

## 6. DAFTAR PUSTAKA

Aberle, E. D., J.C. Forrest, D.E Gerrard, and E.W. Mills. (2001). Principles of Meat Science. fourth edition. Kendal/Hunt Publishing Company.

Anonim. (2001). The 7<sup>th</sup> Report of The WHO Surveillance Program for Control of Foodborne Infections and Intoxications in Europe. [www.bgvv/internet/7threport/7threp.fr.htm](http://www.bgvv/internet/7threport/7threp.fr.htm). [15 September 2012].

Arifah, I.N. (2010). Analisis Mikrobiologi pada Pangan. Tugas Akhir. Universitas Sebelas Maret. Surakarta.

Arikunto, S. (1998). Prosedur Penelitian Suatu Pendekatan Praktek. PT. Rineka Cipta. Jakarta.

Badan Pengawasan Obat dan Makanan. (2004). Status Regulasi Cemaran dalam Produk Pangan. Buletin Keamanan Pangan, Nomor 6. hlm.4-5.

Banwart, G.J. (1999). Basic Food Microbiology 2<sup>nd</sup> Edition. Chapman & Hall. New York.

Bhatia, A. and S. Zahoor. (2007). Staphylococcus aureus Enterotoxins: A Review. Journal of Clinical and Diagnostic Research Vol 1 No. 2: 188-197.

Bergdoll, M.S. (1990). Staphylococcus Food Poisoning. p. 145-168. In Foodborne Disease. Academic Press, San Diego.

Brick, J. (2011). Chinese Beef Teriyaki Nutrition Information. <http://www.livestrong.com/article/358310-chinese-beef-teriyaki-nutrition-information/> [15 September 2012]

Bukar, A.; A. Uba, and T.I. Oyeyi (2009). Occurrence of Some Enteropathogenic Bacteria in some Minimally and Fully Processed Ready to Eat Foods in Kano Metropolis, Nigeria. African Journal of Food Science Vol. 4(2). pp. 032-036, February, 2010

Depkes R.I , (1989) . Keputusan Dirjen Pengawasan Obat dan Makanan No. 03726/B/SKNII/89 tentang Batas maksimum cemaran Mikroba dalam Makanan.

Depkes RI, (1998). Permenkes RI 712/Menkes/PER/X/1986. Tentang Persyaratan Kesehatan Jasa Boga dan Petunjuk Pelaksanaannya, Ditjen P<sub>2</sub>M PLP. Depkes RI Jakarta.

Depkes RI. (2003). Keputusan Menteri Kesehatan RI Nomor 715/Menkes/SK/V/2003 tentang Persyaratan Higiene Sanitasi Jasaboga.

Depkes RI. (2003). Keputusan Menteri Kesehatan RI Nomor 1098/Menkes/SK/VII/2003 tentang Persyaratan Hygiene Sanitasi Rumah Makan Dan Restoran.

Dwidjoseputro, D. (1994). Dasar-Dasar Mikrobiologi. Djambatan, Jakarta.

Easa, S. M.H. (2010). The Microbial Quality of Fast Food and Traditional Fast Food. Nature and Science volume 8 no 10. Page 117-133.

Fardiaz, S. 1992. Mikrobiologi Pengelolaan Pangan. Departemen Pendidikan dan Kebudayaan Direktorat Jendral Pendidikan Tinggi Pusat Antar Universitas Pangan dan Gizi. Institut Pertanian Bogor. Bogor.

Food Drug Administration. (2003). Handbook of Foodborne Pathogens. Marcel Dekker, Inc., New York

Food Standart Agency. (2011). E. coli O157 Control of Cross-Contamination. <http://www.food.gov.uk/business-industry/guidancenotes/hygguid/ecoliguide>

Gibson. G.R. (2008). Optimal Conditions for the Growth of Escherichia coli. Microbiology and Molecular Biology Reviews. Vol. 65 (2) : 232-260.

Hadioetomo, R.S. (1993). Mikrobiologi Dasar Dalam Praktek. Gramedia, Jakarta.

Hadiyanto, J. (2011). Ketahanan Panas Isolat Lokal Staphylococcus aureus. Skripsi. Departemen Ilmu dan Teknologi Pangan Fakultas Teknologi Pertanian. Institut pertanian Bogor.

Harsojo; R. Sinaga, dan L.S. Andini. (2000). Sanitasi Makanan Olahan di Jakarta dan Tangerang. Seminar Nasional Peternakan dan Veteriner. Pusat Penelitian dan Pengembangan Teknologi Isosop dan Radiasi, Batan.

Hedrick, H.B. (1994). Principles of Meat Science, 3.ed. Dubuque: Kendall/Hunt Publishing. Page 354.

Jay, M.J. (2000). Modern Food Microbiology 6<sup>th</sup> ed. Aspen Publication, Maryland.

Jones, P. (1988). Food Service Operation. 2<sup>nd</sup> Ed. Great Britain, Catering Industries. Management. Cassell Education Limited. ISBN 0 304 31566 4.

