Livestock and Poultry Economic Outlook

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Agricultural Marketing Service  
U.S. Department of Agriculture

AMS Annual Industry Conference  
Egg, Fish, Poultry, and Red Meat Breakout Sessions  
Doubletree Hotel by Hilton – Crystal City  
Arlington, Virginia  
October 26, 2016
Broiler Industry

- **Supply**
  - Production increasing in 2017 – up 2%
  - Live weights appear to have plateaued

- **Demand**
  - 2016 per capita disappearance 90.3 lbs, up 2%
  - 2017 per capita disappearance 91.8 lbs, up 2%
  - Exports up in 2017 by 5%

- **Price Trends**
  - 2017 wholesale whole bird—$0.84/lb, down 1%
  - Retail composite—$1.95/lb, up 3%
Turkey Industry

- Supply
  - Industry has recovered from HPAI
  - Production up in 2017 by 1.2%
  - Live weights continue to increase

- Demand
  - 2016 per capita disappearance 17.0 lbs, up 6%
  - 2017 per capita disappearance remains at 17.0 lbs
  - 2017 turkey exports up 12%

- Price Trends
  - 2017 wholesale whole hen $1.16/lb, down 3%
  - Retail whole bird $1.52/lb, up 1%
Egg Industry

- **Supply**
  - Industry beginning to transition to cage-free
  - Table egg production up 2% in 2017
  - Eggs broken up 3% in 2016

- **Demand**
  - Per capita disappearance 266 eggs in 2016, up 5%
  - Per capita disappearance unchanged in 2017
  - Exports up 14% in 2017

- **Price Trends**
  - 2017 wholesale Grade A large $0.99/doz, up 15%
  - Retail Grade A large $1.78/doz, up <1%
Cattle/Beef Industry

- Supply—Record high production
  - Production increase 5% in 2016 to 25 billion lbs.
  - Production increase 4% in 2017 to 26 billion lbs.
  - Imports down 9 and 11%

- Demand
  - Per capita disappearance 2016 55.4 lbs, up 3%
  - Per capita disappearance 2017 55.6 lbs, up slightly
  - Exports up 7 and 9%

- Price Trends
  - Current Retail Choice beef $5.72/lb, Wholesale $2.74/lb
  - Prices down 5% in 2016, up 2-3% in 2017
Swine/Pork Industry

- **Supply—Record High Production**
  - Production increase 2% in 2016 to 25 billion lbs.
  - Production increase 4% in 2017 to 26 billion lbs.
  - Imports up 2%,

- **Demand**
  - Per capita disappearance 2016 49.9 lbs, up slightly
  - Per capita disappearance 2017 51.4 lbs, up 3%
  - Exports up 4%, both years

- **Price Trends**
  - Current Retail price $3.79 per lb., wholesale price $1.55 lb.
  - Down 2-4% in 2016, Up 0-1% in 2017
Sheep/Lamb Industry

- **Supply**
  - Production increase 1% in 2016 to 152 million lbs.
  - Production flat in 2017
  - Imports up 2% in 2016, down 14% in 2017

- **Demand**
  - Per capita disappearance 2016 1.0 lbs.
  - Per capita disappearance 2017 0.9 lbs.

- **Price Trends**
  - Up 2-3% in both 2016 and 2017
Fish

- **Catfish (Top 3 states)**
  - Surface acres down 4% in 2016 from prior year
  - Broodfish numbers down 3%, Foodsize fish down 13%, Stockers up 13%

- **Salmon**
  - Harvest data not yet available
  - Sockeye harvest up, pink very low
Fish, cont’d.

- **Pollock**
  - BSAI Catch up 30,000 MT from 2015’s 1,310,000 MT
  - GOA Catch ongoing but up

- **Fish/seafood prices up slightly in 2016, 1-2% in 2017**
General Outlook

- Feed situation
  - Corn—Prices down 46 cents per bu. to $3.09 per bu.
  - Soybean meal—Prices up $8 per short ton to $338

- Trade
  - Continued strength in U.S. dollar in 2017, but forecast for imports down, exports up

Note: All forecasts assume no new HPAI outbreak
Questions?

