Microbiological Safety of Tomatoes and Tomato Products: A Bibliography

Complied 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

September 17, 2018

Z. Samish, R. Etinger-Tulczynska, and M. Bick. Microflora within healthy tomatoes. Applied Microbiology 9:20-25. 1961.

M.L. Fields. The effect of *Oidium lactis* on the sporulation of *Bacillus coagulans* in tomato juice. Applied Microbiology 10:70-73. 1962.

Z. Samish and R. Etinger-Tulczynska. Distribution of bacteria within the tissue of healthy tomatoes. Applied Microbiology 11:7-10. 1963.

S.D. Kiminos, C.E. Copeland, B. Grosiak, and B. Postic. Introduction of *Pseudomonas aeruginosa* into a hospital via vegetables. Applied Microbiology 24:567-570. 1972.

S.K. Green, M.N. Schroth, J.J. Cho, S.D. Kominos, and V.B.l Vitanza-Jack. Agricultural plants and soil as a reservoir for *Pseudomonas aeruginosa*. Applied Microbiology 28:987-991. 1974.

C.N. Huhtanen, J. Naghski, C.S. Custer, and R.W. Russell. Growth and toxin production by *Clostridium botulinum* in moldy tomato juice. Applied and Environmental Microbiology 32:711-715. 1976.

T.E. Odlaug and I.J. Pflug. Effect of storage time and temperature on the survival of *Clostridium botulinum* spores in acid media. Applied and Environmental Microbiology 34:30-33. 1977.

S.L. Rice, L.R. Beuchat, and R.E. Worthington. Patulin production by *Byssochlamys* spp. in fruit juices. Applied and Environmental Microbiology 34:791-796. 1977.

R.H. Segall, R.E. Henry, and A.T. Dow. Effect of dump-tank temperature on the incidence of bacterial soft rot of tomatoes. Proceedings of Florida State Horticultural Society. 90:204-205. 1977.

J. Harwig, P.M. Scott, D.R. Stoltz, and B.J. Blanchfield. Toxins of molds from decaying tomato fruit. Applied and Environmental Microbiology 38:267-274. 1979.

Odlaug, T.E. and I.J. Pflug. *Clostridium botulinum* growth and toxin production in tomato juice containing *Aspergillus gracilis*. Applied and Environmental Microbiology 37:496-504. 1979.

J.A. Bartz and R.K. Showalter. Infiltration of tomatoes by aqueous bacterial suspensions. Phytopathology 71:515-518. 1981.

J.A. Bartz. Infiltration of tomatoes immersed at different temperatures to different depths in suspensions of *Erwinia carotovora* subsp. *carotovora*. Plant Disease 66:302-306. 1982.

T.J. Montville. Metabiotic effect of *Bacillus licheniformis* on *Clostridium botulinum*: Implications for home-canned tomatoes. Applied and Environmental Microbiology 44:334-338. 1982.

J.E. Heisick, D.E. Wagner, M.L. Nierman, and J.T. Peeler. *Listeria* spp. found on fresh market produce. Applied and Environmental Microbiology 55:1925-1927. 1989.

K. Asplund and E. Nurmi. The growth of salmonellae in tomatoes. International Journal of Food Microbiology 13:177-181. 1991.

L.R. Beuchat and R.E. Brackett. Behavior of *Listeria monocytogenes* inoculated into raw tomatoes and processed tomato products. Applied and Environmental Microbiology 57:1367-1371. 1991.

R. Barkai-Golen, R. Padova, I. Ross, M. Lapidot, H. Davidson, and A. Copel. Combined hot water and radiation treatments to control decay of tomato fruits. Sci. Horticul 56:101-105. 1993.

C.-I. Wei, T.S. Huang, J.M. Kim, W.F. Lin, M.L. Tamplin, and J.A. Bartz. Growth and survival of *Salmonella* Montevideo on tomatoes and disinfection with chlorinated water. Journal of Food Protection 58:829-836. 1995.

R.-Y. Zhuang and L.R. Beuchat. Fate of *Salmonella* Montevideo on and in raw tomatoes as affected by temperature and treatment with chlorine. Applied and Environmental Microbiology 61:2127-2131. 1995.

L.R. Beuchat. *Listeria monocytogenes*: Incidence on vegetables. Food Control 7:223-228. 1996.

C.-M. Lee, S.Y. Fernando, and C.-I. Wei. Occurrence of *Listeria monocytogenes*, *Salmonella* spp., *Escherichia coli*, and *E. coli* O157:H7 in vegetable salads. Food Control 7:135-140. 1996.

Monge, R. and Chinchilla, M. Presence of *Cryptosporidium* oocyts in fresh vegetables. Journal of Food Protection 59:202-203. 1996.

R.-Y. Zhuang and L.R. Beuchat. Effectiveness of trisodium phosphate for killing *Salmonella* Montevideo on tomatoes. Letters in Applied Microbiology 22:97-100. 1996.

R.-Y. Zhuang, L.R. Beuchat, M.S. Chinnan, R.L. Shewfelt, and Y.-W. Huang. Inactivation of *Salmonella* Montevideo by applying cellulose-based edible films. Journal of Food Protection 59:808-812. 1996.

G. Arroyo, P.D. Sanz, and G. Prestamo. Effect of high pressure on the reduction of microbial populations in vegetables. Journal of Applied Microbiology 82:735-742. 1997.

C.-M. Lin and C.-I. Wei. Transfer of *Salmonella* Montevideo onto the interior surfaces of tomatoes by cutting. Journal of Food Protection 60:858-862. 1997.

L.R. Beuchat, B.V. Nail, B.B. Adler, M.R.S. Calvero. Efficacy of spray application of chlorinated water in killing pathogenic bacteria on raw apples, tomatoes, and lettuce. Journal of Food Protection 61:1305-1311. 1998.

L.D.C. Velazquez, M.E. Escudero, M.S. Digenaro, Y.M. Decortinez, and A.M.S. De Guzman. Survival of *Aeromonas hydrophila* in fresh tomatoes (*Lycopersicum esculentum* Mill) stored at different temperatures and treated with chlorine. Journal of Food Protection 61:414-418. 1998.

G. Arroyo, P.D. Sanz, and G. Prestamo. Response to high pressure, low temperature treatment in vegetables: Determination of survival rates of microbial populations using flow cytometry and detection of peroxidase activity using confocal microscopy. Journal of Applied Microbiology 86:544-556. 1999.

J.A. Bartz. Washing fresh fruits and vegetables: Lessons from treatment of tomatoes and potatoes with water. Dairy, Food and Environmental Sanitation 19:853-864. 1999.

C.W. Hedberg, F.J. Angulo, K.E. White, C.W. Langkop, W.L Schell, M.G. Stobierski, A. Schuchat, J.M. Besser, S. Dietrich, L. Helsel, P.M. Griffin, J.W. McFarland, M.T. Osterholm and the Investigation Team. Outbreaks of salmonellosis associated with eating uncooked tomatoes: implications for public health. Epidemiology and Infection 122:385-393. 1999.

J.M. Wells and J.E. Butterfield. Incidence of *Salmonella* on fresh fruits and vegetables affected by fungal rots or physical damage. Plant Disease 83:722-726. 1999.

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

E.H. Drosinos, C. Tassou, K. Kaiomenou, and G.-J.E. Nychas. Microbiological, physioco-chemical and organoleptic attributes of a country tomato salad and fate of *Salmonella* Enteritidis during storage under aerobic and modified atmosphere packaging conditions at 4ºC and 10ºC. Food Control 11:131-135. 2000.

