

**Dr. William James**

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Dale City, Virginia 22193  
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Web site: [William James and Associates](#)*

**Curriculum Vitae**

**EDUCATION**

Johns Hopkins University  
Baltimore, Maryland  
Graduated: *MPH* 1986 - 1987

Louisiana State University  
Baton Rouge, Louisiana  
Graduated: *DVM* 1976 - 1980

McNeese State University  
Lake Charles, Louisiana  
Major: *Aquatic Biology* 1972 - 1976

**WRITING/EDITING  
EXPERIENCE**

*Federal Veterinarian*  
Editor  
2013 – Present

*Regs, Rules and Remedies*  
Meatingplace.com  
2013 – 2018

*Inspection Insights*  
Journal of the American Veterinary Medical Association  
1998

*FSIS Food Safety Review*  
Contributing Editor  
1992-1993

*Beaumont Enterprise*  
By-line sportswriter  
1981

## AWARDS

- Group Honor Award for Excellence* – For development of international “Terms of Reference” for the basis of trade of meat and poultry with Mexico.  
USDA 2010
- Distinguished Alumnus Award* – For accomplishments in veterinary medicine and contributions to the community through public service.  
LSU School of Veterinary Medicine 2009
- Outstanding Cross-Agency Team Award* – For exemplary contributions to promotion of US meat and poultry products to foreign governments around the globe.  
Foreign Agricultural Service 2008
- Administrator’s Excellence Award* – For outstanding accomplishments and professionalism in food safety and food defense.  
FSIS 2007
- Group Honor Award for Excellence* – For outstanding representation of US controls of BSE to international trading partners.  
USDA 2004
- Administrator’s Award of Excellence* – For outstanding accomplishments and professionalism that enhance the Agency and help to promote the Administrator’s vision of a premier public health agency.  
FSIS 2003
- Certificate of Merit* – For outstanding performance in responding to the BSE emergency situation in Canada.  
FSIS 2003
- Certificate of Merit* – For successful efforts as part of the BSE communications and policy team.  
FSIS 2002
- Certificate of Merit* – For outstanding contributions to U.S. Codex Office Management while on extended detail and for contributions to Codex meetings.  
FSIS 2002

**AWARDS**  
(cont.)

- Group Honor Award for Excellence* – For unselfish performance of duty during a national security emergency to ensure the safety and emergency preparedness of the Department of Agriculture and the United States.  
USDA 2002
- Certificate of Merit* - For superior achievements and accomplishments carrying out duties and responsibilities vital to the operation of the Office of Public Health and Science.  
FSIS 2000
- Certificate of Merit* - For accomplishments far exceeding normal requirements and greatly contributing to the overall mission of the Office of Public Health and Science.  
FSIS 1998
- Group Honor Award for Excellence* - For innovative leadership and obtaining approval for a new steam vacuum cleaning process, and other antimicrobial systems, that protect Americans from food-borne diseases (Group Leader).  
USDA 1997
- Group Honor Award for Excellence* - For exceptional dedication and team work in planning, developing, and publishing a new food safety regulatory system, the Hazard Analysis and Critical Control Point Pathogen Reduction regulation.  
USDA 1997
- Unit Award for Superior Service* - For Bacterial Control Project contributions leading to the reduction of risk to consumers by identifying slaughter processing methods which reduce bacterial levels on raw poultry (Unit Leader).  
USDA 1993
- Unit Award for Superior Service* - For outstanding diligence and creativity in developing and implementing the Streamlined Inspection System for Poultry.  
USDA 1987

**ADVANCED  
TRAINING**

*Senior Executive Service Executive Development Program*  
Seminars, leadership labs, formal detail  
Washington, DC  
December 1998 - July 1999

*Washington Executive Seminar*  
USDA Graduate School  
Rosslyn, Virginia  
June 14-25, 1999

*Executive Development Seminar*  
United States Office of Personnel Management  
Lancaster, Pennsylvania  
June 10-21, 1996

*Federal Executive Institute*  
United States Office of Personnel Management  
Charlottesville, Virginia  
July 18 - August 13, 1994

*Management Development Seminar Advanced Program*  
United States Office of Personnel Management  
Denver, Colorado  
March 8-12, 1993

*Science, Technology and Public Policy*  
United States Office of Personnel Management  
Oak Ridge, Tennessee  
March 5-16, 1990

