

# Compendium of Methods

for the Microbiological  
Examination of Foods

FIFTH EDITION

*Editors*

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# Contents

<b>Editorial Board</b> .....	xvii
<b>Authors</b> .....	xix
<b>Reviewers</b> .....	xxiii
<b>Preface</b> .....	xxv
<b>Section I     General Methods</b>	
<b>Chapter 1     Laboratory Quality Management Systems</b> .....	<b>3</b>
1.1   Introduction .....	3
1.2   The Role of Management in Laboratory QA .....	3
1.3   Laboratory Operational Framework and QC Requirements .....	5
1.4   Personnel .....	6
1.5   Equipment/Instrumentation .....	8
1.6   Laboratory Glassware and Plasticware .....	8
1.7   Sample Management .....	8
1.8   Analytical Methods .....	9
1.9   Culture Media and Reagent Preparation or Test Kits .....	9
1.10  Accreditation of Testing Laboratories .....	10
<b>Chapter 2     Sampling Plans, Sample Collection, Shipment, and Preparation                   for Analysis</b> .....	<b>13</b>
2.1   Introduction .....	13
2.2   General Considerations .....	13
2.3   Equipment, Materials, and Reagents .....	13
2.4   Precautions .....	14
2.5   Procedures .....	14
<b>Chapter 3     Microbiological Monitoring of the Food Processing Environment</b> .....	<b>27</b>
3.1   Introduction .....	27
3.2   Environmental Sampling Strategies .....	28
3.3   Sampling of Surfaces: Equipment and Physical Plant .....	29
3.4   Principle of Monitoring the Microbiological Flora .....	30
3.5   Precautions .....	30
3.6   Limitations .....	30
3.7   Rinse Solution Method for Sampling Containers and Processing Equipment Systems .....	30
3.8   Surface Contact Methods .....	31
3.9   Microbiological Air-Sampling Strategies .....	35
3.10  Air-Sampling Methods .....	36
3.11  Alternative Methods .....	39
3.12  Aerosol Sampling and Measurement Guidelines .....	40
<b>Chapter 4     Microscopic Methods</b> .....	<b>45</b>
4.1   Introduction .....	45
4.2   General Concepts .....	45
4.3   Types of Microscopy Useful in Food Microbiology .....	46
4.4   Media, Reagents, and Stains .....	50
4.5   Quantitative Applications .....	54
4.6   Image Processing and Analysis .....	57
4.7   Conclusions and Future Perspectives .....	58

<b>Chapter 5</b>	<b>Cultural Methods for the Enrichment and Isolation of Microorganisms</b>	<b>67</b>
5.1	Introduction	67
5.2	Enrichment Methods	67
5.3	Pre-enrichment	67
5.4	Selective Enrichment	69
5.5	Quality Assurance of Enrichment and Isolation Method	71
<b>Chapter 6</b>	<b>Culture Methods for Enumeration of Microorganisms</b>	<b>75</b>
6.1	Introduction	75
6.2	Principle	75
6.3	General Description	75
6.4	Precautions	75
6.5	Procedures	75
6.6	Alternative Methods	85
6.7	Anaerobic or Other Atmospheres	85
<b>Chapter 7</b>	<b>Cell Injury and Methods of Analysis</b>	<b>89</b>
7.1	Introduction	89
7.2	Types of Stress	89
7.3	Cellular Repair and Cross Protection	90
7.4	Virulence	90
7.5	Recovery and Detection of Sublethally Injured Bacteria	90
7.6	Enrichment Methods	91
7.7	Plating Methods	92
7.8	Limitations and Conclusions	93
<b>Chapter 8</b>	<b>Mesophilic Aerobic Plate Count</b>	<b>95</b>
8.1	Introduction	95
8.2	General Considerations	95
8.3	Principle	96
8.4	General Description of Method	96
8.5	Precautions	97
8.6	Limitations	97
8.7	Procedures	98
8.8	Alternative Approved Methods	98
8.9	Interpretation	100
<b>Chapter 9</b>	<b>Enterobacteriaceae, Coliforms, and <i>Escherichia Coli</i> as Quality and Safety Indicators</b>	<b>103</b>
9.1	Introduction	103
9.2	Definitions	104
9.3	Precautions	105
9.4	Equipment, Materials, and Reagents	108
9.5	Sample Preparation	109
9.6	The Enterobacteriaceae	109
9.7	Coliforms	110
9.8	Fecal Coliform Group	112
9.9	<i>Escherichia coli</i>	112
9.10	Interpretation of Data: The Value of Enterobacteriaceae, Coliforms, and <i>E. coli</i> as Indicators of Quality and Indexes of Pathogens	116
<b>Chapter 10</b>	<b>Enterococci</b>	<b>121</b>
10.1	Introduction	121
10.2	General Considerations	121
10.3	Equipment, Materials, and Reagents	123
10.4	Precautions	123
10.5	Enumeration of Enterococci	124
10.6	Confirmation of Enterococci	124
<b>Chapter 11</b>	<b>Rapid Methods for the Detection and Identification of Foodborne Pathogens</b>	<b>127</b>
11.1	Introduction	127
11.2	Antibody-Based Methods	127

