

## List of References

- [ABA] American Bakers Association. 2000 Jan 18. Industry protocol for establishing the shelf stability of pumpkin pie [final version plus executive summary]. Washington (DC): ABA. 18 p. Available from: lsanders@americanbakers.org.
- [AFDO] Association of Food and Drug Officials. 1991 June. Cured, salted, and smoked fish establishments good manufacturing practices [model code]. [York (PA)]: Association of Food and Drug Officials. 7 p.
- [ANZFA] Australian New Zealand Food Authority. 2001a. The Food Standards Code, Vol. 2, Standard 3.2.2; Food Safety Practices and General Requirements (Australia only). <<http://www.anzfa.gov.au/foodstandards/foodstandardscodecontents/standard32.cfm>>. Accessed 2001 Oct 9.
- [ANZFA] Australian New Zealand Food Authority. 2001b. Food safety: the priority classification system for food business. Lkd. <<http://www.anzfa.gov.au/mediareleasespublications/publications/index.cfm>>. Accessed 2001 Nov 20.
- Asplund K, Nurmi E. 1991. The growth of salmonella in tomatoes. *Int J Food Microbiol* 13:177-82.
- Baird-Parker TC. 1990. The staphylococci--an introduction. *J Appl Bacteriol Symposium Suppl*:1S-8S. (cited in ICMSF 1996a).
- Banwart GJ. 1979. *Basic Food Microbiology*. Westport, Conn.: AVI. Chapter 4, Factors that affect microbial growth in food; p 115 (table 4.6).
- Barbut S, Tanaka N, Maurer AJ. 1986. Effects of varying levels of chloride salts on *Clostridium botulinum* toxin production in turkey frankfurters. *J Food Sci* 51:1129-31. (cited in ICMSF 1996a).
- Barkai-Golan R. 1992. Suppression of postharvest pathogens of fresh fruits and vegetables by ionizing radiation. In: Rosenthal, editor. *Electromagnetic Radiations in Food Science, I*. Berlin: Springer-Verlag. p 155-94.
- Bartsch AG, Walker HW. 1982. Effect of temperature, solute and pH on the tolerance of *Clostridium perfringens* to reduce water activities. *J Food Sci* 47:1754-5.
- Bartz JA, Showalter RK. 1981. Infiltration of tomatoes by aqueous bacterial suspensions. *Phytopathology* 71(5):515-8.
- [CAST] Council for Agricultural Science and Technology. 1996. Radiation pasteurization of food. Issue paper no. 7. Ames (IA): CAST. p 10.
- Castro AJ, Barbosa-Canovas GV, Swanson BG. 1993. Microbial inactivation of foods by pulsed electric fields. *J Food Process Pres* 17:47-73.
- [CFIS] Canadian Food Inspection System, Canadian Food Inspection System Implementation Group. 2001a. Food retail and food services regulation. Lkd. Canadian Food Inspection System Model

Regulations and Codes web page at <[http://www.cfis.agr.ca/english/regcode/frf\\_frme.htm](http://www.cfis.agr.ca/english/regcode/frf_frme.htm)>. Accessed 2001 Oct 10.

[CFIS] Canadian Food Inspection System, Canadian Food Inspection System Implementation Group. 2001b. Food retail and food services code. Lkd. Canadian Food Inspection System Model Regulations and Codes web page at <[http://www.cfis.agr.ca/english/refcode/frfsc\\_frme.htm](http://www.cfis.agr.ca/english/refcode/frfsc_frme.htm)>. Accessed 2001 Oct. 10.

Chung KC, Goepfert JM. 1970. Growth of *Salmonella* at low pH. J Food Sci 35:326-8.

Clavero MRS, Beuchat LR. 1996. Survival of *Escherichia coli* 0157:H7 in broth and processed salami as influenced by pH, water activity, and temperature and suitability of media for its recovery. Appl Environ Microbiol 62:2735-40.

Clavero MRS, Brackett RE, Beuchat LR, Doyle MP. 2000. Influence of water activity and storage conditions on survival and growth of proteolytic *Clostridium botulinum* in peanut spread. Food Microbiol 17:53-61.

Clay CE, Board RG. 1991. Growth of *Salmonella enteritidis* in artificially contaminated hens' shell eggs. Epidemiol Infect 106:271-81.