Don’t forget to check out our monthly publication, “The Economic Landscape” available at

www.ams.usda.gov/AM Sv1.0/AMS Agricultural Analytics
FOOD SAFETY AND COMMODITY SPECIFICATIONS DIVISION

Product Development

Annual Industry Meeting
October 26, 2016
Agenda

- Poultry & Egg Products
- Beef & Pork Products
- Aquatic Products
Poultry and Egg Products

- New Product Development
  - Whole Muscle Chicken Fillet/Chicken Patty
  - Chicken Drumstick
  - Turkey Crumble
  - Egg Patty
Poultry and Egg Products (cont’d)

- Specification Review
  - Turkey Deli, Sliced
    - Packaging and sodium reduction
  - Turkey Taco
    - Flavor profile
  - Turkey Roast
    - Sodium reduction
  - Frozen Whole Egg
    - Extension of time to pasteurization
    - Addition of 2lb. carton
Poultry and Egg Products (cont’d)

- Future Objectives
  - Increased industry involvement/interaction
  - Update specification format
Beef & Pork Products - New

- Beef Strips
  - Lightly Seasoned

- Canned Chili w/ Beans
  - ≤ 300 mg Sodium /100g
  - ≤ 8 g Fat /100 g
Beef & Pork Products - REVISIONS

- Beef Stew
  - ≤ 325 mg Sodium /100 g

- Beef Crumbles
  - ≤ 300 mg Sodium /100 g

- Beef Patties
  - ≤ 300 mg Sodium /100 g

- Pulled Pork
  - ≤ 385 mg Sodium /100 g
Pollock Blocks

Federal Purchase Program Specification (FPPS) for Once-Frozen Alaska Pollock Blocks

Section 511 – QUALITY ASSURANCE
Revise language to clarify inspection and grading requirements.
Tuna

- Updated Federal Purchase Program Specification (FPPS) for Canned/Pouch Tuna published in September 2016

- Added requirement - All tuna products shall be certified Kosher and include the registered Kashruth certification symbol of the certification agent.
Thank you....

Questions & Discussion
FOOD SAFETY AND COMMODITY SPECIFICATIONS DIVISION

ADL Update & Data Review

Annual Industry Meeting
October 26, 2016
Agenda

- ADL Meeting Summary
- FY2016 Microbiological Review
- Supplement 211 & 212 Vendor Performance Handouts
- Animal Handling & Welfare Review
FY2016 - Microbiological Review

- Cooked Diced Chicken
- Egg Products
- Boneless Beef
- Finished Product (Ground Beef)
### FY2016 – Cooked Diced Chicken: Indicator Organism Summary1/, 2/

<table>
<thead>
<tr>
<th></th>
<th></th>
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<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>C1</td>
<td>609 (100.0)</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>1</td>
<td>0.16</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Total</td>
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<td>0</td>
<td>0</td>
<td>1</td>
<td>0.16</td>
<td>0</td>
<td>0</td>
</tr>
</tbody>
</table>

1/ A full description of the cooked diced chicken purchase program specification is available at [http://www.ams.usda.gov/AMSv1.0/getfile?dDocName=stelprdc5098759](http://www.ams.usda.gov/AMSv1.0/getfile?dDocName=stelprdc5098759)

2/ Production Dates: October 1, 2015 to September 30, 2016.

3/ Standard Plate Count Critical Limit: 1,000 CFU/g.

4/ Total Coliforms Critical Limit: 50 CFU/g.

5/ Generic E. coli Critical Limit: 10 CFU/g.

