

PORK SAFETY

Title: Model for the reduction of Salmonella on swine carcasses in slaughter facilities. I. Location of probable sources and sites of contamination
NPB# 00-102

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Abstract: Carcass swabs, carcass cavity swabs, head meat and trim samples were analyzed for populations of coliforms, *Escherichia coli* Biotype I, and the presence of salmonellae. Approximately 560 samples were analyzed over a 12 month period. Only 5 samples (2 carcass cavity and three head meat) tested positive for the presence of salmonellae. For all 5 samples, the corresponding populations of either coliforms or *Escherichia coli* Biotype I were below a statistically calculated value of “mean + 2 standard deviations”, and in 4 of the 5 samples, the populations of both indicator bacteria were actually below the calculated mean for the sample set. There were insufficient salmonellae positive samples to draw any statistical valid conclusions. However, populations of neither coliforms nor *Escherichia coli* Biotype I were predictors of the presence or absence of salmonellae.

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