

Microbiological Safety of Leafy Green Vegetables: A Bibliography

Compiled by:

Robert L. Buchanan, Ph.D.
Center for Food Safety and Security Systems
College of Agriculture and Natural Resources
University of Maryland
0119 Symons Hall
College Park, Maryland, USA

May 1, 2017

Harber, A.H. and Luippold, H.J. Dormancy from gamma-irradiation of lettuce seeds. *International Journal of Radiation Biology* 1:317-327. 1959.

Shapiro, J.E. and Holder, I.A. Effect of antibiotic and chemical dips on the microflora of packaged salad mix. *Applied Microbiology* 8:341-345. 1960.

Lynt, R.K.Jr. Survival and recovery of enterovirus from foods. *Applied Microbiology* 14:218-222. 1966.

Kominos, S.D. et al. Introduction of *Pseudomonas aeruginosa* into a hospital via vegetables. *Applied Microbiology* 24:567-570. 1972.

Crisan, E.V. Effects of aflatoxin on germination and growth of lettuce. *Applied Microbiology* 25:342-345. 1973.

Konowalchu, J. et al. Concentration of enteric viruses from water with lettuce extract. *Applied Microbiology* 28:717-719. 1974.

Knowalchuk, J.K. and Speirs, J.I. Survival of enteric viruses on fresh vegetables. *Journal of Milk and Food Technology* 38:469-472. 1975.

Ercolani GL (1976). Bacteriological quality assessment of fresh marketed lettuce and fennel. *Applied and Environmental Microbiology* 31:847-852. 1976.

Wright, C. et al. Enterobacteriaceae and *Pseudomonas aeruginosa* recovered from vegetable salads. *Applied and Environmental Microbiology* 31:453-454. 1976.

Priepke, P.E. et al. Refrigerated storage of prepackaged salad vegetables. *Journal of Food Science* 41:379-385. 1976.

- Bolin, H.R. et al. Factors affecting the storage stability of shredded lettuce. *Journal of Food Science* 42:1319-1331. 1977.
- Ward, B.K. et al. Recovery of viruses from vegetable surfaces. *Applied and Environmental Microbiology* 44:1389-1394. 1982.
- Rude, R.A. et al. Survey of fresh vegetables for nematodes, amoebae, and *Salmonella*. *Journal of the Association of Official Analytical Chemists* 67:(3) 613-615. 1984.
- Brocklehurst, T.F. et al. A note on the microbiology of retail packs of prepared salad vegetables. *Journal of Applied Bacteriology* 63:409-415. 1987.
- Callister, S.M. and Agger, W.A. Enumeration and characterization of *Aeromonas hydrophila* and *Aeromonas caviae* isolated from grocery store produce. *Applied and Environmental Microbiology* 53:249-253. 1987.
- Ruiz, B.G.-V. et al. Contamination of fresh vegetables during cultivation and marketing. *International Journal of Food Microbiology* 4:285-291.
- Steinbruegge, E.G. et al. Fate of *Listeria monocytogenes* on ready to serve lettuce. *Journal of Food Protection* 51:596-599. 1988.
- Berrang, M.E. et al. Growth of *Listeria monocytogenes* on fresh vegetables stored under controlled atmosphere. *Journal of Food Protection* 52:702-705. 1989.
- Heisick, J.E. et al. *Listeria* spp. found on fresh market produce. *Applied and Environmental Microbiology* 55:1925-1927. 1989.
- Beuchat, L.R. and Brackett, R.E. Survival and growth of *Listeria monocytogenes* on lettuce as influenced by shredding, chlorine treatment, modified atmosphere packaging and temperature. *Journal of Food Science* 55:755-870. 1990.
- Garg, N. et al. Effect of processing conditions on the microflora of fresh-cut vegetables. *Journal of Food Protection* 53:701-703. 1990.
- Magnuson, J.A. et al. Microflora of partially processed lettuce. *Applied and Environmental Microbiology* 56:3851-3854. 1990.
- Satchell F.B. et al. The survival of *Shigella sonnei* in shredded cabbage. *Journal of Food Protection* 53:558-562, 624. 1990.
- Solomon, H.M. et al. 1990. Outgrowth of *Clostridium botulinum* in shredded cabbage at room temperature under modified atmosphere. *Journal of Food Protection* 53:831-833. 1990.

- Beuchat, L.R. Surface disinfection of raw produce. Dairy, Food and Environmental Sanitation 12:6-9. 1990.
- Rosenblum, L.S. et al. A multifocal outbreak of hepatitis A traced to commercially distributed lettuce. American Journal of Public Health 80:1075-1079. 1990.
- Breer, C. and Baumgartner, A. (1992). Occurrence and behavior of *Listeria monocytogenes* in salads, vegetables and fresh vegetable juices. Archiv fur Lebensmittelhygiene, 43:108-110. 1992.
- Park, C.E. and Sanders, G.W. Occurrence of thermotolerant campylobacters in fresh vegetables sold at farmers' outdoor markets and supermarkets. Canadian Journal of Microbiology 38:313-316. 1992.
- Abdul-Raouf, U.M. et al. Survival and growth of *Escherichia coli* O157:H7 on salad vegetables. Applied and Environmental Microbiology 59:1999-2006. 1993.
- Aytac, S.A. and L.G.M. Gorris. Survival of *Aeromonas hydrophila* and *Listeria monocytogenes* on fresh vegetables stored under moderate vacuum. World Journal of Microbiology and Biotechnology 10:670-672. 1994.
- Carlin, F. and Nguyen-The, C. Fate of *Listeria monocytogenes* on four types of minimally processed green salads. Letters in Applied Microbiology 18:222-226. 1994.
- Albrecht, J.A. et al. Microbial evaluation of vegetable ingredients in salad bars. Journal of Food Protection 58:683-685. 1995.
- Bastos, R.K.X. and Mara, D.D. The bacterial quality of salad crops drip and furrow irrigated with waste stabilization pond effluent: An evaluation of the WHO guidelines. Water Science and Technology 31:425-430. 1995.
- Carlin, F. et al. Factors affecting the growth of *Listeria monocytogenes* on minimally processed fresh endive. Journal of Applied Bacteriology 78:636-646. 1995.
- Monge, R. and Chinchilla, M. Presence of *Cryptosporidium* oocysts in fresh vegetables. Journal of Food Protection 59:202-203. 1995.
- Ng, D.L.K and Seah, H.L. Isolation and identification of *Listeria monocytogenes* from a range of foods in Singapore. Food Control 6:171-173. 1995.
- Petran, R.L. et al. *Clostridium botulinum* toxin formation in romaine lettuce and shredded cabbage: Effect of storage and packaging conditions. Journal of Food Protection 58:624-627. 1995.
- Saad, S.M.I. et al. Motile *Aeromonas* spp. in retail vegetables from Sao Paulo, Brazil. Revisita de Microbiologica 26:22-27. 1995.

- Beuchat, L.R. Pathogenic microorganisms associated with fresh produce. *Journal of Food Protection* 59:204-216. 1996.
- Beuchat, L.R. *Listeria monocytogenes*: Incidence on vegetables. *Food Control* 7:223-228. 1996.
- Carlin, F. et al. Influence of background microflora on *Listeria monocytogenes* on minimally processed fresh broad-leaved endive (*Cichorium endivia* var. *latifolia*). *Journal of Food Protection* 59:698-703. 1996.
- Fain, A.R. A review of the microbiological safety of fresh salads. *Dairy, Food, and Environmental Sanitation* 16:146-149. 1996.
- Garcia-Gimeno, R.M. et al. *Aeromonas hydrophila* in vegetable salads stored under modified atmosphere at 4 and 15°C. *Food Microbiology* 13:369-374. 1996.
- Garcia-Gimeno, R.M. et al. Incidence, survival and growth of *Listeria monocytogenes* in ready-to-use mixed vegetables salads in Spain. *Journal of Food Safety* 16:75-86. 1996.
- Lee, C.-M. et al. Occurrence of *Listeria monocytogenes*, *Salmonella* spp., *Escherichia coli*, and *E. coli* O157:H7 in vegetable salads. *Food Control* 7:135-140. 1996.
- Mpuchane, S. and Gashe, B.A. Prevalence of coliforms in traditionally dried leafy vegetables sold in open markets and food stores in Gaborone, Botswana. *Journal of Food Protection* 59:28-30. 1996.
- Vankerschaver, K. et al. The influence of temperature and gas mixtures on the growth of the intrinsic micro-organisms on cut endive: Predictive versus actual growth. *Food Microbiology* 13:427-440. 1996.
- Wang, G. et al. Fate of enterohemorrhagic *Escherichia coli* O157:H7 in bovine feces. *Applied and Environmental Microbiology* 62:2567-2570. 1996.
- Zhang, S. and Farber, J.M. The effects of various disinfectants against *Listeria monocytogenes* on fresh-cut vegetables. *Food Microbiology* 13:311-321. 1996.
- Arroyo, G. et al. Effect of high pressure on the reduction of microbial populations in vegetables. *Journal of Applied Microbiology* 82:735-742. 1997.
- Babic, I. et al. Growth of *Listeria monocytogenes* restricted by native microorganisms and other properties of fresh-cut spinach. *Journal of Food Protection* 60:912-917. 1997.
- Bolin, H.R. et al. Factors affecting the storage stability of shredded lettuce. *Journal of Food Science* 42:1319-1331. 1997.

- Finn, M.J. and Upton, M.E.. Survival of pathogens on modified-atmosphere-packaged shredded carrot and cabbage. *Journal of Food Protection* 60:1347-1350. 1997.
- Francis, G.A. and O'Beirne, D. Effects of gas atmosphere, antimicrobial dip and temperature on the fate of *Listeria innocua* and *Listeria monocytogenes* on minimally processed lettuce. *International Journal of Food Science and Technology* 32:141-151. 1997.
- Garcia-Gimeno, R.M. and Zurera-Cosano, G. Determination of ready-to-eat vegetable salad shelf-life. *International Journal of Food Microbiology* 36:31-38. 1997.
- Hagenmaier, R.D. and Baker, R.A. Low-dose irradiation of cut iceberg lettuce in modified atmosphere packaging. *Journal of Agricultural and Food Chemistry* 45:2864-2868. 1997.
- Hernandez, F. et al. Rotavirus and hepatitis A virus in market lettuce (*Lactuca sativa*) in Costa Rica. *International Journal of Food Microbiology* 37:221-223. 1997.
- Kyung, K.H. and Fleming, H.P. Antimicrobial activity of sulfur compounds derived from cabbage. *Journal of Food Protection* 60:67-71. 1997.
- Larson, A.E. et al. Evaluation of the botulism hazard from vegetables in modified atmosphere packaging. *Journal of Food Protection* 60:1208-1214. 1997.
- Loessner, M.J. et al. Evaluation of luciferase reporter bacteriophage A511::luxAB for detection of *Listeria monocytogenes* in contaminated foods. *Applied and Environmental Microbiology* 63:2961-2965. 1997.
- Manderfeld, M.M. et al. Isolation and identification of antimicrobial furocoumarins from parsley. *Journal of Food Protection* 60:72-77. 1997.
- Mayer-Miebach, E. et al. A model to predict microbial contamination of blanched spinach. *LWT-Food Science and Technology* 30:536-542. 1997.
- Odumeru, J.A. et al. Assessment of the microbiological quality of ready-to-use vegetables for health-care food services. *Journal of Food Protection* 60:954-960. 1997.
- Pedroso, D.M.M. et al. Virulence factors of motile *Aeromonas* spp. isolated from vegetables. *Revista de Microbiologia* 28:49-54. 1997.
- Piagentini, A.M. et al. Survival and growth of *Salmonella* Hadar on minimally processed cabbage as influenced by storage abuse conditions. *Journal of Food Science* 62: 616-631. 1997.
- Wallace, J.S. et al. Isolation of vero cytotoxin-producing *Escherichia coli* O157 from wild birds. *Journal of Applied Microbiology* 82:399-404. 1997.

Ackers, M.-L. et al. An outbreak of *Escherichia coli* O157:H7 infections associated with leaf lettuce consumption. *Journal of Infectious Diseases* 177: 1588-1593. 1998.

Austin, J.W. et al. Growth and toxin production by *Clostridium botulinum* on inoculated fresh-cut packaged vegetables. *Journal of Food Protection* 61:324-328. 1998.

Farber, J.M. et al. Changes in populations of *Listeria monocytogenes* inoculated on packaged fresh-cut vegetables. *Journal of Food Protection* 61:192-195. 1998.

Francis, G.A. and O'Beirne, D. Effects of storage atmosphere on *Listeria monocytogenes* and competing microflora using a surface model system. *International Journal of Food Science and Technology* 33:465-476. 1998.

Francis, G.A. and O'Beirne, D. Effects of the indigenous microflora of minimally processed lettuce on the survival and growth of *Listeria innocua*. *International Journal of Food Science and Technology* 33:477-488. 1998.

Hagenmaier, R.D. and Baker, R.A. A survey of the microbial population and ethanol content of bagged salad. *Journal of Food Protection* 61:357-359. 1998.

Hao, Y.-Y. et al. Microbiological quality and the inability of proteolytic *Clostridium botulinum* to produce toxin in film-packaged fresh-cut cabbage and lettuce. *Journal of Food Protection* 61:1148-1153. 1998.

Kakiomenou, K. et al. Survival of *Salmonella* Enteritidis and *Listeria monocytogenes* on salad vegetables. *World Journal of Microbiology and Biotechnology* 14:383-387. 1998.

Pirovani, M.E. et al. Quality of minimally processed lettuce as influenced by packaging and chemical treatment. *Journal of Food Quality* 22:475-484. 1998.

Shere, J.A. et al. Longitudinal study of *Escherichia coli* O157:H7 dissemination on four dairy farms in Wisconsin. *Applied and Environmental Microbiology* 64:1390-1399. 1998.

Amanatidou, A. et al. Effect of elevated oxygen and carbon dioxide on the surface growth of vegetable-associated micro-organisms. *Journal of Applied Microbiology* 86:429-438. 1999.

Beuchat, L.R. Survival of enterohemorrhagic *Escherichia coli* O157:H7 in bovine feces applied to lettuce and the effectiveness of chlorinated water as a disinfectant. *Journal of Food Protection* 62:845-849. 1999.

Brackett, R.E. Incidence, contributing factors, and control of bacterial pathogens in produce. *Postharvest Biology and Technology* 15:305-311. 1999.

- Cherry, D.P. Improving the safety of fresh produce with antimicrobials. *Food Technology* 53(11):54-60. 1999.
- Delaquis, P.J. et al. Effect of warm, chlorinated water on the microbial flora of shredded iceberg lettuce. *Food Research International* 32:7-14. 1999.
- Escudero, M.E. et al. Effectiveness of various disinfectants in the elimination of *Yersinia enterocolitica* on fresh lettuce. *Journal of Food Protection* 62:665-669. 1999.
- Francis, G.A. et al. The microbiological safety of minimally processed vegetables. *International Journal of Food Science and Technology* 34:1-22. 1999.
- Fukushima, H. et al. Long-term survival of shiga toxin-producing *Escherichia coli* O26, O111, and O157 in bovine feces. *Applied and Environmental Microbiology* 65:5177-5181. 1999.
- Hurme, E.U. et al. The storage life of packed shredded iceberg lettuce dipped in glycine betaine solutions. *Journal of Food Protection* 62:363-367. 1999.
- Izumi, H. Electrolyzed water as a disinfectant for fresh-cut vegetables. *Journal of Food Science* 64:536-539. 1999.
- Jacxsens, L. et al. Spoilage and safety of fresh-cut vegetables packaged under modified atmosphere: A case study of mixed lettuce followed through the distribution chain. In "Food Microbiology and Food Safety into the Next Millenium, Tuijtelaars, A.C.J. et al., ed. Ponsen & Looyen. Wageningen, The Netherlands. pp175-180. 1999.
- Jacxsens, L. et al. Behavior of *Listeria monocytogenes* and *Aeromonas* spp. on fresh-cut produce package under equilibrium-modified atmosphere. *Journal of Food Protection* 62:1128-1135. 1999.
- Kaneko, K.-I. et al. Bacterial contamination in the environment of food factories processing ready-to-eat fresh vegetables. *Journal of Food Protection* 62:800-804. 1999.
- Kim, J.-G. et al. Use of ozone to inactivate microorganisms on lettuce. *Journal of Food Safety* 19:17-32. 1999.
- Lindqvist, R. Detection of *Shigella* spp. in food with a nested PCR method – sensitivity and performance compared with conventional culture method. *Journal of Applied Microbiology* 86:971-978. 1999.
- Little, C. Microbiological quality of retail imported unprepared whole lettuces: A PHLS Food Working Group study. *Journal of Food Protection* 62:325-328. 1999.

Seo, K.H. and Frank, J.F. Attachment of *Escherichia coli* O157:H7 to lettuce leaf surface and bacterial viability in response to chlorine treatment as demonstrated by using confocal scanning laser microscopy. *Journal of Food Protection* 62:3-9. 1999.

Sinigaglia, M. et al. Influence of process operations on shelf-life and microbial population of fresh-cut vegetables. *Journal of Industrial Microbiology and Biotechnology* 23:484-488. 1999.

Thayer, D.W. and Rajokowski, K.T. Developments in irradiation of fresh fruits and vegetables. *Food Technology* 53(11):62-65. 1999.

Wasteson, Y. et al. Analysis of faecal samples from wild animals for verocytotoxin producing *Escherichia coli* and *E. coli* O157. *Veterinary Record* 144:646-647. 1999.

Xu, L. Use of ozone to improve the safety of fresh fruits and vegetables. *Food Technology* 53(10):58-62. 1999.

Behrsing, J. et al. Efficiency of chlorine for inactivation of *Escherichia coli* on vegetables. *Postharvest Biology and Technology* 19:187-192. 2000.

Bidawid, S. et al. Inactivation of hepatitis A virus (HAV) in fruits and vegetables by gamma irradiation. *International Journal of Food Microbiology* 57:91-97. 2000.

Bidawid, S. et al. Rapid concentration and detection of hepatitis type A virus from lettuce and strawberries. *Journal of Virological Methods* 88:175-185. 2000.

Bidawid, S. et al. Contamination of foods by food handlers: Experiments on hepatitis A virus transfer to food and its interpretation. *Applied and Environmental Microbiology* 66:2759-2763. 2000.

Burnett, S.L. and Beuchat, L.R. Human pathogens associated with raw produce and unpasteurized juices, and difficulties in decontamination. *Journal of Industrial Microbiology and Biotechnology* 25:281-287. 2000.

Cizek, A. et al. Survival of *Escherichia coli* O157 in faeces of experimentally infected rats and pigeons. *Letters in Applied Microbiology* 31:349-352. 2000.

Heard, G. Microbial safety of ready-to-eat salads and minimally processed vegetables and fruits. *Food Science and Technology Today* 14:15-21. 2000.

Leggitt, P.R. and Jaykus, L.-A. Detection methods for human enteric viruses in representative foods. *Journal of Food Protection* 63:1738-1744. 2000.

Lin, C.-M. et al. Bactericidal activity of isothiocyanate against pathogens on fresh produce. *Journal of Food Protection* 63:25-30. 2000.

- Mahony, J.O' et al. Rotavirus survival and stability in foods as determined by an optimised plaque assay procedure. *International Journal of Food Microbiology* 61:177-185. 2000.
- Prakash, A. et al. Effects of low-dose gamma irradiation on the shelf life and quality characteristics of cut Romaine lettuce packaged under modified atmosphere. *Journal of Food Science* 65:549-553. 2000.
- Robertson, L.J. et al. Isolation of *Cyclospora* oocysts from fruits and vegetables using lectin-coated paramagnetic beads. *Journal of Food Protection* 63:1410-1414. 2000.
- Szabo, E.A. et al. Survey for psychrotrophic bacterial pathogens in minimally processed lettuce. *Letters in Applied Microbiology* 30:456-460. 2000.
- Takeuchi, K. et al. Comparison of the attachment of *Escherichia coli* O157:H7, *Listeria monocytogenes*, *Salmonella* Typhimurium, and *Pseudomonas fluorescens* to lettuce leaves. *Journal of Food Protection* 63:1433-1437. 2000.
- Takeuchi, K and Frank, J.F. Penetration of *Escherichia coli* O157:H7 into lettuce tissue as affected by inoculum size and temperature and the effect of chlorine treatment on cell viability. *Journal of Food Protection* 63:434-440. 2000.
- Thomas, C. and O'Beirne, D. Evaluation of the impact of short-term temperature abuse on the microbiology and shelf-life of a model ready-to-eat vegetable combination product. *International Journal of Food Microbiology* 59:47-57. 2000.
- Villari, P. et al. Prevalence and molecular characterization of *Aeromonas* spp. in ready-to-eat foods in Italy. *Journal of Food Protection* 63:1754-1757. 2000.
- Weissinger, W.R. et al. Survival and growth of *Salmonella* Baildon in shredded lettuce and diced tomatoes, and effectiveness of chlorinated water as a sanitizer. *International Journal of Food Microbiology* 62:123-131. 2000.
- Wu, F.M. et al. Fate of *Shigella sonnei* on parsley and methods of disinfection. *Journal of Food Protection* 63:568-572. 2000.
- Ait Melloul, A. et al. *Salmonella* contamination of vegetables irrigated with untreated wastewater. *World Journal of Microbiology and Biotechnology* 17:207-209. 2001.
- Beuchat, L.R. et al. Development of a proposed standard method for assessing the efficacy of fresh produce sanitizers. *Journal of Food Protection* 64:1103-1109. 2001.
- Bidawid, S. et al. Survival of hepatitis A virus on modified atmosphere-packaged (MAP) lettuce. *Food Microbiology* 18:95-102. 2001.

Burnett, A.B. and Beuchat, L.R. Comparison of sample preparation methods for recovering *Salmonella* from raw fruits, vegetables, and herbs. *Journal of Food Protection* 64:1459-1465. 2001.

Campbell, J.V. et al. An outbreak of *Salmonella* serotype Thompson associated with fresh cilantro. *Journal of Infectious Diseases* 183:984-987. 2001.

Cao, H. et al. Common mechanisms for pathogens of plants and animals. *Annual Reviews of Phytopathology* 39:259-284. 2001.

Edgar, R. and Aidoo, K.E. Microflora of blanched minimally processed fresh vegetables as components of commercial chilled ready-to-use meals. *International Journal of Food Science and Technology* 36:107-110. 2001.

Francis, G.A. and O'Beirne, D. Effects of acid adaptation on the survival of *Listeria monocytogenes* on modified atmosphere packaged vegetables. *International Journal of Food Science and Technology* 36:477-487. 2001.

Francis, G.A. and O'Beirne, D. Effects of vegetable type, package type and storage atmosphere on growth and survival of *Escherichia coli* O157:H7 and *Listeria monocytogenes*. *Journal of Industrial Microbiology and Biotechnology* 27:111-116. 2001.

Guan, T.Y. et al. Fate of foodborne bacterial pathogens in pesticide products. *Journal of the Science of Food and Agriculture* 81:503-512. 2001.

Gulati, B.R. et al. Efficacy of commonly used disinfectants for the inactivation of calicivirus on strawberry, lettuce, and a food-contact surface. *Journal of Food Protection* 64:1430-1434. 2001.

Koseki, S. and Itoh, K. Prediction of microbial growth in fresh-cut vegetables treated with electrolyzed water during storage under various temperature conditions. *Journal of Food Protection* 64:1935-1941. 2001.

Koseki, S. et al. Decontamination of lettuce using acidic electrolyzed water. *Journal of Food Protection* 64:652-658. 2001

Kurdziel, A.S. et al. Survival of poliovirus on soft fruit and salad vegetables. *Journal of Food Protection* 64:706-709. 2001.

Li, Y. et al. Survival and growth of *Escherichia coli* O157:H7 inoculated onto cut lettuce before or after heating in chlorinated water, followed by storage at 5 or 15°C. *Journal of Food Protection* 64:305-309. 2001.

Li, Y. et al. Changes in appearance and natural microflora on iceberg lettuce treated in warm, chlorinated water and then stored at refrigeration temperature. *Food Microbiology* 18:299-308. 2001.

Liao, C.-H. and Fett, W.F. Analysis of native microflora and selection of strains antagonistic to human pathogens on fresh produce. *Journal of Food Protection* 64:1110-1115. 2001.

McMahon, M.A.S. and Wilson, I.G. The occurrence of enteric pathogens and *Aeromonas* species in organic vegetables. *International Journal of Food Microbiology* 70:155-162. 2001.

Melloul, A. et al. *Salmonella* contamination of vegetables irrigated with untreated wastewater. *World Journal of Microbiology and Biotechnology* 17:207-209. 2001.

Park, C.-M. et al. Pathogen reduction and quality of lettuce treated with electrolyzed oxidizing and acidified chlorinated water. *Journal of Food Science* 66:1368-1372. 2001.

Petterson, S.R. et al. Modeling virus inactivation on salad crops using microbial count data. *Risk Analysis* 21:1097-1108. 2001.

Pirovani, M.E. et al. Predictive models for available chlorine depletion and total microbial count reduction during washing of fresh-cut spinach. *Journal of Food Science* 66:860-864. 2001.

Poms, R.E. and Tatini, S.R. Survival of *Helicobacter pylori* in ready-to-eat foods at 4°C. *International Journal of Food Microbiology* 63:281-286. 2001.

Prakash, A. et al. Effects of low-dose gamma irradiation on the shelf life and quality characteristics of cut romaine lettuce packaged under modified atmosphere. *Journal of Food Science* 65:549-553. 2000.

Robertson, L.J. and Gjerde, B. Occurrence of parasites on fruits and vegetables in Norway. *Journal of Food Protection* 64:1793-1798. 2001.

Robertson, L.J. and Gjerde, B. Factors affecting recovery efficiency in isolation of *Cryptosporidium* oocysts and *Giardia* cysts from vegetables for standard method development. *Journal of Food Protection* 64:1799-1805. 2001.

Safarikova, M. and Safarik, I. Immunomagnetic separation of *Escherichia coli* O26, O111 and O157 from vegetables. *Letters in Applied Microbiology* 33:36-39. 2001.

Sawal, J. et al. Heated scallop-shell powder slurry treatment of shredded cabbage. *Journal of Food Protection* 64:1579-1582. 2001.

- Seymour, I.J. and Appleton, H. Foodborne viruses and fresh produce. *Journal of Applied Microbiology* 91:759-773. 2001.
- Shearer, A.E.H. et al. Evaluation of a polymerase chain reaction-based system for detection of *Salmonella* Enteritidis, *Escherichia coli* O157:H7, *Listeria* spp., and *Listeria monocytogenes* on fresh fruits and vegetables. *Journal of Food Protection* 64:788-795. 2001.
- Sewell, A.M. and Farber, J.M. Foodborne outbreaks in Canada linked to produce. *Journal of Food Protection* 64:1863-1877. 2001.
- Soriano, J.M. et al. Incidence of microbial flora in lettuce, meat and Spanish potato omelette from restaurants. *Food Microbiology* 18:159-163. 2001.
- Soriano, J.M. et al. *Listeria* spp. in raw and ready-to-eat foods from restaurants. *Journal of Food Protection* 64:551-553. 2001.
- Takeuchi, K. and Frank, J.F. Expression of red-shifted green fluorescent protein by *Escherichia coli* O157:H7 as a marker for the detection of cells on fresh produce. *Journal of Food Protection* 64:298-304. 2001.
- Takeuchi, K. and Frank, J.F. Direct microscopic observation of lettuce leaf decontamination with a prototype fruit and vegetable washing solution and 1% NaCl-NaHCO₃. *Journal of Food Protection* 64:1235-1239. 2001.
- Takeuchi, K. and Frank, J.F. Quantitative determination of the role of lettuce leaf structures in protecting *Escherichia coli* O157:H7 from chlorine disinfection. *Journal of Food Protection* 64:147-151. 2001.
- Takeuchi, K. et al. Penetration of *Escherichia coli* O157:H7 into lettuce as influence by modified atmosphere and temperature. *Journal of Food Protection* 64:(11) 1820-1823. 2001.
- Wang, H. et al. Efficacy of cetylpyridinium chloride immersion treatment for reducing populations of pathogenic bacteria on fresh-cut vegetables. *Journal of Food Protection* 64:2071-2074. 2001.
- Allende, A. et al. Effect of superatmospheric oxygen packaging on sensorial quality, spoilage, and *Listeria monocytogenes* and *Aeromonas caviae* growth in fresh processed mixed salads. *Journal of Food Protection* 65:1565-1573. 2002.
- Bagamboula, C.F. et al. Growth and survival of *Shigella sonnei* and *S. flexneri* in minimal processed vegetables packed under equilibrium modified atmosphere and stored at 7°C and 12°C. *Food Microbiology* 19:529-536. 2002.

