

CONTENTS

SESSION 1 Bacteriology of Various Commodities in Relation to Food Poisoning	
Part 1	
Hygiene During Meat Production	3
Salmonella Contaminated Animal Feed in Relation to Infection in Animals and Man	9
Recent Trends of <i>Vibrio parahaemolyticus</i> as a Causative Agent of Food Poisoning	19
Abattoir Practices and Toxigenicity of <i>Clostridium botulinum</i>	31
Hygiene in Catering	47
Part 2	
<i>Bacillus cereus</i> in Milk and Dairy Products	57
Pathogenicity of <i>Bacillus cereus</i>	69
Microbiological Quality Assurance for Weaning Formulae	77
Semi-Preserved Foods: General Microbiology and Food Poisoning	89
Survival of <i>Staphylococcus aureus</i> and <i>Salmonella newport</i> in Dried Foods, as Influenced By Water Activity and Oxygen	107
Means and Methods	121
SESSION 2 Epidemiology of Food-borne Infection in Man and Animals	
Part 1: Man	
Food Poisoning in England and Wales	129
Food Poisoning in the U.S.A	143
Salmonellosis in England and Wales	165
Marine Micro-organisms and Food Poisoning	181
Salmonellae in Poultry in Great Britain	197
Part 2: Animals	
The Occurrence of Salmonellosis in Poultry in Denmark 1935-1971 and the Eradication Programme Established	211
Food Infection Communicated from Animal to Man	229
The Origin of Pathogens in the Live Animal in Relation to Food as Part of the Zoonoses Chain	239
The Public Health Significance of Viral infections of Food Animals	257
SESSION 3 Special Laboratory Techniques	
Staphylococcal Food Poisoning with Special Reference to the Detection of Enterotoxin in Food	273
Enterotoxin Detection	287
Bioassay Methods for Mycotoxins	293
Denombrement des <i>Clostridium</i> a Partir de Produits Alimentaires Pre-eduits-Characterisation De <i>Clostridium perfringens</i>	307

The Use of Fluorescent Antibodies and Other Techniques for the Detection of Clostridium Botulinum	317
Significance and Detection of Histamine in Food	327
SESSION 4 Legislation and Non-legal Specifications	
Legislation and Non-Legal Specification in the Field of Food Microbiology and Hygiene	347
Method of Sanitary Evaluation of Food Factories	353
The Value of Agreed Non-Legal Specifications	359
Food Microbiological Specifications in Australia	369
Control of Contamination with <i>Vibrio parahaemolyticus</i> in Seafoods and Isolation and Identification of the <i>Vibrio</i>	375
General Consideration on Microbiological Standards	387
SESSION 5 EDUCATION	
Education and Training in Food Hygiene in the United Kingdom	395
Training Public Health Workers and Food Service Managers	405
Education in the Food Processing Industry	417
Food Hygiene Education in the Netherlands	423
Problems of the Training of Food Microbiologists	427
Education in Microbiological Safety Standards	435
Summing-Up	453
AUTHOR INDEX	457
SUBJECT INDEX	471