*Management Development Seminar*  
United States Office of Personnel Management  
Denver, Colorado  
March 6-17, 1989

**PUBLICATIONS**  
(book chapter)

*Ensuring safety and quality in the production of beef Volume 1: Safety, Beef Carcass Inspection Systems*, **James, W.** (author), Acuff, G. & Dickson, J. (ed.), Burleigh Dodds Science Publishing, Cambridge, UK (ISBN: 978 1 78676 056 2), 2017

**PUBLICATIONS**  
(peer-reviewed)

*Salmonella serotypes in selected classes of food animal carcasses and raw ground products, January 1998 through December 2000*, Columb P. Rigney, DVM, MPH, DACVPM ..., **William James**, DVM, MPH, Journal of the American Veterinary Medical Association, pp. 524-530, Vol 224, No. 4, February 15, 2004.

*Testing for Salmonella in Raw Meat and Poultry Products Collected at Federally Inspected Establishments in the United States, 1998-2000*, Bonnie E. Rose ..., **William O. James**, Journal of Food Protection, Vol. 65, No. 6, 2002, Pages 937-947.

*Relevance of carcass palpation in lambs to protecting public health*, Walker, HL ..., **James, WO**, Journal of Food Protection, Vol. 63, No. 9, 2000, Pages 1287-1290.

*Analysis of Salmonella serotypes from selected carcasses and raw ground products sampled prior to implementation of the Pathogen Reduction; Hazard Analysis and Critical Control Point Final Rule in the US*, Wayne Schlosser ..., **William James**, International Journal of Food Microbiology, 58 (2000) 107-111.

*Agents, vehicles, and causal inference in bacterial foodborne disease outbreaks: 82 reports (1986-1995)*, Kenneth E. Petersen, DVM, MPH, and **William O. James**, DVM, MPH, Journal of the American Veterinary Medical Association, pp. 1874-1881, Vol. 212, June 15, 1998.

*Use of a Priority Rating Process to Sort Meatborne Zoonotic Agents in Beef*, Kenneth E. Petersen, DVM, **William O. James**, DVM, MPH ..., Journal of Agromedicine, pp. 17-36, Vol. 3, No. 1, 1996.

*Poultry Processing Line Speeds as Related to Bacteriologic Profile of Broiler Carcasses*, Robert L. Brewer, **William O. James** ..., Journal of Food Science, pp. 1022-1024, Vol. 60, No. 5, 1995.

**PUBLICATIONS**  
(peer-reviewed)  
(cont.)

*A Survey of Stunning Methods Used During Slaughter of Poultry in Commercial Plants*, George E. Heath, ... **William O. James**, Journal of Applied Poultry Research, 3:297-302, 1994.

*Cost-Effective Techniques to Control Human Enteropathogens on Fresh Poultry*, **William O. James**, et al, Poultry Science, 72:1174-1176, June 1993.

*Bacteria on Beef Briskets and Ground Beef: Correlation with Slaughter Volume and Antemortem Condemnation*, Allan T. Hogue, ... **William O. James** ..., Journal of Food Protection, Vol. 56, No. 2, 1993, Pages 110-113, 119.

*Effects of countercurrent scalding and postscald spray on the bacteriologic profile of raw chicken carcasses*, **William O. James**, et al, Journal of the American Veterinary Medical Association, pp. 705-708, Vol. 201, No. 5, September 1, 1992.

*Effects of chlorination of chill water on the bacteriologic profile of raw chicken carcasses and giblets*, **William O. James**, et al, Journal of the American Veterinary Medical Association, pp. 60-63, Vol. 200, No. 1, January 1, 1992.

*Profile of selected bacterial counts and Salmonella prevalence on raw poultry in a poultry slaughter establishment*, **William O. James**, et al, Journal of the American Veterinary Medical Association, pp. 57-59, Vol. 200, No. 1, January 1, 1992.

*A Method of Repairing a Fractured Core of the Horn in the Exotic Ungulate*, Michael Douglass, **Bill James**, Veterinary Medicine/Small Animal Clinician, pp. 1048-1049, Vol. 6, June 1980.