6/ S. aureus Critical Limit: 10 CFU/g.
**FY2016 – Cooked Diced Chicken:**

**Pathogen Summary**

<table>
<thead>
<tr>
<th>Contractor</th>
<th># Lots Produced (% of Total)</th>
<th>Salmonella${}^3/$</th>
<th>% Positive</th>
<th># Positive</th>
<th>% Positive</th>
<th>L. monocytogenes${}^4/$</th>
<th>% Positive</th>
</tr>
</thead>
<tbody>
<tr>
<td>C1</td>
<td>609 (100.0)</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>609 (100.0)</strong></td>
<td><strong>0</strong></td>
<td><strong>0</strong></td>
<td><strong>0</strong></td>
<td><strong>0</strong></td>
<td><strong>0</strong></td>
<td><strong>0</strong></td>
</tr>
</tbody>
</table>

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2/ Production Dates: October 1, 2015 to September 30, 2016.


4/ *L. monocytogenes* Critical Limit: Positive (+) Result / 25g.
FY2016 – Unpasteurized Liquid Whole Eggs: Indicator Organism Summary\(^1\), \(^2\)

<table>
<thead>
<tr>
<th>Contractor</th>
<th># Lots Produced (% of Total)</th>
<th>Standard Plate Count(^3)/</th>
<th>Total Coliforms(^4)/</th>
<th>Generic E. coli(^5)/</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td># Exceeding Critical Limit</td>
<td>% Exceeding Critical Limit</td>
<td># Exceeding Critical Limit</td>
</tr>
<tr>
<td>C1</td>
<td>84 (17.0)</td>
<td>10</td>
<td>11.90</td>
<td>2</td>
</tr>
<tr>
<td>C2</td>
<td>195 (39.6)</td>
<td>1</td>
<td>0.51</td>
<td>0</td>
</tr>
<tr>
<td>C4</td>
<td>201 (40.8)</td>
<td>1</td>
<td>0.50</td>
<td>0</td>
</tr>
<tr>
<td>C5</td>
<td>5 (1.0)</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>C7</td>
<td>8 (1.6)</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>493 (100.0)</strong></td>
<td><strong>12</strong></td>
<td><strong>2.43</strong></td>
<td><strong>2</strong></td>
</tr>
</tbody>
</table>

\(^1\)A full description of the unpasteurized liquid whole eggs for further processing purchase program specification is available at [http://www.ams.usda.gov/AMSv1.0/getfile?dDocName=STELPRDC5103659](http://www.ams.usda.gov/AMSv1.0/getfile?dDocName=STELPRDC5103659)

\(^2\)Production Dates: October 1, 2015 to September 30, 2016.

\(^3\)Standard Plate Count Critical Limit: 50,000 CFU/g.

\(^4\)Total Coliforms Critical Limit: 5,000 CFU/g.

\(^5\)Generic E. coli Critical Limit: 1,000 CFU/g.
## FY2016 – All Purpose Egg Mix: Microbial Summary

<table>
<thead>
<tr>
<th>Contractor</th>
<th># Lots Produced (% of Total)</th>
<th>Standard Plate Count(^3/)</th>
<th>Total Coliforms(^4/)</th>
<th>Salmonella(^5/)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td># Exceeding Critical Limit</td>
<td>% Exceeding Critical Limit</td>
<td># Exceeding Critical Limit</td>
</tr>
<tr>
<td>C1</td>
<td>126 (100.0)</td>
<td>6</td>
<td>4.76</td>
<td>1</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>126 (100.0)</strong></td>
<td><strong>6</strong></td>
<td><strong>4.76</strong></td>
<td><strong>1</strong></td>
</tr>
</tbody>
</table>

\(^1/\)A full description of the all purpose egg mix purchase program specification is available at [http://www.ams.usda.gov/AMSv1.0/getfile?dDocName=STELPRDC5103649](http://www.ams.usda.gov/AMSv1.0/getfile?dDocName=STELPRDC5103649)

\(^2/\)Production Dates: October 1, 2015 to September 30, 2016.

\(^3/\)Standard Plate Count Critical Limit: 1,000 CFU/g.

\(^4/\)Total Coliforms Critical Limit: 10 CFU/g.

