



## **New USDA Data Show Decline in Salmonella Incidence on Meat and Poultry (11/24/03)**

The Food Safety and Inspection Service (FSIS) reported significant declines in the rate of Salmonella detected on meat and poultry products, according to recent survey data.

<http://www.usda.gov/news/releases/2003/11/0396.htm>

Data collected and analyzed between Jan. 1 and Oct. 31, 2003 by FSIS revealed the rate of Salmonella in raw meat and poultry has declined 62 percent over the past six years and by 16 percent compared with 2002.

Of the random samples collected and analyzed between Jan. 1 and Oct. 31, 2003, by FSIS, 3.6 percent tested positive for Salmonella, compared with 4.29 percent in 2002, 5.03 percent in 2001, 5.31 percent in 2000, 7.26 percent in 1999 and 10.65 percent in 1998.

These figures demonstrate that strong, science based enforcement of food safety rules is driving down the rate of Salmonella," said Elsa Murano, USDA undersecretary for Food Safety. "These data validate our scientific approach to protecting public health through safer food."

USDA recently announced data showing similar reductions in E. coli O157:H7 in ground beef and Listeria in ready-to-eat meat and poultry products.

"We are pleased at the confirmation that our industry has made great strides in enhancing food safety," said AMI President J. Patrick Boyle. "These latest data reflect reduced microbial contamination on both fresh and processed products, making the U.S. meat and poultry supply even safer."

USDA maintains a Meat and Poultry Hotline at 1-888 MPHOTline (888-647-6854) as well as online safe food handling information at <http://www.usda.gov>