

CONTENTS

Preface	v
---------	---

PART I

FOOD POISONING AND FOOD-BORNE INFECTION

1 Introduction	3
2 Elementary Bacteriology	12
3 Bacterial Causes of Food Poisoning	21
4 Reservoirs of Infection and Ways of Spread	29
5 The Vehicle of Infection	42
6 Examples of Outbreaks of Food Poisoning	63
7 Food-borne Infection	94

PART II

FOOD HYGIENE IN THE PREVENTION OF FOOD POISONING

8 Introduction	105
9 Personal Hygiene of the Food Handler	108
10 Storage and Preparation and Retail Shops	116
11 Cleaning Methods	140
12 Kitchen Design and Equipment (L. KLUTH)	159
13 Control of Infestation (L. KLUTH)	181
14 Legislation (L. KLUTH)	192
15 Education	204
Appendix A: suggested outlines for lectures	221
Appendix B: prevention of food poisoning abroad	235
Index	239