

ADVISORY COMMITTEE ON THE MICROBIOLOGICAL SAFETY OF FOOD

Items of possible interest from the literature

A list of items from the literature which may be of interest to Members is attached.

**Secretariat
September 2004**

Campylobacter

Harvey RB, Droleskey RE, Sheffield CL, Edrington TS, Callaway TR, Anderson RC, Drinnon DL, Ziprin RL, Scott HM, Nisbet DJ. *Campylobacter* prevalence in lactating dairy cows in the United States. *J Food Prot.* 2004; **67(7)** : 1476-9

Bashor MP, Curtis PA, Keener KM, Sheldon BW, Kathariou S, Osborne JA. Effects of carcass washers on *Campylobacter* contamination in large broiler processing plants. *Poult Sci.* 2004; **83(7)** : 1232-9

Hald B, Skovgård H, Bang D, Pedersen K, Dybdahl J, Jespersen J, Madsen M. Flies and *Campylobacter* Infection of Broiler Flocks. *Emerging Infectious Diseases.* 2004; **10(8)** : 1490-92

Miller G, Dunn GM, Smith-Palmer A, Ogden ID, Strachan NJ. Human *Campylobacteriosis* in Scotland: seasonality, regional trends and bursts of infection. *Epidemiol Infect.* 2004; **132(4)** : 585-93

Hook H, Ekegren MB, Ericsson H, Vagsholm I, Danielsson-Tham ML. Genetic and epidemiological relationships among *Campylobacter* isolates from humans. *Scand J Infect Dis.* 2004; **36(6-7)** : 252-42

Hutchison ML, Walters LD, Avery SM, Syngé BA, Moore A. Levels of zoonotic agents in British livestock manures. *Lett Appl Microbiol.* 2004; **39(2)** : 207-14

Whyte P, McGill K, Cowley D, Madden RH, Moran L, Scates P, Carroll C, O'Leary A, Fanning S, Collins JD, McNamara E, Moore JE, Cormican, M. Occurrence of *Campylobacter* in retail foods in Ireland. *International Journal of Food Microbiology* 2004; **(95)** : 111 – 118

Ramabu SS, Boxall NS, Madie P, Fenwick SG. Some potential sources for transmission of *Campylobacter jejuni* to broiler chickens. *Lett Appl Microbiol.* 2004; **39(3)** : 252-6

Clostridium botulinum

Collins MD, East AK. Phylogeny and taxonomy of the food-borne pathogen *Clostridium botulinum* and its neurotoxins. *J Appl Microbiol.* 1998; **84(1)** : 5-17

Smith JP, Daifas DP, El-Khoury W, Koukoutsis J, El Khoury A. Shelf life and safety concerns of bakery products—a review. *Crit Rev Food Sci Nutr.* 2004; **44(1)** : 19-55

Cryptosporidium

Hunter PR, Hughes S, Woodhouse S, Syed Q, Verlander NQ, Chalmers RM, Morgan K, Nichols G, Beeching N, Osborn K. Sporadic cryptosporidiosis case-control study with genotyping. *Emerg Infect Dis.* 2004; **10(7)** : 1241-9

Food Poisoning

Mitakakis TZ, Wolfe R, Sinclair MI, Fairley CK, Leder K, Hellard ME. Dietary intake and domestic food preparation and handling as risk factors for gastroenteritis: a case-control study. *Epidemiol Infect.* 2004; **132(4)** : 601-6

Kimura AC, Johnson K, Palumbo MS, Hopkins J, Boase JC, Reporter R, Goldoft M, Stefonek KR, Farrar JA, Van Gilder TJ, Vugia DJ. Multistate shigellosis outbreak and commercially prepared food, United States. *Emerg Infect Dis.* 2004; **10(6)** : 1147-9

Food Safety

Clayton DA and Griffith CJ. Observation of food safety practices in catering using notational analysis. *British Food Journal.* 2004; **106(3)** : 211-227

Listeria

Saunders BD, Mangione K, Vincent C, Schermerhorn J, Farchione CM, Dumas NB, Bopp D, Kornstein L, Fortes ED, Windham K, Wiedmann M. Distribution of *Listeria monocytogenes* molecular subtypes among human and food isolates from New York State shows persistence of human disease—associated *Listeria monocytogenes* strains in retail environments. *J Food Prot.* 2004; **67(7)** :1417-28

