

Index

- Acquired immunodeficiency syndrome (AIDS), 451–3, 474, 475
- Acromelic acids, 605
- Acute non-bacterial gastroenteritis *see* Noroviruses
- Adenoviruses, 404
- Aeromonas* spp., 342–3
- Aeromonas hydrophila*, 342–3
- Aflatoxin, 586–9, 609–12
Aspergillus flavus, *A. parasiticus*, 586
 biosynthesis, 587–8
 carcinogenesis in humans, 588–9
 ebsele, 625
 hepatitis B virus and carcinogenesis, 588–9
 human foods (corn, cotton seeds, peanuts, tree nuts), 588
- Agaricus bisporus*, 606
- AIDS *see* Acquired immunodeficiency syndrome
- Alcaligenes faecalis*, 343–4
- Allyl isothiocyanates, 694
- Alternaria* mycotoxins, 600
- Amanita* spp. toxins (amanitins, phallotoxins, virotoxins), 602–3
 ibotenic acid (IBA), 604
 isoxazoles, 605
 muscarine (MUS), 604–5
- Amnesic shellfish poisoning (domoic acid), 676, 682–4
Pseudo-nitzschia spp., 682–3
- Ancylostoma* spp., 476
- Anisakis simplex* & *Pseudoterranova decipiens*, 470–1
 cetaceans (whales, dolphins, porpoises), 470–1
 foods (ceviche, sashimi, sushi), 471
 pinnipeds (seals, sea lions, walruses), 470–1
 second intermediate hosts, 471
- Arcobacter* spp., 272–3
- Arizona* spp., 344
- Ascaris suum*, 476
- Aspergillus flavus*, *A. parasiticus* *see* Aflatoxin
- Aspergillus* mycotoxins (nitropropionic acid, territrems, sterigmatocystin), 597–8
- Astroviruses, 402–3
- Bacillary dysentery, 359–60
- Bacillus cereus* gastroenteritis, 563–77,
 contemporary problems, 564
 historical aspects, 563–4
 outbreaks, 570–1
 treatment and prevention, 577
- Bacillus cereus*, 568–75
 antibodies, 574–5
 characteristics, 564–5
 chemical preservatives, 572
 detection, 573–4
 growth and survival, 572
 growth temperature, 568
 isolation, 573
 PCR test, 574
 prevalence in foods, 571–2
 spore antibodies, 574–5
 spores, germination, 572
 spores, heat resistance of, 572
 virulence mechanism, 569
- Bacillus cereus* typing, 575–6
 amplified fragment length polymorphism, 575
 automated ribotyping, 575
 fatty acid analysis
 phage typing, 575

- Bacillus cereus* typing (Continued)
 - random amplified polymorphic DNA test, 575
- Bacillus cereus* toxin detection, 576
 - boar spermatozoa bioassay, 576
 - ELISA, 576
 - reversed passive latex agglutination, 576
 - vero cell cytotoxicity, 576
- Bacillus cereus* diarrheal syndrome, 566–9
 - incubation time, 568, 569
 - infective dose, 568, 569
 - pathogenesis, 566–9
 - signs & symptoms, 566
 - treatment & prevention, 577
- Bacillus cereus* enterotoxin, 567–9
 - enzyme inactivation, 568
 - in foods, 571–2
 - mode of action, 569
 - pH resistance, 568
- Bacillus cereus* emetic syndrome, 569–70
 - cereulide, 570
 - emetic toxin, 570
 - pathogenesis, 570
 - signs & symptoms, 569
 - toxin detection, 576
- Bacillus* spp., 344–6, 670–1
 - B. anthracis*, 345
 - B. cereus*, 670
 - B. subtilis*, 346
 - toxins, 670
- Bacilli* other than *B. cereus*, 576
- Bacterial growth in canned foods
- Bacterial toxins, 669–73
 - endotoxins, 672
 - Enterobacteriaceae*, 672
 - enterococci, 672
 - streptococci, group B, 672
- Bayliascaris procyonis*, 476
- Biofilms, 792–5
 - accumulation, 793
 - benefits, 798–9
 - biological removal, 798
 - chemical removal, 797
 - detachment, 795
 - development, 793
 - formation, 794–5
 - physical removal, 797
 - structure, 795–7
- Bonkreikic toxin & toxoflavin, 669–70
 - Burkholderia cocovenenans*, 669–70
- Bovine paraplegic syndrome, 699–700
 - Clostridium perfringens* type D, 700
 - Lactobacillus vitulinum*, 700
 - saxitoxin in the rumen, 699
- Brucella* spp., 346–7
- Botulism, 493–8
 - adult infectious botulism, 497–8
 - animal botulism, 499–500
 - birds, 500
 - case fatality rate, 495
 - cattle, 499
 - diagnosis, 494
 - dog, 499
 - fish, 499
 - foodborne, 495–6
 - foods associated with, 503–4
 - historical aspects, 486
 - incidence in humans, 502
 - incidence in USA, 494
 - incubation time, 495
 - infant botulism, 496–7
 - mink, 499
 - signs and symptoms, 495
 - treatment, 494–5, 497
 - wound botulism, 496
- Botulinum toxin, 492–508
 - detection, 506–8
 - enzyme-linked coagulation assay, 507
 - enzyme-linked immunosorbent assay, 507
 - hemagglutination inhibition, 507
 - hemagglutination, 493
 - molecular size, 493
 - molecular structure, 493
 - mouse test, 506–7
 - offensive weapon, 498–9
 - plasmids, 493
 - therapeutic use of, 498
 - typing, 507
- Botulinum toxin formation, 503–4
 - anaerobiosis, 503–4
 - foods associated with, 503–4
 - pH effects, 503
 - temperature, 503–4
 - water activity, 504
- Campylobacter jejuni*, 259–270
 - cattle, pigs & sheep, 266
 - classification, 260
 - culturing, 267
 - farm-level controls, 268–9
 - fluoroquinolones, 263
 - food, 267
 - Guillain-Barré syndrome, 259, 261–2
 - Infection in humans, 261–5
 - milk, unpasteurized, 264, 267
 - pathogenesis, 260