X. Guo, J. Chen, L.R. Beuchat, and R.E. Brackett. PCR detection of *Salmonella enterica* serotype Montevideo in and on raw tomatoes using primers derived from *hil*A. Applied and Environmental Microbiology 66:5248-5252. 2000.

Y. Hara-Kudo, M. Ikedo, H. Kodaka, H. Nakagawa, K. Goto, T. Masuda, H. Konuma, T. Kojima, and S. Kumagai. Selective enrichment with a resuscitation step for isolation of freeze-injured *Escherichia coli* O157:H7 from foods. Applied and Environmental Microbiology 66:2866-2872. 2000.

C.M. Lin, J. Kim J, W.X. Du, and C.I. Wei. Bactericidal activity of isothiocyanate against pathogens on fresh produce. Journal of Food Protection 63:25-30. 2000.

E.V. Raghubeer, D.C. Patrick, D.F. Farkas, and E.Y. Ting. Evaluation of batch and semicontinuous application of high hydrostatic pressure on foodborne pathogens in salsa. Journal of Food Protection 63:1713-1718. 2000.

W.R. Weissinger, W. Chantarapanont, and L.R. Beuchat. 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.

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

S. Bharathi, M.N. Ramesh, and M.C. Varadaraj. Predicting the behavioural pattern of *Esherichia coli* in minimally processed vegetables. Food Control 12:275-284. 2001.

L.R. Beuchat, L.J. Harris, T.E. Ward, T.M. Kajs. Development of a proposed standard method for assessing the efficacy of fresh produce sanitizers. Journal of Food Protection 64:1103-1109. 2001.

K. Cummings, E. Barrett, J.C. Mohle-Boetani, J.T. Brooks, J. Farrar, T. Hunt et al. A multistate outbreak of *Salmonella enterica* serotype Baildon associated with domestic raw tomatoes. Emerging Infectious Diseases 7:1046-1048. 2001.

X. Guo, J. Chen, R.E.Brackett, and L.R. Beuchat. Survival of salmonellae on and in tomato plants from the time of inoculation at flowering and early stages of fruit development through fruit ripening. Applied and Environmental Microbiology 67:4760-4764. 2001.

L.J. Harris, L.R. Beuchat, T.M. Kajs, T.E. Ward, and C.H. Taylor. Efficacy and reproducibility of a produce wash in killing *Salmonella* on the surface of tomatoes assessed by a proposed standard method for produce sanitizers. Journal of Food Protection 64:1477-1482. 2001.

S.L. Jordan, C. Pascual, E. Bracey, and B.M. Mackey. Inactivation and injury of pressure-resistant strains of *Escherichia coli* O157 and *Listeria monocytogenes* in fruit juices. Journal of Applied Microbiology 91:463-469. 2001.

J. Lukasik, M.L. Bradley, T.M. Scott, W.-Y. Hsu, S.r. Farrah, and M.L. Tamplin. Elution, detection and quantitation of polio I, bacteriophaes, *Salmonella* Montevideo, and *Escherichia coli* O157:H7 from seeded strawberries and tomatoes. Journal of Food Protection 64:292-297. 2001.

K. Pingulkar, A. Karnat, and D. Bongirwar. Microbiological quality of fresh leafy vegetables, salad components and ready-to-eat salads: An evidence of inhibition of *Listeria monocytogenes* in tomatoes. International Journal of Food Sciences and Nutrition 52:15-23. 2001.

A.E.H. Shearer, C.M. Strapp, and R.D. Joerger. 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.

K. Takeuchi and J.F. Frank. 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.

M.L. Bari, Y. Inatsu, S. Kawasaki, E. Nazuka, and K. Isshiki. Calcinated calcium killing of *Escherichia coli* O157:H7, *Salmonella, and Listeria monocytogenes* on the surface of tomatoes. Journal of Food Protection 65:1706-1711. 2002.

Y. Bashan and L.E. de-Bashan. Protection of tomato seedlings against infection by *Pseudomonas syringae* pv. Tomato by using the plant growth-promoting bacterium *Azospirillum brasilense*. Applied and Environmental Microbiology 68:2637-2643. 2002.

E. Fallik, Z. Ilic, S. Tuvia-Alkalai, A. Copel, and Y. Poleaya. A short hot water rinsing and brushing reduces chilling injury and enhances resistance against *Boytrytis cinerea* in fresh harvested tomato. Advances in Horticultural Science 16:3-6. 2002.

X. Guo, J. Chen, R.E. Brackett, and L.R. Beuchat. Survival of *Salmonella* on tomatoes stored at high relative humidity, in soil, and on tomatoes in contact with soil. Journal of Food Protection 65:274-279. 2002.

X. Guo, M.W. van Iersel, J. Chen, R.E. Brackett, L.R. Beuchat. Evidence of association of salmonellae with tomato plants grown hydroponically in inoculated nutrient solution. Applied and Environmental Microbiology 68:3639-3643. 2002.

S.J. Potts, D.C. Slaughter, and J.F. Thompson. Measuring mold infestation in raw tomato juice. Journal of Food Science 67:321-325. 2002.

A.E.H. Shearer, A.S. Mazzotto, R. Chayute, and D. Gombas. Heat resistance of juice spoilage microorganisms. Journal of Food Protection 65:1271-1275. 2002.

M. Valero, L.A. Hernandez-Herrero, P.S. Fernandez and M.C. Salmeron. Characterization of *Bacillus cereus* isolates from fresh vegetables and refrigerated minimally processed food by biochemical and physiological tests. Food Microbiology 19:491-499. 2002.

K. Venkitanarayanan, C.-M. Lin, H. Bailey, and M.P. Doyle. Inactivation of *Esherichia coli* O157:H7, *Salmonella* Enteritidis, and *Listeria monocytogenes* on apples, oranges, and tomatoes lactic acid with hydrogen peroxide. Journal of Food Protection 65:100-105. 2002.

M.L. Bari, Y. Sabina, S. Isobe, T. Uemura, K. Isshiki. Effectiveness of electrolyzed acidic water in killing *Escherichia coli* O157:H7, *Salmonella* Enteritidis, and *Listeria monocytogenes* on the surfaces of tomatoes. Journal of Food Protection 66:542-548. 2003.

L.R. Beuchat, A.J. Scouten, R.I. Allen, and R.S. Hussey. Potential of a plant-parasitic nematode to facilitate internal contamination of tomato plants by *Salmonella*. Journal of Food Protection 66:1459-1461. 2003.

M.A. Deza, M. Araujo, and M.J. Garrido. Inactivation of *Escherichia coli* O157:H7, *Salmonella* Typhimurium, *S.* Enteritidis, and *Listeria monocytogenes* on the surface of tomatoes by neutral electrolyzed water. Letters in Applied Microbiology 37:482-487. 2003.

A.K. Dunn, A.K. Klimowicz, and J. Handelsman. Use of a promoter trap to identify *Bacillus cereus* genes regulated by tomato seed exudate and a rhizosphere resident, *Pseudomonas aurerofaciens*. Applied and Environmental Microbiology 69:1197-1205. 2003.

W. Quintero-Betancourt, A.L. Gennaccaro, T.M. Scott, and J.B. Rose. Assessment methods for detection of infectious *Cryptosporidium* oocysts and *Giardia* cysts in reclaimed effluents. Applied and Environmental Microbiology 69:5380-5388. 2003.

