

HSS: L5 - Food Safety and Microbiology

[View Online](#)

1.

Measuring foodborne illness levels | Food Standards Agency [Internet]. Available from: <https://data.food.gov.uk/catalog/datasets/7865126f-37ea-4447-9649-ae5a96379f41>

2.

Milk hygiene on the dairy farm: a practical guide for milk producers | Food Standards Agency [Internet]. Available from: https://www.food.gov.uk/sites/default/files/media/document/milk-hygiene-guide-for-milk-producers_0.pdf

3.

Directorate General for Health and Food Safety - European Commission [Internet]. Available from: http://ec.europa.eu/dgs/health_food-safety/index_en.htm

4.

Guidance on Temperature Control Legislation in the United Kingdom [Internet]. Available from: <https://webarchive.nationalarchives.gov.uk/ukgwa/20180411180307/https://www.food.gov.uk/sites/default/files/multimedia/pdfs/tempcontrolguiduk.pdf>

5.

Factsheet: Quick Frozen Standards . Agency Foodstuffs Regulations 2007 [Internet]. Available from: <https://www.food.gov.uk/sites/default/files/multimedia/pdfs/publication/quickfrozenguide.pdf>

6.

Roller S. Essential microbiology and hygiene for food professionals [Internet]. London: Hodder Arnold; 2012. Available from: <https://bournemouth.on.worldcat.org/oclc/757148374>

7.

Adams MR, Moss MO, McClure PJ. Food microbiology. 4th edition. Cambridge: Royal Society of Chemistry; 2016.

8.

Adams MR, Moss MO. Food microbiology [Internet]. 3rd ed. Cambridge: Royal Society of Chemistry; 2008. Available from: <https://search.ebscohost.com/login.aspx?authtype=ip,shib&custid=s7547708&direct=true&db=nlebk&AN=496380&site=ehost-live>

9.

Oyarzabal, Omar A., Backert, Steffen. Microbial food safety: an introduction. New York: Springer; 2012.

10.

Wareing, Peter, Fernandes, Rhea, Halligan, Aynsley, Royal Society of Chemistry (Great Britain). Micro-facts: the working companion for food microbiologists. 7th ed. Cambridge: Royal Society of Chemistry; 2010.

11.

Wareing P, Fernandes R, Halligan A. Micro-facts: the working companion for food microbiologists [Internet]. 7th ed. Cambridge: Royal Society of Chemistry; 2010. Available from: <https://search.ebscohost.com/login.aspx?authtype=ip,shib&custid=s7547708&direct=true&db=nlebk&AN=524954&site=ehost-live>

12.

Forsythe, S. J. The microbiology of safe food. 2nd ed. Chichester: Wiley-Blackwell; 2010.

13.

Forsythe SJ. The microbiology of safe food [Internet]. 2nd ed. Chichester, U.K.: Wiley-Blackwell Pub; 2010. Available from: <https://search.ebscohost.com/login.aspx?authtype=ip,shib&custid=s7547708&direct=true&db=nlebk&AN=571770&site=ehost-live>

14.

Forsythe, S. J., Hayes, P. R. Food hygiene, microbiology and HACCP. 3rd ed. Gaithersburg, Md: Aspen; 2010.

15.

Greenwood M, Roberts D. Practical food microbiology [Internet]. 3rd ed. Malden, Mass: Blackwell Pub; 2003. Available from: <https://ebookcentral.proquest.com/lib/bournemouth-ebooks/detail.action?docID=351358#>

16.

Greenwood, Melody. Practical food microbiology [Internet]. 3rd ed. Malden, Mass: Blackwell; 2003. Available from: <https://ebookcentral.proquest.com/lib/bournemouth-ebooks/detail.action?docID=351358#>

17.

Roberts, Diane, Greenwood, Melody. Practical food microbiology. 3rd ed. Malden, Mass: Blackwell Pub; 2003.

18.

Jay, James M., Loessner, Martin J., Golden, David A. Modern food microbiology. 7th ed. New York: Springer; 2005.