- polymerase chain reaction (PCR), 268
 poultry reservoirs, 266
 poultry consumption, 263–4
 processing controls, 269
 reactive arthritis (Reiter's syndrome),
 259, 262
 risk factors, 263–5
 survival in environment, 260–1
 treatment of acute campylobacteriosis, 262
 typing, 268
 water, 264–5, 267
 wildlife reservoirs, 265–6
 zoonotic transmission, 265, 270
Campylobacter spp., other than *jejuni*, 270–2
 C. coli, 261
 C. fetus subspecies *fetus*, 271
 C. hyointestinalis, 271
 C. lari, 271
 C. upsaliensis, 271–2
 Canavanine, 697–8
 alfalfa sprouts, Jackbean, 697
 lathyrism, 698
Capillaria philipiensis, 469–70
 Carcinogenic poisonous mushrooms, 605–6
 Case-control study, 18–24, 105–8
 Cassava (*Manihot esculenta*), 690–1, 694
 Cestode in fish, 473
 Ceviche, 470, 471
 Chemical antimicrobials, 746–9
 Bacillus spp., 747
 Bacillus cereus, 748
 Clostridium botulinum, 747
 Clostridium perfringens, 747
 Listeria, 747, 748, 749
 nitrites, 747
 parabens, 748–9
 phenolic antioxidants, 749
 phosphates, 748
 Salmonella, 747
 Staphylococcus aureus, 748, 749
 sulfites, 747–8
 Ciguatera fish poisoning, 675, 677–8
 dinoflagellates (*Gambierdiscus toxicus*,
 etc.), 678
 Citreoviridin *see* *Penicillium* mycotoxins
 Citrinin *see* *Penicillium* mycotoxins
Citrobacter spp., 347–8
Claviceps purpurea, *C. paspali*, 601
 Cleaning media, 749–51
 acid compounds, 750
 alkaline compounds, 750
 chlorine cleaners, 750
 cleaning auxiliaries, 751
 enzyme-based cleaners, 751
 soaps, 749
 synthetic detergents, 750–1
Clitocybe spp. toxins, 604–5
Clonorchis sinensis, 471–2
 adult worms, 471
 cyprinid fish, 471
 snail host, 471
Clostridium bifermentans, 348
Clostridium perfringens, 137–163
 alpha toxin method, 163
 bacteriocin typing, 159
 butylated hydroxyanisole (BHA), 146
 confirmatory tests, 161–2
 cooling, low temperatures, 144–5
 cured meat products, 147
 description, 138
 diseases associated, 148
 enterotoxin (CPE), 139–42, 147–52,
 156–7, 162
 enterotoxin activation, 156
 enterotoxin assays, serological, 162
 enterotoxin biochemical characteristics,
 156
 enterotoxin mode of action, 150–2
 enterotoxin purification, 157
 enumeration, 160
 environmental reservoirs, 154
 fecal shedding, 153–4
 feeding studies, 149
 foodborne illness symptoms, 148–9
 food reservoirs, 154–5
 gene probes for enterotoxigenicity, 163
 generation times, 143
 germination of spores, 142–3
 heat resistance of spores, 142
 hemorrhagic necrosis of the jejunum
 ('pig-bel'), 149
 incidence of food poisoning, 152–3
 irradiation, gamma, 143
 isolation, 160–2
 molecular genetics, 147–8
 outbreak criteria, 157
 oxidation-reduction potential (E_h), 145–6
 pH, 146
 plating media, 160
 prevention, 155
 pulsed field gel electrophoresis (PFGE),
 159
 random amplified polymorphic DNA
 (RAPD) analysis, 159
 ribotyping, 159–60
 serotyping, 158

- Clostridium perfringens* (Continued)
 sodium chloride, sodium nitrite, 146
 sporulation, 138–42
 temperature effect on vegetative cell growth, 143–5
 thermal injury, recovery of spores, 143
 toxin typing, 157–8
 vehicles, food, 153
 water activity, 146
 Western immunoblots, enterotoxin, 162
- Clostridium botulinum*, 485–508
 antibiotic resistance, 505–6
 characteristics, 487–92
 classification, 487–9
 detection, 504–6
 DNA homology, 487–8
 enrichment, 504–5
 geographic distribution, 501–2
 germination, 489–91
 groups of, 487–8
 growth, 491
 heat activation, 489–90, 505
 identification, 506
 isolaton, 505–6
 metabolism, 487–8
 oxidation-reduction potential, 491
 pH requirements, 491
 plasmids, 488–93
 polymerase chain reaction
 proteolysis, 487–8
 random amplified polymorphic DNA analysis, 508
 salt resistance, 487–8
 sporulation, 491–2
 temperature requirements, 487–8, 492
 toxin production, 492–3
 toxin types, 487–8
- Clostridium botulinum* B in *sous vide* products, 720
- Clostridium butyricum*, 488, 496
Clostridium barati, 488, 496
Clostridium spp. toxins, 671
 Cohort study, 15–17
 Cold resistance, 723–4
 cold shock & cold adaptation, 723–4
 cold-adapted enzymes, 723
 lipid composition, 723
 membrane functionality, 723
 metabolic rate reduction, 723
- Coprinus astramentarine*, 606
 Corn (maize), 588, 592
 Coronaviruses, 404
Cortinarius spp. toxins (cortinarins), 603–4
- Cortinellus shitake*, 606
Corynebacterium diphtheriae, 348–9
 Cotton seeds, 588
 Coumarin, 693
Coxiella burnetii, 349–50
 Coxsackieviruses *see* Enteroviruses
Cryptosporidium hominis, *C. parvum*, 474–5
 AIDS patients, 475
 Cyanobacterial intoxications, 685–7
Anabena, *Aphanazomenom*, *Nodularia*,
Oscillatoria, 686
 anatoxin- α (s), 686
 drinking water, 685–6
Mytilus edulis, 686–7
- Cyanogenic glycosides, 396–4
 cassava, Lima beans, bitter almonds, 694
 seeds of fruits, 693
- Cyclochloritine *see* *Penicillium* mycotoxins
 Cyclopiazonic acid (PA) *see* *Penicillium*
 mycotoxins
- Cyclospora cayetanensis*, 474
 Cysticercosis *see* *Taenia saginata*
- DANMAP, 67
 Deoxynivalenol (DON) *see* Trichothecene
 (TCTC) mycotoxins
- Diarrhetic shellfish poisoning (DSP), 675,
 684
Dinophysis spp., 684
 okadaic acid, pectenotoxins, yessotoxin,
 684
- Dietary supplements, toxicology & safety,
 700
- Diffusely adherent *E. coli* (DAEC), 206, 210
Diphyllobothrium latum, 473
 vitamin B12, 473
- Dose-response assessment, 42–3
See also chapters on individual agents
- Echinostoma* spp., 472–3
 Echoviruses *see* Enteroviruses
Edwardsiella spp., 350–1
 Emerging diseases, 6–8, 61–6
 Enter-net, 66
 Enteroaggregative *E. coli* (EAEC), 206,
 210–4
 diagnosis, 213–4
 heat-stable enterotoxin (EAST1), 220
 virulence factors, 211–2
- Enterococcus faecalis* & *E. faecium*, 351–2
 Enterohemorrhagic *E. coli* (EHEC), 206,
 224–39
 animal models, 230–1