B. Eribo and M. Ashenafi. Behavior of *Escherichia coli* O157:H7 in tomato and tomato products. Food Research International 36:823-830. 2003

M.H. Iturriaga, E.F. Escartin, L.R. Beuchat, and R. Martinez-Peniche. Effect of inoculum size, relative humidity, storage temperature and ripening stage on the attachment of *Salmonella* Montevideo to tomatoes and tomatillos. Journal of Food Protection. 66:1756-1761. 2003.

N.H. Kwon, S.H. Kim, J.Y. Kim, J.Y. Lim, J.H. Kim, W.K. Jung, et al. Antimicrobial performance of alkaline ionic fluid (GC-100X) and its ability to remove *Escherichia coli* O157:H7 from the surface of tomatoes. Journal of Food Protection 66:1604-1610. 2003.

R.M. Raiden, S.S. Sumner, J.D. Eifert, and M.D. Pierson. Efficacy of detergents in removing *Salmonella* and *Shigella* spp. from the surface of fresh produce. Journal of Food Protection 2210-2215. 2003.

T.V. Suslow, M.P. Oria, L.R. Beuchat, M.E. Garrett, M.E. Parrish, L.J. Harris, J.N. Farber, and F.F. Busta. 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.

W.N. Wade and L.R. Beuchat. Proteolytic fungi isolated from decayed and damaged tomatoes and implications associated with changes in pericarp pH favorable for survival and growth of foodborne pathogens. Journal of Food Protection 66:911-917. 2003.

W.N. Wade and L.R. Beuchat. Metabiosis of proteolytic moulds and *Salmonella* in raw, ripe tomatoes. Journal of Applied Microbiology 95:437-450. 2003.

W.N. Wade, R Vaskinnyei, T. Deak, and L.R. Beuchat. Proteolytic yeasts isolated from raw, ripe tomatoes and metabiotic association of *Geotrichum candidium* with *Salmonella*. International Journal of Food Microbiology 86:101-111. 2003.

E. Wilhelmsen. A comment on: "Effectiveness of electrolyzed acidic water in killing *Escherichia co*li O157:H7, *Salmonella* Enteritidis, and *Listeria monocytogenes* on the surfaces of tomatoes (J. Food Prot. 66(4):542-548 (2003)). Journal of Food Protection 66(9):1540; author reply 1540. 2003.

K. Yokoigawa, A. Takikawa, Y. Okubo, and S. Umesako. Acid tolerance and gad mRNA levels of *Escherichia coli* O157:H7 grown in foods. International Journal of Food Microbiology 82:203-211. 2003.

V. Aguado, A.I. Vitas, and I. Garcia-Jalon. Characterization of *Listeria monocytogenes* and *Listeria innocua* from a vegetable processing plant by RAPD and REA. International Journal of Food Microbiology 90:341-347. 2004.

Anonymous. Outbreaks of *Salmonella* infections associated with eating roma tomatoes – United States and Canada. Canadian Communicable Disease Report. 31: 225-228 (November 1). 2004.

L.S. Ibarra-Sanchez, S. Alvarado-Casillas, M.O. Rodriguez-Garcia, N.E. Martinez-Gonzales, and A. Castillo. Internalization of bacterial pathogens in tomatoes and their control by selected chemicals. Journal of Food Protection 67:1353-1358. 2004.

M.M. Lang, L.J. Harris, L.R. Beuchat. 2004. Evaluation of inoculation method and inoculum drying time for their effects on survival and efficiency of recovery of *Escherichia coli* O157:H7, *Salmonella*, and *Listeria monocytogenes* on the surface of tomatoes. Journal of Food Protection 67:732-741. 2004.

Y. Li and A. Mustapha. 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

A. Mukherjee, D. Speh, E. Dyck, and F. Diez-Gonzalez. Preharvest evaluation of coliforms, *Escherichia coli*, *Salmonella*, and *Escherichia coli* O157:H7 in organic and conventional produce grown by Minnesota farmers. Journal of Food Protection 67:894-900. 2004.

J.-H. Ryu and L.R. Beuchat. Factors affecting production of extracellular carbohydrate complexes by *Escherichia coli* O157:H7. International Journal of Food Microbiology 95:189-204. 2004.

B. Rathinasabapathi. Survival of *Salmonella* Montevideo on tomato leaves and mature green tomatoes. Journal of Food Protection 67:2277-2279. 2004.

V. Touch, S. Hayakawa, S. Yamada, and S. Kaneko. Effects of a lactoperoxidase-thiocyanate-hydrogen peroxide system on *Salmonella* Enteritidis in animal or vegetable foods. International Journal of Food Microbiology 93:175-183. 2004.

B.R. Yaun, S.S. Sumner, J.D. Eifert, and J.E. Marcy. Inhibition of pathogens on fresh produce by ultraviolet energy. International Journal of Food Microbiology 90:1-8. 2004.

Y. Yoon, J.D. Stopforth, P.A. Kendall, J.N. Sofos. Inactivation of *Salmonella* during drying and storage of roma tomatoes exposed to predrying treatments including peeling, blanching, and dipping in organic acid solutions. Journal of Food Protection. 67:1344-1352. 2004.

M.L. Bari, M. Nakauma, S. Todoriki, V.K. Juneja, K. Isshiki, and S. Kawamoto. Effectiveness of irradiation treatments in inactivating *Listeria monocytogenes* on fresh vegetables at refrigeration temperature. Journal of Food Protection 68:318-323. 2005.

C. Dhiraputra, C. Tiensasitorn, W. Technachaiwiwat, N. Jirapanakorn, K. Kachintorn, and S. Danchaivijite. Bacterial contamination of vegetables served in hospitals. Journal of Medical Association of Thailand 88(supplement 10):S42-S48. 2005.

G.G.Greer. Bacteriophage control of foodborne bacteria. Journal of Food Protection 68:1102-1111. 2005.

T.T. Guan, G. Blank, and R.A. Holley. Survival of pathogenic bacteria in pesticide solutions and on treated tomato plants. Journal of Food Protection. 68:296-304. 2005.

J. Jablasone, K. Warriner, and M. Griffiths. 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.

H. Kim, and L.R. Beuchat. 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.

E. Kozan, B. Gonenc, O. Sarimehmetoglu, and H. Aycicek. Prevalence of helminth eggs on raw vegetables used for salads. Food Control 16:239-242. 2005.

Y.A. Markova, A.S. Romanenko, and A.V. Dukhanina. Isolation of bacteria of the family *Enterobacteriaceae* from plant tissue. Microbiology (Mikrobiologiya) 74:663-666. 2005.

P. Srikantiah, D. Bodager, B. Toth, T. Kass-Hout, R. Hammond, S. Stenzel, R.M. Hoekstra, J. Adams, S. Van Duyne, P.S. Mead. Web-based investigation of multistate salmonellosis outbreak. Emerging Infectious Diseases. 11:610-612. 2005.

K.V. Sy, M.B. Murray, M.D. Harrison, and L.R. Beuchat. 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 68:1176-87. 2005.

B.R. Warren, M.E. Parish, and K.R. Schneider R. Comparison of chromogenic *Shigella* spp. plating medium with standard media for the recovery of *Shigella boydii* and *Shigella sonnei* from tomato surfaces. Journal of Food Protection 68:621-624. 2005

H.-G. Yuk, J.A. Bartz, and K.R. Schneider. Effectiveness of individual or combined sanitizer treatments for inactivating *Salmonella* spp. on smooth surface, stem scar, and wounds of tomatoes. Journal of Food Science 70:M409-M414. 2005.

G. Bertoloni, A. Bertucco, V. De Cian, and T. Parton. A study of the inactivation of micro-organisms and enzymes by high pressure CO_2. Biotechnology and Bioengineering 95:155-160. 2006.