**PUBLICATIONS**  
(professional)

*Stratégies de lutte contre Salmonella and Campylobacter dans les produits avicoles crus*, P. L. White, A. R. Baker & **W. O. James**, Contamination des produits d'origine animale: prévention et risques pour la santé publique, Revue Scientifique et Technique, Office International des Épizooties, Vol. 16 (2), pp. 525-541, August 1997.

*Técnicas para controlar y reducir patógenos en carne de pollo*, **William O. James**, et al., Industria Avícola, pp. 14-18, Junio 1993.

*A Study of Cost-Effective Techniques to Reduce and Control Human Enteropathogens on Fresh Poultry*, **William O. James**, et al, Proceedings 27th National Meeting on Poultry Health and Processing, pp. 44-47, October 15, 1992.

*The Puerto Rico Bacterial Control Project: A Study of Cost-Effective Techniques which Reduce and Control Salmonella in Fresh Poultry*, John C. Prucha, **William O. James**, Robert L. Brewer, Proceedings of the Symposium on the Diagnosis and Control of Salmonella, pp. 7-13, October 29, 1991.

*The Application of HACCP to Poultry Inspection - Status Report of a Feasibility Study*, John C. Prucha, **William O. James**, Ralph W. Johnston, Proceedings Ninety-Third Annual Meeting of the United States Animal Health Association, pp. 501-505, 1989.

*The application of HACCP to poultry inspection - status report of a feasibility study*, Prucha, JC, Hollingsworth, JM, and **James, WO**, Proceedings World Association of Veterinary Food Hygienists Xth (Jubilee) International Symposium in Stockholm, pp. 201-205, 1989.

*The relationship between brine-diffuser operation and zooplankton distribution*, M.C. Vecchione, ... **W.O. James**, Chapter 9 in Post-Discharge Final Report, contract DE-AC-96-80P010228 Dept. of Energy, 1983.

**WORK  
EXPERIENCE**

**William James & Associates, LLC**

**2012 – present**

**Dale City, VA**

*Chief Consultant* on international trade equivalency requirements for meat and poultry, Food Safety and Inspection Service regulatory compliance, expert witness reports and testimony, and C-TPAT supply chain security certification requirements.

**United States Department of Agriculture, Food Safety and Inspection Service, Office of Field Operations**

**2008 – 2011**

**Washington, DC**

*Chief Public Health Veterinarian (Senior Executive Service)* representing FSIS before the world on issues of veterinary public health and animal welfare. Responsible for a public health program that conducts inspections and enforces regulatory requirements at establishments slaughtering food animals and/or processing meat, poultry and egg products. Oversee activities of five of OFO's 15 Districts, with combined employment of 3,200 people, combined budgets of \$250 million, and regulate almost 1,400 establishments in 16 States, covering wide geographic regions in the Midwest, Southeast, and Mid-Atlantic.

**United States Department of Agriculture, Food Safety and Inspection Service, Office of International Affairs**

**2007 – 2008**

**Washington, DC**

*Assistant Administrator (SES)* with responsibilities for oversight of import and export issues for meat, poultry, and egg products. Represent FSIS before foreign governments (having worked in 20 countries), and international veterinary and public health bodies.

**United States Department of Agriculture, Food Safety and Inspection Service, OIA**

**2004 – 2007**

**Washington, DC**

*Deputy Assistant Administrator (SES)* with responsibilities for oversight of import and export issues for meat, poultry, and egg products. Manage food safety issues for USDA in international fora such as the Codex Alimentarius Commission and the World Organisation for Animal Health (OIE).

**USDA, FSIS, Office of Public Health Science**

**2002 – 2004**

**Washington, DC**

*Executive Director* for public health and scientific program services. Charged with oversight of four divisions: Microbiology Division, Risk Assessment Division, Human Health Sciences Division, Zoonotic Diseases and Residue Surveillance Division.



**WORK  
EXPERIENCE**  
(cont.)

**USDA, FSIS, US Codex Office  
2002 Washington, DC**

*Director* responsible for facilitating U.S. participation and positions on all issues related to the Codex Alimentarius Commission's numerous committees and work groups facilitating trade in safe food.

**USDA, FSIS, OPHS, Zoonotic Diseases and Residue Surveillance  
Division  
2000 - 2002 Washington, DC**

*Director* of the Division promoting food safety by evaluating public health hazards (zoonoses and residues) associated with animal populations from the farm through processing of meat, poultry, and egg products.

