CONTENTS

Preface *ix*

1 Introduction to Safe Food **1**
1.1 What is safe food? 1
1.2 The manufacture of hygienic food 3
1.3 Functional foods 5

2 Basic Aspects **10**
2.1 The microbial world 10
2.2 Bacterial cell structure 12
2.3 Microbial growth cycle 16
2.4 Death kinetics 18
2.5 Factors affecting microbial growth 23
2.6 Preservatives 31
2.7 Microbial response to stress 36
2.8 Predictive modelling 42

3 Foodborne Illness **53**
3.1 The size of the food poisoning problem 53
3.2 Consumer pressure effect on food processing 61
3.3 Testing foods for the presence of pathogens 63
3.4 Control of food poisoning 64
3.5 Surveillance programmes 66
3.6 Causes of food poisoning 72
3.7 The microbial flora of the human gastrointestinal tract 74
3.8 The mode of action of bacterial toxins 79
3.9 Virulence factors of foodborne pathogens 87

4 The Microbial Flora of Food **96**
4.1 Spoilage microorganisms 96
4.2 Shelf life indicators 104

4.3	Methods of preservation and shelf life extension	107
4.4	Fermented foods	118
4.5	Prebiotics, probiotics and synbiotics	134
4.6	Microbial biofilms	138
5	**Food Poisoning Microorganisms**	**142**
5.1	Indicator organisms	143
5.2	Foodborne pathogens: bacteria	146
5.3	Foodborne pathogens: viruses	172
5.4	Seafood and shellfish poisoning	177
5.5	Foodborne pathogens: eucaryotes	181
5.6	Mycotoxins	184
5.7	Emerging and uncommon foodborne pathogens	189
6	**Methods of Detection**	**193**
6.1	Prologue	193
6.2	Conventional methods	195
6.3	Rapid methods	198
6.4	Rapid end-detection methods	203
6.5	Specific detection procedures	218
6.6	Accreditation schemes	254
7	**Food Safety Management Tools**	**256**
7.1	Microbiological safety of food in world trade	257
7.2	The management of hazards in food which is in international trade	258
7.3	Hazard Analysis Critical Control Point (HACCP)	259
7.4	Outline of HACCP	261
7.5	Microbiological criteria and HACCP	268
7.6	Microbiological hazards and their control	270
7.7	HACCP plans	276
7.8	Sanitation Standard Operating Procedures (SSOPs)	279
7.9	Good Manufacturing Practice (GMP) and Good Hygiene Practice (GHP)	293
7.10	Quality Systems	293
7.11	Total Quality Management (TQM)	294
7.12	ISO 9000 Series of standards	294
8	**Microbiological Criteria**	**296**
8.1	International Commission on Microbiological Specifications for Foods	296
8.2	Codex Alimentarius principles for the establishment and application of microbiological criteria for foods	297

8.3 Sampling plans 298
8.4 Variables plans 303
8.5 Attributes sampling plan 306
8.6 Principles 307
8.7 Microbiological limits 315
8.8 Examples of sampling plans 317
8.9 Implemented microbiological criteria 320
8.10 Public Health (UK) Guidelines for Ready-To-Eat Foods 334

9 Microbiological Risk Assessment 335
9.1 Risk assessment (RA) 337
9.2 Risk management 344
9.3 Risk communication 345
9.4 Food Safety Objectives 346
9.5 Application of MRA 347

10 Regulations and Authorities 361
10.1 Regulations in international trade of food 361
10.2 Codex Alimentarius Commission 363
10.3 Sanitary and Phytosanitary measures (SPS), Technical Barriers to Trade (TBT) and the World Health Organisation (WHO) 364
10.4 Food authorities in the United States 365
10.5 European Union legislation 367
10.6 Food safety agencies 369

Glossary of Terms *371*

Appendix: Food Safety Resources on the World Wide Web *376*

References *380*

Index *400*