- antibiotic resistance, 230
- detection & identification, 234–5
- diagnosis, 234–5
- disease characteristics (O157:H7), 225
- foodborne illnesses, 232–3
- growth, 231–2
- hemolytic uremic syndrome (HUS; O157:H7), 225
- infectious dose, 230
- locus of enterocyte effacement (LEE), 223
- non-O157:H7 STEC/EHEC, importance, 237–8
- O157:H7 evolution, 235–6
- O157:H7 genetic analysis, 236–7
- pathogenicity basis, 225–9
- quorum sensing, 228–9
- Shiga toxin, 226–7
- survival, 231–2
- treatment, 229
- vaccines, 229
- virulence plasmid, 227–8
- Enteroinvasive *E. coli* (EIEC), 206, 208–9
- Enteropathogenic *E. coli*, (EPEC), 206, 222–4
 - detection, 224
 - EAST1 gene, 223
 - locus of enterocyte effacement (LEE), 223
 - pathogenicity basis, 223
- Enterotoxigenic *E. coli* (ETEC), 206, 214–22
 - colonization factors, 220
 - detection, 222
 - foodborne outbreaks, 215
 - immune response, 221
 - LT enterotoxins, 215–7
 - pathogenesis, 215–21
 - ST enterotoxins, 216–20
- Enteroviruses (coxsackieviruses, echoviruses, polioviruses), 398–401
 - detection in food & environment, 401–2
 - food vehicles, 401
 - genetic organization, 398
 - inactivation, 399–400
 - infection in man, 400–1
 - persistence, 399–400
 - primers, 398
 - reservoirs & transmission, 400
 - RT-PCR, 398
 - virulence factors, 39
- Epidemiology of foodborne diseases, 3–26, 669
 - See also chapters on individual agents
 - causes, 5–6
 - clinical syndromes, 4
 - history, 5
- Ergotism, 601
- Erysipelothrix rhusiopathiae*, 352–3
- Escherichia coli*, 205–39, 342
 - classification & biochemical characteristics, 207
 - diffusely adherent *E. coli* (DAEC), 206, 210
 - enteroaggregative *E. coli* (EAEC), 206, 210–4
 - enterohemorrhagic *E. coli* (EHEC), 206, 224–39
 - enteroinvasive *E. coli* (EIEC), 206, 208–9
 - enteropathogenic *E. coli*, (EPEC), 206, 222–4
 - enterotoxigenic *E. coli* (ETEC), 206, 214–22
 - growth & survival in foods, 208
 - indicator organism, 208
 - serotyping, 207
- Exposure assessment, 39–41
- Fermentation preservation, 731–9
 - Aeromonas*, 733
 - aflatoxins, 737
 - Bacillus cereus*, 734
 - Campylobacter*, 733
 - Clostridium botulinum*, 734
 - Escherichia coli* O157:H7, 736
 - fumonisin, 738
 - lactic acid bacteria, 732
 - Listeria monocytogenes*, 735
 - ochratoxin A, 737
 - parasites, 739
 - patulin, 738
 - Salmonella*, 735
 - Shigella*, 735
 - Staphylococcus aureus*, 734
 - Vibrio*, 734
 - viruses, 738–9
 - Yersinia enterocolitica*, 735
- Fishborne helminths, 469–73
- Food contaminated with feces, protozoa & helminths, 473–6
- Food handling, 8–9
- FoodNet, 67
- Food packaging, 739–46
 - Aeromonas*, 741, 745
 - Bacillus cereus*, 742
 - bacteriocins, 746
 - Campylobacter*, 742
 - Clostridium botulinum*, 743, 744, 745
 - Clostridium perfringens*, 742