19.

McLauchlin, Jim, Little, Christine, Hobbs, Betty C. Hobbs' food poisoning and food hygiene. 7th ed. London: Hodder Arnold; 2007.

20.

McLauchlin, Jim, Little, Christine, Hobbs, Betty C. Hobbs' food poisoning and food hygiene [Internet]. 7th ed. London: Hodder Arnold; 2007. Available from: <https://ebookcentral.proquest.com/lib/bournemouth-ebooks/detail.action?docID=564718#>

21.

Pawsey, Rosa K., Royal Society of Chemistry. Case studies in food microbiology for food safety and quality. Cambridge: Royal Society of Chemistry; 2002.

22.

Pawsey RK. Case studies in food microbiology for food safety and quality [Internet]. Cambridge: Royal Society of Chemistry; 2002. Available from: <https://search.ebscohost.com/login.aspx?authtype=ip,shib&custid=s7547708&direct=true&db=nlebk&AN=496126&site=ehost-live>

23.

Ray B, Bhunia AK. Fundamental food microbiology. Fifth edition. Boca Raton: CRC Press; 2014.

24.

Sprenger RA. Hygiene for management: a text for food safety courses. Eighteenth edition 2015. Doncaster, West Yorkshire: Highfield International Limited; 2015.

25.

Bad Bug Book: Handbook of Foodborne Pathogenic Microorganisms and Natural Toxins [Internet]. 2nd ed. Center for Food Safety and Applied Nutrition (CFSAN) of the Food and Drug Administration (FDA), U.S. Department of Health and Human Services.; 2012. Available from:

<https://www.fda.gov/downloads/Food/FoodborneIllnessContaminants/UCM297627.pdf>

26.

EFSA [Internet]. Available from:

http://www.efsa.europa.eu/interactive_pages/fieldtofork/FieldToFork

27.

Zoonotic diseases | European Food Safety Authority [Internet]. Available from:

<http://www.efsa.europa.eu/en/topics/topic/zoonoticdiseases>

28.

Infographics | European Food Safety Authority [Internet]. Available from:

<http://www.efsa.europa.eu/en/topics/infographics>

29.

EFSA E coli Fact Sheet [Internet]. Available from:

http://www.efsa.europa.eu/sites/default/files/corporate_publications/files/factsheetecoli.pdf

30.

Food Standards Agency [Internet]. Available from: <http://www.food.gov.uk/>

31.

Foodborne disease strategy | Food Standards Agency [Internet]. Available from:

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

32.

Department of Health - GOV.UK [Internet]. Available from:

<https://www.gov.uk/government/organisations/department-of-health-and-social-care>

33.

Food and Drink Federation [Internet]. Available from: <http://www.fdf.org.uk/>

34.

WHO | Food Safety [Internet]. Available from: <http://www.who.int/foodsafety/en/>

35.

O'Mahony M, Mitchell E, Gilbert RJ, Hutchinson DN, Begg NT, Rodhouse JC, Morris JE. An outbreak of foodborne botulism associated with contaminated hazelnut yoghurt. *Epidemiology and Infection* [Internet]. 1990 Jun;104(03). Available from: <https://bournemouth.on.worldcat.org/oclc/121304827>

36.

Food and Feed Codes of Practice [Internet]. Available from: <https://www.food.gov.uk/about-us/food-and-feed-codes-of-practice>

37.

Microsoft Word - FSA Guidance Notes for Regulation 178-2002 v2 23.7.07.doc - fsa1782002guidance.pdf [Internet]. Available from: <http://www.food.gov.uk/sites/default/files/multimedia/pdfs/fsa1782002guidance.pdf>

38.

Good hygiene is good for business: booklet - goodhygienegoodforbusiness.pdf [Internet]. Available from: <https://www.southsomerset.gov.uk/media/904301/goodhygienegoodforbusiness.pdf>

39.

van Doorn HR. Emerging infectious diseases. *Medicine* [Internet]. 2014 Jan;42(1):60-63. Available from: <https://login.libezproxy.bournemouth.ac.uk/login?url=https://www.sciencedirect.com/science/article/pii/S1357303913003010>

40.

