As the title suggests, this book covers relevant topics on foodborne diseases. Most chapters are descriptive, updated, and, given likely page-length limitations, concise. Of 21 chapters, 6 cover selected foodborne bacterial pathogens: Escherichia coli, Listeria monocytogenes, Clostridium botulinum and C. perfringens, Yersinia enterocolitica and Y. pseudotuberculosis, pathogenic Vibrio spp., and Enterococcus spp.

Two chapters discuss viral pathogens such as hepatitis and gastroenteric viruses. Four chapters focus on parasites: Cryptosporidium spp., Cryptosporidium spp., Giardia spp., and Toxoplasma gondii. Other chapters address aflatoxins; scombroid fish poisoning; food management, including hazard analysis and critical control point programs; antimicrobial agents in food-animal production; alternatives to antimicrobial drugs; and microbial risk assessment. Additional chapters also review new trends for control of foodborne pathogens (food irradiation and other sanitation procedures) and molecular techniques for detecting and identifying foodborne pathogens and their toxins. The last chapter considers future directions of food safety.

One limitation of the book is the lack of thorough discussion of other relevant foodborne pathogens, such as Salmonella spp., Shigella spp., Campylobacter spp., Bacillus spp., Staphylococcus spp., Enterobacter sakazakii, and Aeromonas spp. These bacteria are important foodborne pathogens worldwide, and although they are briefly mentioned in other chapters, much more consideration is warranted (1,2).

For example, in 2006, in the United States, 5,712 cases of Campylobacter infection and 6,655 cases of Salmonella infection were documented. Campylobacter spp. are the most frequently diagnosed causes of gastroenteritis in the United States, and ≈80% of cases are foodborne. Recent well-publicized foodborne outbreaks in the United States have been associated not only with E. coli O157:H7, but with Salmonella spp. as well. A multistate outbreak of S. Typhimurium infections associated with tomatoes accounted for 14% of the cases in 2006. S. Newport accounted for 9.2% of the cases. In 2007, >400 cases of S. Tennessee infection were attributed to consumption of peanut butter. E. sakazakii has caused fatal infections in neonates who were fed contaminated infant formula; this pathogen presents particular challenges to the food industry. In addition, no mention was made of helmintic infections, which also can be associated with foods.

If page limitations were an issue, the 4 chapters dedicated to parasitic infections could have been condensed to 2, and bacterial pathogens could have been emphasized. This would have been doable because 3 of the 4 parasite chapters were written by the same senior author in collaboration with others.

Overall, several relevant topics on foodborne diseases are sufficiently described in this book, and credit should be given to the chapter contributors who provided adequate information on their respective topics. This is a very good reference book for health departments, the food industry, and academia.

Ynes R. Ortega*
*University of Georgia, Griffin, Georgia, USA
DOI: 10.3201/eid1407.080346

References

Address for correspondence: Ynes R. Ortega, University of Georgia, Center for Food Safety, 11098 Experiment St, Griffin, GA 30223, USA; email: ortega@uga.edu
What causes foodborne disease? Foodborne toxic infections combine a large number of etiologically different, but pathogenetically and clinically similar diseases. Combining foodborne infections into a separate nosological form is caused by the need to unify measures to combat their spread and the effectiveness of the syndromic approach to treatment. Sources of pathogens can be people and animals (patients, carriers), as well as environmental objects (soil, water). Module TOC Food borne diseases diploma.pdf. Module Body Foodborne Diseases for Diploma.pdf. M. ODULE. Foodborne Diseases.Â 3 Part I: Questions for all categories . 3 Part II: Questions for the specific categories . 4 2.2 Significance and brief description of food borne diseases . 8 2.3 Learning Objectives . 9 2.4 Case Study . Most common foodborne illnesses. What is foodborne illness? Foodborne illness is a common, costly, sometimes life threatening—yet largely preventable—public health problem. How is it caused? Many outbreaks and individual cases of foodborne illness result from consuming the two most common types of foodborne pathogens: Bacteria, like Salmonella, Listeria, or E. coli I Viruses, such as norovirus or hepatitis A. What are the symptoms? Food-Borne Disease. Foodborne diseases can be defined as the illness due to the ingestion of spoiled or poisonous food, contaminated by microorganisms or toxicants, which may occur at any stage during food processing from production to consumption. From: Food Safety and Preservation, 2018. Related terms