

8. DAFTAR PUSTAKA

- Abban, S., Jakobsen, M., & Jespersen, L. (2012). Attachment behaviour of *Escherichia coli* K12 and *Salmonella* Typhimurium P6 on food contact surfaces for food transportation. *Food Microbiology*, *31*(2), 139–147. <https://doi.org/10.1016/j.fm.2012.04.003>
- Ak, D., Ad, P., & Ag, B. (2015). *Journal of Material Sciences & Engineering Stainless Steel for Dairy and Food Industry: A Review*. *4*(5), 10–13. <https://doi.org/10.4172/2169-0022.1000191>
- Al-Qadiri, H. M., Ovissipour, M., Al-Alami, N., Govindan, B. N., Shiroodi, S. G., & Rasco, B. (2016). Efficacy of Neutral Electrolyzed Water, Quaternary Ammonium and Lactic Acid-Based Solutions in Controlling Microbial Contamination of Food Cutting Boards Using a Manual Spraying Technique. *Journal of Food Science*, *81*(5), M1177–M1183. <https://doi.org/10.1111/1750-3841.13275>
- Aryal, M., & Muriana, P. M. (2019). Efficacy of Commercial Sanitizers Used in Food Processing Facilities for Inactivation of *Listeria monocytogenes*, *E. Coli* O157:H7, and *Salmonella* Biofilms. *Foods*, *8*(12), 639. <https://doi.org/10.3390/foods8120639>
- Aury, K., Le Bouquin, S., Toquin, M. T., Huneau-Salaün, A., Le Nôtre, Y., Allain, V., Petetin, I., Fravallo, P., & Chemaly, M. (2011). Risk factors for *Listeria monocytogenes* contamination in French laying hens and broiler flocks. *Preventive Veterinary Medicine*, *98*(4), 271–278. <https://doi.org/10.1016/j.prevetmed.2010.11.017>
- Barbosa, J., Grzybowski, V., Cuppini, M., Flach, J., Steffens, C., Toniazzo, G., & Cansian, R. L. (2016). *Listeria monocytogenes* adhesion to food processing surfaces (boning knives) and the removal efficacy of different sanitizers. *Italian Journal of Food Science*, *28*(4), 733–743. <https://doi.org/10.14674/1120-1770/ijfs.v109>
- Barbosa, L. J., Ribeiro, L. F., Lavezzo, L. F., Barbosa, M. M. C., Rossi, G. A. M., & do Amaral, L. A. (2016). Detection of pathogenic *Escherichia coli* and microbiological quality of chilled shrimp sold in street markets. *Letters in Applied Microbiology*, *62*(5), 372–378. <https://doi.org/10.1111/lam.12562>
- Beltrame, Cezar A., Martelo, E. B., Mesquita, R. A., Barbosa, J., Steffens, C., Toniazzo, G., Valduga, E., & Cansian, R. L. (2015). Adhesion of *Listeria monocytogenes* to cutting board surfaces and removal by different sanitizers. *Journal Für Verbraucherschutz Und Lebensmittelsicherheit*, *10*(1), 41–47. <https://doi.org/10.1007/s00003-014-0923-7>
- Beltrame, Cezar Augusto, Kubiak, G. B., Lerin, L. A., Rottava, I., Mossi, A. J., Oliveira, D. de, Cansian, R. L., Treichel, H., & Toniazzo, G. (2012). Influence of different sanitizers on food contaminant bacteria: effect of exposure temperature, contact time, and product

- concentration. *Food Science and Technology*, 32(2), 228–232. <https://doi.org/10.1590/s0101-20612012005000046>
- Berk, Z. (2013). Cleaning, Disinfection, Sanitation. In *Food Process Engineering and Technology* (pp. 637–650). Elsevier. <https://doi.org/10.1016/B978-0-12-415923-5.00028-9>
- Bernardi, A. O., Stefanello, A., Garcia, M. V., Parussolo, G., Stefanello, R. F., Moro, C. B., & Copetti, M. V. (2018). Efficacy of commercial sanitizers against fungi of concern in the food industry. *Lwt*, 97(March), 25–30. <https://doi.org/10.1016/j.lwt.2018.06.037>