Jonsen, G.D. (2004). Prospek dan Preferensi Masyarakat Terhadap Konsumsi Daging Sapi Olahan Di Indonesia. Di dalam: Seminar FGW Food Conference, Jakarta 6-7 Oktober 2004.

King Wei, Q; S.L. Hwang, and T.R. Chen. (2006). Microbiological Quality of Ready to Eat Food Product in Southern Taiwan. Journal of Food and Drug Analysis, Vol. 14, No. 1, 2006, Pages 68-73.

Lund B.M.; C. Toni; B. Parker, and G.W. Gould. (2000). The Microbiological Safety and Quality of Food Vol.2. Aspen Publication, Maryland.

Marriott, N.G. (1997). *Essential of Food Sanitation*. Virginia Polytechnic Institute and State University. International Thomson Publishing.

Olsen, S.J.; L.C. Mackinon; J.S. Goulding; N.H. Bean, and L. Slutsker. (2000). *Surveillance for Foodborne-Disease Outbreaks–United States, 1993-97*. MMWR CDC Surveillance Summaries 49,1-62.

Pankaj, K.T. (2011). *Bacteriological Analysis of Air of Kitchen in Rural and Urban Areas of Panipat District in Haryana (India)*. International Journal of Pharma and Bio Sciences. ISSN 0579-6299.

Paramita, S.D. (2008). *Praktik Sanitasi dan Penyimpanan Pangan Pada Suhu Rendah di Tingkat Rumah Tangga dan Pengaruhnya Terhadap Pertumbuhan Staphylococcus Aureus*. Skripsi. Departemen Ilmu dan Teknologi Pangan, Fakultas Teknologi Pertanian, Institut Pertanian Bogor

Poernomo, S. (1995) . *Standar Higiene dan Keamanan Pangan*. Bahan Penataran Manajemen Usaha jasa Boga.IPB-Bogor .

Purnawijayanti, H.A. (2001), *Sanitasi Hygine dan Keselamatan Kerja dan Pengolahan Makanan*, Cetakan 1, Penerbit Kanisius, Yogyakarta.

Raiser, R.; D. Conaway, and M.S. Berdgoll. (1974). *Detection of Staphylococcal Enterotoksin in Food*. Appl. Microbiol.27: 83-85

Ray, B. and A. Bhunia. (2008). *Fundamental Food Microbiology* 4<sup>th</sup> Edition. CRC Press. New York.

Saksono, L. (1986). *Pengantar Sanitasi Makanan*. Alumni Bandung.

Schaechter, M.; G. Medoff, and B.I. Eisenstein. (1993). *Mechanisms of Microbial Disease* 2<sup>nd</sup> Edition. Williams and Wilkins, London.

Shapton, D.A. and N.F. Shapton. (1993). *Principles and Practices for The Safe Processing of Foods*. Butterworth-Heineman Ltd. Oxford Great Britain.

SNI 01-3818-1995. (1995). *Baso Daging*. Badan Standarisasi Nasional. ICS 67.120.10.

SNI.01-2332.1.2006. (2006). *Cara Uji Mikrobiologi – Bagian 1: Penentuan Coliform dan Escherichia coli pada Produk Perikanan*. Badan Standarisasi Nasional. ICS 167.120.30.

SNI.2332.9:2011. (2011). *Cara Uji Mikrobiologi – Bagian 9: Penentuan Staphylococcus aureus pada Produk Perikanan*. Badan Standarisasi Nasional. ICS 67.050.

Soeparno, (1994), *Ilmu dan Teknologi Daging*, Cetakan II, Gajahmada University Press.

Supardi, I. dan Sukanto. (1994), Mikrobiologi Dalam Pengolahan Dan Keamanan Pangan, Cetakan I Alumni Jakarta.

Thoner, M.E. and P.B. Manning. (1983). Quality Control in Foodservice, Revised Edition. Avi Publishing Company, Inc, Westport, Connecticut.

US Food and Drug Administration (USFDA). (1999). Bad Bug Book: Foodborne Pathogenic Microorganism and Natural Toxins Handbook. Factors Affecting the Growth of Some Foodborne Pathogens: Centre of Food Safety and Applied Nutrition (CFSAN). <http://vw.cfsan.fda.gov/mow/intro.html> [15 September 2012]

Uzeh, R.E. and D.E. Agbonlahor. (2001). Survival Rates of Escherichia coli and Salmonella typhimurium in River and Tank Water. J. Appl. Sci. 4 (4): 2190- 2198.

Wiltshire Council. (2006). Good Hygiene Practices for Catering at Outdoor Event. Public Protection West. Bradley Road. Trowbridge. Wiltshire BA140RD. [www.wiltshire.gov.uk/foodsafety.htm](http://www.wiltshire.gov.uk/foodsafety.htm).

Wirtanen, G.; H. Miettinen; S. Pahkala; S. Enbom & L. Vanne. (2002). Clean Air Solutions in Food Processing. VTT Publication 482. [www.vtt.fi/inf/pdf/publications/2002/P482.pdf](http://www.vtt.fi/inf/pdf/publications/2002/P482.pdf).

