

Table 2. Federally inspected RTE MPP establishments by HACCP process category code, 2002.

Item	HACCP Establishment Size Category			Total
	L	S	VS	
O3E- Not heat-treated, shelf-stable	5	68	88	161
O3F- Heat-treated, self-stable	41	238	405	684
O3G-Fully cooked, not shelf-stable	122	1,079	1,319	2,520
O3I-Product w/ secondary inhibitors	9	68	72	149
Total HACCP plans	177	1,453	1,884	3,514
Total Unique Federally inspected Establishments	144	1,222	1,564	2,930
HACCP plans/establishment	1.23	1.19	1.20	1.20
"Adjusted" number of federally-inspected establishments by HACCP Process Category Code (Number of HACCP Process Category Codes by Size Category divided by HACCP plans/establishment)				
Item	L	S	VS	Total
O3E- Not heat-treated, shelf-stable	4	57	73	134
O3F- Heat-treated, self-stable	33	200	336	570
O3G-Fully cooked, not shelf-stable	99	907	1,095	2,101
O3I-Product w/ secondary inhibitors	7	57	60	124
Total Federal-inspected RTE MPP establishments	144	1,222	1,564	2,930

Table 3. State-inspected RTE MPP establishments by HACCP process category code, 2002.