

## **B. Michaels Group Inc. Website Scientific Articles & Links Reference List**

### **Page 1: Food Industry Infection Control-1**

#### **I. Food Industry**

##### **A. Transmission by Infected Food Workers**

- a.) Greig JD, Todd ECD, Bartleson CA, Michaels BS. 2007. **Outbreaks Where Food Workers Have Been Implicated in the Spread of Foodborne Disease. Part 1. Description of the Problem, Methods, and Agents Involved.** J Food Protection, 70(7):1752-1761.
- b.) Todd ECD, Greig JD, Bartleson CA, Michaels BS. 2007. **Outbreaks Where Food Workers Have Been Implicated in the Spread of Foodborne Disease. Part 2. Description of Outbreaks by Size, Severity, and Settings.** J Food Protection, 70(8):1975-1993.
- c.) Ewen C. D. Todd, Judy D. Greig, Charles A. Bartleson, and Barry S. Michaels. 2008. **Outbreaks where food workers have been implicated in the spread of foodborne disease. Part 4. Contamination of the food environment and the transmission of pathogens.** Journal of Food Protection, 71(11):2339-73.
- d.) Ewen C. D. Todd, Judy D. Greig, Charles A. Bartleson, and Barry S. Michaels. 2008. **Outbreaks where food workers have been implicated in the spread of foodborne disease. Part 4. Contamination of the food environment and the transmission of pathogens.** Journal of Food Protection, 71(11):2339-73.
- e.) Ewen C. D. Todd, Judy D. Greig, Charles A. Bartleson, and Barry S. Michaels. 2008. **Outbreaks where food workers have been implicated in the spread of foodborne disease. Part 5. Sources of Contamination and Pathogen Excretion from Infected Persons.** Journal of Food Protection, 71(12):2582-95.

##### **1. Survival In the Environment**

- a.) Ewen C. D. Todd, Judy D. Greig, Charles A. Bartleson, and Barry S. Michaels. 2009. **Outbreaks where food workers have been implicated in the spread of foodborne disease. Part 6. Transmission and survival of pathogens in the food processing and preparation environment.** Journal of Food Protection, 72(1): 202-19.

##### **2. Cross-Contamination**

- a.)\_Michaels, B.; Ayers, T.; Birbari, W. **Hygiene Issues Associated With Food Service Potholders and Oven Mitts.** 2002, Food Service Technology 2(2):81-856.
- b.)\_Michaels, B. **Handling Money and Serving Ready-to-Eat Food.** 2002, Food Service Technology 2(1):1-3.\_

##### **B. Barriers to Transmission**

- a.) Todd E, Michaels BS, Greig JD, Holah J, Smith D and Bartleson CA. 2010. **Outbreaks Where Food Workers Have Been Implicated in the Spread of Foodborne Disease: Part 7: Barriers to Reduce Contamination of Food by Workers.** Journal of Food Protection 73(8):1552-65.

b.) Michaels, B. & Todd, E. 2006. **Food Worker Personal Hygiene Requirements During Harvesting, Processing, and Packaging of Plant Products** Microbial Hazard Identification in the Fresh Produce Industry, Editor: Jennylynd James, Wiley-Interscience Publications Hoboken, New Jersey

## **C. Hands & Hand Hygiene**

### **1. Hands**

a.) Barry Michaels **Chapter 26 - Skin Sampling Techniques: Handbook of Topical Antimicrobials and Their Applications**. Editor: Daryl Paulson, Marcel Dekker Inc., New York, NY 2002 Pgs. 395-410.

### **2. Quantitative Microbial Risk Assessment**

a.) Michaels B., Keller C., Blevins M., Paoli G., Ruthman T., Todd E. & Griffith, C.J. **Prevention of food worker transmission of foodborne pathogens: risk assessment and evaluation of effective hygiene intervention strategies**. Food Service Technology. 2004.4(2):31-49.

b.) Paoli, G., Michaels, B. and Griffith, C. **A Method for Modeling Stochastic and Behavioral Dynamics of Hand Hygiene Failures**. Proceeding of the National Environmental Health Association Annual Education Conference. 2004, Anchorage, AK.

