

3. Hackney, C., and D. Ward, ed., "Microbiology of Marine Food Products," Van Nostrand Reinhold, 1991.
4. Roper, W. L., Director, Centers for Disease Control, letter to the Honorable John D. Dingell, May 2, 1990.
5. Otwell, W. S., "Seafood Safety in Question," *MTS Journal*, 25(1):23-29.
6. FDA, DHHS, "Seafood Safety," May 10, 1993.
7. Ahmed, F. E., ed., Committee on Evaluation of the Safety of Fishery Products, Food and Nutrition Board, Institute of Medicine, NAS, *Seafood Safety*, National Academy Press, 1991.
8. Rhodehamel, E. J., "Overview of Biological, Chemical, and Physical Hazards," *HACCP: Principles and Applications*, Van Nostrand Reinhold, 1992.
9. Colwell, R. R. ed., "Natural Toxins and Human Pathogens in the Marine Environment," Report of a Sea Grant-Sponsored Workshop, A Maryland Sea Grant Publication, undated.
10. Stone, R., ed., "Single-Celled Killer in Monterey Bay," *Science*, November 22, 1991.
11. Letter to John A. Sandor from Thomas J. Billy, March 22, 1993.
12. Bier, J. W., T. L. Deardorff, G. J. Jackson, and R. B. Raybourne, "Human Anisakiasis," *Bailliere's Clinical Tropical Medicine and Communicable Diseases*, 2(3):723-733, 1987.
13. Liston, J., Statement before the Senate Committee on Commerce, Science, and Transportation, U.S. Senate, June 30, 1992.
14. Mayer, B. K., and D. R. Ward, "Microbiology of Finfish and Finfish Processing," *Microbiology of Marine Food Processing*, Van Nostrand Reinhold, 1991.
15. Spitzig, P., memorandum, "Decomposition Data From the Seafood Regulatory Action Database," May 14, 1992.
16. FDA, DHHS, "The Fish List: FDA Guide to Acceptable Market Names for Food Fish Sold in Interstate Commerce," 1988.
17. Letter From Skip Widtfeldt, Seafood Permit Coordinator, State of Alaska Department of Environmental Conservation, to Alaska Seafood Processors, January 17, 1992.
18. Nardi, G., "HACCP: A View From the Inside," American Seafood Institute Report, April 1992.
19. Coons, K., "HACCP is Here," *Seafood Supplier*, May/June 1992.
20. Kraemer, D. W., memorandum, "Unique Nature of Seafood Processing Industry," May 6, 1993.
21. Kraemer, D. W., memorandum, "High Risk Survey—Cooked Ready to Eat Results," March 1, 1993.
22. Bryan, F. L., "What the Sanitarian Should Know About Staphylococci and Salmonellae in Non-Dairy Products: I. Staphylococci," *Journal of Milk and Food Technology*, 31(4):110-116, April 1968.
23. Golden, D. A., E. J. Rhodehamel, and D. A. Kautter, "Growth of *Salmonella* spp. in Cantaloupe, Watermelon, and Honeydew Melons," *Journal of Food Protection*, 56(3):194-196, 1993.
24. FDA Smoked or Salted Fish Assignment (FY 89), and compilation of data, dated December 19, 1988.
25. New York State Good Manufacturing Practices Regulation for Smoked Fish Products, 1990.
26. Eklund, M. W. et al., "Inhibition of *Clostridium Botulinum* Types A and E Toxin Production by Liquid Smoke and NaCl in Hot-Process Smoke-Flavored Fish," *Journal of Food Protection*, 45(10):935, 1982.
27. Program Evaluation Branch, Office of Regulatory Affairs, FDA, DHHS, "Field Summary Seafood Accomplishments/Expenditures FY 1984—FY 1992," November 1992.
28. FSIS, USDA, "Meat and Poultry Inspection 1991: Report of the Secretary of Agriculture to the U.S. Congress."
29. Snyder, M. I., memorandum, "FDA Rejection Insurance," May 7, 1993.
30. Sunde, S., "A Sea of Uncertainties," *Seattle Post-Intelligencer*, February 25, 1993.
31. Wilms, H. G., memorandum, "State Seafood Resources," May 17, 1993.
32. Spencer, H., "The Role of Government in a Mandatory HACCP Based Program," *Dairy, Food and Environmental Sanitation*, July 1992.
33. Bauman, H. E., "Introduction to HACCP," *HACCP: Principles and Applications*, Van Nostrand Reinhold, 1992.
34. NACMCF, "National Advisory Committee on Microbiological Criteria for Foods, Hazard Analysis and Critical Control Point System Adopted March 20, 1992," *HACCP: Principles and Applications*, Van Nostrand Reinhold, 1992.
35. NMFS, NOAA, U.S. Department of Commerce, "The Report of the Model Seafood Surveillance Project: A Report to the Congress," draft dated February 5, 1993.
