

DAFTAR PUSTAKA

- Adams, M., & Motarjemi, Y. 1999. *Basic Food Safety for Health Workers*. Geneva: WHO.
- Andargie, G., Kassu, A., Moges, F., Tiruneh, M., & Huruy, K. 2008. Prevalence of Bacteria and Intestinal Parasites among Food-handlers in Gondar Town, Northwest Ethiopia. *Journal of Health, Population and Nutrition*, 451-455.
- Argudin, M. A., Mendoza, M. C., & Ridicio, M. R. 2010. Food Poisoning and Staphylococcus aureus Enterotoxins. *Toxins*, 1751-1773.
- Arisman, M. 2009. *Keracunan Makanan: Buku Ajar Ilmu Gizi*. Jakarta: EGC.
- Atanassova, V., Reich, F., & Klein, G. 2008. Microbiological Quality of Sushi from Sushi Bars and Retailers. *J Food Prot*, 860-4.
- Badan Pengawas Obat dan Makanan Republik Indonesia. 2008. Pengujian Mikrobiologi Pangan. *InfoPOM*, 9(2).
- Badan Pengawas Obat dan Makanan Republik Indonesia. 2015. *Laporan Tahunan Badan POM 2015*. Jakarta: Badan Pengawas Obat dan Makanan Republik Indonesia.
- Balaban, N., & Rasooly, A. 2000. Staphylococcal Enterotoxins. *International Journal of Food Microbiology* 61, 1-10.
- Carroll, K. C., Butel, J. S., Morse, S. A., & Mietzner, T. 2016. Jawetz, Melnick, Adelberg's Medical Microbiology. In K. C. Carroll, & J. A. Hobden, *Bacteriology* (pp. 203-208). United States: McGraw-Hill Education.
- Centers for Disease Control and Prevention. 2016. *Surveillance for Foodborne Disease Outbreaks, United States, 2014, Annual Report*. Atlanta: Centers for Disease Control and Prevention (CDC).
- Department of the Environment. 2002. Part 1 - Water Quality and Public Health. *The Microbiology of Drinking Water*, 13.
- Feng, C. H.-I. 2012. The Tale of Sushi: History and Regulations. *Comprehensive Reviews in Food Science and Food Society*, 11, 205-220.
- Food and Environmental Hygiene Department. 2015. *Food Safety Guideline on Preparation of Sushi, Sashimi, Raw Oyster, and Meat To Be Eaten Raw*. Hong Kong: Centre for Food Safety.

- Food and Environmental Hygiene Department of HKSAR. 2000. *Risk Assessment Studies Report No. 2 Microbiological Hazards Evaluation Sushi and Sashimi in Hong Kong*. Hong Kong: Food and Environmental Hygiene Department of HKSAR.
- Food Standards Australia New Zealand. 2016. *Compendium of Microbiological Criteria for Food*. Retrieved November 25, 2016, from Food Standards Australia New Zealand (FSANZ): <http://www.foodstandards.gov.au/publications/Documents/Compendium%20of%20Microbiological%20Criteria/Compendium%20of%20Microbiological%20Criteria.pdf>
- Granato, P. A., Morton, V., & Morello, J. A. 2014. *Laboratory Manual and Workbook in Microbiology: Application to Patient Care*. New York: McGraw-Hill Education.
- Guentzel, M. N. 1996. Escherichia, Klebsiella, Enterobacter, Serratia, Citrobacter, and Proteus. In S. Baron, *Medical Microbiology 4th Edition* (p. Chapter 26). Galveston (TX): University of Texas Medical Branch at Galveston.
- Leboffe, M. J., & Pierce, B. E. 2011. *A Photographic Atlas for The Microbiology Laboratory*. Colorado: Morton Publishing Company.
- Mansauda, K. L., Fatimawali, & Kojong, N. 2014. Analisis Cemaran Bakteri Coliform pada Saus Tomat Jajanan Bakso Tusuk yang Beredar di Manado. *Pharmakon Jurnal Ilmiah Farmasi - UNSRAT*, 37-44.
- Mouritsen, O. G. 2009. *Sushi: Food for the Eye, the Body, and the Soul*. Springer, 19.
- Nespolo, N. M., Martineli, T. M., & Rossi Jr., O. D. 2012. Microbiological quality of salmon (*Salmo salar*) sold in cities of the state of São Paulo, Brazil. *Brazilian Journal of Microbiology*.
- NSW Food Authority. 2008. *Report on Food Handling Practices and Microbiological Quality of Sushi in Australia*. New South Wales: NSW Food Authority.
- Ozawa, K., Oka, T., Takeda, N., & Hansman, G. S. 2007. Norovirus Infections in Symptomatic and Asymptomatic Food Handlers in Japan. *Journal of Clinical Microbiology*, 3996-4005.
- Pasaribu, S. R. 2016. Identifikasi *Staphylococcus aureus* pada Salmon Mentah dalam Sajian Sashimi di Restoran Jepang Kota Medan. *USU Institutional Repository*.

