

DAFTAR PUSTAKA

- Aksakal, A. 2010. Analysis of whole cell protein profiles of *Salmonella* serovars isolated from chicken, turkey, and sheep faeces by SDS – PAGE. *Vet. Med.* 55(6): 259 – 263.
- Anonim. 1983. Kesehatan Masyarakat Veteriner. Peraturan Pemerintah Republik Indonesia. No. 22 Tahun 1983.
- _____. 2008. Metode Pengujian Cemaran Mikroba dalam Daging, Telur, dan Susu, Serta Hasil Olahannya. Badan Standarisasi Nasional. SNI 2897: 2008.
- _____. 2009. Mutu Karkas dan Daging Ayam. Badan Standarisasi Nasional. SNI 3924: 2009.
- Baeumler, A. J., Hargis, B. M., and Tsolis, R. M. 2000. Tracing the Origins of *Salmonella* Outbreaks. *Sci.* 287: 50 – 52.
- Bermudez, M., Hazen, T. C. 1998. Phenotypic and genotypic comparison of *Escherichia coli* from pristine tropical waters. *Applied and Environmental Microbiology*, v. 54, 1998, p. 979 – 983.
- Beauchamp, C. S., Sofos, J. N. 2010. Diarrheagenic *Escherichia coli*. Juneja VK, Sofos JN, editor. *Pathogens and Toxin in Foods*. ASM Press. Washington, DC.
- Brenner, Don. J., Krieg, N. R., Stanley, J. T. 2005. *Bergey's Manual of Systematic Bacteriology*. Second Edition The Proteobacteria. Springer. USA.
- Carter, G. R., and Darla, J. Wise. 2004. *Essentials of Veterinary Bacteriology and Mycology*. Sixth Edition. Iowa State Press. Iowa.
- Cerro, A., Soto, S. M., and Mendoza, M. C. 2002. Virulence and Antimicrobial – resistance Gene Profiles Determined by PCR based Procedures for *Salmonella* Isolated from Samples of Animal Origin. *Food Microbial.* 20(4): 421 – 438.
- Cohen, N., H. Ennaji., B, Bouchrif., M, Hassar., and H, Karib. 2007. Comparative Study of Microbiological Quality of Raw Poultry Meat at Various Seasons and for Different Slaughtering Processes in Casablanca (Morocco). *J. Appl. Poult. Res.* 16: 502 – 508.

- Doyle, M. P., Beuchat, L. R. 2007. Food Microbiology. Fundamentals and Frontiers. Third Edition. ASM Press. Washington, DC.
- Forrest, J. C., Aberle, E. D., Hendrick, H. D., dan Merkel, R. A. 1975. Principles of Meat Science. W. H. Freeman and Co. San Fransisco.
- Frazier, W. C. 1967. Food Microbiology. 2nd ed. McGraw – Hill Book Co. New York.
- Forsythe, S. J., Hayes, P. R. 1998. Food Hygiene, Microbiology and HACCP. Third edition. Aspen Publication, Inc. Gaithersburg, Maryland.
- Gillespie, S. H., and Bamford, K. B. 2000. Medical Microbiology and Infection at a Glance. Blackwell Science. USA.
- _____, Stephen, H., and Hawkey, Peter. J., 2006. Principles and Practice of Clinical Bacteriology. Second Edition. John Wiley & Sons, Ltd. The Atrium, South Gate. Chichester, England.
- Goldman, Emanuel, and Green, Lorrence, H. 2009. Practical Handbook of Microbiology. Second Edition. CRC Press. Taylor & Francis Group. USA
- Gracey, J. f., Coillins, D. S., and Huey, R. J. 1999. Meat Hygiene, 10th edition, W. B. Saunders Company LTD. Philadelphia.
- Hardjosworo dan Rukmiasih. 2000. Meningkatkan produksi Daging Unggas. Penerbit Swadaya. Jakarta.
- Hooper, L. V., and Gordon, J. I. 2001. Commensal Host – Bacterial relationship in the gut. *Science*, v. 292, 2001, p. 1115 – 1118.
- Hui, Y. H., Nip, Wai – Kit., Rogers, R. W., and Young, O. A. 2001. Meat Science and Applications. Marcel Dekker. New York.
- Irianto, Koes. 2014. Mikrobiologi Media. Penerbit Alfabeta Bandung. Bandung
- _____. 2014. Bakteriologi, Mikologi, dan Virologi. Panduan Medis dan Klinis. Penerbit Alfabeta Bandung. Bandung.
- Kaper, J. B., Nataro, J. P., Mobley, H. L. 2004. Pathogenic Escherichia coli. *Nature Reviews Microbiology*, v. 2, 2004, p. 123 – 140.
- Lawrie, R. A. and Ledward, D. A. 2006. Lawrie's Meat Science. Woodhead Publishing Limited. England.