- Bernardi, A. O., Stefanello, A., Lemos, J. G., Garcia, M. V., & Copetti, M. V. (2019). Antifungal activity of commercial sanitizers against strains of *Penicillium roqueforti*, *Penicillium paneum*, *Hyphopichia burtonii*, and *Aspergillus pseudoglaucus*: Bakery spoilage fungi. *Journal Of Food Microbiology*, 83(October 2018), 59–63. <https://doi.org/10.1016/j.fm.2019.04.005>
- Bernardi, O., Garcia, M. V., & Copetti, M. V. (2019). Food industry spoilage fungi control through facility sanitization. *Current Opinion in Food Science*, 29, 28–34. <https://doi.org/10.1016/j.cofs.2019.07.006>
- BPOM. (2019). Peraturan Badan Pengawas Obat Dan Makanan Nomor 13 Tahun 2019 Tentang Batas Maksimal Cemarkan Mikroba Dalam Pangan Olahan. *Badan Pengawas Obat Dan Makanan*, 1–48. <https://jdih.pom.go.id/download/product/845/13/2019>
- Brown, H. L., Reuter, M., Salt, L. J., Cross, K. L., Betts, R. P., & van Vliet, A. H. M. (2014). Chicken Juice Enhances Surface Attachment and Biofilm Formation of *Campylobacter jejuni*. *Applied and Environmental Microbiology*, 80(22), 7053–7060. <https://doi.org/10.1128/AEM.02614-14>
- Cabeça, T. K., Pizzolitto, A. C., & Pizzolitto, E. L. (2012). Activity of disinfectants against foodborne pathogens in suspension and adhered to stainless steel surfaces. *Brazilian Journal of Microbiology*, 43(3), 1112–1119. <https://doi.org/10.1590/S1517-83822012000300038>
- Cauvain, S. (2015). *Technology of Breadmaking 3rd edition* (Stanley Cauvain (ed.); 3rd editio). Springer International Publishing Switzerland. <https://doi.org/10.1007/978-3-319-14687-4>
- CDC, C. for D. C. and P. (2015). Foodborne Diseases Active Surveillance Network (FoodNet): FoodNet 2015 Surveillance Report (Final Data). *FoodNet*, 1–26. <https://www.cdc.gov/foodnet/pdfs/FoodNet-Annual-Report-2015-508c.pdf>
- Chaturongkasumrit, Y., Takahashi, H., Keeratipibul, S., & Kuda, T. (2011). The effect of

- polyesterurethane belt surface roughness on *Listeria monocytogenes* biofilm formation and its cleaning efficiency. *Food Control*, 22(12), 1893–1899. <https://doi.org/10.1016/j.foodcont.2011.04.032>
- Costa, R. A. (2013). *Escherichia coli* in seafood: A brief overview. *Advances in Bioscience and Biotechnology*, 04(03), 450–454. <https://doi.org/10.4236/abb.2013.43A060>
- da Silva Fernandes, M., Kabuki, D. Y., & Kuaye, A. Y. (2015). Behavior of *Listeria monocytogenes* in a multi-species biofilm with *Enterococcus faecalis* and *Enterococcus faecium* and control through sanitation procedures. *International Journal of Food Microbiology*, 200, 5–12. <https://doi.org/10.1016/j.ijfoodmicro.2015.01.003>
- DAGNAS, S., & MEMBRÉ, J.-M. (2013). Predicting and Preventing Mold Spoilage of Food Products. *Journal of Food Protection*, 76(3), 538–551. <https://doi.org/10.4315/0362-028X.JFP-12-349>
- Daniel, V., & Galv, J. A. (2018). Contamination sources, biofilm-forming ability and biocide resistance of Shiga toxin-producing *Escherichia coli* O157:H7 and non-O157 isolated from tilapia-processing facilities. *Journal of Food Safety*. <https://doi.org/10.1111/jfs.12446>
- Davidson, I. (2019). *Industrial Biscuit Production* (I. Davidson (ed.); 2nd editio). Elsevier. <https://doi.org/10.1016/C2017-0-03385-2>
- DHOWLAGHAR, N. (2018). Growth and Biofilm Formation by *Listeria monocytogenes* in Catfish Mucus Extract on Four Food Contact Surfaces at 22 and 10 8 C and Their Reduction by Commercial Disinfectants. *Journal of Food Protection*, 81(1), 59–67. <https://doi.org/10.4315/0362-028X.JFP-17-103>