- Brandl, M.T. and Mandrell, R.E. Fitness of *Salmonella enterica* serovar Thompson in the cilantro phyllosphere. *Applied and Environmental Microbiology* 68:3614-3621. 2002.
- Croci, L. et al. The survival of hepatitis A virus in fresh produce. *International Journal of Food Microbiology* 73:29-34. 2002.
- Delaquis, P. et al. Survival and growth of *Listeria monocytogenes* and *Escherichia coli* O157:H7 in ready-to-eat iceberg lettuce washed in warm chlorinated water. *Journal of Food Protection* 65:459-464. 2002.
- Doller, P.C. et al. Cyclosporiasis outbreak in Germany associated with the consumption of salad. *Emerging Infectious Diseases* 8:992-994. 2002.
- Dubois, E. et al. Modified concentration method for the detection of enteric viruses on fruits and vegetables by reverse transcriptase polymerase chain reaction or cell culture. *Journal of Food Protection* 65:1962-1969. 2002.
- Fan, X. and Sokorai, K.J.B. Sensorial and chemical quality of gamma-irradiated fresh-cut iceberg lettuce in modified atmosphere packages. *Journal of Food Protection* 65:1760-1765. 2002.
- Francis, G.A. and O'Beirne, D. Effects of vegetable type and antimicrobial dipping on survival and growth of *Listeria innocua* and *E. coli*. *International Journal of Food Science and Technology* 37:711-718. 2002.
- Hirovani, H. et al. Demonstration of indicator microorganisms on surface of vegetables on the market in the United States and Mexico. *Journal of Food Science* 67:1847-1850. 2002.
- Hough, A. J. et al. Rapid enumeration of *Listeria monocytogenes* in artificially contaminated cabbage using real-time polymerase chain reaction. *Journal of Food Protection* 65:1329-1332. 2002.
- Johannessen, G.S. et al. Bacteriological analysis of fresh produce in Norway. *International Journal of Food Microbiology* 77:199-204. 2002.
- Koseki, S. and Itoh, K. Effect of nitrogen gas packaging on the quality and microbial growth of fresh-cut vegetables under low temperature. *Journal of Food Protection* 65:326-332. 2002.
- Koseki, S. et al. Decontaminative effect of frozen acidic electrolyzed water on lettuce. *Journal of Food Protection* 65:411-414. 2002.

- Li, Y. et al. Mild heat treatment of lettuce leaves enhances growth of *Listeria monocytogenes* during subsequent storage at 5°C or 15°C. *Journal of Applied Microbiology* 92:269-275. 2002.
- Li-Cohen, A.E. and Bruhn, C.M. Safety of consumer handling of fresh produce from the time of purchase to the plate: A comprehensive consumer survey. *Journal of Food Protection* 65:1287-1296. 2002.
- Lin, C.-M. et al. Inactivation of *Escherichia coli* O157:H7, *Salmonella enterica* serotype Enteritidis, and *Listeria monocytogenes* on lettuce by hydrogen peroxide and lactic acid and by hydrogen peroxide with mild heat. *Journal of Food Protection* 65:1215-1220. 2002.
- Loncarevic, S. et al. Bacteriological quality of organically grown leaf lettuce in Norway. *Letters in Applied Microbiology* 41:186-189. 2002.
- McWatters, K.H. et al. Consumer acceptance of fresh-cut iceberg lettuce treated with 2% hydrogen peroxide and mild heat. *Journal of Food Protection* 65:1221-1226. 2002.
- Natvig, E.E. et al. *Salmonella enterica* serovar Typhimurium and *Escherichia coli* contamination of root and leaf vegetables grown in soils with incorporated bovine manure. *Applied and Environmental Microbiology* 68:2737-2744. 2002.
- Niemira, B.A. et al. Suspending lettuce type influences recoverability and radiation sensitivity of *Escherichia coli* O157:H7. *Journal of Food Protection* 65:1388-1393. 2002.
- Piagentini, A.M. and Guemes, D.R. Shelf-life of fresh-cut spinach as affected by chemical treatment and type of packaging film. *Brazilian Journal of Chemical Engineering* 19:383-389. 2002.
- Prazak, A.M. et al. Prevalence of *Listeria monocytogenes* during production and postharvest processing of cabbage. *Journal of Food Protection* 65:1728-1734. 2002.
- Prazak, A.M. et al. Antimicrobial resistance of *Listeria monocytogenes* isolated from various cabbage farms and packing sheds in Texas. *Journal of Food Protection* 65:1796-1799. 2002.
- Sair, A.I. et al. Improved detection of human enteric viruses in foods by RT-PCR. *Journal of Virological Methods* 100:57-69. 2002.
- Schuenzel, K.M. and Harrison, M.A. Microbial antagonists of foodborne pathogens on fresh, minimally processed vegetables. *Journal of Food Protection*. 65:1909-1915. 2002.
- Seymour, I.J. et al. Ultrasound decontamination of minimally processed fruits and vegetables. *International Journal of Food Science and Technology* 37:547-557. 2002.

Singh, N. et al. Effect of inoculation and washing methods on the efficacy of different sanitizers against *Escherichia coli* O157:H7 on lettuce. *Food Microbiology* 19:183-193. 2002.

Singh, N. et al. Efficacy of chlorine dioxide, ozone, and thyme essential oil or a sequential washing in killing *Escherichia coli* O157:H7 on lettuce and baby carrots. *LWT-Food Science and Technology* 35:720-729. 2002.

Solomon, E.B. et al. Effect of irrigation method on transmission to and persistence of *Escherichia coli* O157:H7 on lettuce. *Journal of Food Protection* 65:673-676. 2002.

Solomon, E.B. et al. Transmission of *Escherichia coli* O157:H7 from contaminated manure and irrigation water to lettuce plant tissue and its subsequent internalization. *Applied and Environmental Microbiology* 68:397-400. 2002.

Stafford, R.J. et al. A statewide outbreak of *Salmonella* Bovismorbificans phage type 32 infection in Queensland. *Communicable Disease Intelligence* 26:568-573. 2002.

Thunberg, R.L. et al. Microbial evaluation of selected fresh produce obtained at retail markets. *Journal of Food Protection* 65:677-682. 2002.

Valero, M. et al. Characterization of *Bacillus cereus* isolates from fresh vegetables and refrigerated minimally processed foods by biochemical and physiological tests. *Food Microbiology* 19:491-499. 2002.

Vijayakumar, C. and Wolf-Hall, C.E. Evaluation of household sanitizers for reducing levels of *Escherichia coli* on iceberg lettuce. *Journal of Food Protection* 65:1646-1650. 2002.

Wachtel, M.R. and Charkowski, A.O. Cross-contamination of lettuce with *Escherichia coli* O157:H7. *Journal of Food Protection* 65:(3) 465-470. 2002.

Wachtel, M.R. et al. Association of *Escherichia coli* O157:H7 with preharvest leaf lettuce upon exposure to contaminated irrigation water. *Journal of Food Protection* 65:18-25. 2002.

Wachtel, M.R. et al. Prevalence of *Escherichia coli* associated with a cabbage crop inadvertently irrigated with partially treated sewage wastewater. *Journal of Food Protection* 65:471-475. 2002.

Allende, A. and F. Artes. UV-C radiation as a novel technique for keeping quality of fresh processed 'Lollo Rosso' lettuce. *Food Research International* 36:739-746. 2003.

Allende, A. and F. Artes. Combined ultraviolet-C and modified atmosphere packaging treatments for reducing microbial growth of fresh processed lettuce. *LWT Food Science and Technology* 36:779-786. 2003.

Caldwell, K.N. et al. Ingestion of *Salmonella enterica* serotype Poona by a free-living nematode, *Caenorhabditis elegans*, and protection against inactivation by produce sanitizers. *Applied and Environmental Microbiology* 69:4103-4110. 2003.

Cooley, M.B. et al. Colonization of *Arabidopsis thaliana* with *Salmonella enterica* and enterohemorrhagic *Escherichia coli* O157:H7 and competition by *Enterobacter asburiae*. *Applied and Environmental Microbiology* 69:4915-4926. 2003.

Dontorou, C. et al. Isolation of *Escherichia coli* O157:H7 from foods in Greece. *International Journal of Food Microbiology* 82:273-279. 2003.

Fan, X. et al. Warm water treatment in combination with modified atmosphere packaging reduces undesirable effects of irradiation on the quality of fresh-cut iceberg lettuce. *Journal of Agricultural and Food Chemistry* 51:1231-1236. 2003.

Harp, E. and Gilliland, S.E. Evaluation of a select strain of *Lactobacillus delbrueckii* subsp. *lactis* as a biological control agent for pathogens on fresh-cut vegetables stored at 7°C. *Journal of Food Protection* 66:1013-1018. 2003.

Hassan, A.N. and Frank, J.F. Influence of surfactant hydrophobicity on the detachment of *Escherichia coli* O157:H7 from lettuce. *International Journal of Food Microbiology* 87:145-152. 2003.

Koseki, S. et al. Influence of inoculation method, spot inoculation site, and inoculation size of the efficacy of acidic electrolyzed water against pathogens on lettuce. *Journal of Food Protection* 66:2010-2016. 2003.

Leverentz, B. et al. Biological control of minimally processed fruits and vegetables. "Microbial Safety of Minimally Processed Food." (CRC PRESS) 15:319-332. 2003.

Liu, Y. et al. Rapid detection of *Escherichia coli* O157:H7 inoculated in ground beef, chicken carcass, and lettuce samples with an immunomagnetic chemiluminescence fiber-optic biosensor. *Journal of Food Protection* 66:512-517. 2003.

Moore, C.M. et al. Transfer of *Salmonella* and *Campylobacter* from stainless steel to romaine lettuce. *Journal of Food Protection* 66:2231-2236. 2003.

Nascimento, M.S. et al. Effects of different disinfection treatments on the natural microbiota of lettuce. *Journal of Food Protection* 66:1697-1700. 2003.

- Niemira, B.A. et al. Ionizing radiation sensitivity of *Listeria monocytogenes* ATCC 49594 and *Listeria innocua* ATCC 51742 inoculated on endive (*Cichorium endiva*). *Journal of Food Protection* 66:993-998. 2003.
- Niemira, B.A. Radiation sensitivity and recoverability of *Listeria monocytogenes* and *Salmonella* on 4 lettuce types. *Journal of Food Science* 68:2784-2787. 2003.
- Nutt, J.D. et al. Growth kinetics response of a *Salmonella* Typhimurium poultry marker strain to fresh produce extracts. *Bioresource Technology* 89:313-316. 2003.
- Ozaras, R. et al. Hepatopulmonary masses after eating romaine lettuce. *Scandinavian Journal of Infectious Disease* 35:914-915. 2003.
- Quinero-Betancourt, W. et al. Assessment of methods for detection of infectious *Cryptosporidium* oocysts and *Giardia* cysts in reclaimed water. *Applied and Environmental Microbiology* 60:5380-5388. 2003.
- Raiden, R.M. et al. Efficacy of detergents in removing *Salmonella* and *Shigella* spp. from the surface of fresh produce. *Journal of Food Protection* 66:2210-2215. 2003.
- Rice, D.H. et al. Faecal culture of wild animals for *Escherichia coli* O157:H7. *Veterinary Record* 152:82-83. 2003.
- Solomon, E.B. et al. Persistence of *Escherichia coli* O157:H7 on lettuce plants following spray irrigation with contaminated water. *Journal of Food Protection* 66:2198-2202. 2003.
- Steele, M. et al. Sensitivity of PCR detection of *Cyclospora cayetanensis* in raspberries, basil, and mesclun lettuce. *Journal of Microbiological Methods* 54:277-280. 2003.
- Suslow, T.V. et al. Production practices as risk factors in microbial food safety of fresh and fresh-cut produce. *Comprehensive Reviews in Food Science and Food Safety* 2(supplement):38-77. 2003.
- Szabo, E.A. et al. Assessment of control measures to achieve a food safety objective of less than 100 cfu of *Listeria monocytogenes* per gram at the point of consumption for fresh precut iceberg lettuce. *Journal of Food Protection* 66:256-264. 2003.
- Wachtel, M.R. et al. Cross-contamination of lettuce (*Lactuca sativa* L.) with *Escherichia coli* O157:H7 via contaminated ground beef. *Journal of Food Protection* 66:1176-1183. 2003.
- Wahlstrom, H. et al. Survey of *Campylobacter* species, VTET O157 and *Salmonella* species in Swedish wildlife. *Veterinary Record* 153:74-80. 2003.

- Warriner, K. et al. Interaction of *Escherichia coli* with growing salad spinach plants. *Journal of Food Protection* 66:1790-1797. 2003.
- Yang, H. et al. Efficacy of cetylpyridinium chlorine on *Salmonella* Typhimurium and *Escherichia coli* O157:H7 in immersion spray treatment of fresh-cut lettuce. *Journal of Food Science* 68:1008-1012. 2003.
- Yang, H. et al. The effect of pH on inactivation of pathogenic bacteria on fresh-cut lettuce by dipping treatment with electrolyzed water. *Journal of Food Science* 68:1013-1017. 2003.
- Allende, A. et al. Microbial and sensory quality of commercial fresh processed red lettuce throughout the production chain and shelf life. *International Journal of Food Microbiology* 91:109-117. 2004.
- Allwood, P.B. et al. Occurrence of *Escherichia coli*, noroviruses, and F-specific coliphages in fresh market-ready produce. *Journal of Food Protection* 67:2387-2390. 2004.
- Allwood, P.B. et al. Effect of temperature and sanitizers on the survival of feline calicivirus, *Escherichia coli*, and F-specific coliphage MS2 on leafy salad vegetables. *Journal of Food Protection* 67:1451-1456. 2004.
- Bourke, P. and D. O'Beirne. Effects of packaging type, gas atmosphere and storage temperature and storage temperature on survival and growth of *Listeria* spp. in shredded dry coleslaw and its components. *International Journal of Food Science and Technology* 39:509-523. 2004.
- Brandl, M.T. et al. Comparison of the survival of *Campylobacter jejuni* in the phyllosphere with that in the rhizosphere of spinach and radish plants. *Applied and Environmental Microbiology* 70:1182-1189. 2004.
- Cho, S.-Y. et al. Prevalence of *Listeria monocytogenes* and related species in minimally processed vegetables. *Journal of Microbiology and Biotechnology* 14:515-519. 2004.
- Delaquis, P.J. and K. Stanich. Antilisterial properties of cilantro essential oil. *Journal of Essential Oil Research*. 16:409-414. 2004.
- Foley, D. et al. Irradiation and chlorination effectively reduces *Escherichia coli* O157:H7 inoculated on cilantro (*Coriandrum sativum*) without negatively affecting quality. *Journal of Food Protection* 67:2092-2098. 2004.
- Hassan, A.N. and Frank, J.F. Attachment of *Escherichia coli* O157:H7 grown in tryptic soy broth and nutrient broth to apple and lettuce surfaces as related to cell hydrophobicity, surface charge, and capsule production. *International Journal of Food Microbiology* 96:103-109. 2004.

- Honag, L.M.N. et al. Outbreaks of cyclosporiasis in British Columbia associated with imported Thai basil. *Epidemiology and Infection* 133:23-27. 2004.
- Islam, M. et al. Persistence of enterohemorrhagic *Escherichia coli* O157:H7 in soil and on leaf lettuce and parsley grown in fields treated with contaminated manure composts or irrigation water. *Journal of Food Protection* 67:1365–1370. 2004.
- Islam, M. et al. Persistence of *Salmonella enterica* serovar Typhimurium on lettuce and parsley and in soils on which they were grown in fields treated with contaminated manure composts or irrigation water. *Foodborne Pathogens and Disease* 1:27-35. 2004.
- Johannessen, G.S. et al. Influence of bovine manure as a fertilizer on the bacteriological quality of organic iceberg lettuce. *Journal of Applied Microbiology* 96:787-794. 2004.
- Karenlampi, R. and Hanninen, M.-L. Survival of *Campylobacter jejuni* on various fresh produce. *International Journal of Food Microbiology* 97:187-195. 2004.
- Koseki, S. et al. Effect of mild heat pre-treatment with alkaline electrolyzed water on the efficacy of acidic electrolyzed water against *Escherichia coli* O157:H7 and *Salmonella* on lettuce. *Food Microbiology* 21:559-566. 2004.
- Koseki, S. et al. Efficacy of acidic electrolyzed ice for pathogen control of lettuce. *Journal of Food Protection* 67:2544-2549. 2004.
- Le Guyader, F.S. et al. Round-robin comparison of methods for the detection of human enteric viruses in lettuce. *Journal of Food Protection* 67:2315-2319. 2004.
- Li, Y. and Mustapha, A. Simultaneous detection of *Escherichia coli* O157:H7, *Salmonella*, and *Shigella* in apple cider and produce by a multiplex PCR. *Journal of Food Protection* 67:27-33. 2004.
- Lee, S.-Y. et al. Efficacy of chlorine dioxide gas as a sanitizer of lettuce leaves. *Journal of Food Protection* 67:1371-1376. 2004.
- McKellar, R.C. et al. Influence of a commercial warm chlorinated water treatment and packaging on the shelf-life of ready-to-use lettuce. *Food Research International* 7:343-354. 2004.
- Nicholl, P. et al. Growth dynamics of indigenous microbial populations on vegetables after decontamination and during refrigerated storage. *Journal of Food Processing and Preservation* 28:442-459. 2004.
- Niemira, B.A. et al. Irradiation and modified atmosphere packaging of endive influences survival and regrowth of *Listeria monocytogenes* and product sensory qualities. *Radiation Physics and Chemistry* 72:41-48. 2004.

- Nightingale, K.K. et al. Ecology and transmission of *Listeria monocytogenes* infecting ruminants and in the farm environment. *Applied and Environmental Microbiology* 70:4458-4467. 2004.
- Pirovani, M. et al. Reduction of chlorine concentration and microbial load during washing-disinfection of shredded lettuce. *International Journal of Food Science and Technology* 39:341-347. 2004.
- Steel, M. and Odumeru, J. Irrigation water as a source of foodborne pathogens on fruit and vegetables. *Journal of Food Protection* 67:2839-2849. 2004.
- Wang, H. et al. Microbial reduction and storage quality of fresh-cut cilantro washed with acidic electrolyzed water and aqueous ozone. *Food Research International* 37:949-956. 2004.
- Ahn, H.-J. Combined effects of irradiation and modified atmosphere packaging on minimally processed Chinese cabbage (*Brassica rapa* L.). *Food Chemistry* 89:589-597. 2005.
- Brandl, M.T. et al. Production of autotinducer 2 in *Salmonella enterica* serovar Thompson contributes to its fitness in chickens but not on cilantro leaf surfaces. *Applied and Environmental Microbiology* 71:2653-2662. 2005.
- Bari, M.L. et al. Effectiveness of irradiation treatments in inactivating *Listeria monocytogenes* on fresh vegetables at refrigeration temperature. *Journal of Food Protection* 68:318-323. 2005.
- Bari, M.L. et al. Combined efficacy of nisin and pediocin with sodium lactate, citric acid, phytic acid, and potassium sorbate and EDTA in reducing the *Listeria monocytogenes* population of inoculated fresh-cut produce. *Journal of Food Protection* 68:1381-1387. 2005.
- Charles, F. et al. Influence of packaging conditions on natural microbial population growth on endive. *Journal of Food Protection* 68:1020-1025. 2005.
- Dawson, D.J. et al. Survival of viruses on fresh produce, using MS2 as a surrogate for norovirus. *Journal of Applied Microbiology* 98:203-209. 2005.
- Dhiraputra, C. et al. Bacterial contamination of vegetables served in hospitals. *Journal of the Medical Association of Thailand* 88(Suppl 10):S42-S48. 2005.
- Duffy, E.A. et al. Concentrations of *Escherichia coli* and genetic diversity and antibiotic resistance profiling of *Salmonella* isolated from irrigation water, packaging shed equipment, and fresh produce in Texas. *Journal of Food Protection* 68:70-79. 2005.

- Duffy, E.A. et al. Survival of *Salmonella* transformed to express green fluorescent protein on Italian parsley as affected by processing and storage. *Journal of Food Protection* 68:687-695. 2005.
- Erdogrul, O. and Sener, H. The contamination of various fruit and vegetable with *Enterobius vermicularis*, *Ascaris* eggs, and *Entamoeba histolyca* cysts and *Giardia* cysts. *Food Control* 16:559-562. 2005.
- Francis, G.A. and O'Beirne, D. Variation among strains of *Listeria monocytogenes*: Differences in survival on packaged vegetables and in response to heat and acid conditions. *Food Control* 16:687-694. 2005.
- Franz, E. et al. Effects of cattle feeding regimen and soil management type on the fate of *Escherichia coli* O157:H7 and *Salmonella enterica* serovar Typhimurium in manure, manure-amended soil, and lettuce. *Applied and Environmental Microbiology* 71:6165-6174. 2005.
- Gale, P. Land application of treated sewage sludge: Quantifying pathogen risks from consumption of crops. *Journal of Applied Microbiology* 98:380-396. 2005.
- Gibbs, D.S. et al. Potential role of *Diploscapter* sp. Strain LKC25, a bacterivorous nematode from soil, as a vector of food-borne pathogenic bacteria to preharvest fruits and vegetables. *Applied and Environmental Microbiology* 71:2433-2437. 2005.
- Girardin, H. et al. Behavior of the pathogen surrogates *Listeria innocua* and *Clostridium sporogenes* during production of parsley in fields fertilized with contaminated amendments. *FEMS Microbiology Ecology* 54:287-295. 2005
- Gleeson, E. and O'Beirne, D. Effect of process severity on survival and growth of *Escherichia coli* and *Listeria innocua* on minimally processed vegetables. *Food Control* 16:677-685. 2005.
- Gomez-Lopez, V.M. et al. Intense light pulses decontamination of minimally processed vegetables and their shelf-life. *International Journal of Food Microbiology* 103:79-89. 2005.
- Hora, R. et al. Internalization of *Escherichia coli* O157:H7 following biological and mechanical disruption of growing spinach plants. *Journal of Food Protection* 68:2506-2509. 2005.
- Hutchison, M.L. et al. Analyses of livestock production, waste storage, and pathogen levels and prevalences in farm manures. *Applied and Environmental Microbiology* 71:1231-1236. 2005.
- Inatsu, Y. et al. Efficacy of acidified sodium chlorite treatments in reducing *Escherichia coli* O157:H7 on Chinese cabbage. *Journal of Food Protection* 68:251-255. 2005.

- Ingham, S.C. et al. Evaluation of fertilization-to-planting and fertilization-to-harvest intervals for safe use of noncomposted bovine manure in Wisconsin vegetable production. *Journal of Food Protection* 68:1134-1142. 2005.
- Jablasone, J. et al. Interactions of *Escherichia coli* O157:H7, *Salmonella* Typhimurium and *Listeria monocytogenes* plants cultivated in a gnotobiotic system. *International Journal of Food Microbiology* 99:7-18. 2005.
- Johannessen, G.S. et al. Potential uptake of *Escherichia coli* O157:H7 from organic manure into crisphead lettuce. *Applied and Environmental Microbiology* 71:2221-2225. 2005.
- Johnston, L.M. et al. A field study of the microbiological quality of fresh produce. *Journal of Food Protection* 69:1840-1847. 2005.
- Khattak, A.B. et al. Shelf life extension of minimally processed cabbage and cucumber through gamma irradiation. *Journal of Food Protection* 68:105-110. 2005.
- Kim, H. and Beuchat, L.R. Survival and growth of *Enterobacter sakazakii* on fresh-cut fruits and vegetables and in unpasteurized juices as affected by storage temperature. *Journal of Food Protection* 68:2541-2552. 2005.
- Kniel, K.E. and JENKINS, M.C. Detection of *Cryptosporidium parvum* oocysts on fresh vegetables and herbs using antibodies specific for a *Cryptosporidium parvum* viral antigen. *Journal of Food Protection* 68:1093-1096. 2005.
- Koseki, S. and Isobe, S. Growth of *Listeria monocytogenes* on iceberg lettuce and solid media. *International Journal of Food Microbiology* 101:217-225. 2005.
- Kozan, E. et al. Prevalence of helminth eggs on raw vegetables used for salads. *Food Control* 16:239-242. 2005.
- Lemunier, M. et al. Long-term survival of pathogenic and sanitation indicator bacteria in experimental biowaste composts. *Applied and Environmental Microbiology* 71:5779-5786. 2005.
- Loncarevic, S. et al. Bacteriological quality of organically grown leaf lettuce in Norway. *Letters in Applied Microbiology* 41:186-189. 2005.
- Markova, Y.A. et al. Isolation of bacteria of the family *Enterobacteriaceae* from plant tissue. *Microbiology (Mikrobiologiya)* 74:663-666. 2005.
- Martin-Diana, A.B. et al. Calcium lactate washing treatments for salad-cut Iceberg lettuce: Effect of temperature and concentration on quality retention parameters. *Food Research International* 38:729-740. 2005.

Martin-Diana, A.B. et al. Comparison of calcium lactate with chlorine as a washing treatment for fresh-cut lettuce and carrots: Quality and nutritional parameters. *Journal of the Science of Food and Agriculture* 85:2260-2268. 2005.

Niemira, B.A. Nalidixic acid resistance increases sensitivity of *Escherichia coli* O157:H7 to ionizing radiation in solution and on green leaf lettuce. *Journal of Food Science* 70:M121-M124. 2005.

Nguz, K. et al. Microbiological evaluation of fresh-cut organic vegetables produced in Zambia. *Food Control* 16:623-628. 2005.

Oh, S.-W. et al. Efficacy of aerosolized peroxyacetic acid as a sanitizer of lettuce leaves. *Journal of Food Protection* 68:1743-1747. 2005.

Palumbo, J.D. et al. Identification of genes induced in *Listeria monocytogenes* during growth and attachment to cut cabbage, using differential display. *Applied and Environmental Microbiology* 71:5236-5243. 2005.

Phillips, C.A. and Harrison, M.A. Comparison of the microflora of organically and conventionally grown spring mix from a California processor. *Journal of Food Protection* 68:1143-1146. 2005.

Pivarnik, L.R. et al. New England consumers' willingness to pay for fresh fruits and vegetables grown on GAP-certified farms. *Food Protection Trends* 25:256-266. 2005.

Rhee, L. et al. Growth inhibitors of lettuce seedlings from *Bacillus cereus* EJ-121. *Plant Growth Regulation* 47:149-154. 2005.

Sela, S. et al. Mediterranean fruit fly as a potential vector of bacterial pathogens. *Applied and Environmental Microbiology* 71:4052-4056. 2005.

Song, I. et al. Application of microbial risk assessment to the development of standards for enteric pathogens in water used to irrigate fresh produce. *Journal of Food Protection* 68:913-918. 2005.