11.3	Nucleic Acid Amplification Methods .....	130
11.4	Matrix-Assisted Laser Desorption/Ionization—Time-of-Flight Mass Spectrometry .....	139
<b>Chapter 12 Molecular Typing and Differentiation .....</b>		<b>153</b>
12.1	Introduction .....	153
12.2	Serotyping .....	153
12.3	PCR-RFLP and AFLP .....	154
12.4	ARISA .....	154
12.5	SSCP .....	154
12.6	Phage Typing .....	155
12.7	Sequencing of Individual Genes or Intergenic Regions .....	155
12.8	Multilocus Sequence Typing .....	155
12.9	Multiple-Locus Variable Number Tandem Repeats .....	156
12.10	PCR-Based Genomic Fingerprinting Techniques (REP, ERIC, BOX) .....	159
12.11	Ribotyping .....	160
12.12	Pulsed-Field Gel Electrophoresis (PFGE) .....	160
12.13	Optical Mapping .....	160
12.14	Whole-Genome Sequencing .....	161
12.15	Generalized Protocols .....	162
<b>Section II Physiological Groups of Microorganisms</b>		
<b>Chapter 13 Psychrotrophic Microorganisms .....</b>		<b>175</b>
13.1	Introduction .....	175
13.2	Review of Methods Used to Enumerate Psychrotrophs in Foods .....	178
13.3	General Recommendations .....	180
13.4	Sample Preparation .....	181
13.5	Equipment, Media, Materials, and Reagents .....	181
13.6	Procedures for Enumeration of Psychrotrophs .....	181
13.7	Precautions .....	181
13.8	Rapid Detection .....	181
13.9	Interpretation .....	182
<b>Chapter 14 Thermophilic Microorganisms and Heat-Resistance Measurements .....</b>		<b>191</b>
14.1	Introduction .....	191
14.2	Heat-Resistance Measurements .....	192
14.3	Methods for the Determination of Heat Resistance .....	194
14.4	Equipment, Materials, and Procedures .....	194
14.5	Interpretation .....	197
<b>Chapter 15 Lipolytic Microorganisms .....</b>		<b>201</b>
15.1	Introduction .....	201
15.2	General Considerations .....	204
15.3	Equipment, Materials, and Reagents .....	204
15.4	Procedures .....	205
15.5	Precautions .....	205
<b>Chapter 16 Proteolytic Microorganisms .....</b>		<b>209</b>
16.1	Introduction .....	209
16.2	General Considerations .....	210
16.3	Equipment, Material, and Reagents .....	210
16.4	Procedures .....	211
16.5	Precautions .....	211
16.6	Interpretation .....	212
<b>Chapter 17 Halophilic and Osmophilic Microorganisms .....</b>		<b>213</b>
17.1	Introduction .....	213
17.2	Halophilic Microorganisms .....	214
17.3	Osmophilic Microorganisms .....	218
<b>Chapter 18 Pectinolytic Microorganisms and Pectinases .....</b>		<b>223</b>
18.1	Introduction .....	223
18.2	Screening of Pectinolytic Microorganisms .....	224
18.3	Visualization of Microbial Pectinases by Electrophoretic Techniques .....	224