Curiale MS. 1991. Shelf-life evaluation analysis. Dairy Food Environ Sanit 11(4):364-9.

Davidson PM, Branen AL, editors. 1993. Antimicrobials in foods. 2nd ed. New York: Marcel Dekker. 647 p. (Food Science, 10).

Del Rosario BA, Beuchat LR. 1995. Survival and growth of enterohemorrhagic *Escherichia coli* 0157:H7 in cantaloupe and watermelon. J Food Prot 58:105-7.

Diehl JF. 1995. Safety of irradiated foods. 2nd revised ed. New York: Marcel Dekker, Inc.

Dodds KL. 1989. Combined effect of water activity and pH on inhibition of toxin production by *Clostridium botulinum* in cooked, vacuum-packed potatoes. Appl Environ Microbiol 55:656-60.

Doyle MP, Beuchat LR, Montville TJ, editors. 2001. Food microbiology: fundamentals and frontiers. 2nd ed. Washington (DC): American Society for Microbiology.

Farber JM. 1991. Microbiological aspects of modified atmosphere packaging technology--a review. J Food Prot 54:58-70.

Farber JM, Gendel SM, Tyler KD, Boerlin P, Landry WL, Fritschel SJ, Barrett TJ. 2001. Chapter 11: Molecular typing and differentiation. In: Downes FP, Ito K, editors. Compendium of methods for the microbiological examination of foods. Washington (DC): American Public Health Assoc.

Farkas J. 1997. Physical methods of food preservation. In: Doyle MP, Beuchat LR, Montville TJ, editors. Food microbiology: fundamentals and frontiers. Washington (DC): ASM Pr. p 497-519.

[FDA] Food and Drug Administration. 1999. Food Code: 1999 recommendations of the United States Public Health Service, Food and Drug Administration. Springfield (VA): U.S. Dept. of Commerce, Technology Administration, National Technical Information Service. Report nr

PB99-115925. Chapter 1, Part 1-201.10(B)(61). p 12. Available from:  
<<http://www.foodsafety.gov/%7Edms/foodcode.html>>.

- [FDA] Food and Drug Administration, Center for Food Safety and Applied Nutrition. 2001. The "Bad Bug Book" [Foodborne pathogenic microorganisms and natural toxins handbook].  
<<http://www.cfsan.fda.gov/~mow/intro.html>>. Accessed 2001 Dec 10.
- [FDA] U.S. Food and Drug Administration. 1986 May 9. Retail food protection program information manual, part 6 - Inspection, chapter 01 - code interpretations, section 04 - interpretations by code section. Washington (DC): FDA, Center for Food Safety and Applied Nutrition, Retail Food Protection Branch. Table 6, p 11-12.
- [FDA/USDA] Food and Drug Administration/Center for Food Safety and Applied Nutrition, U.S. Dept. of Agriculture/Food Safety and Inspection Service. 2001. Draft assessment of the relative risk to public health from foodborne *Listeria monocytogenes* among selected categories of ready-to-eat foods. <<http://www.foodsafety.gov/~dms/lmrisk.html>>. Accessed 2001 Dec 13.
- Ferreira MASS, Lund BM. 1987. The influence of pH and temperature on initiation of growth of *Salmonella* spp. Lett Appl Microbiol 5:67-70.
- Glass KA, Doyle MP. 1991. Relationship between water activity of fresh pasta and toxin production by proteolytic *Clostridium botulinum*. J Food Prot 54:162-5.
- Golden DA, Rhodehamel EJ, Kautter DA. 1993. Growth of *Salmonella* spp. in cantaloupe, watermelon, and honeydew melons. J Food Prot 56:194-6.
- Hall P. 2001. *Clostridium botulinum* toxin production in various foods. Personal communication.
- Hauschild AHW, Hilscheimer R. 1979. Effect of salt content and pH on toxigenesis by *Clostridium botulinum* in caviar [proteolytic strains only]. J Food Prot 43:245-8. (cited in ICMSF 1996a).
- [HC] Health Canada, Health Protection Branch. 1992 Mar 1. Guidelines for production, distribution, retailing and use of refrigerated prepackaged foods with extended shelf life [Guideline No. 7].
- Huss HH, Schaeffer I, Rye Peterson E, Cann DC. 1979. Toxin production by *Clostridium botulinum* type E in fresh herring in relation to the measured oxidation-reduction potential (Eh). Nord Veterinaermed 31:81-6.
- [ICMSF] International Commission on Microbiological Specification for Foods. 1980. Microbial ecology of foods. Volume 1, Factors affecting life and death of microorganisms. Orlando: Academic Pr. 311 p.
- [ICMSF] International Commission on Microbiological Specification for Foods. 1996. Microorganisms in foods. Volume 5, Characteristics of microbial pathogens. London: Blackie Academic & Professional. 513 p.
- [ICMSF] International Commission on Microbiological Specification for Foods. 1998. Microorganisms in foods. Volume 6, Microbial ecology of food commodities. New York: Blackie Academic & Professional. 615 p.