- Donnelly, C. W., & Diez-Gonzalez, F. (2013). *Listeria monocytogenes*. In R.G. Labbé & G. S (Eds.), *Guide to Foodborne Pathogens, Second Edition* (pp. 45–74). John Wiley & Sons. <https://doi.org/10.1002/9781118684856.ch3>
- Falcão, J. P., Dias, A. M. G., Correa, E. F., & Falcão, D. P. (2002). Microbiological quality of ice used to refrigerate foods. *Food Microbiology*, 19(4), 269–276. <https://doi.org/10.1006/fmic.2002.0490>
- Food, E., & Authority, S. (2017). *The European Union summary report on trends and sources of zoonoses, zoonotic agents and food-borne outbreaks in 2016*. 15(November). <https://doi.org/10.2903/j.efsa.2017.5077>
- Forghani, F., Den Bakker, M., Liao, J. Y., Payton, A. S., Futral, A. N., & Diez-Gonzalez, F. (2019). Salmonella and enterohemorrhagic *Escherichia coli* serogroups O45, O121, O145 in wheat flour: Effects of long-term storage and thermal treatments. *Frontiers in*

- Microbiology*, 10(FEB), 1–12. <https://doi.org/10.3389/fmicb.2019.00323>
- Freitas, J., São, B., Cristina, M., & Vanetti, D. (2012). Effect of ultrasound and commercial sanitizers in removing natural contaminants and *Salmonella enterica* Typhimurium on cherry tomatoes. *Food Control*, 24(1–2), 95–99. <https://doi.org/10.1016/j.foodcont.2011.09.008>
- Gabric, D., Galic, K., & Timmerman, H. (2016). Cleaning of Surfaces. *Handbook of Hygiene Control in the Food Industry: Second Edition*, 447–463. <https://doi.org/10.1016/B978-0-08-100155-4.00031-5>
- Gantois, I., Ducatelle, R., Pasmans, F., Haesebrouck, F., Gast, R., Humphrey, T. J., & Van Immerseel, F. (2009). Mechanisms of egg contamination by *Salmonella* Enteritidis: Review article. *FEMS Microbiology Reviews*, 33(4), 718–738. <https://doi.org/10.1111/j.1574-6976.2008.00161.x>
- Garcia, M. V., Bernardi, A. O., Parussolo, G., Stefanello, A., Lemos, J. G., & Copetti, M. V. (2019). Spoilage fungi in a bread factory in Brazil : Diversity and incidence through the bread-making process. *Food Research International*, 126(March), 108593. <https://doi.org/10.1016/j.foodres.2019.108593>
- Garcia, M. V., Kael, A., Freire, L., Copetti, M. V., & Sant, A. S. (2019). Effect of temperature on inactivation kinetics of three strains of *Penicillium paneum* and *P. roqueforti* during bread baking. *Food Control*, 96(October 2018), 456–462. <https://doi.org/10.1016/j.foodcont.2018.10.002>
- Gaulin, C., Lê, M., Shum, M., & Fong, D. (2011). Disinfectants and sanitizers for use on food contact surfaces. *National Collaborative Centre for Environment Health, August*, 1–15. http://www.ncceh.ca/sites/default/files/Food_Contact_Surface_Sanitizers_Aug_2011.pdf
- Gibson, H., Taylor, J. H., Hall, K. E., & Holah, J. T. (1999). Effectiveness of cleaning techniques used in the food industry in terms of the removal of bacterial biofilms. *Journal of Applied Microbiology*, 87(1), 41–48. <https://doi.org/10.1046/j.1365-2672.1999.00790.x>
- Grinstead, D. (2009). Cleaning and sanitation in food processing environments for the prevention of biofilm formation, and biofilm removal. *Biofilms in the Food and Beverage Industries*, 331–358. <https://doi.org/10.1533/9781845697167.3.331>
- Heather Hanson, Yvonne Whitfield, C. L., Tina Badiani, Carolyn Minielly, J. F., Tony Makrostergios, C. K., Anna Majury, Elizabeth Hillyer, L. F., Anne Maki, Allana Murphy, M. L., Sandra Zittermann, Yang Yu, K. H., Adrienne Kong, D. S., & Warshawsky, B.

