Items of interest from the literature

**Bacillus cereus**


**Campylobacter**


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Taylor NM, Wales AD, Ridley AM, Davies RH. Farm level risk factors for fluoroquinolone resistance in *E. coli* and thermophilic *Campylobacter* spp. on poultry farms. Avian Pathol. 2016 May 12:1-33. [Epub ahead of print]


**Clostridium**


Lim SC, Foster NF, Riley TV. Susceptibility of Clostridium difficile to the food preservatives sodium nitrite, sodium nitrate and sodium metabisulphite. Anaerobe. 2016 Feb;37:67-71.


Cryptosporidium


Hepatitis A


Hepatitis E


**Listeria**


Garner D, Kathariou S. Fresh Produce-Associated Listeriosis Outbreaks, Sources of Concern, Teachable Moments, and Insights. J Food Prot. 2016 Feb;79(2):337-44.


**Mycobacterium**


**Norovirus**


**Salmonella**


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Fong K, Wang S. Heat resistance of Salmonella enterica is increased by pre-adaptation to peanut oil or sub-lethal heat exposure. Food Microbiol. 2016 Sep;58:139-47.


Staphylococcus aureus


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STEC


Colello R, Cáceres ME, Ruiz MJ, Sanz M, Etcheverría AI, Padola NL. From Farm to Table: Follow-Up of Shiga Toxin-Producing Escherichia coli Throughout the Pork Production Chain in Argentina. Front Microbiol. 2016 Feb 8;7:93.


**Toxoplasma**


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