Food safety remains an urgent concern for U.S. consumers. Although there is concern with chemical residues, mycotoxins and plant toxins, the greatest attention is given to microbiological pathogens. ARS has a broadly based food safety research program addressing both pre- and post-harvest opportunities for pathogen reduction. Procedures and practices to prevent pathogens, and in particular *Salmonella*, are needed to assure the safety of raw products because meat may not be cooked to recommended temperatures prior to consumption and because pathogens on raw product may be transferred to other foods that are eaten raw. ARS recognizes that the ecology of *Salmonella*, both inside the gastrointestinal tract and in the environment, is a critical research avenue because the population pressures affecting an organism must be understood in order to develop controls that are effective in a variety of settings and for the long term. Research at the National Animal Disease Center is the cornerstone of the ARS preharvest program to prevent *Salmonella* in swine.