGNIFICANT RESULTS
													BEEF				
BBQ Spare Ribs + Sauce	0						Not Tested							0	-	-	None
Breaded Veal Patties	0						Not Tested							1	0	1	None
Carcass Trim	0						Not Tested							1	0	1	Pathogens - 2 Negative
Chili Meat	0						Not Tested							1	1	0	Staphylococcus aureus - 2 Isolates Serratia liquefaciens - 1 Isolate Enterobacter hafniae - 1 Isolate
Chili Meat Frozen	0						Not Tested							0	-	-	Staphylococcus aureus - 2 Isolates
Chuck Steak	0						Not Tested							0	-	-	Pathogens - 1 Negative
Corned Beef	0						Not Tested							0	-	-	None
Creamed Beef	0						Not Tested							0	-	-	Pathogens - 3 Negative
Cube Steak	0						Not Tested							1	1	0	Acinetobacter calcoaceticus-1 Isolate Klebsiella pneumoniae - 1 Isolate Pseudomonas sp. - 1 Isolate Staphylococcus aureus - 7 Isolates Serratia liquefaciens - 2 Isolates
Cube Steak Frozen	0						Not Tested							2	2	0	Staphylococcus aureus - 1 Isolate
Diced Frozen	0						Not Tested							8	1	7	None
Extra Lean Ground	0						Not Tested							1	0	1	None
Extra Lean Ground Frozen	0						Not Tested							5	2	3	None
Fondue Meat	0						Not Tested							0	-	-	None
Grill Steaks	0						Not Tested							0	-	-	None
Ground	0						Not Tested							95	62	33	Acinetobacter calcoaceticus-11 Isolates Aeromonas hydrophila - 6 Isolates Alcaligenes sp. - 1 Isolate Arizona hinshawii - 1 Isolate Citrobacter freundii - 20 Isolates Citrobacter sp. - 1 Isolate Enterobacter aerogenes - 1 Isolate Enterobacter cloacae - 20 Isolates Enterobacter hafniae - 5 Isolates Klebsiella pneumoniae - 7 Isolates Proteus mirabilis - 2 Isolates Proteus morganii - 1 Isolate Proteus vulgaris - 5 Isolates Pseudomonas aeruginosa - 2 Isolates Pseudomonas fluorescens - 5 Isolates Pseudomonas putida - 1 Isolate Pseudomonas sp. - 3 Isolates Serratia liquefaciens - 2 Isolates Bacillus cereus - 14 Isolates Bacillus sp. - 14 Isolates Clostridium perfringens - 30 Isolates Corynebacterium sp. - 1 Isolate diphtheroids - 11 Isolates Micrococcus sp. - 13 Isolates Staphylococcus epidermidis - 17 Isolates Streptococcus durans - 3 Isolates Streptococcus faecalis - 31 Isolates Streptococcus faecium - 2 Isolates Streptococcus sanguis - 3 Isolates Streptococcus sp. - 11 Isolates

TABLE 29 (Cont)

FOOD ITEM	Standard Plate Count x 100,000/g													Coliforms x 100/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
BEEF (Cont)																									
Ground + Added Soya	32	8	12	6	0	1	2	1	0	0	0	0	?	32	7	9	9	4	0	1	0	0	1	0	0	1
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	0
Ground Chuck	33	4	6	4	3	0	2	0	3	0	1	0	10	33	10	10	3	1	1	0	0	0	0	0	0	8
Ground Chuck Frozen	6	1	1	1	0	0	0	1	0	0	0	0	2	5	2	1	1	0	0	0	0	0	0	0	0	1
Ground Frozen	167	93	26	11	8	3	0	2	4	1	2	3	14	167	71	27	14	10	1	3	4	2	1	3	2	29
Ground High Protein	10	1	5	2	1	0	0	0	0	0	0	0	1	10	6	0	1	1	0	1	0	0	0	0	1	0
Ground Patties	55	14	8	3	8	6	2	1	2	1	0	1	9	55	32	13	3	4	0	0	1	0	0	0	0	2
Ground Patties Frozen	32	7	5	0	3	2	1	0	2	1	1	0	10	31	17	8	0	1	2	0	1	1	0	0	0	1
Ground Round	88	36	18	8	7	3	0	1	1	2	1	4	7	88	40	11	4	2	5	4	2	0	4	1	1	14
Ground Round Frozen	18	10	1	1	1	0	0	2	0	0	0	0	3	17	11	2	1	1	0	0	0	0	1	1	0	0

TABLE 29 (Cont)

FOOD ITEM	N	Yeast and Mold/g <3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	Escherichia coli N	POS	NEG	SIGNIFICANT RESULTS
BEEF (Cont)																	
Ground + Added Soya	0						Not Tested							32	30	2	Acinetobacter calcoaceticus - 13 Isolates Aeromonas hydrophilia - 2 Isolates Alcaligenes sp. - 3 Isolates Arizona hinshawii - 1 Isolate Citrobacter freundii - 10 Isolates Enterobacter agglomerans - 1 Isolate Enterobacter cloacae - 15 Isolates Enterobacter hafniae - 4 Isolates Klebsiella pneumoniae - 16 Isolates Pasteurella multocida - 1 Isolate Proteus vulgaris - 1 Isolate Pseudomonas fluorescens - 4 Isolates Pseudomonas putida - 1 Isolate Pseudomonas sp. - 9 Isolates Serratia liquefaciens - 2 Isolates Bacillus cereus - 17 Isolates Bacillus sp. - 14 Isolates Clostridium perfringens - 30 Isolates diphtheroids - 16 Isolates Micrococcus sp. - 19 Isolates Staphylococcus aureus - 16 Isolates Staphylococcus epidermidis - 18 Isolates Streptococcus anginosus - 1 Isolate Streptococcus avium - 1 Isolate Streptococcus durans - 1 Isolate Streptococcus faecalis - 28 Isolates Streptococcus faecium - 1 Isolate Streptococcus lactis - 1 Isolate Streptococcus sanguis - 5 Isolates Streptococcus sp. - 9 Isolates
Ground Bull	0						Not Tested							0	-	-	None
Ground Chuck	0						Not Tested							3	1	2	None
Ground Chuck Frozen	0						Not Tested							0	-	-	Staphylococcus aureus - 1 Isolate
Ground Frozen	0						Not Tested							117	30	87	Staphylococcus aureus - 6 Isolates
Ground High Protein	0						Not Tested							10	4	6	None
Ground Patties	0						Not Tested							51	33	18	Bacillus sp. - 6 Isolates Clostridium perfringens - 7 Isolates
Ground Patties Frozen	0						Not Tested							23	9	14	Citrobacter freundii - 1 Isolate Staphylococcus aureus - 3 Isolates
Ground Round	0						Not Tested							3	3	0	Staphylococcus aureus - 4 Isolates
Ground Round Frozen	0						Not Tested							1	1	0	Staphylococcus aureus - 3 Isolates

TABLE 29 (Cont)

FOOD ITEM	Standard Plate Count x 100,000/g N	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	Coliforms x 100/g N	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100
BEEF (Cont)																										
Ground Steak	8	5	1	0	0	1	0	0	0	0	0	0	1	8	2	1	1	0	0	1	0	0	0	0	0	3
Ground Veal	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
Ground Veal Frozen	2	2	0	0	0	0	0	0	0	0	0	0	0	2	0	2	0	0	0	0	0	0	0	0	0	0
Hamburger	410	114	48	37	36	15	13	7	11	7	8	10	104	401	147	51	23	14	15	7	2	12	8	8	5	109
Hamburger Frozen	32	11	5	2	4	4	1	1	0	0	0	0	4	32	15	5	4	2	0	1	1	2	0	0	0	2
Hamburger Patties	50	6	11	6	5	3	1	2	0	2	0	3	11	52	23	15	6	0	0	0	2	1	0	0	0	5
Hamburger Patties Frozen	30	10	7	3	4	3	0	0	1	0	0	0	2	30	15	10	1	1	1	1	0	0	0	0	0	1
Lean Ground	250	70	55	28	24	8	6	10	6	3	0	2	38	242	119	37	17	11	4	4	2	5	1	1	1	40
Lean Ground Frozen	36	13	8	1	4	1	2	1	1	0	0	1	4	36	16	4	1	3	1	0	1	0	1	1	0	8
Liver	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
Minute Steak Frozen	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
Patties	13	3	2	2	1	0	1	0	0	0	1	0	3	13	4	2	1	2	0	1	1	1	0	0	0	1
Patties Deny Raw	0						Not Tested							0						Not Tested						
Patties Soy Protein	3	0	0	1	1	0	0	0	0	0	0	0	1	3	1	2	0	0	0	0	0	0	0	0	0	0
Pepper Patties Frozen	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
Pot Roast	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
Roast	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
Salisbury Steak	11	10	1	0	0	0	0	0	0	0	0	0	0	12	10	0	0	2	0	0	0	0	0	0	0	0
Sirloin Steak	1	0	1	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	1	0	0	0	0	0	0	0
Sliced	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
Steak	4	3	0	1	0	0	0	0	0	0	0	0	0	4	4	0	0	0	0	0	0	0	0	0	0	0
Steak Dehy Raw	4	3	1	0	0	0	0	0	0	0	0	0	0	4	4	0	0	0	0	0	0	0	0	0	0	0
Steak Frozen	4	2	0	1	1	0	0	0	0	0	0	0	0	4	2	2	0	0	0	0	0	0	0	0	0	0
Stew Meat	37	24	6	2	2	0	0	1	0	0	0	0	2	36	25	6	0	2	0	0	0	0	0	0	0	3
Stew Meat Frozen	9	5	2	0	0	0	1	0	0	0	0	0	1	9	7	0	1	0	0	0	0	0	0	0	0	1
Strip Sirloin Steak Frozen	1	0	0	0	0	1	0	0	0	0	0	0	0	1	0	1	0	0	0	0	0	0	0	0	0	0

TABLE 29 (Cont)

FOOD ITEM	N	Yeast and Mold/g <3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	Escherichia coli N	POS	NEG	SIGNIFICANT RESULTS
BEEF (Cont)																	
Ground Steak	0						Not Tested							0	-	-	None
Ground Veal	0						Not Tested							0	-	-	None
Ground Veal Frozen	0						Not Tested							2	2	0	None
Hamburger	4	0	0	0	0	0	1	0	1	0	0	0	2	45	15	30	Staphylococcus aureus - 36 Isolates Clostridium perfringens - 4 Isolates Clostridium novyi - 1 Isolate Enterobacter hafniae - 3 Isolates Enterobacter cloacae - 2 Isolates Pseudomonas fluorescens - 1 Isolate Serratia liquefaciens - 1 Isolate
Hamburger Frozen	0						Not Tested							4	1	3	Staphylococcus aureus - 6 Isolates
Hamburger Patties	0						Not Tested							47	35	12	Staphylococcus aureus - 1 Isolate Enterobacter cloacae - 4 Isolates Klebsiella sp. - 2 Isolates Citrobacter sp. - 2 Isolates Pseudomonas sp. - 1 Isolate Bacillus sp. - 2 Isolates
Hamburger Patties Frozen	2	0	0	0	0	0	0	0	0	0	0	0	2	29	19	10	Bacillus sp. - 2 Isolates
Lean Ground	0						Not Tested							71	13	58	Staphylococcus aureus - 9 Isolates Enterobacter hafniae - 1 Isolate Pseudomonas aeruginosa - 1 Isolate
Lean Ground Frozen	0						Not Tested							9	2	7	Staphylococcus aureus - 2 Isolates Citrobacter freundii - 1 Isolate Enterobacter hafniae - 1 Isolate
Liver	0						Not Tested							0	-	-	None
Minute Steak Frozen	0						Not Tested							1	0	1	None
Patties	0						Not Tested							9	4	5	Staphylococcus aureus - 3 Isolates
Patties Dehy Raw	0						Not Tested							0	-	-	Pathogens - 2 Negative
Patties Soy Protein	0						Not Tested							3	1	2	None
Pepper Patties Frozen	0						Not Tested							1	0	1	None
Pot Roast	0						Not Tested							0	-	-	None
Roast	1	1	0	0	0	0	0	0	0	0	0	0	0	3	2	1	None
Salisbury Steak	0						Not Tested							5	1	4	Staphylococcus aureus - 1 Isolate
Sirloin Steak	0						Not Tested							0	-	-	None
Sliced	0						Not Tested							0	-	-	Klebsiella pneumoniae - 1 Isolate
Steak	0						Not Tested							0	-	-	Bacillus sp. - 3 Isolates
Steak Dehy Raw	0						Not Tested							4	0	4	None
Steak Frozen	0						Not Tested							4	1	3	None
Stew Meat	0						Not Tested							0	-	-	Enterobacter cloacae - 1 Isolate Staphylococcus aureus - 2 Isolates
Stew Meat Frozen	0						Not Tested							0	-	-	Staphylococcus aureus - 2 Isolates
Strip Sirloin Steak Frozen	0						Not Tested							0	-	-	None

TABLE 29 (Cont)