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

E. Das, G.C. Gurakan, and A. Bayinirli. Effect of controlled atmosphere storage, modified atmosphere packaging and gaseous ozone treatment on the survival of *Salmonella* Enteritidis on cherry tomatoes. Food Microbiology 23:430-438. 2006.

P.A. Dipersio, P.A. Kendall, and J.N. Sofos. Sensory evaluation of home dried fruit prepared using treatments that enhance destruction of pathogenic bacteria. Journal of Food Quality 29:47-64. 2006.

T.S. Hammack, M.L. Johnson, A.P. Jacobson, and W.H. Andrews. Effect of sample preparation and preenrichment media on the recovery of *Salmonella* from cantaloupes, mangoes, and tomatoes. Journal of the Association of Official Analytical Chemist International 89:180-184. 2006.

A. Kilonzo-Nthenge, F.-C. Chen and S.L. Godwin. Efficacy of home washing methods in controlling surface microbial contamination on fresh produce. Journal of Food Protection 69:330-334. 2006.

T. Manios, I. Papagrigoriou, G. Daskalakis, I. Sabathianakis, S. Terzakis, K. Maniadakis, and G. Markakis. Evaluation of primary and secondary treated and disinfected wastewater irrigation of tomato and cucumber plants under greenhouse conditions, regarding growth and safety considerations. Water Environment Research 78:797-804. 2006.

M.E. Reller, J.M. Nelson, K. Molbak, D.M. Ackman, D.J. Schoonmaker-Bopp, et al. A large multiple-restaurant outbreak of infection with *Shigella flexneri* serotype 2A traced to tomatoes. Clinical Infectious Diseases 42:163-169. 2006.

G.M. Sapers and D.M. Jones. Improved sanitizing treatments for tomatoes. Journal of Food Science 71:M252-M256. 2006.

C.H. Sandt, D.A. Krouse, C.R. Cook, A.L. Hackman, W.A. Chmielecki, and N.G. Warren. The key role of pulsed-field gel electrophoresis in investigation of a large multiserotype and multistate food-borne outbreak of *Salmonella* infections centered in Pennsylvania. Journal of Clinical Microbiology 44:3208-12. 2006.

H.M. Schmidt, M.P. Palekar, J.E. Maxim, and A. Castillo. Improving the microbiological quality and safety of fresh-cut tomatoes by low-dose electron beam irradiation. Journal of Food Protection 69:575-581. 2006.

J.L. Simmons, J.-H. Ryu, and L.R. Beuchat. Comparison of treatment of fresh-cut lettuce and diced tomatoes with sodium hypochlorite and calcium hypochlorite for effects on microbiological and sensory quality. Food Protection Trends 26:662-667. 2006.

I. Van Opstal, C.F. Bagamboula, T. Theys, S.C.M. Vanmuysen, and C.W. Michiels. Inactivation of *Escherichia coli* and *Shigella* in acidic fruit and vegetable juices by peroxidase systems. Journal of Applied Microbiology 101:242-250. 2006.

Y. You, S.C. Rankin, H.W. Aceto, C.E. Benson, J.D. Toth, and Z. Dou. Survival of *Salmonella enterica* serovar Newport in manure and manure-amended soils. Applied and Environmental Microbiology 72:5777-5783. 2006.

H.-G. Yuk, B.R. Warren, and K.R. Schneider. Preliminary evaluation of flow-through immunocapture followed by real-time PCR for the detection of *Salmonella* serovars on tomato surfaces within 8 hours. Journal of Food Protection 69:2253-2257. 2006.

E. Badosa, R. Trias, D. Pares, M. Pla, and E. Montesinos. 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.

C. Chaidez, J. Lopez, J. Vidales, and N.C.-D. Campo. Efficacy of chlorinated and ozonated water in reducing *Salmonella* Typhimurium attached to tomato surfaces. International Journal of Enviornmental Health Research 17:311-318. 2007.

S. Dede, H. Alpas, and A. Bayindirli. High hydrostatic pressure treatment and storage of carrot and tomato juices: Antioxidant activity and microbial safety. Journal of the Science of Food and Agriculture 87:773-782. 2007.

M.H. Iturriaga, M.L. Tamplin, and E.F. Escarpín. Colonization of tomatoes by *Salmonella* Montevideo is affected by relative humidity and storage temperature**.**
Journal of Food Protection 70:30-34. 2007.

S. Pao, D.F. Kelsey, M.F. Khalid, and M.R. Ettinger. Using aqueous chlorine dioxide to prevent contamination of tomatoes with *Salmonella enterica* and *Erwinia carotovora* during fruit washing. Journal of Food Protection 70:629-634. 2007.

X. Shi, A. Namvar, M. Kostrynska, R. Hora, and K. Warriner. Persistence and growth of different *Salmonella* serovars on pre- and postharvest tomatoes. Journal of Food Protection 70:2725-2731. 2007.

B.R. Warren, H.-G. Yuk, and K.R. Schneider. Survival of *Shigella sonnei* on smooth tomato surfaces, in potato salad and in raw ground beef. International Journal of Food Microbiology 116:400-404. 2007.

B.R. Warren, H.-G. Yuk, and K.R. Schneider. Detection of *Salmonella* by flow-through immunocapture real-time PCR in selected foods within 8 hours. Journal of Food Protection 70:1002-1006. 2007.

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.

T. Abuladze, M. Li, M.Y. Menetrez, T. Dean, A. Senecal, and A. Sulakvelidze. Bacteriophages reduce experimental contamination of hard surfaces, tomato, spinach, broccoli, and ground beef by *Escherichia coli* O157:H7. Applied and Environmental Microbiology 74:6230-6238. 2008.

J.D. Barak, and A.S. Liang. Role of soil, crop debris, and a plant pathogen in *Salmonella enterica* contamination of tomato crops. PLos ONE (Online) 3(2):e1657. 2008.

J.D. Barak, A. Liang, and K.-E. Narm. Differential attachment to and subsequent contamination of agricultural crops by *Salmonella enterica*. Applied and Environmental Microbiology 74:5568-5570. 2008

L.R. Beuchat and D.A. Mann. Survival and growth of acid-adapted and unadapted *Salmonella* in and on raw tomatoes as affected by variety, stage of ripeness, and storage temperature. Journal of Food Protection 71:1572-1579. 2008.

A. Bevilacqua, F.C. Cibelli, D. Cardillo, C. Altieri, and M. Sinigaglia. Metabiotic effects of *Fusarium* spp. on *Escherichia coli* O157:H7 and *Listeria monocytogenes* on raw portioned tomatoes. Journal of Food Protection 71:1366-1371. 2008

M.J. Casteel, C.E. Schmidt, M.D. Sobsey. Chlorine disinfection of produce to inactivate hepatitis A virus and coliphage MS2. International Journal of Food Microbiology 125:267-273. 2008.

F. Cibelli, C. Ciccarone, C. Altieri, A. Bevilacqua, and M. Sinigaglia. Proteolytic activity of molds and their metabiotic association with *Salmonella* in a model system. Journal of Food Protection 71:2129-2132. 2008.

W.-X. Du, C.W. Olsen, R.J. Avena-Bustillos, T.H. McHugh, C.E. Levin, and M. Friedman. Antibacterial activity against *E. coli* O157:H7, physical properties, and storage stability of novel carvacrol-containing edible tomato films. Journal of Food Science 73:M378-M383. 2008.

X. Fan and K.J.B. Sokorai. Retention of quality and nutritional value of 13 fresh-cut vegetables treated with low-dose radiation. Journal of Food Science 73:S367-S372. 2008.