\(^5/\)Salmonella Critical Limit: Positive (+) Result / 25g.
## FY2016 – Frozen Pasteurized Whole Eggs: Microbial Summary\(^1/, \)\(^2/\)

<table>
<thead>
<tr>
<th>Contractor</th>
<th># Lots Produced (%) of Total</th>
<th>Standard Plate Count(^3/)</th>
<th>Total Coliforms(^4/)</th>
<th>Salmonella(^5/)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td># Exceeding Critical Limit</td>
<td>% Exceeding Critical Limit</td>
<td># Exceeding Critical Limit</td>
</tr>
<tr>
<td>C1</td>
<td>8 (5.8)</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>C2</td>
<td>52 (38.0)</td>
<td>1</td>
<td>1.92</td>
<td>0</td>
</tr>
<tr>
<td>C3</td>
<td>24 (17.5)</td>
<td>1</td>
<td>4.17</td>
<td>0</td>
</tr>
<tr>
<td>C4</td>
<td>34 (24.8)</td>
<td>2</td>
<td>5.88</td>
<td>2</td>
</tr>
<tr>
<td>C5</td>
<td>11 (8.0)</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>C6</td>
<td>8 (5.8)</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>137 (100.0)</strong></td>
<td><strong>4</strong></td>
<td><strong>2.92</strong></td>
<td><strong>2</strong></td>
</tr>
</tbody>
</table>

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\(^1/\) A full description of the frozen pasteurized whole eggs purchase program specification is available at [http://www.ams.usda.gov/AMSv1.0/getfile?dDocName=STELPRDC5103659](http://www.ams.usda.gov/AMSv1.0/getfile?dDocName=STELPRDC5103659)

\(^2/\) Production Dates: October 1, 2015 to September 30, 2016.

\(^3/\) Standard Plate Count Critical Limit: 1,000 CFU/g.

\(^4/\) Total Coliforms Critical Limit: 10 CFU/g.

\(^5/\) Salmonella Critical Limit: Positive (+) Result / 25g.
## FY2016 – Boneless Beef: Indicator Organism Summary

<table>
<thead>
<tr>
<th>Supplier</th>
<th># Lots Produced (% of Total)</th>
<th># Exceeding Critical Limit</th>
<th>% Exceeding Critical Limit</th>
<th># Exceeding Critical Limit</th>
<th>% Exceeding Critical Limit</th>
<th># Exceeding Critical Limit</th>
<th>% Exceeding Critical Limit</th>
</tr>
</thead>
<tbody>
<tr>
<td>S1</td>
<td>10,854 (17.9)</td>
<td>1</td>
<td>0.01</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>S2</td>
<td>6,304 (10.4)</td>
<td>2</td>
<td>0.03</td>
<td>0</td>
<td>0</td>
<td>1</td>
<td>0.02</td>
</tr>
<tr>
<td>S3</td>
<td>304 (0.5)</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>S4</td>
<td>8,525 (14.1)</td>
<td>1</td>
<td>0.01</td>
<td>8</td>
<td>0.09</td>
<td>4</td>
<td>0.05</td>
</tr>
<tr>
<td>S5</td>
<td>8,033 (13.3)</td>
<td>1</td>
<td>0.01</td>
<td>3</td>
<td>0.04</td>
<td>2</td>
<td>0.02</td>
</tr>
<tr>
<td>S6</td>
<td>300 (0.5)</td>
<td>0</td>
<td>0</td>
<td>2</td>
<td>0.67</td>
<td>1</td>
<td>0.33</td>
</tr>
<tr>
<td>S9</td>
<td>540 (0.9)</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>S10</td>
<td>5,358 (8.9)</td>
<td>0</td>
<td>0</td>
<td>4</td>
<td>0.07</td>
<td>2</td>
<td>0.04</td>
</tr>
<tr>
<td>S11</td>
<td>1,067 (1.8)</td>
<td>11</td>
<td>1.03</td>
<td>12</td>
<td>1.12</td>
<td>6</td>
<td>0.56</td>
</tr>
<tr>
<td>S14</td>
<td>7,514 (12.4)</td>
<td>16</td>
<td>0.22</td>
<td>3</td>
<td>0.04</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>S21</td>
<td>7,796 (12.9)</td>
<td>2</td>
<td>0.03</td>
<td>3</td>
<td>0.04</td>
<td>5</td>
<td>0.06</td>
</tr>
<tr>
<td>S24</td>
<td>3,298 (5.5)</td>
<td>9</td>
<td>0.27</td>
<td>1</td>
<td>0.03</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>S29</td>
<td>617 (1.0)</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>60,510 (100.0)</strong></td>
<td><strong>43</strong></td>
<td><strong>0.07</strong></td>
<td><strong>36</strong></td>
<td><strong>0.06</strong></td>
<td><strong>21</strong></td>
<td><strong>0.03</strong></td>
</tr>
</tbody>
</table>