### **3. Hand Hygiene**

a1.) Michaels, B. **Focus on Personal Hygiene Through HACCP**. 2002, International Food Hygiene 12(7):18-21.

a2.) Michaels, B. **Focus on Personal Hygiene: The HACCP Approach**. Unisource March 2003. pp 3,4 & 9.

a3.) Michaels, B. **Sound Personal Hygiene Important in Maintaining Food Safety**. Poultry Times, Jan. 1998, pg. 24-26.

b.) Todd E, Michaels BS, Smith D, Greig JD, Holah J, and Bartleson CA. 2010. **Outbreaks Where Food Workers Have Been Implicated in the Spread of Foodborne Disease: Paper 9: Washing and Drying of Hands to Reduce Microbial Contamination**. Journal of Food Protection, 73(10):1937-55.

## **Page 2: Food Industry Infection Control-2**

c.) Michaels, B. **HACCP Measures of Hand Drying Effectiveness Under the New Paradigm**, Report to FDA Division of HACCP Programs Meeting (Response To 59 CFR Reg 39888)

### **4. Hand Washing-Soaps**

a.) Todd E, Michaels BS, Holah J, Smith D, Greig JD and Bartleson CA. 2010. **Outbreaks Where Food Workers Have Been Implicated in the Spread of Foodborne Disease: Paper 10: Alcohol-Based for Hand Disinfection and a Comparison of Their Effectiveness with Soaps**. Journal of Food Protection, 73(11):2128-40.

b1.) Michaels, B. **Handwashing: An Effective Tool in the Food Safety Arsenal.** Food Quality, Sept./Oct. 2002, pp. 45-53.

b2.) Michaels B. **Disease Control via Handwashing – An Effective Tool in the Health and Safety Arsenal.** Facility Safety Management Oct. 2003

### **5. Fingernail Region**

a.) Lin, C.M.; Wu, F.M.; Doyle, M.P.; Michaels, B.S.; Williams, K. **A Comparison of Hand Washing Techniques to Remove *Escherichia coli* and Calicivirus Under Natural or Artificial Fingernails.** J. Food Protection. 2004. 66(12):2296-2301.

b.) Michaels, B. **Personal Cleanliness, Review of Double Handwashing and Nailbrush as Described in FDA Food Code (1995) Chapter 2 Subpart 2-301.13**

### **6. Hand Rinsing**

a.) Michaels, B.; Gangar, V.; Schultz, A.; Arenas, M.; Curiale, M.; Ayers, T.; Paulson, D. **Water Temperature as a Factor in Handwashing Efficacy.** *Food Service Technology* 2002; 2:139-149.

b.) Michaels, B.; Gangar, V.; Schultz, A.; Arenas, M.; Curiale, M.; Ayers, T. and Paulson, D. **Handwashing Water Temperature Effects on the Reduction of Resident and Transient (*Serratia marcescens*) flora When Using Bland Soap.** *Dairy Food & Environmental Sanitation*, 21(12):997-1007. December 2001.

c.) Michaels, B.; Budd, J.; Ayers, T.; Beausoleil, C.; Paulson, D. **Evaluation of The Combined Effects of Selective Handwashing Temperatures and Antimicrobial Soaps on Microbial Reduction Efficacy and Skin Irritation.** *Journal of Food Protection*, 2001; 64(Sup A): 92.

### **7. Hand Drying**

a1.) Michaels, B.; Gangar, V.; Meyers, E.; Johnson, H.; Curiale, M. **The Significance of Hand Drying after Handwashing.** *Journal of Food Protection* 2000; 63(Sup A):106.

a2.) Michaels, B.; Gangar, V.; Ayers, T.; Meyers, E.; Curiale, M.S. **The Significance of Hand Drying after Handwashing.** Culinary Arts and Sciences III, Editors J.S.A. Edwards & M.M. Hewedi. April 2001.

b.) Bailey, B., Redmond, L., Gangar, V., D'Onorio, A., Michaels, B., Griffith, C. **Air Quality Issues Associated with Hand Drying Devices in Food Processing, Food Service and Public Facility Handwash Stations.** *Journal of Food Protection* 2003; 66(Sup A):164.

### **8. Cross-Contamination**

a.) Michaels, B.; Smith, B.; Pierson, M. **Pathogenic and Indicator Bacteria Associated with Handwashing and Drying Contact Surfaces.** *Journal of Food Protection*, 2001; 64(Sup. A): 95.

b.) Michaels, B.; D'Onorio, A.; Arenas, M.; Cellis, M.; Gangar, V. **Microbiological Survey of Hot-air Hand Dryers from Various Locations.** *Journal of Food Protection*, 2001; 64(Sup. A):95.

c.) Bailey, B., Redmond, L., Gangar, V., D'Onorio, A., Michaels, B., Griffith, C. **Air Quality Issues Associated with Hand Drying Devices in Food Processing, Food Service and Public Facility Handwash Stations.** *Journal of Food Protection* 2003; 66(Sup A):164.