Soriano, J.M. et al. A review of the application of the hazard analysis and critical control point systems to salads served in the restaurant of Valencia University. *International Journal of Food Science and Technology* 40:333-336. 2005.

Steele, M. et al. Microbial assessment of irrigation water used for production of fruit and vegetables in Ontario, Canada. *Journal of Food Protection* 68:1388-1392. 2005.

Stine, S.W. et al. Effect of relative humidity on preharvest survival of bacterial and viral pathogens on the surface of cantaloupe, lettuce, and bell peppers. *Journal of Food Protection* 68:1352-1358. 2005.

Sy, K.V. et al. Evaluation of gaseous chlorine dioxide as a sanitizer for killing *Salmonella*, *Escherichia coli* O157:H7, *Listeria monocytogenes*, and yeasts and molds on fresh and fresh-cut produce. *Journal of Food Protection* 68:1176-1187. 2005.

Tournas, V.H. Mould and yeasts in fresh and minimally processed vegetables and sprouts. *International Journal of Food Microbiology* 99:71-77. 2005.

Wang, H. and Slavik, M.F. A multiplex polymerase chain reaction assay for rapid detection of *Escherichia coli* O157:H7, *Listeria monocytogenes*, *Salmonella* Typhimurium and *Campylobacter jejuni* in artificially contaminated food samples. *Journal of Rapid Methods and Automation in Microbiology* 13:213-223. 2005.

Warriner, K. et al. Seed decontamination as an intervention step for eliminating *Escherichia coli* on salad vegetables and herbs. *Journal of the Science of Food and Agriculture* 85:2307-2313. 2005.

Wasteson, Y. et al. Fluctuations in the occurrence of *Escherichia coli* O157:H7 on a Norwegian farm. *Letters in Applied Microbiology* 40:373-377. 2005.

Wei, H. et al. Combination of warm water and hydrogen peroxide to reduce the numbers of *Salmonella* Typhimurium and *Listeria innocua* on field salad (*Valerianella locusta*). *European Food Research and Technology* 221:180-186. 2005.

Ajlouni, S. et al. Ultrasonication and fresh produce (Cos lettuce) preservation. *Journal of Food Science* 71:M62-M68. 2006.

Allende, A. et al. Effectiveness of two-sided UV-C treatments in inhibiting natural microflora and extending the shelf-life of minimally processed 'red oak leaf' lettuce. *Food Microbiology* 23:241-249. 2006.

Aruscavage D. et al. Interactions affecting the proliferation and control of human pathogens on edible plants. *Journal of Food Science* 71:R89-R99. 2006.

Brandl, M.T. Fitness of enteric human pathogens on plants and implications for food safety. *Annual Review of Phytopathology* 44:367-392. 2006.

Cook, N. et al. Towards standard methods for the detection of *Cryptosporidium parvum* on lettuce and raspberries. Part 1: Development and optimization of methods. *International Journal of Food Microbiology* 109:215-221. 2006.

Cook, N. et al. Towards standard methods for the detection of *Cryptosporidium parvum* on lettuce and raspberries. Part 2: Validation. *International Journal of Food Microbiology* 109:222-228. 2006.

- Cooley, M.B. et al. *Escherichia coli* O157:H7 survival and growth on lettuce is altered by the presence of epiphytic bacteria. *Journal of Food Protection* 69:2329-2335. 2006.
- Corbo, M.R. et al. A novel approach for calculating shelf life of minimally processed vegetables. *International Journal of Food Microbiology* 106:69-73. 2006.
- Dallaire, R. et al. A methodological approach for assessing the microbial contamination of fresh produce from harvest to retail. *Food Protection Trends* 26:218-225. 2006.
- Delaquis, P.J. et al. Evidence of an antilisterial factor induced by wounding of iceberg lettuce tissue. *Letters in Applied Microbiology* 42:289-295. 2006.
- Dubois, E. et al. Intra-laboratory validation of a concentration method adapted for the enumeration of infectious F-specific RNA coliphage, enteroviruses, and hepatitis A virus from inoculated leaves of salad vegetables. *International Journal of Food Microbiology* 108:164-171. 2006.
- Ells, T.C. and Hansen, L.T. Strain and growth temperature influence *Listeria* spp. attachment to intact and cut cabbage. *International Journal of Food Microbiology* 111:34-42. 2006.
- Fonseca, J.M. Postharvest quality and microbial population of head lettuce as affected by moisture at harvest. *Journal of Food Science* 71:M45-M49. 2006.
- Foster, G. et al. Analysis of feces samples collected from a wild-bird garden feeding station in Scotland for the presence of verocytotoxin-producing *Escherichia coli* O157. *Applied and Environmental Microbiology* 72:2265-2267. 2006.
- Francis, G.A. and O'Beirne, D. Isolation and pulsed-field gel electrophoresis typing of *Listeria monocytogenes* from modified atmosphere packaged fresh-cut vegetables collected in Ireland. *Journal of Food Protection* 69:2524-2528. 2006.
- Geysen, S. et al. Validation of predictive growth models describing superatmospheric oxygen effects on *Pseudomonas fluorescens* and *Listeria monocytogenes* on fresh-cut lettuce. *International Journal of Food Microbiology* 111:48-58. 2006.
- Hamilton, A.J. et al. Quantitative microbial risk assessment models for consumption of raw vegetables irrigated with reclaimed water. *Applied and Environmental Microbiology* 72:3284-3290. 2006.
- Hellstrom, S. et al. Efficacy of disinfectants to reduce *Listeria monocytogenes* on pre-cut iceberg lettuce. *Journal of Food Protection* 69:1565-1570. 2006.
- Huang, T.-S. et al. Decontamination efficacy of combined chlorine dioxide with ultrasonication on apples and lettuce. *Journal of Food Science* 71:M134-M139. 2006.

Johnston, L.M. et al. A field study of the microbiological quality of fresh produce of domestic and Mexican origin. *International Journal of Food Microbiology* 112:83-95. 2006.

Kenney, S.J. et al. Migration of *Caenorhabditis elegans* to manure and manure compost and potential transport of *Salmonella* Newport to fruits and vegetables. *International Journal of Food Microbiology* 106:61-68. 2006.

Kilonzo-Nthenge, A. et al. Efficacy of home washing methods in controlling surface microbial contamination on fresh produce. *Journal of Food Protection* 69:330-334. 2006.

Kim, J.-H. et al. Effect of gamma irradiation on *Listeria ivanovii* inoculated to iceberg lettuce stored at cold temperature. *Food Control* 17:397-401. 2006.

Kondo, N. et al. Efficiency of sodium hypochlorite, fumaric acid, and mild heat in killing native microflora and *Escherichia coli* O157:H7, *Salmonella* Typhimurium DT104, and *Staphylococcus aureus* attached to fresh-cut lettuce. *Journal of Food Protection* 69:323-329. 2006.

Koseki, S. and Isobe, S. Effect of ozonated water treatment on microbial control and on browning of iceberg lettuce (*Lactuca sativa* L.). *Journal of Food Protection* 69:154-160. 2006.

Kostrzynska, M. and Bachand, A. Use of microbial antagonism to reduce pathogen levels on produce and meat products: A review. *Canadian Journal of Microbiology* 52:1017-1026. 2006.

Lapidot, A. et al. Biofilm formation and the survival of *Salmonella* Typhimurium on parsley. *International Journal of Food Microbiology* 109:229-233. 2006.

Lee, N.Y. et al. Effect of gamma-irradiation on pathogens inoculated into ready-to-use vegetables. *Food Microbiology* 23:649-656. 2006.

Lonigro, A. et al. *Giardia* cysts and *Cryptosporidium* oocysts in membrane-filtered municipal wastewater used for irrigation. *Applied and Environmental Microbiology* 72:7916-7918. 2006.

Mintier, A.M. and Foley, D.M. Electron beam and gamma irradiation effectively reduce *Listeria monocytogenes* populations on chopped romaine lettuce. *Journal of Food Protection* 69:570-574. 2006.

Moreira, M. del R. et al. Ascorbic acid retention, microbial growth, and sensory acceptability of lettuce leaves subjected to mild heat shocks. *Journal of Food Science* 71:S188-S192. 2006.

- Mukherjee, A. et al. Longitudinal microbiological survey of fresh produce grown by farmers in the upper midwest. *Journal of Food Protection* 69:1928-1936. 2006.
- Ongeng, D. et al. The efficacy of eletrolysed oxidising water for inactivating spoilage microorganisms in process water and on minimally processed vegetables. *International Journal of Food Microbiology* 109:187-197. 2006.
- Osman, M. et al. Differential killing activity of cetylpyridinium chloride with or without Bacto neutralizing buffer quench against firmly adhered *Salmonella* Gaminara and *Shigella sonnei* on cut lettuce stored at 4°C. *Journal of Food Protection* 69:1286-1291. 2006.
- Park, S.-H. et al. Simultaneous detection of *Yersinia enterocolitica*, *Staphylococcus aureus*, and *Shigella* spp. in lettuce using multiplex PCR method. *Journal of Microbiology and Biotechnology* 16:1301-1305. 2006.
- Rutjes, S.A. et al. Detection of noroviruses in foods: A study on virus extraction procedures in foods implicated in outbreaks of human gastroenteritis. *Journal of Food Protection* 69:1949-1956. 2006.
- Simmons, J.L. et al. Comparision of treatment of fresh-cut lettuce and diced tomatoes with sodium hypochlorite and calcium hypochlorite for effects on microbiological and sensory qualities. *Food Protection Trends* 26:662-667. 2006.
- Solomon, E.B. and Matthews, K.R. Interaction of live and dead *Escherichia coli* O157:H7 and fluorescent microspheres with lettuce tissue suggest bacterial processes do not mediate adherence. *Letters in Applied Microbiology* 42:88-93. 2006.
- Sproston, E.L. et al. Slugs: Potential novel vectors of *Escherichia coli* O157. *Applied and Environmental Microbiology* 72:144-149. 2006.
- Tyrrel, S.F. et al. Microbiological water quality requirements for salad irrigation in the United Kingdom. *Journal of Food Protection* 69:2029-2035. 2006.
- Vega, E. et al. Variability of virus attachment patterns to butterhead lettuce. *Journal of Food Protection* 69:2112-2117. 2006.
- You, Y. et al. Survival of *Salmonella enterica* serovar Newport in manure and manure-amended soils. *Applied and Environmental Microbiology* 72:5777-5783. 2006.
- Yuk, H.-G. et al. Effect of combined ozone and organic acid treatment for control of *Escherichia coli* O157:H7 and *Listeria monocytogenes* on lettuce. *Journal of Food Science* 71:M83-M87. 2006.
- Zhang, L. et al. Effect of gamma irradiation on microbial growth and sensory quality of fresh-cut lettuce. *International Journal of Food Microbiology* 106:348-351. 2006.

- Zhang, L. et al. Effect of γ irradiation on quality-maintaining of fresh-cut lettuce. *Food Control* 17:225-228. 2006.
- Akbas, M.Y. and Olmez, H. Inactivation of *Escherichia coli* and *Listeria monocytogenes* on iceberg lettuce by dip treatments with organic acids. *Letters in Applied Microbiology* 44:619-624. 2007.
- Allende, A. et al. Growth and bacteriocin production by lactic acid bacteria in vegetable broth and their effectiveness at reducing *Listeria monocytogenes* in vitro and in fresh-cut lettuce. *Food Microbiology* 24:759-766. 2007.
- Badosa, E. et al. Microbiological quality of fresh fruit and vegetable products in Catalonia (Spain) using normalized plate-counting methods and real time polymerase chain reaction (QPCR). *Journal of the Science of Food and Agriculture* 2007.
- Bernstein, N. et al. Assessment of contamination potential of lettuce by *Salmonella enterica* serovar Newport added to the plant growing medium. *Journal of Food Protection* 70:1717-1722. 2007.
- Boyer, R.R. et al. Influence of curli expression by *Escherichia coli* O157:H7 on the cell's overall hydrophobicity, charge, and ability to attach to lettuce. *Journal of Food Protection* 70:1339-1345. 2007.
- Butot, S. et al. Procedure for rapid concentration and detection of enteric viruses from berries and vegetables. *Applied and Environmental Microbiology* 73:186-192. 2007.
- Carrasco, E. et al. Survey of temperature and consumption patterns of fresh-cut leafy green salads: Risk factors for listeriosis. *Journal of Food Protection* 70:2407-2412. 2007.
- Chang, J.-M. and Fang, T.J. Survival of *Escherichia coli* O157:H7 and *Salmonella enterica* serovar Typhimurium in iceberg lettuce and the antimicrobial effect of rice vinegar against *E. coli* O157:H7. *Food Microbiology* 24:745-751. 2007.
- Chai, L.C. et al. Thermophilic *Campylobacter* spp. in salad vegetables in Malaysia. *International Journal of Food Microbiology* 117:106-111. 2007.
- Cook, N. et al. Development of a method for detection of *Giardia duodenalis* cysts on lettuce and for simultaneous analysis of salad products for the presence of *Giardia* cysts and *Cryptosporidium* oocysts. *Applied and Environmental Microbiology* 73:7388-7391. 2007.
- Cooley, M. et al. Incidence and tracking of *Escherichia coli* O157:H7 in a major produce production region in California. *PLoS One* (www.plosone.org) Issue 11:e1159. 2007.

- Crepet, A. et al. Estimation of microbial contamination of food from prevalence and concentration data: Application to *Listeria monocytogenes* in fresh vegetables. *Applied and Environmental Microbiology* 73:250-258. 2007.
- Critzer, F.J. et al. Atmospheric plasma inactivation of foodborne pathogens on fresh produce surfaces. *Journal of Food Protection* 70:2290-2296. 2007.
- Delaquis, P. et al. Behavior of *Escherichia coli* O157:H7 in leafy vegetables. *Journal of Food Protection* 70:1966-1974. 2007.
- Dreux, N. et al. Viable but non-culturable *Listeria monocytogenes* on parsley leaves and absence of recovery to a culturable state. *Journal of Applied Microbiology* 103:1272-1281. 2007.
- Dreux, N. et al. Fate of *Listeria* spp. on parsley leaves grown in laboratory and field cultures. *Journal of Applied Microbiology* 103:1821-1827. 2007.
- Dubois, E. et al. Detection and quantitation by real-time RT-PCR of hepatitis A virus from inoculated tap waters, salad vegetables, and soft fruits: Characterization of the method performances. *International Journal of Food Microbiology* 117:141-149. 2007.
- Franz, E. et al. Quantification of contamination of lettuce by GFP-expressing *Escherichia coli* O157:H7 and *Salmonella enterica* serovar Typhimurium. *Food Microbiology* 24:106-112. 2007.
- Froder, H. et al. Minimally processed vegetable salads: Microbial quality evaluation. *Journal of Food Protection* 70:1277-1280. 2007.
- Geysen, S. et al. Modelling the effect of super-atmospheric oxygen and carbon dioxide concentrations on the respiration of fresh-cut butterhead lettuce. *Journal of the Science of Food and Agriculture* 87:218-226. 2007.
- Gomez-Lopez, V.M. et al. Shelf-life of minimally processed cabbage treated with neutral electrolysed oxidizing water and stored under equilibrium modified atmosphere. *International Journal of Food Microbiology* 117:91-98. 2007.
- Groth, E. Food irradiation for fresh produce. The Organic Center Critical Issue Report (April). 2007.
- Hassenberg, K. et al. Use of ozone in a lettuce-washing process: An industrial trial. *Journal of the Science of Food and Agriculture* 87:914-919. 2007.
- Himathongkham, S. et al. Recirculating immunomagnetic separation and optimal enrichment conditions for enhanced detection and recovery of low levels of *Escherichia coli* O157:H7 from fresh leafy produce and surface water. *Journal of Food Protection* 70:2717-2724. 2007.

Ibekwe, A.M. et al. Survival of *Escherichia coli* O157:H7 in soil and on lettuce after soil fumigation. *Canadian Journal of Microbiology* 53:623-635. 2007.

Ingram, D.T. and Millner, P.D. Factors affecting compost tea as a potential source of *Escherichia coli* and *Salmonella* on fresh produce. *Journal of Food Protection* 70:828-834. 2007.

Jay, M.T. et al. *Escherichia coli* O157:H7 in feral swine near spinach fields and cattle, central California coast. *Emerging Infectious Diseases* 13:1908-1911. 2007.

Jedrzejewski, S. et al. Quantitative assessment of contamination of fresh food produce of various retail types by human-virulent Microsporidian spores. *Applied and Environmental Microbiology* 73:4071-4073. 2007.

Kang, S.-C. et al. Shelf-life extension of fresh-cut iceberg lettuce (*Lactuca sativa* L) by different antimicrobial films. *Journal of Microbiology and Biotechnology* 17:1284-1290. 2007.

Karapinar, M. and Sengun, I.Y. Antimicrobial effect of koruk (unripe grape – *Vitis vinifera*) juice against *Salmonella* Typhimurium on salad vegetables. *Food Control* 18:702-706. 2007.

Klerks, M.M. et al. Physiological and molecular responses of *Lactuca sativa* to colonization by *Salmonella enterica* serovar Dublin. *Applied and Environmental Microbiology* 73:4905-4914. 2007.

Little, C.L. et al. Prevalence and level of *Listeria monocytogenes* and other *Listeria* species in retail pre-packaged mixed vegetable salads in the UK. *Food Microbiology* 24:711-717. 2007.

Lu, F.-X. et al. Predictive modeling and growth models on aerobic mesophilic bacteria on fresh-cut lettuce by hypochlorite-washing. *Journal of Food Safety* 27:157-168. 2007.

Lu, Z. et al. Model of microbial growth on fresh-cut lettuce treated with chlorinated water during storage under different temperatures. *Journal of Food Process Engineering* 30:106-108. 2007.

Luo, Y. Fresh-cut produce wash water reuse affects water quality and packaged product quality and microbial growth in Romaine lettuce. *HortScience* 42:1413-1419. 2007.

Maraldo, D. and Mutharasan, R. Preparation-free method for detecting *Escherichia coli* O157:H7 in the presence of spinach, spring lettuce mix, and ground beef particulates. *Journal of Food Protection* 70:2651-2655. 2007.

- Mattison, K. et al. Survival of calicivirus in foods and on surfaces: Experiments with feline calicivirus as a surrogate for norovirus. *Journal of Food Protection* 70:500-503. 2007.
- Moore, J.E. et al. Detection of *Cryptosporidium parvum* in lettuce. *International Journal of Food Science and Technology* 42:385-393. 2007.
- Mukherjee, A. et al. Association of farm management practices with risk of *Escherichia coli* contamination in pre-harvest produce grown in Minnesota and Wisconsin. *International Journal of Food Microbiology* 120:296-302. 2007.
- Niemira, B.A. Relative efficacy of sodium hypochlorite wash versus irradiation to inactivate *Escherichia coli* O157:H7 internalized in leaves of Romaine lettuce and baby spinach. *Journal of Food Protection* 2526-2532. 2007.
- Nthenge, A.K. et al. Efficacy of gamma radiation and aqueous chlorine on *Escherichia coli* O157:H7 in hydroponically grown lettuce plants. *Journal of Food Protection* 70:748-752. 2007.
- Ongeng, D. et al. The effect of micro-architectural structure of cabbage substratum and or background bacterial flora on the growth of *Listeria monocytogenes*. *International Journal of Food Microbiology* 119:291-299. 2007.
- Palumbo, M.S. et al. Recommendations for handling fresh-cut leafy green salads by consumers and retail foodservice operators. *Food Protection Trends* 27:892-898. 2007.
- Selma, M.V. et al. Elimination by ozone of *Shigella sonnei* in shredded lettuce and water. *Food Microbiology* 24:492-499. 2007.
- Valero, M. et al. Survival, isolation and characterization of a psychrotrophic *Bacillus cereus* strain from a mayonnaise-based ready-to-eat vegetable salad. *Food Microbiology* 24:671-677. 2007.
- Abadias, M. et al. Microbiological quality of fresh, minimally-processed fruit and vegetables, and sprouts from retail establishments. *International Journal of Food Microbiology* 123:121-129. 2008.
- Abadias, M. et al. Efficacy of neutral electrolyzed water (NEW) for reducing microbial contamination on minimally-processed vegetables. *International Journal of Food Microbiology* 123:151-158. 2008.
- Abong'o, B.O. et al. Prevalence and antimicrobial susceptibility of *Escherichia coli* O157:H7 in vegetables sold in the Amathole District, Eastern Cape Province of South Africa. *Journal of Food Protection* 71:816-819. 2008.

Abriouel, H. et al. Comparative analysis of genetic diversity and incidence of virulence factors and antibiotic resistance among enterococcal populations from raw fruit and vegetable foods, water and soil, and clinical samples. *International Journal of Food Microbiology* 123:38-49. 2008.

Abuladze, T. et al. Bacteriophages reduce experimental contamination of hard surfaces, tomato, spinach, broccolli, and ground beef by *Escherichia coli* O157:H7. *Applied and Environmental Microbiology* 74:6230-6238. 2008.

Ailes E.C. et al. Microbial concentrations on fresh produce are affected by postharvest processing, importation, and season. *Journal of Food Protection* 71:2389-2397. 2008.

Allende, A. et al. Impact of wash water quality on sensory and microbial quality including *Escherichia coli* cross-contamination of fresh-cut escarole. *Journal of Food Protection* 71:2514-2518. 2008.

Aruscavage, D. et al. Survival and dissemination of *Escherichia coli* O157:H7 on physically and biologically damaged lettuce plants. *Journal of Food Protection* 71:2384-2388. 2008.

Baert, L. et al. Survival and transfer of murine norovirus 1, a surrogate for human noroviruses, during the production process of deep-frozen onions and spinach. *Journal of Food Protection* 71:1590-1597. 2008.

Barak, J.D. et al. Differential attachment to and subsequent contamination of agricultural crops by *Salmonella enterica*. *Applied and Environmental Microbiology* 74:5568-5570. 2008.

Bezanson, G.S. et al. Presence and potential for horizontal transfer of antibiotic resistance in oxidase-positive bacteria populating raw salad vegetables. *International Journal of Food Microbiology* 127:37-42. 2008.

Brandl, M.T. Plant lesions promote the rapid multiplication of *Escherichia coli* O157:H7 on postharvest lettuce. *Applied and Environmental Microbiology* 74:5285-5289. 2008.

Brandl, M.T. and Amundson, R. Leaf age as a risk factor in contamination of lettuce with *Escherichia coli* O157:H7 and *Salmonella enterica*. *Applied and Environmental Microbiology* 74:2298-2306. 2008.

Butot, S. et al. Effects of sanitation, freezing and frozen storage on enteric viruses in berries and herbs. *International Journal of Food Microbiology* 126:30-35. 2008.

California Food Emergency Response Team. Investigation of the Taco John's *Escherichia coli* O157:H7 outbreak associated with iceberg lettuces. California Department of Public Health and U.S. Food and Drug Administration. February 15, 2008.

- Carrasco, E. et al. Growth of *Listeria monocytogenes* on shredded, ready-to-eat iceberg lettuce. *Food Control* 19:487-494. 2008.
- Casteel, M.J. et al. Chlorine disinfection of produce to inactivate hepatitis A virus and coliphage MS2. *International Journal of Food Microbiology* 125:267-273. 2008.
- Chua, D. et al. Fresh-cut lettuce in modified atmosphere packages stored at improper temperatures supports enterohemorrhagic *E. coli* isolates to survive gastric acid challenge. *Journal of Food Science (Early on-line release)*. 2008.
- Croci, L. et al. Current methods for extraction and concentration of enteric viruses from fresh fruit and vegetables: Towards international standards. *Food Analysis Methods* 1:73-84. 2008.
- Daryani, A. et al. Prevalence of intestinal parasites in vegetables consumed in Ardabil, Iran. *Food Control* 19:790-794. 2008.
- Dreux, N. et al. Glycine betaine improves *Listeria monocytogenes* tolerance to desiccation on parsley leaves independent of the osmolyte transporters BetL, Gbu and OpuC. *Journal of Applied Microbiology* 104:1221-1227. 2008.
- Elizaquivel, P. and Aznar, R. A multiplex RTi-PCR reaction for simultaneous detection of *Escherichia coli* O157:H7, *Salmonella* spp., and *Staphylococcus aureus* on fresh, minimally processed vegetables. *Food Microbiology* 25:705-713. 2008.
- Erkan, M.E. and A. Vural. Investigation of microbial quality of some leafy green vegetables. *Journal of Food Technology* 6:285-288. 2008.
- Fan, X. and Sokorai, K.J.B. Retention of quality and nutritional value of 13 fresh-cut vegetables treated with low-dose radiation. *Journal of Food Science* 73:S367-S372. 2008.
- Fino, V.R. and Kniel, K.E. UV light inactivation of hepatitis A virus, aichi virus, and feline calicivirus on strawberries, green onions, and lettuce. *Journal of Food Protection* 71:908-913. 2008.
- Franz, E. and A.H.C. van Bruggen. Ecology of *E. coli* O157:H7 and *Salmonella enterica* in the primary vegetable production chain. *Critical Reviews in Microbiology* 34:143-161. 2008.
- Franz, E. et al. Modelling the contamination of lettuce with *Escherichia coli* O157:H7 from manure-amended soil and the effect of intervention strategies. *Journal of Applied Microbiology* 105:1569-1584. 2008.

- Grant, M.A. Comparison of *Escherichia coli* O157:H7 enrichment in spiked produce samples. *Journal of Food Protection* 71:139-145. 2008.
- Grant, J. et al. Spinach-associated *Escherichia coli* O157:H7 outbreak, Utah and New Mexico, 2006. *Emerging Infectious Diseases* 14:1633-1636.
- Gomes, C. et al. E-beam irradiation of bagged, ready-to-eat spinach leaves (*Spinacea oleracea*): An engineering approach. *Journal of Food Science* 73:E95-E102. 2008.
- Gomez-Lopez, V.M. et al. Shelf-life of minimally processed lettuce and cabbage treated with gaseous chlorine dioxide and cysteine. *International Journal of Food Microbiology* 121:74-83. 2008.
- Gourabathini, P. et al. Interactions between food-borne pathogens and protozoa isolated from lettuce and spinach. *Applied and Environmental Microbiology* 74:2518-2525. 2008.
- Guentzel, J.L. et al. Reduction of bacteria on spinach, lettuce, and surfaces in food service areas using neutral electrolyzed water. *Food Microbiology* 25:36-41. 2008.
- Gutierrez, J. et al. Efficacy of plant essential oils against foodborne pathogens and spoilage bacteria associated with ready-to-eat vegetables: Antimicrobial and sensory screening. *Journal of Food Protection* 71:1846-1854. 2008.
- Hadjok, C. et al. Inactivation of human pathogens and spoilage bacteria on the surface and internalized within fresh produce by using a combination of ultraviolet light and hydrogen peroxide. *Journal of Applied Microbiology* 104:1014-1024. 2008.
- Horsfall, E.S. California Leafy Greens Marketing Agreement Emerges as a Model Program for Food Safety. *Food Safety Magazine* 14(4):62-66. 2008.
- Hutchison, M.L. et al. The air-borne distribution of zoonotic agents from livestock waste spreading and microbiological risk to fresh produce from contaminated irrigation sources. *Journal of Applied Microbiology* 105:848-857. 2008.
- Ilic, S. et al. Coliforms and prevalence of *Escherichia coli* and foodborne pathogens on minimally processed spinach in two packing plants. *Journal of Food Protection* 71:2398-2403. 2008.
- Insulander, M. et al. A food-borne outbreak of cryptosporidiosis among guests and staff at a hotel restaurant in Stockholm County, Sweden, September 2008. *Eurosurveillance* 13(51): 18 December. 2008.
- Kang, S.-C. et al. Antimicrobial (BN/PE) film combined with modified atmosphere packaging extends the shelf life of minimally processed fresh-cut iceberg lettuce. *Journal of Microbiology and Biotechnology* 18:568-572. 2008.