- Food packaging (*Continued*)
Cryptosporidium, 744
Cyclospora, 744
Escherichia coli, 744, 745
Giardia, 744
Listeria, 741, 742, 743, 744, 745
 meat, 740–2
 modified atmosphere, 740–6
 poultry, 742
Salmonella, 742, 744
 seafood & fish, 742–3
Shigella, 744
 vegetables, 744–6
Yersinia, 741, 742
- Food processing effects on disease agents, 713–802
- Food safety, 833–84
- Foodborne intoxications, epidemiology, 669
- Francisella tularensis*, 353
- Fumonisin, 591–3, 618
 biosynthetic pathway, 591–2
 equine leukoencephalomalacia (ELEM), 592–3
 foods (corn, sorghum, rice), 592
Fusarium verticillioides (previously *F. moniliforme*), 591
 nixtamalization, 625
 toxicological effects, 592–3
- Fungal toxic metabolites, 600–7
 damaged plant foods, 607
- Fusarenon-X (FS-X), 618
- Fusarium* mycotoxins, other than fumonisin, 599–600
 tibial dyschondroplasia in fowl, 600
 zearalenone (ZE), 599
- Genetically modified foods (*Bacillus thuringiensis*), 700
Giardia lamblia, 475–6
 Glycoalkaloids (solanine, chaconine), 694
Gnathostoma spp., 470
- HACCP (hazard analysis-critical control points), 330, 847–77
Listeria monocytogenes, 330
- Hazards, 33, 849, 851–2
See also Hazard Analysis and Critical Control Points
 identification, 38–9
 management, 32–3
- Hazard analysis and critical control points (HACCP), 847–77
- Bacillus cereus*, 858
 benefits, 873–4
Campylobacter, 856
 chemical hazards, 849–50
Clostridium botulinum, 858
Clostridium perfringens, 856, 858
 corrective actions (principle 5), 864–5
 critical control point decision tree, 860
 critical control point identification (principle 2), 859–62
 critical control point monitoring (principle 4), 862–4
 critical limits decision (principle 3), 862
Escherichia coli, 856
 example, 869–70
 glossary, 874–6
 HACCP principles, 849–68
 hazard analysis (principle 1), 849–59
 hazard classification, 849
 hazard concept, 849,
 hazard decision tree, 854
 history of HACCP, 847–9
 ISO 9000, 872–3
Listeria monocytogenes, 856
 microbiological hazard, 851–2
 physical hazards, 850–1
 recall types, 865
 record keeping (principle 7), 866–7
 responsibilities, 868–71
 risk magnitudes, 858–9
Salmonella, 856
 sanitation standard operation procedures (SSOP), 872
Staphylococcus aureus, 858
 training, 871
 updating, 871
 validation, 867–8
 verification procedures (principle 6), 865–6
Vibrio cholerae, 858
Vibrio parahaemolyticus, 858
Vibrio vulnificus, 858
Yersinia enterocolitica, 856
- Helicobacter pylori*, 273–5
 characteristics, 273
 colonization in man, 274–5
 diagnostic methods, 275
 transmission, 274
 treatment, 275
 virulence factors, 273–4
- Helminths from fecally contaminated food and water, 476
- Hemolytic poisonous mushrooms, 605

- Hepatitis A virus (HAV), 369–79
 cytopathic variants, 378
 description, 370
 detection in foods & environment, 376–9
 disinfection, 373
 epidemiologic patterns, 372
 foods involved, 375–6
 fruits & vegetables, 376
 handwashing, 373
 inactivation, 371
 infection, 373–4
 persistence in environment, 371–2
 reservoir, 372
 reverse transcription polymerase chain reaction (RT-PCR), 378–9
 RT-PCR & infectivity, 379
 shedding, 374
 shellfish, 375–6
 transmission, 372–3
- Hepatitis E virus (HEV), 379–85
 description, 380–1
 detection in food & environment, 384–5
 foods involved, 384
 inactivation, 381
 infection in man & animals, 383–4
 persistence, 381
 reservoirs & transmission, 382–3
 swine, 382–3
- Heterophyes heterophyes*, 472
- High temperature preservation, 714–20
 heat sterilization, 715
 pasteurization, 715
 thermal destruction concepts, 716–7
- Heat resistance of bacteria, 717–8, 719
Escherichia coli, 719
Listeria monocytogenes, 719
 mesophilic organisms, 717–8
Salmonella, 719–20
 thermophilic organisms, 718
- Hydrazine & related compounds, 606
 edible mushrooms (*Agaricus bisporus*,
Cortinellus shiitake, *Gyromitra*
esculenta), 695
- Ibotenic acid & related compounds, 604
- Incidence, 9–10, 12–13, 14
 cumulative, 19–20
 density, 21–4
 odds ratio, 19
 proportion difference, 17
 proportion ratio, 17, 20
 proportion, 16–17
 rate ratio, 22
- Inocybe* spp. toxins, 604–5
- Insect-derived toxins in foods, 699
 flour beetles (*Tribolium* spp.),
 benzoquinones, 699
- Irradiation, gamma, 143, 456, 464, 788–91
- Isoxazoles, 605
- Isospora belli*, 473–4
 AIDS patients, 474
- Kanagawa reaction, 188
- Klebsiella* spp., 353–4
- Leptospira* spp., 354
- Listeria monocytogenes*, 318–30
 animal feed, 320–1
 detection, 328–330
 eggs, 324
 farm-to-fork, 321
 foods most often transmitting, 327
 genome, *L. innocua*, 320
 human infections, 314
 meat products, 321–4
 milk & milk products, 325–6
 pathogenesis, 316–8
 poultry products, 321–4
 seafood, 326–7
 vegetables, 326–7
 virulence genes, 318–20
 water, 324–325
- Listeria* spp., 314–5, 329
 description, 314–5
 serotypes, 329
- Listeriosis, 316, 320, 327, 330–1
 animal, 320
 foods most often transmitting, 327
 HACCP, 330, 856
 human, 316, 320
 prevention, 330–1
 risk of foodborne, 330–331
 treatment, 330
- Low temperature preservation, 721–4
 freezing, chilling & frozen storage,
 712–2
 thawing, 722–3
- Luteoskyrin (LS) *see* *Penicillium* mycotoxins
- “Mad cow disease” *see* Prions
- Manihot esculenta*, 690–1
- Meatborne protozoa and helminthes,
 449–69
- Metagonimus yokogawi*, 472