FOOD ITEM	Standard Plate Count x 100,000/g													Coliforms x 100/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
BEEF (Cont)																									
Swiss Steak	34	21	3	2	3	2	0	0	0	0	0	0	3	34	21	5	0	1	0	1	1	1	1	0	0	3
Tenderloin Frozen	5	1	0	0	0	0	0	1	0	0	0	0	3	5	4	1	0	0	0	0	0	0	0	0	0	0
Veal Loaf Fresh	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
PORK																									
Bacon	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
Bacon Sliced	15	15	0	0	0	0	0	0	0	0	0	0	0	15	15	0	0	0	0	0	0	0	0	0	0	0
Canned Patties	0	Not Tested												0	Not Tested											
Ground	12	0	2	0	0	1	0	0	0	0	1	0	8	12	0	1	0	1	0	2	0	0	0	0	0	8
Ground Frozen	14	11	2	1	0	0	0	0	0	0	0	0	0	14	5	1	1	3	1	0	0	1	0	0	0	2
Ham	9	6	0	0	1	0	0	0	0	0	0	0	2	8	6	0	0	0	0	0	0	0	0	0	0	2
Ham + Pineapple Sauce	2	2	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested											
Ham Baked	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
Ham Canned	59	56	0	0	0	0	1	0	0	0	0	0	2	31	31	0	0	0	0	0	0	0	0	0	0	0
Ham Chopped	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
Ham Cooked	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
Ham Cooked Sliced	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
Ham Cooked Smoked	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
Ham Diced	118	111	6	0	1	0	0	0	0	0	0	0	0	115	84	17	8	2	1	3	0	0	0	0	0	3
Ham Formed	1	0	0	0	0	0	0	0	1	0	0	0	0	1	0	1	0	0	0	0	0	0	0	0	0	0
Ham Pressed	1	0	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0	0	0
Ham Sliced	124	112	5	2	0	0	1	0	0	0	0	0	4	123	100	13	4	1	0	3	0	0	0	0	0	2
Ham Sliced Frozen	5	4	1	0	0	0	0	0	0	0	0	0	0	5	4	0	0	0	0	0	0	0	0	0	0	1
Ham Smoked	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
Ham Steak	2	2	0	0	0	0	0	0	0	0	0	0	0	2	1	1	0	0	0	0	0	0	0	0	0	0
Neck Filet	1	0	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0	0	0

TABLE 29 (Cont)

FOOD ITEM	Yeast and Mold/g N	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	Escherichia coli N	POS	NEG	SIGNIFICANT RESULTS
BEEF (Cont)																	
Swiss Steak	0						Not Tested							1	1	0	None
Tenderloin Frozen	0						Not Tested							5	1	4	None
Veal Loaf Fresh	0						Not Tested							1	0	1	None
PORK																	
Bacon	0						Not Tested							6	0	6	None
Bacon Sliced	0						Not Tested							15	0	15	None
Canned Patties	0						Not Tested							0	-	-	Commercially Sterile - 6
Ground	0						Not Tested							12	7	5	None
Ground Frozen	0						Not Tested							13	9	4	Staphylococcus aureus - 6 Positive
Ham	0						Not Tested							4	0	4	Staphylococcus epidermidis - 1 Isolate
Ham + Pineapple Sauce	0						Not Tested							0	-	-	Clostridium perfringens - 1 Isolate
Ham Baked	0						Not Tested							1	1	0	Staphylococcus aureus - 1 Isolate
Ham Canned	1	0	0	0	0	0	0	0	0	0	0	0	1	7	0	7	Pathogens - 51 Negative Commercially Sterile - 4 Clostridium sporogenes - 1 Isolate Clostridium perfringens - 1 Isolate Clostridium sp. - 3 Isolates Clostridium tertium - 3 Isolates Bacillus cereus - 3 Isolates Bacillus sphaericus - 3 Isolates Bacillus stearothermophilus - 3 Isolates Bacillus sp. - 2 Isolates α-Streptococci - 1 Isolate Staphylococcus epidermidis - 1 Isolate
Ham Chopped	0						Not Tested							0	-	-	None
Ham Cooked	0						Not Tested							0	-	-	None
Ham Cooked Sliced	0						Not Tested							0	-	-	None
Ham Cooked Smoked	0						Not Tested							0	-	-	None
Ham Diced	2	0	0	0	2	0	0	0	0	0	0	0	0	75	1	74	Staphylococcus aureus - 5 Isolates
Ham Formed	0						Not Tested							0	-	-	None
Ham Pressed	0						Not Tested							0	-	-	None
Ham Sliced	1	0	0	0	0	0	0	1	0	0	0	0	0	42	0	42	Shigella dysenteriae - 1 Isolate Klebsiella pneumoniae - 1 Isolate Staphylococcus aureus - 3 Isolates Pseudomonas fluorescens - 1 Isolate Bacillus sp. - 1 Isolate Pseudomonas alcaligenes - 1 Isolate
Ham Sliced Frozen	0						Not Tested							0	-	-	None
Ham Smoked	0						Not Tested							0	-	-	None
Ham Steak	0						Not Tested							1	0	1	None
Neck Filet	0						Not Tested							0	-	-	Staphylococcus aureus - 1 Isolate

TABLE 29 (Cont)

FOOD ITEM	Standard Plate Count x 100,000/g													Coliforms x 100/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
PORK (Cont)																									
Picnic Shoulder	2	0	1	0	0	0	0	0	0	0	0	0	1	2	1	0	0	0	0	0	0	0	0	0	1	0
Pigs Feet Cooked	1	1	0	0	0	0	0	0	0	0	0	0	0	0						Not Tested						
Pigs Feet Pickled	2	2	0	0	0	0	0	0	0	0	0	0	0	0						Not Tested						
Roast	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
Shoulder	2	1	0	0	0	0	0	0	0	0	0	0	1	2	2	0	0	0	0	0	0	0	0	0	0	0
Sliced	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
Smoked Shoulder	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
POULTRY																									
Chix Cordon Bleu	2	1	1	0	0	0	0	0	0	0	0	0	0	2	0	1	0	0	0	1	0	0	0	0	0	0
Chix Cut-Up Frozen	3	3	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0
Chix Fried	6	6	0	0	0	0	0	0	0	0	0	0	0	6	6	0	0	0	0	0	0	0	0	0	0	0
Chix Frozen	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
Chix Kiev	2	1	1	0	0	0	0	0	0	0	0	0	0	2	1	1	0	0	0	0	0	0	0	0	0	0
Chix Parmesan	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
Chix Parts Frozen	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
Chix Whole Frozen	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
Turkey	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
Turkey Cooked	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
Turkey Dog	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
Turkey Frozen	3	2	0	0	0	0	0	0	0	0	0	0	1	0						Not Tested						
Turkey Ground	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	3

TABLE 29 (Cont)

FOOD ITEM	Yeast and Mold/g N	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	Escherichia coli N	POS	NEG	SIGNIFICANT RESULTS
PORK (Cont)																	
Picnic Shoulder	0						Not Tested							0	-	-	None
Pigs Feet Cooked	1	1	0	0	0	0	0	0	0	0	0	0	0	0	-	-	None
Pigs Feet Pickled	1	1	0	0	0	0	0	0	0	0	0	0	0	0	-	-	None
Roast	0						Not Tested							0	-	-	None
Shoulder	0						Not Tested							0	-	-	None
Sliced	0						Not Tested							0	-	-	None
Smoked Shoulder	0						Not Tested							0	-	-	None
POULTRY																	
Chix Cordon Bleu	0						Not Tested							0	-	-	None
Chix Cut-Up Frozen	0						Not Tested							2	0	2	*Proteus mirabilis* - 2 Isolates
Chix Fried	0						Not Tested							2	0	2	None
Chix Frozen	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	Pathogens - 2 Negative
Chix Kiev	0						Not Tested							0	-	-	None
Chix Parmesan	0						Not Tested							1	0	1	None
Chix Parts Frozen	0						Not Tested							1	1	0	None
Chix Whole Frozen	0						Not Tested							0	-	-	None
Turkey	0						Not Tested							2	2	0	None
Turkey Cooked	0						Not Tested							0	-	-	None
Turkey Dog	0						Not Tested							1	0	1	*Staphylococcus aureus* - 1 Isolate
Turkey Frozen	0						Not Tested							0	-	-	None
Turkey Ground	0						Not Tested							3	2	1	*Staphylococcus aureus* - 3 Isolates *Bacillus cereus* - 1 Isolate *Klebsiella pneumoniae* - 3 Isolates

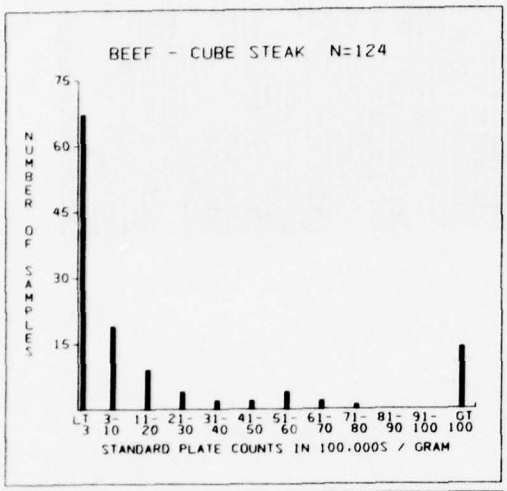
TABLE 29 (Cont)

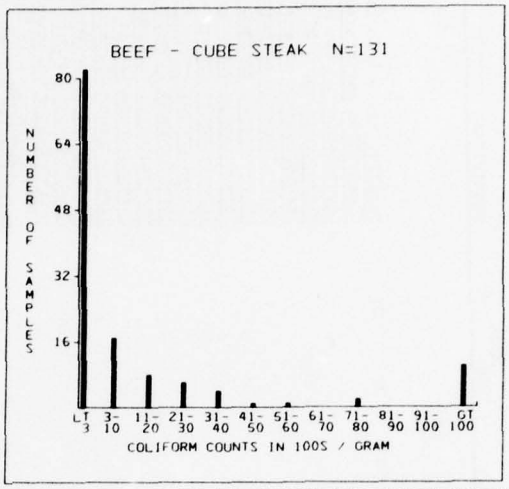
FOOD ITEM	Standard Plate Count x 100,000/g													Coliforms x 100/g											
	N	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	N	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100
POULTRY (Cont)																									
Turkey Ground Frozen	50	35	5	2	1	1	0	1	0	1	0	0	4	50	48	1	1	0	0	0	0	0	0	0	0	0
Turkey Roll	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
Turkey Sliced	0	Not Tested												0	Not Tested											

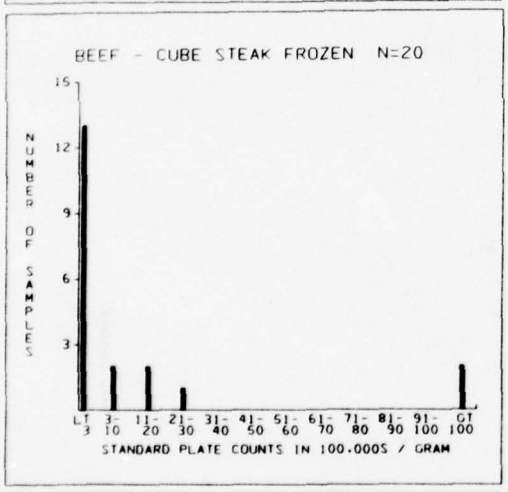
TABLE 29 (Cont)

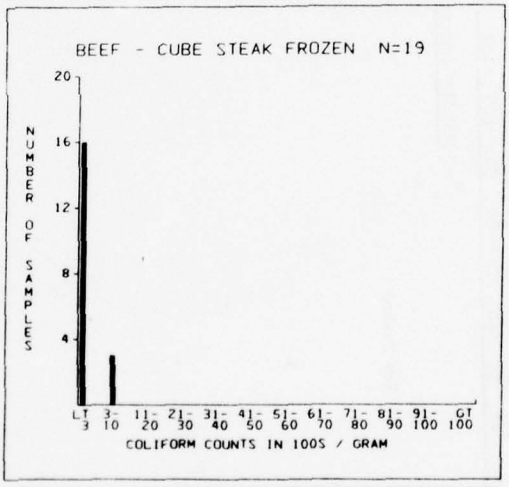
FOOD ITEM	N	Yeast and Mold/g <3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	Escherichia coli N	POS	NEG	SIGNIFICANT RESULTS
POULTRY (Cont)																	
Turkey Ground Frozen	0						Not Tested							50	23	27	*Bacillus* sp. - 6 Isolates *Clostridium perfringens* - 10 Isolates *Corynebacterium* sp. - 27 Isolates *Micrococcus* sp. - 27 Isolates *Staphylococcus aureus* - 21 Isolates *Staphylococcus epidermidis* - 20 Isolates *Streptococcus agalactiae* - 2 Isolates *Streptococcus cremoris* - 2 Isolates *Streptococcus durans* - 2 Isolates *Streptococcus equisimilis* - 1 Isolate *Streptococcus faecalis* - 28 Isolates *Streptococcus faecium* - 1 Isolate *Streptococcus lactis* - 2 Isolates *Streptococcus liquefaciens* - 39 Isolates *Streptococcus pneumoniae* - 1 Isolate *Streptococcus sanguis* - 6 Isolates *Acinetobacter calcoaceticus* var. *anitratum* - 10 Isolates *Acinetobacter calcoaceticus* var. *lwoffi* - 1 Isolate *Citrobacter diversus* - 4 Isolates *Citrobacter freundii* - 32 Isolates *Enterobacter aerogenes* - 2 Isolates *Enterobacter agglomerans* - 1 Isolate *Enterobacter cloacae* - 33 Isolates *Enterobacter liquefaciens* - 5 Isolates (*Serratia liquefaciens*) *Escherichia coli* - 40 Isolates *Hafnia alvei* - 13 Isolates (*Enterobacter hafniae*) *Klebsiella pneumoniae* - 33 Isolates *Proteus mirabilis* - 12 Isolates *Proteus morganii* - 5 Isolates *Proteus vulgaris* - 2 Isolates *Pseudomonas aeruginosa* - 1 Isolate *Pseudomonas fluorescens* - 9 Isolates *Pseudomonas* sp. - 1 Isolate *Salmonella arizonae* - 4 Isolates (*Arizona hinshawii*) *Salmonella enteriditis* - 20 Isolates *Serratia marcescens* - 16 Isolates *Serratia* sp. - 2 Isolates
Turkey Roll	0						Not Tested							3	0	3	None
Turkey Sliced	0						Not Tested							1	0	1	*Staphylococcus aureus* - 1 Isolate

