



Seafood Health Facts: Making Smart choices Balancing the Benefits and Risks of Seafood Consumption *Resources for Healthcare Providers and Consumers*

Ready-to-Eat Seafood Products [1]

U.S. Centers for Disease Control - Preliminary FoodNet Data on the Incidence of Infection with Pathogens Transmitted Commonly Through Food - 10 States, 2009, Morbidity and Mortality Weekly Report, 59(14), April 16, 2010. [2]

The Food borne Diseases Active Surveillance Network (FoodNet) of CDC's Emerging Infections Program conducts active, population-based surveillance in 10 U.S. states for all laboratory-confirmed infections with select enteric pathogens transmitted commonly through food (1). This report describes preliminary surveillance data for 2009 and trends in incidence since 1996. [To view this report click here](#) [2].

U.S. Food and Drug Administration - Food borne Pathogenic Microorganisms and Natural Toxins Handbook (Bad Bug Book - *Listeria monocytogenes*) [3]

This FDA Handbook provides information on the illness caused by *L. monocytogenes*, listeriosis. Included is information on the organism, food vehicles, symptoms, diagnosis and treatment, and high risk groups. [To see this resource click here](#) [3].

U.S. Food and Drug Administration and USDA/Food Safety and Inspection Service - Quantitative Assessment of Relative Risk to Public Health from Food borne *Listeria monocytogenes* Among Selected Categories of Ready-to-Eat Foods, September 2003. [4]

The United States Department of Health and Human Services, Food and Drug Administration's Center for Food Safety and Applied Nutrition (DHHS/FDA/CFSAN) conducted this risk assessment in collaboration with the U.S. Department of Agriculture's Food Safety and Inspection Service (USDA/FSIS) and in consultation with the DHHS Centers for Disease Control and Prevention (CDC). The purpose of the assessment is to examine systematically the available scientific data and information and to estimate the relative risks of serious illness and death associated with consumption of different types of ready-to-eat (RTE) foods that may be contaminated with *Listeria monocytogenes*. [To see a copy of the full report click here](#) [4].



Source URL:

<https://www.seafoodhealthfacts.org/seafood-safety/scientific-publications-and-references/seafood-safety-issues-specific-products/ready>

Links

[1]

<https://www.seafoodhealthfacts.org/seafood-safety/scientific-publications-and-references/seafood-safety-issues-specific-products/ready>

[2] <http://www.cdc.gov/mmwr/preview/mmwrhtml/mm5914a2.htm>

[3]

<http://www.fda.gov/Food/FoodSafety/Foodbornellness/FoodbornellnessFoodbornePathogensNaturalToxins/BadBugBook/ucm070064.htm>

[4]

<http://www.fda.gov/Food/ScienceResearch/ResearchAreas/RiskAssessmentSafetyAssessment/ucm183966.htm>