- [IFT] Institute of Food Technologists, Dept. of Science and Technology Projects. 2000. Special supplement: Kinetics of microbial inactivation for alternative food processing technologies. Barach JT, Barbosa-Canovas GV, Busta FF, Datta AK, Davidson PM, Farkas DF, Heldman DR, Hoover DG, Kokini JL, Pflug IJ, Pierson MD, Sastry SK, Schaffner DW, Zhang QH, editors. Chicago: IFT. [108] p. (Journal of Food Science; vol. 65, no.8, suppl).
- [IFT] Institute of Food Technologists, Dept. of Science and Technology Projects. 2001. Analysis and evaluation of preventive control measures for the control and reduction/elimination of microbial hazards on fresh and fresh-cut produce. Beuchat LR, Busta FF, Farber JM, Garrett EH, Harris LJ, Parish ME, Suslow TV, editors. Chicago: IFT. (Journal of Food Science Supplement). Forthcoming.
- Ikawa JY. 1991. Clostridium botulinum growth and toxigenesis in shelf stable noodles. J Food Sci 56:264-5.
- Ito KA, Chen JK, Lerke PA, Seeger ML, Unverferth JA. 1976. Effect of acid and salt concentrations in fresh-pack pickles on the growth of *Clostridium botulinum* spores. Appl Environ Microbiol 32:121-4. (cited in ICMSF 1996a).
- Jakobsen M, Trolle G. 1979. The effect of water activity on growth of clostridia. Nord Vet-Med 31:206-13.
- Jay JM. 1996. Modern food microbiology. 5th ed. New York: Chapman & Hall.
- Jay JM. 2000. Modern food microbiology. 6th ed. Gaithersburg (MD): Aspen. p 679.
- Kang CK, Woodburn M, Pagenkopf A, Cheney R. 1969. Growth, sporulation and germination of *Clostridium perfringens* in media of controlled water activity. Appl Microbiol 18:789-805. (cited in ICMSF 1996a).
- Kaur P. 1986. Survival and growth of Bacillus cereus in bread. J Appl Bacteriol 60:513-6.
- Leistner L. 1995. Principles and applications of hurdle technology. In: Gould GW, editor. New methods of food preservation. London: Blackie Academic & Professional. p 1-21.
- Li K-Y, Torres JA. 1993. Water activity relationships for selected mesophiles and psychrotrophs at refrigeration temperatures. J Food Prot 56:612-5. (cited in ICMSF 1996a).
- Lin CM, Wei CI. 1997. Transfer of *Salmonella montevideo* onto the interior surfaces of tomatoes by cutting. J Food Prot 60(7):858-63.
- Loss CR, Hotchkiss JH. 2002. Inhibition of microbial growth by low-pressure and ambient pressure gasses. In: Juneja VK, Sofos JN, editors. Control of foodborne microorganisms. New York: Marcel Dekker. p 245-79. Forthcoming.
- Luck E, Jager M. 1997. Antimicrobial food additives: characteristics, uses, effects. Springer: Berlin. 260 p.
- Lund BM, Baird-Parker TC, Gould GW, editors. 2000. The microbiological safety and quality of foods. Volume 1 & 2. Gaithersburg (MD): Aspen.