- Microbial food safety risk assessment, 27–53
 Microbiological hazards, 34–5, 851–2
 Minimum infectious dose, 42
 Mite-derived toxins in foods, 699
 Modeling, 799–802
 Clostridium botulinum, 801
 Monte Carlo analysis, 38
 Multiple intervention technology, 724–31
 “hurdle” concept, 725
 acidity, 726–7
 competitive microorganisms, 729
 Escherichia coli O157:H7, 730
 homeostasis, 725
 intermediate moisture, 727–8
 metabolic exhaustion, 725–6
 multi-target preservation, 726
 redox potential, 728–9
 stress reactions, 726
 water activity, 727–8
 Muscarine (MUS), 604–5
 Mushroom poisons (MP), 601–7
 affecting the gastrointestinal tract, 604
 carcinogenic poisonous mushrooms, 605–6
 hemolytic poisonous mushrooms, 605
 mutagenic poisonous mushrooms, 605–7
 public health and environmental implications of mutagens, 606–7
Mycobacterium bovis, 354–5
Mycobacterium spp., other than bovis, 355–6
 Mycotoxins, 583–627
 ammoniation process, 624
 analysis, 623
 apoptosis, 616–20
 ‘Certified Reference Manuals,’ 623
 detoxification of commodities, 624
 dietary modification, 625–6
 DNA adducts, 610–2
 ebselen, 625
 enzymes inhibited, 613
 food processing, removal, 625
 immune system modulation, 614–6
 immunoassays, 623–4
 interactions with macromolecules, 609–12
 interactions with enzymes/proteins, 612
 mechanisms of action, other, 620–1
 metabolism & toxicity, 609
 modes of action, 607–21
 monitoring to avoid human exposure, 622–4
 natural occurrence, 585–6
 nixtamalization, 625
 preventing formation, 621
 protein synthesis inhibited, 613–4
 toxigenic fungi, 584–5
 vitamin C, 626
Mytilus edulis, 686–7
 Natural antimicrobials, 754–72
 acetic acid, 757–8
 Aeromonas hydrophila, 759, 765, 767
 Bacillus cereus, 758, 760, 761, 764, 765, 766, 767, 768
 Bacillus, 770
 bacteriocins, 769–71
 benzoic acid, 759
 caffeine, 766
 Campylobacter, 760, 767, 769
 carbohydrates, 766
 Clostridium botulinum, 756, 759, 760, 761, 762, 764, 767, 768
 Clostridium perfringens, 759, 765, 767, 769
 Clostridium, 770
 diacetyl, 772
 enzymes, lytic, 766–7
 Escherichia coli, 759, 760, 764, 765, 768, 769, 772
 ethanol, 771
 fatty acids, 760–1
 garlic, 764
 hops, 765–6
 hydrogen peroxide, 772
 lipopeptides, 762
 Listeria, 756, 758, 759, 760, 762, 765, 766, 767, 768, 769, 770, 772
 Mycobacterium, 760, 768, 770
 natamycin, 771–2
 onion, 764
 oxidases, 767–8
 peroxidases, 767–8
 phenolic compounds, 765
 phytoalexins, 763–4
 plant pigments, 764–5
 post-inhibitins, 763
 prohibitins, 763
 propionic acid, 759
 reuterin, 772
 Salmonella, 758, 759, 760, 762, 765, 766, 767, 768, 769
 salt, 756
 Shigella, 764, 769
 smoking, 756–7
 sorbic acid, 760
 spices and herbs, 764
 Staphylococcus aureus, 756, 758, 759, 760, 764, 765, 766, 767, 770

- sucrose esters, 761–2
sugars, 756
transferrins, 768–9
Vibrio cholerae, 769
Vibrio parahaemolyticus, 758, 760, 764, 767
Yersinia enterocolitica, 759, 760, 767, 768
Natural foodborne intoxications, 665–6
NARMS, 67
Neurotoxic shellfish poisoning (NSP), 676, 678–9
 Gymnodinium breve, 679
Nipah virus, 405
Nitropropionic acid, 598
Nixtamalization, 625
N-nitroso compounds (NOCs) from
 bacteria, 671–2
Noroviruses, 385–92
 acute non-bacterial gastroenteritis, 386
 description, 386–7
 detection in food & environment, 391–2
 food vehicles, 390–1
 genogroups, 387
 inactivation, 387–8
 infection in man, 389–90
 persistence, 387–8
 reservoirs & transmission, 388
 RT-PCR, 391–2
 shellfish, 392
 virulence factors, 387
Norwalk virus *see* Noroviruses
Ochratoxin, 589–91, 609–12
 conditions for production, 589
 fungal producers, 589
 human health, 590–1
 toxic effects, 590
Opisthorchis viverrini & *O. feliciensis*, 412
 fish intermediate hosts, 412
 snail hosts, 412
Outbreak investigation, 14–17
Paralytic shellfish poisoning (PSP), 675, 679–81
dinoflagellates (*Alexandrium* spp.,
 Gymnodinium catenatum, *Pyrodinium bahamense*), 679–80
 saxitoxin (STX), 679
 shellfish (*Mytilus californius*, *Saxidomus giganteus*), 680
Paspalitre group *see* *Penicillium*
 mycotoxins
Pathogen evaluation, 36
Patulin (PT) *see* *Penicillium* mycotoxins
Peanuts (ground nuts), 588
Penicillic acid (PA) *see* *Penicillium*
 mycotoxins
Penicillium mycotoxins (citreoviridin,
 citrinin, cyclochloritine, cyclopiazonic
 acid (PA), luteoskyrin (LS),
 paspalitre group, patulin (PT),
 penicillic acid (PA), penitrem A–F,
 rubratoxins A & B, rugulosin (RS),
 xanthomegnin), 598–9, 616
Penitrem A–F *see* *Penicillium* mycotoxins
Pfiesteria intoxications, 684–5
 fish kills, 685
 P. piscicida, 685
Plant toxins, 690–9
 allyl isothiocyanates, 694
 amantin, 691
 attractylolide, 691
 biologically active amines (tyramine,
 octopamine, dopamine, epinephrine,
 norepinephrine, histamine, serotonin),
 696
 caffeic acid & chlorogenic acid, 695
 canavanine, 697–8
 cassava (*Manihot esculenta*), 690–1
 cyanogenic glycosides, 396–4
 cycasin, 690
 favism, 690
 glucosinolates, 690
 glutens, 696–7
 glycoalkaloids, 694
 gossypol, 690
 hemagglutinins, 690
 lathrogens, 690
 lectins (phytohemagglutinins), 690, 696
 phytates (hexaphosphate esters of
 myo-inositol), 697
 phytoalexins, 690
 phytoestrogens (genistin in soybeans),
 697
 protease inhibitors (soybean), 690, 696
 psoralens, 693
 pyrrolizidine alkaloids (PAs), 691–3
 saponins, 690
 spices (capsaicin, glycyrrhizin,
 terpenoids), 695
Plesiomonas shigelloides, 356–7
Poliioviruses *see* Enteroviruses
Post harvest food safety, 842–77
 food safety cooperation, 845
 food safety systems, 846
 good manufacturing practices (GMP),
 843,845