18.4	Assays of Bacterial and Fungal Pectinases .....	225
18.5	Identification of Novel Pectic Enzymes by Genome Mining .....	225
<b>Chapter 19</b>	<b>Acid-Producing Microorganisms .....</b>	<b>229</b>
19.1	Introduction .....	229
19.2	General Considerations .....	230
19.3	Limitations .....	230
19.4	Equipment, Materials, and Reagents .....	231
19.5	Procedures .....	231
<b>Chapter 20</b>	<b>Probiotics .....</b>	<b>237</b>
20.1	Introduction .....	237
20.2	General Considerations .....	245
20.3	Precautions .....	257
20.4	Limitations .....	257
20.5	Procedures .....	257
20.6	Equipment, Materials, and Reagents/Media .....	259
20.7	Interpretation .....	259
20.8	Confirmation .....	259
20.9	Alternative Viable Count Methods .....	264
<b>Chapter 21</b>	<b>Yeasts and Molds .....</b>	<b>277</b>
21.1	Introduction .....	277
21.2	General Considerations .....	277
21.3	Precautions .....	278
21.4	General Methods .....	278
21.5	Procedures .....	278
21.6	Interpretation .....	279
21.7	New Methods Under Development .....	280
<b>Chapter 22</b>	<b>Detection and Enumeration of Heat-Resistant Molds .....</b>	<b>287</b>
22.1	Introduction .....	287
22.2	General Considerations .....	287
22.3	Equipment, Materials, and Reagents .....	288
22.4	Procedures .....	288
22.5	Precautions .....	290
22.6	Limitations .....	290
22.7	Interpretation .....	290
22.8	Taxonomy of Important Heat-Resistant Molds .....	290
<b>Chapter 23</b>	<b>Mesophilic Aerobic Endospore-Forming Bacilli .....</b>	<b>299</b>
23.1	Introduction .....	299
23.2	Special Considerations .....	300
23.3	Sources of Error .....	301
23.4	Equipment, Materials, and Media .....	301
23.5	Procedures .....	301
23.6	Modifications .....	302
23.7	Interpretation .....	303
<b>Chapter 24</b>	<b>Mesophilic Anaerobic Sporeformers .....</b>	<b>305</b>
24.1	Introduction .....	305
24.2	General Considerations .....	308
24.3	Precautions .....	308
24.4	Limitations .....	308
24.5	Procedures .....	309
24.6	Equipment, Materials, and Media .....	314
24.7	Interpretation of Results .....	315
<b>Chapter 25</b>	<b>Aciduric Flat Sour Sporeformers .....</b>	<b>319</b>
25.1	Introduction .....	319
25.2	General Considerations .....	320
25.3	Principles .....	321
25.4	General Description of Methods .....	321

