OTWELL,WALTER S

To: Pamela Tom
Subject: RE: Smoked Finfish FDA Announcement - Comments and Scientific Data Due May 3, 2005

Comments for FDA consideration:(delivered by mail in absence of document listed at FDA comment site

Note use of Time Temperature Indicators/integrators is listed in the current draft of the Proposed Standards for Ready-to-Eat Smoked Fish developed by the Codex Alimentarius. Although the primary intent related to post-packaging controls for C. botulinum, the inclusion of TTI's can also serve as an additional control for L. monocytogenes. Please refer to latest Codex report from Codex assembly meeting March 1-4, 2005

Likewise, for progress with L. m. controls in EU visit
http://www.seafoodplus.org/Single_item.46+M56f894ac3a6.0.html

Best Regards,

Steve Otwell, Aquatic Food Products Program, Univ. Florida, Gainesville, 32611

-----Original Message-----
From: owner-seafood@ucdavis.edu [mailto:owner-seafood@ucdavis.edu] On Behalf Of Pamela Tom
Sent: Tuesday, March 08, 2005 1:23 AM
To: Seafood HACCP Mailing List
Subject: Smoked Finfish FDA Announcement - Comments and Scientific Data Due May 3, 2005

SUMMARY: The Food and Drug Administration (FDA) is requesting comments and scientific data and information that would assist the agency in its plans to conduct a risk assessment for Listeria monocytogenes in smoked finfish (smoked finfish risk assessment), and evaluate the provisions of the 2001 Food Code that address preventive controls for L. monocytogenes in retail and foodservice establishments. The purpose of the smoked finfish risk assessment is to ascertain the impact on public health from the reduction and/or prevention of L. monocytogenes growth and recontamination during the manufacturing and/or processing of hot- and cold-smoked finfish. The smoked finfish risk assessment and the evaluation of the Food Code provisions for preventive controls for L. monocytogenes in retail and foodservice establishments support the agency's commitment to the Listeria Action Plan (revised 2003) that FDA and the Centers for Disease Control and Prevention (CDC) developed to reduce L. monocytogenes illnesses associated with the consumption of ready-to-eat (RTE) foods.

DATES: Submit comments and scientific data and information by May 3, 2005.

ADDRESSES: Submit written comments and scientific data and information to the Division of Dockets Management (HFA-305), Food and Drug Administration, 5630 Fishers Lane, rm. 1061, Rockville, MD 20852. Submit electronic comments, data, and information to http://www.fda.gov/dockets/ecomments .

FOR FURTHER INFORMATION CONTACT: Sherri B. Dennis, Center for Food Safety and Applied Nutrition (HFS-06), Food and Drug Administration, rm. 2B-023, 5100 Paint Branch Pkwy., College Park, MD 20740, 301-436- 1903.

SUPPLEMENTARY INFORMATION:
http://a257.g.akamaitech.net/7/257/2422/01jan20051800/edocket.access.gpo.gov/2005/05-4217.htm

2005N-0065

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