

## SUPPLEMENTARY MATERIAL

### Process hygiene criteria for *Salmonella* in pig carcasses: comparing food business operator self-monitoring and official sampling in an Italian high-throughput slaughterhouse

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**Supplementary Table 1. Yearly *Salmonella* prevalence comparison between food business operator self-monitoring and competent authority official sampling in pig carcasses.**

Year	FBO samples	FBO pos.	FBO prev. % (95% CI)	CA samples	CA pos.	CA prev. % (95% CI)
2012	50	0	0.00	ND	ND	NA
2013	126	5	3.97 (1.30-9.02)	ND	ND	NA
2014	129	1	0.78 (0.02-4.24)	30	2	6.67 (0.82-22.07)
2015	130	0	0.00	50	6	12.00 (4.53-24.31)
2016	130	4	3.08 (0.84-7.69)	50	2	4.00 (0.49-13.71)
2017	205*	10	4.88 (2.36-8.79)	50	8	16.00 (7.17-29.11)
2018	260*	12	4.62 (2.41-7.92)	49	6	12.24 (4.63-24.77)
2019	175*	8	4.57 (1.99-8.81)	50	4	8.00 (2.22-19.23)
2020	130	5	3.85 (1.26-8.75)	49	7	14.29 (5.94-27.24)
2021	225*	9	4.00 (1.85-7.46)	49	4	8.16 (2.27-19.60)
TOTAL	1560	54	3.46% (2.6-4.5)	377	39	10.34% (7.3-13.5)

FBO, food business operator; CA, competent authority; CI, confidence interval; ND, not done; NA, not applicable. \*Intensified weekly sampling.