Lukinmaa S, Aarnisalo K, Suihko ML, Siitonen A. Diversity of *Listeria monocytogenes* isolates of human and food origin studied by serotyping, automated ribotyping and pulsed-field gel electrophoresis. *Clin Microbiol Infect.* 2004; **10(6)** : 562-8

Nightingale KK, Schukken YH, Nightingale CR, Fortes ED, Ho AJ, Her Z, Grohn YT, McDonough PL. Ecology and transmission of *Listeria monocytogenes* infecting ruminants and in the farm environment. *Appl Environ Microbiol.* 2004; **70(8)** : 4458-67

Cates SC, Carter-Young HL, Conley S, O'Brien B. Pregnant women and listeriosis: preferred educational messages and delivery mechanisms. *J Nutr Educ Behav.* 2004; **36(3)** : 121-7

Holah JT, Bird J, Hall KE. The microbial ecology of high-risk, chilled food factories; evidence for persistent *Listeria* spp. and *Escherichia coli* strains. *J Appl Microbiol.* 2004; **97(1)** : 68-77

Murphy RY, Osaili T, Duncan LK, Marcy JA. Thermal inactivation of salmonella and *Listeria monocytogenes* in ground chicken thigh/leg meat and skin. *Poult Sci.* 2004 Jul; **83(7)** : 1218-25

Murphy RY, Martin EM, Duncan LK, Beard BL, Marcy JA. Thermal process validation for *Escherichia coli* O157:H7, *Salmonella*, and *Listeria monocytogenes* in ground turkey and beef products. *J Food Prot.* 2004; **67(7)** : 1394-402

Okutani A, Okada Y, Yamamoto S, Igimi S. Nationwide survey of human *Listeria monocytogenes* infection in Japan. *Epidemiol Infect.* 2004; **132(4)** : 769-72

Microbiological risk assessment

Hald T, Vose D, Wegener HC, Koupeev T. A Bayesian approach to quantify the contribution of animal-food sources to human salmonellosis. *Risk Anal.* 2004; **24(1)** : 255-69

Oscar TP. A quantitative risk assessment model for *Salmonella* and whole chickens. *Int J Food Microbiol.* 2004; **93(2)** : 231-47

Teunis P, Takumi K, Shinagawa K. Dose response for infection by *Escherichia coli* O157:H7 from outbreak data. *Risk Anal.* 2004; **24(2)** : 401-7

Rados C. Preventing *Listeria* contamination in foods. *FDA Consum.* 2004; **38(1)** : 10-1

Norovirus

Hutson AM, Atmar RL, Estes MK. Norovirus disease: changing epidemiology and host susceptibility factors. *Trends Microbiol.* 2004; **12(6)** : 279-87

Pommeuy M, Dumas F, Caprais MP, Camus P, Le Mennec C, Parnaudeau S, Haugarreau L, Sarrette B, Vilagines P, Pothier P, Kholi E, Le Guyader F. Sewage impact on shellfish microbial contamination. *Water Sci Technol.* 2004; **50(1)** : 117-24

Salmonella

Centers for Disease Control and Prevention (CDC). Outbreak of *Salmonella* serotype Enteritidis infections associated with raw almonds—United States and Canada, 2003-2004. *MMWR Morb Mortal Wkly Rep.* 2004; **53(22)** : 484-7

Kovats RS, Edwards SJ, Hajat S, Armstrong BG, Ebi KL, Menne B. The effect of temperature on food poisoning: a time-series analysis of salmonellosis in ten European countries. *Epidemiol Infect.* 2004; **132(3)** : 443-53

VTEC

Kistemann T, Zimmer S, Vagsholm I, Andersson Y. GIS-supported investigation of human EHEC and cattle VTEC O157 infections in Sweden: geographical distribution, spatial variation and possible risk factors. *Epidemiol Infect.* 2004; **132(3)** : 495-505

Albihn A, Eriksson E, Wallen C, Aspan A. Verotoxinogenic *Escherichia coli* (VTEC) O157:H7—a national Swedish survey of bovine faeces. *Acta Vet Scand.* 2003; **44(1-2)** : 43-52