25.5	Precautions .....	321
25.6	Procedures .....	322
25.7	Interpretation .....	325
<b>Chapter 26</b>	<b>Thermophilic Flat Sour Sporeformers .....</b>	<b>329</b>
26.1	Introduction .....	329
26.2	General Considerations .....	330
26.3	Equipment, Materials, and Reagents .....	330
26.4	Precautions .....	331
26.5	Procedure .....	331
26.6	Interpretation of Results .....	332
<b>Chapter 27</b>	<b>Thermophilic Anaerobic Sporeformers .....</b>	<b>335</b>
27.1	Introduction .....	335
27.2	General Considerations .....	336
27.3	Equipment, Materials, and Solutions .....	336
27.4	Precautions .....	336
27.5	Procedure .....	336
27.6	Interpretation .....	337
<b>Chapter 28</b>	<b>Sulfide Spoilage Sporeformers .....</b>	<b>341</b>
28.1	Introduction .....	341
28.2	General Considerations .....	341
28.3	Sampling Requirements .....	342
28.4	Precautions and Limitations .....	342
28.5	Procedure .....	342
28.6	Equipment, Materials, and Reagents .....	343
28.7	Interpretation .....	343
<b>Section III</b>	<b>Microbial Genera</b>	
<b>Chapter 29</b>	<b><i>Aeromonas</i>, <i>Plesiomonas</i>, and <i>Arcobacter</i> .....</b>	<b>347</b>
29.1	<i>Aeromonas</i> .....	347
29.2	<i>Plesiomonas</i> .....	351
29.3	<i>Arcobacter</i> .....	353
<b>Chapter 30</b>	<b><i>Campylobacter</i> .....</b>	<b>365</b>
30.1	Introduction .....	365
30.2	General Considerations .....	365
30.3	Sampling Requirements .....	366
30.4	Precautions .....	366
30.5	Limitations .....	366
30.6	Procedures .....	366
30.7	Equipment, Materials, and Reagents .....	369
30.8	Injury .....	370
30.9	Interpretation .....	370
<b>Chapter 31</b>	<b><i>Bacillus cereus</i> and <i>Bacillus cereus</i> Toxins .....</b>	<b>375</b>
31.1	<i>Bacillus cereus</i> —Introduction .....	375
31.2	<i>Bacillus cereus</i> —General Considerations .....	376
31.3	<i>Bacillus cereus</i> —Precautions and Limitations .....	377
31.4	<i>Bacillus cereus</i> —Sample Requirements .....	378
31.5	<i>Bacillus cereus</i> —Equipment, Media, and Reagents .....	378
31.6	<i>Bacillus cereus</i> —Procedure .....	378
31.7	<i>Bacillus cereus</i> —Interpretation of Data .....	380
31.8	<i>Bacillus cereus</i> —New Technologies .....	381
31.9	<i>Bacillus</i> Enterotoxins—Introduction .....	381
31.10	<i>Bacillus</i> Enterotoxins—Enterotoxin Production and Extraction of Foods .....	382
31.11	<i>Bacillus</i> Enterotoxins—Screening for Enterotoxigenicity and <i>Bacillus</i> spp. Enterotoxins in Foods Using 3M Tecra BDEVIA ELISA .....	383
31.12	<i>Bacillus</i> Enterotoxins— <i>Bacillus cereus</i> Enterotoxin Reversed Passive Latex Agglutination (BCET-RPLA) Diarrheal Toxin Detection Kit .....	385
31.13	<i>Bacillus</i> Enterotoxins—Equipment .....	386
31.14	<i>Bacillus</i> Enterotoxins—Toxin Extraction or Production .....	386