J. Mosqueda-Melgar, R.M. Raybaudi-Massilia, and O. Martin-Belloso. Inactivation of *Salmonella enterica* ser. Enteritidis in tomato juice by combining of high-intensity pulsed electric fields with natural antimicrobials. Journal of Food Science 73:M47-M53. 2008.

L. Orozco, L. Rico-Romero, and E.F. Escartin. Microbiological profile of greenhouses in a farm producing hydroponic tomatoes. Journal of Food Protection 71:60-65. 2008.

L. Orozco, M.H. Iturriaga, M.L. Tamplin, P.M. Fratamico, J.E. Call, J.B. Luchansky, and E.F. Escartin. Animal and environmental impact on the presence and distribution of *Salmonella* and *Escherichia coli* in hydroponic tomato greenhouses. Journal of Food Protection 71:676-683. 2008.

B. Bisha, and B.F. Brehm-Stecher. Simple adhesive-tape-based sampling of tomato surfaces combined with rapid fluorescence in situ hybridization for *Salmonella* detection. Applied and Environmental Microbiology 75:1450-1455. 2009.

V. M. Bohaychuk, R. W. Bradbury, R. Dimock, M. Fehr, G.E. Gensler, R. K. King, R. Rieve, and P.R. Barrios. A microbiological survey of selected Alberta-grown fresh produce from farmers' markets in Alberta, Canada. Journal of Food Protection 72:415-420. 2009.

Cardillo, D., A. Bevilacqua, F. Cibelli, C. Altieri, and M. Sinigaglia. Modelling the survival of *Escherichia coli* O157:H7 on raw portioned tomatoes, inoculated with *Aspergillus fumigatus* and *Emericilla nidulans*. Journal of Biomedicine and Biotechnology 2009:7 pages (on-line).

Concina, I., M. Falasconi, E. Gobbi, F. Bianchi, M. Musci, M. Mattarozzi, M. Pardo, A. Mangia, M. Careri, and G. Sberveglieri. Early detection of microbial contamination in processed tomatoes. Food Control 20:873-880. 2009.

G.T. Gunduz, S.A. Gonul, and M. Karapinar. Efficacy of myrtle oil against *Salmonella* Typhimurium of fresh produce. International Journal of Food Microbiology 130:147-150. 2009.

I.B. Hanning, J.D. Nutt, and S.C. Ricke. Salmonellosis outbreaks in the United States due to fresh produce: Sources and potential intervention measures. Foodborne Pathogens and Disease 6:635-648. 2009.

Kim, J., M.W. Shepherd Jr., and X. Jiang. Evaluating the effect of environmental factors on pathogen regrowth in compost extract. Microbial Ecology 58:498-508. 2009.

Kirkland, E., Green, L.R., Stone, C., Reimann, D., Nicholas, D., Mason, R., Frick, R., Coleman, S., Bushnell, L., Blade, H., Radke, V., Selman, C., and the EHS-Net Working Group. Tomato handling practices in restaurants. Journal of Food Protection 72:1692-1698. 2009.

M. Mahovic, J.A. Bartz, K.R. Schneider, and J.D. Tenney. Chlorine dioxide gas from an aqueous solution: Reduction of *Salmonella* in wounds on tomato fruit and movement to sinks in a treatment chamber. Journal of Food Protection 72:952-958. 2009.

R.J. Meldrum, C.L. Little, S. Sagoo, V. Mithani, J. McLauchlin, and E. de Pinna. 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.

J.M. Miles, S.S. Sumner, R.R. Boyer, R.C. Williams, J.G. Latimer, and J.M. McKinney. Internalization of *Salmonella enterica* serovar Montevideo into greenhouse tomato plants through contaminated irrigation water or seed stock. Journal of Food Protection 72:849-852. 2009.

A. Mota, K.D. Mena, M.Soto-Beltran, P.M. Tarwater, and C. Chaidez. Risk assessment of Cryptosporidium and Giardia in water irrigating fresh produce in Mexico. Journal of Food Protection 72:2184-2188. 2009.

S. Pao, D. F. Kelsey, and W. Long III. Spray washing of tomatoes with chlorine dioxide to minimize *Salmonella* on inoculated fruit surfaces and cross-contamination from revolving brushes. Journal of Food Protection 72:2448-2452. 2009.

E.-J. Park, E. Alexander, G.A. Taylor, R. Costa, and D.-H. Kang. The decontaminative effects of acidic electrolyzed water for *Escherichia coli* O157:H7, *Salmonella typhimurium*, and *Listeria monocytogenes* on green onions and tomatoes with differing organic demands. Food Microbiology 26:386-390. 2009.

M.M. Obaidat and J.F. Frank. Inactivation of *Salmonella* and *Escherichia coli* O157:H7 on sliced and whole tomatoes by allyl isothiocyanate, carvacol, and cinnamaldehyde in vapor phase. Journal of Food Protection 72:315-324. 2009.

P. Pangloli, Y.-C. Hung, L.R. Beuchat, C.H. King, and Z.-H. Zhao. 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.

E.-J. Park, E. Alexander, G.A. Taylor, R. Costa, and D.-H Kang. The decontaminative effects of acidic electrolyzed water for *Escherichia coli* O157:H7, *Salmonella typhimurium*, and *Listeria monocytogene*s on green onions and tomatoes with differing organic demands. Food Microbiology 26:386-390. 2009.

Ye, J., M. Kostrzynska, K. Dunfield, and K. Warriner. Evaluation of a biocontrol preparation consisting of *Enterobacter asburiae* JX1 and a lytic bacteriophage cocktail to suppress the growth of *Salmonella* Javiana associated with tomatoes. Journal of Food Protection 72:2284-2292. 2009.

Ukuku, D.O., H. Zhang, M.L. Bari, K. Yamamoto, and S. Kawamoto. Leakage of intracellular UV materials of high hydrostatic pressure-injured *Escherichia coli* O157:H7 strains in tomato juice. Journal of Food Protection 72:2407-2412. 2009.

Velazquez, L.D.C. N.B. Barbini, M.E. Escudero, C.L. Estrada, and A. M. S. de Guzman. 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.

Abougrain, A.K., M.H. Nahaisi, N.S. Madi, M.M. Saied, and K.S. Ghenghesh. Parasitological contamination in salad vegetables in Tripoli-Libya. Food Control 21:760-762. 2010.

Aruscavage, D., P.L. Phelan, K.Lee, and J.T. LeJeune. Impact of changes in sugar excudate created by biological damage to tomato plants on the persistence of *Escherichia coli* O157:H7. Journal of Food Science 75:M187-M192. 2010.

Ayala-Zavala, J.F., and G.A. Gonzalez-Aguilar. Optimizing the use of garlic oil as antimicrobial agent on fresh-cut tomato through a controlled release system. Journal of Food Science 75:M398-M405. 2010.

Falomir, M.P., D. Gozalbo, and H. Rico. 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.

Franco, W., W.-Y. Hsu, and A.H. Simonne. Survival of *Salmonella* and *Staphylococcus aureus* in Mexican red salsa in a food service setting. Journal of Food Protection 73:1116-1120. 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., S.A. Gonul, and M. Karapinar. Efficacy of sumac and oregano in the inactivation of *Salmonella* Typhimurium on tomatoes. International Journal of Food Microbiology 141:39-44. 2010.

Irlbeck, E.G. and C. Akers. The summer of salmonella in salsa: A framing analysis of the 2008 *Salmonella* outbreak linked to tomatoes and jalapenos. Food Protection Trends 30:628-634. 2010.

