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Record 1 of 1

Title: Simulation of decontamination and transmission of Escherichia coli O157:H7, Salmonella Enteritidis, and Listeria monocytogenes during handling of raw vegetables in domestic kitchens

Author(s): Kuan, CH (Kuan, Chee Hao); Lim, LWK (Lim, Leonard Whye Kit); Ting, TW (Ting, Tai Wei); Rukayadi, Y (Rukayadi, Yaya); Ahmad, SH (Ahmad, Siti Hajar); Radzi, CWJWM (Radzi, Che Wan Jasimah Wan Mohamed); Thung, TY (Thung, Tze Young); Ramzi, OB (Ramzi, Othman Bahumaish); Chang, WS (Chang, Wei San); Loo, YY (Loo, Yuet Ying); Kuan, CS (Kuan, Chee Sian); Yeo, SK (Yeo, Siok-Koon); Radu, S (Radu, Son)

Source: FOOD CONTROL **Volume:** 80 **Pages:** 395-400 **DOI:** 10.1016/j.foodcont.2017.05.029 **Published:** OCT 2017

Times Cited in Web of Science Core Collection: 0

Total Times Cited: 0

Usage Count (Last 180 days): 28

Usage Count (Since 2013): 28

Cited Reference Count: 34

Abstract: Epidemiological data indicates that a large number of foodborne illnesses are attributed to cross contamination during food preparation in the domestic kitchen. The objectives of this study were to evaluate the efficiency of household washing practices in removing Escherichia coli O157:H7, Listeria monocytogenes, and Salmonella Enteritidis on artificially contaminated lettuce and to determine the transfer rate of these three foodborne pathogens from contaminated lettuce to wash water, tomato, cabbage, and cutting boards during washing and cutting processes. Washing under the running tap water with scrubbing for 60 s was the most effective method in reducing pathogen populations by 1.86-2.60 log₁₀ CFU/g. Also, final rinsing and scrubbing practices were found to enhance the efficiency of washing treatment. In this study, the transfer rates of S. Enteritidis, E. coli O157:H7, and L monocytogenes from cutting board to cabbage and tomato via cutting process (17.5-31.7%) were higher ($P < 0.05$) than from wash water to cabbage and tomato (0.8-23.0%) during washing treatment. Overall, our findings suggest that wash water and cutting board can be potential vehicles in the dissemination of foodborne pathogens. Therefore, there is a need to promote consumer awareness for proper handling practices in the kitchen to minimise the risk of foodborne infection. (C) 2017 Elsevier Ltd. All rights reserved.

Accession Number: WOS:000404198800051

Language: English

Document Type: Article

Author Keywords: Foodborne pathogens; Cross-contamination; Raw vegetable; Vegetable washing practices; Cutting board

KeyWords Plus: CUTTING BOARDS; CROSS-CONTAMINATION; CAMPYLOBACTER-JEJUNI; COOKED CHICKEN; SURVIVAL; BACTERIA; ENTERICA; WATER; ATTACHMENT; PATHOGENS

Addresses: [Kuan, Chee Hao; Thung, Tze Young; Ramzi, Othman Bahumaish; Chang, Wei San; Loo, Yuet Ying; Radu, Son] Univ Putra Malaysia, Fac Food Sci & Technol, Ctr Excellence Food Safety Res, Serdang 43400, Selangor, Malaysia.

[Lim, Leonard Whye Kit; Ting, Tai Wei] Univ Malaysia Sarawak, Dept Mol Biol, Kota Samarahan 94300, Sarawak, Malaysia.

[Rukayadi, Yaya] Univ Putra Malaysia, Fac Food Sci & Technol, Dept Food Sci, Serdang 43400, Selangor, Malaysia.

[Ahmad, Siti Hajar] Univ Putra Malaysia, Fac Agr, Dept Crop Sci, Serdang 43400, Selangor, Malaysia.

[Radzi, Che Wan Jasimah Wan Mohamed] Univ Malaya, Fac Sci, Dept Sci & Technol Studies, Kuala Lumpur 50603, Malaysia.

[Kuan, Chee Sian] Neogenix Lab Sdn Bhd, C707,Level 7,Block C,Kelana Sq, Petaling Jaya 47301, Selangor, Malaysia.

[Yeo, Siok-Koon] Taylors Univ, Sch Biosci, Lakeside Campus, Selangor Darul Ehsan, Malaysia.

Reprint Address: Kuan, CH (reprint author), Univ Putra Malaysia, Fac Food Sci & Technol, Ctr Excellence Food Safety Res, Serdang 43400, Selangor, Malaysia.

E-mail Addresses: raymondkuan87@gmail.com

Author Identifiers:

Author	ResearcherID Number	ORCID Number
WHYE KIT LEONARD, LIM		0000-0003-4079-9630

Publisher: ELSEVIER SCI LTD

Publisher Address: THE BOULEVARD, LANGFORD LANE, KIDLINGTON, OXFORD OX5 1GB, OXON, ENGLAND

Web of Science Categories: Food Science & Technology

Research Areas: Food Science & Technology

IDS Number: EY7UX

ISSN: 0956-7135

eISSN: 1873-7129

29-char Source Abbrev.: FOOD CONTROL

ISO Source Abbrev.: Food Control

Source Item Page Count: 6

Funding:

Funding Agency	Grant Number
Putra Grant of Universiti Putra Malaysia	GP-IPS 9438703
Ministry of Higher Education, Malaysia	FRGS 5524559

This study was supported by Putra Grant of Universiti Putra Malaysia (GP-IPS 9438703) and the Fundamental Research Grant Scheme from the Ministry of Higher Education, Malaysia (FRGS 5524559).

Open Access: No

Output Date: 2017-11-06

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