



Useful Vibrio Resources

Best Practice Guides

Ministry for Primary Industries New Zealand (2018) [Harvesting and handling practices used to mitigate *Vibrio parahaemolyticus* illness](#)

Angelo DePaola (2019) [Managing *Vibrio* Risk in Oysters](#) Food Protection Trends

Codex Alimentarius Commission (2010) [Guidelines on the application of general principles of food hygiene to the control of pathogenic *Vibrio* species in seafood](#) CAC/GL 73-2010

Australian Research on *Vibrio* species in oysters

Madigan et al. (2106) [Assessing the Occurrence of pathogenic *Vibrio* species in oysters from Moulting Bay](#) FRDC report 2015-042

Fernandez-Piquer et al. (2011) [Predictive Models for the Effect of Storage Temperature on *Vibrio parahaemolyticus* Viability and Counts of Total Viable Bacteria in Pacific Oysters \(*Crassostrea gigas*\)](#)

Tamplin et al. (2011) [Protecting the Safety and Quality of Australian Oysters with Integrated Predictive Tools](#) FRDC Report 2007/719

UTAS Food Safety Centre (2011) [Oyster Refrigeration Index](#)

Lewis et al. (2003) [Pathogenic *Vibrio parahaemolyticus* in Australian oysters](#) FRDC Report 2001/409

Risk Assessments

FAO/WHO (2020) [Risk assessment tools for *Vibrio parahaemolyticus* and *Vibrio vulnificus* associated with Seafood](#)

FAO/WHO (2010) [Risk assessment of *Vibrio parahaemolyticus* in seafood](#)

FAO/WHO (2005) [Risk assessment of *Vibrio vulnificus* in raw oysters](#)

Vibrio in prawns

Sumner J. (2011). [Food safety risks associated with Prawns consumed in Australia](#)

FAO/WHO (2005) [Risk assessment of choleraogenic *Vibrio cholerae* 01 and 0139 in warm-water shrimp in international trade](#)

Methods of Detection

FAO/WHO (2016) [Selection and application of methods for the detection and enumeration of human-pathogenic halophilic *Vibrio* spp. in food](#)