- Post harvest food safety (*Continued*)
 hazard analysis & critical control points (HACCP), 843, 844, 847–77
 sanitation standard operation procedures (SSOP), 843
- Predictive microbiology, 40, 799–802
- Preharvest food safety, 833–42
 animal food safety programs, 839–40, 841–2, 90–3, 96, 98–9
Bacillus cereus, 836
Brucella spp., 837
Campylobacter jejuni, 835
Clostridium botulinum, 836
Clostridium perfringens, 834
Cyclospora, 838
Esherichia coli O157:H7, 835, 838
 farm hygiene, 839
 good agricultural practices (GAP), 834, 840, 841, 842
 hazard analysis & critical control points (HACCP), 834, 838, 840, 841
 infection/contamination sources, 837–9
 mass screening, 839
 mass treatment, 840
Mycobacterium bovis, 837
 plant food safety programs, 840–1
 quarantine, 839
Salmonella, 835, 837, 838, 839
Shigella, 835
 slaughter of exposed animals, 839
Staphylococcus aureus, 834, 836
Taenia solium, 837
 taeniasis, 835
Taenia saginata, 837
 trichinosis, 835
 vaccination, 840
- Preservation technologies, alternative
 innovative, 772–88
Aeromonas, 790
Bacillus spp., 776
Campylobacter, 790
Clostridium botulinum, 773
Clostridium perfringens, 776
Clostridium spp., 776
Esherichia coli, 776, 783, 785–6
Esherichia coli O157:H7, 778, 781, 788
Esherichia, 790
 high electric field pulses, 777
 high pressure, 786–8
 irradiation, 788–91
 light pulses, 782–4
Listeria innocua, 778
Listeria monocytogenes, 775, 778, 785, 788, 790
 microwaves, 773–7
Mycobacterium paratuberculosis, 778
 ohmic heating, 773
 oscillating magnetic fields, 779–80
 radappertization, 789
 radication, 789
 radurization, 789
Salmonella Enteritidis, 785
Salmonella Scraftenberg, 785
Salmonella Typhimurium, 785
Salmonella, 774–5, 778, 783, 790
Staphylococcus aureus, 775–6, 778, 783, 788, 790
 superheated steam, 777
 ultrasound, 784–6
 ultraviolet radiation, 780–82
Yersinia enterocolitica, 787
Yersinia, 790
- Prions, 409–16
 blood transfusion, 412
 bovine spongiform encephalopathy (BSE, ‘mad cow disease’), 410
 Creutzfeldt-Jakob disease (CJD), 409
 description, 410–1
 food vehicles, 414–5
 infection in man, 413–4
 kuru, 410
 new variant Creutzfeldt-Jakob disease (vCJD), 410
 overview, 415–6
 persistence, 411
 proteinase K, 411
 reservoirs & transmission, 412–3
 scrapie, 410
 ‘species barrier’, 412
 tissue distribution, 412
 virulence factors, 411
- Processing plants, contamination and
 hygiene in, 791–99
 biofouling, 793
Campylobacter spp., 79
 cell adhesion, 794
 corrosion, microbial influenced, 793
 disinfection of air, 781
 disinfection of liquid, 781–2
 disinfection of surfaces, 781
Listeria monocytogenes, 791, 792, 793, 796, 797, 79
 microcolony formation, 794–5
Yersinia enterocolitica, 791, 794
- Proportional effect, 24

- Proteus* spp., 357–8
- Protozoa in fecally contaminated food & water, 473–6
- Pseudomonas aeruginosa*, 358–9
- Pseudomonas cocovenenans*, 359
- Pseudoterranova decipiens* *see* *Anisakis simplex*
- Psoralens (coumarin, plant families), 693
- Puffer fish poisoning (PFP, fugu), 675, 681–2
- PulseNet, 66–7
- Pyrrrolizidine alkaloids (PAs), 691–3
 - honey, 692
 - milk, 692
 - plant families, 692
- QZFOODNET, 67
- Q fever, 349–50
- Refrigerated, processed foods, heat requirements for, 720
- Reoviruses, 405
- Reverse transcription-polymerase chain reaction (RT-PCR), 378–9, 391–2, 398
- Rice, 592
- Risk, 28–29, 32, 858–9
 - analysis 31
- Risk assessment, 32, 34–8, 108–9
 - examples, 45–7
 - point estimate, 37
 - probabilistic, 37
 - qualitative, 37
 - quantitative, 36
 - uncertainties, 43–4
 - variability, 43–4
- Risk characterization, 43
- Risk communication, 33
- Rotaviruses, 393–7
 - description, 393
 - detection in food & environment, 398
 - disinfection, 395
 - food vehicles, 396–7
 - gastroenteritis, 393
 - inactivation, 394–5
 - infection in man, 395–6
 - persistence, 394–5
 - reservoirs & transmission, 395
 - serogroups, 393
 - virulence factors, 394
 - virus-like particles (VLPs), 397
- Rubratoxins A & B *see* *Penicillium* mycotoxins
- Rugulosin (RS) *see* *Penicillium* mycotoxins
- Salmonella*, 57–136
 - antimicrobial resistance, 64–6
 - classification, 67–70
 - enteritis, 73–5
 - host specific serotypes, 77
 - molecular typing, 71–2
 - pathogenicity, 75–7
 - phage typing, 68
 - postharvest control, 93–4, 96–7, 99
 - preharvest control, 90–3, 96, 98–9
 - serotype frequency, 70
 - serotyping, 68
 - systemic infection, 75–7
 - virulence factors, 72
 - virulence genes, 73–7
- Salmonella* detection, 109–14
 - conventional methods, 109–10
 - DNA arrays, 113–4
 - DNA based detection, 112–3
 - enzyme immunoassays, 111–2
 - rapid methods, 110–1
 - Sampling, 114
- Salmonella* Enteritidis as rodenticide, 58
- Salmonella* infections, 57–136
 - antimicrobial therapy, 82
 - carrier state, 85
 - case fatality, 84
 - case-control studies, 105–8
 - complications, 84
 - contemporary problems, 60–7
 - epidemiology, 78–82
 - global emergence, 61–6
 - history, 58–60
 - host specificity, 79–80
 - incidence in humans, 60–1
 - incubation period, 82
 - infective dose, 80–82
 - outbreak investigations, 103–5
 - risk assessment, 108–9
 - seasonality, 80
 - sequelae, 84
 - signs & symptoms, 83
 - surveillance, 66–7, 103–5
- Salmonella* prevalence, 88–103
 - cattle, beef & dairy products, 99–100
 - eggs, 94–7
 - feed, 102–3
 - fruits & vegetables, 101–2
 - pigs, 97–9
 - poultry, 88–90
- Salmonella* Typhi infections, 58–9, 85–8