- (2019). *Listeria monocytogenes* Associated with Pasteurized Chocolate Milk, Ontario, Canada. *Emerging Infectious Diseases*, 25(3), 581–584. https://wwwnc.cdc.gov/eid/article/25/3/18-0742_article
- Holah, J. T. (2014). Cleaning and disinfection practices in food processing. In *Hygiene in Food Processing: Principles and Practice: Second Edition* (Vol. 259). Woodhead Publishing Limited. <https://doi.org/10.1533/9780857098634.3.259>
- Hua, Z., Korany, A. M., El-Shinawy, S. H., & Zhu, M. J. (2019). Comparative Evaluation of Different Sanitizers Against *Listeria monocytogenes* Biofilms on Major Food-Contact Surfaces. *Frontiers in Microbiology*, 10(November), 1–8. <https://doi.org/10.3389/fmicb.2019.02462>
- Huang, Y., Ghate, V., Phua, L., & Yuk, H. G. (2012). Prevalence of salmonella and vibrio spp. in seafood products sold in Singapore. *Journal of Food Protection*, 75(7), 1320–1323. <https://doi.org/10.4315/0362-028X.JFP-12-007>
- Ishikawa, K. (1976). *Guide to Quality Control.pdf*. <https://www.pdfdrive.com/guide-to-quality-control-e158047534.html>
- Kakurinov, V. (2014). Food Safety Assurance Systems: Cleaning and Disinfection. In *Encyclopedia of Food Safety* (Vol. 4). Elsevier Ltd. <https://doi.org/10.1016/B978-0-12-378612-8.00356-5>
- Kanduri, L., & Ronald A. Eckhardt. (2002). *Food Safety in Shrimp Processing*. Blackwell Publishing. [pdfdrive.com/food-safety-in-shrimp-processing-e157049068.html](https://www.pdfdrive.com/food-safety-in-shrimp-processing-e157049068.html)
- Kim, C. Y., Ryu, G. J., Park, H. Y., & Ryu, K. (2017). Resistance of *Staphylococcus aureus* on food contact surfaces with different surface characteristics to chemical sanitizers. *Journal of Food Safety*, 37(4). <https://doi.org/10.1111/jfs.12354>
- Kim, H., Moon, M. J., Kim, C. Y., & Ryu, K. (2019). Efficacy of chemical sanitizers against *Bacillus cereus* on food contact surfaces with scratch and biofilm. *Food Science and Biotechnology*, 28(2), 581–590. <https://doi.org/10.1007/s10068-018-0482-2>
- Korany, A. M., Hua, Z., Green, T., Hanrahan, I., El-Shinawy, S. H., El-kholy, A., Hassan, G., & Zhu, M.-J. (2018). Efficacy of Ozonated Water, Chlorine, Chlorine Dioxide, Quaternary Ammonium Compounds and Peroxyacetic Acid Against *Listeria monocytogenes* Biofilm on Polystyrene Surfaces. *Frontiers in Microbiology*, 9(OCT), 1–10. <https://doi.org/10.3389/fmicb.2018.02296>
- Korukluoglu, M., Sahan, Y., & Yigit, A. (2006). The fungicidal efficacy of various commercial disinfectants used in the food industry. *Annals of Microbiology*, 56(4), 325–330. <https://doi.org/10.1007/BF03175025>

