

COMPARISON OF RISK PER SERVING
***Vibrio parahaemolyticus* IN OYSTERS**
AND OTHER PATHOGEN/FOOD COMBINATIONS

PATHOGEN	FOOD	RISK OF ILLNESS PER SERVING	SOURCE
<i>Vibrio parahaemolyticus</i>	Oysters – Gulf spring and summer, PNW intertidal, summer	10^{-4}	FDA
<i>Vibrio parahaemolyticus</i>	Oysters – Gulf fall, Mid-Atlantic spring and summer, Northeast Atlantic summer, PNW intertidal spring, and PNW dredged, summer	10^{-5}	FDA
<i>Salmonella enteritidis</i>	Eggs	10^{-5}	WHO/FAO
<i>Salmonella</i>	Broiler chicken	10^{-5}	WHO/FAO
<i>E. coli</i> O157:H7	Ground meat	10^{-6}	USDA/FSIS
<i>Listeria monocytogenes</i>	Deli meat, frankfurters, pâté	10^{-8}	FDA & USDA/FSIS