Kim, J.K. and Harrison, M.A. Transfer of *Escherichia coli* O157:H7 to Romaine lettuce due to contact water from melting ice. *Journal of Food Protection* 71:252-256. 2008.

Kim, Y.-K. et al. Inactivation of *Escherichia coli* O157:H7, *Salmonella typhimurium*, and *Listeria monocytogenes* on stored iceberg lettuce by aqueous chlorine dioxide treatment. *Journal of Food Science* 73:M418-M422. 2008.

Kotewicz, M.L. et al. Optical mapping and 454 sequencing of *Escherichia coli* O157:H7 isolates linked to the US 2006 spinach-associated outbreak. *Microbiology* 154:3518-3528. 2008.

Li, H. et al. Impact of vacuum cooling on *Escherichia coli* O157:H7 infiltration into lettuce tissue. *Applied and Environmental Microbiology* 74:3138-3142. 2008.

Little, C.L. and Gillespie, I.A. Prepared salads and public health. *Journal of Applied Microbiology* 105:1729-1743. 2008.

Mahmoud, B.S.M. and Linton, R. H. Inactivation kinetics of inoculated *Escherichia coli* O157:H7 and *Salmonella enterica* on lettuce by chlorine dioxide gas. *Food Microbiology* 25:244-252. 2008.

Mukherjee, A. et al. Altered utilization of N-acetyl-D-galactosamine by *Escherichia coli* O157:H7 from the 2006 spinach outbreak. *Journal of Bacteriology* 190:1710-1717. 2008.

Neal, J.A. et al. Reduction of *Escherichia coli* O157:H7 and *Salmonella* on baby spinach, using electron beam radiation. *Journal of Food Protection* 71:2415-2420. 2008.

Niemira, B.A. Irradiation compared with chlorination for elimination of *Escherichia coli* O157:H7 internalized in lettuce leaves: Influence of lettuce variety. *Journal of Food Science* 73:M208-M213. 2008.

Nygaard, K. et al. Outbreak of *Salmonella* Thompson infections linked to imported Rucola lettuce. *Foodborne Pathogens and Disease* 5:165-173. 2008.

Pappelbaum, K. et al. Monitoring hygiene on- and at-line is critical for controlling *Listeria monocytogenes* during produce processing. *Journal of Food Protection* 71:735-741. 2008.

Park, E.-J. and Kang, D.-H. The use of bacterial alkaline phosphatase assay for rapid monitoring of bacterial counts on spinach. *Journal of Food Science* 73:M236-M238. 2008.

Park, E.-J. et al. Effect of electrolyzed water for reduction of foodborne pathogens on lettuce and spinach. *Journal of Food Science* 73:M268-M272. 2008.

Park, E.-J. et al. Effects of organic matter on acidic electrolysed water for reduction of foodborne pathogens on lettuce and spinach. *Journal of Applied Microbiology* 105:1802-1809. 2008.

Pezzoli, L. et al. Packed with *Salmonella* – Investigation of an international outbreak of *Salmonella* Senftenberg infection linked to contamination of prepacked basil in 2007. *Foodborne Pathogens and Disease* 5:661-668. 2008.

Ponce, A.G. et al. Dynamics of indigenous microbial populations of butter head lettuce grown in mulch and on bare soil. *Journal of Food Science* 73:M257-M263. 2008.

Rai, A.K. et al. Detection of *Giardia*, *Entamoeba*, and *Cryptosporidium* in unprocessed food items from northern India. *World Journal of Microbiology and Biotechnology* 24:2879-2887. 2008.

Rajkowski, K.T. and Fan, X. Microbial quality of fresh-cut iceberg lettuce washed in warm or cold water and irradiated in a modified atmosphere package. *Journal of Food Safety* 28:248-260. 2008.

Selma, M.V. et al. Heterogeneous photocatalytic disinfection of wash waters from the fresh-cut vegetable industry. *Journal of Food Protection* 71:286-292. 2008.

Selma, M.V. et al. Disinfection potential of ozone, ultraviolet-C and their combination in wash water for the fresh-cut industry. *Food Microbiology* 25:809-814. 2008.

Shaw, R.K. et al. Enterohemorrhagic *Escherichia coli* exploits EspA filaments for attachment to salad leaves. *Applied and Environmental Microbiology* 74:2908-2914. 2008.

Stopforth, J.D. et al. Effect of acidified sodium chlorite, chlorine, and acidic electrolyzed water on *Escherichia coli* O157:H7, *Salmonella*, and *Listeria monocytogenes* inoculated onto leafy greens. *Journal of Food Protection* 71:625-628. 2008.

Suthiluk, P. et al. Possibility of using near infrared spectroscopy for evaluation of bacterial contamination in shredded cabbage. *International Journal of Food Science and Technology* 43:160-165. 2008.

Trias, R. et al. Bioprotection of golden delicious apples and iceberg lettuce against foodborne bacterial pathogens by lactic acid bacteria. *International Journal of Food Microbiology* 123:50-60. 2008.

Trias, R. et al. Bioprotective *Leuconostoc* strains against *Listeria monocytogenes* in fresh fruits and vegetables. *International Journal of Food Microbiology* 127:91-98. 2008.

Uhlich, G.A. et al. Characterization of shiga toxin-producing *Escherichia coli* isolates associated with two multistate food-borne outbreaks that occurred in 2006. *Applied and Environmental Microbiology* 74:1268-1272. 2008.

Vega, E. et al. Electrostatic forces control nonspecific virus attachment to lettuce. *Journal of Food Protection* 71:522-529. 2008.

Valentin-Bon, I. et al. Microbiological quality of bagged cut spinach and lettuce mixes. *Applied and Environmental Microbiology* 74:1240-1242. 2008.

Xie, Y. et al. Inactivation of MS2 F(+) coliphage on lettuce by a combination of UV light and hydrogen peroxide. *Journal of Food Protection* 71:903-907. 2008.

Zhong, Q. et al. Nonthermal inactivation of *Escherichia coli* K-12 on spinach leaves, using dense phase carbon dioxide. *Journal of Food Protection* 71:1015-1017. 2008.

Allende, A. et al. Antimicrobial effect of acidified sodium chlorite, sodium chlorite, sodium hypochlorite, and citric acid on *Escherichia coli* O157:H7 and natural microflora of fresh-cut cilantro. *Food Control* 20:230-234. 2009

Baert, L. et al. Efficacy of sodium hypochlorite and peroxyacetic acid to reduce murine norovirus 1, B40-8, *Listeria monocytogenes*, and *Escherichia coli* O157:H7 on shredded iceberg lettuce and in residual wash water. *Journal of Food Protection* 72:1047-1054. 2009.

Barker-Reid, F. et al. Persistence of *Escherichia coli* on injured Iceberg lettuce in the field, overhead irrigated with contaminated water. *Journal of Food Protection* 72:458-464. 2009.

Berger, C.N. et al. Interaction of enteroaggregative *Escherichia coli* with salad leaves. *Environmental Microbiology Reports* 1:234-239. 2009

Bohaychuk, V. M. et al. A microbiological survey of selected Alberta-grown fresh produce from farmers' markets in Alberta, Canada. *Journal of Food Protection* 72:415-420. 2009.

Butot, S. et al. Inactivation of enteric viruses in minimally processed berries and herbs. *Applied and Environmental Microbiology* 75:4155-4161. 2009.

Cheong, S. et al. Enteric viruses in raw vegetables and groundwater used for irrigation in South Korea. *Applied and Environmental Microbiology* 75:7745-7751. 2009

Chua, T. and Bhagwat, A.A. A rapid and simple DNA extraction procedure to detect *Salmonella* spp. and *Listeria monocytogenes* from fresh produce using real-time PCR. *Food Analytical Methods* 2:96-101. 2009.

- Cordano, A.M. and Jacquet, C. *Listeria monocytogenes* isolated from vegetable salads sold at supermarkets in Santiago, Chile: Prevalence and strain characterization. *International Journal of Food Microbiology* 132:176-179. 2009.
- Crepet, A. et al. Development of a hierarchical Bayesian model to estimate the growth parameters of *Listeria monocytogenes* in minimally processed fresh leafy salads. *International Journal of Food Microbiology* 131:112-119. 2009.
- D'Lima, C.B. and T.V. Suslow. Comparative evaluation of practical functionality of rapid test format kits for detection of *Escherichia coli* O157:H7 on lettuce and leafy greens. *Journal of Food Protection* 72:2461-2470. 2009.
- Doering, H.J. et al. Use of the systems approach to determine the fate of *Escherichia coli* O157:H7 on fresh lettuce and spinach. *Journal of Food Protection* 72:1560-1568. 2009.
- Elviss, N.C. et al. Microbiological study of fresh herbs from retail uncovers an international outbreak of salmonellosis. *International Journal of Food Microbiology* 134:83-88. 2009.
- Gil, M.I. et al. Fresh-cut product sanitation and wash water disinfection: Problems and solutions. *International Journal of Food Microbiology* 134:37-45. 2009.
- Gomes, C. et al. Understanding *E. coli* internalization in lettuce leaves for optimization of irradiation treatment. *International Journal of Food Microbiology* 135:238-247. 2009.
- Gunduz, G.T. et al. Efficacy of myrtle oil against *Salmonella* Typhimurium of fresh produce. *International Journal of Food Microbiology* 130:147-150. 2009.
- Gupta, N. et al. Prevalence of intestinal helminth eggs on vegetables grown in wastewater-irrigated areas of Titagarh, West Bengal, India. *Food Control* 20:942-945. 2009.
- Hanning I.B. et al. Salmonellosis: Outbreaks in the United States due to fresh produce: Sources and potential intervention measures. *Foodborne Pathogens and Disease* 6:635-648. 2009.
- Hawaree, N. et al. Effects of drying temperature and surface characteristics of vegetable on the survival of *Salmonella*. *Journal of Food Science* 74:E16-E22. 2009.
- Johnston, M.A. et al. Microbial antagonists of *Escherichia coli* O157:H7 on fresh-cut lettuce and spinach. *Journal of Food Protection* 12:1569-1575. 2009.
- Keskinen, L.A. et al. Efficacy of chlorine, acidic electrolyzed water and aqueous chlorine dioxide solutions to decontaminate *Escherichia coli* O157:H7 from lettuce leaves. *International Journal of Food Microbiology* 132:134-140. 2009.

- Kim, J.K. and Harrison, M.A. Surrogate selection for *Escherichia coli* O157:H7 based on cryptolerance and attachment to Romaine lettuce. *Journal of Food Protection* 72:1385-1391. 2009.
- Kim, J. et al. Factors impacting the regrowth of *Escherichia coli* O157:H7 in dairy manure compost. *Journal of Food Protection* 72:1576-1584. 2009.
- Kim, J. et al. Evaluating the effect of environmental factors on pathogen regrowth in compost extract. *Microbial Ecology* 58:498-508. 2009.
- Kim, Y. et al. Disinfection of iceberg lettuce by titanium dioxide – UV photocatalytic reaction. *Journal of Food Protection* 72:1916-1922. 2009.
- Klockow, P.A. and K.M. Keener. Safety and quality assessment of packaged spinach treated with a novel ozone-generation system. *LWT-Food Science and Technology* 42:1047-1053. 2009.
- Koide, S. et al. Disinfection efficacy of slightly acidic electrolyzed water on fresh cut cabbage. *Food Control* 20:294-297. 2009.
- Kroupitski, Y. et al. Internalization of *Salmonella enterica* in leaves is induced by light and involves chemotaxis and penetration through open stomata. *Applied and Environmental Microbiology* 75:6076-6086. 2009.
- Kroupitski, Y. et al. Interactions of *Salmonella enterica* with lettuce leaves. *Journal of Applied Microbiology* 106:1876-1885. 2009.
- Lopez-Galvez, F. et al. Prevention of *Escherichia coli* cross-contamination by different commercial sanitizers during washing of fresh-cut lettuce. *International Journal of Food Microbiology* 133:167-171. 2009.
- Luo, Y. et al. Fate of *Escherichia coli* O157:H7 in the presence of indigenous microorganisms on commercially packaged baby spinach, as impacted by storage temperature and time. *Journal of Food Protection* 72:2038-2045. 2009.
- McEvoy, J.L. et al. Potential of *Escherichia coli* O157:H7 to grow on field-cored lettuce as impacted by postharvest storage time and temperature. *International Journal of Food Microbiology* 128:506-509. 2009.
- Meldrum, R.J. et al. Assessment of the microbiological safety of salad vegetables and sauces from kebab take-away restaurants in the United Kingdom. *Food Microbiology* 26:573-577. 2009.
- Miranda, J.M. et al. Prevalence and antimicrobial resistance patterns of *Salmonella* from different raw foods in Mexico. *Journal of Food Protection* 72:966-971. 2009.

- Mitra, R., et al. Effect of route of introduction and host cultivar on the colonization, internalization, and movement of the human pathogen *Escherichia coli* O157:H7 in spinach. *Journal of Food Protection* 72:1521-1530. 2009.
- Mootian, G. et al. Transfer of *Escherichia coli* O157:H7 from soil, water, and manure contamination with low numbers of the pathogen to lettuce leaves. *Journal of Food Protection* 72:2308-2312. 2009.
- Mota, A. et al. Risk assessment of *Cryptosporidium* and *Giardia* in water irrigating fresh produce in Mexico. *Journal of Food Protection* 72:2184-2188. 2009.
- Obaidat, M.M. and Frank, J.F. Inactivation of *Escherichia coli* O157:H7 on the intact and damaged portion of lettuce and spinach leaves by using allyl isothiocyanate, carvacrol, and cinnamaldehyde in vapor phase. *Journal of Food Protection* 72:2046-2055. 2009.
- Pakalniskiene, J. et al. A foodborne outbreak of enterotoxigenic *E. coli* and *Salmonella* Anatum infection after a high-school dinner in Denmark, November 2006. *Epidemiology and Infection* 137:396-401. 2009.
- Pangloli, P. et al. Reduction of *Escherichia coli* O157:H7 on produce by use of electrolyzed water under simulated food service operations conditions. *Journal of Food Protection* 72:1854-1861. 2009.
- Pu, S. et al. Effects of plant maturity and growth media bacterial inoculums level on the surface contamination and internalization of *Escherichia coli* O157:H7 in growing spinach leaves. *Journal of Food Protection* 72:2313-2320. 2009.
- Quiroz-Santiago, C. et al. Prevalence of *Salmonella* in vegetables from Mexico. *Journal of Food Protection* 72:1279-1282. 2009.
- Randazzo, C.L. et al. Polyphasic characterization of bacterial community in fresh cut salads. *International Journal of Food Microbiology* 128:484-490. 2009.
- Randazzo, C.L. et al. Biopreservation of minimally processed iceberg lettuce using a bacteriocin produced by *Lactococcus lactis* wild strain. *Food Control* 20:756-763. 2009.
- Samadi, N. et al. Efficacy of detergents and fresh produce disinfectants against microorganisms associated with raw vegetables. *Journal of Food Protection* 72:1486-1490. 2009.
- Samara, A. et al. Effect of treating lettuce surfaces with acidulants on the behaviour of *Listeria monocytogenes* during storage at 5 and 20 °C and subsequent exposure to simulated gastric fluid. *International Journal of Food Microbiology* 129:1-7. 2009.

- Semenov, A.V. et al. Percolation and survival of *Escherichia coli* O157:H7 and *Salmonella enterica* serovar Typhimurium in soil amended with contaminated dairy manure or slurry. *Applied and Environmental Microbiology* 75:3206-3215. 2009.
- Sharma, M. et al. A novel approach to investigate the uptake and internalization of *Escherichia coli* O157:H7 in spinach cultivated in soil and hydroponic medium. *Journal of Food Protection* 72:1513-1520. 2009.
- Sharma, M. et al. Effectiveness of bacteriophages in reducing *Escherichia coli* O157:H7 on fresh-cut cantaloupes and lettuce. *Journal of Food Protection* 72:1481-1485. 2009.
- Shieh, Y.C. et al. Survival of hepatitis A virus in spinach during low temperature storage. *Journal of Food Protection* 72:2390-2393. 2009.
- Shirron, N. et al. A comparative study assaying commonly used sanitizers for antimicrobial activity against indicator bacteria and a *Salmonella* Typhimurium strain on fresh produce. *Journal of Food Protection* 72:2413-2417. 2009.
- Silagyi, K. et al. Production of biofilm and quorum sensing by *Escherichia coli* O157:H7 and its transfer from contact surfaces to meat, poultry, ready-to-eat deli, and produce products. *Food Microbiology* 26:514-519. 2009
- Talley, J.L. et al. Association of *Escherichia coli* O157:H7 with filth flies (Muscidae and Calliphoridae) captured in leafy green fields and experimental transmission of *E. coli* O157:H7 to spinach leaves by house flies (Diptera: Muscidae). *Journal of Food Protection* 72:1547-1552. 2009.
- Taormina, P.J. et al. Transfer of *Escherichia coli* O157:H7 to iceberg lettuce via simulated field coring. *Journal of Food Protection* 72:465-472. 2009.
- Theofel, C.G. and Harris. L.J. Impact of preinoculation culture conditions on the behavior of *Escherichia coli* O157:H7 inoculated onto Romaine lettuce (*Lactuca sativa*) plants and cut leaf surfaces. *Journal of Food Protection* 72:1553-1559. 2009.
- Velazquez, L.D.C. et al. Evaluation of chlorine, benzalkonium chloride and lactic acid as sanitizers for reducing *Escherichia coli* O157:H7 and *Yersinia enterocolitica* on fresh vegetables. *Food Control* 20:262-268. 2009.
- Vurma, M. et al. Inactivation of *Escherichia coli* O157:H7 and natural microbiota on spinach leaves using gaseous ozone during vacuum cooling and simulated transportation. *Journal of Food Protection* 72:1538-1546. 2009.
- Wießner, S. et al. Hygienic quality of head lettuce: Effects of organic and mineral fertilizers. *Food Control* 20:881-886. 2009.

Wilson, R.S. et al. Contamination prevention and response related to fresh and fresh-cut produce: An expert perspective on the farmer decision making process. *Food Protection Trends* 29:488-492. 2009.

Xicohtencatl-Cortes, J. et al. Interaction of *Escherichia coli* O157:H7 with leafy green produce. *Journal of Food Protection* 72:1531-1537. 2009.

Zhang, G., et al. Evaluation of treatments for elimination of foodborne pathogens on the surface of leaves and roots of lettuce (*Lactuca sativa* L.). *Journal of Food Protection* 72:228-234. 2009.

Zhang, G. et al. Efficacy of antimicrobial agents in lettuce leaf processing water for control of *Escherichia coli* O157:H7. *Journal of Food Protection* 72:1392-1397.

Zhang, G. et al. Lack of internalization of *Escherichia coli* O157:H7 in lettuce (*Lactuca sativa* L.) after leaf surface and soil inoculation. *Journal of Food Protection* 72:2028-2037. 2009.

Zhang, G. et al. Heat and drought stress during growth of lettuce (*Lactuca sativa* L.) does not promote internalization of *Escherichia coli* O157:H7. *Journal of Food Protection* 72:2471-2475. 2009.

Zhao, T. et al. Inactivation of *Salmonella* and *Escherichia coli* O157:H7 on lettuce and poultry skin by combinations of levulinic acid and sodium dodecyl sulfate. *Journal of Food Protection* 72:928-936. 2009.

Zhou, B. et al. Ultrasound enhanced sanitizer efficacy in reduction of *Escherichia coli* O157:H7 population on spinach leaves. *Journal of Food Science* 74:M308-M313. 2009.

Abougrain, A.K., et al. Parasitological contamination in salad vegetables in Tripoli-Libya. *Food Control* 21:760-762. 2010.

Almualla, N.A. et al. Aspects of the microbiological quality and safety of ready-to-eat foods in Sharjah supermarkets in the United Arab Emirates. *Journal of Food Protection* 73:1328-1331. 2010.

Amoros, I. et al. *Cryptosporidium* oocysts and *Giardia* cysts on salad products irrigated with contaminated water. *Journal of Food Protection* 73:1138-1140. 2010.

Aparecida de Oliveira, M. et al. Quantification of *Listeria monocytogenes* in minimally processed leafy vegetables using a combined method based on enrichment and 16S rRNA real-time PCR. *Food Microbiology* 27:19-23. 2010.

Berger, C.N. et al. Fresh fruit and vegetables as vehicles for the transmission of human pathogens. *Environmental Microbiology* 12:2385-2397. 2010.

- Caponigro, V. et al. Variation of microbial load and visual quality of ready-to-eat salads by vegetable type, season, processor and retailer. *Food Microbiology* 27:1071-1077. 2010.
- Chiu, P.-E. and L.-S. Lai. Antimicrobial activities of tapioca starch/decolorized hsian-tsao leaf gum coatings containing green tea extracts in fruit-based salads, romaine hearts and pork slices. *International Journal of Food Microbiology* 139:23-30. 2010.
- Constantin, D. and N. Manuela. Influence of ultraviolet radiation on microbiological and sensory characteristics of certain categories of vegetables products and their preservation life. *Annals – Food Science and Technology* 11:94-98. 2010.
- De Giusti, M. et al. The evaluation of the microbial safety of fresh ready-to-eat vegetables produced by different technologies in Italy. *Journal of Applied Microbiology* 109:996-1006. 2010.
- Ding, T. et al. Predictive model for growth of *Listeria monocytogenes* in untreated and treated lettuce with alkaline electrolyzed water. *World Journal of Microbiology and Biotechnology* 26:863-869. 2010
- Elano, R.R. et al. Comparison of the effectiveness of acidified sodium chlorite and sodium hypochlorite in reducing *Escherichia coli*. *Foodborne Pathogens and Disease* 7:1481-1489. 2010.
- Ells, T.C. and L.T. Hansen. Growth of *Listeria* spp. in shredded cabbage is enhanced by a mild heat treatment. *Journal of Food Protection* 73:425-433. 2010.
- Erickson, M.C., et al. Infrequent internalization of *Escherichia coli* O157:H7 into field-grown leafy greens. *Journal of Food Protection* 73:500-506. 2010.
- Erickson, M.C. et al. Surface and internalized *Escherichia coli* O157:H7 on field-grown spinach and lettuce treated with spray-contaminated irrigation water. *Journal of Food Protection* 73:1023-1029. 2010.
- Erickson, M.C. et al. Preharvet internalization of *Escherichia coli* O157:H7 into lettuce leaves, as affected by insect and physical damage. *Journal of Food Protection* 73:1809-1816. 2010.
- Falomir, M.P. et al. Coliform bacteria in fresh vegetables: From cultivated lands to consumers. *Current Research, Technology and Education Topics in Applied Microbiology and Microbial Biotechnology* 2:1175-1181. 2010.
- Fischer-Arndt, M. et al. Effects of weed management practices on enteric pathogen transfer into lettuce (*Lactuca sativa* var. *capitata*). *Food Control* 21:1004-1010. 2010.

- Gandhi, K.M. et al. Binding of virus-like particles of Norwalk virus to Romaine lettuce veins. *Applied and Environmental Microbiology* 76:7997-8003. 2010.
- Ganesh, V. et al. Electrostatic sprays of food-grade acids and plant extracts are more effective than conventional sprays in decontaminating *Salmonella* Typhimurium on spinach. *Journal of Food Science* 75:M574-M579. 2010.
- Gopal, A. et al. Alternative disinfection techniques to extend the shelf life of minimally processed iceberg lettuce. *Food Microbiology* 27:210-219. 2010.
- Gorski, L. and A.S. Liang. Effect of enrichment medium on real-time detection of *Salmonella enterica* from lettuce and tomato enrichment cultures. *Journal of Food Protection* 73:1047-1056. 2010.
- Gunduz, G.T. et al. Efficacy of oregano oil in the inactivation of *Salmonella typhimurium* on lettuce. *Food Control* 21:513-517. 2010.
- Harapas, D. et al. Persistence of *Escherichia coli* on injured vegetable plants. *International Journal of Food Microbiology* 138:232-237. 2010.
- Hunter, P.J. et al. Both leaf properties and micro-microbe interactions influence within-species variation in bacterial population diversity and structure in the lettuce (*Lactuca* species) phyllosphere. *Applied and Environmental Microbiology* 76:8117-8125. 2010.
- Irlbeck, E.G. and Akers, C. The summer of *Salmonella* in salsa: A framing analysis of the 2008 outbreak linked to tomatoes and jalapenos. *Food Protection Trends* 30:628-632. 2010.
- Issa-Zacharia, A. et al. A review of microbiological safety of fruits and vegetables and the introduction of electrolyzed water as an alternative to sodium hypochlorite solution. *African Journal of Food Science* 4:778-789. 2010.
- Jeong, S. et al. Inactivation of *Escherichia coli* O157:H7 on lettuce, using low-energy X-ray irradiation. *Journal of Food Protection* 73:547-551. 2010.
- Kyle, J.L. et al. Transcriptome analysis of *Escherichia coli* O157:H7 exposed to lysates of lettuce leaves. *Applied and Environmental Microbiology* 76:1375-1387. 2010.
- Leach, K.M. et al. Same-day detection of *Escherichia coli* O157:H7 from spinach by using electrochemiluminescent and cytometric bead array biosensors. *Applied and Environmental Microbiology* 76:8044-8052. 2010.
- Luo, Y. et al. Effect of storage temperature and duration on the behavior of *Escherichia coli* O157:H7 on packaged fresh-cut salad containing Romaine and iceberg lettuce. *Journal of Food Science* 75:M390-M397. 2010.

Macarisin, D. et al. *Spinacia oleracea* leaf stromata harboring *Cryptosporidium parvum* oocysts: A potential threat to food safety. *Applied and Environmental Microbiology* 76:555-559. 2010.

Mahmoud, B.S.M. Effects of X-ray radiation on *Escherichia coli* O157:H7, *Listeria monocytogenes*, *Salmonella enterica* and *Shigella flexneri* inoculated on shredded iceberg lettuce. *Food Microbiology* 27:109-114. 2010.

Mahmoud, B.S.M. et al. Inactivation of *Escherichia coli* O157:H7, *Listeria monocytogenes*, *Salmonella enterica* and *Shigella flexneri* on spinach leaves by X-ray. *Food Microbiology* 27:24-28. 2010.

Mattison, K. et al. Enteric viruses in ready-to-eat packaged leafy greens. *Emerging Infectious Diseases* 16:1815-1817. 2010.

Nakaido, M. et al. Analysis of bacteria, parasites, and heavy metals in lettuce (*Lactuca sativa*) and rocket salad (*Eruca sativa* L.) irrigated with treated effluent from a biological wastewater treatment plant. *Biological Trace Element Research* 134:342-351. 2010.

Niemira, B.A. and P.H. Cooke. *Escherichia coli* O157:H7 biofilm formation on Romaine lettuce and spinach leaf surfaces reduces efficacy of irradiation and sodium hypochlorite washes. *Journal of Food Science* 75:M270-M277. 2010.

Nou, X. and Y. Luo. Whole-leaf wash improves chlorine efficacy for microbial reduction and prevents pathogen cross-contamination during fresh-cut lettuce processing. *Journal of Food Science* 75:M283-M290. 2010.

Oliveira, M. et al. Effects of packaging type and storage temperature on the growth of foodborne pathogens on shredded 'Romaine' lettuce. *Food Microbiology* 27:375-380. 2010.

Olmez, H. and S.D. Temur. Effects of different sanitizing treatments on biofilms and attachment of *Escherichia coli* and *Listeria monocytogenes* on green leaf lettuce. *LWT-Food Science and Technology* 43:964-970. 2010.

Patel, J. and M. Sharma. Differences in attachment of *Salmonella enterica* serovars to cabbage and lettuce leaves. *International Journal of Food Microbiology* 139:41-47. 2010.