- Salmonella* Survey, 66
- Sanitation standard operation procedures (SSOP), 836
- Sanitizers, 751–4
- acid sanitizers, 753–4
 - Bacillus* spores, 752
 - bromine and iodine compounds, 752–3
 - chemicals, 752–4
 - chlorine compounds, 752
 - Clostridium* spores, 752
 - Listeria*, 752, 754
 - miscellaneous, 754
 - quarternary ammonium compounds, 752–3
 - radiation, 751–2
 - Salmonella*, 754
 - steam & hot water, 751
- Sarcocystis* spp., 456–8
- diagnosis, 457
 - host cycle, 456
 - humans, *S. hominis*, *S. suihominis*, 456–7
 - meat, 458
 - pathogenicity, 456
- Sashimi, 189, 470, 471
- Scombroid (histamine) fish poisoning, 676, 687–8
- bacterial spp. involved (*Morganella morgani*, *Klebsiella pneumoniae*, etc.), 688
 - fish spp. involved, 687
- Seafood intoxications, causes, 674–7
- amnesic shellfish poisoning (domoic acid), 676, 682–4
 - Ciguatera fish poisoning, 675, 677–8
 - cyanobacterial intoxications, 685–7
 - diarrhetic shellfish poisoning (DSP), 675, 684
 - incidence, 677
 - neurotoxic shellfish poisoning (NSP), 676, 678–9
 - paralytic shellfish poisoning (PSP), 675, 679–81
 - Pfiesteria* intoxications, 684–5
 - puffer fish poisoning (PFP, fugu), 675, 681–2
 - scombroid (histamine) fish poisoning, 676, 687–8
 - treatment & prevention, 689
- Seafood toxins, 673–90
- safety precautions for handling, 689–90
- Shellfish & virus transmission, 368
- HAV, 375–6
 - Norovirus, 392
- Shigella* spp., 359–60
- baillary dysentery, 359–60
 - 'Sick building syndrome,' 597
- Small, round, structured viruses (SRSV) *see* Noroviruses
- Sorghum, 592
- Sporadic cases, 17–24
- Sporodesmines, 600
- Staphylococcal intoxications, 523–52
- contemporary problems, 525–6
 - diagnosis, 541
 - dried beef, 524
 - emetic dose, 540–1
 - foods associated with, 543–4
 - historical aspects, 523–5
 - incidence, 541–2
 - milk, 524, 540
 - outbreaks in the USA, 525
 - prevention and control, 542
 - signs and symptoms, 540
- Staphylococcus aureus*., 526–45
- characterization, 526–7
 - classification, 526–8
 - coagulase production, 527
 - detection, 544–5
 - heat resistance, 542
 - hosts and reservoirs, 528
 - identification, 544–5
 - pH range for growth, 531
 - prevalence in foods, 543
 - survival and growth, 528
 - thermonuclease production, 527
- Staphylococcus intermedius*, 528, 544
- Staphylococcus hyicus*, 544
- Staphylococcus* enterotoxins, 529–40, 545–51
- aminoacid sequence, 534–6
 - biological characteristics, 536–7
 - canned mushrooms, 538
 - corned beef, 538
 - cysteine residues, 533–4
 - cystine loop, 535
 - enterotoxin types, 529
 - foods, detection in, 549–51
 - heat inactivation, 537–8, 539
 - homology, 535
 - immunosuppressive effect, 536
 - irradiation, 539
 - isoelectric points, 533
 - media for production, 529–31
 - mitogenic effect, 536
 - pepsin digestion, 537
 - pH for production, 531–2
 - physicochemical characteristics, 533–7

- production methods, 532–3
- stability, 537–9
- superantigen activity, 537
- temperature for production, 531
- Staphylococcal enterotoxin detection, 545–51
 - biological detection, 545–6
 - ELISA techniques, 546, 549–50
 - gel-diffusion, 546
 - immunological detection, 546
 - radioimmunoassay, 546
 - reversed passive latex agglutination, 546
 - RPLA, 550
 - screening methods, 550–1
- Sterigmatocystin, 597–8, 612
- Streptococcus moniliformis*, 360–1
- Streptococcus pyogenes*, 361–2
- Surrogates for viruses, 405–9
 - antiviral process assessment, 406
 - applications, 408–9
 - bacterial surrogates, 406–7
 - bacteriophages, 408
 - coliphages, 408
 - indicators of virus contamination, 406
 - viral surrogates, 407
- Surveillance, 10–14
 - active, 13–14
 - passive, 10–13
- Susceptibility, 7–8
- Sushi, 189, 471

