- 81. Patterson, J.T. 1968. Hygiene in meat processing plants. 3. Methods of reducing carcass contamination. Record of Agr. Res. Ministry of Agriculture North Ireland. 17:7.
- Bailey, C. 1971. Spray washing of lamb carcasses. pp. 175–181. *In* Proceeding of 17th European Meeting of Meat Research Workers. Bristol, England.
- 83. Stringer, W.C., M.E. Bilskie, and H.D. Naumann. 1969. Microbial proviles of fresh beef. Food Technol. 23:97–
- 84. Marshall, R.T., M.E. Anderson, H.D. Naumann, and W.G. Stringer. 1977. Experiments in sanitizing beef with sodium hypochlorite. J. Food Prot. 40:246–249.
- Anderson, M.E., R.T. Marshall, W.C. Stringer, and H.D. Nauman. 1977.
 Efficacies of three sanitizers under six conditions of application to the surface of beef. J. Food Sci. 42:326–329.
- 86. Documentation supporting the prior sanction finding is available for review in the FSIS Docket Clerk's office.
- 87. Morris R.D., A.M. Audet, I.F. Angelillo, et al. 1992. Chlorination, chloriantion by-products, and cancer: a meta-analysis. Am. J. Public Health 82 (7): 955–63.
- 88. ENVIRON Corporation, Arlington, Virginia. 1994. A risk assessment to evaluate the potential human health effects from the presence of chloroform in chicken fat and skin. Prepared for FSIS, USDA.
- 89. Gill, C.O. and C. McGinnis. 1993. Changes in the microflora on commercial beef trimmings during their collection, distribution and preparation for retail sale as ground beef. Int. J. Food Microbiology. 18:321–332.
- Ingham, S.C., R.A. Alford and P. McCown. 1990. Comparative growth rates of Salmonella typhimurium and Pseudomonas fragi on cooked crab meat stored under air and modified atmosphere. J. Food Prot. 53:566–567, 625.
- Lee, C.Y., D.Y.C. Fung and C.L. Kastner. 1985. Computer-assisted identification on microflora on hot-boned and conventionally processed beef: effect of moderate and slow chilling rate. J. Food Sci. 50:553–567.
- 92. Ray, B., C. Johnson and A. Field. 1984. Growth of indicator, pathogenic and psychrotrophic bacteria in mechanically separated beef, lean ground beef and beef bone marrow. J. Food Prot. 47:672–677.
- 93. Smith, M.G. 1985. The generation time, lag time and minimum temperature of growth of coliform organisms on meat and the implications for codes of practice in abattoirs. J. Hygiene Camb. 94:289–300.
- 94. Smith, M.G. 1987. Calculation of the expected increases of coliform organisms, *Escherichia coli* and *Salmonella typhimurium*, in raw blended mutton tissue. Epidemiology Infection. 99:323–331.
- 95. Mattila-Sandholm, T., and E. Skytta. 1991. The effect of spoilage flora on the growth of food pathogens in minced meat stored at chilled temperature. Lebensm. Wiss. u. Technol. 24:110–120.

- Mattila-Sandholm, T., A. Haikara and E. Skytta. 1991. The effect of *Pediococcus* damnosus and *Pediococcus pentosaceus* on the growth of pathogens in minced meat. International J. Food Micr. 13:87– 94.
- 97. Skytta, E., W. Hereijgers and T. Mattila-Sandholm. 1991. Broad spectrum antibacterial activity of *Pediococcus damnosus* and *Pediococcus pentosaceus* in minced meat. Food Microbiology. 8:231–237.
- Vanderzant, C. and C.S. Custer. 1968. Interactive inhibitory activities among certain psychrotrophic bacteria from dairy foods. Journal Milk and Food Technology. 31:302–305.
- 99. Agriculture Handbook No. 412.
- 100. Hippe, C.L., R.A. Field, B. Ray and W.C. Russel. 1991. Effect of spray-chilling on quality of beef from lean and fatter carcasses. Journal of Animal Science. 69:178–183.
- 101. Retrum, R. 1958. Beef carcass chilling and holding. Refrigerating Engineering. 66:63–64, 74–80.
- 102. Gill, C.O. 1979. A review—Intrinsic bacterial in meat. J. Appl. Bacteriol. 47:367–378.
- 103. Vanderzant, C. and R. Nickelson. 1969. A microbiological examination of muscle tissue of beef, pork and lamb carcasses. Journal Milk and Food Technology. 32:357–361.