Patel, J. et al. Persistence of enterohaemorrhagic and nonpathogenic *E. coli* on spinach leaves and in rhizosphere soil. *Journal of Applied Microbiology* 108:1789-1796.

Park, H. et al. Evaluation of various methods for recovering human norovirus and murine norovirus from vegetables and ham. *Journal of Food Protection* 73:1651-1657. 2010.

- Ponniah, J. et al. *Listeria monocytogenes* in raw salad vegetables sold in retail level in Malaysia. *Food Control* 21:774-778. 2010.
- Rahman, S.M.E. et al. Combined effects of alkaline electrolyzed water and citric acid with mild heat to control microorganisms on cabbage. *Journal of Food Science* 75:M111-M115. 2010.
- Rahman, S.M.E. et al. Effectiveness of low concentration electrolyzed water to inactivate foodborne pathogens under different environmental conditions. *International Journal of Food Microbiology* 139:147-153. 2010.
- Rahman, S.M.E. et al. Inactivation effect of newly developed low concentration electrolyzed water and other sanitizers against microorganisms on spinach. *Food Control* 21:1383-1387. 2010.
- Ravishankar, S. et al. Assessing the cross contamination and transfer rates of *Salmonella enterica* from chicken to lettuce under different food-handling scenarios. *Food Microbiology* 27:791-794.
- Rieu, A. et al. Sensitivity of acetic acid, ability to colonize abiotic surfaces and virulence potential of *Listeria monocytogenes* EGD-e after incubation on parsley leaves. *Journal of Applied Microbiology* 108:560-570.
- Rzezutka, A. et al. *Cryptosporidium* oocysts on fresh produce from areas of high livestock production in Poland. *International Journal of Food Microbiology* 139:96-101. 2010.
- Seo, Y.-H. et al. Microbial evaluation of minimally processed vegetables and sprouts produced in Seoul, Korea. *Food Science and Biotechnology* 19:1283-1288. 2010.
- Shahnazi, M. and M. Jafari-Sabet. Prevalence of parasitic contamination of raw vegetables in villages of Qazvin Province, Iran. *Foodborne Pathogens and Disease* 7:1025-1030. 2010.
- Soli, K.W. et al. Decontamination of fresh produce by the use of slightly acidic hypochlorous water following pretreatment with sucrose fatty acid ester under microbubble generation. *Food Control* 21:1240-1244. 2010.
- Tromp, S.O. et al. Quantitative microbial risk assessment of *Escherichia coli* O157:H7, *Salmonella enterica*, and *Listeria monocytogenes* in leafy green vegetables consumed at salad bars, based on modeling supply chain logistics. *Journal of Food Protection* 73:1830-1840. 2010.
- Tunung, R. et al. Prevalence and quantification of *Vibrio parahaemolyticus* in raw salad vegetables at retail level. *Journal of Microbiology and Biotechnology* 20:391-396. 2010.

- Wei, J. et al. Manure- and biosolids-resident murine norovirus-1 attachment to and internalization by Romaine lettuce. *Applied and Environmental Microbiology* 76:578-583. 2010.
- Wood, J.D. et al. Population dynamics of *Escherichia coli* inoculated by irrigation into the phyllosphere of spinach grown under commercial production conditions. *International Journal of Food Microbiology* 143:198-204. 2010.
- Xanthopoulos, V. et al. Occurrence and characterization of *Aeromonas hydrophila* and *Yersinia enterocolitica* in minimally processed fresh vegetable salads. *Food Control* 21:393-398. 2010.
- Zhang, G. and K.A. Lampel. Comparison of chromogenic biologic rainbow agar *Shigella/Aeromonas* with xylose lysine desoxycholate agar for isolation and detection of *Shigella* spp. from foods. *Journal of Food Protection* 73:1458-1465. 2010.
- Anderson, M. et al. Pathogen-produce pair attribution risk ranking tool to prioritize fresh produce commodity and pathogen combinations for further evaluation (P³ARRT). *Food Control* 22:1865-1872. 2011.
- Aparedida de Oliveira, M. et al. Microbiological quality of ready-to-eat minimally processed vegetables consumed in Brazil. *Food Control* 22:1400-1403. 2011.
- Authurson, V. et al. Persistence and spread of *Salmonella enterica* serovar Weltevreden in soil and on spinach plants. *FEMS Microbiology Letters* 314:67-74. 2011.
- Bae, J.-Y. et al. Effect of wash treatments on reducing human norovirus on iceberg lettuce and perilla leaf. *Journal of Food Protection* 74:1908-1911. 2011.
- Baert, L. et al. Review: Norovirus prevalence in Belgian, Canadian and French produce: A threat to human health? *International Journal of Food Microbiology* 151:261-169. 2011.
- Bellei, B. et al. Purification of a bacteriocin produced by *Enterococcus faecium* and its effectiveness for preservation of fresh-cut lettuce. *Journal of Microbiology and Antimicrobials* 3:119-125. 2011.
- Bolton, D.J. et al. Incidence and survival of non-O157 verocytotoxigenic *Escherichia coli* in soil. *Journal of Applied Microbiology* 111:484-490. 2011.
- Boyer, R.R. et al. Role of O-antigen on the *Escherichia coli* O157:H7 cells hydrophobicity, charge and ability to attach to lettuce. *International Journal of Food Microbiology* 147:228-232. 2011.

Brown, A.L. et al. Inhibition of *Escherichia coli* O157:H7 and *Clostridium sporogenes* in spinach packaged in modified atmospheres after treatment combined with chlorine and lactic acid bacteria. *Journal of Food Science* 76:M427-M432. 2011.

Castaneda-Ramirez, C. et al. Isolation of *Salmonella* spp. from lettuce and evaluation of its susceptibility to novel *Bacillus thuringiensis* and antibiotics. *Journal of Food Protection* 74:274-278. 2011.

Chen, S. et al. Rapid detection of viable salmonellae in produce by coupling propidium monoazide with loop-mediated isothermal amplification. *Applied and Environmental Microbiology* 77:4008-4016. 2011.

Choi, S. et al. Survival and colonization of *Escherichia coli* O157:H7 on spinach leaves as affected by inoculum level and carrier, temperature and relative humidity. *Journal of Applied Microbiology* 111:1465-1472. 2011.

Danyluk, M.D. and D.W. Schaffner. Quantitative assessment of the microbial risk of leafy greens from farm to consumption: Preliminary framework, data, and risk estimates. *Journal of Food Protection* 74:700-708. 2011.

De Azeredo, G.A. et al. Combined application of essential oils from *Origanum vulgare* L. and *Rosmarinus officinalis* L. to inhibit bacteria and autochthonous microflora associated with minimally processed vegetables. *Food Research International* 44:1541-1548. 2011.

Deng, K. et al. Functional analysis of *ycfR* and *ycfQ* in *Escherichia coli* O157:H7 linked to outbreaks of illness associated with fresh produce. *Applied and Environmental Microbiology* 77:3952-3959. 2011.

Ding, T. et al. Response surface modeling of *Listeria monocytogenes* inactivation on lettuce treated with electrolyzed oxidizing water. *Journal of Food Process Engineering* 34:1729-1745. 2011.

Elhariry, H.M. Attachment strength and biofilm forming ability of *Bacillus cereus* on green-leafy vegetables: Cabbage and lettuce. *Food Microbiology* 28:1266-1274. 2011.

European Food Safety Agency. Urgent advice on the public health risk of Shiga-toxin producing *Escherichia coli* in fresh vegetables. *EFSA Journal* 9:2274 (Online). 2011.

Feng, K. et al. Inactivation of a human norovirus surrogate, human norovirus virus-like particles, and vesicular stomatitis virus by gamma irradiation. *Applied and Environmental Microbiology* 77:3507-3517. 2011.

Fraisse, A. et al. Comparison of chlorine and peroxyacetic-based disinfectant to inactivate feline calicivirus, murine norovirus and hepatitis A virus on lettuce. *International Journal of Food Microbiology* 151:98-104. 2011.

- Goldberg, D. et al. *Salmonella* Typhimurium internalization is variable in leafy vegetables and fresh herbs. *International Journal of Food Microbiology* 145:250-257. 2011.
- Gomes, C. et al. Radiosensitization of *Salmonella* spp. and *Listeria* spp. in ready-to-eat baby spinach leaves. *Journal of Food Science* 76:E141-E148. 2011. -E488.
- Gomes, C. et al. Microencapsulated antimicrobial compounds as a means to enhance electron beam irradiation treatment for inactivation of pathogens on fresh spinach leaves. *Journal of Food Science* 76:E479-E488. 2011.
- Gonzalez, A. and M.A. Ferrus. Study of *Arcobacter* spp. contamination in fresh lettuce detected by different cultural and molecular methods. *International Journal of Food Microbiology* 145:311-314. 2011.
- Grasso, E.M. et al. Inactivation of *Escherichia coli* inoculated onto fresh-cut chopped cabbage using electron-beam processing. *Journal of Food Protection* 74:115-118. 2011.
- Gutierrez-Rodriguez, E. et al. Variable agronomic practices, cultivar, strain source and initial contamination dose differently affect survival of *Escherichia coli* on spinach. *Journal of Applied Microbiology* 112:109-118. 2011.
- Gyawali, R. et al. Antimicrobial activity of copper alone and in combination with lactic acid against *Escherichia coli* O157:H7 in laboratory medium and on the surface of lettuce and tomatoes. *Journal of Pathogens* 2011:650968 (Online). 2011.
- Hirneisen, K.A. et al. Ozone inactivation of norovirus surrogates on fresh produce. *Journal of Food Protection* 74:836-839. 2011.
- Ho, K.-L.G. et al. Efficacy of a novel sanitizer composed of lactic acid and peroxyacetic acid against single strains of nonpathogenic *Escherichia coli* K-12, *Listeria innocua*, and *Lactobacillus plantarum* in aqueous solution and on surfaces of Romaine lettuce and spinach. *Journal of Food Protection* 74:1468-1474. 2011.
- Huang, Y. and Chen, H. Effect of organic acids, hydrogen peroxide and mild heat on inactivation of *Escherichia coli* O157:H7 on baby spinach. *Food Control* 22:1178-1183. 2011.
- Hunter, D.M. et al. Dead-end ultrafiltration concentration and ISM/ATP-bioluminescence detection of *Escherichia coli* O157:H7 in recreational water and produce wash. *Journal of Microbiological Methods* 87:338-342. 2011.

Hyeon, J.-Y. et al. Rapid detection method for hepatitis A virus from lettuce by a combination of filtration and integrated cell culture – real-time reverse transcription PCR. *Journal of Food Protection* 74:1756-1761. 2011.

Ijabadeniyi, O.A. et al. Effect of attachment time followed by chlorine washing on the survival of inoculated *Listeria monocytogenes* on tomatoes and spinach. *Journal of Food Quality* 34:133-141. 2011.

Ingram, D.T. et al. Effect of repeated irrigation with water containing varying levels of total organic carbon on the persistence of *Escherichia coli* O157:H7 on baby spinach. *Journal of Food Protection* 74:709-717. 2011.

Issa-Zacharia, A. et al. Application of slightly acidic electrolyzed water as a potential non-thermal food sanitizer for decontamination of fresh ready-to-eat vegetables and sprouts. *Food Control* 22:601-607. 2011.

Izquier, A. and Gomez-Lopez, V.M. Modeling the pulsed light inactivation of microorganisms naturally occurring on vegetable substrates. *Food Microbiology* 28:1170-1174. 2011.

Karagozlu, N. et al. Determination of antimicrobial effect of mint and basil essential oils on survival of *E. coli* O157:H7 and *S. typhimurium* in fresh-cut lettuce and purslane. *Food Control* 22:1851-1855. 2011.

Keeratipibul, S. et al. Prediction of coliforms and *Escherichia coli* on tomato fruits and lettuce leaves after sanitizing by using artificial neural networks. *LWT-Food Science and Technology* 44:130-138. 2011.

Keskinen, L.A. and Annous, B.A. Efficacy of adding detergents to sanitizer solutions for inactivation of *Escherichia coli* O157:H7 on Romaine lettuce. *International Journal of Food Microbiology* 147:157-161. 2011.

Kim, S.-Y. et al. Antimicrobial activity of plant extracts against *Salmonella* Typhimurium, *Escherichia coli* O157:H7, and *Listeria monocytogenes* on fresh lettuce. *Journal of Food Science* 76:M41-MM46. 2011.

Kim, S.-Y. et al. Development of oscillation method for reducing foodborne pathogens on lettuce and spinach. *International Journal of Food Microbiology* 145:273-278. 2011.

Koseki, S. et al. A survey of Iceberg lettuce for the presence of *Salmonella*, *Escherichia coli* O157:H7, and *Listeria monocytogenes* in Japan. *Journal of Food Protection* 74:1543-1546. 2011.

Koseki, S. et al. Comparison of two possible routes of pathogen contamination of spinach leaves in a hydroponic cultivation system. *Journal of Food Protection* 74:1536-1542. 2011.

- Kroupitski, Y. et al. Distribution of *Salmonella typhimurium* in romaine lettuce leaves. *Food Microbiology* 28:990-997. 2011.
- Lehto, M. et al. Hygienic level and surface contamination in fresh-cut vegetable production plants. *Food Control* 22:469-475. 2011.
- Li, D. et al. Inactivation of murine norovirus 1, coliphage ϕ X174, and *Bacillus fragilis* phage B40-8 on surfaces and fresh-cut iceberg lettuce by hydrogen peroxide and UV light. *Applied and Environmental Microbiology* 77:1399-1404. 2011.
- Liang, N. et al. Detection of viable *Salmonella* in lettuce by propidium monoazide real-time PCR. *Journal of Food Science* 76:M234-M237. 2011.
- Lou, F., et al. Inactivation of a human norovirus surrogate by high-pressure processing: Effectiveness, mechanism, and potential application in the fresh produce industry. *Applied and Environmental Microbiology* 77:1862-1871. 2011.
- McKellar, R.C. and P. Delaquis. Development of a dynamic growth-death model for *Escherichia coli* O157:H7 in minimally processed leafy green vegetables. *International Journal of Food Microbiology* 151:7-14. 2011.
- Miller, N.D. et al. Real-time reverse-transcriptase PCR for *Salmonella* Typhimurium detection from lettuce and tomatoes. *LWT-Food Science and Technology* 44:1088-1097. 2011.
- Moore, K.L. et al. Antimicrobial activity of apple, hibiscus, olive, and hydrogen peroxide formulations against *Salmonella enterica* on organic leafy greens. *Journal of Food Protection* 74:1676-1683. 2011.
- Moyne, A.-L et al. Fate of *Escherichia coli* O157:H7 in field-inoculated lettuce. *Food Microbiology* 28:1417-1425. 2011.
- Ndiaye, M.L. et al. Effect of irrigation water on the incidence of *Salmonella* spp. on lettuces produced by urban agriculture and sold on the markets in Dakar, Senegal. *African Journal of Microbiology Research* 5:2885-2890. 2011.
- Nillian, E. et al. Simultaneous detection of *Salmonella* spp., *Salmonella* Enteritidis and *Salmonella* Typhimurium in raw salad vegetables and vegetarian burger patties. *Food and Nutrition Sciences* 2:1077-1081. 2011.
- Nou, X. et al. Chlorine stabilizer T-128 enhances efficacy of chlorine against cross-contamination by *E. coli* O157:H7 and *Salmonella* in fresh-cut lettuce processing. *Journal of Food Science* 76:M218-M224. 2011.

- Odjadjare, E.E.O. et al. Microbial and physicochemical quality of an urban reclaimed wastewater used for irrigation and aquaculture in South Africa. *African Journal of Microbiology Research* 5:2179-2186. 2011.
- Ongeng, D. et al. Transfer and internalization of *Escherichia coli* O157:H7 and *Salmonella enterica* serovar Typhimurium in cabbage cultivated on contaminated manure-amended soil under tropical field conditions in Sub-Saharan Africa. *International Journal of Food Microbiology* 145:31-310. 2011.
- Ottoson, J.R. et al. Quantitative microbial risk assessment for *Escherichia coli* O157 on lettuce, based on survival data from controlled studies in a climate chamber. *Journal of Food Protection* 74:2000-2007. 2011.
- Pangloli, P. and Y.-C. Hung. Efficacy of slightly acidic electrolyzed water in killing or reducing *Escherichia coli* O157:H7 on iceberg lettuce and tomatoes under simulated food service operation conditions. *Journal of Food Science* 76:M361-M366. 2011.
- Patel, J. et al. Inactivation of *Escherichia coli* O157:H7 attached to spinach harvester blade using bacteriophage. *Foodborne Pathogens and Disease* 8:541-546. 2011.
- Patel, J. et al. Effect of curli expression and hydrophobicity of *Escherichia coli* O157:H7 on attachment to fresh produce surfaces. *Journal of Applied Microbiology* 110:737-745. 2011.
- Perez Rodriguez, F. et al. A mathematical risk model for *Escherichia coli* O157:H7 cross-contamination of lettuce during processing. *Food Microbiology* 28:694-701. 2011.
- Phang, H.S. and C.M. Bruhn. Observations of consumer salad preparation. *Food Protection Trends* 31:274-279. 2011.
- Ponce, A. et al. Essential oils as biopreservatives: Different methods for the technological application in lettuce leaves. *Journal of Food Science* 76:M34-M40. 2011.
- Posada-Izquierdo, G.D. et al. Mathematical quantification of microbial inactivation of *Escherichia coli* O157:H7 and *Salmonella* spp. on stainless steel surfaces soiled with different vegetable juice substrates. *Food Research International* 54:1688-2698. 2015.
- Raphael, E. et al. Extended-spectrum beta-lactamase gene sequences in gram-negative saprophytes on retail organic and inorganic spinach. *Applied and Environmental Microbiology* 77:1601-1607. 2011.
- Saldana, Z. et al. Surface structures involved in plant stomata and leaf colonization by Shiga-toxicogenic *Escherichia coli* O157:H7. *Frontiers in Microbiology* 2:article 119 (online). 2011.

Sangley, G.C. et al. Electron-beam inactivation of a norovirus surrogate in fresh produce and model systems. *Journal of Food Protection* 74:1155-1160. 2011.

Sant'Ana, A.S. et al. Prevalence and counts of *Salmonella* spp. in minimally processed vegetables in Sao Paulo, Brazil. *Food Microbiology* 28:1235-1237. 2011.

Sharma, M. et al. Effect of modified atmosphere packaging on the persistence and expression of virulence factors of *Escherichia coli* O157:H7 on shredded iceberg lettuce. *Journal of Food Protection* 74:718-726. 2011.

Song, H.-G. et al. Combined effect of ultrasound and organic acids to reduce *Escherichia coli* O157:H7, *Salmonella* Typhimurium, and *Listeria monocytogenes* on organic fresh lettuce. *International Journal of Food Microbiology* 145:287-292. 2011.

Su, X. and D.H. D'Souza. Trisodium phosphate for foodborne virus reduction on produce. *Foodborne Pathogens and Disease* 8:713-717. 2011.

Tian, P. et al. Differences in the binding of human norovirus to and from Romaine lettuce and raspberries by water and electrolyzed waters. *Journal of Food Protection* 74:1364-1369. 2011.

Tian, P. et al. A simple method to recover norovirus from fresh produce with large sample size by using histo-blood group antigen-conjugated to magnetic beads in a recirculating affinity magnetic separation system (RCAMS). *International Journal of Food Microbiology* 147:223-227. 2011.

Toivonen, P.M.A. et al. Slicing under chlorinated water improves the disinfection of fresh-cut Romaine lettuce. *Journal of Food Protection* 74:2142-2147. 2011.

Tomas-Callejas, A. et al. Survival and distribution of *Escherichia coli* on diverse fresh-cut baby leafy greens under preharvest through postharvest conditions. *International Journal of Food Microbiology* 151:216-222. 2011.

Tunung, R. et al. Rapid detection and enumeration of pathogenic *Vibrio parahaemolyticus* in raw vegetables from retail outlets. *International Food Research Journal* 18:67-78. 2011.

Tzschoppe, M. et al. A rapid procedure for the detection and isolation of enterohaemorrhagic *Escherichia coli* (EHEC) serogroup O26, O103, O111, O118, O145, and O157 strains and the aggregative EHEC O104:H4 strain from ready-to-eat vegetables. *International Journal of Food Microbiology* 152:19-30. 2011.

Verhoeff-Bakkenes, L. et al. Consumption of raw vegetables and fruits: A risk factor for *Campylobacter* infections. *International Journal of Food Microbiology* 144:406-412. 2011.

Viazis, S. et al. Reduction of *Escherichia coli* O157:H7 viability on leafy green vegetables by treatment with a bacteriophage mixture and trans-cinnamaldehyde. *Food Microbiology* 28:149-157. 2011.

Wei, J. et al. Internalization of murine norovirus 1 by *Lactuca sativa* during irrigation. *Applied and Environmental Microbiology* 77:2508-2512. 2011.

Xiao, D. et al. Sucrose monolaurate improves the efficacy of sodium hypochlorite against *Escherichia coli* O157:H7 on spinach. *International Journal of Food Microbiology* 145:64-68. 2011.

Yanamala, S. et al. Potential for microbial contamination of spinach through feedyard air/dust growing in close proximity to cattle feedyard operations. *Journal of Food Safety* 31:525-529. 2011.

Zhang, G. et al. Comparison of real-time PCR, reverse transcriptase real-time PCR, loop-mediated isothermal amplification, and the FDA conventional microbiological method for the detection of *Salmonella* spp. in produce. *Applied and Environmental Microbiology* 77:6495-6501. 2011.

Zhou, F. et al. Inactivation of feline calicivirus as a surrogate for norovirus on lettuce by electron beam irradiation. *Journal of Food Protection* 74:1500-1503. 2011.

Abadias, M. et al. Growth potential of *Escherichia coli* O157:H7 on fresh-cut fruits (melon and pineapple) and vegetables (carrot and escarole) stored under different conditions. *Food Control* 27:37-44. 2012.

Adamu, N.B. et al. Prevalence of helminth parasites found on vegetables sold in Maiduguri, Northeastern Nigeria. *Food Control* 25:23-26. 2012.

Althaus, E. et al. Bacteriological survey of ready-to-eat lettuce, fresh-cut fruit, and sprouts collected from the Swiss market. *Journal of Food Protection* 75:1338-1341. 2012.

Avery, L.M. et al. Prevalence and survival of potential pathogens in source-segregated green waste. *Science of the Total Environment* 431:128-138. 2012.

Bae, Y.-M. et al. Growth and predictive model of *Bacillus cereus* on blanched spinach with or without seasoning at various temperatures. *Food Science and Biotechnology* 21:503-508. 2012.

Beaubrun, J.J.-G. et al. The evaluation of a PCR-based method for identification of *Salmonella enterica* serotypes from environmental samples and various food matrices. *Food Microbiology* 31:199-209. 2012.

Bezanson, G., et al. Comparative examination of *Escherichia coli* O157:H7 survival on Romaine lettuce and in soil at two independent experimental sites. *Journal of Food Protection* 75:480-487. 2012.

Borchert, N. et al. High throughput quality and safety assessment of packaged green produce using two optical sensor based systems. *Food Control* 28:87-93. 2012.

Buchholz, A.L. et al. Quantitative transfer of *Escherichia coli* O157:H7 to equipment during small scale production of fresh-cut leafy greens. *Journal of Food Protection* 75:1184-1197. 2012.

Buchholz, A.L. et al. Transfer of *Escherichia coli* O157:H7 from equipment surfaces to fresh-cut leafy greens during processing in a model pilot-plant production line with sanitizer-free water. *Journal of Food Protection* 75:1920-1929. 2012.

Choi, M.-R. et al. Effect of aerosolized malic acid against *Listeria monocytogenes*, *Salmonella* Typhimurium, and *Escherichia coli* O157:H7 on spinach and lettuce. *Food Control* 24:171-176. 2012.

Danelon, M.S. and E. Salay. Perceived physical risk and risk-reducing strategies in the consumption of raw vegetable salads in restaurants. *Food Control* 28:412-419. 2012.

Daniels, W. Nationwide produce outbreak: A moment you never forget. *Food Safety Magazine* 17(6):40-45, 63. 2012.

Deboosere, N. et al. Adhesion of human pathogenic enteric viruses and surrogate viruses to inert and vegetal food surfaces. *Food Microbiology* 32:48-56. 2012.

Deering, A.J. et al. Internalization of *E. coli* O157:H7 and *Salmonella* spp. In plants: A review. *Food Research International* 45:567-575. 2012.

De Oliveira, A.B.A., A.C. Ritter, E.C. Tondo, and M.I. Cardoso. Comparison of different washing and disinfection protocols used by food services in southern Brazil for lettuce (*Lactuca sativa*). *Food and Nutrition Sciences* 3:28-33. 2012.

de Sousa, J.P., G.A. de Azeredo, R. de Araujo Torres, M.A. de Silva Vasconcelos, M.L. da Conceicao, and E.L. de Souza. Synergies of carvacrol and 1,8-cineole to inhibit bacteria associated with minimally processed vegetables. *International Journal of Food Microbiology* 154:145-151. 2012.

Ding, T. et al. Development of predictive models for the growth of *Escherichia coli* O157:H7 on cabbage in Korea. *Journal of Food Science* 77:M257-M263. 2012.

Doyle, M.P. and M.C. Erickson. Opportunities for mitigating pathogen contamination during on-farm food production. *International Journal of Food Microbiology* 152:54-74. 2012.

Durak, M.Z. et al. Decontamination of green onions and baby spinach by vaporized ethyl pyruvate. *Journal of Food Protection* 75:1012-1022. 2012.

Durak, M.Z. et al. Efficacy of UV, acidified sodium hypochlorite, and mild heat for decontamination of surface and infiltrated *Escherichia coli* O157:H7 on green onions and baby spinach. *Journal of Food Protection* 75:1198-1206. 2012.

Elizaquivel, P. et al. Application of propidium monoazide quantitative PCR for selective detection of live *Escherichia coli* O157:H7 in vegetables after inactivation by essential oils. *International Journal of Food Microbiology* 159:115-121. 2012.

Elizaquivel, P. et al. Application of propidium monoazide-qPCR to evaluate the ultrasonic inactivation of *Escherichia coli* O157:H7 in fresh-cut vegetable wash water. *Food Microbiology* 30:316-320. 2012.

Esseili, M.A. et al. Internalization of sapovirus, a surrogate for norovirus, in Romaine lettuce and the effect of lettuce latex on virus infectivity. *Applied and Environmental Microbiology* 78:6271-6279. 2012.

Fallah, A.A. et al. Prevalence of parasitic contamination in vegetables used for raw consumption in Shahrekord, Iran: Influence of season and washing procedure. *Food Control* 25:617-620. 2012.

Felix-Valenzuela, L. et al. Quantitative detection of hepatitis A, rotavirus and genogroup I norovirus by RT-qPCR in fresh produce from packinghouse facilities. *Journal of Food Safety* 32:467-473. 2012.

Fink, R.C. et al. Transcriptional responses of *Escherichia coli* K-12 and O157:H7 associated with lettuce leaves. *Applied and Environmental Microbiology* 78:1752-1764. 2012.

Fishburn, J.D. et al. Efficacy of various consumer-friendly produce washing technologies in reducing pathogens on fresh produce. *Food Protection Trends* 32:456-466. 2012.

Fournet, N. et al. Another possible food-borne outbreak of hepatitis A in the Netherlands indicated by two closely related molecular sequences, July to October 2011. *Eurosurveillance* 17(6): February 09. 2012.

Ganesh, V. et al. Electrostatic spraying of food-grade organic and inorganic acids and plant extracts to decontaminate *Escherichia coli* O157:H7 on spinach and iceberg lettuce. *Journal of Food Science* 77:M391-M396. 2012.

