

HSS: L5 - Food Safety and Microbiology

[View Online](#)

Adams, M. R., and M. O. Moss. 2008. Food Microbiology. 3rd ed. Cambridge: Royal Society of Chemistry.

Adams, M. R., M. O. Moss, and Peter J. McClure. 2016. Food Microbiology. 4th edition. Cambridge: Royal Society of Chemistry.

Anon. 31AD. 'E.Coli: ETEC, EPEC, EIEC, and EHEC'.

Anon. 2012. 'Bad Bug Book: Handbook of Foodborne Pathogenic Microorganisms and Natural Toxins'.

Anon. n.d.-a. '1 FOODBORNE DISEASE STRATEGY (2010 - 15) FSA PROGRAMME FOR THE REDUCTION OF FOODBORNE DISEASE IN THE UK'.

Anon. n.d.-b. 'Campylobacter Survey: Cumulative Results from the Full 12 Months (Q1 - Q4) | Food Standards Agency'.

Anon. n.d.-c. 'Department of Health - GOV.UK'. Retrieved (<https://www.gov.uk/government/organisations/department-of-health-and-social-care>).

Anon. n.d.-d. 'Directorate General for Health and Food Safety - European Commission'. Retrieved (http://ec.europa.eu/dgs/health_food-safety/index_en.htm).

Anon. n.d.-e. 'Directorate General for Health and Food Safety - European Commission'. Retrieved (http://ec.europa.eu/dgs/health_food-safety/index_en.htm).

Anon. n.d.-f. 'EFSA'. Retrieved (http://www.efsa.europa.eu/interactive_pages/fieldtofork/FieldToFork).

Anon. n.d.-g. 'EFSA E Coli Fact Sheet'.

Anon. n.d.-h. 'Factsheet: Quick Frozen Standards . Agency Foodstuffs Regulations 2007'.

Anon. n.d.-i. 'Food and Drink Federation'. Retrieved (<http://www.fdf.org.uk/>).

Anon. n.d.-j. 'Food and Feed Codes of Practice'. Retrieved (<https://www.food.gov.uk/about-us/food-and-feed-codes-of-practice>).

Anon. n.d.-k. 'Food Standards Agency'. Retrieved (<http://www.food.gov.uk/>).

Anon. n.d.-l. 'Foodborne Disease Strategy | Food Standards Agency'. Retrieved

(<https://www.food.gov.uk/research/foodborne-diseases>).

Anon. n.d.-m. 'Good Hygiene Is Good for Business: Booklet - Goodhygienegoodforbusiness.Pdf'.

Anon. n.d.-n. 'Guidance on Temperature Control Legislation in the United Kingdom'.

Anon. n.d.-o. 'Infographics | European Food Safety Authority'. Retrieved (<http://www.efsa.europa.eu/en/topics/infographics>).

Anon. n.d.-p. 'Measuring Foodborne Illness Levels | Food Standards Agency'. Retrieved (<https://data.food.gov.uk/catalog/datasets/7865126f-37ea-4447-9649-ae5a96379f41>).

Anon. n.d.-q. 'Microsoft Word - FSA Guidance Notes for Regulation 178-2002 v2 23.7.07.Doc - Fsa1782002guidance.Pdf'.

Anon. n.d.-r. 'Milk Hygiene on the Dairy Farm: A Practical Guide for Milk Producers | Food Standards Agency'. Retrieved (https://www.food.gov.uk/sites/default/files/media/document/milk-hygiene-guide-for-milk-producers_0.pdf).

Anon. n.d.-s. 'Milk Hygiene on the Dairy Farm: A Practical Guide for Milk Producers | Food Standards Agency'. Retrieved (https://www.food.gov.uk/sites/default/files/media/document/milk-hygiene-guide-for-milk-producers_0.pdf).

Anon. n.d.-t. 'One in 10 Chickens May Still Carry Highest Levels of Campylobacter | UK News | The Guardian'. Retrieved (https://www.theguardian.com/uk-news/2016/may/26/one-in-10-chickens-may-still-carry-highest-levels-of-campylobacter?CMP=share_btn_link).

Anon. n.d.-u. 'Shelf Life of Ready to Eat Food in Relation to L. Monocytogenes - Guidance for Food Business Operators'.

Anon. n.d.-v. 'Understanding the Glove Risk Paradigm: Part I - Food Safety Magazine'. Retrieved (<http://www.foodsafetymagazine.com/magazine-archive1/junejuly-2004/understanding-the-glove-risk-paradigm-part-i/>).

Anon. n.d.-w. 'Understanding the Glove Risk Paradigm: Part II - Food Safety Magazine'. Retrieved (<http://www.foodsafetymagazine.com/magazine-archive1/augustseptember-2004/understanding-the-glove-risk-paradigm-part-ii/>).

Anon. n.d.-x. 'WHO | Food Safety'. Retrieved (<http://www.who.int/foodsafety/en/>).