## **9. Hand Sanitizer**

a.) Todd E, Michaels BS, Greig JD, Bartleson CA, Holah J, Smith D. 2010. **Outbreaks Where Food Workers Have Been Implicated in the Spread of Foodborne Disease: Paper 11: Issues of Compliance for the Proper Use of Sanitizers/antiseptics and Soaps in Community and Food Settings.** *Journal of Food Protection*, 73(12):2306-20.

b.) Michaels, B.; Gangar, V.; Lin, C.M.; Doyle, M. **Use Limitations of Alcoholic Instant Hand Sanitizer as Part of a Food Service Hand Hygiene Program.** *Food Service Technology* 2003. 3(2):71-80.

## **10. Compliance**

a.) **Outbreaks Where Food Workers ... Paper 11: Issues of Compliance ... (above)**

### **D. Skin Damage, Irritation & Allergic Contact Dermatitis (ACD): Occupational Skin Disease (OSD)**

a.) Michaels, B. and Ayers, T. **Hazard Analysis of the Personal Hygiene Process.** Proceedings of the 2<sup>nd</sup> National Sanitation Foundation International Conference on Food Safety October 11-13, 2000 pg. 191-200. Savannah, Georgia, USA.

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### **E. Glove Use**

a.) Todd E, Michaels BS, Greig JD, Holah J, Smith D and Bartleson CA. 2010. **Outbreaks Where Food Workers Have Been Implicated in the Spread of Foodborne Disease: Part 8: Gloves as Barriers to Prevent Contamination of Food by Workers.** *Journal of Food Protection* 73(9):1762-73.

b.) Michaels B. and Griffith CJ. 2004. **A review of the Literature on Efficacy of Laundering, Cleaning and/or Sanitizing of DuraCLEAN<sup>®</sup> with LYCRA<sup>®</sup> Gloves** (Prepared for Wilshire Technologies).

c.) Michaels B. 2005. **Gloves: There's More To It At Hand.** *Food Quality Magazine*. Feb./March 2005:71-75.

d.) Michaels B. 2004. **Understanding the Glove Risk Paradigm: Part I.** *Food Safety Magazine* 10(3):24-7.

e.) Michaels B. 2004. **Understanding the Glove Risk Paradigm: Part II.** *Food Safety Magazine* 10(4):00-05.

f.) Michaels B. 2004. **Glove integrity in the food handling process.** *International Food Hygiene* 15(4):5-7.

g.) Michaels, B. **Are Gloves the Answer?** *Dairy, Food & Environmental Sanitation* 2001, Vol. 21, No. 6, 489-492.

h.) Michaels, B. **Personal Hygiene – Navigating Around Negative Endpoints.** FDA Docket No. 99N-0438; Docket Submission C8, 1999.

i.) Michaels B. 2008. **Antimicrobial Gloves: Prior Art, Current Market, Product Claims, Testing & Efficacy.** (Report prepared for Antimicrobial Products Company).

## **F. Surface Contamination & Disinfection**

a.) Michaels, B.; Gangar, V.; Roering, A.; Curiale, M. **Dynamics of Surface Cleaning and Sanitization.** *Journal of Food Protection* 1999; 62(Sup A):67-68.

b.) Michaels, B.; Gangar, V.; Curiale, M. **A Microbial Survey of Food Service Can Openers, Food and Beverage Can Tops and Cleaning Methodology Effectiveness.** *Food Service Technology*. 2003. 3(3/4):123-32.

c1.) Michaels, B.; Gangar, V.; Schattenberg, H.; Blevins, M.; Ayers, T. **Effectiveness of Cleaning Methodologies used for Removal of Physical, Chemical and Microbiological Residues from Produce.** *Food Service Technology* 2003. 3(1):9-15.  
Barry Michaels, Vidhya Gangar, Herb Schattenberg, Matthew Blevins, and Troy Ayers.

c2.) **Efficacy of Suitable Methods for Cleaning Conventional and Organically Grown Produce.** Proceedings of the First World Congress on Organic Food: Meeting the Challenges of Safety and Quality for Fruits, Vegetables, and Grains (March 29-31, 2004, East Lansing, MI).