- Labbé, Ronald G, S. G. (2013). *Guide to Foodborne Pathogens, Second Edition* (S. G. Labbé, Ronald G (ed.); 2nd ed.). Wiley-Blackwell. <http://gen.lib.rus.ec/book/index.php?md5=cb817930b5e82ecf44ba3c2d6002f906>
- Lane, J., Olivier, A., Pozza, L. L., Silva, B. S., Venturini, M., & Sant, A. S. (2016). Incidence , populations and diversity of fungi from raw materials , final products and air of processing environment of multigrain whole meal bread. *FRIN*, 87, 103–108. <https://doi.org/10.1016/j.foodres.2016.07.002>
- Langsrud, S., Moen, B., Mørretrø, T., Løype, M., & Heir, E. (2016). Microbial dynamics in mixed culture biofilms of bacteria surviving sanitation of conveyor belts in salmon-processing plants. *Journal of Applied Microbiology*, 120(2), 366–378. <https://doi.org/10.1111/jam.13013>
- Lelieveld, H. L. M., Mostert, M. A., & Curiel, G. J. (2014). Hygienic design of food processing equipment. In *Hygiene in Food Processing* (pp. 91–141). Elsevier. <https://doi.org/10.1533/9780857098634.2.91>
- Lemos, J. G., Stefanello, A., Bernardi, A. O., Garcia, M. V., Magrini, L. N., Cichoski, A. J., Wagner, R., & Copetti, M. V. (2020). Antifungal efficacy of sanitizers and electrolyzed waters against toxigenic *Aspergillus*. *Food Research International*, 137(June), 109451. <https://doi.org/10.1016/j.foodres.2020.109451>
- Leong, D., O, A. A., Zaouali, S., & Jordan, K. (2015). *Examination of Listeria monocytogenes in Seafood Processing Facilities and Smoked Salmon in the Republic of Ireland*. 78(12), 2184–2190. <https://doi.org/10.4315/0362-028X.JFP-15-233>
- Lewan, M., & Partington, E. (2014). Food processing equipment construction materials. In *Hygiene in Food Processing* (pp. 142–154). Elsevier. <https://doi.org/10.1533/9780857098634.2.142>
- Lin, Y. E., Stout, J. E., & Yu, V. L. (2011). Controlling *Legionella* in Hospital Drinking Water: An Evidence-Based Review of Disinfection Methods . *Infection Control & Hospital Epidemiology*, 32(2), 166–173. <https://doi.org/10.1086/657934>
- Maillard, J.-Y. (2005). Testing the effectiveness of disinfectants and sanitisers. In *Handbook of Hygiene Control in the Food Industry* (Vol. 216, pp. 641–671). Elsevier. <https://doi.org/10.1533/9781845690533.3.641>
- Makhayeva, D. N., Irmukhametova, G. S., & Khutoryanskiy, V. V. (2020). Polymeric Iodophors: Preparation, Properties, and Biomedical Applications. *Review Journal of Chemistry*, 10(1–2), 40–57. <https://doi.org/10.1134/S2079978020010033>
- Marriott, N. G., Schilling, M. W., & Gravani, R. B. (2018). Sanitation and the Food Industry.