1 FOODBORNE DISEASE STRATEGY (2010 - 15) FSA PROGRAMME FOR THE REDUCTION OF FOODBORNE DISEASE IN THE UK [Internet]. Available from:
<https://acss.food.gov.uk/sites/default/files/multimedia/pdfs/fds2015.pdf>

41.

Larsen MH, Dalmasso M, Ingmer H, Langsrud S, Malakauskas M, Mader A, Møretrø T, Smole Možina S, Rychli K, Wagner M, John Wallace R, Zentek J, Jordan K. Persistence of foodborne pathogens and their control in primary and secondary food production chains. Food Control [Internet]. 2014 Oct;44:92–109. Available from:
<https://login.libezproxy.bournemouth.ac.uk/login?url=https://www.sciencedirect.com/science/article/pii/S0956713514001649>

42.

Understanding the Glove Risk Paradigm: Part I - Food Safety Magazine [Internet]. Available from:
<http://www.foodsafetymagazine.com/magazine-archive1/junejuly-2004/understanding-the-glove-risk-paradigm-part-i/>

43.

Understanding the Glove Risk Paradigm: Part II - Food Safety Magazine [Internet]. Available from:
<http://www.foodsafetymagazine.com/magazine-archive1/augustseptember-2004/understanding-the-glove-risk-paradigm-part-ii/>

44.

E.Coli: ETEC, EPEC, EIEC, and EHEC [Internet]. 31AD. Available from:
<https://www.youtube.com/watch?v=uY3ZXVKIEwA>

45.

Ray B, Bhunia AK. Indicators of bacterial pathogens. Fundamental food microbiology. Fifth edition. Boca Raton: CRC Press; 2014. p. 423–431.

46.

One in 10 chickens may still carry highest levels of campylobacter | UK news | The Guardian [Internet]. Available from: https://www.theguardian.com/uk-news/2016/may/26/one-in-10-chickens-may-still-carry-highest-levels-of-campylobacter?CMP=share_btn_link

47.

Tam CC, Rodrigues LC, Viviani L, Dodds JP, Evans MR, Hunter PR, Gray JJ, Letley LH, Rait G, Tompkins DS, O'Brien SJ. Longitudinal study of infectious intestinal disease in the UK (IID2 study): incidence in the community and presenting to general practice. Gut [Internet]. 2012 Jan;61(1):69-77. Available from: <https://login.libezproxy.bournemouth.ac.uk/login?url=http://gut.bmj.com/content/61/1/69>

48.

Tam CC, Rodrigues LC, Viviani L, Dodds JP, Evans MR, Hunter PR, Gray JJ, Letley LH, Rait G, Tompkins DS, O'Brien SJ. Longitudinal study of infectious intestinal disease in the UK (IID2 study): incidence in the community and presenting to general practice. Gut [Internet]. 2012 Jan;61(1):69-77. Available from: <https://login.libezproxy.bournemouth.ac.uk/login?url=http://gut.bmj.com/content/61/1/69>

49.

Milk hygiene on the dairy farm: a practical guide for milk producers | Food Standards Agency [Internet]. Available from: https://www.food.gov.uk/sites/default/files/media/document/milk-hygiene-guide-for-milk-producers_0.pdf

50.

Shelf life of ready to eat food in relation to L. monocytogenes - Guidance for food business operators [Internet]. Available from: <http://www.chilledfood.org/wp-content/uploads/2015/08/Shelf-life-of-RTE-foods-in-relation-to-Lm-FINAL-v1.1.1-23-3-10-with-worked-examples.pdf>

51.

Directorate General for Health and Food Safety - European Commission [Internet]. Available from: http://ec.europa.eu/dgs/health_food-safety/index_en.htm

52.

Campylobacter survey: cumulative results from the full 12 months (Q1 - Q4) | Food Standards Agency.