d.) Michaels, B.; Ayers, T.; Celis, M.; Gangar, V. **Inactivation of Refrigerator Biofilm Bacteria for Application in Food Service Environment.** *Food Service Technology*, 1(3/4):169-179, 2001.

e.) Michaels B. 2005. **Efficacy of Copper against Microorganisms on Environmental Surfaces** (Report prepared for the Copper Development Association).

f.) **Wipe Assay of Environmental Surfaces.** Report prepared for Sandia National Laboratories, July 1999.

g.) Michaels B. **Skin Sampling Techniques for Use in Rapid Detection of Germ Warfare Agents.** Report prepared for D.C. White, NASA Jet Propulsion Laboratory.

h.) Michaels B. Book Chapter (Draft) **ANTIMICROBIAL WIPE PRODUCTS.** prepared for: Handbook of Topical Antimicrobials and Their Applications. Editor: Daryl Paulson, Marcel Dekker Inc., New York,

i.) Michaels, B, Fielding, L., Redmond, E., Griffith, C., Keller, C. and Michaels, B. **A Model for Establishing Microbial Air Quality Standards and Results of Air Sampling to Validate This Approach.** 2004 Proceeding of the Annual Meeting of the National Environmental Health Assn. Ankorage AK May 9-12.

## **Infection Control**

### **II. Healthcare Transmission of Infections**

a.) Michaels, B. **Norovirus Often Epidemic in Winter Months with Severe Gastro-Infections.** Jan/Feb 2013. (18-20) Sanitation Canada.

#### **A. Contact Surface Contamination-Cleaning/Disinfection**

a.) Michaels BS, Gangar V, Curiale MS. **A Consideration Of The Kinetic Aspects of Surface Cleaning and Disinfection.** Proceedings of APIC 30<sup>th</sup> Annual Conference & International Meeting, June 8-12, 2003; p. 23.

b.) Michaels, B, Moore, G., Redmond, E., Griffith, C. **Disinfection Failures Associated with Cotton Cloth Wipers when Compared to a Non-woven Wiper Product.** *Journal of Food Protection* 2004; 67(Sup A):134-5.

#### **B. Hand Hygiene**

##### **1. Quantitative Microbial Risk Assessment**

a.) Michaels BS, Paoli G, Clayton D, and Griffith C. **Development of a Risk Assessment Framework and Decision Support Tools for Healthcare Hygiene System Design.** Proceedings of APIC 30<sup>th</sup> Annual Conference & International Meeting, San Antonio TX, June 8-12, 2003; p. 38.

b.) Paoli, G., Ruthman, T., and Michaels, B. **Modeling Infectious Disease Transmission Using GoldSim.** GoldSim Newsletter. Fall 2003.

##### **2. Hand Washing**

a.) Michaels, B. **Hand Hygiene can Help Combat Winter Viruses.** Infection Control Today. (2-18-2013)

b.) Michaels, B. **Clostridium difficile Infection Prevention-Part 2.** (December 19, 2012) Hand Hygiene, Infection Prevention and Food Safety Blog.  
[HTTP://INFO.DEBGROUP.COM/BLOG/BID/250699/CLOSTRIDIUM-DIFFICILE-INFECTION-PREVENTION-PART-2](http://info.debgroup.com/blog/bid/250699/clostridium-difficile-infection-prevention-part-2)

c.) Michaels, B. **Application of HACCP Principles to Personal Hygiene.** 2002, Prophylaxis 15(2):4-8.

d.) **Recommendations for hygiene product selection under threats due to Anthrax Bioterrorism.** Prepared for the US Postal Service

##### **3. Hand Washing-Soaps**

a.) Michaels B, Griffith C. 2006. **Simple Soaps and NHS Infection Control Challenges:** A literature review of potential sources of microbiological contamination of hand cleansing products and recommendations for risk reduction.

