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LIST OF ABBREVIATIONS

<i>C. jejuni</i>	<i>Campylobacter jejuni</i>
CCP	Critical control point
CDC	Centers for Disease Control and Prevention
CFU	Colony-forming unit
DALY	Disability-adjusted life year
DLD	Thailand Department of Livestock Development
DNA	Deoxyribonucleic acid
ECVPH	Excellent Center of Veterinary Public Health
FGID	Functional gastrointestinal disorders
GBS	Guillain–Barré syndrome
GMP	Good manufacturing practice
HUS	Haemolytic uraemic syndrome
IBD	Inflammatory bowel disease
ISO	International Organization for Standardization
MFS	Miller Fisher syndrome
PBS	Phosphate buffered saline
PCR	Polymerase chain reaction
PPE	Personal protective equipment
ppm	Parts per million
USDA	United States Department of Agriculture
VBNC	Viable but non-culturable
VPHCAP	Veterinary Public Health Centre for Asia Pacific
WHO	World Health Organization

LIST OF SYMBOLS

°C	Degree Celcius
\$	Dollar
et al	et alii or and other people
€	Euro
g	Gram
h	Hour
<	Lesser than
μl	Microliter
μm	Micrometer
ml	Milliliter
min	Minute
n	Number of samples
%w/v	Percent of weight of solution in the total volume of solution
%	Percentage
±	Plus-minus
®	Registered trademark
Σ	Sigma, Summation
TM	Trademark
a _w	Water activity

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GLOSSARY

Backyard slaughterhouse	An operating unit in which the owners supply meat products within or around their households, typically slaughter chickens received from small farms or backyard raising for day to day consumption.
Biosecurity	A set of management and physical measures designed to reduce the risk of introduction, establishment and spread of pathogenic agents
Bleeding	A slaughter process proposing to drain the blood out of the body and bring the death of a stunned animal.
Campylobacteriosis	An infection caused by <i>Campylobacter</i> spp., most commonly <i>C. jejuni</i> . The bacterial infection that mostly causes foodborne illness in humans, including diarrhea, abdominal cramps, fever and pain.
Chilling	A refrigeration process of carcasses that processed after washing step. The temperatures are at or below 0 – -5°C.
Commercial slaughterhouse	An operating unit in which slaughtering standard procedures and infrastructure are implemented. Slaughter capacity (head per day) usually more than 10,000 birds. Commercial plants focused more on higher markets in urban areas.
Compartmentalization	One or more establishments under a common biosecurity management system containing an animal subpopulation with a distinct health status with respect to a specific disease or specific diseases for which required surveillance, control and biosecurity measures have been applied for the purpose of international trade

Defeathering	A removal of feathers from chicken carcasses after scalding is performed.
Evisceration	A removal of internal organs, especially those in the abdominal cavity.
Guillain–Barré syndrome	An autoimmune disorder that occurred after getting infected with <i>C. jejuni</i> in some cases results in ascending muscle weakness, begins in the lower extremities and moves upward, and paralysis. In some severe cases, the progress of the illness may cause respiratory failure leads to death
Pluck shop	A poultry processor operating from a fixed location where processing and sale is conducted directly to the consumer as a fresh or chilled/iced product or indirectly via restaurants.
Scalding	A step performed in hot water to facilitate the removal of feathers.
Stunning	A process of rendering animals immobile or unconscious, with or without killing the animals prior to slaughter them for food.
Washing	A process of carcass washing, commonly after evisceration. In commercial processing plants, inside-outside washing of the carcasses are performed which can be manual or mechanical washing.

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