**USDA, OPHS, OPHS, Recall Management Division  
1999 Washington, DC**

*Director* responsible for determining if a recall of meat or poultry products is necessary, and the scope and class of the recall. Also, responsible for managing epidemiology investigations of outbreaks of meat-borne disease.

**USDA, FSIS, OPHS, Emerging Pathogens and Zoonotic Diseases  
Division  
1997 - 2000 Washington, DC**

*Director* of the Division serving as the FSIS focal point for issues related to the epidemiology of emerging human pathogens and zoonotic diseases (foreign and domestic) in animal populations.

**USDA, FSIS, Office of Policy and Program Development and  
Evaluation, Inspection Systems Development Division  
1996 - 1997 Washington, DC**

*Director* of the Division tasked with developing systems of inspection for livestock, poultry, and processed products. Provided direction to 30 employees (including eight GS-14's) in various fields including veterinary medicine, food technology and engineering.

**WORK  
EXPERIENCE**  
(cont.)

**USDA, FSIS, Office of Science and Technology, Slaughter  
Inspection Standards and Procedures Division  
1990 - 1996** **Washington, DC**

*Director* of the Division responsible for developing improved standards and procedures for inspection of livestock and poultry. Responsible for methods of humane handling of livestock, and development of methods to reduce foodborne illness associated with consumption of meat and poultry.

**USDA, FSIS, S&T, SISPD  
1988 - 1990** **Washington, DC**

*Branch Chief* of a project management branch. Provided technical and administrative direction to five veterinarians in the development of regulations pertaining to slaughter inspection, humane handling of livestock, and development of antibacterial process interventions.

**USDA, FSIS, Office of Technical Services, SISPD  
1984 - 1988** **Washington, DC**

*Veterinary Epidemiologist* responsible for designing, developing, testing, and implementing standards and procedures for the inspection of livestock and poultry at slaughter. Provided technical consultation to individuals, industries, and organizations inside and outside the Department.

**USDA, FSIS, Office of Field Operations  
1983 - 1984** **Shenandoah Valley, VA**

*Supervisory Veterinary Medical Officer* responsible for supervising USDA Food Inspectors in plants slaughtering chickens, turkeys, swine, and cattle.

**McNeese State University  
1981 - 1983** **Lake Charles, LA**

*Research Scientist* responsible for monitoring, measuring, documenting, and characterizing impacts on the living marine resources in the Gulf of Mexico caused by brine discharge from solution mining of salt domes.

**Rhodes' Veterinary Hospital  
1980** **Sulphur, LA**

*Clinical Veterinarian* in private practice. Medical and surgical clinic treating farm animals and pets. Accredited by APHIS for disease program management.

**SELECTED  
PRESENTATIONS**

- FSIS Regulatory Issues for Siluriformes to Catfish Farmers of America Annual Convention*  
Las Vegas, NV February 2020
- Equivalence Requirements for Beef Exports to the U.S. to Instituto de la Promoción de la Carne Vacuna Argentina, SENASA*  
Buenos Aires, Argentina February 2019
- Residue Prevention in U.S. Farm-Raised Catfish to Catfish Farmers of America Annual Convention*  
Memphis, TN February 2018
- FSIS Equivalence Requirements for Imported Poultry to CIQ & MOA Inspection Officials*  
Guangze, China January 2018
- Chinese Livestock and Poultry Products Safety Standards to Intecar Servicio de Laboratorios, SENASA*  
Santiago, Chile May 2017
- USDA-FSIS Catfish Inspection Regulatory Requirements to Catfish Farmers of America Annual Convention*  
Orange Beach, AL February 2017
- Private Sector Best Practices for Compliance with Meat Inspection Regulations to U.S.–China Meat Product Safety Seminar*  
Beijing, China September 2016
- Status of Catfish Inspection in Congress to The Catfish Institute Board of Directors*  
Jackson, MS August 2016
- The Approval Process for Poultry Products for the U.S. Market to China-U.S. Poultry Summit*  
Shenyang, China May 2016
- Catfish Inspection Implementation to Catfish Farmers of America National Convention*  
Nashville, TN February 2016
- Meat and Poultry Import requirements for the United States and China to Intecar/Asprocer & Servicio Agrícola y Ganadero*  
Santiago, Chile December 2015