##### **4. Hand Drying**

b.) Michaels BS, Gangar V, Ayers T, Guider H, Curiale MS & Griffith C. **Optimization of Paper Towel Hand Drying During Normal Handwashing Processes.** Proceedings of APIC 30<sup>th</sup> Annual Conference & International Meeting, June 8-12, 2003; p. 14.

c.) Michaels, B. **Recommendations for hygiene product selection (soaps, paper towels and instant hand sanitizer) for the US Postal Service, under threat from**

**pathogenic microorganisms due to Bioterrorism.** Prepared for the US Postal Service, Nov. 6, 2001. (Also provided to UK Postal Service)

## **5. Cross-Contamination**

a.) Griffith, C.J.; Malik, R.; Cooper, R.A.; Looker, N.; Michaels, B. **Environmental Surfaces and the Potential for Contamination During Handwashing.** American Journal of Infection Control. 2003; 31(2):93-96.

b.) Harrison, W.A.; Griffith, C.J.; Ayers, T.; Michaels, B. **A Technique to Determine Contamination Exposure Routes and the Economic Efficiency of Folded Paper Towel Dispensing Systems.** American Journal of Infection Control. 2003; 31(2):104-108.

c.) Harrison, W.A.; Griffith, C.J.; Ayers, T.; Michaels, B. **Bacterial Transfer Rates and Cross-Contamination Potential Associated with Paper Towels Dispensing.** American Journal of Infection Control. 2003. 31:387-92.

d.) Michaels B. 2006. **Textile Fabrics and Cross-contamination** (Report prepared for Antimicrobial Products Company)

## **6. Hand Sanitizer**

a.) Michaels B. 2007. **Cutan® Foam Alcohol Hand Sanitiser Alcohol Foam Hand Sanitiser Having Improved Efficacy and Significantly Enhanced Hand Hygiene Compliance Capability.** Submitted to UK National Health Service Rapid Review Panel (9-24-2007).

## **7. Compliance**

a.) Michaels, B. **Maximizing Hand Hygiene Effectiveness in Healthcare Settings-Part 1.** (January 9, 2013) Hand Hygiene, Infection Prevention and Food Safety Blog. <http://info.debgroupp.com/blog/bid/257226/maximizing-hand-hygiene-effectiveness-in-healthcare-settings-part-1>

b.) Michaels, B. **Maximizing Hand Hygiene Effectiveness in Healthcare Settings-Part 2.** (January 16, 2013) Hand Hygiene, Infection Prevention and Food Safety Blog. <http://info.debgroupp.com/blog/bid/258618/Maximizing-Hand-Hygiene-Effectiveness-In-Healthcare-Settings-Part-2>

## **8. Skin Irritation & Sensitization**

a.) Michaels, B. **Respiratory Viruses and SARS on the Wing.** (February 20, 2013) Hand Hygiene, Infection Prevention and Food Safety Blog. [http://info.debgroupp.com/blog/bid/269627/?utm\\_campaign=blog&utm\\_source=linkedin&utm\\_medium=social&utm\\_content=f4c2ee62-f835-4670-8365-caec7862027](http://info.debgroupp.com/blog/bid/269627/?utm_campaign=blog&utm_source=linkedin&utm_medium=social&utm_content=f4c2ee62-f835-4670-8365-caec7862027)

# **Page 5: Household, Community & Workplace Infection Control**

## **Infection Control**

### **III. Household, Community & Workplace**

#### **A. Transmission**

**1. Survival In the Environment**  
**B. Barriers to Transmission**  
**C. Hands & Hand Hygiene**

**1. Quantitative Microbial Risk Assessment**

a.) Michaels, M.; Keller, C.L.; Blevins, M.; Ayers, T. **Identification of Effective Intervention Strategies for Commercial and Domestic Food Handlers Utilizing a Quantitative Microbial Risk Assessment Approach** International Scientific Forum on Home Hygiene (IFH) Conference - New Delhi, India April 15-16, 2002; Poster Abstracts pg. 12.

b.) Michaels, B. 2004. **Sources and Control of Pathogens & Microbial Allergens in the Home.**

c.) Michaels B. 2006. **Use of Quantitative Microbial Risk Assessments Techniques to Evaluate Potential Infectious Disease Hazards and Beverage Plant Intervention Strategies** (Report Prepared for Beverage Company).

**2. Hand Hygiene**

a.) CDC Clean Hands Coalition White Paper:

Barry Michaels, Christopher Griffith, Deborah Clayton, Greg Paoli, Barbara Soule and Julie Skolmowski. **(2003) The Socioeconomic Burden of Infectious Disease in the United States & Potential for Avoidance Through a National Hand Hygiene Program** (Proposed publication in Morbidity and Mortality Weekly Report)

b.) Doyle, M.; Pierson, M.; Weinberg, W.; Ruoff, K.; Soule, B.; Michaels, B. **Handwashing and Hygiene Lessons (K-3 through 12<sup>th</sup> grade).** G-P Health Smart™ Institute in cooperation with National Association of School Nurses, 2000.

c1.) Michaels, B. **Normas fundamentales para el lavado y la desinfeccion eficaz de las manos,** Aug. 2001.

c2.) Michaels, B. **Control de la higiene personal. Lista de verificacion para el lavado de manos de sus trabajadores que tienen contacto con alimentos,** Aug. 2001.