Anon. n.d.-y. 'Zoonotic Diseases | European Food Safety Authority'. Retrieved (<http://www.efsa.europa.eu/en/topics/topic/zoonoticdiseases>).

van Doorn, H. Rogier. 2014. 'Emerging Infectious Diseases'. Medicine 42(1):60-63.

Forsythe, S. J. 2010. The Microbiology of Safe Food. 2nd ed. Chichester: Wiley-Blackwell.

Forsythe, S. J. 2010. *The Microbiology of Safe Food*. 2nd ed. Chichester, U.K.: Wiley-Blackwell Pub.

Forsythe, S. J. and Hayes, P. R. 2010. *Food Hygiene, Microbiology and HACCP*. 3rd ed. Gaithersburg, Md: Aspen.

Greenwood, Melody. 2003. *Practical Food Microbiology*. 3rd ed. Malden, Mass: Blackwell.

Greenwood, Melody, and Diane Roberts. 2003. *Practical Food Microbiology*. 3rd ed. Malden, Mass: Blackwell Pub.

Jay, James M., Loessner, Martin J., and Golden, David A. 2005. *Modern Food Microbiology*. Vol. Food science text series. 7th ed. New York: Springer.

Larsen, Marianne Halberg, Marion Dalmasso, Hanne Ingmer, Solveig Langsrud, Mindaugas Malakauskas, Anneluise Mader, Trond Møretrø, Sonja Smole Možina, Kathrin Rychli, Martin Wagner, R. John Wallace, Jurgen Zentek, and Kieran Jordan. 2014. 'Persistence of Foodborne Pathogens and Their Control in Primary and Secondary Food Production Chains'. *Food Control* 44:92–109.

McLauchlin, Jim, Little, Christine, and Hobbs, Betty C. 2007a. *Hobbs' Food Poisoning and Food Hygiene*. 7th ed. London: Hodder Arnold.

McLauchlin, Jim, Little, Christine, and Hobbs, Betty C. 2007b. *Hobbs' Food Poisoning and Food Hygiene*. 7th ed. London: Hodder Arnold.

O'Mahony, M., E. Mitchell, R. J. Gilbert, D. N. Hutchinson, N. T. Begg, J. C. Rodhouse, and J. E. Morris. 1990. 'An Outbreak of Foodborne Botulism Associated with Contaminated Hazelnut Yoghurt'. *Epidemiology and Infection* 104(03).

Oyarzabal, Omar A. and Backert, Steffen. 2012. *Microbial Food Safety: An Introduction*. Vol. Food science text series. New York: Springer.

Pawsey, Rosa K. 2002. *Case Studies in Food Microbiology for Food Safety and Quality*. Cambridge: Royal Society of Chemistry.

Pawsey, Rosa K. and Royal Society of Chemistry. 2002. *Case Studies in Food Microbiology for Food Safety and Quality*. Cambridge: Royal Society of Chemistry.

Ray, Bibek, and Arun K. Bhunia. 2014a. *Fundamental Food Microbiology*. Fifth edition. Boca Raton: CRC Press.

Ray, Bibek, and Arun K. Bhunia. 2014b. 'Indicators of Bacterial Pathogens'. Pp. 423–31 in *Fundamental food microbiology*. Boca Raton: CRC Press.

Roberts, Diane and Greenwood, Melody. 2003. *Practical Food Microbiology*. 3rd ed. Malden, Mass: Blackwell Pub.

Roller, Sibel. 2012. *Essential Microbiology and Hygiene for Food Professionals*. London: Hodder Arnold.

Sprenger, Richard A. 2015. *Hygiene for Management: A Text for Food Safety Courses*.

Eighteenth edition 2015. Doncaster, West Yorkshire: Highfield International Limited.

Tam, Clarence C., Laura C. Rodrigues, Laura Viviani, Julie P. Dodds, Meirion R. Evans, Paul R. Hunter, Jim J. Gray, Louise H. Letley, Greta Rait, David S. Tompkins, and Sarah J. O'Brien. 2012a. 'Longitudinal Study of Infectious Intestinal Disease in the UK (IID2 Study): Incidence in the Community and Presenting to General Practice'. *Gut* 61(1):69–77.

Tam, Clarence C., Laura C. Rodrigues, Laura Viviani, Julie P. Dodds, Meirion R. Evans, Paul R. Hunter, Jim J. Gray, Louise H. Letley, Greta Rait, David S. Tompkins, and Sarah J. O'Brien. 2012b. 'Longitudinal Study of Infectious Intestinal Disease in the UK (IID2 Study): Incidence in the Community and Presenting to General Practice'. *Gut* 61(1):69–77.

Wareing, Peter, Rhea Fernandes, and Aynsley Halligan. 2010. *Micro-Facts: The Working Companion for Food Microbiologists*. 7th ed. Cambridge: Royal Society of Chemistry.

Wareing, Peter, Fernandes, Rhea, Halligan, Aynsley, and Royal Society of Chemistry (Great Britain). 2010. *Micro-Facts: The Working Companion for Food Microbiologists*. 7th ed. Cambridge: Royal Society of Chemistry.