Table 3. Salmonella *reduction in steak samples*

Exposure Time	Sample	Tap water, immersed	Ozonated water, immersed	Tap water, rinsed	Ozonated water, rinsed
0 Seconds (Control)	1	3,562,000	3,562,000	3,562,000	3,562,000
	2	2,642,000	2,642,000	2,642,000	2,642,000
	3	2,121,000	2,121,000	2,121,000	2,121,000
	Average	2,775,000	2,775,000	2,775,000	2,775,000
	Log_{10}	6.43	6.43	6.43	6.43
60 Seconds	1	1,274,000	105,100	451,500	10,150
	2	1,179,000	212,000	315,600	8,900
	3	1,595,000	351,400	345,200	7,215
	Average	1,349,333	222,833	370,767	8,755
	Log_{10}	6.13	5.30	5.56	3.94
	Reduction	0.31 (51.38%)	1.14 (91.97%)	0.87 (86.64%)	2.50 (99.68%)
180 Seconds	1	971,500	95,000	112,800	1,270
	2	1,151,000	115,100	211,600	4,570
	3	1,007,000	101,700	297,700	1,470
	Average	1,043,167	103,933	207,367	2,437
	Log_{10}	6.02	5.02	5.28	3.31
	Reduction	0.42 (62.41%)	1.42 (96.25%)	1.15 (92.53%)	3.12 (99.91%)

Reduction of *Salmonella* ranged from 0.42 to 3.12 logs after 180 seconds. Results are shown graphically in Figure 1, below.

Table 4. E. coli *O157:H7 reduction in steak samples*

Exposure Time	Sample	Tap water, immersed	Ozonated water, immersed	Tap water, rinsed	Ozonated water, rinsed
0 Seconds (Control)	1	4,493,000	4,493,000	4,493,000	4,493,000
	2	2,268,000	2,268,000	2,268,000	2,268,000
	3	2,699,000	2,699,000	2,699,000	2,699,000
	Average	3,153,333	3,153,333	3,153,333	3,153,333
	Log_{10}	6.48	6.48	6.48	6.48
60 Seconds	1	1,489,000	490,000	541,700	24,800
	2	1,002,000	311,200	474,000	31,200
	3	1,125,000	103,100	395,100	25,150
	Average	1,205,333	301,433	470,267	27,050
	Log_{10}	6.07	5.40	5.67	4.43
	Reduction	0.40 (61.78%)	1.08 (90.44%)	0.81 (85.09%)	2.05 (99.14%)
180 Seconds	1	1,745,000	105,400	137,100	2,971
	2	1,625,000	202,300	143,000	2,650
	3	1,297,000	201,900	164,900	1,893
	Average	1,555,667	169,867	148,333	2,505
	Log_{10}	6.19	5.21	5.17	3.39
	Reduction	0.29 (50.67%)	1.27 (90.44%)	1.31 (95.30%)	3.09 (99.92%)

Reduction of *E. coli* O157:H7 ranged from 0.29 to 3.09 logs after 180 seconds. Results are shown graphically in Figure 2, below.