**3. Hand Drying**

a.) Michaels, B. & Ayers, T. **Handwashing (and Drying) - The Most Effective Means of Reducing the Risk of Infection.** Proceedings of the Third International Conference on Food Safety 2002. Porto Portugal, May 24-25 2002. pg. 151-168.

b.) **Assessment of Health Risks Related to Hand Drying Methodology Employed on US Navy Shipboard Heads**

**4. Cross-Contamination**

a.) Michaels, B.; Gangar, V.; Meyers, E.; Johnson, H.; Curiale, M. **Evaluation of Household Cutting Board Clean-up Techniques.** *Journal of Food Protection* 2000; 63(Sup A):37.

**5. Compliance**

a.) Michaels, B.; Ayers, T.; Celis, M.; Gangar, V. **Inactivation of Refrigerator Biofilm Bacteria for Application in Food Service Environment.** *Food Service Technology*, 1(3/4):169-179, 2001.

b.) Doyle, M.; Pierson, M.; Ruoff, K.; Soule, B.; Weinberg, W.; Michaels, B. **Reducing Transmission of Infectious Agents in the Home. Part II: Control Points.** Dairy, Food & Env. Sanit. 20(6):418-425, 2000.

c.) Doyle, M.; Pierson, M.; Ruoff, K.; Soule, B.; Weinberg, W.; Michaels, B. **Reducing Germ Transmission in the Home** (White Paper) Dec. 1998.

d.) Michael, B. & Laratta, S. **How Healthy is Your Building?** Onsite Vol. 2, Issue 6, pg. 2-3. June 2001.

## **6. Flu Vaccines**

a.) Michaels, B. **Flu Shot Not Effective for Seniors: Hand Hygiene Best Defense.** (February 27, 2013) Hand Hygiene, Infection Prevention and Food Safety Blog. <http://info.debgroupp.com/blog/bid/271495/Flu-Shot-Not-Effective-for-Seniors-Hand-Hygiene-Best-Defense>

b.) Michaels, B. **SARS-Like Coronavirus and Flu Prevention.** (March 6, 2013) Hand Hygiene, Infection Prevention and Food Safety Blog. <http://info.debgroupp.com/blog/bid/273401/SARS-Like-Coronavirus-and-Flu-Prevention>

## **D. Skin Damage, Irritation & Allergic Contact**

### **Dermatitis (ACD): Occupational Skin Disease (OSD)**

a.) Michaels B. **Occupational Skin Disease (OSD) in Intensive Manual Occupations (mechanical, agricultural, printing/painting and manufacturing)**

## **Page 6: Infection Control: Antimicrobial Research**

### **Infection Control**

#### **IV. Antimicrobial Research**

##### **A. Chlorine Dioxide**

a.) Michaels B. 2008. **Competitive Technology Review: 1) Antimicrobial Gloves, 2) Antimicrobial Food Packaging, 3) Active Cheese Packaging, 4) Floral, Fruit & Vegetable Longevity & Freshness Products, 5) Mold & Mildew Control (Desiccant Replacement), 6) Antimicrobial & Odor Controlling Wound Dressings.** (Report prepared for Antimicrobial Products Company).

##### **B. Polyvinylpyrrolidone (PVP)**

a.) Michaels, B.; Waddell, G.H.; Zinner, D.D. and Sigel, M.M. **Viral Inhibitory Activity of Polyvinylpyrrolidone.** Nature, 212:101-102, 1966.

b.) Michaels, B. and Sigel, M.M. **Activity of Polyvinylpyrrolidone Against Tumor Production by Rous Sarcoma Virus.** Proc. of Amer. Assn. for Cancer Research, 8;45 # 178, 1967.

##### **C. Interferon**

a.) Michaels, B. **Discussion on Interferon.** Proc. of the Second Intl. Symp. on Applied and Medical Virology, 265-266, 1968.

b.) Fruitstone, M.J.; Michaels, B.; Rudloff, D.A.C. and Sigel, M.M. **Role of the Spleen in Interferon Production in Mice.** Proc. Soc. Exper. Biol. and Med., 122:1008-1011, 1966.