

FAO/WHO (JEMRA) の微生物学リスク評価一覧

JEMRAの評価書	No.	発行年	対象（食品）	ハザード
Risk assessments of <i>Salmonella</i> in eggs and Risk assessments of <i>Salmonella</i> in eggs and broiler chickens - Interpretative summary	1	2002	broiler chickens, eggs	<i>Salmonella</i>
Risk assessments of <i>Salmonella</i> in eggs and broiler chickens	2	2002	broiler chickens, eggs	<i>Salmonella</i>
Hazard characterization for pathogens in food and water - Guidelines	3	2003	food and water	microorganisms or microbial toxins
Risk assessment of <i>Listeria monocytogenes</i> in ready-to-eat foods – Interpretative summary	4	2004	ready-to-eat (RTE) foods	<i>Listeria monocytogenes</i>
Risk assessment of <i>Listeria monocytogenes</i> in ready-to-eat foods - TECHNICAL REPORT	5	2004	ready-to-eat (RTE) foods	<i>Listeria monocytogenes</i>
<i>Enterobacter sakazakii</i> and other microorganisms in powdered infant formula - MEETING REPORT	6	2004	powdered infant formula	<i>Enterobacter sakazakii</i> and other microorganisms
Exposure assessment of microbiological hazards in food - GUIDELINES	7	2008	Food	microbiological hazards
Risk assessment of <i>Vibrio vulnificus</i> in raw oysters - INTERPRETATIVE SUMMARY AND TECHNICAL REPORT	8	2005	raw oysters	<i>Vibrio vulnificus</i>
Risk assessment of choleraogenic <i>Vibrio cholerae</i> O1 and O139 in warm water shrimp for international trade: interpretative summary and technical report.	9	2006	warm water shrimp	<i>Vibrio cholerae</i> O1 and O139
<i>Enterobacter sakazakii</i> and <i>Salmonella</i> in powdered infant formula: meeting report	10	2006	powdered infant formula	<i>Enterobacter sakazakii</i> and <i>Salmonella</i>
Risk assessment of <i>Campylobacter</i> spp. in broiler chickens - INTERPRETATIVE SUMMARY	11	2009	broiler chickens	<i>Campylobacter</i> spp.
Risk assessment of <i>Campylobacter</i> spp. in broiler chickens - TECHNICAL REPORT	12	2009	broiler chickens	<i>Campylobacter</i> spp.

Viruses in food: scientific advice to support risk management activities - MEETING REPORT	13	2008	food (shellfish , fresh produce and prepared foods)	Viruses (Noroviruses and hepatitis A virus)
Microbiological hazards in fresh leafy vegetables and herbs - MEETING REPORT	14	2008	fresh leafy vegetables and herbs	microbiological hazards
Enterobacter sakazakii (<i>Cronobacter</i> spp.) in powdered follow-up formula - MEETING REPORT	15	2008	powdered follow-up formula	<i>Enterobacter sakazakii</i> (<i>Cronobacter</i> spp.)
Risk assessment of <i>Vibrio parahaemolyticus</i> in seafood - INTERPRETATIVE SUMMARY AND TECHNICAL REPORT	16	2011	seafood (raw oysters, <i>Anadara granosa</i> Bloody clam, finfish consumed raw)	<i>Vibrio parahaemolyticus</i>
Risk characterization of microbiological hazards in food - GUIDELINES	17	2009	food	hazards
Enterohaemorrhagic <i>Escherichia coli</i> in raw beef and beef products: approaches for the provision of scientific advice - MEETING REPORT	18	2011	raw beef and beef products:	Enterohaemorrhagic <i>Escherichia coli</i>
<i>Salmonella</i> and <i>Campylobacter</i> in chicken meat - MEETING REPORT	19	2009	chicken meat	<i>Salmonella</i> and <i>Campylobacter</i>
Risk assessment tools for <i>Vibrio parahaemolyticus</i> and <i>Vibrio vulnificus</i> associated with Seafood - MEETING REPORT	20	2020	Seafood	<i>Vibrio parahaemolyticus</i> and <i>Vibrio vulnificus</i>
	21			
Selection and application of methods for the detection and enumeration of human-pathogenic halophilic <i>Vibrio</i> spp. in seafood - GUIDANCE	22	2016	seafood	human-pathogenic halophilic <i>Vibrio</i> spp.
Multicriteria-based ranking for risk management of food-borne parasites	23	2014	food	food-borne parasites
Statistical Aspects of Microbiological Criteria Related to Foods - A RISK MANAGERS GUIDE	24	2016	Foods	
Risk-based examples and approach for control of <i>Trichinella</i> spp. and <i>Taenia saginata</i> in meat - REVISED EDITION	25	2020	meat	<i>Trichinella</i> spp. and <i>Taenia saginata</i>