Figure 1. Reduction of *Salmonella* by ozonated and non-ozonated water

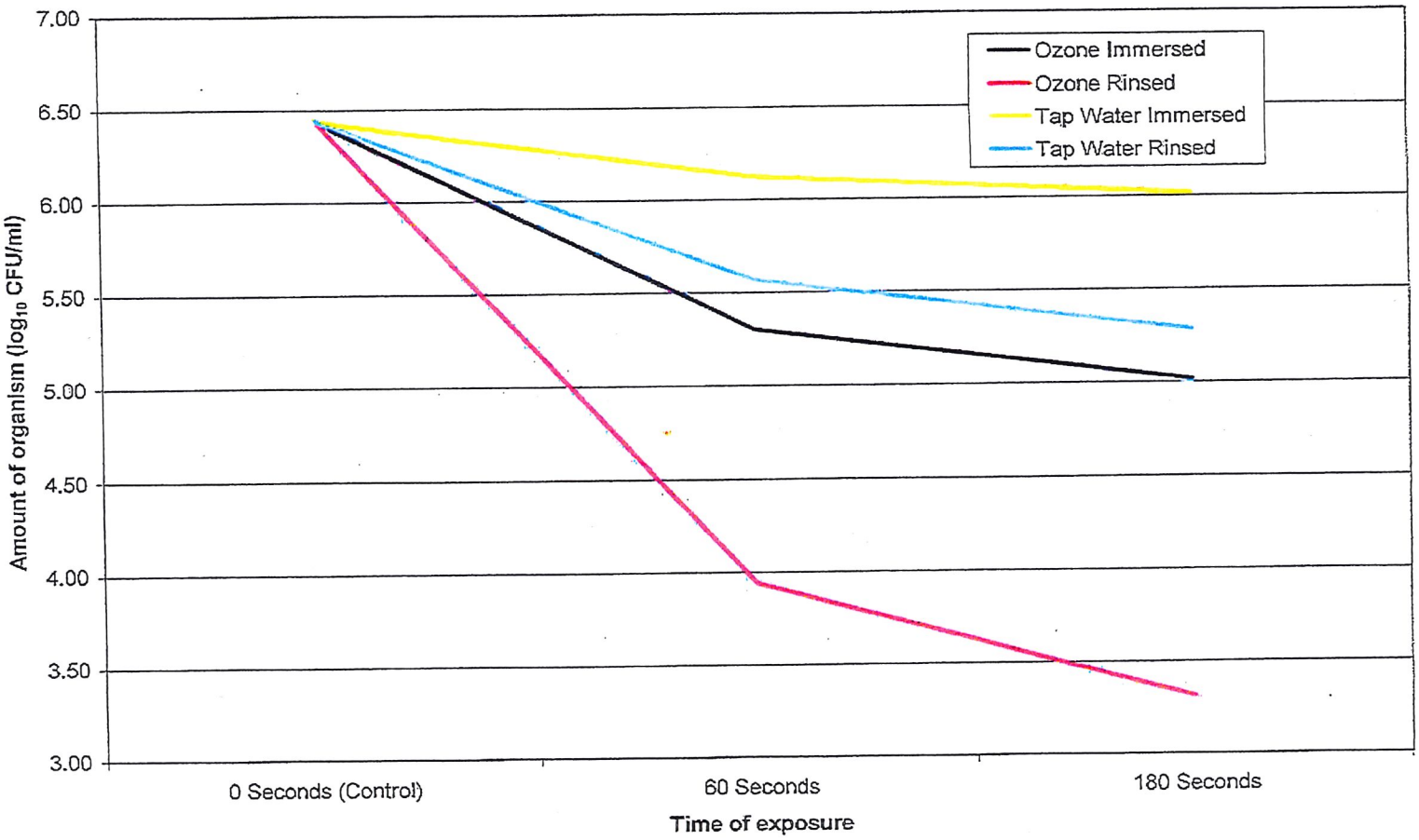
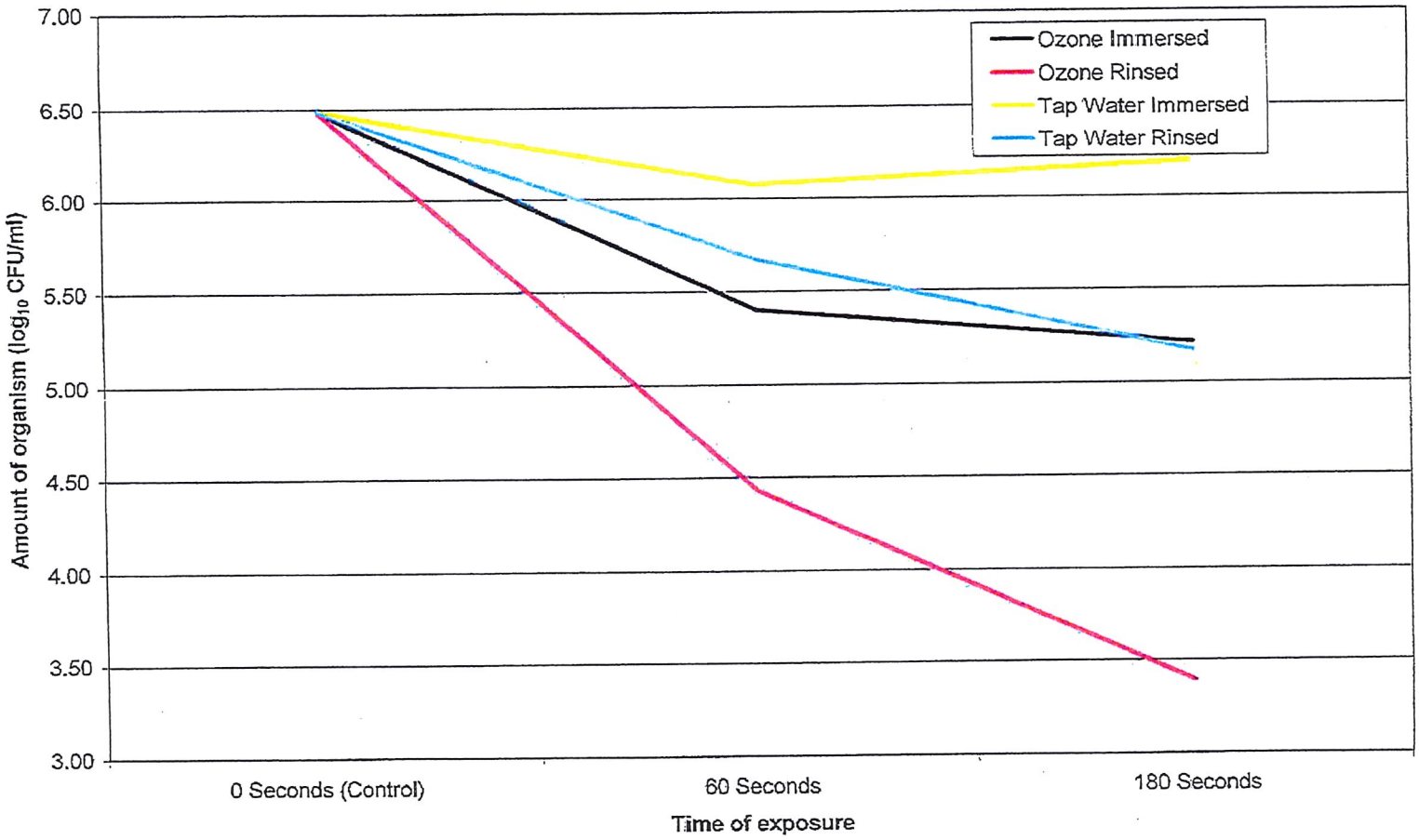
Figure 2. Reduction of *E. coli* O157:H7 by ozonated and non-ozonated water