31.15	<i>Bacillus</i> Enterotoxins—Assay Method .....	387
31.16	<i>Bacillus</i> Enterotoxins—New Technologies .....	387
<b>Chapter 32</b>	<b><i>Clostridium botulinum</i> and Its Toxins .....</b>	<b>391</b>
32.1	Introduction .....	391
32.2	General Considerations .....	392
32.3	Sampling Requirements .....	394
32.4	Precautions .....	394
32.5	Limitations .....	395
32.6	Procedures .....	395
32.7	Equipment, Materials, and Reagents .....	399
32.8	Interpreting Data .....	400
<b>Chapter 33</b>	<b><i>Clostridium perfringens</i> .....</b>	<b>403</b>
33.1	Introduction .....	403
33.2	Sampling .....	404
33.3	Equipment and Supplies .....	404
33.4	Special Reagents and Media .....	405
33.5	Recommended Controls .....	405
33.6	Precautions and Limitations of Methods .....	405
33.7	Procedure .....	406
33.8	Interpretation of Data .....	408
<b>Chapter 34</b>	<b>Pathogenic <i>Escherichia coli</i> .....</b>	<b>411</b>
34.1	Introduction .....	411
34.2	Conventional Isolation Procedures .....	413
34.3	Rapid Methods .....	416
34.4	Serotyping .....	418
34.5	Pathogenicity Testing .....	420
34.6	Summary .....	421
<b>Chapter 35</b>	<b><i>Listeria</i> .....</b>	<b>425</b>
35.1	Introduction .....	425
35.2	General Considerations .....	429
35.3	Media, Reagents, and Equipment .....	431
35.4	Precautions and Limitations of the Methods .....	432
35.5	Procedures .....	432
35.6	Interpretation of Data .....	438
<b>Chapter 36</b>	<b><i>Salmonella</i> .....</b>	<b>445</b>
36.1	Introduction .....	445
36.2	Treatment of Sample .....	453
36.3	Equipment and Supplies .....	453
36.4	Precautions and Limitations of Reference and Rapid Methods .....	454
36.5	Reference Method .....	455
36.6	Interpretation of the Data-Reference Method .....	463
36.7	Rapid Detection Assays .....	463
<b>Chapter 37</b>	<b><i>Shigella</i> .....</b>	<b>477</b>
37.1	Introduction .....	477
37.2	General Considerations .....	478
37.3	Sampling Requirements .....	478
37.4	Equipment, Materials, and Reagents .....	479
37.5	Procedures .....	479
37.6	Injury .....	483
37.7	Interpretation .....	483
37.8	Precautions and Limitations .....	484
<b>Chapter 38</b>	<b><i>Cronobacter</i> Species .....</b>	<b>487</b>
38.1	Introduction .....	487
38.2	<i>Cronobacter</i> spp. Description .....	487
38.3	<i>Cronobacter</i> spp. in Foods .....	493
38.4	Analysis of <i>Cronobacter</i> spp. in Foods .....	493
38.5	Pathogenicity Testing .....	500

38.6	Epidemiology Studies .....	503
38.7	Precautions .....	504
<b>Chapter 39</b>	<b><i>Staphylococcus aureus</i> and Staphylococcal Enterotoxins .....</b>	<b>509</b>
39.1	Introduction .....	509
39.2	General Considerations for Isolation of Enterotoxigenic Staphylococci .....	511
39.3	Sampling Requirements and Handling of Samples .....	512
39.4	Precautions and Limitations of Methods .....	513
39.5	Equipment, Reagents, and Media .....	513
39.6	Procedures .....	514
39.7	Additional Tests .....	516
39.8	<i>S. aureus</i> as an Agent of Foodborne Illness .....	516
39.9	Examining Staphylococcal Isolates for Enterotoxin Production .....	518
39.10	Extraction of Enterotoxins From Foods for ELISA Systems .....	518
39.11	ELISA-Based Enterotoxin Testing .....	519
39.12	VIDAS Staph Enterotoxin II .....	519
39.13	Visual ELISA: Polyvalent (Types A–E) Screening for Determining Enterotoxigenicity and Identifying Staphylococcal Enterotoxins in Foods .....	520
<b>Chapter 40</b>	<b><i>Vibrio</i> .....</b>	<b>527</b>
40.1	Introduction .....	527
40.2	General Considerations .....	533
40.3	Equipment, Materials, and Reagents .....	535
40.4	Precautions .....	535
40.5	Limitations .....	535
40.6	Procedures .....	536
40.7	Interpretation .....	541
<b>Chapter 41</b>	<b><i>Yersinia</i> .....</b>	<b>549</b>
41.1	Introduction .....	549
41.2	General Considerations .....	549
41.3	Analysis of Food for <i>Yersinia</i> .....	551
41.4	Equipment, Materials, and Media .....	553
41.5	Procedures .....	554
<b>Chapter 42</b>	<b>Waterborne and Foodborne Parasites .....</b>	<b>565</b>
42.1	Introduction .....	565
42.2	Waterborne- and Vegetation-Associated Parasites: Prevalence, Disease, Transmission, and Methods of Identification .....	568
42.3	Foodborne Parasites: Prevalence, Disease, Transmission, and Methods of Identification ...	572
42.4	Emerging Methods .....	578
<b>Chapter 43</b>	<b>Toxigenic Fungi and Fungal Toxins .....</b>	<b>583</b>
43.1	Introduction .....	583
43.2	Mycotoxins .....	583
43.3	Mycotoxicoses .....	589
43.4	Mycotoxin-Producing Molds .....	590
43.5	Handling of Toxigenic Fungi and Mycotoxins .....	592
43.6	Key Laboratory Facilities Requirements .....	592
43.7	Cleaning, Decontamination, and Waste Disposal .....	592
43.8	Media and Procedures .....	592
<b>Chapter 44</b>	<b>Foodborne Viruses .....</b>	<b>595</b>
44.1	Introduction .....	595
44.2	Enteric Virus Outbreaks Associated With Foods .....	596
44.3	Classical Cell Culture–Based Assays .....	597
44.4	Molecular Approaches: Extraction of Viral RNA .....	598
44.5	Molecular Approaches: Assay of Viral RNA .....	604
<b>Section IV</b>	<b>Food Commodities</b>	
<b>Chapter 45</b>	<b>Meat and Poultry Products .....</b>	<b>619</b>
45.1	Introduction .....	619
45.2	Raw Meat and Poultry Products .....	620
45.3	Ready-To-Eat Meat and Poultry Products .....	623