- Marcotte M. 1992. Irradiated strawberries enter the U.S. market. *Food Technol* 46(5):80-6.
- McClure PJ, Roberts TA, Otto Oguru P. 1989. Comparison of the effects of sodium chloride, pH and temperature on the growth of *Listeria monocytogenes* on gradient plats and in liquid medium. *Lett Appl Microbiol* 9:95-9. (cited in ICMSF 1996a).
- Miller AJ. 1992. Combined water activity and solute effects on growth and survival of *Listeria monocytogenes* Scott A. *J Food Prot* 55:414-18. (cited in ICMSF 1996a).
- Montville TJ, Matthews KR. 2001. Chapter 2: Principles which influence microbial growth, survival, and death in foods. In: Doyle MP, Beuchat LR, Montville TJ, editors. *Food microbiology: fundamentals and frontiers*. Washington (DC): ASM Pr. p 13-32.
- Morris JG. 2000. The effect of redox potential. In: Lund BL, Baird-Parker TC, Gould GW, editors. *The microbiological safety and quality of food*. Volume 1. Gaithersburg (MD): Aspen. p 235-50.
- Mossel DAA, Thomas G. 1988. Securite microbiologique des plats prepares refrigeres: recommandations en matiere d'analyse des risques, conception et surveillance du processus de fabrication. *Microbiologie--Aliments--Nutrition* 6:289-309.
- Mossel DAA, Corry JEL, Struijk CB, Baird RM. 1995. *Essentials of the microbiology of foods: a textbook for advanced studies*. Chichester (England): John Wiley and Sons. 699 p.
- Moy JH. 1983. Radurization and radication: fruits and vegetables. In: Josephson ES, Peterson MS, editors. *Preservation of food by ionizing radiation*. Boca Raton (FL): CRC Pr. p 83-108.
- [NACMCF] National Advisory Committee on Microbiological Criteria for Foods. 1998. Hazard analysis and critical control point principles and application guidelines. *J Food Prot* 61:762-75.
- [NIST] National Institute of Standards and Technology. 2000. Uniform laws and regulations in the areas of legal metrology and engine fuel quality [as adopted by the 84th National Conference on Weights and Measures 1999]. 2000 ed. Gaithersburg (MD): U.S. Dept. of Commerce, Technology Administration, National Institute of Standards and Technology. Uniform open dating regulation; p 117-22. (NIST Handbook 130).
- Notermans S, Heuvelman CJ. 1983. Combined effect of water activity, pH and sub-optimal temperature on growth and enterotoxin production of *Staphylococcus aureus*. *J Food Sci* 48:1832-5, 40.
- Notermans S, Veld P, Wijtzes T, Mead GC. 1993. A user's guide to microbiological challenge testing for ensuring the safety and stability of food products. *Food Microbiol* 10(2):145-57.
- [NSF] NSF International. 2000 Nov. 10. Non-potentially hazardous foods. Ann Arbor (MI): NSF International. Report nr ANSI/NSF 75-2000. 12 p.
- Patterson MF, Quinn M, Simpson R, Gilmour A. 1995. Sensitivity of vegetative pathogens to high hydrostatic pressure treatment in phosphate buffered saline and foods. *J Food Prot* 58(5):524-9.
- Petran RL, Aottola EA. 1989. A study of factors affecting growth and recovery of *Listeria monocytogenes* Scott A. *J Food Sci* 54(2):45-60. (cited in ICMSF 1996a).

