

8. References

- Allen, V.M., Corry, J.E.L., Burton, C.H., Whyte, R.T. & Mead, G.C. 2000a. Hygiene aspects of modern poultry chilling. *International Journal of Food Microbiology*, 58: 39–48.
- Allen, V.M., Burton, C.H., Corry, J.E.L., Mead, G.C. & Tinker, D.B. 2000b. Investigation of hygiene aspects during air chilling of poultry carcasses using a model rig. *British Poultry Science*, 41: 575–583
- Allen, V.M., Bull, S.A., Corry, J.E. L., Domingue, G., Jorgensen, F., Frost, J.A. & Whyte, R. 2007. *International Journal of Food Microbiology*, 113(1): 54–61.
- Amass, S.F., Vyverberg, B.D., Ragland, D., Dowell, C.A., Anderson, C.D., Stover J.H. & Beaudry, D.J. 2000. Evaluating the efficacy of boot baths in biosecurity protocols. *Swine Health and Production*, 8(4): 169–173.
- Anon[ymous]. 2005. Scientific assessment of the public health and safety of poultry meat in Australia. Food Standards Australia New Zealand, November 2005. 283 p. Available at http://www.foodstandards.govt.nz/_srcfiles/P282_Poultry%20_%20DAR%20Attach3.pdf (accessed 6 July 2009)
- Atterbury, R.J., Van Bergen, M.A.P., Ortiz, F., Lovell, M.A., Harris, J.A., De Boer, A., Wagenaar, J.A., Allen, V.M. & Barrow, P.A. 2007. Bacteriophage therapy to reduce *Salmonella* colonisation of broiler chickens. *Applied and Environmental Microbiology*, 73: 4543–4549.
- Bergsma, N.J., Fischer, A.R.H., van Asselt, E.D., Zwietering, M.H. and de Jong, A.E.I. 2007. Consumer food preparation and its implication for survival of *Campylobacter jejuni* on chicken. *British Food Journal*, 109(7): 548–561.
- Blankenship, L.C., Bailey, J.S., Cox, N.A., Musgrove, M.T., Berrang, M.E., Wilson, R.L., Rose, M.J. & Dua, S.K. 1993. Broiler carcass reprocessing, a further evaluation. *Journal of Food Protection*, 56(11): 983–985.
- Boysen, L. & Rosenquist, H. 2009. Reduction of thermotolerant *Campylobacter* species on broiler carcasses following physical decontamination at slaughter. *Journal of Food Protection*, 72: 497–502.
- Boysen, L., Knøchel, S. & Rosenquist, H. 2007. Survival of *Campylobacter jejuni* in different gas mixtures. *FEMS Microbiology Letters*, 266: 152–157.
- CAC [Codex Alimentarius Commission]. 2005. Code of Hygienic Practice for Meat. Doc. CAC/RCP 58-2005. Available through http://www.codexalimentarius.net/web/standard_list.do?lang=en (Accessed 7 July 2009)
- CAC, 2008. International Code of Practice for the Processing and Handling of Quick Frozen Foods. CAC/RCP 8-1976, Rev. 2-2008.
- Callicott, K.A., Fridriksdottir, V., Reiersen, J., Lowman, R., Bisaillon, J.R., Gunnarsson, E., Berndtson, E., Hiett, K.L., Needleman, D.S. & Stern, N.J. 2006. Lack of evidence for vertical transmission of *Campylobacter* spp. in chickens. *Applied and Environmental Microbiology*, 72(9): 5794–5798.
- Cason, JA and Hinton Jr., A. 2006. Coliforms, *Escherichia coli*, *Campylobacter* and *Salmonella* in a counterflow poultry scalding with a dip tank. *International Journal of Poultry Science*. 5(9). 846-849.
- Corry, J.E., James, C., O'Neill, D., Yaman, H. & Kendall, A. 2003. Physical methods, readily adapted to existing commercial processing plants, for reducing numbers of campylobacters on raw poultry. *International Journal of Medical Microbiology*, 293: S32.
- Davies, R.H. & Hinton, M.H. 2000. *Salmonella* in animal feed. pp. 285–300, in: C. Wrey and A. Wrey (editors). *Salmonella in Domestic Animals*. CABI Publishing, New York, USA.
- Davies, R.H. 2005. Pathogen populations on poultry farms. pp. 101–152, in: G.C. Mead (editor). *Food Safety Control in the Poultry Industry*. Woodhead Publishing, Cambridge, UK.
- Dibner, J.J. & Buttin, P. 2002. Use of organic acids as a model to study the impact of gut microflora on nutrition and metabolism. *Journal of Applied Poultry Research*, 11(4): 453–463.

- Dreyfuss, M.S., Ransom, G.M., Russell, M.D., Barlow, K.E., Pritchard, K.M., Eblen, D.R., Nadan, C.A., Saini, P.K., Antoine, N.D.O., Rose, B & Zirnstein, G.W. Pathogen control in meat and poultry production: Implementing the USDA's Food Safety and Inspection Services Hazard Analysis and Critical Control Point system. In 'S. Simjee ed. *Infectious disease: Foodborne diseases* pp 383 – 404. USA, Humana Press Inc.540pp.
- EFSA [European Food Safety Authority]. 2009. The Community summary report on trends and sources of zoonoses and zoonotic agents in the European Union in 2007. *The EFSA Journal* (2009), 223. Available at http://www.efsa.europa.eu/efsa_locale-1178620753812_1211902269834.htm (Accessed 7 July 2009)
- Eriksson, C.L., De Rezende, C.L.E., Mallinson, E.T., Tablante, N.L., Morales, R., Park, A., Carr, L.E. & Joseph, S.W. 2001. Effect of dry litter and airflow in reducing *Salmonella* and *Escherichia coli* populations in the broiler production environment. *Journal of Applied Poultry Research*, 10(3): 245–251.
- FAO. 2003. Risk assessment of *Campylobacter* spp. in broiler chickens and *Vibrio* spp. in seafood. Report of a Joint FAO/WHO Expert Consultation. Bangkok, Thailand, 5–9 August 2002. *FAO Food and Nutrition Paper*, no. 75.
- FAO/WHO. 2002. Risk assessments of *Salmonella* in eggs and broiler chickens. *Microbiological Risk Assessment Series* No. 2. Geneva. 302pp.
- FAO/WHO. 2008. Executive summary of the Joint FAO/WHO Expert meeting on the benefits and risks of the use of chlorine-containing disinfectants in food production and food processing. Ann Arbor, USA, 27–30 May 2008. Available at: www.fao.org/ag/agn/agns/files/executive_summary_Active_chlorine.pdf
- FAO/WHO. 2009. Risk assessment of *Campylobacter* spp. in broiler chickens: Technical Report. *Microbiological Risk Assessment Series* No. 12. Geneva. 132pp.
- Goren, E. 1993. Termination of *Salmonella enteridis* shedding and carriage by treatment with enrofloxacin followed by application of intestinal microflora. pp. 72–73, in: Proceedings of the 42nd Western Poultry Diseases Conference, Sacramento, California, USA, 1993.
- Hald, B., Sommer, H.M. & Skovgard, H. 2007. Use of fly screens to reduce *Campylobacter* spp. introduction in broiler houses. *Emerging Infectious Disease*, 13(12): 1951–1954.
- Hinton Jr., A., Cason, J.A., Hume, M.E., & Ingram, K.D. 2004a. Use of MIDI-fatty acid methyl ester analysis to monitor the transmission of *Campylobacter* during commercial poultry processing. *Journal of Food Protection*, 67(8): 1610- 1616.
- Hinton Jr., A., Cason, J.A., Hume, M.E., & Ingram, K.D. 2004b. Spread of *Campylobacter* spp. during poultry processing in different seasons. *International Journal of Poultry Science*. 3(7): 432-437.
- Hutchison, M.L., Gittins, J., Sparks, A.W., Humphrey, T.J., Burton, C. & Moore, A. 2004. An assessment of the microbiological risks involved with egg washing under commercial conditions. *Food Protection*, 67: 4–11.
- ICMSF [International Commission on Microbiological Specifications for Foods]. 1996. Microorganisms in Foods 5: Characteristics of Microbial Pathogens. Springer.
- Ingham, S.C., Losinski, J.A., Becker, K.L. & Buege, D.R. 2004. Growth of *Escherichia coli* O157:H7 and *Salmonella* serovars on raw beef, pork, chicken, bratwurst and cured corned beef: Implications for HACCP plan critical limits. *Journal of Food Safety*, 24: 246–256.
- Jacobs-Reitsma, W.F., Bolder, N. & Mulder, R.W. 1994. Cecal carriage of *Campylobacter* and *Salmonella* in Dutch broiler flocks at slaughter: a one-year study. *Poultry Science*, 73: 1260–1266.
- Kapperud, G., Skjerve, E., Vik, L., Hauge, K., Lysaker, A., Aalmen, I., Ostroff, S.M. & Potter, M. 1993. Epidemiological investigation of risk factors for *Campylobacter* colonization in Norwegian broiler flocks. *Epidemiology and Infection*, 111(2): 245–255.
- Kemp, G.K., Aldrich, M.L., Guerra, M.L. & Schneider, K.R. 2001. Continuous online processing of faecal- and ingesta-contaminated poultry carcasses using an acidified sodium chlorite antimicrobial intervention. *Journal of Food Protection*, 64: 807–812.

- Lillard, H.S. 1980. Effect on broiler carcasses and water of treating chiller water with chlorine and chlorine dioxide. *Poultry Science*, 59: 1761–1766.
- Lillard, H.S. 1989. Incidence and recovery of salmonellae and other bacteria from commercially processed poultry carcasses at selected pre-evisceration and post-evisceration steps. *Journal of Food protection*, 52: 88–91.
- Lillard, H.S. 1990. The impact of commercial processing procedures on the bacterial contamination and cross-contamination of broiler carcasses. *Journal of Food Protection*, 53(3): 202–204.
- Luber, P., Brynestad, S., Topsch, D., Scherer, K. & Bartelt, E. 2006. Quantification of *Campylobacter* species cross-contamination during handling of contaminated fresh chicken parts in kitchens. *Applied and Environmental Microbiology*, 72: 66–70.
- Mead, G.C., Allen, V.M., Burton, C.H. & Corry, J.E.L. 2000. Microbial cross-contamination during air-chilling of poultry. *British Poultry Science*, 41: 158–162.
- Maijala, R., Ranta, J., Seuna, E. & Peltola, J. 2005. The efficiency of the Finnish *Salmonella* Control Programme. *Food Control*, 16: 669–675.
- NACMCF [National Advisory Committee on Microbiological Criteria for Foods]. 2007. Analytical utility of *Campylobacter* methodologies. *Journal of Food Protection*, 70(1) 241–250.
- Nadeau, E., Messier, S. & Quessy, S. 2002. Prevalence and comparison of genetic profiles of *Campylobacter* strains isolated from poultry and sporadic cases of campylobacteriosis in humans. *Journal of Food Protection*, 65(11): 73–78.
- Nauta, M.J., Fischer, A.R.H., Van Asselt, E.D., De Jong, A.E.I., Frewer, L.J. & De Jonge, R. 2008. Food safety in the domestic environment: the effect of consumer risk information on human disease risks. *Risk Analysis*, 28: 179–192.
- Nauta, M.J., Hill, A., Rosenquist, H., Brynestad, S., Fetsch, A., VanderLogt, P., Fazil, A., Christensen, B.B., Katsma, E., Borck, B. & Havelaar, A.H. 2009. A comparison of risk assessments on *Campylobacter* in broiler meat. *International Journal of Food Microbiology*, 129: 107–123.
- Newell, D.G. & Davison, H.C. 2003. *Campylobacter* - control and prevention. Chapter 22, in: M.E. Torrence and R.E. Isaacson (editors). *Microbial Food Safety in Animal Agriculture: Current Topics*. Wiley-Blackwell Publ. 470 p.
- Northcutt, J., Savage, S.I. & Vest, L.R. 1997. Relationship between feed withdrawal and viscera condition of broilers. *Poultry Science*, 76: 410–414.
- Oyarzabal, O.A., Hawk, C., Bilgili, S.F., Warf, C.C. & Kemp, G.K. 2004. Effects of postchill application of acidified sodium chlorite to control *Campylobacter* spp. and *Escherichia coli* on commercial broiler carcasses. *Journal of Food Protection*, 67(10): 2288–2291.
- Reynolds, D.J., Davies, R.H., Richards, M. & Wray, C. 1997. Evaluation of combined antibiotic and competitive exclusion treatment in broiler breeder flocks infected with *Salmonella enterica* serovar Enteritidis. *Avian Pathology*, 26: 83–95.
- Ridley, A.M., Allen, V.M., Sharma, M., Harris, J.A. & Newell, D.G. 2008. Real-time PCR approach for detection of environmental sources of *Campylobacter* strains colonizing broiler flocks. *Applied and Environmental Microbiology*, 74(8): 2492–2504.
- Rosenquist, H., Nielsen, N.L., Sommer, H.M., Nørprung, B. & Christensen, B.B. 2003. Quantitative risk assessment of human campylobacteriosis associated with thermophilic *Campylobacter* species in chicken. *International Journal of Food Microbiology*, 83: 87–103.
- Rosenquist, H., Sommer, H.M., Nielsen, N.L., Nørprung, B. & Christensen, B.B. 2006. The effect of slaughter operations on the contamination of chicken carcasses with thermotolerant *Campylobacter*. *International Journal of Food Microbiology*, 108(2): 226–232.
- Rosenquist, H., Boysen, L., Galliano, C., Nordentoft, S., Ethelberg, S. & Borck, B. [2009]. Danish strategies to control *Campylobacter* in broilers and broiler meat: facts and effects. *Epidemiology and Infection* (in press).
- Saeed, A.M., Gast, R.K., Potter, M.E. & Wall, P.G. 1999. Contamination of eggs and poultry meat. pp. 184–187, in: *Salmonella enterica* serovar Enteritidis in Humans and Animals – Epidemiology, Pathogenesis, and Control. Iowa State University Press, Ames, Iowa, USA.

- Smart, S. 2009. Which chlorine monitoring method is most effective? Edstrom Industries, Waterford, USA. Available online: http://www.edstrom.com/DocLib/Chlorine_Monitoring.pdf
- Smith, H. W. & Tucker, J.F. 1975. The effect of antibiotic therapy on the fecal excretion of *Salmonella typhimurium* by experimentally infected chickens. *Journal of Hygiene*, 75: 275–292.
- Stern, N.J., Clavero, M.R., Bailey, J.S., Cox, N.A. & Robach, M.C. 1995. *Campylobacter* spp. in broilers on the farm and after transport. *Poultry Science*, 74: 937–941.
- Stopforth, J.D., O'Connor, R., Lopes, M., Kottapalli, B., Hill, W.E. & Sampadpour, M. 2007. Validation of individual and multiple-sequential interventions for reduction of microbial populations during processing of poultry carcasses and parts. *Journal of Food Protection*, 70(6): 1393–1401.
- USDA-FSIS [United States Department of Agriculture - Food Safety and Inspection Service]. 2003. NACMCF response to USDA/FSIS request for guidance on baseline study design and evaluations for raw ground beef components. Submitted with Technical Corrections and Edits. 30 September 30 2003. Available online http://www.fsis.usda.gov/OPHS/NACMCF/2003/gb_base.pdf (Accessed 5 July 2009)
- USDA-FSIS. 2008. Compliance guidelines for controlling Salmonella and Campylobacter in poultry. 2nd edition. Available at http://www.fsis.usda.gov/PDF/Compliance_Guideline_Controlling_Salmonella_Poultry.pdf (Accessed 26 October 2009).
- Van der Fels-Klerx, H.J., Jakobs-Reitsma, W.F., Van Brakel, R., Van der Voet, H. & Van Asselt, E.D. 2008. Prevalence of *Salmonella* in the broiler supply chain in the Netherlands. *Journal of Food Protection*, 71(10): 1974–1980.
- Wabeck, C.J. 1972. Feed and water withdrawal time relationship to processing yield and fecal contamination in broilers. *Poultry Science*, 51: 1119–1121.
- Wabeck, C.J. 1992. Feed withdrawal guidelines. *Broiler Industry*. 55(1): 64–67.
- Warriss, P.D., Wilkins, L.J., Brown, S.N., Philips, A.J. & Allen, V.M. 2004. Defaecation and weight of the gastrointestinal tract contents after feed and water withdrawal in broilers. *British Poultry Science*, 45(1): 61–66.
- Wegener, H.C., Hald, T., Wong, D.L., Madsen, M., Korsgaard, H., Bager, F., Gerner-Smidt, P. & Mølbak, K. 2003. Salmonella control programs in Denmark. *Emerging Infectious Diseases*, 9(7): 774–780.
- Wigley, P., Hulme, S., Rothwell, L., Bumstead, N., Kaiser, P. & Barrow, P. 2006. *In vivo* and *in vitro* studies of genetic resistance to systemic Salmonellosis in the chicken encoded by the SAL1 locus. *Microbes and Infection*, 4(11): 1111–1120.
- Williams, J.E. & Dillard, L.H. 1973. The effect of external shell treatments on *Salmonella* penetration of chicken eggs. *Poultry Science*, 52: 1084–1089.