

Kaarin Goodburn - Publications

Date	Publication Details
2020	Assessment of the risk of botulism from chilled, vacuum/modified atmosphere packed fresh beef, lamb and pork held at 3°C–8°C. TIFST Oct 2020. https://doi.org/10.1016/j.fm.2020.103544
2019	Risk presented to minimally processed chilled foods by psychrotrophic <i>Bacillus cereus</i> . TIFST 5/9/19. https://www.sciencedirect.com/science/article/pii/S0924224418308148
2019	Risk Assessment of Botulism from Chilled, VP/MAP (Vacuum Packed/Modified Atmosphere Packed) Fresh Meat held at 3°C to 8°C. For MLA & BMFA, with QIB. https://www.mla.com.au/research-and-development/search-rd-reports/final-report-details/Risk-Assessment-of-Botulism-from-Chilled-VP-MAP-Vacuum-Packed-Modified-Atmosphere-Packed-Fresh-Meat-held-at-3C-to-8C/3929 26 March 2019
2019	Chemicals in Food Hygiene Volume 1 - The optimal usage of cleaning agents, sanitizers & disinfectants to minimize the risk of traces in food. GFSI. https://www.mygfsi.com/component/k2/item/116-chemicals-in-food-hygiene-volume-1-the-optimal-usage.html
2019	The Relationship of Sanitizers, Disinfectants and Cleaning Agents with Microbial Resistance Journal of Food Protection (submitted August 2018)
2017	Tracking Down the Genes of Foodborne Pathogens. IFST Food Science & Technology, May 2017. http://www.fstjournal.org/features/31-2/genome-sequencing
2017	IFST Fresh Produce Safety Information Statement (3rd ed): http://www.ifst.org/knowledge-centre/information-statements/fresh-produce-safety
2017	Water Quality Management Guidance (3rd ed), CFA, ISBN 978-1-901798-21-0
2016	Cleaning up biocides legislation. Food Science & Technology, https://fstjournal.org/features/30-3/biocides-legislation
2016	Microbiological Guidance for Produce Suppliers to Chilled Food Manufacturers (3rd ed). CFA, ISBN 978-1-901798-19-7
2016	Food Safety & Hygiene Training in Multicultural Environments. (2nd ed). CFA, ISBN 978-1-901798-18-0
2016	Microbiological Testing and Interpretation Guidance.(2nd ed). CFA, ISBN 978-1-901798-20-3
2015	Exercise Prometheus - Technical quality and development of scenarios and injects testing FSA Incident Management Plan - FSA Project 2014-15. http://www.food.gov.uk/sites/default/files/prometheus-report-2015.pdf
2014	A comprehensive review of current practices in the management of L. monocytogenes during the production of cooked, sliced meat, FSA project FS241045. http://www.food.gov.uk/sites/default/files/FS241045_Final_Report_MKakhu.pdf
2014	Playing it Safe. Food Science & Technology; Vol. 28 (2), 2014, 23–26
2014	Applications and perceptions of date labeling of food. (co-author). Comprehensive Reviews in Food Science and Food Safety; Vol. 13 (4), 2014, 745–769: http://onlinelibrary.wiley.com/doi/10.1111/1541-4337.12086/full
2014	Smoked salmon industry practices and their association with <i>Listeria monocytogenes</i> . (co-author). Food Control, Vol 35, Issue 1, January 2014, Pages 284–292: http://www.sciencedirect.com/science/article/pii/S095671351300354X
2013	IFST Fresh Produce Safety Information Statement (2nd ed)
2013	SUSSLE - a game changer for the chilled food sector? Food Science & Technology. http://www.fstjournal.org/features/27-2/SUSSLE
2012	A review of the published literature and current production and processing practices in smoked fish processing plants with emphasis on contamination by <i>Listeria monocytogenes</i> , FSA Scotland Project FS425012, June 2012
2012	Investigating the risk from <i>Listeria monocytogenes</i> in smoked fish production. (co-author). Proceeding of FoodMicro 2012, Istanbul, Turkey, p135.
2012	An overview of current UK fresh produce farming practices that minimise the risk of foodborne illness outbreaks associated with ready-to-eat fresh produce Acta Horticulturae. (co-author). http://www.actahort.org/books/936/936_1.htm
2010	IFST Fresh Produce Safety Information Statement (1st ed)
2010	Shelf life of ready to eat food in relation to L. monocytogenes - Guidance for food business operators. Chilled Food Association (CFA), ISBN-13 978-1-901798-17-3.
2010	Rationale for Ready to Wash (Produce) Not Being Ready to Eat. CFA/57/10. CFA
2010	Protocol for Produce Washing. CFA/56/10. CFA
2010	Produce Decontamination Assessment Protocol: Part 2 – Washing Validation. CFA/55/10. CFA
2010	Produce Decontamination Assessment Protocol: Part 1 – Attachment. CFA/54/10. CFA
2009	A review of the published literature describing foodborne illness outbreaks associated with ready to eat fresh produce and an overview of current UK fresh produce farming practices. (co-author). Food Standards Agency Project B17007 http://tna.europarchive.org/20140406074237/http://www.foodbase.org.uk/results.php?f_category_id=&f_report_id=340
2008	Microbiological Hazards in Fresh Leafy Vegetables and Herbs: Meeting Report. (contributor). FAO/WHO Microbiological Risk Assessment Series #14.
2008	Assessment of the potential for growth and neurotoxin formation by non-proteolytic Cl botulinum in commercial foods designed to be stored chilled. (co-author). Trends in Food Science & Technology
2008	Good hygienic practice for the effective control of <i>Listeria</i> and, in particular, <i>Listeria monocytogenes</i> in the production of cold smoked salmon. Scottish Salmon Producers Organisation (SSPO) & Salmon Processors and Smokers Group (SPSG)
2008	Food Safety & Hygiene Training in Multicultural Environments. CFA, ISBN 978-1-901788-16-6
2007	Microbiological Guidance for Produce Suppliers to Chilled Food Manufacturers (2nd ed). CFA, ISBN 978-1-901798-15-9
2006	<i>Clostridium botulinum</i> in Vacuum Packed and Modified Atmosphere Packed Chilled Foods. (co-author). Institute of Food Research – FSA Project B13006
2006	Water Quality Management Guidance (2nd edition). CFA, ISBN 978-1-901798-090-8
2006	Chilled Food Association Best Practice Guidelines for the Production of Chilled Food (4th edition). TSO, ISBN 0-11-720283-7
2006	Recommendations for the Production of Prepackaged Chilled Food. European Chilled Food Federation
2005	Microbiological Testing and Interpretation Guidance. CFA, ISBN 978-1-901798-10-4
2005	Guidance on the Practical Implementation of EU Regulation on Microbiological Criteria for Foodstuffs. CFA.
2004	Translation of 2003 Finnish Government Cleaning and Disinfection Guidance for Industry
2004	Feasibility of Producing a Listing of Disinfectant Suppliers, PAU 167. For Food Standards Agency
2004	Feasibility of Guidelines for Selection and Use of Disinfectants, PAU 166. For Food Standards Agency
2004	Veterinary Residues Management Guidance. CFA, ISBN 1 901798 08 9
2003	Fire Risk Minimisation Guidance. Food Industry Panels Group
2002	Produce Quality Standards for the Chilled Food Industry. Food Science & Technology