- Raeuori M, Genigeorgis C. 1975. Effect of pH and sodium chloride on growth of *Bacillus cereus* in laboratory media and certain foods [rice and meat data only]. *Appl Microbiol* 29:68-73.
- Ray B. 1996. *Fundamental food microbiology*. Boca Raton (FL): CRC Press. 516 p.
- Razavilar V, Genigeorgis C. 1998. Prediction of *Listeria* spp. growth as affected by various levels of chemicals, pH, temperature and storage time in a model broth. *Int J Food Microbiol* 40:149-57.
- Reitsma CJ, Henning DR. 1996. Survival of enterohemorrhagic *Escherichia coli* 0157:H7 during the manufacture and curing of cheddar cheese. *J Food Prot* 59(5):460-4.
- Ross T, Todd E, Smith M. 2000. Exposure assessment of *Listeria monocytogenes* in ready-to-eat foods: preliminary report for joint FAO/WHO expert consultation on risk assessment of microbiological hazards in foods. Rome: Food and Agriculture Organization of the United Nations. Report nr MRA 00/02. 242 p.
- Simpson MV, Smith JP, Dodds KL, Ramaswamy HS, Blanchfield B, Simpson BK. 1995. Challenge studies with *Clostridium botulinum* in a sous vide spaghetti and meat sauce product. *J Food Prot* 58:229-34.
- Smelt JPPM, Raatjes JGM, Crowther JC, Verrips CT. 1982. Growth and toxin formation by *Clostridium botulinum* at low pH values. *J Appl Bacteriol* 52:75-82.
- Smittle RB. 2000. Microbiological safety of mayonnaise, salad dressings, and sauces produced in the United States: a review. *J Food Prot* 63(8):1144-53.
- Sommer NF, Maxie EG. 1966. Recent research on the irradiation of fruits and vegetables. In: *Food Irradiation*. Vienna: International Atomic Energy Agency. p 571.
- Stewart CM, Cole MB, Legan JD, Slade L, Vandeven MH, Schaffner DW. 2001. Modeling the growth boundary of *Staphylococcus aureus* for risk assessment purposes. *J Food Prot* 64(1):51-7.
- Swanson KMJ. 2001. *Clostridium botulinum* toxin production in various foods. Personal communication.
- Tanaka N, Traisman E, Plantong P, Finn L, Flom W, Meskey L, Guggisberg J. 1986. Evaluation of factors involved in antibotulinal properties of pasteurized process cheese spreads. *J Food Prot* 49(7):526-31.
- Thayer DW, Josephson ES, Brynjolfsson A, Giddings GG. 1996. Radiation pasteurization of food. Council for Agricultural Science and Technology Issue Paper Nr. 7(Apr):1-12.
- The Council of the European Communities. 1993. Council Directive 93/43/EEC of 14 June 1993 on the hygiene of foodstuffs. Official Journal L 175, 19/07/1993 p. 0001-0011. Annex Chapter IX, paragraph 4. <[http://europa.eu.int/eur-lex/en/lif/dat/1993/en\\_393L0043.html](http://europa.eu.int/eur-lex/en/lif/dat/1993/en_393L0043.html)>. Accessed 2001 Nov 8.
- Thomas P. 1986. Radiation preservation of foods of plant origin. V. Temperate fruits: pome fruits, stone fruits, and berries. *Crit Rev Fd Sci Technol* 24:357-400.
- Tienungoon S, Ratkowsky DA, McMeekin TA, Ross T. 2000. Growth limits of *Listeria monocytogenes* as a function of temperature, pH, NaCl, and lactic acid. *Appl Environ Microbiol* 66:4979-87.

- [UK] United Kingdom, Ministry of Agriculture, Fisheries and Food. 1995. The Food Safety (Temperature Control) Regulations. London: HMSO.
- Urbain WM. 1986. Fruits, vegetables, and nuts. In: Schweigert BS, editor. Food Irradiation. Orlando (FL): Academic Pr. p 170-216. (Food Science and Technology, A series of monographs).
- [USDA] U.S. Dept. of Agriculture, Food Safety and Inspection Service. 1996 [with change 98-01 (Sept 1996 thru Feb 1998)]. Food standards and labeling policy book. Available from: Superintendent of Documents, PO Box 371954, Pittsburgh, PA 15250-7954; (202)512-1800.
- [USDA] U.S. Dept. of Agriculture, Agricultural Research Service, Eastern Regional Laboratory. 2001. USDA Pathogen Modeling Program Version 5.1.
- Vestergaard EM. 2001. Building product confidence with challenge studies. Dairy Food Environ Sanit 21(3):206-9.
- Worobo RW. 2000. Efficacy of the CiderSure 3500 ultraviolet light unit in apple cider. Ithaca (NY): Cornell University, Department of Food Science and Technology. 1-6 p.
- Wyatt CJ, Guy VH. 1981. Incidence and growth of *Bacillus cereus* in retail pumpkin pies. J Food Prot 44(6):422-4.
- Zegota H. 1988. Suitability of Dukat strawberries for studying effects on shelf life of irradiation combined with cold storage. Z Lebensm Unters Forsch 187:111-4.
- Zhang QH, Qin B-L, Barbosa-Canovas GV, Swanson BG. 1995. Inactivation of *E. coli* for food pasteurization by high-strength pulsed electric fields. J Food Process Pres 19(2):103-18.