Ge, C. et al. The impact of extreme weather events on *Salmonella* internalization in lettuce and green onion. *Food Research International* 45:1118-1122. 2012.

- Gemmell, M.E. and S. Schmidt. Microbiological assessment of river water used for the irrigation of fresh produce in a sub-urban community in Sobantu, South Africa. *Food Research International* 47:300-305. 2012.
- Gherasim, A. et al. Two geographically separated food-borne outbreaks in Sweden linked by an unusual *Cryptosporidium parvum* subtype, October 2010. 17(46):15 November (Online). 2012.
- Gunduz, G.T. et al. Antimicrobial activity of oregano oil on iceberg lettuce with different attachment conditions. *Journal of Food Science* 77:M412-M415. 2012.
- Hao, L.Y., et al. Requirement of siderophore biosynthesis for plant colonization by *Salmonella enterica*. *Applied and Environmental Microbiology* 78:4561-4570. 2012.
- Harris, L.J. et al. A framework for developing research protocols for evaluation of microbial hazards and controls during production that pertain to the quality of agricultural water contacting fresh produce that may be consumed raw. *Journal of Food Protection* 75:2251-2273. 2012.
- Hassan, A. et al. Parasitological contamination of freshly eaten vegetables collected from local markets in Alexandria, Egypt: A preliminary study. *Food Control* 26:500-503. 2012.
- Hoelzer, K. et al. *Listeria monocytogenes* growth dynamics on produce: A review of the available data for predictive microbiology. *Foodborne Pathogens and Disease* 9:661-673. 2012.
- Holvoet, K. et al. Insight into the prevalence and distribution of microbial contamination to evaluate water management in the fresh produce processing industry. *Journal of Food Protection* 75:671-681. 2012.
- Ilic, S. et al. A scoping study characterizing prevalence, risk factor and intervention research, published between 1990 and 2010, for microbial hazards in leafy green vegetables. *Food Control* 23:7-19. 2012.
- Ingram, D.T. et al. Use of zero-valent iron biosand filters to reduce *Escherichia coli* O157:H7 in irrigation water applied to spinach plants in a field setting. *Journal of Applied Microbiology* 112:551-560. 2012.
- Jacobson, A.P. et al. Evaluation of methods to prepare samples of leafy green vegetables for preenrichment with the Bacteriological Analytical Manual *Salmonella* culture method. *Journal of Food Protection* 75:40-404. 2012.
- Jung, L.-S. et al. Effect of high pressure processing on microbiological and physical qualities of carrot and spinach. *Food Science and Biotechnology* 21:899-904. 2012.

Karabiyikli, S. and D. Kisla. Inhibitory effect of sour pomegranate sauces on some green vegetables and kisir. *International Journal of Food Microbiology* 155:211-216. 2012.

Kase, J.A. et al. Microbial quality of bagged baby spinach and Romaine lettuce: Effects of top versus bottom sampling. *Journal of Food Protection* 75:132-136. 2012.

Kim, S.-R. et al. Comparison of sample preparation methods for the recovery of foodborne pathogens from fresh produce. *Journal of Food Protection* 75:1213-1218. 2012.

Kisluk, G. and S. Yaron. Presence and persistence of *Salmonella enterica* serotype Typhimurium in the phyllosphere and rhizosphere of spray-irrigated parsley. *Applied and Environmental Microbiology* 78:4030-4036. 2012.

Kisluk, G. et al. Quantification of low and high levels of *Salmonella enterica* serovar Typhimurium on leaves. *LWT-Food Science and Technology* 45:36-42. 2012.

Muriel-Galet, V. et al. Development of antimicrobial films for microbiological control of packaged salads. 157:195-201. 2012.

Lewis Ivey, M.L. et al. Vegetable producers' perceptions of food safety hazards in the Midwestern USA. *Food Control* 26:453-465. 2012.

Li, D. et al. Effect of grape seed extract on human norovirus GII.4 and murine norovirus 1 in viral suspensions, on stainless steel discs, and in lettuce wash water. *Applied and Environmental Microbiology* 78:7572-7578. 2012.

Lin, A. et al. Isolation of shiga toxin-producing *Escherichia coli* from fresh produce using STEC heart infusion washed blood agar with mitomycin-C. *Journal of Food Protection* 75:2028-2030. 2012.

Luo, Y. et al. A pilot scale evaluation of a new process aid for enhancing chlorine efficacy against pathogen survival and cross-contamination during produce wash. *International Journal of Food Microbiology* 158:133-139. 2012.

Ma, J. et al. Persistence of *Escherichia coli* O157:H7 in major leafy green producing soils. *Environmental Science and Technology* 46:12154-12161. 2012.

MacDonald, E. et al. *Yersinia enterocolitica* outbreak associated with ready-to-eat salad mix, Norway, 2011. *Emerging Infectious Diseases* 18:1496-1499. 2012.

Mahnoud, B.S.M. Effect of X-ray treatments on pathogenic bacteria, inherent microbiota, color, and texture of parsley leaves. *Foodborne Pathogens and Disease* 9:922-927. 2012.

- Maikai, B.V. et al. Contamination of vegetables sold in markets with helminth eggs in Zaria metropolis, Kaduna State, Nigeria. *Food Control* 28:345-348. 2012.
- Maistro, L.C. et al. Microbiological quality and safety of minimally processed vegetables marketed in Campinas, SP – Brazil, as assessed by traditional and alternative methods. *Food Control* 28:258-264. 2012.
- McKellar, R., D.I. LeBlanc, J. Lu, and P. Delaquis. Simulation of *Escherichia coli* O157:H7 behavior in fresh-cut lettuce under dynamic temperature conditions during distribution from processing to retail. *Foodborne Pathogens and Disease* 9:239-244. 2012.
- Monaghan, J.M. and M.L. Hutchison. Distribution and decline of human pathogenic bacteria in soil after application in irrigation water and the potential for soil-splash-mediated dispersal onto fresh produce. *Journal of Applied Microbiology* 112:1007-1019. 2012.
- Morre-Neibel, K. et al. Antimicrobial activity of lemongrass oil against *Salmonella enterica* on organic leafy greens. *Journal of Applied Microbiology* 112:485-492. 2012.
- Moreira, R.G. et al. Factors affecting radiation D-values (D10) of an *Escherichia coli* cocktail and *Salmonella* Typhimurium LT2 inoculated in fresh produce. *Journal of Food Science* 71:E104-E111.
- Mullis, L. et al. Stability of bovine coronavirus on lettuce surfaces under household refrigeration conditions. *Food Microbiology* 30:180-186. 2012.
- Neal, J.A. et al. Comparison of multiple chemical sanitizers for reducing *Salmonella* and *Escherichia coli* O157:H7 on spinach (*Spinacia oleracea*) leaves. *Food Research International* 45:1123-1128. 2012.
- Neto, N.J.G. et al. Bacterial counts and the occurrence of parasites in lettuce (*Lactuca sativa*) from different cropping systems in Brazil. *Food Control* 28:47-51. 2012.
- Olaimat, A.N. and R.A. Holley. Factors influencing the microbial safety of fresh produce: A review. *Food Microbiology* 32:1-19. 2012.
- Olanya, O.M. et al. Effects of media on recovery of *Escherichia coli* O157:H7 and *Pseudomonas fluorescens* from spinach. *Journal of Food Safety* 32:492-501. 2012.
- Pan, L. et al. Detection of human norovirus in cherry tomatoes, blueberries and vegetable salad by using a receptor-binding capture and magnetic sequestration (RBCMS) method. *Food Microbiology* 30:420-426. 2012.
- Park, S. et al. Risk factors for microbial contamination in fruits and vegetables at the preharvest level: A systematic review. *Journal of Food Protection* 75:2055-2081. 2012.

- Parker, C.T. et al. Distinct transcriptional profiles and phenotypes exhibited by *Escherichia coli* O157:H7 isolates related to the 2006 spinach-associated outbreak. *Applied and Environmental Microbiology* 78:455-463. 2012.
- Parker, J.S., et al. An expert guide to understanding grower decisions related to fresh fruit and vegetable contamination prevention and control. *Food Control* 26:107-116. 2012.
- Rodriguez-Catural, M. et al. Development of a risk-based methodology for estimating survival and growth of enteropathogenic *Escherichia coli* on iceberg-lettuce exposed to short-term storage in foodservice centers. *Journal of Microbiological Methods* 90:273-279. 2012.
- Rothrock, M.J.Jr. et al. Effect of volumetric water content and clover (*Trifolium incarnatum*) on the survival of *Escherichia coli* O157:H7 in a soil matrix. *Current Microbiology* 65:272-283. 2012.
- Sanchez, G. et al. A single method for recovery and concentration of enteric viruses and bacteria from fresh-cut vegetables. *International Journal of Food Microbiology* 152:9-13. 2012.
- Sant'Ana, A.S., et al. Prevalence, populations and phenol- and genotypic characteristics of *Listeria monocytogenes* isolated from ready-to-eat vegetables marketed in Sao Paulo, Brazil. *International Journal of Food Microbiology* 155:1-9. 2012.
- Sant'Ana, A.S., et al. Growth potential of *Salmonella* spp. and *Listeria monocytogenes* in nine types of ready-to-eat vegetables stored at variable temperature conditions during shelf-life. *International Journal of Food Microbiology* 157:52-58. 2012.
- Sant'Ana, A.S. et al. Modeling the growth rate and lag time of different strains of *Salmonella enterica* and *Listeria monocytogenes* in ready-to-eat lettuce. *Food Microbiology* 30:267-273. 2012.
- Santos, M.I. et al. Evaluation of minimally processed salads commercialized in Portugal. *Food Control* 23:275-281. 2012.
- Seo, H.-S. et al. Development of an antimicrobial sachet containing encapsulated allyl isothiocyanate to inactivate *Escherichia coli* O157:H7 on spinach leaves. *International Journal of Food Microbiology* 159:136-143. 2012.
- Seo, S. and K.R. Matthews. Influence of the plant defense responses to *Escherichia coli* O157:H7 cell surface structures on survival of the enteric pathogen on plant surfaces. *Applied and Environmental Microbiology* 78:5882-5889. 2012.

- Severi, E. et al. Large outbreak of *Salmonella* Enteritidis PT8 in Portsmouth, UK, associated with a restaurant. *Epidemiology and Infection* 140:1748-1756. 2012.
- Seow, J. et al. Microbiological quality of fresh vegetables and fruits sold in Singapore. *Food Control* 25:39-44. 2012.
- Shields, J.M. et al. Use of a common laboratory glassware detergent improves recovery of *Cryptosporidium parvum* and *Cyclospora cayetanensis* from lettuce, herbs and raspberries. *International Journal of Food Microbiology* 153:123-128. 2012.
- Su, X. and D'Souza, D.H. Reduction of *Salmonella* Typhimurium and *Listeria monocytogenes* on produce by trisodium phosphate. *LWT-Food Science and Technology* 45:221-225. 2012.
- Tahk, H. et al. Development of reverse transcriptase polymerase chain reaction enzyme-linked immunosorbent assay for the detection of hepatitis A virus in vegetables. *Food Control* 23:210-214. 2012.
- Tian, J.-Q. et al. Survival and growth of foodborne pathogens in minimally processed vegetables at 4 and 15°C. *Journal of Food Science* 71:M48-M50. 2012.
- Toivonen, P.M.A. et al. Modulation of wound-induced hydrogen peroxide and its influence on the fate of *Escherichia coli* O157:H7 in cut lettuce tissues. *Journal of Food Protection* 75:2208-2212. 2012.
- Tromp, S.-O. et al. Reusing salad from salad bars – simulating the effects on product loss, microbial safety and product quality. *International Journal of Food Science and Technology* 47:1144-1150. 2012.
- Uzeh, R. E. et al. In vivo effect of probiotics on *Escherichia coli* O157:H7 isolated from salad vegetables. *Journal of Food Research* 1(4):27-34. 2012.
- Verrill, L. et al. Consumer vegetable and fruit washing practices in the United States, 2006 and 2010. *Food Protection Trends* 32:164-172. 2012.
- Wang, J. et al. Modeling the combined effect of temperature and relative humidity on *Escherichia coli* O157:H7 on lettuce. *Food Science and Biotechnology* 21:859-865. 2012.
- Wang, Q. et al. Stability of and attachment to lettuce by a culturable porcine saprovirus surrogate for human caliciviruses. *Applied and Environmental Microbiology* 78:3932-3940. 2012.
- Yossa, N. et al. Essential oils reduce *Escherichia coli* O157:H7 and *Salmonella* on spinach leaves. *Journal of Food Protection* 75:488-496. 2012.

Yoshitomi, K.J. et al. Detection and isolation of low levels of *E. coli* O157:H7 in cilantro by real-time PCR, immunomagnetic separation, and cultural methods with and without acid treatment. *Journal of Food Science* 77:M481-M489. 2012.

Zhou, B. et al. Sanitation and design of lettuce coring knives for minimizing *Escherichia coli* O157:H7 contamination. *Journal of Food Protection* 75:563-566. 2012.

Allen, K.J. et al. Microbiological survey of imported produce available at retail across Canada. *International Journal of Food Microbiology* 162:135-142. 2013.

Azizkhani, M. et al. Comparative efficacy of *Zataria multiflora* Boiss., *Origanum compactum* and *Eugenia caryophyllus* essential oils against *E. coli* O157:H7, feline calicivirus and endogenous microbiota in commercial baby-leaf salads. *International Journal of Food Microbiology* 166:249-255. 2013.

Bae, D. et al. Characterization of a potential *Listeria monocytogenes* virulence factor associated with attachment to fresh produce. *Applied and Environmental Microbiology* 79:6855-6861. 2013.

Benjamin, L. et al. Occurrence of generic *Escherichia coli*, *E. coli* O157, and *Salmonella* spp. in water and sediment from leafy green produce farms and streams on the Central California coast. *International Journal of Food Microbiology* 165:65-76. 2013.

Bermudez-Aguirre, D. and Barbosa-Canovas, G.V. Disinfection of selected vegetables under nonthermal treatments: Chlorine, acid citric, ultraviolet light and ozone. *Food Control* 29:82-90. 2013.

Bermudez-Aguirre, D., et al. Effect of atmospheric pressure cold plasma (APCP) on the inactivation of *Escherichia coli* in fresh produce. *Food Control* 34:149-157. 2013.

Bihn, E.A., et al. Use of surface water in the production of fresh fruits and vegetables: A survey of fresh produce growers and their water management practices. *Food Protection Trends* 33:307-314. 2013.

Birmpa, A. et al. Ultraviolet light and ultrasound as non-thermal treatments for the inactivation of microorganisms in fresh ready-to-eat foods. *International Journal of Food Microbiology* 167:96-102. 2013.

Buzatu, D.A. et al. Photobleaching with phloxine B sanitizer to reduce food matrix interference for detection of *Escherichia coli* serotype O157:H7 in fresh spinach by flow cytometry. *Food Microbiology* 36:416-425. 2013

Coleman, E. et al. Handling practices of fresh leafy green in restaurants: Receiving and training. *Journal of Food Protection* 76:2126-2131. 2013.

Cooley, M.B. et al. Development of a robust method for isolation of Shiga toxin-producing *Escherichia coli* (STEC) from fecal, plant, soil and water samples from a leafy greens production region in California. PLoS One 8(6): e65716 (Online). 2013.

Davidson, G.R. et al. Efficacy of commercial produce sanitizers against non-toxicogenic *Escherichia coli* O157:H7 during processing of Iceberg lettuce in a pilot-scale leafy green processing line. Journal of Food Protection 76:1838-1845. 2013.

Ding, T. et al. Risk assessment for *Listeria monocytogenes* on lettuce from farm to table in Korea. Food Control 30:190-199. 2013.

Dixon, B. et al. Detection of *Cyclospora*, *Cryptosporidium*, and *Giardia* in ready-to-eat packaged leafy greens in Ontario, Canada. Journal of Food Protection 76:307-313. 2013.

Domenech, E. et al. The role of the consumer in the reduction of *Listeria monocytogenes* in lettuces by washing at home. Food Control 29:98-102. 2013.

Eckert, C. et al. Contamination of ready-to-eat raw vegetables with *Clostridium difficile* in France. Journal of Medical Microbiology 62:1435-1438. 2013.

Elizaquivel, P. et al. Evaluation of *Zataria multiflora* Boiss. Essential oil activity against *Escherichia coli* O157:H7, *Salmonella enterica* and *Listeria monocytogenes* by propidium monoazide quantitative PCR. Food Control 34:770-776. 2013.

El-Senously, W.M. et al. Method validation for norovirus detection in naturally contaminated irrigation water and fresh produce. International Journal of Food Microbiology 167:74-79. 2013.

Erickson, M.C. et al. Internalization of *Escherichia coli* O157:H7 following spraying of cut shoots when leafy greens are regrown for a second crop. Journal of Food Protection 76:2052-2056. 2013.

Falomir, M.P. et al. *Enterobacter* and *Klebsiella* species isolated from fresh vegetables marketed in Valencia (Spain) and their clinically relevant resistances to chemotherapeutic agents. Foodborne Pathogens and Disease 10:1002-1007. 2013.

Feng, P.C.H. and Reddy, S. Prevalences of Shiga toxin subtypes and selected other virulence factors among Shiga-toxicogenic *Escherichia coli* strains isolated from fresh produce. Applied and Environmental Microbiology 79:6917-6923. 2013.

Fernandez, A. et al. Inactivation of *Salmonella enterica* serovar Typhimurium on fresh produce by cold atmospheric gas plasma technology. Food Microbiology 33:24-29. 2013.

Feroz, F. et al. Determination of microbial growth and survival in salad vegetables through in vitro challenge test. *International Journal of nutrition and food science* 2:312-319. 2013.

Forghani, F. and D.-H. Oh. Hurdle enhancement of slightly acidic electrolyzed water antimicrobial efficacy on Chinese cabbage, lettuce, sesame leaf and spinach using ultrasonication and water wash. *Food Microbiology* 36:40-45. 2013.

Forghani, F. et al. Ultrasonication enhanced low concentration electrolyzed water efficacy on bacteria inactivation and shelf life extension on lettuce. *Food Science and Biotechnology* 22:131-136. 2013.

Ge, C. et al. Inactivation of internalized *Salmonella* Typhimurium in lettuce and green onion using ultraviolet C irradiation and chemical sanitizers. *Journal of Applied Microbiology* 114:1415-1424. 2013.

Gombas, D.E. Produce GAPs harmonization: The goal is in sight. *Food Safety Magazine* 19(3):58, 60-64, & 66. 2013.

Gomez-Lopez, V.M. et al. Operating conditions for the electrolytic disinfection of process wash water from the fresh-cut industry contaminated with *E. coli* O157:H7. *Food Control* 29:42-48. 2013.

Gomez-Lopez, V.M. et al. Postharvest handling conditions affect internalization of *Salmonella* in baby spinach during washing. *Journal of Food Protection* 76:1145-1151. 2013.

Gorbatsevich, E. et al. Root internalization, transport and *in-planta* survival of *Salmonella enterica* serovar Newport in sweet basil. *Environmental Microbiology Reports* 5:151-159. 2013.

Goudeau, D.M. et al. The *Salmonella* transcriptome in lettuce and cilantro soft rot reveals a niche overlap with the animal host intestine. *Applied and Environmental Microbiology* 79:250-262. 2013.

Harrison, J.A. et al. Survey of food safety practices on small to medium-sized farms and in farmers markets. *Journal of Food Protection* 76:1989-1993. 2013.

Hausdorf, L. et al. Characterization of the cultivable microbial community in a spinach-processing plant using MALD-TOF MS. *Food Microbiology* 34:406-411. 2013.

Hausdorf, L. et al. Occurrence and genetic diversity of *Arcobacter* spp. in spinach-processing plant and evaluation of two *Arcobacter*-specific quantitative PCR assays. *Systemic and Applied Microbiology* (in press posting). 2013.

- Hempel, A. et al. Nondestructive and continuous monitoring of oxygen levels in modified atmosphere packaged ready-to-eat mixed salad products using optical oxygen sensors, and its effects on sensory and microbiological counts during storage. *Journal of Food Science* 78:S1057-M1062. 2013.
- Hida, K., M. Kulka, and E. Papafragkou. Development of a rapid total nucleic acid extraction method for the isolation of hepatitis A virus from fresh produce. *International Journal of Food Microbiology* 161:143-150. 2013.
- Holvoet, K. et al. Moderate prevalence of antimicrobial resistance in *Escherichia coli* isolates from lettuce, irrigation water, and soil. *Applied and Environmental Microbiology* 79:6677-6683. 2013.
- Hou, Z. et al. Incidence of naturally internalized bacteria in lettuce leaves. *International Journal of Food Microbiology* 162:260-265. 2013.
- Hou, Z. et al. Transcriptional and functional responses of *Escherichia coli* O157:H7 growing in the lettuce rhizoplane. *Food Microbiology* 35:136-142. 2013.
- Ieren, I.I. et al. Occurrence and antibiotic resistance profile of *Listeria monocytogenes* in salad vegetables and vegetable salads sold in Zaria, Nigeria. *African Journal of Food Science*. 7:334-338. 2013.
- In, Y.-W. et al. Antimicrobial activities of acetic acid, citric acid and lactic acid against *Shigella* species. *Journal of Food Safety* 33:79-85. 2013.
- Jamali, H., et al. Prevalence of *Listeria* spp. and *Listeria monocytogenes* serotypes in ready mayonnaise salads and salad vegetables in Iran. *African Journal of Microbiology Research* 7:1903-1906. 2013.
- Jensen, A.N. et al. *Escherichia coli* contamination of lettuce grown in soils amended with animal slurry. *Journal of Food Protection* 76:1137-1144. 2013.
- Jensen, D.A. et al. Quantifying transfer rates of *Salmonella* and *Escherichia coli* O157:H7 between fresh-cut produce and common kitchen surfaces. *Journal of Food Protection* 76:1530-1538. 2013.
- Kovacevic, M. et al. Prevalence and level of *Listeria monocytogenes* and other *Listeria* sp. In ready-to-eat minimally processed and refrigerated vegetables. *World Journal of Microbiology and Biotechnology* 29:707-712. 2013.
- Kruger, M.F. et al. Isolation of bacteriocinogenic strain of *Lactococcus lactis* subsp. *lactis* from rocket salad (*Eruca sativa* Mill) and evidences of production of a variant of nisin with modification of the leader-peptide. *Food Control* 33:467-476. 2013.

Lima, P.M. et al. Interaction between natural microbiota and physicochemical characteristics of lettuce surfaces can influence the attachment of *Salmonella* Enteritidis. *Food Control* 30:157-161. 2013.

Liu, C. et al. Impacts of climate change on the microbial safety of pre-harvest leafy green vegetables as indicated by *Escherichia coli* O157 and *Salmonella* spp. *International Journal of Food Microbiology* 163:119-128. 2013.

Macarisin, D. et al. Effect of spinach cultivar and bacterial adherence factors on survival of *Escherichia coli* O157:H7 on spinach leaves. *Journal of Food Protection* 76:1829-1837. 2013.

Maffei, D.F. et al. Microbiological quality of organic and conventional vegetables sold in Brazil. *Food Control* 29:226-230. 2013.

Magana, S. et al. Automated dead-end ultrafiltration for concentration and recovery of total coliform bacteria and laboratory-spiked *Escherichia coli* O157:H7 from 50-liter produce washes to enhance detection by an electrochemiluminescence immunoassay. *Journal of Food Protection* 76:1152-1160. 2013.

Maikai, B.V. et al. Contamination of raw vegetables with *Cryptosporidium* oocysts in markets within Zaria metropolis, Kaduna State, Nigeria. *Food Control* 31:45-48. 2013.

Marti, R. et al. Impact of manure fertilization on the abundance of antibiotic-resistant bacteria and frequency of detection of antibiotic resistance genes in soil and on vegetables at harvest. *Applied and Environmental Microbiology* 79:5701-5709. 2013.

Martinez-Abad, A. et al. Evaluation of silver-infused polyactide films for inactivation of *Salmonella* and feline calicivirus in vitro and on fresh-cut vegetables. *International Journal of Food Microbiology* 162:89-94. 2013.

Moore-Neibel, K. et al. Antimicrobial activity of oregano oil against antibiotic-resistant *Salmonella enterica* on organic leafy greens at varying exposure times and storage temperatures. *Food Microbiology* 34:123-129. 2013.

Orue, N. et al. Decontamination of *Salmonella*, *Shigella*, and *Escherichia coli* O157:H7 from leafy green vegetables using edible plant extracts. *Journal of Food Science* 78:M290-M296. 2013.

Park, S. et al. Generic *Escherichia coli* contamination of spinach at the preharvest stage: Effects of farm management and environmental factors. *Applied and Environmental Microbiology* 79:4347-4358. 2013.

Patel, J. et al. Differences in biofilm formation of produce and poultry *Salmonella enterica* isolates and their persistence on spinach plants. *Food Microbiology* 36:288-394. 2013.

- Pereira, E.L. et al. Influence of working conditions and practices on fresh-cut lettuce salads quality. *Food Control* 33:406-412. 2013.
- Puerta-Gomez, A.F. et al. Modeling the growth rates of *Escherichia coli* spp. and *Salmonella* Typhimurium LT2 in baby spinach leaves under slow cooling. *Food Control* 29:11-17. 2013.
- Sant'Ana, A.S. et al. Growth potential of *Salmonella* and *Listeria monocytogenes* in ready-to-eat lettuce and collard greens packaged under modified atmosphere and in perforated film. *Journal of Food Protection* 76:888-891. 2013.
- Sengun, I.Y. Effects of ozone wash for inactivation of *S. Typhimurium* and background microbiota on lettuce and parsley. *Journal of Food Safety* 33:273-281. 2013.
- Skockova, A. et al. Characterization of *Escherichia coli* from raw vegetables at a retail market in the Czech Republic. *International Journal of Food Microbiology* 167:196-201. 2013.
- Sospedra, I. et al. Survey of microbial quality of plant-based foods served in restaurants. *Food Control* 30:418-422. 2013.
- Strawn, L.K. et al. Landscape and meteorological factors affecting prevalence of three food-borne pathogens in fruit and vegetable farms. *Applied and Environmental Microbiology* 79:588-600. 2013.
- Taylor, E.V. et al. Multistate outbreak of *Escherichia coli* O145 infections associated with Romaine lettuce consumption, 2010. *Journal of Food Protection* 76:939-944. 2013.
- Todd, J. et al. The antimicrobial effects of cinnamon leaf oil against multi-drug resistant *Salmonella* Newport on organic leafy greens. *International Journal of Food Microbiology* 166:193-199. 2013.
- Van der Linden, I. et al. Survival of enteric pathogens during Butterhead lettuce growth: Crop stage, leaf age, and irrigation. *Foodborne Pathogens and Disease* 10:485-491. 2013.
- Van Haute, S. et al. Physicochemical quality and chemical safety of chlorine as a reconditioning agent and wash water disinfectant for fresh-cut lettuce washing. *Applied and Environmental Microbiology* 79:2850-2861. 2013.
- Vierheilig, J. et al. *Clostridium perfringens* is not suitable for the indication of fecal pollution from ruminant wildlife but is associated with excreta from nonherbivorous animals and human sewage. *Applied and Environmental Microbiology* 79:5089-5092. 2013.