Issa-Zacharia, A., Y. Kamitani, H.S. Muhimbula, and B.K. Ndabikunze,. 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.

Klontz, K.C., J.C. Klontz, R.K. Mody, and R.M. Hoekstra. Analysis of tomato and jalapeno and Serrano pepper imports into the United States from Mexico before and during a national outbreak of Salmonella serotype Saintpaul infections in 2008. Journal of Food Protection 73:1967-1974. 2010.

Lu, Y. and C. Wu. Reduction of *Salmonella enterica* contamation on grape tomatoes by washing with thyme oil, tymol, and carvacrol as compared to chlorine treatment. Journal of Food Protection 73:2270-2275.

Ma, L., G. Zhang, P. Gerner-Smidt, R.V. Tauxe, and M.P. Doyle. Survival and growth of *Salmonella* in salsa and related ingredients. Journal of Food Protection 73:434-444. 2010.

Pan, W. and D.W. Schaffner. Modeling the growth of *Salmonella* in cut red round tomatoes as a function of temperature. Journal of Food Protection 73:1502-1505. 2010.

Ponniah, J., T. Robin, M. S. Paie, S. Radu, F.M. Ghazali, C.Y. Kqueen, M. Nishibuchi, Y. Nakaguchi, and P.K. Malakar. *Listeria monocytogenes* in raw salad vegetables sold at retail level in Malaysia. Food Control 21:774-779. 2010.

Seo, Y.-H., J.-H. Jang, and K.-D. Moon. Microbial evaluation of minimally processed vegetables and sprouts produced in Seoul, Korea. Food Science and Biotechnology 19:1283-1288. 2010.

Tunung, R., S.P. Margaret, P. Jeyaletchumi, L.C. Chai, T.C. Tuan Zainazor, F.M. Ghazali, Y. Nakaguci, M. Nishibuchi, and R. Son. Prevalence and quantification of *Vibrio parahaemolyticus* in raw salad vegetables at retail level. Journal of Microbiology and Biotechnology 20:391-396. 2010.

Turci, M., M.L.S. Sardaro., G.Visioli, E. Maestri, M. Marmiroli, and N. Marmiroli. Evaluation of DNA extraction procedures for traceability of various tomato products. Food Control 21:143-148. 2010.

Anderson, M., L.-A. Jaykus, S. Beaulieu, and S. Dennis. Pathogen-produce pair attribution risk ranking tool to prioritize fresh produce commodity and pathogen combinations for further evaluation (P^3ARRT). Food Control 22:1865-1872. 2011.

Barak, J.D., L.C. Kramer, and L.-Y. Hao. Colonization of tomato plants by *Salmonella enterica* is cultivar dependent, and type 1 trichomes are preferred colonization sites. Applied and Environmental Microbiology 77:498-504. 2011.

Behravesh, C.B., P.H.R.K. Mody, J. Jungk, L. Gaul, J.T. Redd, S. Chen, S. Cosgrove, E. Hedican, D. Sweat, L. Chavez-Hauser, S.L. Snow, H. Hanson, T-A. Nguyen, S.V. Sodha, A.L.

Boore, E. Russo, M Mikoleit, L. Theobald, P. Gerner-Smidt, R.M. Hoekstra, F.J. Angulo, D.L. Swerdlow, R.V. Tauxe, P.M. Griffin, I.T. Swerdlow, and the *Salmonella* Saintpaul Outbreak Investigation Team. 2008 Outbreak of *Salmonella* Saintpaul infections associated with raw produce. New England Journal of Medicine. 364:918-927. 2011.

Bolton, D.J., A Monaghan, B. Byrne, S. Fanning, T. Sweeney, and D.A. McDowell. Incidence and survival of non-O157 verocytotoxigenic *Escherichia coli* in soil. Journal of Applied Microbiology 111:484-490. 2011.

Chen, S., F. Wang, J.C. Beaulieu, R.E. Stein, and B. Ge. Rapid detection of viable salmonellae in produce by coupling propidium monoazide with loop-mediated isothermal amplification. Applied and Environmental Microbiology 77:4008-4016. 2011.

Gallot, C., A.-M. Roque-Afonso, E. Couturier, P. Carrillo-Santisteve, J. Pouey, M.-J. Letort, S. Hoppe, P. Capdepon, S. Saint-Martin, H. De Valk, and V. Vaillant. Hepatitis A associated with semidried tomatoes, France, 2010. Emerging Infectious Diseases 17:566-567. 2011.

Gyawali, R., S.A. Ibrahim, S.H. Abu Hasfa, S.Q. Smqadri, and Y. Haik. 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.

Ijabadeniyi, O.A., A. Minnaar, and E.M. Buys. 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.

IngramKeeratipibul, S., A. Phewpan, and C. Lursinsap. 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.

Kwon, K.Y., K.A. Kang, and K.S. Yoon. Effects of sodium hypochlorite and acidified sodium chlorite on the morphological, microbiological, and sensory qualities of selected vegetables. Food Science and Biotechnology 20:759-766. 2011.

Long, W.III, S. Pao, P. Inserra, E. Westbrook, and S. Ahn. Efficacy of ozone produce washers in reducing natural and artificially inoculated microorganisms on Roma tomatoes and green onions. Journal of Food Safety 31:268-275. 2011.

Lu, Y., X. Dong, and C. Wu. Reduction of *Salmonella enterica* on grape tomatoes using microwave heating. International Journal of Food Microbiology 145:349-352. 2011.

Mattson, T.E., A. Kollanoor Johny, M.A. Roshni Amalaradjou, K. More, D.T. Schreider, J. Patel, and K. Venkitanarayanan. Inactivation of *Salmonella* spp. on tomatoes by plant molecules. International Journal of Food Microbiology 144:464-468. 2011.

Miller, N.D., P.M. Davidson, and D.H. D'Souza. Real-time reverse-transcriptase PCR for *Salmonella* Typhimurium detection from lettuce and tomatoes. LWT-Food Science and Technology 44:1088-1097. 2011.

Nillian, E., C.L. Ching, P.C. Fung, T. Robin, U.Anyi, T.Z.T. Chilek, S. Radu, and M. Nishibuchi. 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.

Odjadjare, E.E.O., E.O. Igbinosa, and A.I. Okoh. 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.

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.

Tunung, R., F.M. Ghazali, M.A. Noranizan, K.K. Haresh, M.B. Lesley, Y. Nakaguchi, M. Nishibuchi, and R. Son. Rapid detection and enumeration of pathogenic *Vibrio parahaemolyticus* in raw vegetables from retail outlets. International Food Research Journal 18:67-78. 2011.

Zhang, G., E.W. Brown, and N. Gonzalez-Escalona. Comparision 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.

Beaubrun, J.J.-G., C.-M. Cheng, K.-S. Chen, L. Ewing, H. Wang, M.C. Agpaoa, M.-C.J. Chang, E. Dickey, J. M. Du, D. M. Williams-Hill, B. Hamilton, S.A. Micallef, R. E. Rosenberg Goldstein, A. George, S.W. Joseph, A.R. Sapkota, A.P. Jacobson, B.D. Tall, M.H. Kothary, K. Dudley, and D.E. Hanes. 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.

Behravesh, C.B., D. Blaney, C. Medus, S.A. Bidol, Q. Phan, S. Soliva, E.R. Daly, K. Smith, B. Miller, T. Taylor Jr, T. Nguyen, C. Perry, T.A. Hill, N. Fogg, A. Kleiza, D. Moorhead, S. Al-Khaldi, C. Braden, and M.F. Lynch. Multistate outbreak of *Salmonella* serotype Typhimurium infections associated with consumption of restaurant tomatoes, USA, 2006: Hypothesis generation through case exposures in multiple restaurant clusters. Epidemiology and Infection 140:2053-2061. 2012.

