

Item	Distribution of federally-inspected establishments			
HACCP Process Category Code	HACCP Establishment Size Category			Total
	L	S	VS	
	Percent			
O3E- Not heat-treated, shelf-stable	2.8	4.7	4.7	4.6
O3F- Heat-treated, self-stable	23.2	16.4	21.5	19.5
O3G-Fully cooked, not shelf-stable	68.9	74.3	70.0	71.7
O3I-Product w/ secondary inhibitors	5.1	4.7	3.8	4.2
Total Federal-inspected RTE MPP establishments	100	100	100	100
Item	"Adjusted" number of State-inspected establishments			
O3E- Not heat-treated, shelf-stable	0	3	93	96
O3F- Heat-treated, self-stable	0	9	428	437
O3G-Fully cooked, not shelf-stable	0	40	1,395	1,435
O3I-Product w/ secondary inhibitors	0	3	76	79
Total State-inspected RTE MMP establishments	0	54	1,992	2,046

Table 4. Total number of RTE MPP Federally and State-inspected establishments by HACCP process category code, 2002.

Item	HACCP Establishment Size Category			Total
HACCP Process Category Codes	L	S	VS	
O3E- Not heat-treated, shelf-stable	4	60	166	230
O3F- Heat-treated, self-stable	33	209	764	1,007
O3G-Fully cooked, not shelf-stable	99	948	2,490	3,536
O3I-Product w/ secondary inhibitors	7	60	136	203
Total RTE MPP establishments	144	1,276	3,556	4,976