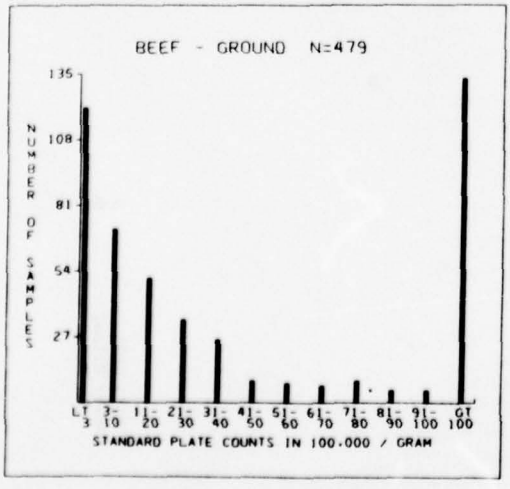
Fig. 1 - Microbiological Results; Beef - Cube Steak
Beef - Cube Steak Frozen
Beef - Ground











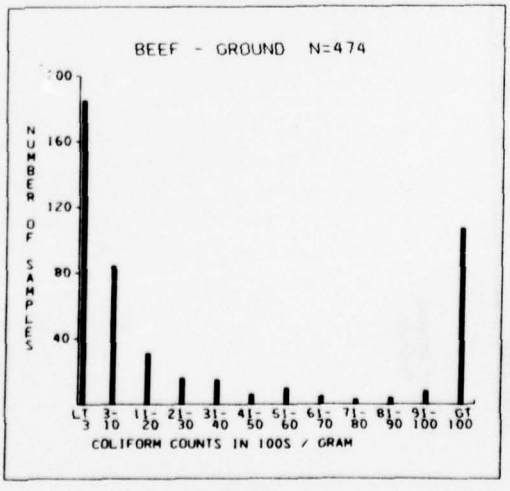


Fig. 2 - Microbiological Results; Beef - Ground + Added Soya
Beef - Ground Frozen
Beef - Ground Patties

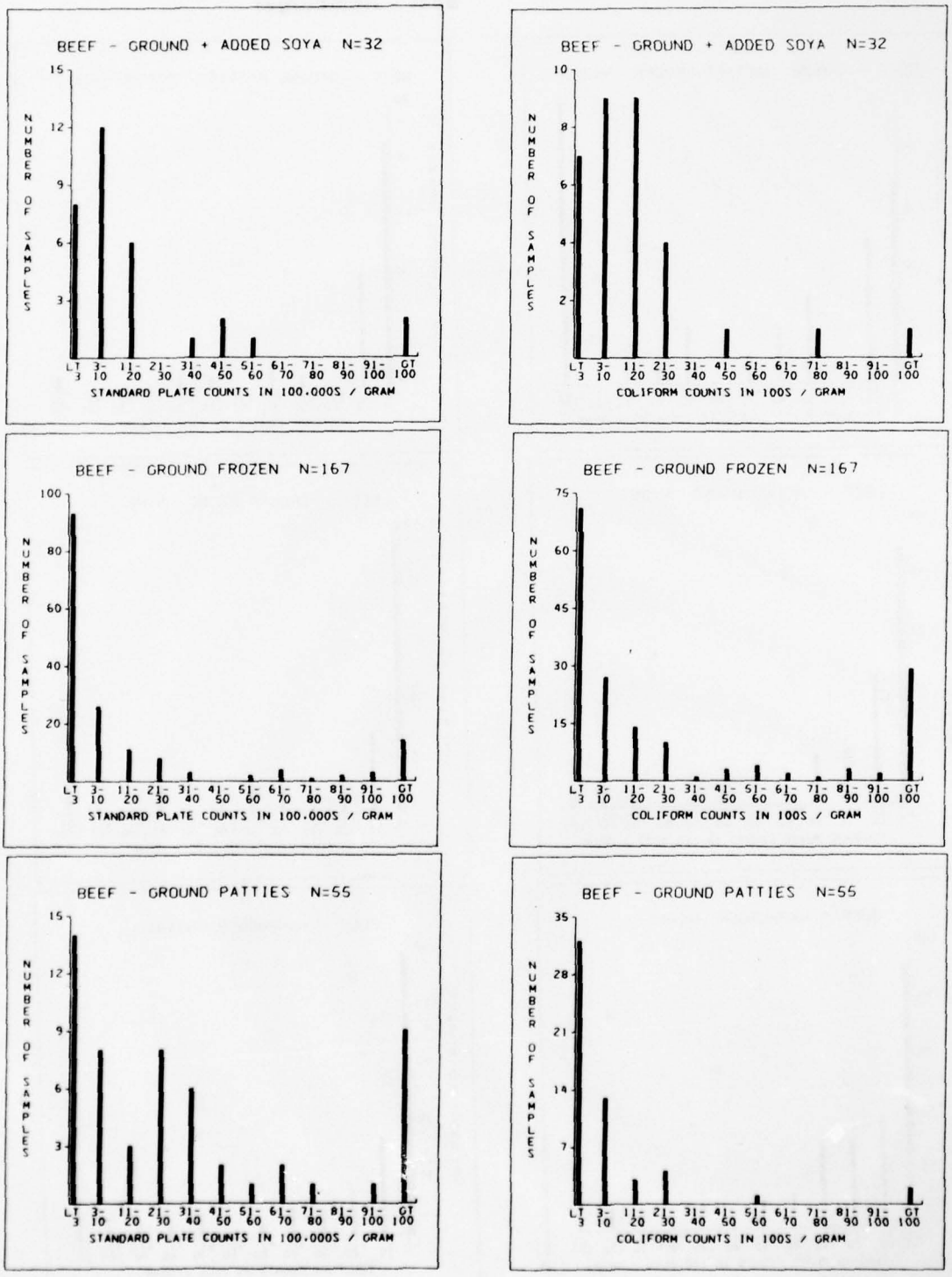
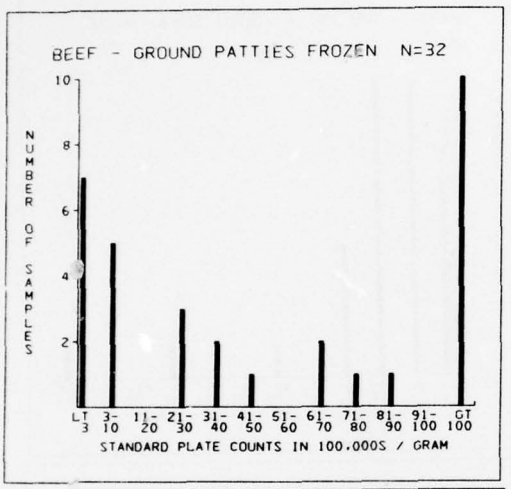
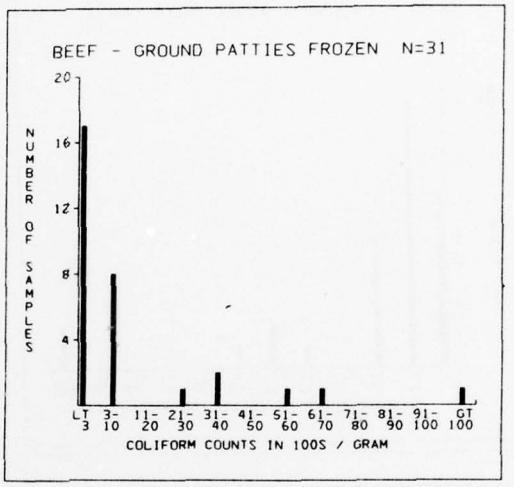
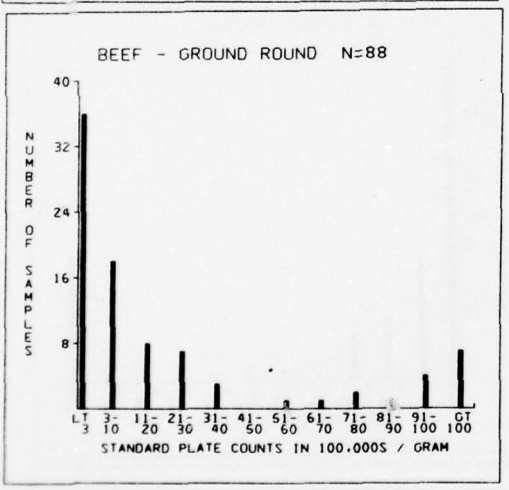
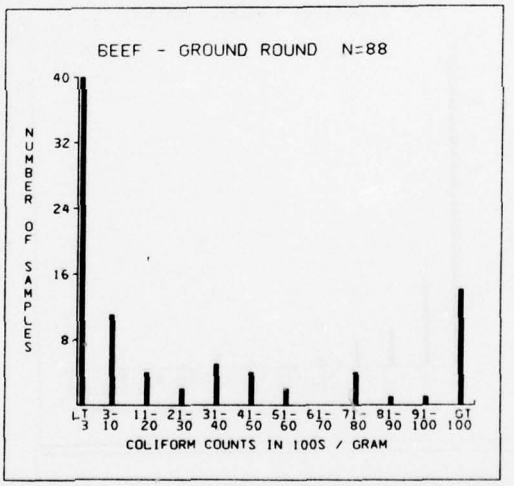


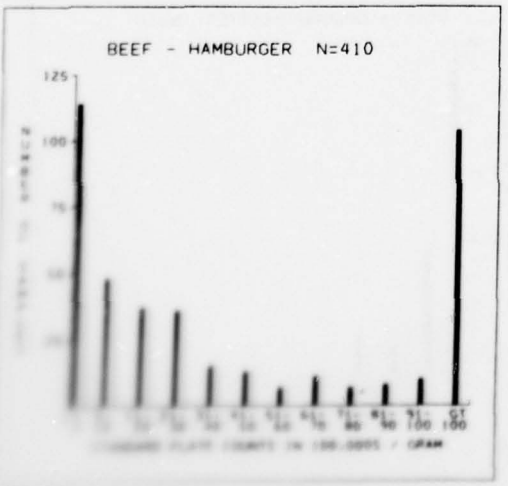
Fig. 3 - Microbiological Results; Beef - Ground Patties Frozen
Beef - Ground Round
Beef - Hamburger











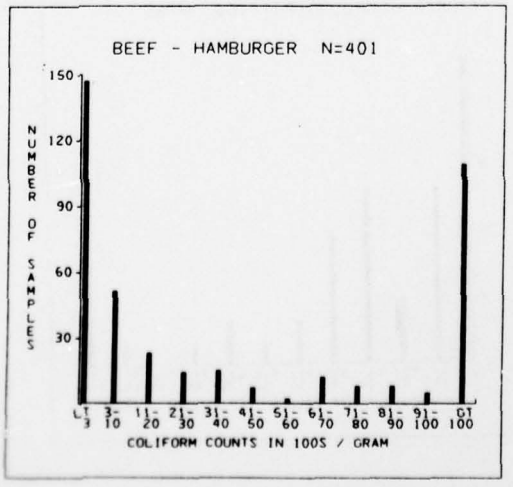
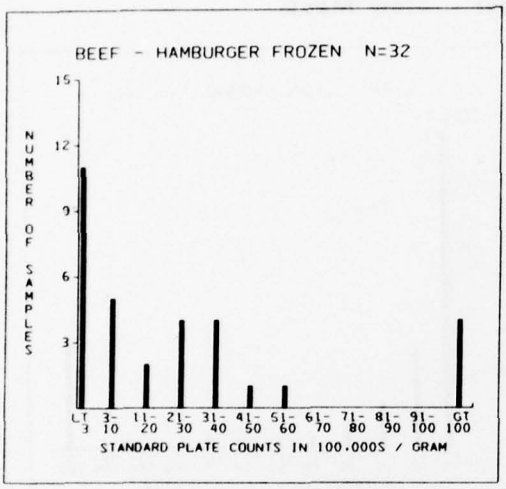
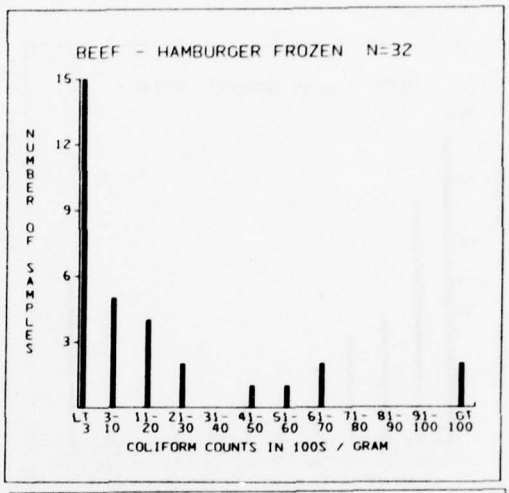
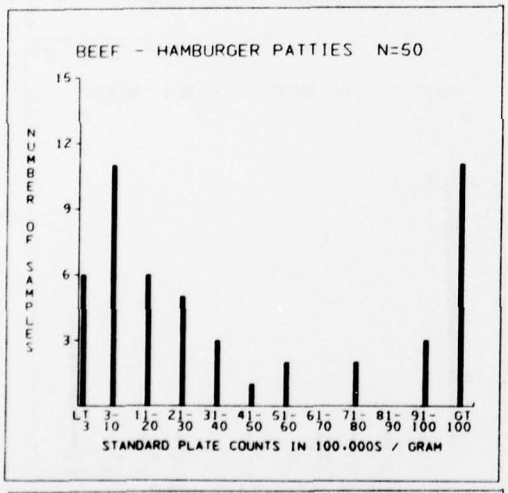
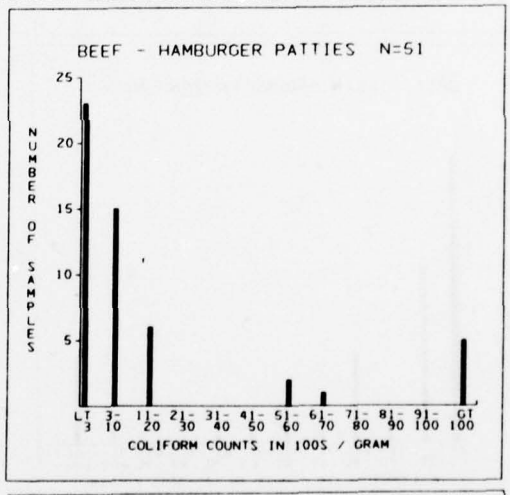