45.4	Pathogens .....	627
45.5	Sampling Requirements .....	627
45.6	Recommended Methods .....	627
<b>Chapter 46</b>	<b>Eggs and Egg Products .....</b>	<b>633</b>
46.1	Introduction .....	633
46.2	General Considerations .....	634
46.3	Normal Flora .....	634
46.4	Flora Changes in Spoilage .....	635
46.5	Pathogens of Concern .....	636
46.6	Indicators of a Lack of Sanitation .....	637
46.7	Recommended Methods .....	637
46.8	Interpretation of Data .....	639
<b>Chapter 47</b>	<b>Milk and Milk Products .....</b>	<b>645</b>
47.1	Introduction .....	645
47.2	Raw Milk .....	645
47.3	Pasteurized Milk .....	648
47.4	Dried Products .....	649
47.5	Butter .....	650
47.6	Frozen Dairy Products .....	650
47.7	Concentrated Products .....	651
47.8	Fermented Dairy Products .....	652
47.9	Acid-Producing Bacteria in Dairy Foods .....	654
47.10	Additional Reading .....	658
<b>Chapter 48</b>	<b>Fish, Crustaceans, and Precooked Seafood .....</b>	<b>661</b>
48.1	Introduction .....	661
48.2	General Considerations .....	661
48.3	Fresh and Frozen Fish and Crustaceans .....	661
48.4	Precooked Crustacean Products .....	665
48.5	Breaded and Prepared Seafood Products .....	665
48.6	Salted and Smoked Products .....	666
48.7	Other Seafood Products .....	666
48.8	Modified Atmosphere-Packaged Products .....	668
48.9	Control .....	669
48.10	Sampling Requirements .....	670
48.11	Recommended Methods .....	670
48.12	Interpretation of Results .....	671
<b>Chapter 49</b>	<b>Molluscan Shellfish: Oysters, Mussels, and Clams .....</b>	<b>677</b>
49.1	Introduction .....	677
49.2	Examination of Shellfish .....	679
49.3	Preparation of Sample for Examining Shellfish in the Shell .....	679
49.4	Microbiological Procedures .....	682
49.5	Interpretation of Data .....	682
49.6	Rapid Methods for Indicator Organisms .....	683
49.7	International Microbiological Standards .....	683
<b>Chapter 50</b>	<b>Fruits and Vegetables .....</b>	<b>687</b>
50.1	Introduction .....	687
50.2	General Processes/Control of Organisms for Fruits and Vegetables .....	687
50.3	Fresh Fruits and Vegetables .....	688
50.4	Fresh-Cut Fruits and Vegetables .....	690
50.5	Canned Fruits and Vegetables .....	691
50.6	Frozen Fruits and Vegetables .....	692
50.7	Dehydrated Fruits and Vegetables .....	692
50.8	Recommended Methods .....	693
50.9	Result Interpretation .....	693
<b>Chapter 51</b>	<b>Fermented and Acidified Vegetables .....</b>	<b>697</b>
51.1	Introduction .....	697
51.2	General Considerations .....	697
51.3	Normal Flora .....	701