**SELECTED  
PRESENTATIONS**  
(cont.)

- Equivalence Processes for Export of Meat to the United States to*  
Danish meat industry delegation  
Washington, DC  
November 2015
- American Meat Inspection and Quarantine to Ghana Animal*  
Agriculture Delegation  
Washington, DC  
October 2015
- American Imported Meat Quarantine Policies to US-China Meat*  
Product Safety Seminar  
Qingdao, China  
September 2015
- Private Sector Best Practices for Compliance with Meat Inspection*  
*Regulations to World Meat Industry Development Conference*  
Qingdao, China  
September 2015
- USDA-FSIS Inspection Basics to American Shrimp Processors*  
Association  
Biloxi, MS  
March, 2015
- Equivalence Requirements – USDA/Food Safety & Inspection Service*  
to Irish Food Board, Embassy of Ireland  
Washington, DC  
February 2015
- Catfish Inspection by USDA/Food Safety & Inspection Service to The*  
Catfish Institute  
Indianola, MS  
May 2014
- Principles for Development of a National Food Safety Monitoring and*  
*Surveillance System to Supreme Council of Health*  
Doha, Qatar  
March 2014
- Equivalence Requirements for Export of Beef to the United States to*  
Department of Agriculture, Food and the Marine, Irish companies  
Celbridge, Ireland  
December 2013
- Systematic Approach to Animal Welfare to American Meat*  
Institute Foundation Animal Care and Handling Conference  
Kansas City, MO  
October 2013
- Meat and Poultry Processing, Inspection, and Trade in the US to*  
Lithuanian International Food Manufacturing Team  
Washington, DC  
June 2013

**SELECTED  
PRESENTATIONS**  
(cont.)

*International Production and Trade of Meat* to Cochran Program  
Turkish Government/Industry Delegation  
Washington, DC May 2013

*Equivalence Issues – Learning from Experience* to International  
Production & Processing Expo  
Atlanta, GA January 2013

*International Beef Production and Trade* to French beef industry reps  
(Interbev, Federation Nationale Bovine)  
Washington, DC November 2012

*Food Safety Inspection* to Cochran Fellowship Program multinational  
African delegation  
Washington, DC November 2012

*Equivalence to the US Inspection Program* to Spanish Packers and  
Processors  
Burgos, Spain October 2012

*Bovine Spongiform Encephalopathy Safeguards by the United States*  
to official Taiwanese government delegation on BSE  
Washington, DC May 2012

*Food Safety in the United States* to Association of South East Asian  
Nations (ASEAN) delegation  
Washington, DC April 2012

*Food Safety Inspection Systems* to China Administration of Quality  
Supervision, Inspection, and Quarantine (AQSIQ)  
Qingdao, China March 2012

*The Role of the Food Safety & Inspection Service in International  
Trade* to North American Meat Processors Annual Convention  
Tucson, AZ February 2012

*History of the Food Safety and Inspection Service* to the Inaugural  
Celebration of the 400<sup>th</sup> Anniversary of the Veterinary Profession  
Washington, DC February 2011

*Regulatory Update: FSIS* to Food and Feed Safety Committee,  
USAHA  
Minneapolis, MN November 2010

**SELECTED  
PRESENTATIONS**  
(cont.)

- Epidemiology of E. coli O157:H7 to Food and Feed Safety*  
Committee, USAHA  
Minneapolis, MN  
November 2010
- FSIS Regulatory Perspective on Listeria monocytogenes to AVMA*  
Annual Convention  
Atlanta, GA  
August 2010
- Investigation of Downer Cow Abuse in California to AVMA Annual*  
Convention  
Seattle, WA  
July 2009
- FSIS and Animal Welfare to American Meat Institute Foundation*  
Animal Care and Handling Conference  
Kansas City, KS  
March 2009
- Ensuring the Trade of Safe and Suitable Meat & Poultry to AVMA*  
Annual Convention  
New Orleans, LA  
July 2008
- Identification and Removal of Specified Risk Materials to Thai*  
Department of Agriculture  
Bangkok, Thailand  
April 2007
- US Controls of Bovine Spongiform Encephalopathy to Filipino*  
Department of Agriculture  
Manila, Philippines  
March 2006
- International Trade of Poultry Products to Administration of Quality*  
Supervision, Inspection, and Quarantine  
Beijing, China  
October 2005
- The Triad of Protection for Imported Meat and Poultry to AVMA*  
Annual Convention  
Minneapolis, MN  
July 2005
- Specified Risk Material Determination to Japan/United States BSE*  
Scientific Work Group  
Tokyo, Japan  
June 2004
- USDA/FSIS Position on BSE High-Risk Material Disposition to Prion*  
Inactivation: Current Technology and Research Needs Symposium  
Washington, DC  
April 2004