- In *Principles of Food Sanitation* (pp. 1–17). https://doi.org/10.1007/978-3-319-67166-6_1
- Mashhadizadeh, M. H., Amoli-Diva, M., Shapouri, M. R., & Afruzi, H. (2014). Solid phase extraction of trace amounts of silver, cadmium, copper, mercury, and lead in various food samples based on ethylene glycol bis-mercaptoacetate modified 3-(trimethoxysilyl)-1-propanethiol coated Fe₃O₄ nanoparticles. *Food Chemistry*, *151*, 300–305. <https://doi.org/10.1016/j.foodchem.2013.11.082>
- McWhorter, A. R., & Chousalkar, K. K. (2019). From hatch to egg grading: Monitoring of Salmonella shedding in free-range egg production systems. *Veterinary Research*, *50*(1), 1–9. <https://doi.org/10.1186/s13567-019-0677-4>
- Menegaro, A., Flores, A. F., Simer, P., Iaguczeski, F., Regina, P., Sbardelotto, R., & Pinto, E. P. (2016). SANITIZANTES: CONCENTRAÇÕES E APLICABILIDADE NA INDÚSTRIA DE ALIMENTOS. *Scientia Agraria Paranaensis*, 171–174. <https://doi.org/10.18188/1983-1471/sap.v15n2p171-174>
- Mills, J., Horváth, K. M., & Brightwell, G. (2018). Antimicrobial effect of different peroxyacetic acid and hydrogen peroxide formats against spores of *Clostridium estertheticum*. *Meat Science*, *143*(April), 69–73. <https://doi.org/10.1016/j.meatsci.2018.04.020>
- Moerman, F., & Partington, E. (2016). Novel Materials of Construction in the Food Industry. In *Handbook of Hygiene Control in the Food Industry: Second Edition*. Elsevier Ltd. <https://doi.org/10.1016/B978-0-08-100155-4.00030-3>
- Moerman, Frank, & Partington, E. (2014). Materials of construction for food processing equipment and services: requirements, strengths and weaknesses. *Journal of Hygienic Engineering and Design*, *6*, 10–37. http://www.jhed.mk/filemanager/JHED_Vol_6/01_HED/02_Frank_Moerman.pdf
- Møretrø, T., & Langsrud, S. (2004). *Listeria monocytogenes*: biofilm formation and persistence in food-processing environments. *Biofilms*, *1*(2), 107–121. <https://doi.org/10.1017/s1479050504001322>
- Nasional, B. S. (2009). SNI 7388:2009 Batas maksimum cemaran mikroba dalam pangan. *Standar Nasional Indonesia*, 17. https://pspk.fkunissula.ac.id/sites/default/files/2017_kpdl_SNI-7388-2009-Batas-maksimum-cemaran-mikroba-dalam-pangan.pdf
- Neil, K. P., Biggerstaff, G., MacDonald, J. K., Trees, E., Medus, C., Musser, K. A., Stroika, S. G., Zink, D., & Sotir, M. J. (2012). A novel vehicle for transmission of *Escherichia coli*

- O157:H7 to humans: Multistate outbreak of E. Coli O157:H7 infections associated with consumption of ready-to-bake commercial prepackaged cookie dough-United States, 2009. *Clinical Infectious Diseases*, 54(4), 511–518. <https://doi.org/10.1093/cid/cir831>
- Ongko, T. A., Rachmadi, P., & Arya, I. W. (2014). Stabilitas dimensi hasil cetakan bahan cetak elastomer setelah disemprot menggunakan sodium hipoklorit. *DENTINO JURNAL KEDOKTERAN GIGI*, II(1), 83–88. <http://repositori.usu.ac.id/bitstream/handle/123456789/1676/130600113.pdf?sequence=1&isAllowed=y>