1/A full description of the boneless beef purchase program specification is available at [http://www.ams.usda.gov/AMSv1.0/getfile?dDocName=STELPRDC5098459](http://www.ams.usda.gov/AMSv1.0/getfile?dDocName=STELPRDC5098459)

2/Production Dates: October 1, 2015 to September 30, 2016.

3/Standard Plate Count Critical Limit: 100,000 CFU/g.

4/Total Coliforms Critical Limit: 1,000 CFU/g.

5/Generic E. coli Critical Limit: 500 CFU/g.

**Pounds Tested:** 121,628,565
FY2016 – Boneless Beef: Pathogen Prevalence by Month

Lot Count: 44,035
Supplier Count: 13
Pounds Tested: 88,611,668

E. coli O157:H7: 12 (0.03%)
Salmonella: 680 (1.54%)
# FY2016 – Boneless Beef: Non-O157 STEC Summary

<table>
<thead>
<tr>
<th>Supplier</th>
<th># Lots Tested (% of Total)</th>
<th>E. coli O26</th>
<th>E. coli O45</th>
<th>E. coli O103</th>
<th>E. coli O111</th>
<th>E. coli O121</th>
<th>E. coli O145</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td># Positive</td>
<td>% Positive</td>
<td># Positive</td>
<td>% Positive</td>
<td># Positive</td>
<td>% Positive</td>
</tr>
<tr>
<td>S1</td>
<td>860 (18.2)</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>S2</td>
<td>494 (10.5)</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>1</td>
<td>0.20</td>
</tr>
<tr>
<td>S3</td>
<td>---</td>
<td>---</td>
<td>---</td>
<td>---</td>
<td>---</td>
<td>---</td>
<td>---</td>
</tr>
<tr>
<td>S4</td>
<td>621 (13.2)</td>
<td>1</td>
<td>0.16</td>
<td>0</td>
<td>0</td>
<td>3</td>
<td>0.48</td>
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<tr>
<td>S5</td>
<td>449 (9.5)</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>S6</td>
<td>30 (0.6)</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>S9</td>
<td>54 (1.1)</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>S10</td>
<td>430 (9.1)</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>S11</td>
<td>56 (1.2)</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>S14</td>
<td>715 (15.1)</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>S21</td>
<td>629 (13.3)</td>
<td>1</td>
<td>0.16</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>S24</td>
<td>346 (7.3)</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>S29</td>
<td>37 (0.8)</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>4,721 (100.0)</strong></td>
<td><strong>2</strong></td>
<td><strong>0.04</strong></td>
<td><strong>0</strong></td>
<td><strong>0</strong></td>
<td><strong>4</strong></td>
<td><strong>0.08</strong></td>
</tr>
</tbody>
</table>

1/ A full description of the boneless beef purchase program specification is available at [http://www.ams.usda.gov/AMSv1.0/getfile?dDocName=STELPRDC5108351](http://www.ams.usda.gov/AMSv1.0/getfile?dDocName=STELPRDC5108351)

2/ Production Dates: October 1, 2015 to September 30, 2016.