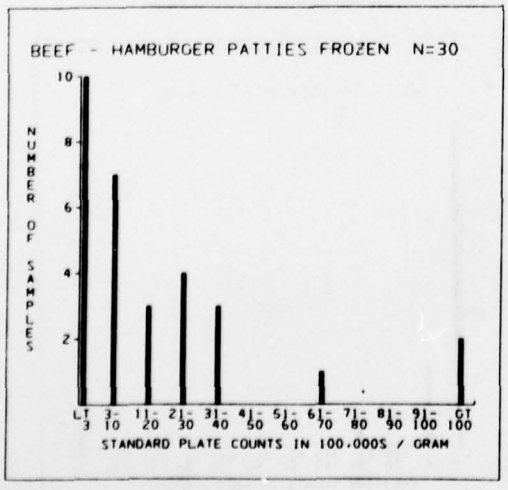
Fig. 4 - Microbiological Results; Beef - Hamburger Frozen
Beef - Hamburger Patties
Beef - Hamburger Patties Frozen











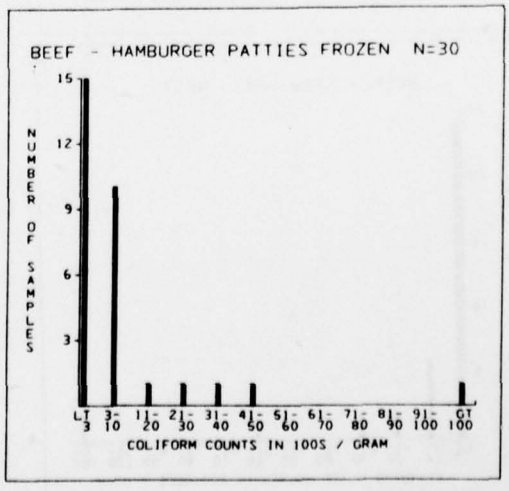
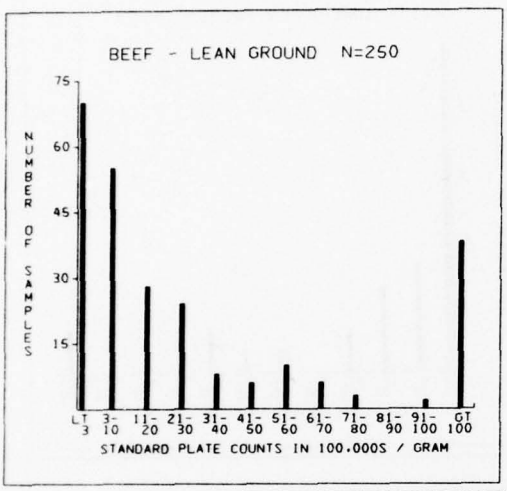
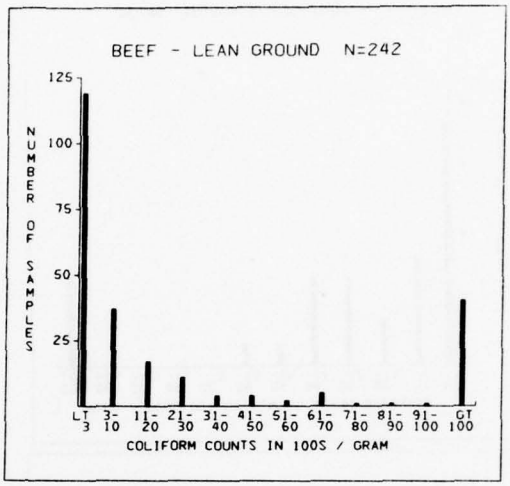
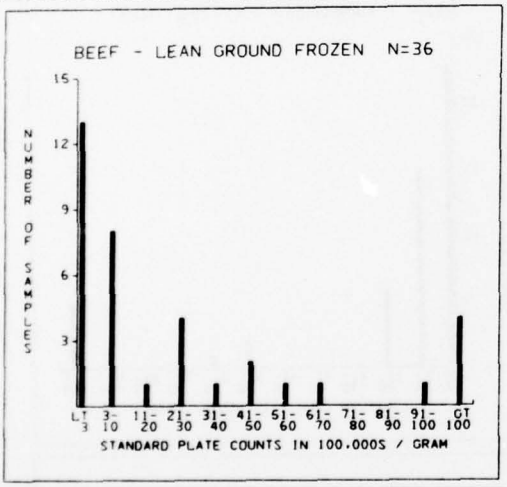
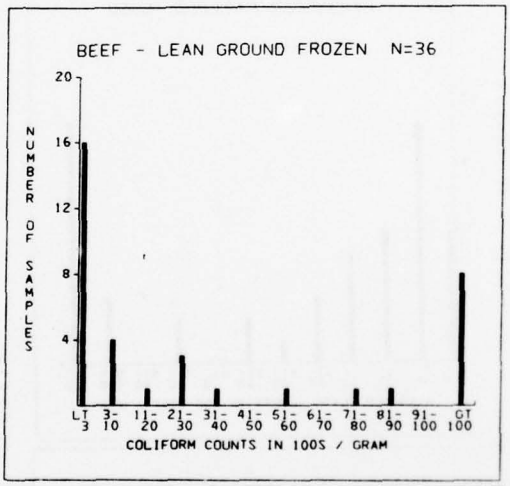


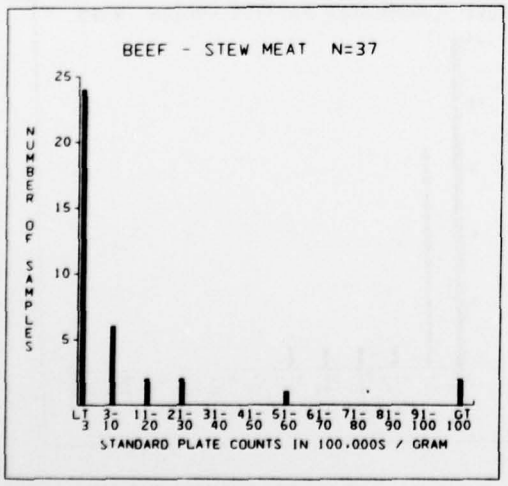
Fig. 5 - Microbiological Results; Beef - Lean Ground
Beef - Lean Ground Frozen
Beef - Stew Meat











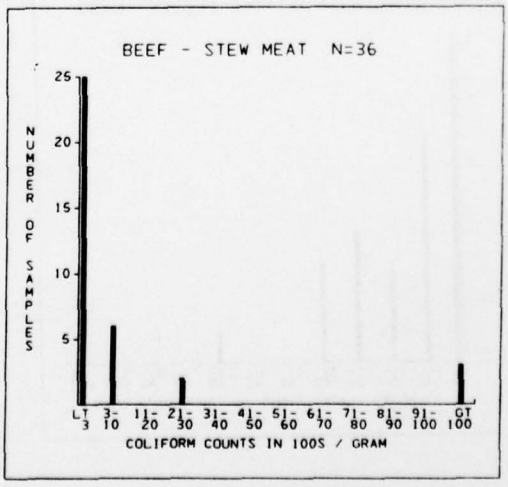
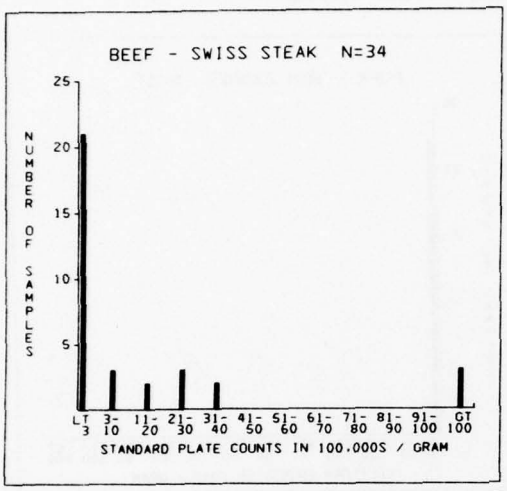
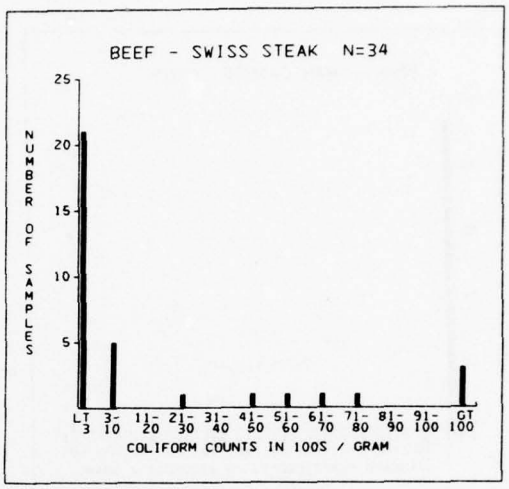
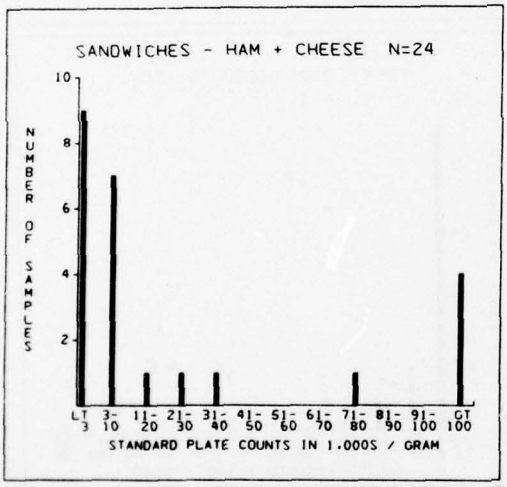
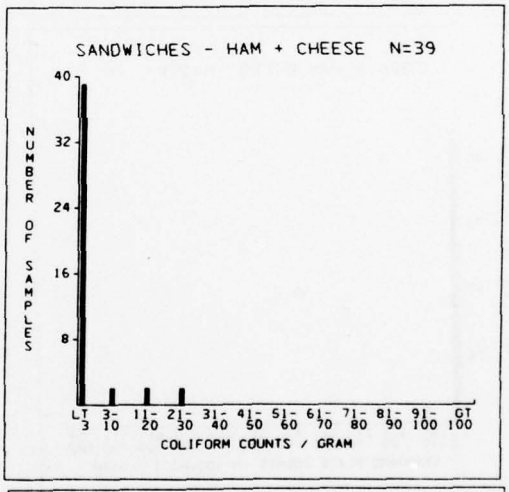


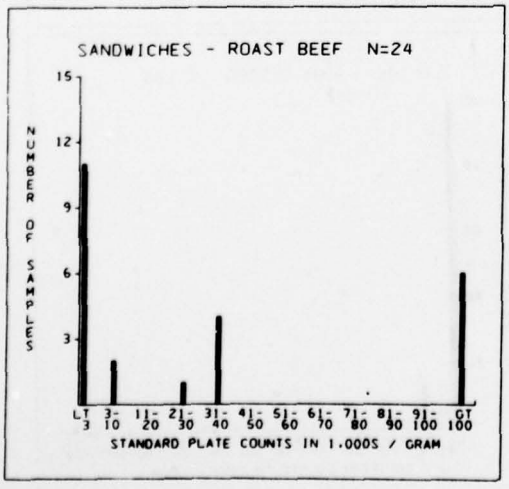
Fig. 6 - Microbiological Results; Beef - Swiss Steak
Sandwiches - Ham + Cheese
Sandwiches - Roast Beef