- Orejel, J. C. R., & CanoBuendía, J. A. (2020). Applications of electrolyzed water as a sanitizer in the food and animal-by products industry. *Processes*, 8(5), 0–19. <https://doi.org/10.3390/PR8050534>
- Pagedar, A., Singh, J., & Batish, V. K. (2010). Surface hydrophobicity, nutritional contents affect Staphylococcus aureus biofilms and temperature influences its survival in preformed biofilms. *Journal of Basic Microbiology*, 50(S1), S98–S106. <https://doi.org/10.1002/jobm.201000034>
- Park, S. H., Cheon, H. L., Park, K. H., Chung, M. S., Choi, S. H., Ryu, S., & Kang, D. H. (2012). Inactivation of biofilm cells of foodborne pathogen by aerosolized sanitizers. *International Journal of Food Microbiology*, 154(3), 130–134. <https://doi.org/10.1016/j.ijfoodmicro.2011.12.018>
- Patel, A., Jeyasekaran, G., Jeyashakila, R., Anand, T., Wilwet, L., Pathak, N., Malini, A. H., & Neethiselvan, N. (2020). Prevalence of antibiotic resistant Salmonella spp. strains in shrimp farm source waters of Nagapattinam region in South India. *Marine Pollution Bulletin*, 155(November 2019), 111171. <https://doi.org/10.1016/j.marpolbul.2020.111171>
- Rahman, S., Khan, I., & Oh, D. H. (2016). Electrolyzed Water as a Novel Sanitizer in the Food Industry: Current Trends and Future Perspectives. *Comprehensive Reviews in Food Science and Food Safety*, 15(3), 471–490. <https://doi.org/10.1111/1541-4337.12200>
- Rothrock, M. J., Davis, M. L., Locatelli, A., Bodie, A., McIntosh, T. G., Donaldson, J. R., & Ricke, S. C. (2017). Listeria occurrence in poultry flocks: Detection and potential implications. *Frontiers in Veterinary Science*, 4(AUG). <https://doi.org/10.3389/fvets.2017.00125>
- Salampeppy, R. B. ., & Setyaningrum, S. (2020). PENGOLAHAN UDANG VANNAMEI (*Litopenaeus vannamei*) KUPAS PDTO (PEELED DEVEINED TAIL ON) MASAK BEKU DI PT.PANCA MITRA MULTI PERDANA, SITUBONDO-JAWA TIMUR.

- Jurnal Kelautan Dan Perikanan Terapan (JKPT)*, 3(1), 27.
<https://doi.org/10.15578/jkpt.v3i1.8556>
- Salem, N. M., & Ahmad, R. (2010). Mycotoxins in food from Jordan: Preliminary survey. *Food Control*, 21(8), 1099–1103. <https://doi.org/10.1016/j.foodcont.2010.01.002>
- Saranraj, P. (2012). International journal of pharmaceutical and biological archive. *International Journal of Pharmaceutical & Biological Archive*, 3(1), 38–48.
www.ijpba.info
- Schmidt, R. H. (2012). Basic Elements of Equipment Cleaning and Sanitizing in Food Processing and Handling Operations 1. *IFAS Extension, University of Florida*, 1–11.
<https://edis.ifas.ufl.edu/pdf/FS/FS07700.pdf>
- Schmidt, R. H., Erickson, D. J., Sims, S., & Wolff, P. (2012). Characteristics of food contact surface materials: Stainless steel. *Food Protection Trends*, 32(10), 574–584.
<https://www.foodprotection.org/files/food-protection-trends/Oct-12-Schmidt.pdf>
- Schmidt, R. H., & Piotter, H. M. (2020). The Hygienic/Sanitary Design of Food and Beverage Processing Equipment. In *Food Engineering Series* (pp. 267–332).