Pounds Tested: 9,487,267
FY2015/2016 – Boneless: Comparison of Pathogen Prevalence (% Positive)

Values with different superscripts within the same column color are significantly different (P<0.05).
FY2012 to 2016 – Boneless Beef: Top 5 *Salmonella* Serotypes

<table>
<thead>
<tr>
<th>Serotype</th>
<th>Count</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dublin</td>
<td>697</td>
</tr>
<tr>
<td>Newport</td>
<td>121</td>
</tr>
<tr>
<td>Montevideo</td>
<td>57</td>
</tr>
<tr>
<td>Typhimurium</td>
<td>55</td>
</tr>
<tr>
<td>Anatum</td>
<td>38</td>
</tr>
</tbody>
</table>
# FY2016 – Finished Product: Indicator Organism Summary

1/A full description of the ground beef purchase program specification is available at [http://www.ams.usda.gov/AMSv1.0/getfile?dDocName=STELPRDC5066617](http://www.ams.usda.gov/AMSv1.0/getfile?dDocName=STELPRDC5066617)

2/Production Dates: October 1, 2015 to September 30, 2016.

3/Standard Plate Count Critical Limit: 100,000 CFU/g.

4/Total Coliforms Critical Limit: 1,000 CFU/g.

5/Generic *E. coli* Critical Limit: 500 CFU/g.

<table>
<thead>
<tr>
<th>Contractor</th>
<th># Lots/Sub-lots Produced (% of Total)</th>
<th>Standard Plate Count Critical Limit</th>
<th># Exceeding</th>
<th>% Exceeding</th>
<th>Total Coliforms Critical Limit</th>
<th># Exceeding</th>
<th>% Exceeding</th>
<th>Generic <em>E. coli</em> Critical Limit</th>
<th># Exceeding</th>
<th>% Exceeding</th>
</tr>
</thead>
<tbody>
<tr>
<td>C1</td>
<td>2,579 (22.2)</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>C2</td>
<td>984 (8.5)</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>C3</td>
<td>1,010 (8.7)</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>1</td>
<td>0.10</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>C4</td>
<td>3,025 (26.1)</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>C5</td>
<td>1,551 (13.4)</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>1</td>
<td>0.06</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>C9</td>
<td>1,352 (11.7)</td>
<td>1</td>
<td>0.07</td>
<td>7</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>C10</td>
<td>46 (0.4)</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>C12</td>
<td>683 (5.9)</td>
<td>1</td>
<td>0.15</td>
<td>2</td>
<td>0</td>
<td>0.29</td>
<td>5</td>
<td>0.73</td>
<td></td>
<td></td>
</tr>
<tr>
<td>C13</td>
<td>22 (0.2)</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>C23</td>
<td>342 (2.9)</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>11,594 (100.0)</strong></td>
<td><strong>2</strong></td>
<td><strong>0.02</strong></td>
<td><strong>10</strong></td>
<td><strong>0.09</strong></td>
<td><strong>6</strong></td>
<td><strong>0.05</strong></td>
<td><strong>0</strong></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Pounds Tested: 105,889,679
FY2016 – Finished Product: Pathogen Prevalence by Month

Lot Count: 4,474
Contractor Count: 6
Pounds Tested: 92,932,339

E. coli O157:H7: 5 (0.11%)
Salmonella: 49 (1.09%)

\[ \begin{array}{c|cc}
\text{Year} & \text{E. coli O157:H7} & \text{Salmonella} \\
\hline
2015 & 0.09^a & 0.83^a \\
2016 & 0.11^a & 1.09^a \\
\end{array} \]

\(^a\)Values with different superscripts within the same column color are significantly different (P<0.05).
FY2012 to 2016 – Finished Product:
Top 5 *Salmonella* Serotypes

- **Dublin**: 43
- **Montevideo**: 16
- **Anatum**: 15
- **Newport**: 13
- **Meleagridis**: 11
Supplement 211 & 212 Vendor Performance Handouts (cont'd)
FY2016 – Animal Handling & Welfare Review

- 289 Audits Conducted by QAD
  - 36% Increase from FY15
  - 5 For-Cause Audits Conducted
  - 33 Establishments
  - 4 Species
  - 6,648 Head

- Results
  - One Missed Stun Observed (Beef)
  - No Sensible Animal on Rail Observed

http://www.ams.usda.gov/resources/ahw
Thank you....

Questions & Discussion