- 104. Whiting, R.C. and R.L. Buchanan. 1992. Use of microbial modeling in a HACCP program, Proceedings of the Second ASEPT International Conference, Predictive Microbiology and HACCP. Laval, France. 125–141.
- 105. Hanna, M.O., G.C. Smith, F.K. McKeith and C. Vanderzant. 1982. Microbial flora of livers, kidneys and hearts from beef, pork and lamb: Effects of refrigeration, freezing and thawing. J. Food Prot. 45:63–73.
- 106. Centers for Disease Control and Prevention. 1994. Healthy People 2000. Atlanta, GA.
- 107. Nationwide Beef Microbiological Baseline Data Collection Program: Steers and Heifers, 1992–1993. U.S. Department of Agriculture/Food Safety Inspection Service.
- 108. Food Safety Inspection Service. Salmonella in Broilers, a National Study: 1990–1992. U.S. Department of Agriculture.
- 109. Food Safety Inspection Service. Nationwide Retail Ground Beef Microbiological Survey. U.S. Department of Agriculture.
- 110. Johnston, R.W., S.S. Green, J. Chui, M. Pratt, and J. Rivera. 1982. Incidence of *Salmonella* in fresh pork sausage in 1979 compared with 1969. J. Food Sci. 47(4):1369–1371.
- 111. Estimate based on: Nationwide Beef Microbiological Baseline Data Collection Program: Steers and Heifers, 1992–1993. U.S. Department of Agriculture/Food Safety Inspection Service.

- 112. Lammerding, A.M., M.M. Garcia, E.D. Mann, Y. Robinson, W.J. Dorward, R.B. Truscott, and F. Tittiger. 1988. Prevalence of *Salmonella* and thermophilic *Campylobacter* in fresh pork, veal, and poultry in Canada. J. Food Prot. 51(1):47–52.
- 113. Campbell, D.F., S.S. Green, C.S. Custer, and R.W. Johnston. 1982. Incidence of *Salmonella* in fresh dressed turkeys raised under *Salmonella*-controlled and uncontrolled environments. Poultry Sci. 61:1962–1967.
- 114. Campbell, D.F., R.W. Johnston, M.W. Wheeler, K.V. Nagaraja, C.D. Szymansaki, and B.S. Pomeroy. 1984. Effects of evisceration and cooling processes on the incidence of Salmonella in fresh dressed turkeys grown under Salmonella-controlled and uncontrolled environments. Poultry Sci. 63:1069–1072.
- 115. National Turkey Federation National Survey of the Turkey Industry.
- 116. Cox, N.A., J.E. Thomson, and J.S. Bailey. 1981. Sampling of broiler carcasses for Salmonella with low volume rinse water. Poultry Sci. 60:768–770.
- 117. ICMFS. 1974. Microorganisms in Foods 2: Sampling for Microbiological analyses, principles, and specific applications.
- 118. FSIS, HACCP-6 Review of HACCP Systems Literature (April, 1994).
- 119. FSIS, HACCP-7 HACCP Workshops Report Summary (April, 1994).
- 120. FSIS, HACCP-8 HACCP Workshops Report—Overview and Summary of the Five HACCP Workshops (April, 1994).
- 121. FSIS, HACCP-9 HACCP Workshops Reports—Overview of the Five Workshop Steering Committee Reports (April, 1994).
- 122. FSIS, HACCP-10 HACCP Workshops Report—Overview of Plant Adaption Activities (April, 1994).
- 123. National Advisory Committee on Microbiological Criteria for Foods (NACMCF). November 1989—Hazard Analysis and Critical Control Point System.
- 124. National Advisory Committee on Microbiological Criteria for Foods (NACMCF). March 1992—Hazard Analysis and Critical Control Point System. Int. J. Food Micr. 16:1–23.
- 125. National Advisory Committee on Microbiological Criteria for Foods (NACMCF). June 1993—Report on Generic HACCP for Raw Beef. Food Micr. 10: 449–488.
- 126. National Advisory Committee on Microbiological Criteria for Foods (NACMCF). June 1993—Report on HACCP for Regulatory Agencies and Industry. Int. J. Food Micr. 21: 187–195.
- 127. March 1994—Comments on the FDA Proposed Rule to Establish Procedures for the Safe Processing and Importing of Fish and Fishery Products.