https://doi.org/10.1007/978-3-030-42660-6_12
- Shaban, S. M., Saied, A., Tawfik, S. M., Abd-Elaal, A., & Aiad, I. (2013). Corrosion inhibition and Biocidal effect of some cationic surfactants based on Schiff base. *Journal of Industrial and Engineering Chemistry*, 19(6), 2004–2009. <https://doi.org/10.1016/j.jiec.2013.03.013>
- Sheridan, À., Lenahan, M., Duffy, G., Fanning, S., & Burgess, C. (2012). The potential for biocide tolerance in *Escherichia coli* and its impact on the response to food processing stresses. *Food Control*, 26(1), 98–106. <https://doi.org/10.1016/j.foodcont.2012.01.018>
- Steenackers, H., Hermans, K., Vanderleyden, J., & Keersmaecker, S. C. J. De. (2012). Salmonella biofilms: An overview on occurrence, structure, regulation and eradication. *FRIN*, 45(2), 502–531. <https://doi.org/10.1016/j.foodres.2011.01.038>
- Stefanello, A., Magrini, L. N., Lemos, J. G., Garcia, M. V., Bernardi, A. O., Cichoski, A. J., & Copetti, M. V. (2020). Comparison of electrolyzed water and multiple chemical sanitizer action against heat-resistant molds (HRM). *International Journal of Food Microbiology*, 335(September), 108856. <https://doi.org/10.1016/j.ijfoodmicro.2020.108856>
- Syamaladevi, R. M., Tadapaneni, R. K., Xu, J., Villa-Rojas, R., Tang, J., Carter, B., Sablani, S., & Marks, B. (2016). Water activity change at elevated temperatures and thermal resistance of *Salmonella* in all purpose wheat flour and peanut butter. *Food Research International*, 81, 163–170. <https://doi.org/10.1016/j.foodres.2016.01.008>
- Tack, D. M., Marder, E. P., Griffin, P. M., Cieslak, P. R., Dunn, J., Hurd, S., Scallan, E.,

- Lathrop, S., Muse, A., Ryan, P., Smith, K., Tobin-D'Angelo, M., Vugia, D. J., Holt, K. G., Wolpert, B. J., Tauxe, R., & Geissler, A. L. (2019). Preliminary incidence and trends of infections with pathogens transmitted commonly through food — Foodborne Diseases Active Surveillance Network, 10 U.S. sites, 2015–2018. *American Journal of Transplantation*, 19(6), 1859–1863. <https://doi.org/10.1111/ajt.15412>
- Taylor, M. H., Tsai, H., Rasco, B., Tang, J., & Zhu, M. (2018). Stability of *Listeria monocytogenes* in wheat flour during extended storage and isothermal treatment. *Food Control*, 91, 434–439. <https://doi.org/10.1016/j.foodcont.2018.04.008>
- US Chemical. (2016). *Sanitizers vs . Disinfectants A closer look at sanitizers and disinfectants*. http://www.uschemical.com/wp-content/uploads/2016/04/L000207_SANITATION_VS_DIS.pdf
- W. Zhou, Y. H. Hui, I. De Leyn, M. A. Pagani, C. M. Rosell, J. D. Selman, and N. T. (2014). *Bakery Products Science and Technology* (W. Zhou, Y. H. Hui, I. De Leyn, M. A. Pagani, C. M. Rosell, J. D. Selman, & N. Therdthai (eds.)). John Wiley & Sons, Ltd. <https://doi.org/10.1002/9781118792001>
- Wan Norhana, M. N., Poole, S. E., Deeth, H. C., & Dykes, G. A. (2010). Prevalence, persistence and control of *Salmonella* and *Listeria* in shrimp and shrimp products: A review. *Food Control*, 21(4), 343–361. <https://doi.org/10.1016/j.foodcont.2009.06.020>
- Wang, X., Puri, V. M., & Demirci, A. (2020). Equipment Cleaning, Sanitation, and Maintenance. In *Food Engineering Series* (pp. 333–353). https://doi.org/10.1007/978-3-030-42660-6_13
- Wessels, S., & Ingmer, H. (2013). Modes of action of three disinfectant active substances: A review. *Regulatory Toxicology and Pharmacology*, 67(3), 456–467. <https://doi.org/10.1016/j.yrtph.2013.09.006>
- Wirtanen, G, Salo, S., & Biotechnology, V. T. T. (2016). Handbook of Hygiene Control in the Food Industry. In *Handbook of hygiene control in the food industry*. Elsevier. <https://doi.org/10.1016/C2014-0-01825-4>
- Wirtanen, Gun, & Salo, S. (2014). Cleaning and Disinfection. In *Meat Inspection and Control in the Slaughterhouse* (Vol. 9781118525, pp. 453–471). John Wiley & Sons, Ltd. <https://doi.org/10.1002/9781118525821.ch18>
- Yana, S. (2015). Analisis Pengendalian Mutu Produk Roti pada Nusa Indah Bakery Kabupaten Aceh Besar. *Malikussaleh Industrial Engineering Journal*, 4(1), 17–23. <https://journal.unimal.ac.id/miej/article/view/41>