- Wang, J. et al. Predictive models for the growth kinetics of *Listeria monocytogenes* on white cabbage. *Journal of Food Safety* 33:50-58. 2013.
- Won, G. et al. Absence of direct association between coliforms and *Escherichia coli* in irrigation water and on produce. *Journal of Food Protection* 76:959-966. 2013.
- Yao, Z. et al. Survival of *Escherichia coli* O157:H7 in soils from vegetable fields with different cultivation patterns. *Applied and Environmental Microbiology* 79:1755-1756. 2013.
- Yin, X. et al. Effects of culture conditions and tomato, spinach and lettuce lysates on adherence to intestinal epithelial cells of *Salmonella* Typhimurium PT193. *Food Research International* 52:431-436. 2013.
- Yonekita, T. et al. Simple, rapid, and reliable detection of *Escherichia coli* O26 using immunochromatography. *Journal of Food Protection* 76:748-754. 2013.
- Al-Nabulsi, A.A. et al. Inactivation of stressed *Escherichia coli* O157:H7 cells on the surfaces of rocket salad leaves by chlorine and peroxyacetic acid. *Journal of Food Protection* 77:32-39. 2014.
- Beaubrun, J.J.-G. et al. Comparison of a PCR serotyping assay, Check&Trace assay for *Salmonella*, and Luminex *Salmonella* serotyping assay for the characterization of *Salmonella enterica* identified from fresh and naturally contaminated cilantro. *Food Microbiology* 42:181-187.
- Benti, G. et al. Assessment of bacteriological contaminants of some vegetables irrigated with Awash River water in selected farms around Adama town, Ethiopia. *Journal of Microbiology and Antimicrobials* 6(2):37-42. 2014.
- Blaak, H. et al. Extended spectrum beta-lactamase- and constitutively AmpC-producing Enterobacteriaceae on fresh produce and in the agricultural environment. *International Journal of Food Microbiology* 168-169:8-16. 2014.
- Bozkurt, H. et al. Thermal inactivation of human norovirus surrogates in spinach and measurements of its uncertainty. *Journal of Food Protection* 77:276-283. 2014.
- Brandao, M.L.L. et al. Assessment of microbiological contamination of fresh, minimally processed, and ready-to-eat lettuces (*Lactuca sativa*), Rio de Janeiro State, Brazil. *Journal of Food Science* 79:M961-M966. 2014.
- Brandl, M.T. and S. Huynh. Effect of the surfactant Tween 80 on the detachment and dispersal of *Salmonella enterica* serovar Thompson single cells and aggregates from Cilantro leaves as revealed by image analysis. *Applied and Environmental Microbiology* 80:5037-5042. 2014.

- Buchholz, A.L. et al. Tracking an *Escherichia coli* O157:H7-contaminated batch of leafy greens through a pilot-scale fresh-cut processing line. *Journal of Food Protection* 77:1487-1494. 2014.
- Calix-Lara, T.F. et al. Inhibition of *Escherichia coli* O157:H7 and *Salmonella enterica* on spinach and identification of antimicrobial substances produced by a commercial lactic acid bacteria food safety intervention. *Food Microbiology* 38:192-200. 2014.
- Carter, M.Q. et al. Natural rpoS mutations contribute to population heterogeneity in *Escherichia coli* O157:H7 strains linked to the 2006 US spinach associated outbreak. *Food Microbiology* 44:108-118. 2014.
- Ceuppens, S. et al. Microbiological quality and safety assessment of lettuce production in Brazil. *International Journal of Food Microbiology* 181:67-76. 2014.
- Chandra, V. et al. Efficacy of wash solutions in recovering *Cyclospora cayetanensis*, *Cryptosporidium parvum*, and *Toxoplasma gondii* from basil. *Journal of Food Protection* 77:1348-1354. 2014.
- Chen, J. et al. Automated immunomagnetic separation for the detection of *Escherichia coli* O157:H7 from spinach. *International Journal of Food Microbiology* 179:33-37. 2014.
- Chitarra, W. et al. Potential uptake of *Escherichia coli* O157:H7 and *Listeria monocytogenes* from growth substrate into leaves of salad plants and basil grown in soil irrigated with contaminated water. *International Journal of Food Microbiology* 189:139-145. 2014.
- Deng, K. et al. Behavior of Shiga toxinogenic *Escherichia coli* relevant to lettuce washing processes and consideration of factors for evaluating washing process surrogates. *Journal of Food Protection* 77:1860-1867. 2014.
- De Quadros Rodrigues, R. et al. Microbiological contamination linked to implementation of good agricultural practices in the production of organic lettuce in Southern Brazil. *Food Control* 42:152-164. 2014.
- De Sao Jose, J.F.B. et al. Decontamination by ultrasound application in fresh fruits and vegetables. *Food Control* 45:36-50. 2014.
- Erickson, M.C. et al. Absence of internalization of *Escherichia coli* O157:H7 into germinating tissue of field-grown leafy greens. *Journal of Food Protection* 77:189-196. 2014.
- Erickson, M.C. et al. Internalization and fate of *Escherichia coli* O157:H7 in leafy green phyllosphere tissue using various spray conditions. *Journal of Food Protection* 77:713-721. 2014.

- Erickson, M.C. et al. Biotic and abiotic variables affecting internalization and fate of *Escherichia coli* O157:H7 isolates in leafy green roots. *Journal of Food Protection* 77:872-879. 2014.
- Feng, P.C.H. and S.P. Reddy. Prevalence and diversity of enterotoxigenic *Escherichia coli* strains in fresh produce. *Journal of Food Protection* 77:820-823. 2014.
- Feroz, F. et al. Determination of microbial growth and survival in salad vegetables through in vitro challenge test. *International Journal of Nutrition and Food Science* 2:312-319. 2013.
- Flores-Urban, K.A. et al. Detection of toxigenic *Bacillus cereus* strains isolated from vegetables in Mexico City. *Journal of Food Protection* 77:2144-2147. 2014.
- Ge, C. et al. Impact of phytopathogen infection and extreme weather stress on internalization of *Salmonella typhimurium* in lettuce. *International Journal of Food Microbiology* 168-169:24-31. 2014.
- Gomez-Lopez, V.M. et al. Minimum free chlorine residual level required for the inactivation of *Escherichia coli* O157:H7 and trihalomethane generation during dynamic washing of fresh-cut spinach. *Food Control* 42:132-138. 2014.
- Hoelzer, K. et al. Reduction of *Listeria monocytogenes* contamination on produce – A quantitative analysis of common liquid fresh produce wash compounds. *Food Control* 46:430-440. 2014.
- Hofmann, A. et al. Colonization of plants by human pathogenic bacteria in the course of organic vegetable production. *Frontiers in Microbiology* 5:article 191 (Online). 2014.
- Holmes, A. et al. An optimized method for the extraction of bacterial mRNA from plant roots infected with *Escherichia coli* O157:H7. *Frontiers in Microbiology* 5:article 286. 2014.
- Holvoet, K. et al. Quantitative study of cross-contamination with *Escherichia coli*, *E. coli* O157, MS2 phage and murine norovirus in a simulated fresh-cut lettuce wash process. *Food Control* 37:218-227. 2014.
- Holvoet, K. et al. Relationships among hygiene indicators and enteric pathogens in irrigation water, soil and lettuce and the impact of climatic conditions on contamination in the lettuce primary production. *International Journal of Food Microbiology* 171:21-31. 2014.
- Islam, M.T. et al. Combined effects of selected food additives on adhesion of various foodborne pathogens onto microtiter plate and cabbage leaves. *Food Control* 46:233-241. 2014.

Jahid, I.K. et al. Inactivation kinetics of cold oxygen plasma depend on incubation conditions of *Aeromonas hydrophila* biofilm on lettuce. *Food Research International* 55:181-189. 2014.

Jahid, I.K. et al. Competitive interactions inside mixed-culture biofilms of *Salmonella* Typhimurium and cultivable indigenous microorganisms on lettuce enhance microbial resistance of their sessile cells to ultraviolet C (UV-C) irradiation. *Food Research International* 55:445-454. 2014.

Jensen, H.H., et al. Development of a cost-effectiveness analysis of leafy green marketing agreement irrigation water provisions. *Journal of Food Protection* 77:1038-1042. 2014.

Jones, L.A. et al. Plant-pathogenic oomycetes, *Escherichia coli* strains, and *Salmonella* spp. frequently found in surface water used for irrigation of fruit and vegetables crops in New York State. *Applied and Environmental Microbiology* 80:4814-4820. 2014.

Jung, L.-S. et al. Effect of high-pressure post-packaging pasteurization on microbiological quality of ready-to-eat vegetables. *Journal of Food Processing and Preservation*. 38:406-412. 2014.

Kim, S.-O. et al. Infrared sensor-based aerosol sanitization system for controlling *Escherichia coli* O157:H7, *Salmonella* Typhimurium, and *Listeria monocytogenes* on fresh produce. *Journal of Food Protection* 77:977-980. 2014.

Lee, N.-Y. et al. Synergistic effects of ultrasound and sodium hypochlorite (NaOCl) on reducing *Listeria monocytogenes* ATCC19118 in broth, stainless steel, and Iceberg lettuce. *Foodborne Pathogens and Disease* 11:581-587. 2014.

Lee, N.Y. et al. Decontamination efficacy of neutral electrolyzed water to eliminate indigenous flora on a large-scale of cabbage and carrot both in the laboratory and on a real processing line. *Food Research International* 64:234-240. 2014.

Likotrafiti, E. et al. Effect of storage temperature on the behavior of *Escherichia coli* O157:H7 and *Salmonella enterica* serotype Typhimurium on salad vegetables. *Journal of Food Research* 3(2):1-8. 2014. (Online).

Macarasin, D. et al. Role of curli and plant cultivation conditions on *Escherichia coli* O157:H7 internalization into spinach grown on hydroponics and in soil. *International Journal of Food Microbiology* 173:48-53. 2014.

Magana, S. et al. Laboratory and pilot-scale dead-end ultrafiltration concentration of sanitizer-free and chlorinated lettuce wash water for improved detection of *Escherichia coli* O157:H7. *Journal of Food Protection* 77:1260-1268. 2014.

- Mansur, A.R. et al. Growth model of *Escherichia coli* O157:H7 at various storage temperatures on kale treated by thermosonication combined with slightly acidic electrolyzed water. *Journal of Food Protection* 77:23-31. 2014.
- Martinez-Gonzales, N.E. et al. The polymyxin ceftazidime oxford medium as an alternative selective and differential medium for isolation of *Listeria monocytogenes* from raw or unpasteurized food. *Food Microbiology* 38:44-51. 2014.
- McKellar, R.C. et al. Comparative simulation of *Escherichia coli* O157:H7 behaviour in packaged fresh-cut lettuce distributed in a typical Canadian supply chain in the summer and winter. *Food Control* 35:192-199. 2014.
- Melotto, M. et al. Plant innate immunity against human bacterial pathogens. *Frontiers in Microbiology* 5:article 411 (online). 2014.
- Mok, H.-F. and A.J. Hamilton. Exposure factors for wastewater-irrigated Asian vegetables and a probabilistic rotavirus disease burden model for their consumption. *Risk Analysis* 34:602-613. 2014.
- Moosekian, S.R. et al. Inactivation of sanitizer-injured *Escherichia coli* O157:H7 on baby spinach using X-ray irradiation. *Food Control* 36:243-247. 2014.
- Palma-Salgado, S. et al. Whole-head washing, prior to cutting, provides sanitization advantages from fresh-cut Iceberg lettuce (*Latuca sativa* L.). *International Journal of Food Microbiology* 179:18-23. 2014.
- Park, S. et al. Farm management, environment, and weather factors jointly affect the probability of spinach contamination by generic *Escherichia coli* at the preharvest stage. *Applied and Environmental Microbiology* 80:2504-2515. 2014.
- Partyka, M.L., et al. Quantifying the sensitivity of scent detection dogs to identify fecal contamination on raw produce. *Journal of Food Protection* 77:6-14. 2014.
- Quiroz-Santiago, C. et al. Rotavirus G2P[4] detection in fresh vegetables and oysters in Mexico City. *Journal of Food Protection* 77:1953-1959. 2014.
- Rahube, T.O. et al. Impact of fertilizing with raw or anaerobically digested sewage sludge on the abundance of antibiotic-resistant coliforms, antibiotic resistance genes, and pathogenic bacteria in soil and on vegetables at harvest. *Applied and Environmental Microbiology* 80:6898-6907. 2014.
- Ramos, B. et al. Balsamic vinegar from Modena: An easy and effective approach to reduce *Listeria monocytogenes* from lettuce. *Food Control* 42:38-42. 2014.

- Russo, P. et al. A fast, reliable, and sensitive method for detection and quantification of *Listeria monocytogenes* and *Escherichia coli* O157:H7 in ready-to-eat fresh-cut products by MPN-qPCR. *BioMed Research International* 2014:608296 (Online). 2014.
- Salgado, S.P. et al. Quality of Iceberg (*Lactuca sativa* L.) and Romaine (*L. sativa* L. var. *longifolia*) lettuce treated by combinations of sanitizer, surfactant, and ultrasound. *LWT-Food Science and Technology* 56:261-268. 2014.
- Sant'Ana, A.S. et al. Risk of infection with *Salmonella* and *Listeria monocytogenes* due to consumption of ready-to-eat leafy vegetables in Brazil. *Food Control* 42:1-8. 2014.
- Soni, D.K. et al. Virulence and genotypic characterization of *Listeria monocytogenes* isolated from vegetable and soil samples. *BMC Microbiology* 14:241. 2014. (Online)
- Soto-Arias, J.P. et al. Transmission and retention of *Salmonella enterica* by phytophagous hemipteran insects. *Applied and Environmental Microbiology* 80:5447-5456. 2014.
- Srey, S. et al. Reduction effect of the selected chemical and physical treatments to reduce *L. monocytogenes* biofilms formed on lettuce and cabbage. *Food Research International* 62:484-491. 2014.
- Szymczak, B. et al. Anthropogenic impact of the presence of *L. monocytogenes* in soil, fruits, and vegetables. *Folia Microbiologica* 59:23-29. 2014.
- van Overbeek, L.S. et al. The arable ecosystem as battleground for emergence of new human pathogens. *Frontiers in Microbiology* 5:article 104 (online). 2014.
- Wang, F. et al. Evaluation of a loop-mediated isothermal amplification suite for the rapid, reliable, and robust detection of Shiga toxin-producing *Escherichia coli* in produce. *Applied and Environmental Microbiology* 80:2516-2525. 2014.
- Wasala, L. et al. Transfer of *Escherichia coli* O157:H7 to spinach by house flies, *Musca domestica* (Diptera:Muscidae). *Phytopathology* 103:373-380. 2014.
- Wijnands, L.M. et al. Prevalence and concentration of bacterial pathogens in raw produce and minimally processed packaged salads produced in and for The Netherlands. *Journal of Food Protection* 77:388-394. 2014.
- Xu, W. and C. Wu. Different efficiency of ozonated water washing to inactivate *Salmonella enterica* Typhimurium on green onions, grape tomatoes, and green leaf lettuces. *Journal of Food Science* 79:M378-M383. 2014.
- Yeni, F. et al. Rapid and standardized methods for detection of foodborne pathogens and mycotoxins on fresh produce. *Food Control* 40:359-367. 2014.

- Yoo, J.-H. et al. Development of a selective agar plate for the detection of *Campylobacter* spp. in fresh produce. *International Journal of Food Microbiology* 189:67-74. 2014.
- Zangari, T. et al. Enhanced virulence of the *Escherichia coli* O157:H7 spinach-associated outbreak strain in two animal models is associated with higher levels of Stx2 production after induction with ciprofloxacin. *Infection and Immunity* 82:4968-4977. 2014.
- Zeng, W. et al. Growth of *Escherichia coli* O157:H7 and *Listeria monocytogenes* in packaged fresh-cut Romaine mix at fluctuating temperatures during commercial transport, retail storage, and display. *Journal of Food Protection* 77:197-206. 2014.
- Abanyie, F. et al. 2013 multistate outbreaks of *Cyclospora cayentanensis* infections associated with fresh produce: Focus on the Texas investigations. *Epidemiology and Infection* 143:3451-3458. 2015.
- Atwill, E.R. et al. Transfer of *Escherichia coli* O157:H7 from simulated wildlife scat onto Romaine lettuce during foliar irrigation. *Journal of Food Protection* 78:240-247. 2015.
- Bartz, S. et al. Insights in agricultural practices and management systems linked to microbiological contamination of lettuce in conventional production systems in Southern Brazil. *Journal of Food Contamination* 2:7 (Online). 2015.
- Berry, E.D. et al. Effect of proximity to a cattle feedlot on *Escherichia coli* O157:H7 contamination of leafy greens and evaluation of the potential for airborne transmission. *Applied and Environmental Microbiology* 81:1101-1110. 2015.
- Bhargava, K. et al. Application of an oregano nanoemulsion to the control of foodborne bacteria on fresh lettuce. *Food Microbiology* 47:69-73. 2015.
- Bouwknegt, M. et al. Quantitative farm-to-fork risk assessment model for norovirus and hepatitis A virus in European leafy green vegetable and berry fruit supply chains. *International Journal of Food Microbiology* 198:50-58. 2015.91-497. 2015.
- Bovo, F. et al. Fate of *Salmonella enterica* in a mixed ingredient salad containing lettuce, cheddar cheese, and cooked chicken meat. *Journal of Food Protection* 78:491-497. 2015.
- Callejon, R.M. et al. Reported foodborne outbreaks due to fresh produce in the United States and European Union: Trends and causes. *Foodborne Pathogens and Disease* 12:32-38. 2015.
- Cardamone, C. et al. Assessment of the microbiological quality of fresh produce on sale in Sicily, Italy: Preliminary results. *Journal of Biological Research* 22:3. 2015. (Online)

Castro-Ibanez, I. et al. Assessment of microbial risk factors and impact of meteorological conditions during production of baby spinach in the southeast of Spain. *Food Microbiology* 49:173-181. 2015.

Castro-Ibanez, I. et al. Microbial safety considerations of flooding in primary production of leafy greens: A case study. *Food Research International* 68:62-69. 2015.

Day, J.B. and U. Basavanna. Magnetic bead based immune-detection of *Listeria monocytogenes* and *Listeria ivanovii* from infant formula and leafy green vegetables using the Bio-Plex suspension array system. *Food Microbiology* 46:564-572. 2015.

Day, J.B. and U. Basavanna. Real-time PCR detection of *Listeria monocytogenes* in infant formula and lettuce following macrophage-based isolation and enrichment. *Journal of Applied Microbiology* 118:233-244. 2015.

DiCaprio, E. et al. Effects of abiotic and biotic stresses on the internalization and dissemination of human norovirus surrogates in growing Romaine lettuce. *Applied and Environmental Microbiology* 81:4791-4800. 2015.

DiCaprio, E. et al. Attachment and localization of human norovirus and animal caliciviruses in fresh produce. *International Journal of Food Microbiology* 211:101-108. 2015.

Dikici, A. et al. Comparison of effects of mild heat combined with lactic acid on Shiga toxin producing *Escherichia coli* O157:H7, O103, O111, O145 and O26 inoculated to spinach and soybean sprout. *Food Control* 50:184-189. 2015.

Dundore-Arias, J.P. et al. Influence of prgH on the persistence of ingested *Salmonella enterica* in the leafhopper *Macrostelus quadrilineatus*. *Applied and Environmental Microbiology* 81:6345-6354. 2015.

Eckner, K.F. et al. Survival of *Salmonella* on Basil plants and in pesto. *Journal of Food Protection* 78:402-406. 2015.

Esselli, M.A. et al. Feline calicivirus, murine norovirus, porcine sapovirus, and Tulane virus survival on postharvest lettuce. *Applied and Environmental Microbiology* 81:5085-5092. 2015.

Federico, B. et al. Efficacy of lactoferricin B in controlling ready-to-eat vegetable spoilage caused by *Pseudomonas* spp. *International Journal of Food Microbiology* 215:179-186. 2015.

Giangaspero, A. et al., Molecular detection of *Cyclospora* in water, soil, vegetables and humans in southern Italy signals a need for improved monitoring by health authorities. *International Journal of Food Microbiology* 211:95-100. 2015.

- Gomez-Lopez, V.M. et al. Cross-contamination of *Escherichia coli* O157:H7 is inhibited by electrolyzed water combined with salt under dynamic conditions of increasing organic matter. *Food Microbiology* 46:471-478. 2015.
- Grove, S.F. et al. Norovirus cross-contamination during preparation of fresh produce. *International Journal of Food Microbiology* 198:43-49. 2015.
- Hadjilouka, A. et al. Estimation of *Listeria monocytogenes* and *Escherichia coli* O157:H7 prevalence and levels in naturally contaminated rocket and cucumber samples by deterministic and stochastic approaches. *Journal of Food Protection* 78:311-322. 2015.
- Hao, J. et al. Combined effect of acidic electrolyzed water (AcEW) and alkaline electrolyzed water (AIEW) on the microbial reduction of fresh-cut cilantro. *Food Control* 50:699-704. 2015.
- Hao, J. et al. Effect of electrolyzed oxidizing water treatment on the reduction of nitrite levels in fresh spinach during storage. *Journal of Food Protection* 78:549-553. 2015.
- Haque, Md.A., et al. Endophytic bacterial diversity in Korean kimchi made of Chinese cabbage leaves and their antimicrobial activity against pathogens. *Food Control* 56:24-33. 2015.
- Harapas, D. et al. Shoot injury increases the level of persistence of *Salmonella enterica* serovar Sofia and *Listeria innocua* on Cos lettuce and of *Salmonella enterica* serovar Sofia on chive. *Journal of Food Protection* 78:2150-2155. 2015.
- Hou, M.A. et al. Food safety standards and international supply chain organization: A case study of the Moroccan fruit and vegetable exports. *Food Control* 55:190-199. 2015.
- Hyun, J.-E. et al. Preservative effectiveness of essential oils in vapor phase combined with modified atmosphere packaging against spoilage bacteria on fresh cabbage. *Food Control* 51:307-313. 2015.
- Hyun, J.-E. Antibacterial effect of various essential oils against pathogens and spoilage microorganisms in fresh produce. *Journal of Food Safety* 35:206-219. 2015.
- Ignat, A. et al. Minimization of water consumption in fresh-cut salad washing by UV-C light. *Food Control* 50:491-496. 2015.
- Jenkins, C. et al. Public health investigation of two outbreaks of Shiga toxin-producing *Escherichia coli* O157 associated with consumption of watercress. *Applied and Environmental Microbiology* 81:3946-3952. 2015.

- Kase, J.A. et al. Comparison of eight different agars for the recovery of clinically relevant non-O157 Shiga toxin-producing *Escherichia coli* from baby spinach, cilantro, alfalfa sprouts and raw milk. *Food Microbiology* 46:280-287. 2015.
- Khalid, M.I. et al. Prevalence, antibiogram, and cdt genes of toxigenic *Campylobacter jejuni* in salad style vegetables (Ulam) at farms and retail outlets in Terengganu. *Journal of Food Protection* 78:65-71. 2015.
- Khalil, R.K.S. et al. Detection of shiga-toxin producing *E. coli* (STEC) in leafy greens sold at local retail markets in Alexandria, Egypt. *International Journal of Food Microbiology* 197:58-64. 2015.
- Kim, D.-K. et al. Comparison of a four-section spindle and stomacher for efficacy of detaching microorganisms from fresh vegetables. *Journal of Food Protection* 78:1380-1386. 2015.
- Kim, N.H. et al. Optimization of low-temperature blanching combined with calcium treatment to inactivate *Escherichia coli* O157:H7 on fresh-cut spinach. *Journal of Applied Microbiology* 119:139-148. 2015.
- Kim, N.H. et al. Use of phytic acid and hyper-salting to eliminate *Escherichia coli* O157:H7 from napa cabbage for kimchi production in commercial plant. *International Journal of Food Microbiology* 214:24-30. 2015.
- Kokkinos, P. et al. Virological fit-for-purpose risk assessment in a leafy green production enterprise. *Food Control* 51:333-339. 2015.
- Kramer, B. et al. Pulsed light decontamination of Endive salad and mung bean sprouts and impact on color and respiration activity. *Journal of Food Protection* 78:340-348. 2015.
- Krusong, W. et al. Liquid and vapor-phase vinegar reduces *Klebsiella pneumoniae* on fresh coriander. *Food Control* 50:502-508. 2015.
- Laury-Shaw, A. et al. Current trends in food safety practices for small-scale growers in the Midwest. *Food Protection Trends* 35:461-469. 2015.
- Lee, C.-C. et al. Role of cellulose and colanic acid in attachment of Shiga toxin-producing *Escherichia coli* to lettuce and spinach in different water hardness environments. *Journal of Food Protection* 78:1461-1466. 2015.
- Lee, H. et al. Cold plasma treatment for the microbiological safety of cabbage, lettuce and dried figs. *Food Microbiology* 51:74-80. 2015.

- Leonard, S.R. et al. Application of metagenomics sequencing to food safety: Detection of Shiga toxin-producing *Escherichia coli* in fresh bagged salads. *Applied and Environmental Microbiology* 81:8183-8191. 2015.
- Liu, N.T. et al. Effects of environmental parameters on the dual-species biofilms formed by *Escherichia coli* O157:H7 and *Ralstonia insidiosa*, a strong biofilm producer isolated from a fresh-cut produce processing plant. *Journal of Food Protection* 78:121-127. 2015.
- Lopez-Velasco, G. et al. Factors affecting cell population density during enrichment and subsequent molecular detection of *Salmonella enterica* and *Escherichia coli* O157:H7 on lettuce contaminated during field production. *Food Control* 54:165-175. 2015.
- Lu, H. et al. Effectiveness of active packaging on control of *Escherichia coli* O157:H7 and total aerobic bacteria on Iceberg lettuce. *Journal of Food Science* 80:M1325-M1329. 2015.
- Mansur, A.R. and D.-H. Oh. Combined effects of thermosonication and slightly acidic electrolyzed water on the microbial quality and shelf life extension of fresh-cut kale during refrigeration storage. *Food Microbiology* 51:154-162. 2015.
- Mansur, A.R. and D.-H. Oh. Combined effect of thermosonication and slightly acidic electrolyzed water to reduce foodborne pathogens and spoilage microorganisms on fresh-cut kale. *Journal of Food Science* 80:M1277-M1284. 2015.
- Marine, S.C. et al. The growing season, but not the farming system, is a food safety risk determinant for leafy greens in the Mid-Atlantic region of the United States. *Applied and Environmental Microbiology* 81:2395-2407. 2015.
- Markland, S.M. et al. Application of *Bacillus subtilis* to the roots of leafy greens, in the presence of *Listeria innocua* and *Salmonella* Newport, induces closure of stomata. *Foodborne Pathogens and Disease* 12:828-835. 2015.
- Millan-Sango, D. et al. Determination of the efficacy of ultrasound in combination with essential oil of oregano for the decontamination of *Escherichia coli* on inoculated lettuce leaves. *Food Research International* 67:145-154. 2015.
- Monu, E.A. et al. Determination of the thermal inactivation kinetics of *Listeria monocytogenes*, *Salmonella enterica*, and *Escherichia coli* O157:H7 and non-O157 in buffer and a spinach homogenate. *Journal of Food Protection* 78:1467-1471. 2015.
- Munther, D. et al. A mathematical model for pathogen cross-contamination dynamics during produce wash. *Food Microbiology* 51:101-107. 2015.
- Noor, R. et al. Assessment of survival of pathogenic bacteria in fresh vegetables through in vitro challenge test. *International Journal of Food Contamination* 2:15 (Online). 2015.

