



Table of Contents

IN PRESS

CJFS 2014

CJFS 2013

CJFS 2012

CJFS 2011

CJFS 2010

CJFS 2009

CJFS 2008

CJFS 2007

CJFS 2006

CJFS 2005

CJFS 2004

CJFS 2003

CJFS 2002

CJFS 2001

CJFS Home

Editorial Board

For Authors

- **Authors Declaration**
- **Instruction to Authors**
- **Guide for Authors**
- **Copyright Statement**
- **Submission**

For Reviewers

- **Guide for Reviewers**
- **Reviewers Login**

Subscription

Czech J. Food

Caputo P., Ferri Girotti S., Gozzi

Application of luminescent ATP checks at ready foods producing

Czech J. Food Sci., 29 (2011)

Bioluminescent ATP determination has been applied at a ready-to-eat food producer plant as a screening tool to evaluate the cleaning procedure and identify possible sources of microbial contamination. Luminescent ATP checks revealed the risk situations in minutes, any time it was supported and on site. All data were compared with the plate count method and interventions were undertaken in critical situations, concerning not only cleaned surfaces and cross-contamination between the areas of different types of foods. Various departments have been checked: stores, raw food manipulation areas, kitchens, coolers, and packaging. Critical situations were revealed in the fresh foods cold storage area.

were consequently treated by intensive cleaning procedure raw food manipulation areas physically separated by walls intensively cleaned with exc between the various areas st regulated. Intervention effect confirmed by repeated contr portable ATP assay, since th of the relationship between C gave good results, with an r^2 0.83.

Keywords:

bioluminescent ATP assay; r meals; hygiene conditions; r screenings

[[fulltext](#)]

© 2011 [Czech Academy of Ag Sciences](#)