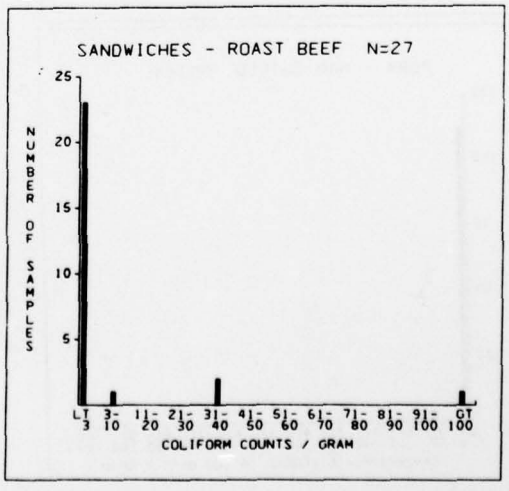
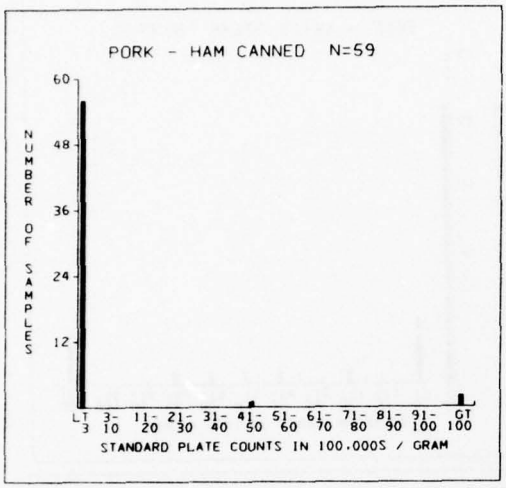
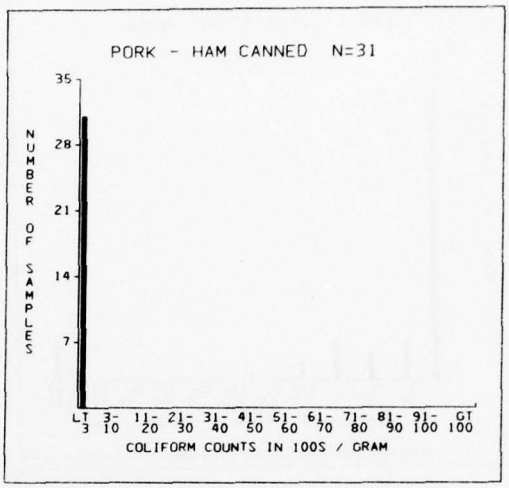
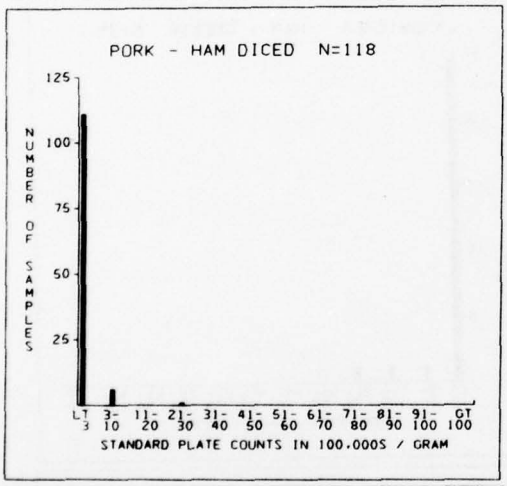
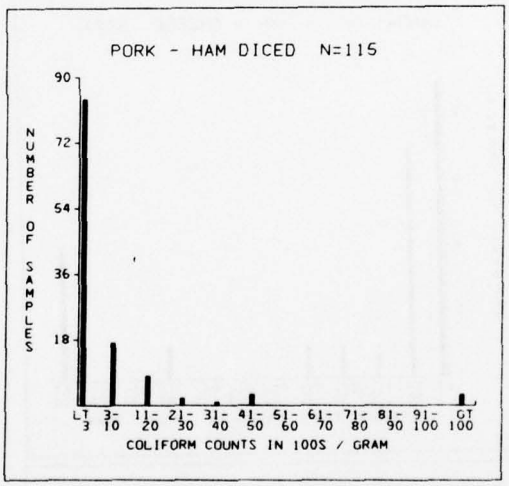


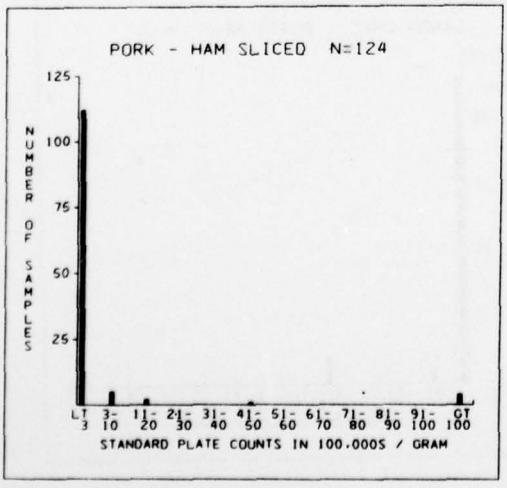
Fig. 7 - Microbiological Results; Pork - Ham Canned
Pork - Ham Diced
Pork - Ham Sliced











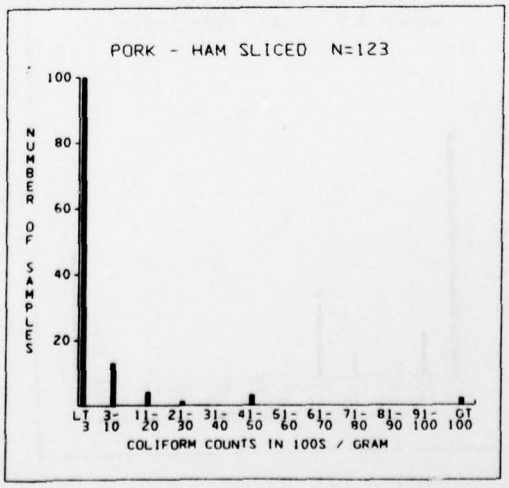
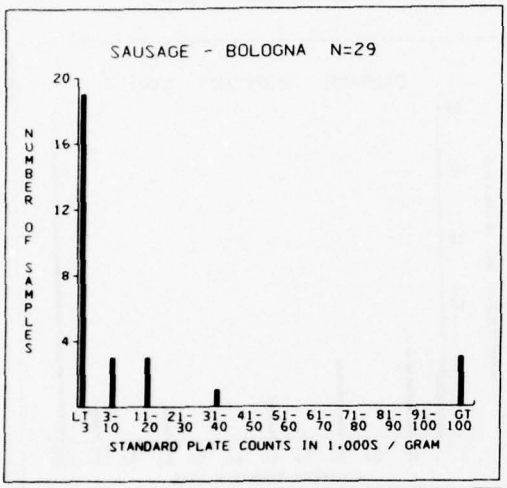
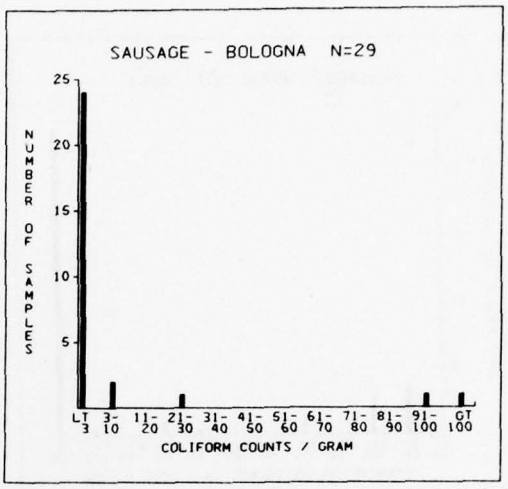
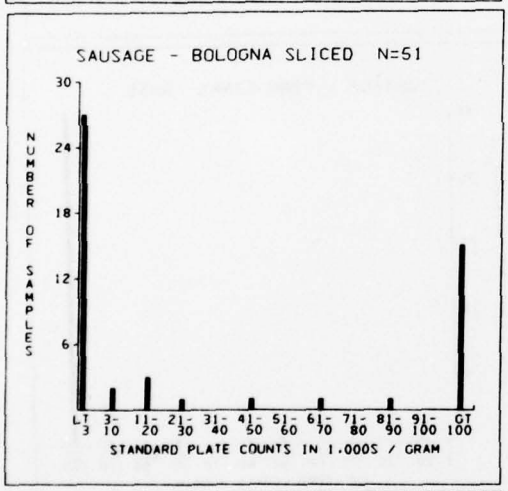
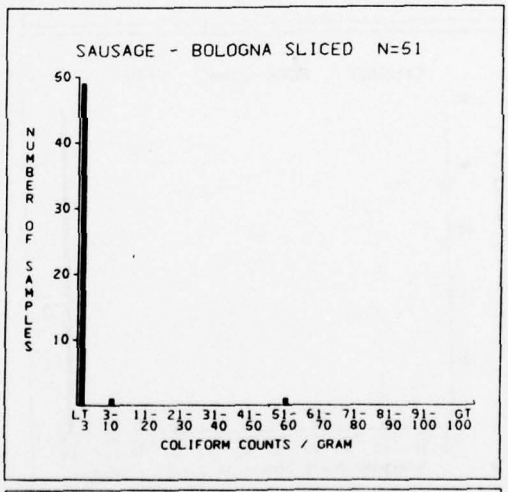


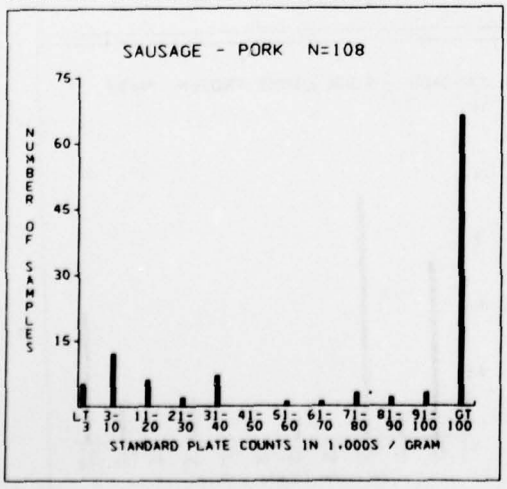
Fig. 8 - Microbiological Results; Sausage - Bologna
Sausage - Bologna Sliced
Sausage - Pork











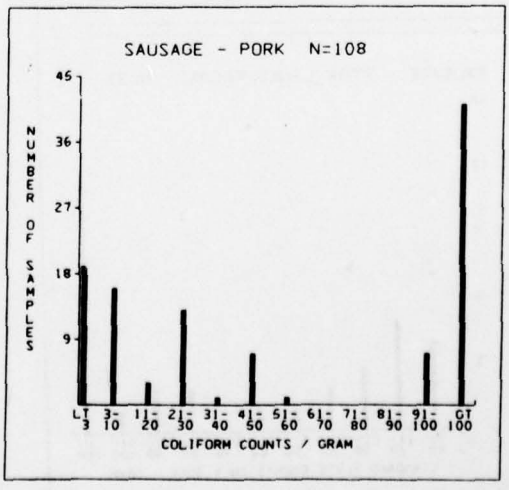
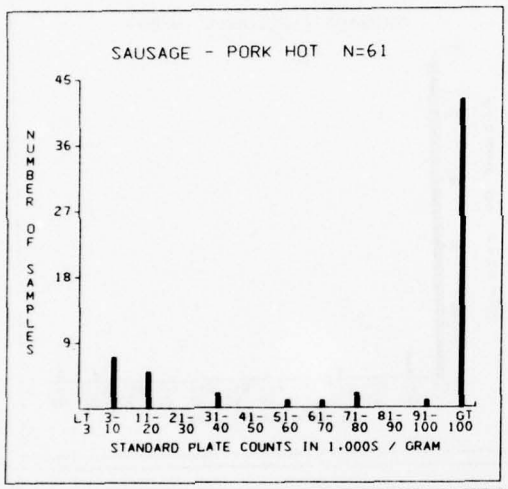
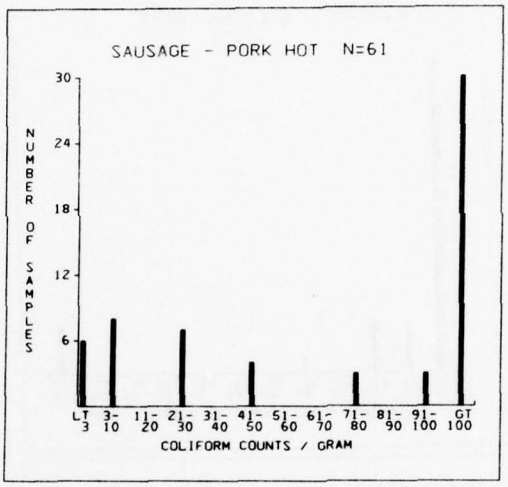
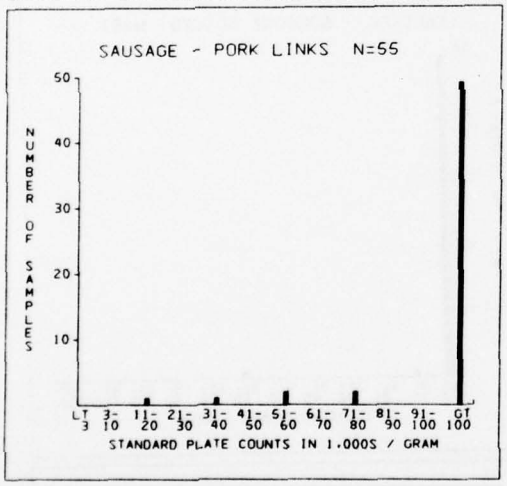
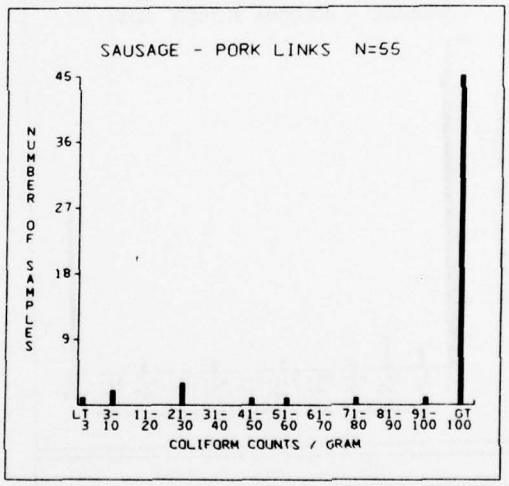


