Chapter 3
Page 73
Delete checks on Table 3-4 for allergens/additives for Raw oysters, clams and mussels (2 rows).

Please add the following:

**BIBLIOGRAPHY.**
We have placed the following references on display in the Division of Dockets Management, Food and Drug Administration, 5630 Fishers Lane, rm. 1061, Rockville, MD 20852. You may see them at that location between 9 a.m. and 4 p.m., Monday through Friday. As of March 29, 2011, FDA had verified the website address for the references it makes available as hyperlinks from the Internet copy of this guidance, but FDA is not responsible for any subsequent changes to non-FDA website references after March 29, 2011.

Chapter 12
Page 211 (first column):

*S. aureus* and *B. cereus* toxin do not normally produce sufficient toxin to cause illness until numbers of the pathogen reach 100,000 to 1,000,000/gram.

Change to:

*S. aureus* does not produce sufficient toxin to produce illness until numbers of the pathogen reach 100,000/g of food. In the case of *B. cereus*, the number of organisms most often associated with illness is 100,000 to 100,000,000/g of food.

Page 230 (first column):

**CONTROL STRATEGY EXAMPLE 3 - COOLING AFTER COOKING CONTROL** It may be necessary to select more than one control strategy in order to fully control the hazard, depending upon the nature of your operation.

*Set Critical Limits.*

- The product is cooled from 135°F (57.2°C) to 70°F (21.1°C) within 2 hours;
  
  AND

- The product is further cooled from 135°F (57.2°C) to 40°F (4.4°C) within an additional 4 hours;

Change to:

**CONTROL STRATEGY EXAMPLE 3 - COOLING AFTER COOKING CONTROL** It may be necessary to select more than one control strategy in order to fully control the hazard, depending upon the nature of your operation.

*Set Critical Limits.*

- The product is cooled from 135°F (57.2°C) to 70°F (21.1°C) within 2 hours;
  
  AND

- The product is further cooled from 70°F (21.1°C) to 40°F (4.4°C) within an additional 4 hours;
Chapter 14
Page 298 (first column)

- For shelf-stable products:
  - Maximum finished product water activity of 0.85 or above;

  OR

- For refrigerated (not frozen), reduced oxygen packaged products:
  - Maximum finished product water activity of less than 0.97.

Change to:

- For shelf-stable products:
  - Maximum finished product water activity of 0.85;

OR

- For refrigerated (not frozen), reduced oxygen packaged products:
  - Finished product water activity of less than 0.97.

Chapter 15
Page 309 (bottom of first column):

*S. aureus* toxin does not normally reach levels that will cause food poisoning until the numbers of the pathogen reach 500,000 to 1,000,000 per gram.

Change to:

*S. aureus* does not produce sufficient toxin to produce illness until numbers of the pathogen reach 100,000/g of food.

Page 314
Delete:
Appendix 4
Page 420 Table A-1 (table heading)
MIN. $A_w$

Change to:
MIN. $a_w$

Page 426

Change to:

Page 433
Delete:

Page 435

Change to: