

REFERENCES

- ADAMS, M.R. & MOSS, M.O. 2008. *Food Microbiology*. Cambridge: RSC publishing.
- AGUILERA, M.O., STANITTA, P.V., MICALIZZI, B. & STEFANINI DE GUZMAN, A.M. 2005. Prevalence and characterization of *Clostridium perfringens* from spices in Argentina. *Anaerobe*, **11**: 327-334.
- AMERICAN PUBLIC HEALTH ASSOCIATION, 1995. Standard Methods for the Examination of Water and Wastewater. 19th edition. Washington DC, American Public Health Association.
- AYCICEK, H., AYDOCAN, H., KUCUKKARAASLAN, A., BAYSALLAR, M. & BASUSTAOGLU, A.C. 2004. Assessment of the bacterial contamination on hands of hospital food handlers. *Food Control*, **15**: 253-259.
- AYMERICH, T., PICOUE, P.A. & MONFORT, J.M. 2008. Decontamination technologies for meat products. *Meat Sci.*, **78**: 114-129.
- AZIZ, N.H. & YOUSSEF, Y.A. 1991. Occurrence of aflatoxins and Aflatoxin-producing molds in fresh and processed meat in Egypt. *Food Addit. Contam.*, **8**: 321-331.
- BAILLY, J.D. & GUERRE, P. 2009. Mycotoxins in meat and processed meat products. In: TOLDRA, F. (Ed.) *Safety of Meat and Processed Meat*. New York : Springer Science. pp.83-109.

- BAILLY, J.D., TABUC, C., QUERIN, A. & GUERRE, P. 2005, Production and stability of patulin, ochratoxin A, citrinin and cyclopiazonic acid on dry cured ham. *J. Food Prot.*, **68**: 1516–1520.
- BARON, E.J., PETERSON, L.R. & FINEGOLD, S.M. 2007. Bailey & Scott's diagnostic microbiology, St. Louis: Mosby.
- BENDER, A. 1992. Meat and meat products in human nutrition in developing countries. *FAO Food and Nutrition Papers*. Available from: <http://www.fao.org/docrep/T0562E/T0562E00.HTM> [Access 30/8/2011].
- BENNETT, R.W. 2001. *Staphylococcus aureus*. In: LABBE, G. R. & GARCIA, S. (Eds.) *Guide to food borne pathogens*. Toronto, Canada, John Wiley & Sons.
- BREDIE, W.L.P. & DE BOER, E. 1992. Evaluation of the MPN, Anderson-Baird-Parker, Petrifilm *Escherichia coli* and Fluorocult ECD method for enumeration of *Escherichia coli* in foods of animal origin. *Int. J. Food Microbiol.*, **16**: 197-208.
- BRYAN, F.L., MCKINELY, T.W. & MIXON, B. 1971. Use of time-temperature evaluations in detecting the responsible vehicle and contributing factors of foodborne disease outbreaks. *J. Milk Food Technol.*, **34**: 576-582.
- BRYNESTAD, S. & GRANUM, P.E. 2002. *Clostridium perfringens* and foodborne infections. *Int. J. Food Microbiol.*, **74**: 195-202.
- CENTERS FOR DISEASE CONTROL AND PREVENTION. 2001. Foodborne disease outbreak due to bacterial etiologies. The foodborne and diarrheal disease branch. foodborne outbreak response and surveillance Unit.

Available from: <http://www.cdc.gov/ncidod/eid/vol5no5/mead.htm>. [access 30/8/2011]

- D'AOUST, J. 2001. *Salmonella*. In: LABBE, G. R. & GARCIA, S. (Eds.) *Guide to food borne pathogens*. Toronto: John Wiley & Sons.
- DE BOER, E., SPLEGELENBERG, W.M., & JANSSEN F.W. 1983, Microbiology of spices and herbs. *Antonie Van Leeuwenhoek.*, **51**: 435-438.
- DE JONG, A.E.I., ROMBOUST, F.M. & BEUMER, R.R. 2004. Behavior of *Clostridium perfringens* at low temperatures. *Int. J. Food Microbiol.*, **97**: 71-80.
- DEAK, T. & BEUCHAT, L.R. 1996. Handbook of food spoilage yeasts. New York: CRC Press.
- DOYLE, M. P. & ERICKSON, M.C. 2006. Emerging microbiological food safety issues related to meat. *Meat Sci.*, **74**: 98-112.
- DUFFY, G., WALSH, C., BLAIR, I.S. & MCDOWELL, D.A. 2006. Survival of antibiotic and antibiotic sensitive strains of *Escherichia coli* O157 and *Escherichia coli* O26 in food matrices. *Int. J. Food Microbiol.*, **109**: 179–186.
- ELEY, A.R. 1996. Microbiological food poisoning, London: Chapman & Hall.
- ESCHER, F.E., KOEHLER, P.E. & AYRES, J.C. 1973. Production of ochratoxins A and B on country cured ham. *Appl. Microbiol.*, **26**: 27.
- ESLAVA, C., VILLASECA, J., HERNANDEZ, U. & CRAVIOTO, A. 2003. *Escherichia coli*. In: MILIOTIS, M.D. & BIER, J.W. (Eds.) *International handbook of food borne pathogen*. New York: Marcel Dekker.

- FENG, P. 2001. *Escherichia coli*. In: LABBE, G.R. & GARCIA, S. (Eds.) *Guide to foodborne pathogens*. Toronto: John Wiley & Sons.
- FLEET, G. 1992. Spoilage yeasts. *Critic. Rev. biotechnol.*, **12**: 1-14.
- FOSSE, J., SEEGER, H. & MAGRAS, C. 2008. Foodborne zoonose due to meat: a qualitative approach for comparative risk assessment applied to pig slaughtering in Europe. *Vet. Res.*, **39**: 1-16.
- GRIFFIS, C.L. & OSAILI, T.M. 2009. Control of thermal meat processing. In: TOLDRA, F. (Ed.) *Safety of Meat and Processed Meat*. New York : Springer Science. pp.229-254
- GUERGUE, J. & RAMIREZ, C. 1997. Incidence of aflatoxin potential contamination in Spanish sausages. *Annanles de la Nutrition et de l'Alimentation*, **31**: 485-488.
- HANES, D. 2001. Non-thyphoid *Salmonella*. In: LABBE, G.R. & GARCIA, S. (Eds.) *Guide to foodborne pathogens*. Toronto: John Wiley & Sons.
- HEINZ, G. & HAUTZINGER, P. 2007. Meat processing technology for small-to medium-scale producers, Bangkok: Food and Agriculture Organization of the United Nations.
- HEREDIA, L.N. & LABBE, G.R. 2001. *Clostridium perfringen*. In: LABBE, G.R. & GARCIA, S. (Eds.) *Guide to food borne pathogens*. Toronto: John Wiley & Sons.
- HIRANO, K., ADACHI, Y., BINTVIHOK, A., ISHIBASHI, S. & KUMAZAWA, N. H. 1992. An improved method for extraction and clean up of Aflatoxin B1 from liver. *J. Vet. Med. & Sci.*, **54**: 567.

INGRAHAM, J. & INGRAHAM, C. 2000. Introduction to microbiology. Pacific Grove, Australia: Brooks/Cole Publishing.

ISMAIL, M.A. & ZAKY, Z.M. 1999. Evaluation of the mycological status of luncheon meat with special reference to aflatoxigenic molds and aflatoxin residues. *Mycopathologia*, **146**: 147-154.

JACKSON, V., BLAIR, I.S., MCDOWELL, D.A., KENNEDY, J. & BOLTON, D.J. 2007. The incidence of significant foodborne pathogens in domestic refrigerators. *Food Control*, **18**: 346–351.

JAWETZ, E., MELNICK, J.L. & ADELBURG, E.A. 1987. Review of medical microbiology. Norwalk: Appleton & Lange.

JAY, J.M. 2000. Modern food microbiology. Gaithersburg: Aspen Publishers.

ILLUSTRATED DICTIONARY OF MICROBIOLOGY. 2010. Oxford: Oxford Book Company.

KLYTMANS, J.A.J.W. & WERTHEIM, H.F.L. 2005. Nasal carriage of *Staphylococcus aureus* and prevention of nosocomial infections. *Infection*, **33**: 3–7.

KUMOPAS, S. 2000. A study of nutritive value and consumer acceptability of western products (bratwurst and smoke bacon) and Eastern product (*Sai-Aou*) on different genders of pigs. Chiang Mai: Faculty of Agriculture Chiang Mai University.

MANNING, S.D. 2010. *Escherichia coli* Infections. New York: Infobase Publishing.

- MCCABE-SELLER, B.J. & BEATTIE, S.E. 2004. Food safety: emerging trends in foodborne illness surveillance and prevention. *J. Am. Diet Assoc.*, **104**: 1708-1717.
- MCCLANE, B.A. 1997. *Clostridium perfringens*. In: BEUCHAT, L.R., MONTVILLE, T.J., DOYLE, M.P. (Eds.) *Food Microbiology: Fundamentals and frontiers*. Washington: ASM Press.
- MCCLANE, B.A. 2003, *Clostridium perfringens*. In: MILIOTIS, M.D. & BIER, J.W. (Eds.) *International handbook of food borne pathogen*. New York: Marcel Dekker.
- MEAD, P.S., SLUTSKER, L., DIETZ, V., MCCAIG, L.F., BRESEE, J.S., SHAPIRO, C., GRIFFIN, P.M. & TAUXE, R.V. 1999. Food-related illness and death in the United States. *Emerg. Infect. Dis.*, **5**: 607-625.
- MINAMI, A., CHAICHUMPA, W., CHONGSA-NGUAN, M., SAMOSORNSUK, S., MONDEN, S., TAKESHI, K., MAKINO, S.I. & KAWAMOTO, K. 2010. Prevalence of foodborne pathogens in open markets and supermarkets in Thailand. *Food Control*, **21**: 221-226.
- MINISTRY OF PUBLIC HEALTH. 2009. Annual epidemiological surveillance report. Nonthaburi: Bureau of Epidemiology, Ministry of Public health.
- NEWELL, D.G., KOOPMANS, M., VERHOEF, L., DUIZER, E., AIDARA-KANE, A., SPRONG, H., OPSTEEGH, M., LANGELAAR, M., THREEFALL, J., SCHEUTZ, F., DER GIESSEN, J.V. & KRUSE, H. 2010. Food-borne diseases -- The challenges of 20 years ago still persist while new ones continue to emerge. *Int. J. Food Microbiol.*, **139**:S3-S15.

- NORRUNG, B., ANDERSEN, J.K. & BUNCIC, S. 2009. Main concerns of pathogenic microorganisms in Meat. In: TOLDRA, F. (Ed.) *Safety of meat and processed meat*. New York: Springer Science.
- PADUNGTOOD, P. & KANEENE, J.B. 2006. Salmonella in food animals and humans in Northern Thailand. *Int. J. Food Microbiol.*, **108**: 346-354.
- PAPAGIANNI, M., AMBROSIADIS, I. & FILLIOUSIS, G. 2007. Mould growth on traditional Greek sausages and penicillin production by *Penicillium* isolates. *Meat Sci.*, **76**: 653-657.
- PARK, D.L. 2002. Effect of processing on aflatoxin. *Adv. Exp. Med. Biol.*, 504: 173-179.
- PITISSUTHITHUM, P. 2003. Incidence of foodborne illness in southeast asia. In: MILLIOTIS, M.D. & BIER, J.W. (Eds.) *International handbook of food borne pathogen*. New York: Marcel Dekker.
- POPOFF, M., BOCKEMUHL J. & GHEESLING L.L. 2003. Supplement 2001 (no. 45) to the Kauffmann-White scheme. *Res. Microbiol.*, **154**: 153-154.
- ROSENTHAL, K. & TAN, J. 2002. Microbiology and immunology, Philadelphia: Mosby.
- RUJANAKRAIKARN, L., KITTIKUN, A. & CHAREE, P. 1989. Use of Chemical and packaging material to prolong the shelf-life of fried pork sausage (*Sai-oua*). *J. Agricul.*, **5**: 210-220.
- RYU, D., JACKSON, L.S. & BULLERMAN, L.B. 2002. Effects of processing on zearalenone. *Adv. Exp. Med. Biol.*, **54**: 205-216.
- SANGUANKIAT, A., PINTONG, R., PADUNGTOOD, P., BAUMAAN, M.P.O., ZESSIN, K. H., SRIKITJAKARN, R. & FRIES, R. 2010. A Cross-sectional

study of *Salmonella* in pork products in Chiang Mai, Thailand. *Foodborne Pathog. Dis.*, **7**: 873-877.