Carvalho, C., H.L. Thomas, K. Balogun, R. Tedder, R. Pebody, M. Ramsay, and S.L. Ngui. A possible outbreak of hepatitis A associated with semi-dried tomatoes. Eurosurveillance 17(6): February 9. 2012.

Cevallos-Cevallos, J.M., M.D. Danyluk, G. Gu, G.E. Vallad, and A.H.C. van Bruggen. Dispersal of *Salmonella* Typhimurium by rain splash onto tomatoes. Journal of Food Protection 75:472-479. 2012.

Cevallos-Cevallos, J.M., G. Gu, M.D. Danyluk, N.S. Dufault, A.H.C. van Bruggen. *Salmonella* can reach tomato fruits on plants exposed to aerosols formed by rain. International Journal of Food Microbiology 158:140-146. 2012.

Chang, A.S. and K.R. Schneider. Evaluation of overhead spray-applied sanitizers for the reduction of *Salmonella* on tomato surfaces. Journal of Food Science 71:M65-M69. 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.

Deering, A.J., L.J. Mauer, and R.E. Pruitt. Internalization of *E. coli* O157:H7 and *Salmonella* spp. in plants: A review. Food Research International 45:567-575. 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.

Fan, X., Sokorai, K.J.B., Engemann, J., Gurtler, J.B., and Liu, Y. Inactivation of *Listeria innocua, Salmonella* Typhimurium, and *Escherichia coli* O157:H7 on surface and stem scar areas of tomatoes using in-package ozonation. Journal of Food Protection 75:1611-1618. 2012.

Fishburn, J.D., Y. Tang, and J.F. Frank. Efficacy of various consumer-friendly produce washing technologies in reducing pathogens on fresh produce. Food Protection Trends 32:456-466. 2012.

Fournet, N., D. Baas, W. van Pelt, C. Swaan, H.J. Ober, L. Isken, J. Cremer, I. Frieserma, H. Vennema, I. Boxman, M. Koopmans, and L. Verhoef. 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.

Gurtler, J.B., A.M. Smelser, B.A. Niermira, T.Z. Jin, X. Yan, and D. J. Geveke. Inactivation of *Salmonella enterica* on tomato stem scars, by antimicrobial solutions and vacuum perfusion. International Journal of Food Microbiology 159:84-92. 2012.

Hassan, A., H. Farouk, and R. Abdul-Ghani. Parsitological contamination of freshly eaten vegetables collected from local markets in Alexandria, Egypt: A preliminary study. Food Control 26:500-503. 2012.

Harris, L.J., J.Bender, E.A.Bihn, T. Blessington, M.D. Danyluk, P. Delaquis, L. Goodridge, A.M. Ibekwe, S. Ilic, K. Kniel, J.T. LeJuene, D. W. Schaffner, D. Stoeckel, and T. V. Suslow. 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.

Hoelzer, K., R. Pouillot, and S. Dennis. *Listeria monocytogenes* growth dynamics on produce: A review of the available data for predictive microbiology. Foodborne Pathogens and Disease 9:661-673. 2012.

Jin, T. and J.B. Gurtler. Inactivation of *Salmonella* on tomato stem scars by edible chitosan and organic acid coatings. Journal of Food Protection 75:1368-1372. 2012.

Kim, S.-R., Y. Yoon, W.I. Kim, K.-H. Park, H.-J. Yun, D.H. Chung, J.C. Yun, and K.Y. Ryu. Comparison of sample preparation methods for the recovery of foodborne pathogens from fresh produce. Journal of Food Protection 75:1213-1218. 2012.

Lewis Ivey, M.L., J.T. LeJeune, and S.A. Miller. Vegetable producers' perceptions of food safety hazards in the Medwestern USA. Food Control 26:453-465. 2012.
Lin, A., L. Nguyen, L.M. Clotilde, J.A. Kase, I. Son, and C.R. Lauzonl. 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.

Lopez-Velasco, G., A. Tomas-Callejas, A. Sbodio, F. Artes-Hernandez, and T.V. Suslow. Chlorine dioxide dose, water quality and temperature affect the oxidative status of tomato processing water and its ability to inactivate *Salmonella*. Food Control 26:28-35. 2012.

Maikai, B.V., I.A. Elisha, and E.B.T. Baba-Onoja. Contamination of vegetables sold in markets with helminth eggs in Zaria metropolis, Kaduna State, Nigeria. Food Control 28:345-348. 2012.

Martin-Latil, S., C. Hennechart-Colletee, L. Guillier, and S. Perelle. Comparision of two extraction methods for the detection of hepatitis A virus in semi-dried tomatoes and murine norovirus as a process control by duplex RT-qPCR. Food Microbiology 31:246-253. 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.

Moreira, R.G., A.F. Puerta-Gomez, J. Kim, and M.E. Castell-Perez. 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. 2012.

Olaimat, A.N. and R.A. Holley. Factors influencing the microbial safety of fresh produce: A review. Food Microbiology 32:1-19. 2012.

Pan, L., Q. Zhang, X. Li, and P. Tian. 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., B. Szonyi, R. Gautam, K. Nightingale, J. Anciso, and R. Ivanek. 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, J.S., R.S. Wilson, J.T. LeJeune, L. Rivers III, and D.Doohan. An expert guide to understanding grower decisions related to fresh fruit and vegetable contamination prevention and control. Food Control 26:107-116. 2012.

Pavon, M.A., A. Luna, S. de la Cruz, I. Gonzalez, R. Martin, and T.Garcia. PCR-based assay for the detection of *Alternaria* species and correlation with HPLC determination of alteruene, alternariol and alternariol monomethyl ether production in tomato products. Food Control 25:45-52. 2012.

Sao Jose, J.F.B., and M.C.D. Vanetti. Effect of ultrasound and commercial sanitizers in removing natural contaminants and Salmonella enterica Typhimurium on cherry tomatoes. Food Control 24:95-99. 2012.

Soares, V.M., J.G. Pereira, C. Viana, T.B. Izidoro, L. dos Santos Bersot, J.P.de A.N. Pinto. Transfer of *Salmonella* Enteritidis to four types of surfaces after cleaning procedures and cross-contamination to tomatoes. Food Microbiology 30:453-456. 30:453-456. 2012.

Soon, J.M. and R.N. Baines. Food safety training and evaluation of handwashing intention among fresh produce farm workers. Food Control 23:437-448. 2012.

Tomas-Callejas, A., G.Lopez-Velasco, A.M Valadez, A. Sbodio, F. Artes-Hernandez, M.D. Danyluk, and T.A. Suslow. Evaluation of current operating standards for chlorine dioxide in disinfection of dump tank and flume for fresh tomatoes. Journal of Food Protection 75:304-313. 2012.

Verrill, L., A.M. Lando, and K.M. O'Connell. Consumer vegetable and fruit washing practices in the United States, 2006 and 2010. Food Protection Trends 32:164-172. 2012.

Xia, X., Y. Luo, Y. Yang, B. Vinyard, K. Schneider, and J.Meng. Effects of tomato variety, temperature differential, and post-stem removal time on internalization of *Salmonella enterica* serovar Thompson in tomatoes. Journal of Food Protection 75:297-303. 2012.

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

Bermudez-Aguirre, D., E. Wemlinger, P. Pedrow, G. Barbosa-Canovas, and M. Garcia-Perez. 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., C.D. Smart, C.A. Hoepting, and R.W. Worobo. 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.