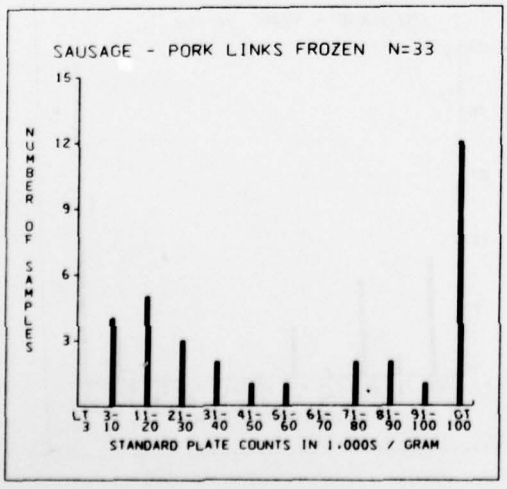
Fig. 9 - Microbiological Results; Sausage - Pork Hot
Sausage - Pork Links
Sausage - Pork Links Frozen











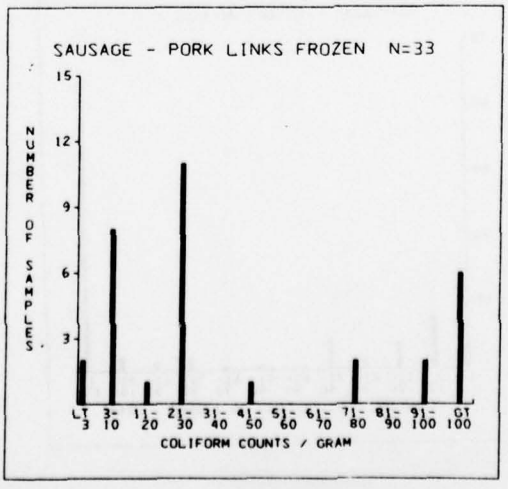
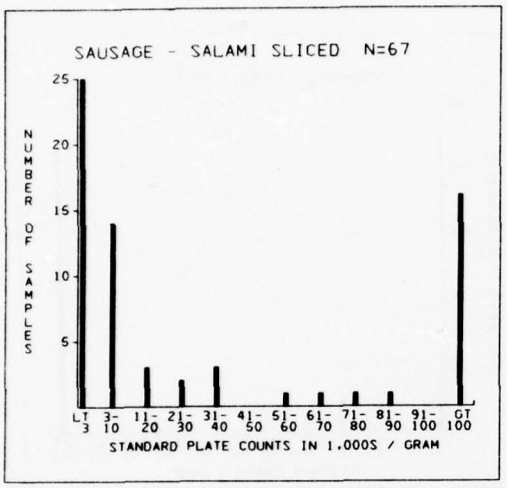
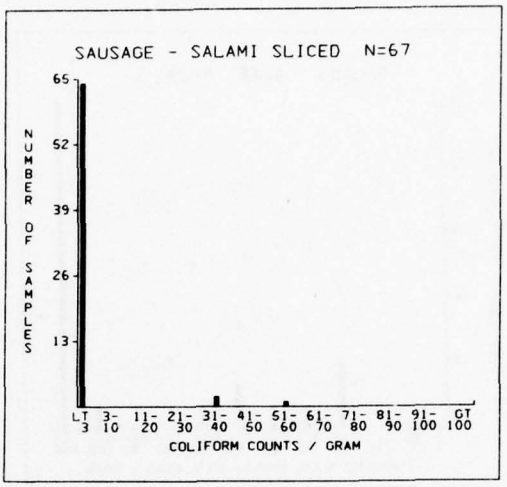
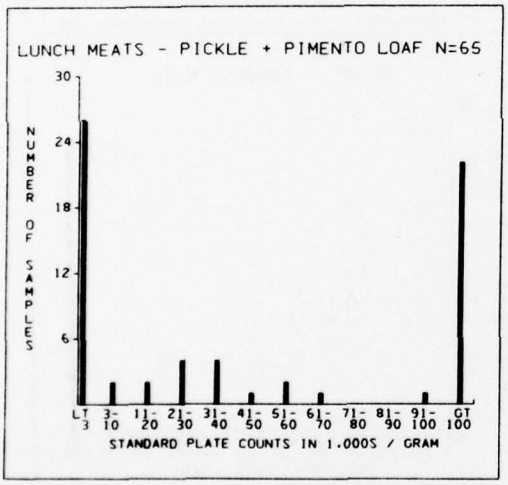
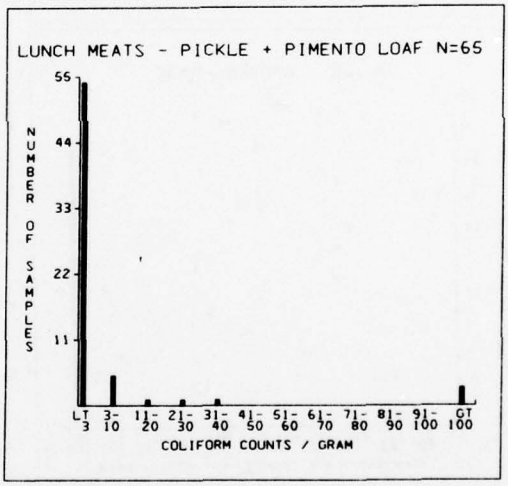


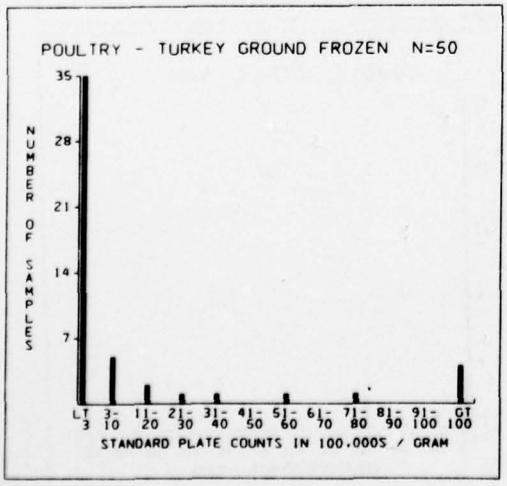
Fig. 10 - Microbiological Results; Sausage - Salami Sliced
Lunch Meats - Pickle + Pimento Loaf
Poultry - Turkey Ground Frozen











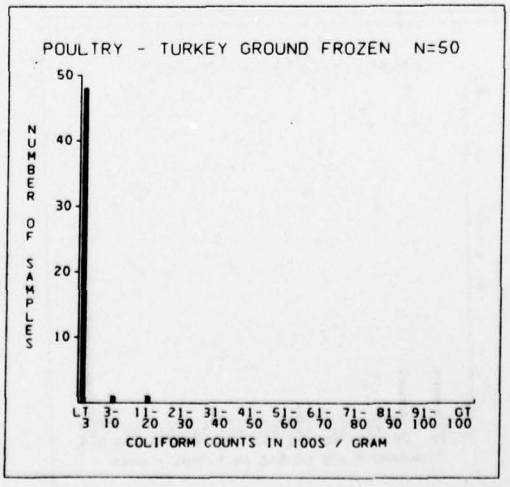
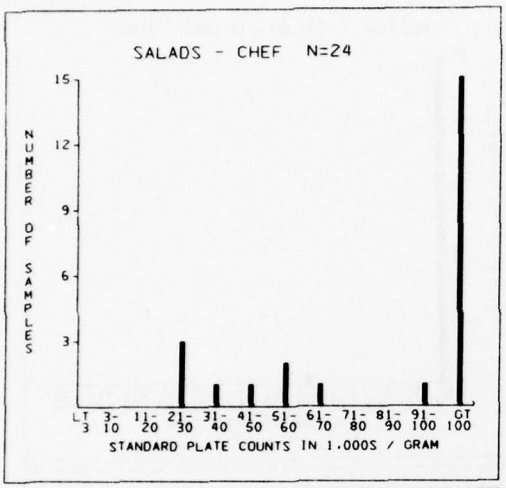
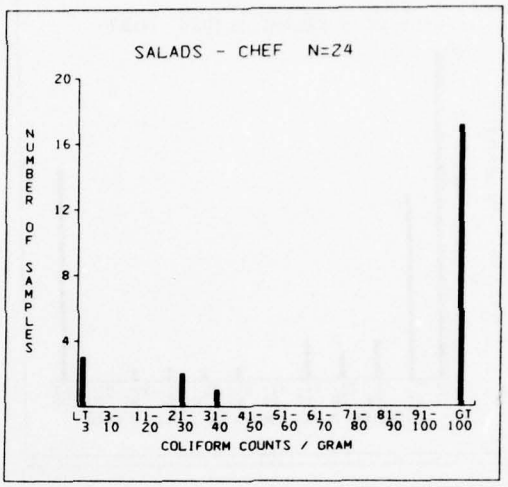
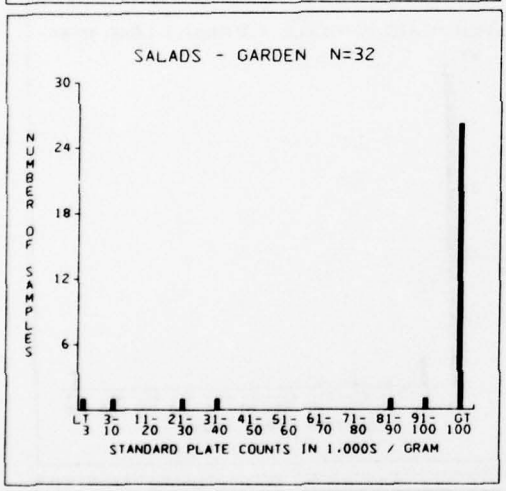
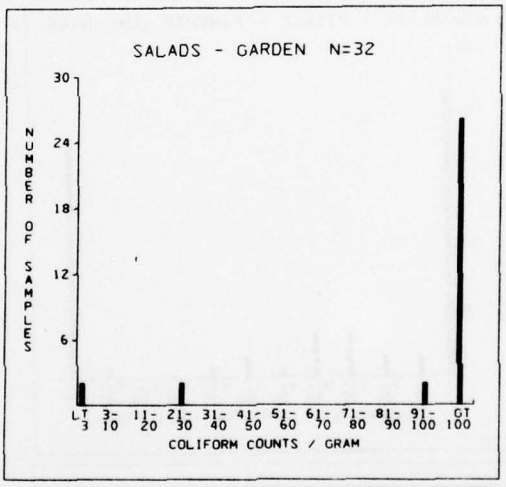


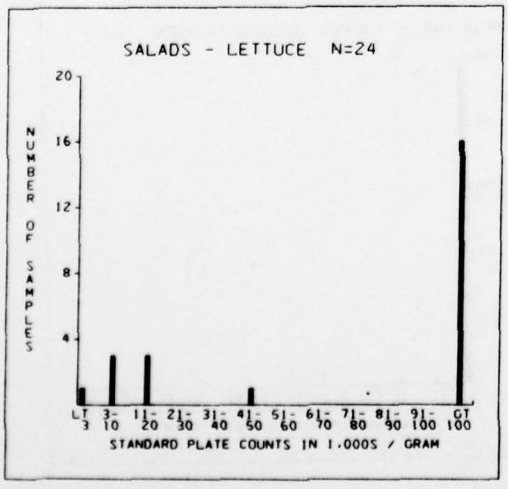
Fig. 11 - Microbiological Results; Salads - Chef
Salads - Garden
Salads - Lettuce