Ranking of low-moisture foods in support of microbiological risk management - MEETING REPORT AND SYSTEMATIC REVIEW	26	2022	low-moisture foods (water activity (aw) of 0.85 or below)	microorganisms
Microbiological hazards in spices and dried aromatic herbs- MEETING REPORT	27	2022	spices and dried aromatic herbs	Microbiological hazards (<i>Salmonella</i> spp. and the spore-forming organisms <i>B. cereus</i> and <i>C. perfringens</i>)
Microbial safety of lipid-based ready-to-use foods for management of moderate acute malnutrition and severe acute malnutrition - FIRST REPORT	28	2016	lipid-based ready-to-use foods	Enterobacteriaceae, <i>Salmonella</i> , <i>Cronobacter</i> species, mesophilic aerobic bacteria, coliforms, and <i>Listeria</i> species.
Microbial safety of lipid-based ready-to-use foods for management of moderate acute malnutrition and severe acute malnutrition - SECOND REPORT	29	2021	lipid-based ready-to-use foods	<i>Salmonella</i>
Interventions for the Control of Non-typhoidal <i>Salmonella</i> spp. in Beef and Pork - MEETING REPORT AND SYSTEMATIC REVIEW	30	2016	Beef and Pork	Non-typhoidal <i>Salmonella</i> spp.
Shiga toxin-producing <i>Escherichia coli</i> (STEC) and food: attribution, characterization, and monitoring - REPORT	31	2018	food	Shiga toxin-producing <i>Escherichia coli</i> (STEC)
32Attributing illness caused by Shiga toxin-producing <i>Escherichia coli</i> (STEC) to specific foods - REPORT	32	2019	specific food (beef, produce (fruits and vegetables), dairy products)	Shiga toxin-producing <i>Escherichia coli</i> (STEC)
Safety and Quality of Water Used in Food Production and Processing - MEETING REPORT	33	2019	Water Used in Food Production and Processing	pathogen (bacteria, viruses, parasites)

Joint FAO/WHO Expert Meeting in collaboration with OIE on Foodborne Antimicrobial Resistance: Role of the Environment, Crops and Biocides - MEETING REPORT	34	2019	food	antimicrobial-resistant bacteria
Advances in science and risk assessment tools for <i>Vibrio parahaemolyticus</i> and <i>V. vulnificus</i> associated with seafood - MEETING REPORT	35	2021	seafood (Raw shellfish products such as oysters and clams)	<i>Vibrio parahaemolyticus</i> and <i>V. vulnificus</i>
Microbiological Risk Assessment Guidance for Food - GUIDANCE	36	2021	food	
Safety and quality of water used with fresh fruits and vegetables	37	2021	water and fruit and vegetable production	
<i>Listeria monocytogenes</i> in ready-to-eat (RTE) foods: attribution, characterization and monitoring - MEETING REPORT	38	2022	ready-to-eat (RTE) foods	<i>Listeria monocytogenes</i>
Control measures for Shiga toxin-producing <i>Escherichia coli</i> (STEC) associated with meat and dairy products - Meeting report	39	2022	meat and dairy products	Shiga toxin-producing <i>Escherichia coli</i> (STEC)