

Staphylococcus aureus, foodborne

Staphylococcus aureus (foodborne) is a Gram-positive foodborne pathogen¹ that can cause severe foodborne disease. A publication by Scallan et al.² in 2011 estimated that 241,148 human foodborne *Staphylococcus aureus* cases, including 6 deaths, occur annually in the US.

Key laboratories studying various aspects of foodborne *Staphylococcus aureus* in the US and Canada include:

Cullor laboratory, University of California - Davis, USA

Donnelly laboratory, University of Vermont, USA

Miller laboratory, Pennsylvania State University, USA

Worobo laboratory, Cornell University, USA

Key laboratories studying various aspects of foodborne *Staphylococcus aureus* in Europe include:

Bolton laboratory, Ashtown Food Research Center, Ireland

Garcia-Armesto laboratory, University of Leon, Spain

Galvez laboratory, University of Jaen, Spain

Hill laboratory, University College Cork, Ireland

Key laboratories studying various aspects of foodborne *Staphylococcus aureus* in South and Latin America include:

Key laboratories studying various aspects of foodborne *Staphylococcus aureus* in Asia and Australia include:

Isshiki laboratory, Ochanomizu University, Japan

Additional resources on foodborne *Staphylococcus aureus*:

A number of key sources on foodborne *Staphylococcus aureus* are available.

CDC - http://www.cdc.gov/ncidod/dbmd/diseaseinfo/staphylococcus_food_g.htm

FDA - <http://www.fda.gov/Food/FoodSafety/FoodborneIllness/FoodborneIllnessFoodbornePathogensNaturalToxins/BadBugBook/ucm070015.htm>

References

¹http://en.wikipedia.org/wiki/Staphylococcus_aureus (see also: http://en.wikipedia.org/wiki/Toxic_shock_syndrome)

²Scallan et al. 2011. Emerging Infectious Diseases 17:7-15 PMID:21192848