- Nuesch-Inderbinnen, M. et al. Assessment of the prevalence of extended-spectrum Beta-lactamase-producing *Enterobacteriaceae* in ready-to-eat salads, fresh-cut fruit, and sprouts from the Swiss market. *Journal of Food Protection* 78:1178-1181. 2015.
- O’Beirne, D. et al. Effects of oxygen-depleted atmospheres on survival and growth of *Listeria monocytogenes* on fresh-cut Iceberg lettuce stored at mild abuse commercial temperatures. *Food Microbiology* 48:17-21. 2015.
- Oliveira, M. et al. Biopreservative methods to control the growth of foodborne pathogens on fresh-cut lettuce. *International Journal of Food Microbiology* 214:4-11. 2015.
- Omac, B. et al. Growth of *Listeria monocytogenes* and *Listeria innocua* on fresh baby spinach leaves: Effect of storage temperature and natural microbiota. *Postharvest Biology and Technology* 100:41-51. 2015.
- Oni, R.A. Survival of *Salmonella enterica* in dried turkey manure and persistence on spinach leaves. *Journal of Food Protection* 78:1791-1799. 2015.
- Pan, F. et al. Cross-sectional survey of indicator and pathogenic bacteria on vegetables sold from Asian vendors at farmer’s markets in northern California. *Journal of Food Protection* 78:602-608. 2015.
- Park, J.-H. et al. Three gastroenteritis outbreaks in South Korea caused by the consumption of kimchi tainted by norovirus GI.4. *Foodborne Pathogens and Disease* 12:221-227. 2015.
- Park, S. et al. Multifactorial effects of ambient temperature, precipitation, farm management, and environmental factors determine the level of generic *Escherichia coli* contamination on preharvested spinach. *Applied and Environmental Microbiology* 81:2635-2650. 2015.
- Perera, M.N. et al. Bacteriophage cocktail significantly reduces or eliminates *Listeria monocytogenes* contamination on lettuce, apples, cheese, smoked salmon, and frozen foods. *Food Microbiology* 52:42-48. 2015.
- Prado-Silva, L. et al. Meta-analysis of the effects of sanitizing treatments on *Salmonella*, *Escherichia coli* O157:H7, and *Listeria monocytogenes* inactivation in fresh produce. *Applied and Environmental Microbiology* 81:8008-8021. 2015.
- Predmore, A. et al. Electron beam inactivation of Tulane virus on fresh produce, and mechanism of inactivation of human norovirus surrogates by electron beam irradiation. *International Journal of Food Microbiology* 198:28-36. 2015.
- Raede, J. *Listeria* guidance & best practices in produce facilities. *Food Safety Magazine* 21(1):58-63. 2015.

- Said, L.B. et al. Detection of extended-spectrum beta-lactamase (ESBL)-producing Enterobacteriaceae in vegetables, soil and water of the farm environment in Tunisia. *International Journal of Food Microbiology* 203:86-92. 2015.
- Shynkaryk, M.V. et al. Physics of fresh produce safety: Role of diffusion and tissue reaction in sanitization of leafy green vegetables with liquid and gaseous ozone-based sanitizers. *Journal of Food Protection* 78:2108-2116. 2015.
- Simko, I. et al. Downy mildew disease promotes the colonization of Romaine lettuce by *Escherichia coli* O157:H7 and *Salmonella enterica*. *BMC Microbiology* 15:19. 2015. (Online)
- Siroli, L. et al. Lactic acid bacteria and natural antimicrobials to improve the safety and shelf-life on minimally processed sliced apples and Lamb's lettuce. *Food Microbiology* 47:74-84. 2015.
- Stephan, R. et al. Foodborne transmission of *Listeria monocytogenes* via ready-to-eat salad: A nationwide outbreak in Switzerland, 2013-2014. *Food Control* 57:14-17. 2015.
- Takahashi, H. et al. Growth inhibition effects of ferulic acid and glycine/sodium acetate on *Listeria monocytogenes* in coleslaw and egg salad. *Food Control* 57:105-109. 2015.
- Van Haute, S. et al. Wash water disinfection of a full-scale leafy vegetables washing process with hydrogen peroxide and the use of a commercial metal ion mixture to improve disinfection efficiency. *Food Control* 50:173-183. 2015.
- Van Haute, S. et al. Methodology for modeling the disinfection efficiency of fresh-cut leafy vegetable wash water applied on peracetic acid combined with lactic acid. *International Journal of Food Microbiology* 208:102-113. 2015.
- van Hoek, A.H.A.M. et al. Prevalence and characterization of ESBL- and AmpC-producing Enterobacteriaceae on retail vegetables. *International Journal of Food Microbiology* 204:1-8. 2015.
- Weller, D. et al. Irrigation is significantly associated with an increased prevalence of *Listeria monocytogenes* in produce production environments in New York State. *Journal of Food Protection* 78:1132-1141. 2015.
- Weller, D. et al. Spatial and temporal factors associated with an increased prevalence of *Listeria monocytogenes* in spinach fields in New York State. *Applied and Environmental Microbiology* 81:6059-6069. 2015.
- Williams, A.J. et al. Level 2 validation of a flow cytometric method for detection of *Escherichia coli* O157:H7 in raw spinach. *International Journal of Food Microbiology* 215:1-6. 2015.

- Vojkowska, H. et al. Evaluation of DNA extraction methods for PCR-based detection of *Listeria monocytogenes* from vegetables. *Letters in Applied Microbiology* 60:265-272. 2015.
- Willis, C. et al. An assessment of the microbiological safety of fresh whole-leaf herbs from retail premises in the United Kingdom with a focus on *Salmonella* spp. *Journal of Applied Microbiology* 119:827-833. 2015
- Wood, J.L. et al. Microbiological survey of locally grown lettuce sold at Farmers' markets in Vancouver, British Columbia. *Journal of Food Protection* 78:203-208. 2015.
- Wu, G.P. et al. Rapid real-time loop-mediated isothermal amplification combined with coated activated carbon for detection of low numbers of *Salmonella enterica* from lettuce without enrichment. *Food Control* 56:47-52. 2015.
- Wyard, G. and N. Lewis. A long row to hoe for safer food. *Food Safety Magazine* 21(1):50-57. 2015.
- Xu, A., et al. Comparing the microbiological status of pre- and postharvest produce from small organic production. *Journal of Food Protection* 78:1072-1080. 2015.
- Yoo, B.K. et al. Growth characteristics of Shiga toxin-producing *Escherichia coli* (STEC) stressed by chlorine, sodium chloride, acid, and starvation on lettuce and cantaloupe. *Food Control* 55:97-102. 2015.
- Zaczek, M., et al. Phages in the global fruit and vegetable industry. *Journal of Applied Microbiology* 118:537-556. 2015.
- Zilelidou, E.A. et al. Modeling transfer of *Escherichia coli* O157:H7 and *Listeria monocytogenes* during preparation of fresh-cut salads: Impact of cutting and shredding practices. *Food Microbiology* 45:254-265. 2015.
- Afari, G.K. et al. Reduction of *Escherichia coli* O157:H7 and *Salmonella* Typhimurium DT 104 on fresh produce using an automated washer with near neutral electrolyzed (NEO) water and ultrasound. *Food Control* 63:246-254. 2016.
- Barbosa, I. de M. et al. Efficacy of the combined application of oregano and rosemary essential oils for the control of *Escherichia coli*, *Listeria monocytogenes* and *Salmonella* Enteritidis in leafy vegetables. *Food Control* 59:468-477. 2016.
- Birmpa, A., et al. Effect of nonthermal, conventional, and combined disinfection technologies on the stability of human adenoviruses as fecal contaminants on surfaces of fresh ready-to-eat products. *Journal of Food Protection* 79:454-462. 2016.

- Brown, W. et al. Transit temperatures experienced by fresh-cut leafy greens during cross-country shipment. *Food Control* 61:146-155. 2016.
- Buss, B.F. et al. Regional investigation of a cyclosporiasis outbreak linked to imported romaine lettuce – Nebraska and Iowa, June – August 2013. *Epidemiology and Infection* 144:1807-1817. 2016.
- Buss, B.F. et al. Multistate product traceforward investigation to link imported romaine lettuce to a US cyclosporiasis outbreak – Nebraska, Texas, and Florida, June – August 2013. *Epidemiology and Infection* 144:2709-2718. 2016.
- Byrne, L. et al. Epidemiology and microbiological investigation of an outbreak of severe disease from Shiga toxin-producing *Escherichia coli* O157 infection associated with consumption of a slaw garnish. *Journal of Food Protection* 79:1161-1168. 2016
- Callahan, M.T. et al. Metrics proposed to prevent the harvest of leafy green crops exposed to floodwater contaminated with *Escherichia coli*. *Applied and Environmental Microbiology* 82:3746-3753. 2016.
- Chen, W. et al. Diversity of *Cronobacter* spp. isolates from the vegetables in the middle-east coastline of China. *World Journal of Microbiology and Biotechnology* 32:90. 2016.
- Cheng, L., et al. Consumers' behaviors and concerns on fresh vegetable purchase and safety in Beijing urban areas, China. *Food Control* 63:101-109. 2016.
- Cui, H. et al. Synergetic antibacterial efficacy of cold nitrogen plasma and clove oil against *Escherichia coli* O157:H7 biofilms on lettuce. *Food Control* 66:8-16. 2016.
- Dzoedzomsla, R. et al. Nontuberculous mycobacteria on ready-to-eat, raw and frozen fruits and vegetables. *Journal of Food Protection* 79:1452-1456. 2016.
- Esseili, M.A. et al. Abiotic stress and phyllosphere bacteria influence the survival of human norovirus and its surrogates on preharvest leafy greens. *Applied and Environmental Microbiology* 82:352-363. 2016.
- Faour-Klingbeil, D. et al. Understanding the routes of contamination of ready-to-eat vegetables in the Middle East. *Food Control* 62:125-133. 2016.
- Faour-Klingbeil, D. et al. The influence of pre-wash chopping and storage conditions of parsley on the efficacy of disinfection against *S. Typhimurium*. *Food Control* 65:121-131. 2016.
- Faour-Klingbeil, D. et al. Microbiological quality of ready-to-eat fresh vegetables and their link to food safety environment and handling practices in restaurants. *LWT-Food Science and Technology* 74:224-233. 2016.

- Fuzawa, M. et al. Effect of leaf surface chemical properties on efficacy of sanitizer for rotavirus inactivation. *Applied and Environmental Microbiology* 82:6214-6222. 2016.
- Gabre, R.M. and A. Shakir. Prevalence of some human enteroparasites in commonly consumed raw vegetables in Tabuk, Saudi Arabia. *Journal of Food Protection* 79:655-658. 2016.
- Gao, X. et al. Recognition of histo-blood group antigen-like carbohydrates in lettuce by human GII.4 norovirus. *Applied and Environmental Microbiology* 82:2966-2974. 2016.
- Garner, D. and S. Kathariou. Fresh produce-associated listeriosis outbreaks, sources of concern, teachable moments, and insights. *Journal of Food Protection* 79:337-344. 2016.
- Gomez-Aldapa, C.A. et al. Prevalence and behavior of multidrug-resistant Shiga toxin-producing *Escherichia coli*, enteropathogenic *E. coli*, and enterotoxigenic *E. coli* on coriander. *Food Microbiology* 59:97-103. 2016.
- Hadjilouka, A. et al. Expression of *Listeria monocytogenes* key virulence genes during growth in liquid medium, on rocket and melon at 4, 10, and 30 C. *Food Microbiology* 55:7-15. 2016.
- Heredia, N., C. Caballero, C. Cardenas, K. Molina, R. Garcia, L. Solis, V. Burrowes, F.E. Bartz, A. F. de Aceituno, L.-A. Jaykus, S. Garcia, and J. Leon. Microbial indicator profiling of fresh produce and environmental samples from farms and packing facilities in Northern Mexico. *Journal of Food Protection* 79:1197-1209. 2016.
- Hohweyer, J. et al. Simultaneous detection of the protozoan parasites *Toxoplasma*, *Cryptosporidium* and *Giardia* in food matrices and their persistence on basil leaves. *Food Microbiology* 57:36-44. 2016.
- Jackson, K.A. et al. Use of whole genome sequencing and patient interviews to link a case of sporadic listeriosis to consumption of prepackaged lettuce. *Journal of Food Protection* 79:806-809. 2016.
- Karumathil, D.P. et al. Prevalence of multidrug-resistant bacteria on fresh vegetables collected from farmers' markets in Connecticut. *Journal of Food Protection* 79:1446-1451. 2016.
- Kase, J.A. et al. Rapid identification of Shiga toxin-producing *Escherichia coli* O serogroups from fresh produced and raw milk enrichment cultures by Luminex bead-based suspension array. *Journal of Food Protection* 79:1623-1629. 2016.
- Kennedy, N.M. et al. *Escherichia coli* O157:H7 cells exposed to lettuce leaf lysate in refrigerated conditions exhibit differential expression of selected virulence and adhesin-related genes with altered mammalian cell adherence. *Journal of Food Protection* 79:1259-1265. 2016.

Khalil, R.K.S. and M.A.E. Gomaa. Prevalence and characterization of Shiga toxin-producing *Escherichia coli* (STEC) in fruits and vegetables sold at local street markets in Alexandria, Egypt. *LWT-Food Science and Technology* 74:199-210. 2016.

King, R. and E. Moorman. Is it time for a “kill step” for pathogens on produce at retail? *Food Safety Magazine* 22(6):38-51. 2016.

Korir, R.C. et al. Microbiological quality of fresh produce obtained from retail stores on the Eastern Shore of Maryland, United States of America. *Food Microbiology* 56:29-34. 2016.

Lee, C.-C. et al. Influence of extracellular cellulose and colonic acid production on the survival of Shiga toxin-producing *Escherichia coli* on spinach and lettuce after chlorine treatment. *Journal of Food Protection* 79:666-671. 2016.

Lichtenberg, E. and E.T. Page. Prevalence and cost of on-farm produce safety measures in the Mid-Atlantic. *Food Control* 69:315-323. 2016.

Litt, P.K. et al. Use of fulvic acid formulations as flume-wash treatments for reduction of *Escherichia coli* O157:H7 on organic leafy greens. *Food Protection Trends* 36(4):284-292. 2016.

Mansur, A.R. and D.-H. Oh. Modeling the growth of epiphytic bacteria on kale treated by thermosonication combined with slightly acidic electrolyzed water and stored under dynamic temperature conditions. *Journal of Food Science* 81:M2021-M2030. 2016.

Mao, Y. et al. Large-volume immunomagnetic separation combined with multiplex PCR assay for simultaneous detection of *Listeria monocytogenes* and *Listeria ivanovii* in lettuce. *Food Control* 59:601-608. 2016.

Maffei, D.F. et al. Assessing the effect of sodium dichloroisocyanurate concentration on transfer of *Salmonella enterica* serotype Typhimurium in was water for production of minimally processed Iceberg lettuce (*Lactuca sativa* L.). *Letters in Applied Microbiology* 62:444-451. 2016.

Marti, E. and Barardi, C.R.M. Detection of human adenoviruses in organic fresh produce using molecular and cell culture-based methods. *International Journal of Food Microbiology* 230:40-44. 2016.

Mohamed, M.A. et al. Parasitic contamination of fresh vegetables sold at central markets in Khartoum state, Sudan. *Annals of Clinical Microbiology and Antimicrobials* 15:17. 2016.

- Mottola, A. et al. Occurrence of emerging food-borne pathogenic *Arcobacter* spp. isolated from pre-cut (ready-to-eat) vegetables. *International Journal of Food Microbiology* 236:33-37. 2016.
- Murphy, S. et al. Potential for transfer of *Escherichia coli* O157:H7, *Listeria monocytogenes* and *Salmonella* Senftenberg from contaminated food waste derived compost and anaerobic digestate liquid to lettuce plants. *Food Microbiology* 59:7-13. 2016.
- Nubling, S. et al. Variation of the *Pseudomonas* community structure on oak leaf lettuce during storage detected by culture-dependent and –independent methods. *International Journal of Food Microbiology* 216:95-103. 2016.
- Ozturk, I. et al. Decontamination of iceberg lettuce by some plant hydrosols. *LWT-Food Science and Technology* 74:48-54. 2016.
- Pang, Y.-H. and Y.-C. Hung. Efficacy of slightly acidic electrolyzed water and UV-ozonated water combination for inactivating *Escherichia coli* O157:H7 on Romaine and Iceberg lettuce during spray washing process. *Journal of Food Science* 81:M1743-M1748. 2016.
- Peng, M. et al. Prevalence and antibiotic resistance pattern of *Salmonella* serovars in integrated crop-livestock farms and their products sold in local markets. *Environmental Microbiology* 18:1654-1665. 2016.
- Posada-Izquierdo, G. et al. Assessing the growth of *Escherichia coli* O157:H7 and *Salmonella* in spinach, lettuce, parsley and chard extracts at different storage temperatures. *Journal of Applied Microbiology* 120:1701-1710. 2016.
- Rosimin, A.A. et al. Simultaneous detection of pathogenic *Listeria* including atypical *Listeria innocua* in vegetables by a quadruplex PCR method. *LWT-Food Science and Technology* 69:601-607. 2016.
- Roy, A.L. et al. Use of minimal-text posters to improve the microbial status of leafy greens and food contact surfaces in foodservice sites serving older adults. *Food Protection Trends* 36:125-132. 2016.
- Sade, E., E. Lassdila, and J. Bjorkroth. Lactic acid bacteria in dried vegetables and spices. *Food Microbiology* 53:110-114. 2016.
- Santos, M.I.S. et al. Preliminary study on the effect of fermented cheese whey on *Listeria monocytogenes*, *Escherichia coli* O157:H7, and *Salmonella* Goldcoast populations inoculated onto fresh organic lettuce. *Foodborne Pathogens and Disease* 13:423-427. 2016.

- Soderqvist, K. et al. Foodborne bacterial pathogens in retail prepacked ready-to-eat mixed ingredient salads. *Journal of Food Protection* 79:978-985. 2016.
- Synder, A.B. et al. Developing and optimizing bacteriophage treatment to control enterohemorrhagic *Escherichia coli* on fresh produce. *International Journal of Food Microbiology* 236:90-97. 2016.
- Tirawat, D. et al. Microbial load reduction of sweet basil using acidic electrolyzed water and lactic acid in combination with mild heat. *Food Control* 64:29-36. 2016.
- Tiyo, R. et al. Predominance of *Giardia duodenalis* assemblage all in fresh leafy vegetables from a market in Southern Brazil. *Journal of Food Protection* 79:1036-1039. 2016.
- Truchado, P. et al. Optimization and validation of a PMA qPCR method for *Escherichia coli* quantification in primary production. *Food Control* 62:150-156. 2016.
- Tzamalís, P.G. et al. A 'best practice score' for the assessment of food quality and safety management systems in fresh-cut produce sector. *Food Control* 63:179-186. 2016.
- Vojkowska, H. et al. Characterization of *Cronobacter* spp. isolated from food of plant origin and environmental samples collected from farms and from supermarkets in the Czech Republic. *International Journal of Food Microbiology* 217:130-136. 2016.
- Vonasek, E. and Nitin, N. Influence of vacuum cooling on *Escherichia coli* O157:H7 infiltration in fresh leafy greens via a multiphoton-imaging approach. *Applied and Environmental Microbiology* 82:106-115. 2016.
- Walker, J.F. et al. Antimicrobial activity of marjoram (*Origanum majorana*) essential oil against the multidrug-resistant *Salmonella enterica* serovar Schwarzengrund inoculated in vegetables from organic farming. *Journal of Food Safety* 36:489-496. 2016.
- Wang, D. et al. Enzymatic digestion of improved bacteria separation from leafy green vegetables. *Journal of Food Protection* 79:1378-1386. 2016.
- Weller, D. et al. Validation of a previously developed geospatial model that predicts the prevalence of *Listeria monocytogenes* in New York State produce fields. *Applied and Environmental Microbiology* 82:797-807. 2016.
- Zhang, C. et al. Disinfection effect of slightly acidic electrolyzed water on celery and cilantro. *Food Control* 69:147-152. 2016.
- Badia-Melis, R. et al. Explorative study of using infrared imaging for temperature measurement of pallet of fresh produce. *Food Control* 75:211-219. 2017.

Baloch, A.B. et al. Presence and antimicrobial resistance of *Escherichia coli* in ready-to-eat foods in Shaanxi, China. *Journal of Food Protection* 80:420-424. 2017.

Callahan, M.T. et al. Soil type, soil moisture, and field slope influence the horizontal movement of *Salmonella enterica* and *Citrobacter freundii* from floodwater through soil. *Journal of Food Protection* 80:189-197. 2017.

Carvaleira, A. et al. Lettuce and fruits as a source of multidrug resistant *Acinetobacter* spp. *Food Microbiology* 64:119-125. 2017.

Chen, X. and Y.-C. Hung. Effects of organic load, sanitizer pH and initial chlorine concentration of chlorine-based sanitizers on chlorine demand of fresh produce wash waters. *Food Control* 77:96-101. 2017.

Chen, Y. et al. Singleton sequence type 382, an emerging clonal group of *Listeria monocytogenes* associated with three multistate outbreaks linked to contaminated stone fruit, caramel apples, and leafy green salad. *Journal of Clinical Microbiology* 55:931-941. 2017.

Cui, Y. et al. Differential attachment of *Salmonella enterica* and enterohemorrhagic *Escherichia coli* to alfalfa, fenugreek, lettuce, and tomato seeds. *Applied and Environmental Microbiology* 83:e031170-16. 2017.

Gombas, D. et al. Guidelines to validate control of cross-contamination during washing of fresh-cut leafy vegetables. *Journal of Food Protection* 80:312-330. 2017.

Gomez-Lopez, V.M. et al. A novel electrochemical device as a disinfection system to maintain water quality during washing of ready to eat fresh produce. *Food Control* 71:242-247. 2017.

Hwang, C.-A. et al. In situ generation of chlorine dioxide for surface decontamination of produce. *Journal of Food Protection* 80:567-572. 2017.

Jacobson, A.P. et al. Relative effectiveness of selected pre-enrichment media for the detection of *Salmonella* from leafy green produce and herbs. *Food Microbiology* 63:123-128. 2017.

Jung, Y. et al. Sanitizer efficacy in preventing cross-contamination of heads of lettuce during retail crisping. *Food Microbiology* 64:179-185. 2017.

Kim, S.-S. and D.-H. Kang. Synergistic effect of carvacrol and ohmic heating for inactivation of *E. coli* O157:H7, *S. Typhimurium*, *L. monocytogenes*, and MS-2 bacteriophage in salsa. *Food Control* 73:300-305. 2017.

- Kim, H.-S. et al. A single-step enrichment medium for nonchromogenic isolation of healthy and cold-injured *Salmonella* spp. from fresh vegetables. *Foodborne Pathogens and Disease* 14:84-88. 2017.
- Kinsinger, N.M. et al. Efficacy of post-harvest rinsing and bleach disinfection of *E. coli* O157:H7 on spinach leaf surfaces. *Food Microbiology* 62:212-220. 2017.
- Klintham, P. et al. Combination of microbubbles with oxidizing sanitizers to eliminate *Escherichia coli* and *Salmonella* Typhimurium on Thai leafy vegetables. *Food Control* 77:260-269. 2017.
- Koukkidis, G. et al. Salad leaf juices enhance *Salmonella* growth, colonization of fresh produce, and virulence. *Applied and Environmental Microbiology* 83(1):e02416-16. 2017.
- Liu, S. and A. Kilonzo-Nthenge. Prevalence of multidrug-resistant bacteria in U.S.-grown and imported fresh produce retailed in chain supermarkets and ethnic stores of Davidson County, Tennessee. *Journal of Food Protection* 80:506-514. 2017.
- Matini, M. et al. The parasitic contamination of farm vegetables in Asadabad City, west of Iran, in 2014. *Avicenna Journal of Clinical Microbiology and Infection* 4(1):e32474.
- Min, S.C. et al. Inactivation of *Escherichia coli* O157:H7 and aerobic microorganisms in Romaine lettuce packaged in a commercial polyethylene terephthalate container using atmospheric cold plasma. *Journal of Food Protection* 80:35-43. 2017.
- Mishra, A. et al. Development of growth and survival models for *Salmonella* and *Listeria monocytogenes* during non-isothermal time-temperature profiles in leafy greens. *Food Control* 72:32-41. 2017.
- Mishra, A. et al. A system model for understanding the role of animal feces as a route of contamination of leafy greens before harvest. *Applied and Environmental Microbiology* 83(2):e02775-16. 2017.
- Mritunjay, S.K. and V. Kumar. Microbial quality, safety, and pathogen detection by using quantitative PCR of raw salad vegetables sold in Dhandad City, India. *Journal of Food Protection* 80:121-126. 2017.
- Newman, K.L. et al. Microbial load of fresh produce and paired equipment surfaces in packing facilities near the U.S. and Mexico border. *Journal of Food Protection* 80:582-589. 2017.
- Ng, C.G. et al. Biofilm formation enhances *Helicobacter pylori* survivability in vegetables. *Food Microbiology* 62:68-76. 2017.

- Njage, P.M.K. et al. Microbial performance of food safety control and assurance activities in a fresh produce processing sector measured using a microbial assessment scheme and statistical modeling. *Journal of Food Protection* 80:177-188. 2017.
- Pang, H. et al. Quantitative microbial risk assessment for *Escherichia coli* O157:H7 in fresh-cut lettuce. *Journal of Food Protection* 80:302-311. 2017.
- Paulin, C. et al. An assessment of consumer food safety handling practices of produce at grocery stores in Rhode Island. *Food Protection Trends* 37:99-106. 2017.
- Scheinberg, J.A. et al. Prevalence and phylogenetic characterization of *Escherichia coli* and hygiene indicator bacteria isolated from leafy green produce, beef, and pork obtained from farmers' markets in Pennsylvania. *Journal of Food Protection* 80:237-244. 2017.
- Shenoy, A.G. et al. *Listeria monocytogenes* internalizes in Romaine lettuce growth in greenhouse conditions. *Journal of Food Protection* 80:573-581. 2017.
- Soderqvist, K. et al. Fate of *Listeria monocytogenes*, pathogenic *Yersinia enterocolitica*, and *Escherichia coli* O157:H7 gfp+ in ready-to-eat salad during cold storage: What is the risk to consumers? *Journal of Food Protection* 80:204-212. 2017.
- Sow, L.C. et al. Carvacrol nanoemulsion combined with acid electrolyzed water to inactivate bacteria, yeast in vitro and native microflora of shredded cabbages. *Food Control* 76:88-95. 2017.
- Ssemanda, J.N., et al. Indicator microorganisms in fresh vegetables from "farm to fork" in Rwanda. *Food Control* 75:126-133. 2017.
- Sun, Q. et al. A novel approach for simultaneous determination of E/Z-fluoxastrobins in vegetables and fruits by UHPLC-DAD. *Food Control* 78:7-13. 2017.
- Taguchi, M. et al. Prevalence of *Listeria monocytogenes* in retail lightly pickled vegetables and its successful control in processing plants. *Journal of Food Protection* 80:467-475. 2017.
- Tan, M.S.F. et al. Sonication reduces the attachment of *Salmonella* Typhimurium ATCC 14028 cells to bacterial cellulose-based plant cell wall models and cut plant material. *Food Microbiology* 62:62-67. 2017.
- Trevisani, M. et al. Effects of sanitizing treatments with atmospheric cold plasma, SDS and lactic acid on verotoxin-producing *Escherichia coli* and *Listeria monocytogenes* in red chicory (radicchio). *Food Control* 78:138-143. 2017.
- Vojkowska, H., et al. Occurrence and characterization of food-borne pathogens isolated from fruit, vegetables and sprouts retailed in the Czech Republic. *Food Microbiology* 63:147-152. 2017.

Xu, L. et al. In-field detection of multiple pathogenic bacteria in food products using a portable fluorescent biosensing system. *Food Control* 75:21-28. 2017.

Wengert, S.L. et al. Postharvest reduction of coliphage MS2 from Romaine lettuce during simulated commercial processing with and without a chlorine-based sanitizer. *Journal of Food Protection* 80:220-224. 2017.

Zhang, J. and H. Yang. Effects of potential organic compatible sanitisers on organic and conventional fresh-cut lettuce (*Lactuca sativa* Var. *Crispa* L). *Food Control* 72:20-26. 2017.

Zhu, Q. et al. *Listeria monocytogenes* in fresh produce: Outbreaks, prevalence and contamination levels. *Foods* 6:216030021. 2017.