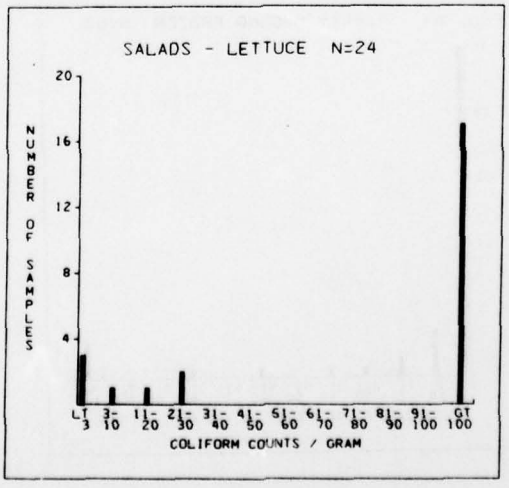


Fig. 12 - Microbiological Results; Salads - Carrot + Raisin
Salads - Chix

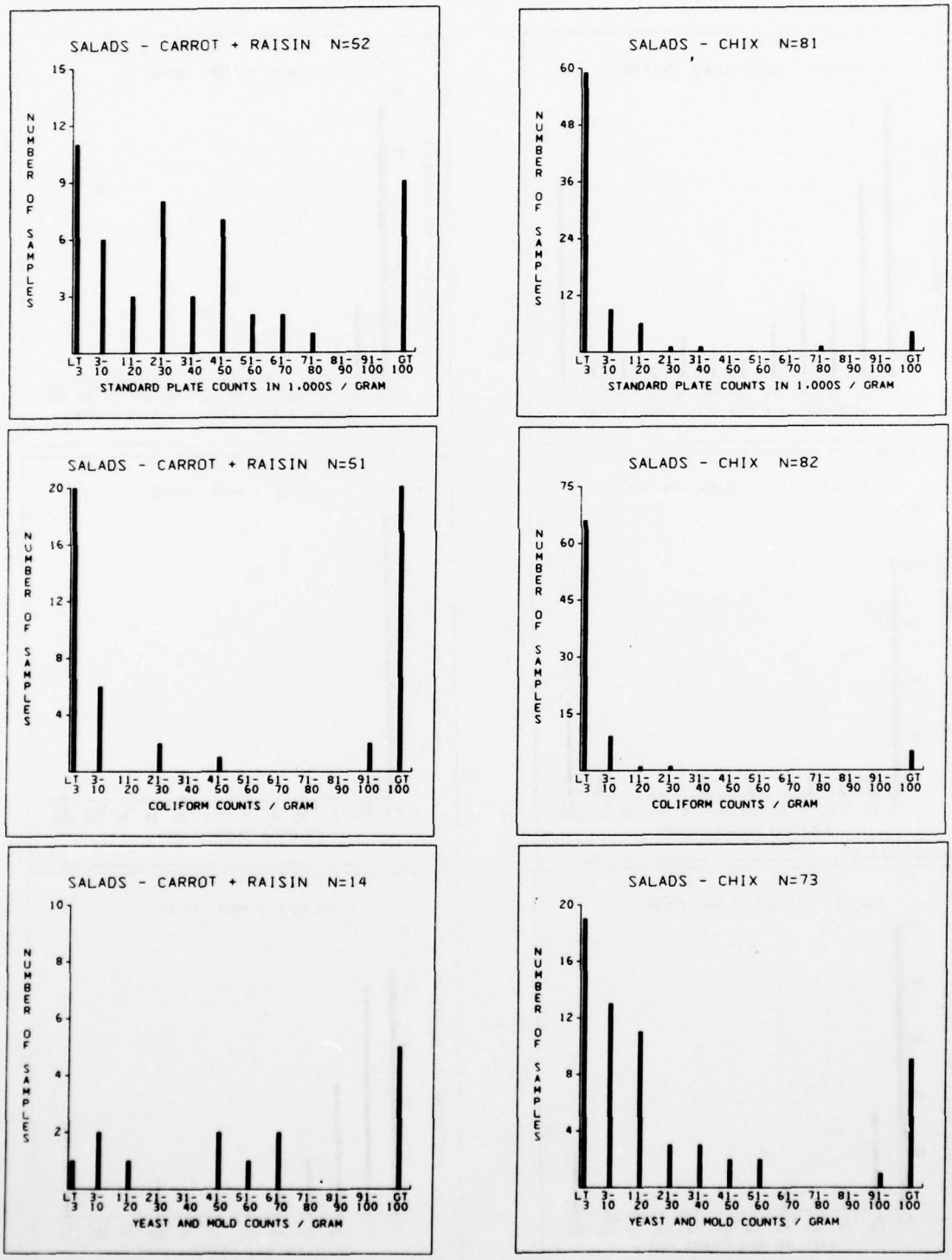
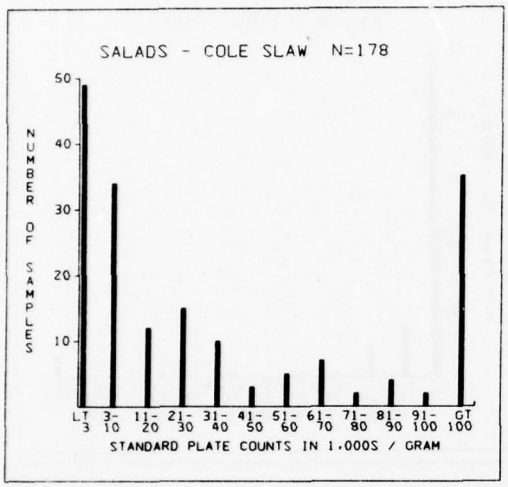
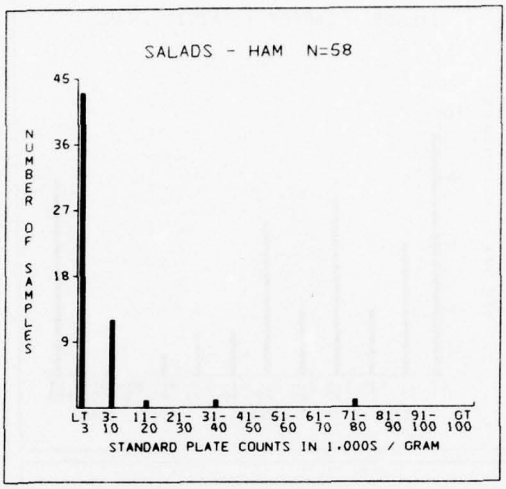
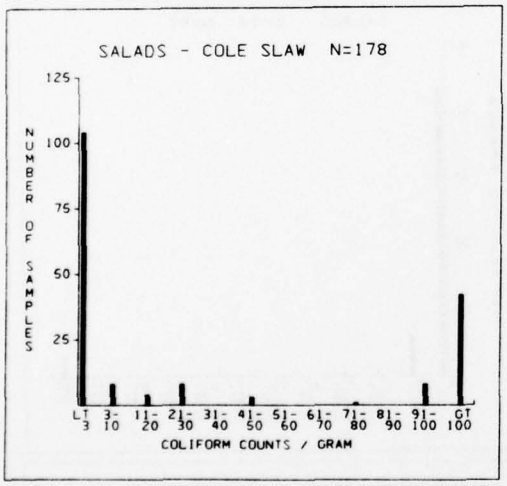
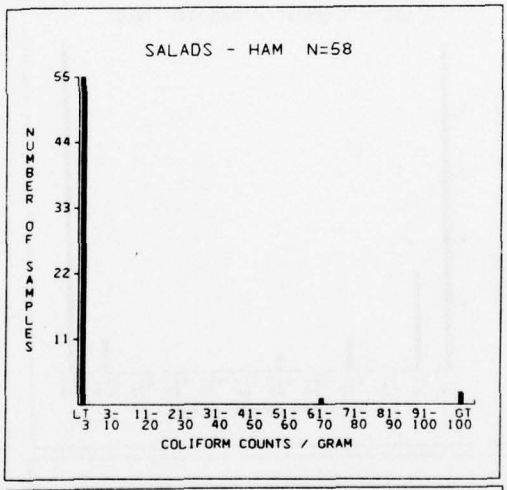


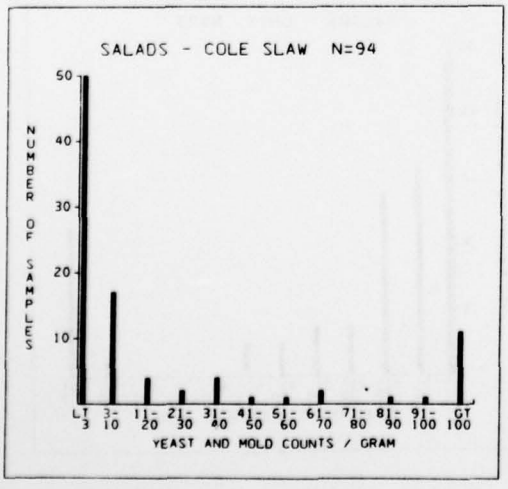
Fig. 13 - Microbiological Results; Salads - Cole Slaw
Salads - Ham











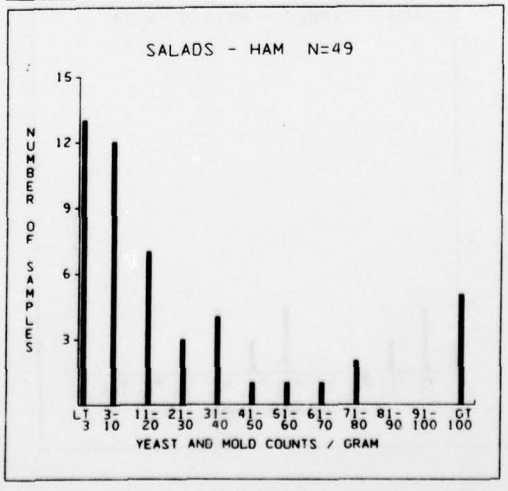
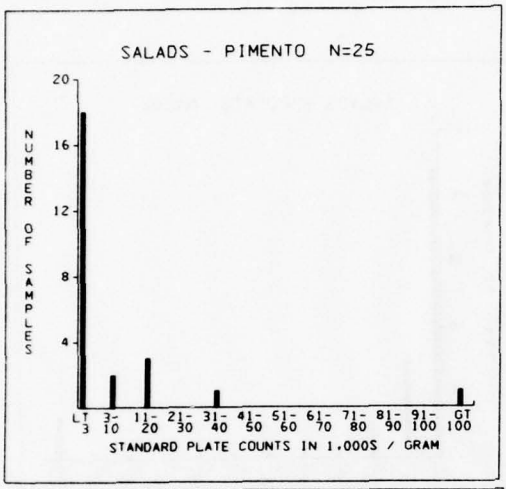
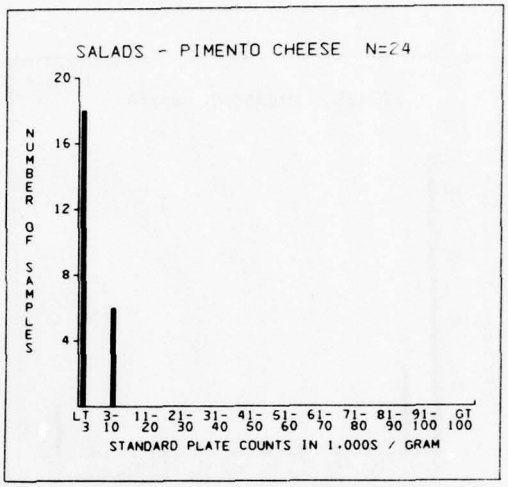
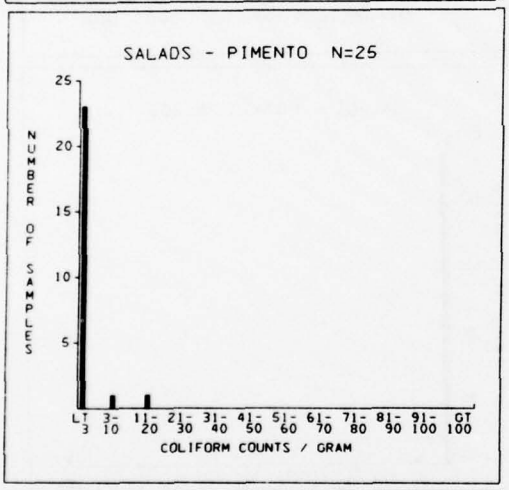
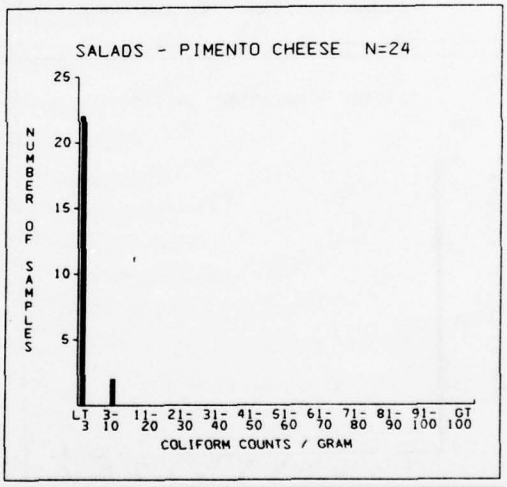


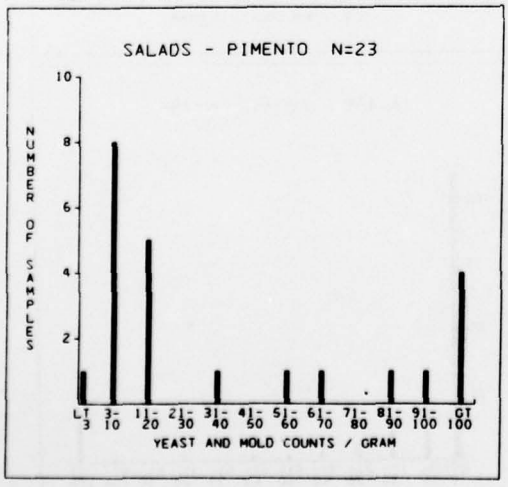
Fig. 14 - Microbiological Results; Salads - Pimento
Salads - Pimento Cheese