- T-2 toxin *see* Trichothecene (TCTC)
 - mycotoxins
- Taenia saginata*, *T. solium*, 464–9
 - black bears, 466
 - cooking, 465, 468
 - cysticercosis, 464, 467
 - diagnosis, 467–8
 - eggs in environment, 466
 - eggs shed per day, 465
 - epidemiology, 466
 - farm workers, 468
 - human carriers, 466
 - inspection, abattoir, 466, 468
 - neurocysticercosis, 465
 - prevention, 468–9
 - sewage, 466, 468
 - T. saginata* in pigs ('Taiwan *Taenia*'), 465
- Territricin A, B & C, 598
- Tickborne encephalitis viruses, 403–4
- Toxicology (acute), principles, 667–9
- Toxocara canis*, *T. cati*, 476
- Toxoplasma gondii*, 449–56
 - abortion in sheep & goats, 453
 - acquired immunodeficiency syndrome (AIDS), 451–3
 - Australian marsupials, mortality, 453
 - cats, 449–51, 453, 455
 - clinical signs & lesions, 451–4
 - congenitally infected children, 452, 455
 - definitive hosts, 449–51
 - diagnosis, 454
 - dogs, congenital & clinical toxoplasmosis, 453
 - food animals, 455
 - immunotherapy, 451–3
 - intermediate hosts, 449–51
 - irradiation, gamma, 456
 - lifecycle, 450–1
 - oocyst, 450–1
 - pathogenesis, 454
 - pigs, congenital toxoplasmosis, 453
 - pregnant women, 455
 - prevention & control, 455–6
 - public health significance, 455
 - tissue cysts, 450–1
 - treatment, 454–5
- Transmissible spongiform encephalopathies (TSEs), *see* Prions
- Tree nuts (Brazil nuts, almonds, pecans), 588
- Trematodes from fish, 471–3
- Trichinella* spp., 458–64
 - animal carcasses, 463
 - characteristics, 459
 - clinical, 461
 - diagnosis, 461
 - epidemiology & prevalence, 459–61
 - food sources, 461
 - freezing, 464
 - garbage feeding, 463
 - horsemeat, 461, 464
 - incidence, geographic, 460
 - immunological tests, 464
 - inspection, 463
 - irradiation, 464
 - lifecycle, 458
 - pathology, 461
 - post-slaughter control, 463
 - pre-slaughter prevention, 462–3
 - T. spiralis* 458–9
 - wild animal reservoirs, 460–1, 464
- Trichothecene (TCTC) mycotoxins, 593–7, 609–10, 612–19
 - biosynthesis, 594
 - deoxynivalenol (DON), fungal producers, 595
 - DON toxicology,

Trichothecene (TCTC) mycotoxins

(Continued)

- fungus producers, 593–4
- health of humans & animals, 596–7
- 'sick building syndrome,' 597
- structural diversity & toxic effects, 594
- T-2 toxin, production temperature, 594–5
- wet & cold weather, DON production, 595–6

Vibrio cholerae, 193–8

- antigen detection methods, 198
- biovars, 194
- cholera toxin, 195
- classification, 193
- clinical, 196
- colonization factor, 195–6
- detachment, 196
- detection, 197–8
- environment, 196
- foods, 197
- history, 193
- isolation, 197
- phenotypic characterization, 193
- reservoirs & transmission, 196
- serogroups, 194
- toxin assays, 198
- virulence factors, 195–6
- water, 197

Vibrio mimicus, 194

Vibrio parahaemolyticus, 185–90

- classification, 185–7
- clinical, 187
- crab, 189
- detection, 189–90
- environment, 187
- fish, raw, 189
- food prevalence, 188–9
- history, 185
- infection, 187
- Kanagawa reaction, 188–90
- phenotypic characteristics, 185–7
- sashimi, 189
- shellfish, 189
- shrimp, 189
- sushi, 189
- toxins, 188
- vegetables, 189
- virulence factors, 188

Vibrio spp., classification, 186

Vibrio vulnificus, 191–3

- detection, 193

- seafoods, raw, 192
- septicemia, primary, 192
- wound infection, 192

Viruses, 367–409

- adenoviruses, 404
- astroviruses, 402–3
- coronaviruses, 404
- enteroviruses, 398–401
- hepatitis A virus (HAV), 369–79
- hepatitis E virus (HEV), 379–85
- Nipah virus, 405
- noroviruses, 385–92
- overview, 415–6
- reoviruses, 405
- shellfish, 368
- surrogates for viruses, 405–9
- tickborne encephalitis viruses, 403–4
- transmission, 368
- West Nile virus, 405

Visceral larva migrans, 476

- Ancylostoma* spp., *Ascaris suum*,
Bayliascaris procyonis, *Toxocara canis*,
T. cati, 476

Water contaminated with feces, protozoa & helminths, 473–6

West Nile virus, 405

Xanthomegnin *see* *Penicillium* mycotoxins

Yersinia infections, 289–301

- cattle, 295
- contemporary problems, 289–90
- deer, 296
- historical aspects, 289–90
- man, 293–4
- other animals, 296
- outbreaks, 299–300
- pathogenesis & immunity, 293
- pigs, 294
- poultry, 296
- sheep & goats, 295
- signs & symptoms, 293
- sporadic cases, 297–8

Yersinia enterocolitica classification, 290–2

- biotyping, 291
- biovars & pathogenicity, 291
- DNA probes, 291
- phage typing, 291
- pulsed field gel electrophoresis, 291
- restriction enzyme analysis, 291
- RNA probes, 291
- serotyping, 391

- Yersinia enterocolitica* virulence factors, 292
- Yersinia enterocolitica* survival & growth, 292–3
 - heat resistance, 293
 - pH resistance, 293
 - temperature requirements, 292
 - water activity, 293
- Yersinia enterocolitica* in foods, 296–7
 - milk & dairy products, 296
 - pork, 296
 - water, 296
- Yersinia enterocolitica* detection, 300–1
 - DNA colony hybridization, 301
 - enrichment, 300–1
 - polymerase chain reaction, 301
- Zearalenone (ZE), 599