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2002	Chilled food is hot stuff! Frozen & Chilled Foods Yearbook
2002	Microbiological Guidance for Produce Suppliers to Chilled Food Manufacturers. CFA.
2002	VTEC and agriculture. Kehittyvä Elintarvike, Finland.
2002	Due Diligence Guidance on the Agricultural use of Pesticides for Suppliers to Chilled Food Manufacturers. CFA, ISBN 1 901798 02 X
2002	Hygienic Design Guidelines. CFA, ISBN 1 901798 07 0
2001	EU Food Law: A practical guide, (Editor & Contributor), 272pp, June 2001, ISBN 1 85573 557 1, Woodhead Publishing
2001	High Risk Area Best Practice Guidelines. CFA.
2000	Legislation. Chilled Foods: A comprehensive guide, second edition, 2000. ISBN 1 85573 499 0, Woodhead Publishing
1999	Packaging Hygiene Guidelines. CFA.
1999	Water Quality Management: Guidance for the Chilled Food Industry CFA.
1999	Handwash training poster. CFA.
1997	Guidelines for Good Hygienic Practice in the Manufacture of Chilled Foods. CFA.
1995	Class A (High Risk) Area Best Practice Guidelines. CFA.
1994	The Heat is On. Frozen & Chilled Foods Yearbook.
1993	Guidelines for Good Hygienic Practice in the Manufacture of Chilled Foods. 2nd edition. CFA, ISBN 1 901798 00 3
1991	Hygienic Handling of Chilled Foods. Food Technology International Europe.
1990	Food irradiation: legislation and consumer acceptability. Food Science and Technology Today, 4 (2) (1990), pp. 83-97
1989	Food Irradiation Debate: For and Against. Woman & Home Magazine.
1989	Guidelines for Good Hygienic Practice in the Manufacture, Distribution and Retail Sale of Chilled Foods. CFA.
1989	Irradiation: Just a Matter of Time? Caterer & Hotelkeeper
1988	Modified Atmosphere Packaging - A Technology Guide. LFRA
1988	A Review of the APRIA International Symposium on the Industrial & Media Background to Food Irradiation. Tech Note No. 69. LFRA
1987	Food Irradiation. Institute of Biology.
1987	A User's Guide to the New Sweeteners. Food Ingredient Guide No. 2. LFRA.
1987	Detecting the Undetectable? (Detection of irradiated food). Food Science & Technology Today. IFST.
1987	Is Food Irradiation Safe? Food Production.
1986	Focus on Clingfilm. LFRA.