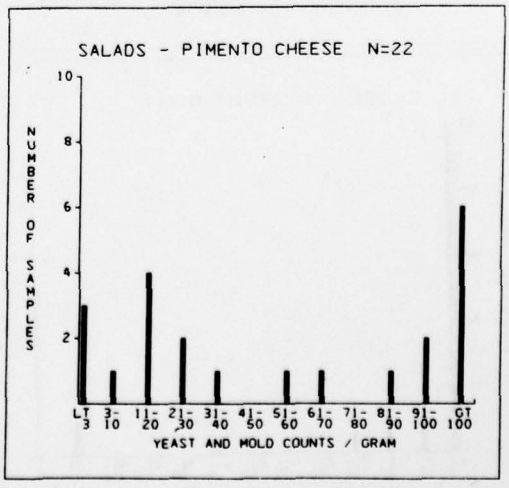
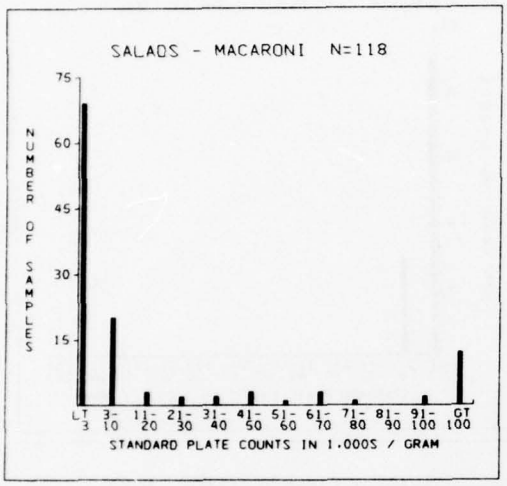
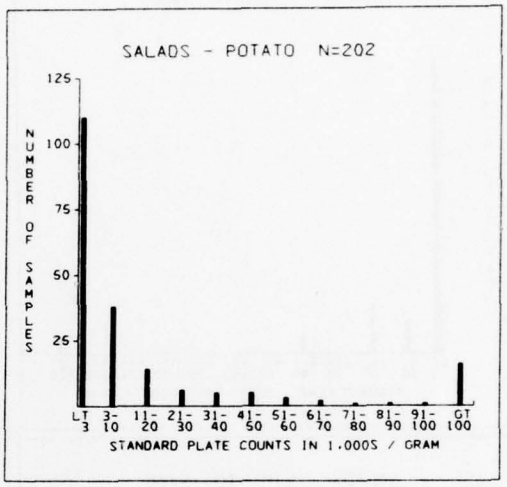
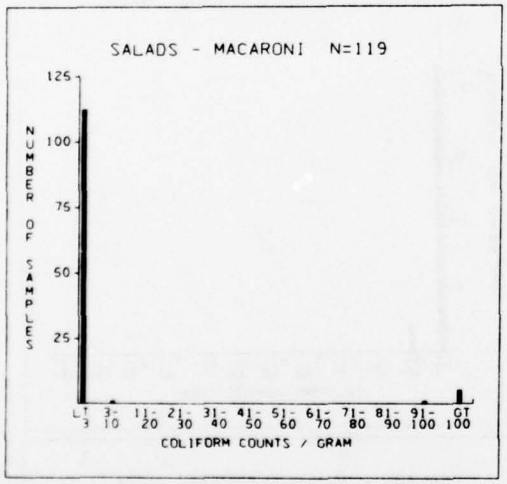
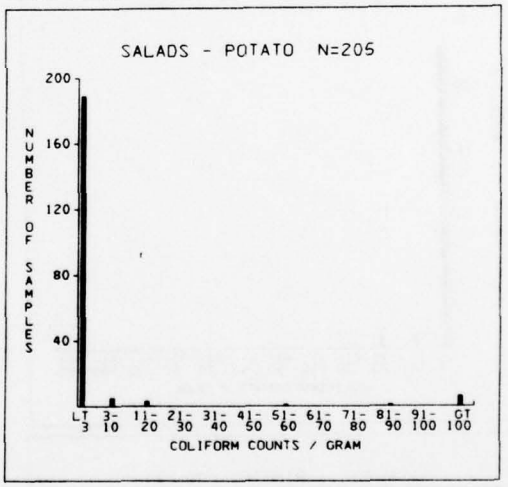


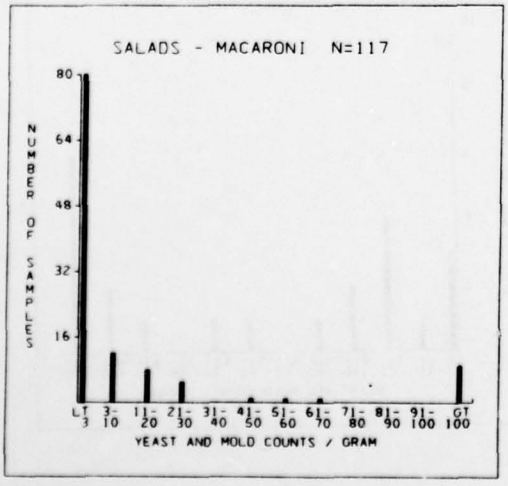
Fig. 15 - Microbiological Results; Salads - Macaroni
Salads - Potato











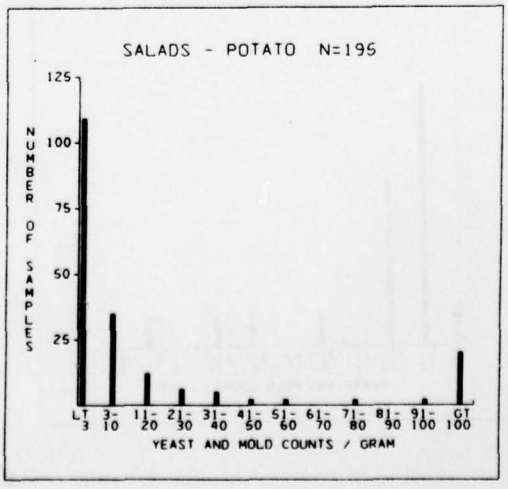
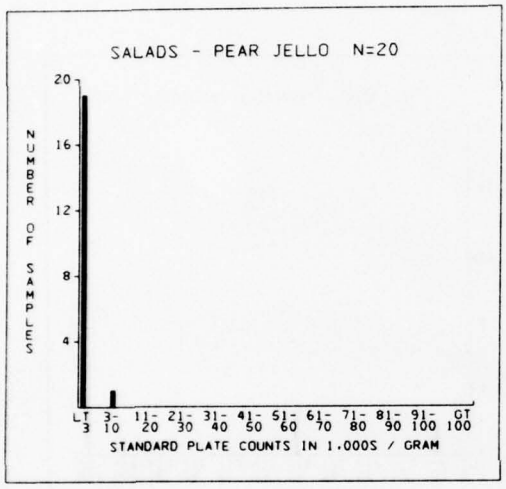
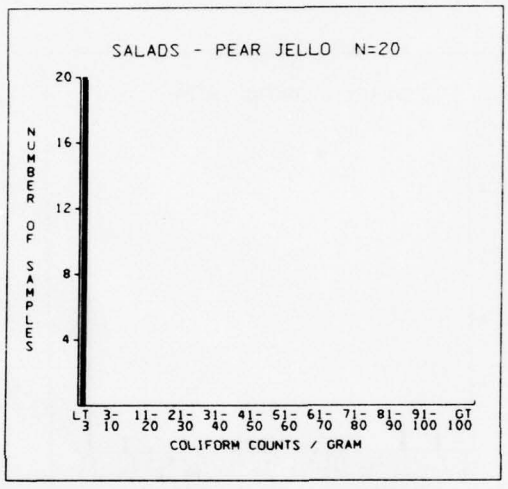
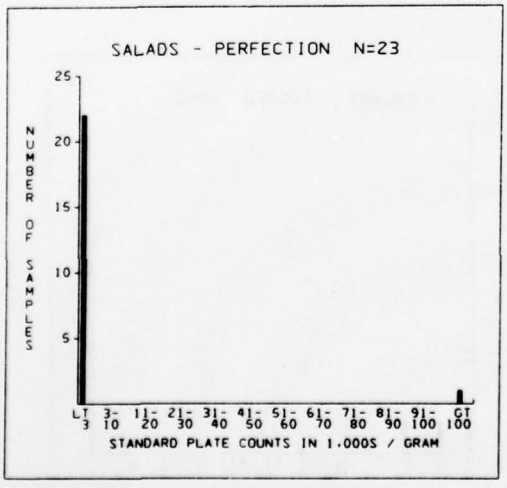


Fig. 16 - Microbiological Results; Salads - Pear Jello
Salads - Perfection







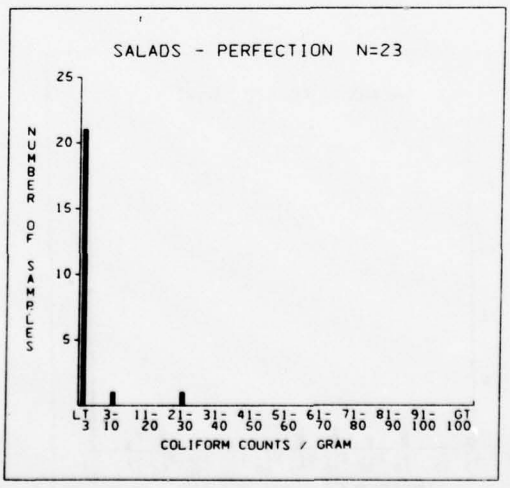


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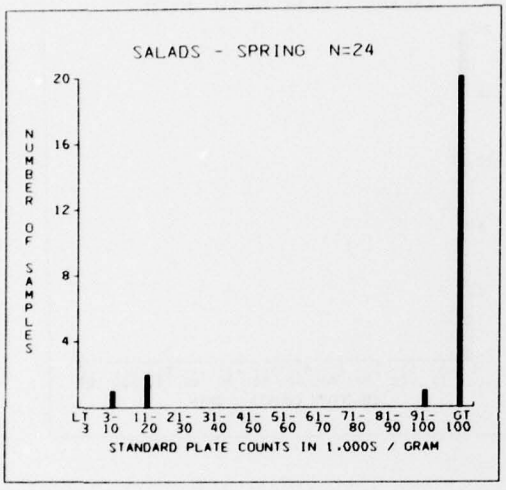
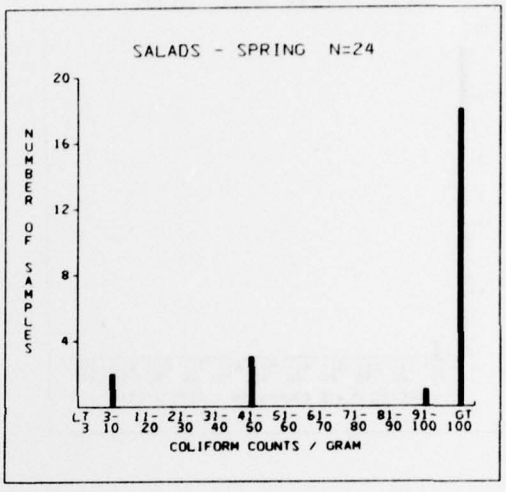
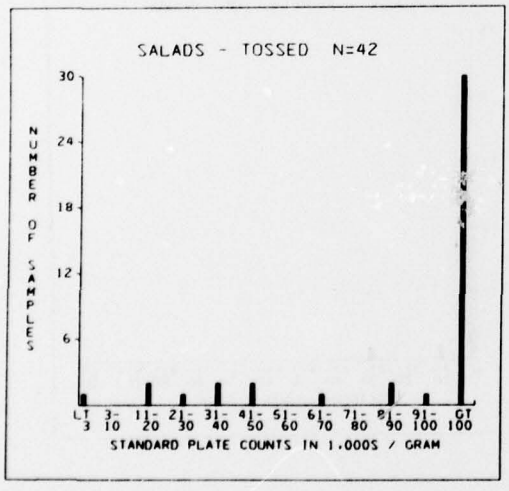
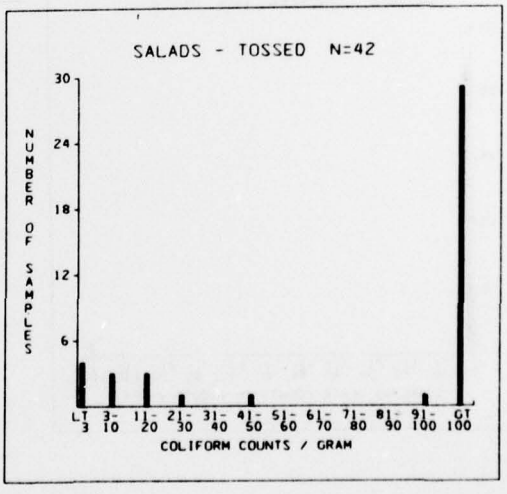
Fig. 17 - Microbiological Results; Salads - Spring
Salads - Tossed









GLOSSARY OF TERMS

+	- and	*NEG*	- *negative*
dehy	- dehydrated	<	- less than
prod	- products	>	- greater than
veg	- vegetables	comp	- composite
chix	- chicken	sp.	- species
BBQ	- barbecue	ser.	- serotype
No.	- number	PFM	- precooked frozen meals
g	- gram	Misc	- miscellaneous
POS	- positive	ml	- milliliter

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