SCHOTHORST, M.V. 1999. Microbiological and hygienic aspects of food safety. In: HEIJDEN, K.V., YOUNES, M., FISHBIEN, L. & MILLER, S. (Eds.) *International food safety handbook science, international regulation, and control*. New York: Marcel Dekker.

SHAH, N., DUPONT, H.L. & RAMSEY, D.J. 2009. Global etiology of travelers' diarrhea: Systematic review from 1973 to the present. *Am. J. Trop. Med. Hyg.*, **80**: 609-614.

STUBBLEFIELD, R.D., HONSTEAD, J.P. & SHOTWELL, O.L. 1991. An analytical survey of aflatoxins in tissues from swine grown in regions reporting 1988 aflatoxin contaminated corn. *J. Assoc. Off. Anal. Chem.*, **74**: 897.

SUWANSONTHICHAI, S. & RENGPIPAT, S. 2003. Enumeration of coliforms and *Escherichia coli* in frozen black tiger shrimp (*Penaeus monodon*) by conventional and rapid methods. *Int. J. Food Microbiol.*, **81**: 113-121.

THAI INDUSTRIAL STANDARD INSTITUTE. 2004. Thai Community Product Standard criteria 294/2004 Bangkok.

TODD, E. 2006. Challenges to global surveillance of disease patterns. *Mar. Pollut. Bull.*, **53**: 569-578.

TRUCKSESS, M.W., STOLOFF, L., BRUMLEY, W.C., WILSON, D.M., HALE, O.M. & SANGSTER, L.T. 1982. Aflatoxicol and Aflatoxins B1 and M1 in

the tissues of pigs receiving aflatoxin. *J. Assoc. Off. Anal. Chem.*, **65**, 884-887.

VELGE, P., CLOECKAERT, A. & BARROW, P. 2005. Emergence of *Salmonella* epidemics: the problems related to *Salmonella enterica* serotype *Enteritidis* and to multiple antibiotic resistance in other major serotypes. *Vet. Res.*, **36**: 267–288.

VILLANI, F., RUSSO, F., BLAIOTTA, G., MOSCHETTI, G. & ERCOLINI, D. 2005. Presence and characterisation of verotoxin producing *Escherichia coli* in fresh Italian pork sausages, and preparation and use of an antibiotic-resistant strain for challenge studies. *Meat Sci.*, **70**: 181-188.

VOS, P., HOGERS, R., BLEEKER, M., REIJANS, M., VAN DE LEE, T., HORNES, M., FRIJTERS, A., POT, J., PELEMAN, J. & KUIPER, M. 1995. AFLP: a new technique for DNA fingerprinting. *Nucleic Acids Res.*, **23**: 4407–4414.

WORLD HEALTH ORGANIZATION 1993. WHO guidelines for drinking water quality. 2nd edition. Geneva, World health organization.

WORLD HEALTH ORGANIZATION 2003. Laboratory Protocols Level 1 Training Course Identification of *Salmonella* spp. *Salmonella* surveillance and laboratory support project. Available from:
http://www.antimicrobialresistance.dk/data/images/salmonella1_pdf.pdf
 [Access 30/8/ 2011].

WORLD HEALTH ORGANIZATION. 2010. Thailand national health system profile. Available from:
http://www.searo.who.int/LinkFiles/Thailand_Thailand_final_031005_WT.pdf
 f [Access 30/8/ 2011].

WILLSHAW, G.A., CHAESTY, T. & SMITH, H.R. 2000. The microbiological safety and quality of food. In: LUND, B.M., BAIRD-PARKER, T. & GOULD, G.W., (Eds.) *The microbiological safety and quality of food*. Gaithersburg MD : Aspen Publishers.

YAN, S., PENDRAK, M.L., ABELA-RIDDER, B., PUNDERSON, J.W., FEDORKO, D. P. & FOLEY, S. L. 2004. An overview of *Salmonella* typing: public health perspectives. *Clin. Appl. Immunol. Rev.*, **4**:189-204.