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inistration sig- n's meat and new system, Control Points to better pre-

vent contamination and foodborne illness.

The new data cover large and small meat and poultry plants for the year ending June 30, 2000. Salmonella prevalence in broilers was 20 percent before HACCP and has dropped to 9.9 percent under HACCP. Prevalence in hogs declined from 8.7 percent before HACCP to 7.7 percent under HACCP. In cows and bulls, prevalence fell from 2.7 percent prior to HACCP to 1.6 percent under HACCP. Prevalence in steers and heifers declined from 1.0 percent before HACCP to 0.2 percent under HACCP. In ground beef, prevalence dropped from 7.5 percent before HACCP to 5.0 percent under HACCP. Prevalence in ground turkey dropped from 49.9 percent prior to HACCP to 30 percent under HACCP.

Combined test results in large and small plants from the same period indicate that the percentage of plants meeting the HACCP performance standard was high: 92 percent for broilers, 82 percent for hogs and ground turkey, 84 percent for cows and bulls, 87 percent for ground beef, and 100 percent for steers and heifers. In total, 88 percent of large and small plants met the standard. Failure to meet the standards requires immediate corrective measures by the plant and can lead to enforcement action by USDA.

USDA tests for Salmonella because it is a good indicator of overall sanitary conditions at a plant. Salmonella is also one of the leading causes of foodborne illness. Consumption of food contaminated with Salmonella can cause salmonellosis, one of the most common bacterial foodborne illnesses. Salmonella infections can be life-threatening, especially for infants, the frail or elderly, and persons with chronic disease, with HIV infection, or taking chemotherapy. The most common manifestations of salmonellosis are diarrhea, abdominal cramps, and fever within eight to 72 hours. Additional symptoms may be chills, headache, nausea, and vomiting that can last up to seven days.

Northeast Order Uniform Price For August 2000

BOSTON, Mass. — Erik F. Rasmussen, market administrator for the Northeast Marketing Area, has announced that the statistical uniform price for August 2000 is $13.39 per hundredweight or $1.15 per gallon for milk delivered to plants located in Suffolk County, Massachusetts (Boston).

The statistical uniform price is the benchmark minimum producer blend price paid to dairy farmers, prior to allowable deductions, for milk containing 3.5 percent butterfat, 2.99 percent protein, and 5.69 percent other solids. The price received by an individual dairy farmer will vary as the component composition of a farm's milk differs from the established benchmarks.

Rasmussen also stated that the producer price differential (PPD) for August is $3.26 per hundredweight for milk delivered to plants located in Suffolk County, Massachusetts. The PPD represents each producer's share of the value generated by the market wide pool on a hundredweight basis.

The PPD, which is added to the payment producers receive for their milk's components, is adjusted for the location of the receiving plant. The statistical uniform price and PPD decrease by scheduled amounts, the more distant the plant is from Suffolk County, Massachusetts. The August PPD is $3.16 in New York, N.Y., and $3.06 in Philadelphia, Pa.

The class prices for milk pooled in August are as follows: Class I, $15.20 (Suffolk County, Massachusetts); Class II, $12.56; Class III, $10.13; and Class IV, $11.87. Had the Northeast Order been in effect in 1999, comparable class prices for August 1999 would have been: Class I, $16.13; Class II, $13.46; Class III, $15.61; and Class IV, price $12.77.

The component values for August are protein, $1.7952 per pound; butterfat, $1.2659 per pound; other solids, $0.0577 per pound; and nonfat solids, $0.8567 per pound.

Milk receipts from producers totaled 1.918 billion pounds. Class I utilization, milk processed as beverage milk, was 45.2 percent of producer milk receipts. The average Class I utilization, for the three predecessor orders that were combined to form the Northeast Order, was 43.4 percent in August 1999.

The manufacture Class II products such as cream, ice cream, yogurt, and cottage cheese utilized 19.3 percent of producer milk. Milk used to manufacture Class III products such as cheese (American and Italian) and evaporated and condensed products utilized 30.4 percent of total milk receipts. Class IV usage (butter, nonfat and whole milk powder) equaled 5.1 percent of the total.