51.4	Microbiota Changes in Spoilage.....	703
51.5	Pathogenic Microorganisms.....	705
51.6	Sampling Requirements.....	705
51.7	Recommended Methods.....	706
51.8	Interpretation of Data.....	712
<b>Chapter 52</b>	<b>Gums and Spices.....</b>	<b>719</b>
52.1	Introduction.....	719
52.2	General Considerations.....	719
52.3	Sampling Requirements.....	720
52.4	Spoilage.....	721
52.5	Normal Flora.....	721
52.6	Pathogens.....	722
52.7	Recommended Methods.....	723
52.8	Control.....	725
52.9	Interpretation of Data.....	725
<b>Chapter 53</b>	<b>Salad Dressings.....</b>	<b>731</b>
53.1	Introduction.....	731
53.2	Composition.....	731
53.3	Factors Affecting the Microbiological Stability and Safety of Dressings.....	731
53.4	The Role of Acids.....	732
53.5	New Product Trends.....	732
53.6	Normal Microbiota.....	733
53.7	Change in Spoilage Microbiota.....	733
53.8	Microorganisms of Public Health Significance.....	733
53.9	Microbial Indicators of Poor Sanitation.....	734
53.10	Testing: Equipment, Materials, and Solutions.....	735
53.11	Recommended Methods.....	735
53.12	Challenge Study Design.....	736
53.13	Advances in Rapid Microbiology.....	736
53.14	Interpretation of Data.....	736
<b>Chapter 54</b>	<b>Natural Sweeteners and Starches.....</b>	<b>739</b>
54.1	Introduction.....	739
54.2	General Considerations.....	739
54.3	Sampling Requirements.....	740
54.4	Normal and Indicator Flora.....	740
54.5	Spoilage Organisms.....	741
54.6	Pathogens.....	741
54.7	Recommended Methods.....	741
54.8	Interpretation of Data.....	742
<b>Chapter 55</b>	<b>Cereal and Cereal Products.....</b>	<b>745</b>
55.1	Introduction.....	745
55.2	Factors Affecting Bioload.....	745
55.3	Methods.....	749
<b>Chapter 56</b>	<b>Confectionery Products.....</b>	<b>751</b>
56.1	Introduction.....	751
56.2	General Considerations.....	751
56.3	Spoilage of Confectionery.....	751
56.4	Pathogens.....	753
56.5	Microbial Control Procedures.....	753
56.6	Recommended Methods.....	754
56.7	Interpretation of Data.....	755
<b>Chapter 57</b>	<b>Nut Meats.....</b>	<b>759</b>
57.1	Introduction.....	759
57.2	General Considerations.....	759
57.3	Normal Microbiota.....	760
57.4	Pathogens: Bacteria.....	761
57.5	Fungi and Mycotoxins.....	761
57.6	Recommended Methods.....	762