- Lechowich, R. V. 1971. Pada *The Science of Meat and Meat Products*. 2nd ed. Ed. J. F. Prince dan B. S Schweigert. W. H. Freeman and Co., San Fransisco. *Hal* 230 – 286.
- Mead. G. C. 2005. *Food Safety Control in The Poultry Industry*. CRC Press. New York.
- Mudikjo, K. 2002. Kajian Akademik Bidang Peternakan dalam Menunjang Otonomisasi Daerah dan Menyongsong Ekonomi Global. Makalah *Utama Seminar Nasional Pengembangan* Peternakan Universitas Jenderal Soedirman. Purwokerto.
- Nurhadi, Muhammad. 2012. *Kesehatan Masyarakat Veteriner*. Gosyen Publishing. Yogyakarta.
- Olsson, C. W., and Kaijser, B. 2005. Enterohemorrhagic *Escherichia coli* (EHEC). *Scandinavian Journal of Infectious Disease* 37:405-416.
- Pelczar, M. J., and Chan, E. C. S. 2000. *Microbiology*. Fifth Edition. McGraw – Hill Book Company. USA.
- Schneller, Thomas. 2009. *Meat Identification, Fabrication, Utilization*. Delmar, Cengage Learning. USA.
- Setiowati, W. E., E. N. Adoni, dan Wahyuningsih. 2001. Mikroba, Residu Antibiotika Sulfa dan Pestisida pada Bahan Asal Hewan di Propinsi Bali, NTB, dan NTT tahun 1996 – 2002. *Makalah Workshop Nasional*.
- Silva, R. M., Regina, M., Toledo, F. and Trabulsi, L. R. 1980. “Biochemical and cultural characteristics of invasive *Escherichia coli*.” *Journal of Clinical Microbiology* 11: 441–444.
- Soeparno,. 1998. *Ilmu dan Teknologi Daging*. Cetakan ketiga. Gadjah Mada University Press. Yogyakarta.
- _____. 2009. *Ilmu dan Teknologi Daging*. Cetakan kelima. Gadjah Mada University Press. Yogyakarta.
- Sousa, Christina, P. 2006. *Escherichia coli* as a specialized bacterial pathogen. *Revista De Biologia E Ciencias Da Terra*. Volume 6 – Numoero 2 – 2^o Semestre 2006. *ISSN* 1519 – 5228.
- Suwandono, A.M., Destri., dan C. Simanjuntak. 2005. *Salmonellosis dan Surveillans demam tifoid yang disebabkan Salmonella di Jakarta Utara*. Disampaikan

dalam lokakarya Jejaring Intelijen Pangan – BPOM RI, Jakarta, 25 Januari 2005.

Syahrudin, M., Suarjana, I. G. K., dan Rudyanto, M. D. 2014. Angka Lempeng Total Bakteri pada Broiler Asal Swalayan di Denpasar dan Kabupaten Badung. *Indonesia Medicus Veterinus* 2014 3(2): 107-111. ISSN: 2301-7848.

Taylor, H., Brown, K., Toivienne, J., Holah, J. 2002. A Microbiological Evaluation of Warm Air Hand Driers with Respect to Hand Hygiene and The Washroom Environment. *J. Appl. Microbiol.* 89: 910-919

Yashoda, K. P., N. M. Sachindra., P. Z. Sakhare, and D. N. Rao. 2001. Microbiological quality of broiler chicken carcasses processed hygienically in a small scale poultry processing unit. *J. Food Quality* 24: 249-259.