**SELECTED  
PRESENTATIONS**  
(cont.)

- Pathogen Standards for Raw and RTE Meat Products to Sino-USA Seminar on Meat and Poultry Safety*  
Beijing, China December 2003
- National Residue Program to Sino-USA Seminar on Meat and Poultry Safety*  
Beijing, China December 2003
- Recall Management System to Sino-USA Seminar on Meat and Poultry Safety*  
Beijing, China December 2003
- Risk Assessment Procedures to Sino-USA Seminar on Meat and Poultry Safety*  
Beijing, China December 2003
- Criteria for Determining Food Safety Significance of Animal Diseases to Codex/OIE Committee on Zoonotic Diseases*  
Rome, Italy July 2003
- Antimicrobial Resistance – FSIS Perspective to the National Antimicrobial Resistance Monitoring System annual meeting*  
Hilton Head, SC November 2002
- Introduction to Codex Alimentarius to U.S. Codex Technical Workshop*  
Beijing, China September 2002
- Features of the Proposed Draft Code of Hygiene Practice for Fresh Meat to Codex Comm. on Meat & Poultry Hygiene Public Meeting*  
Washington, DC December 2001
- Marker Residues and Repeat Residue Violators Policies to Food Safety Committee, USAHA*  
Hershey, PA November 2001
- History and Recent Trends in Food Safety to National Meeting on Poultry Health and Processing Plenary Session*  
Ocean City, MD October 2001
- HACCP Inspection Models Project to Working Group on Poultry: Codex Committee on Meat and Poultry Hygiene*  
Berlin, Germany June 2001

**SELECTED  
PRESENTATIONS**  
*(cont.)*

*BSE Risk Assessment to Joint WHO/FAO/OIE Technical Consultation  
on BSE and Its Risks: Animal Health, Public Health, and Trade*  
Paris, France June 2001

*FSIS Evaluation of Adjuvants in Biologics for Food Animals to  
Animal Health Industry*  
Ames, IA February 2001

*The National Residue Program to Association of Food and Drug  
Officials*  
Washington, DC November 2000

*Salmonella serotypes found on carcasses and raw ground products to  
Public Health Committee, Salmonella Committee, USAHA*  
Birmingham, AL October 2000

*Thoughts on a BSE Proposed Rule to 3rd Annual Trilateral  
Transmissible Spongiform Encephalopathy Meeting*  
Ottawa, Canada September 2000

**TRAINING VIDEO**

*Transport Quality Assurance*  
National Pork Board - for Transporters, Producers, and Handlers  
February 2014



**TELEVISION  
INTERVIEWS**

[\*The Trouble with Chicken\*](#)

PBS Frontline  
May 2015

[\*Chasing Outbreaks: How Safe is Our Food?\*](#)

Retro Report – The New York Times  
May 2015

[\*The Politics of Poultry\*](#)

The Stream – Al Jazeera America  
August 2014

*Catfish Inspection*

Good Morning Mississippi  
April 2014

**RADIO  
INTERVIEWS**

[\*The Safety of Imported Catfish\*](#)

Supertalk Mississippi  
July 2017

*USDA Catfish Inspection*

Supertalk Mississippi  
March 2017

**PODCASTS**

[\*Farmers Markets and Food Safety\*](#) for American Veterinary Medical  
Association  
September, 2011

[\*FSIS Keeps Your Food Safe\*](#) for American Veterinary Medical  
Association  
February, 2011

**CONGRESSIONAL  
TESTIMONY**

*Imported Food Safety Hearing*

House Committee on Energy and Commerce (Dingell, D-MI)  
Subcommittee on Oversight and Investigations (Stupak, D-MI)  
2123 Rayburn House Office Building  
October 11, 2007

*Trade Hearing*

House Committee on Ways and Means (Rangel, D-NY)  
Subcommittees Trade (Levin, D-MI), Oversight (Lewis, D-GA)  
1100 Longworth House Office Building  
October 4, 2007