36. Subcommittee on Microbiological Criteria, Committee on Food Protection, Food and Nutrition Board, National Research Council, *An Evaluation of the Role of Microbiological Criteria for Foods and Food Ingredients*, National Academy Press, 1985.
37. Lee, J. S., and K. S. Hilderbrand, Jr., "Hazard Analysis & Critical Control Point Applications to the Seafood Industry," Oregon Sea Grant, ORESU-H-92-001, 1992.
38. Weddig, L. J., letter to the Honorable Donna E. Shalala, February 25, 1993.
39. Iani, L. J., letter to Tom Billy, April 1, 1993.
40. Peeler, T., "Review of the FDA/NOAA Seafood Pilot," undated.
41. Food and Agriculture Organization of the United Nations, "Fishery Statistics: Commodities 1990," vol. 71, Rome, 1992.
42. NMFS, NOAA, U.S. Department of Commerce, "Fisheries of the United States, 1991," Silver Spring, MD, 1992.
43. NMFS, NOAA, U.S. Department of Commerce, "Current Fisheries Statistics No. 9202: Imports and Exports of Fishery Products Annual Summary, 1992."
44. The Council of the European Communities, "Council Directive of 22 July 1991 Laying Down the Health Conditions for the Production and the Placing on the Market of Fishery Products," *Official Journal of the European Communities*, No. L 268/15.
45. GATT Secretariat, "Draft Final Act Embodying the Results of the Uruguay Round of Multilateral Trade Negotiations," December 20, 1991.
46. Codex Alimentarius Commission, Food and Agriculture Organization of the United Nations, "Joint FAO/WHO Food Standards Programme, Codex Alimentarius Commission, 20th Session, Geneva 28 June-7 July 1993, Report of the 25th Session of the Codex Committee on Food Hygiene Washington D.C., 28 October-1 November 1991."
47. "Communication From The President of the United States Transmitting the Final Legal Text of the U.S.-Canada Free-Trade Agreement, The Proposed U.S.-Canada Free-Trade Agreement Implementation Act of 1988, and a Statement of Administrative Action, Pursuant to 19 U.S.C. 2112(e)(2), 2212(a)," House Document 100-216, July 26, 1988.
48. Rhodehamel, E. J., "FDA's Concerns With Sous Vide Processing," *Food Technology*, 46(12) 73-76, 1992.
49. Cook, D. W., and Ruple, A. D., "*Vibrio Vulnificus* and Indicator Bacteria in Shellstock and Commercially Processed Oysters From the Gulf Coast," *Journal of Food Protection*, 55(9):667-671, 1992.
50. FDA, DHHS, "Food and Drug Administration Pesticide Program: Residue Monitoring 1991," *Journal of the Association of Official Analytical Chemists International*, Vol. 75, September/October 1992.
51. Corlett, D. A., Jr., and Pierson, M. D., ed., *HACCP: Principles and Applications*, Van Nostrand Reinhold, 1991.
52. Duersch, J. W., Paparella, M. W., and Cockey, R. R., "Processing Recommendations for Pasteurizing Meat from the Blue Crab," Advisory Report, Maryland Sea Grant Program, Publication No. UM-SG-MAP-81-02, 1981.
53. Gorga, C., and Ronsivalli, L. J., "Quality Assurance of Seafood," Van Nostrand Reinhold, New York.
54. Schaffner, R. M., "Introduction to Canned Foods: Principles of Thermal Process Control, Acidification and Container Closure Evaluation" The Food Processors Institute, 1982.
55. Corlett, D. A., Jr., and Pierson, M. D., "Hazard Analysis and Assignment of Risk Categories," *HACCP: Principles and Applications*, Van Nostrand Reinhold, 1991.
56. Farber, J. M., "*Listeria mono-cytogenes* in Fish Products," *Journal of Food Protection*, 54: 922-924, 1991.
57. Lovett, J., Francis, D. W., and Bradshaw, J. G., "Outgrowth of *Listeria Mono-cytogenes* in Foods," *Foodborne Listeriosis*, Society for Industrial Microbiology, Elsevier Science Publishers, New York, 1990.
58. Farber, J. M., and Peterkin, P. I., "*Listeria Monocytogenes*, a Food-borne Pathogen," *Microbiology Reviews*, 55: 476-511, 1991.
59. Warner, E. T., memorandum, "New York District Smoked Fish Inspection Results," May 24, 1993.
60. Wilson, B. F., memorandum, "Seafood Consumer Complaint Data," April 15, 1993.
61. Data summary sheets.
62. Wilson, B., memorandum, "Sanitation Data from 1991-1992 Abbreviated Inspections," April 13, 1993.
63. Bryan, F. L., "Microbiological Food Hazards Today—Based on Epidemiological Information," *Food Technology*, pp. 52-64, September 1974.