- Puah, S. M., Chua, K. H., & Tan, J. A. 2016. Virulence Factors and Antibiotic Susceptibility of *Staphylococcus aureus* Isolates in Ready-to-Eat Foods: Detection of *S. aureus* Contamination and a High Prevalence of Virulence Genes. *International Journal of Environmental Research and Public Health*, 1.
- Rockliff, G. M. 2003. *Food Survey Reports 2002-2003*. Retrieved January 25, 2016, from ACT Government: <http://www.health.act.gov.au/datapublications/reports/food-survey-reports/food-survey-reports-2002-2003#quality%20of%20sushi>
- Salasia, S. I., Khusnan, & Sugiyono. 2009. Distribusi Gen Enterotoksin *Staphylococcus aureus* dari Susu Segar dan Pangan Asal Hewan. *Jurnal Veteriner*, 111-117.
- Santoso, S. 2013. *Kesehatan dan Gizi*. Jakarta: Rineka Cipta.
- Sin-bin, D., NG, D., CRAIG, D., Xiu-mei, P., Sheng, D., Pak-leung, D., et al. 2014. Microbiological Guidelines for Food (For ready-to-eat food in general and specific food items). *Centre for Food Safety*, 26-7.
- Staff, M. C. 2014. *Food Poisoning*. Retrieved January 30, 2016, from Mayo Clinic: <http://www.mayoclinic.org/diseases-conditions/food-poisoning/basics/causes/con-20031705>
- Susanna, D., & Hartono, B. 2003. PEMANTAUAN KUALITAS MAKANAN KETOPRAK DAN GADO-GADO DI LINGKUNGAN KAMPUS UI DEPOK, MELALUI PEMERIKSAAN BAKTERIOLOGIS. *Makara Seri Kesehatan*, 21-29.
- Thaheer, H. 2005. *Sistem Manajemen HACCP (Hazard Analysis Critical Control Points)*. Jakarta: Bumi Aksara.
- Todar, K. 2012. *Textbook of Bacteriology*. Madison: www.textbookofmicrobiology.net.
- Tortora, G. J., Funke, B. R., & Case, C. L. (2016). *Microbiology An Introduction*. United States of America: Pearson Education.
- Tseng, C. W., Zhang, S., & Stewart, G. C. 2004. Accessory Gene Regulator Control of *Staphylococcal* Enterotoxin D Gene Expression. *Journal of Bacteriology*, 1793-1801.
- V, A., F, R., & G, K. 2008. Microbiological Quality of Sushi from Sushi Bars and Retailers. *J Food Prot*, 860-4.

- Vasconcelos, N. G., & Cunha, M. d. 2010. Staphylococcal enterotoxins: Molecular aspects and detection methods. *Journal of Public Health and Epidemiology*, 29-42.
- Ward, J. D., & Ward, L. 2015. *Principles of Food Science 4th Edition*. Tinley Park: The Goodheart-Willcox Company, Inc.
- WHO. 2006. *Penyakit Bawaan Makanan: Fokus Pendidikan Kesehatan*. Jakarta: EGC.
- WHO. 2011. *Guide to Ship Sanitation*. Geneva: World Health Organization.
- Yoshua, S. 2012. Kontaminasi Salmonella sp. dan Coliform pada Beberapa Macam Sushi yang Dijual Sebuah Supermarket di Kota Bandung pada Tahun 2005. *Maranatha Repository System*.
- Zschock, D. 2005. *The Little Black Book of Sushi: The Essential Guide to the World of Sushi*. New York: Peter Pauper Press.

