

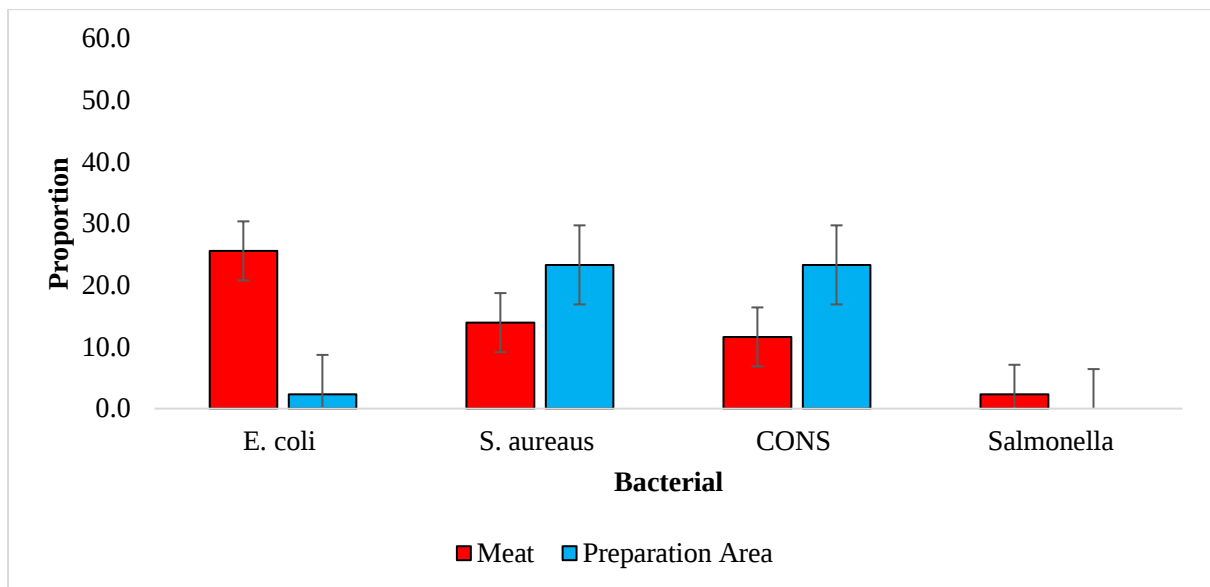


Figure 1: Bacterial species isolated from barbecued beef and beef preparation area.

Alt text: Bar chart comparing the proportions of bacterial species isolated from barbecued beef and preparation areas. E. coli was the most frequently isolated bacterium, while Salmonella was the least common