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
November 2004
Campylobacter

Oyarzabal OA, Hawk C, Bilgili SF, Warf CC, Kemp GK. Effects of postchill application of acidified sodium chlorate to control Campylobacter spp. and Escherichia coli on commercial broiler carcasses. J Food Prot. 2004; 67(10): 2288-91


Ekdahl K, Giesecke J. Travellers returning to Sweden as sentinels for comparative disease incidence in other European countries, Campylobacter and giardia infection as examples. Euro Surveill. 2004; 9(9).


Clostridium perfringens


**E coli O157**


**Listeria monocytogenes**

Somers EB, Wong AC. Efficacy of two cleaning and sanitizing combinations on *Listeria monocytogenes* biofilms formed at low temperature on a variety of


**Norovirus**


**Salmonella**


Little CL, Mitchell RT; Food Standards Agency; Local Authorities Coordinators of Regulatory Services; Health Protection Agency. Microbiological quality of pre-cut fruit, sprouted seeds, and unpasteurised fruit and vegetable juices from retail and production premises in the UK, and the application of HACCP. Commun Dis Public Health. 2004; 7(3):184-90.


