## CONTENTS

**Foreword** vii

1 **Background** 1
   - Introduction 1
   - Taxonomy of *Campylobacter* 2
   - Illness caused by *Campylobacter* 6
   - Sources of *Campylobacter* 16

2 **Outbreaks: causes and lessons to be learnt** 53
   - Introduction 53
   - Stir-fried meat: Wales 55
   - Drinking water: UK 59
   - Pasteurised milk: Scotland 63
   - Raw-milk cheese: USA 67
   - Bottled water: Greece/USA 72
   - Infected food handler: USA 76
   - Cross-contamination: USA 79
   - Bird-pecked milk: England 83

3 **Factors affecting growth and survival of *Campylobacter*** 86
   - Introduction 86
   - Temperature 88
   - pH, water activity and other factors 99
4 **Industry focus: control of *Campylobacter***

- Introduction: 107
- Raw chicken: 116
- Cooked meat: 155
- Ready-to-eat and ready-to-wash fruit and salad vegetables: 178
- Pasteurised milk: 213
- Unpasteurised milk cheese: 234
- Raw fermented and air-dried meat: 250
- Generic control of *Campylobacter*: 261

5 **Industry action and reaction**

- Introduction: 274
- Legislation and standards: 275
- Guidelines: 278
- Specifications: 281
- Monitoring for *Campylobacter*: 283

6 **Test methods**

- Conventional methods: 289
- Alternative methods: 299
- General: 307

7 **The future**

- Glossary of terms: 314
- References: 319
- Index: 353