57.7	Sampling Requirements .....	762
57.8	Control .....	763
57.9	Interpretation.....	764
<b>Chapter 58</b>	<b>Juices and Juice-Containing Beverages.....</b>	<b>769</b>
58.1	Introduction .....	769
58.2	Normal Microflora .....	769
58.3	Pathogenic Microorganisms.....	771
58.4	Spoilage Microflora .....	772
58.5	Recommended Methods .....	773
58.6	Interpretation of Data.....	774
<b>Chapter 59</b>	<b>Ready-To-Drink Beverages.....</b>	<b>779</b>
59.1	Introduction .....	779
59.2	General Considerations .....	780
59.3	Sampling Requirements .....	780
59.4	Spoilage .....	781
59.5	Normal Microflora .....	783
59.6	Pathogens.....	784
59.7	Recommended Methods .....	784
59.8	Equipment, Media, and Reagents .....	786
59.9	Control .....	786
59.10	Interpretation.....	788
<b>Chapter 60</b>	<b>Bottled Water .....</b>	<b>791</b>
60.1	Introduction .....	791
60.2	Types of Microorganisms.....	792
60.3	Equipment, Media, and Reagents .....	793
60.4	Recommended Methods .....	793
60.5	Interpretation of Data.....	795
<b>Chapter 61</b>	<b>Canned Foods—Tests for Commercial Sterility .....</b>	<b>797</b>
61.1	Introduction .....	797
61.2	General Considerations .....	797
61.3	Sampling Requirements .....	798
61.4	Recommended Methods .....	800
61.5	Interpretation.....	802
<b>Chapter 62</b>	<b>Canned Foods—Tests for Cause of Spoilage .....</b>	<b>805</b>
62.1	Introduction .....	805
62.2	Microbiology of Canned Foods.....	805
62.3	Methods for Diagnosing Spoilage in Canned Foods.....	808
62.4	Background Information .....	808
62.5	Preliminary Steps .....	808
62.6	Culture Procedures for Low-Acid Canned Foods .....	814
62.7	Culture Procedures for Acid or Acidified Foods .....	817
<b>Chapter 63</b>	<b>Pet Food .....</b>	<b>823</b>
63.1	Introduction .....	823
63.2	General Considerations .....	824
63.3	Normal Flora.....	824
63.4	Spoilage .....	827
63.5	Mycotoxins .....	829
63.6	Pathogens .....	830
63.7	Recommended Methods .....	832
63.8	Microbial Control.....	834
<b>Chapter 64</b>	<b>Beer and Wine.....</b>	<b>841</b>
64.1	Introduction .....	841
64.2	Fermentation.....	841
64.3	Spoilage Microorganisms .....	842
64.4	Packaging and Shelf Life.....	843
64.5	Quality Assurance Strategies .....	843
64.6	Microbiological Methods of Analysis.....	843

64.7	Microbiological Culture Media.....	845
64.8	Microbiological Identification.....	846
<b>Section V Reference</b>		
<b>Chapter 65</b>	<b>Investigation of Foodborne Illness Outbreaks .....</b>	<b>851</b>
65.1	Introduction.....	851
65.2	Purpose of Investigation.....	851
65.3	Theory of Investigation.....	852
65.4	Equipment, Materials, and Solutions.....	852
65.5	Investigative Procedures.....	856
65.6	Analysis and Conclusion.....	858
65.7	Molecular Subtyping Techniques—Bacteria.....	859
65.8	Molecular Subtyping Techniques—Viruses.....	860
65.9	Conclusion.....	861
<b>Chapter 66</b>	<b>Microbial Food Safety Risk Assessment.....</b>	<b>863</b>
66.1	Introduction.....	863
66.2	Risk Assessment: A Tool for Decision-Making.....	863
66.3	Approaches to Microbial Food Safety-Risk Assessment.....	865
66.4	Steps of Risk Assessment.....	866
66.5	Mathematical Approaches to Risk Assessment.....	870
66.6	Monte Carlo Analysis.....	873
66.7	Uncertainty and Variability.....	874
66.8	Data Considerations.....	876
66.9	Applications of Risk Assessment.....	876
66.10	Summary.....	880
<b>Section VI Appendix</b>		
<b>Chapter 67</b>	<b>Microbiological Media, Reagents, and Stains .....</b>	<b>885</b>
67.1	Introduction.....	885
67.2	General Considerations and Safety in the Preparation and Use of Media.....	885
67.3	Equipment.....	891
67.4	Alphabetical Listing of Culture Media.....	892
67.5	Dyes and Reagents.....	933
67.6	Stains.....	947
67.7	Alphabetical Listing of Stains.....	947
<b>Chapter 68</b>	<b>Measurement of Water Activity, Acidity, and Brix.....</b>	<b>951</b>
68.1	Water Activity.....	951
68.2	Acidity.....	957
68.3	Brix.....	961
<b>Index</b>	.....	<b>965</b>