Falomir, M.P., H. Rico, and D. Bozalbo. *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-toxigenic *Escherichia coli* strains isolated from fresh produce. Applied and Environmental Microbiology 79:6917-6923. 2013.

Feroz, F., das Senjuit, J., and Noor, R. 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.

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

Gomez-Aldapa, C.A., M. Del Refugio Torres-Vitela, O.A. Acevedo-Sandoval, E. Rangel-Vargas, A. Villarruel-Lopez, and J. Castro-Rosas. Presence of Shiga toxin-producing *Escherichia coli*, enteroinvasive *E. coli*, enteropathogenic *E. coli*, and enterotoxigenic *E. coli* on tomatoes from public markets in Mexico. Journal of Food Protection 76:1621-1625. 2013.

Gomez-Ramirez, C., M.E. Sosa-Morales, E. Palou, A. and Lopez-Malo. *Aspergillus niger* time to growth in dried tomatoes. International Journal of Food Microbiology 164:23-25. 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.

Ieren, I.I., M. Bello, and J.K.P. Kwaga. 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.

Jamali, H., M. Paydar, C.Y. Looi, and W.F. Wong. 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.

Kendall, M.E., R.K. Mody, B.E. Mahon, M.P. Doyle, K.M. Herman, and R.V. Tauxe. Emergence of salsa and guacamole as frequent vehicles of foodborne disease outbreaks in the United States, 1973-2008. Foodborne Pathogens and Disease 10:316-322. 2013.

Lee, S.-Y., S. Ryu, D.-H. Kang. Effect of frequency and waveform on inactivation of *Escherichia coli* O157:H7 and *Salmonella enterica* serovar Typhimurium in salsa by ohmic heating. Applied and Environmental Microbiology 79:10-17. 2013.

Lopez-Velasco, G., A. Tomas-Callejas, D. Diribsa, P. Wei, and T.V. Suslow. Growth of *Salmonella enterica* in foliar pesticide solutions and it survival during field production and

postharvest handling of fresh market tomato. Journal of Applied Microbiology 114:1547-1558. 2013.

Maikai, B.V., E.B.T. Baba-Onoja, and I.A. Elisha. Contamination of raw vegetables with *Cryptosporidium* oocysts in markets within Zaria metropolis, Kaduna State, Nigeria. Food Control 31:45-48. 2013.

Marti, R., A. Scott., Y.-C. Tien, R. Murray, L. Sabourin, Y. Zhang, and E. Topp. 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.

Mukhopadhyay, S., D. Ukuku, X. Fan, and V.K. Juneja. Efficacy of integrated treatment of UV light and low-dose gamma irradiation on inactivation of *Escherichia coli* O157:H7 and *Salmonella enterica* on grape tomatoes. Journal of Food Science 78:M1049-M1056. 2013.

Pahl, D.M., A. Tellias, M. Newell, A.R. Ottesen, and C.S. Walsh. Comparing source of agricultural contact water and the presence of fecal indicator organisms on the surface of 'Juliet' grape tomatoes. Journal of Food Protection 76:967-974. 2013.

Ray, S., T. Jin, X. Fan, L. Liu, and K.L. Yam. Development of chlorine dioxide releasing film and its application in decontaminating fresh produce. Journal of Food Science 78:M276-M284. 2013.

Sagdic, O., I. Ozturk, and F. Tornuk. Inactivation of non-toxigenic and toxigenic *Escherichia coli* O157:H7 inoculated on minimally processed tomatoes and cucumbers: Utilization of hydrosols of Lamiaceae spices as natural food sanitizers. Food Control 30:7-14. 2013.

Skockova, A., R. Karpiskova, I. Kolackova, and S. Cupakova. 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., J. Rubert, J.M. Soriano, and J. Manes. Survey of microbial quality of plant-based foods served in restaurants. Food Control 30:418-422. 2013.

Strawn, L.K., E.D. Fortes, E.A. Bihn, K.K. Nightingale, Y.T. Grohn, R.W. Worobo, M. Wiedmann, and P.W. Bergholz. Landscape and meteorological factors affecting prevalence of three food-borne pathogens in fruit and vegetable farms. Applied and Environmental Microbiology 79:588-600. 2013.

Trinetta, V., R.H. Linton, and M.T. Morgan. The application of high-concentration short-time chlorine dioxide treatment for selected speciality crops including Roma tomatoes (*Lycopersicon esculentum*), cantaloupes (*Cucumis melo* ssp. *melo* var. *cantaloupensis*) and strawberries (*Fragaria x ananassa*). Food Microbiology 34:296-302. 2013.

Won, G., Schlegel, P.J., Schrock, J.M., and LeJuene, J.T. 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., G. Wei, H. Wang, L. Wu, J. Wu, and J. Xu. 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., H. Zhou, and J. Gong. 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.

Yun, J., X. Fan, and X. Li. Inactivation of *Salmonella enterica* serovar Typhimurium and quality maintenance of cherry tomatoes treated with gaseous essential oils. Journal of Food Science 78:M458-M464. 2013.

Zheng, J., S. Allard, S. Reynolds, P. Millner, G. Arce, R.J. Blodgett, and E.W. Brown. Colonization and internalization of *Salmonella enterica* in tomato plants. Applied and Environmental Microbiology 79:2494-2502. 2013.

De Sao Jose, J.F.B., N.J. de Andrade, A. M. Ramos, M.C.D. Vanetti, P.C. Stringheta,, and J.B.P. Chaves. Decontamination by ultrasound application in fresh fruits and vegetables. Food Control 45:36-50. 2014.

EFSA. Scientific Opinion on the risk posed by pathogens in food of non-animal origin. Part 2 (Salmonella and Norovirus in tomatoes. EFSA Journal 12(10):3832 (Online). 2014.

Erickson, M.C., J. Liao, L. Ma, X. Jiang, and M.P. Doyle. Thermal and nonthermal factors affecting survival of *Salmonella* and *Listeria monocytogenes* in animal manure-based compost mixtures. Journal of Food Protection 77:1512-1518. 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.

Fernandes, P.E., J.FB. So Jose, E.R.M.A. Zerdas, N.J. Andrade, and C.M. Fernandes. Influence of the hydrophobicity and surface roughness of mangoes and tomatoes on the adhesion of *Salmonella enterica* serovar Typhimurium and evaluation of cleaning procedures using surfactin. Food Control 41:21-26. 2014.

Gruszynski, K., S. Pao, C. Kim, D.M. Toney, K. Wight, A. Colon, T. Engelmeyer, and S.J. Levine. Evaluating gulls as potential vehicles of *Salmonella enterica* serotype Newport (JJPX01.0061) contamination of tomatoes grown on the eastern shore of Virginia. Applied and Environmental Microbiology 80:235-238. 2014.

Han, S. and Micallef, S.A. *Salmonella* Newport and Typhimurium colonization of fruit differs from leaves in various tomato cultivars. Journal of Food Protection 77:1844-1850. 2014.

Hoelzer, K., R. Pouillot, J.M. Van Doren, and S. Dennis. Reduction of *Listeria monocytogenes* contamination on produce – A quantitative analysis of common liquid fresh produce wash compounds. Food Control 46:430-440. 2014.

Jones, L.A., R.W. Worobo, and C.D. Smart. 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.

Lewis Ivey, M.L., X. Xu, and S.A. Miller. Leveraging management strategies for seedborne plant diseases to reduce *Salmonella enterica* serovar Typhimurium incidence on tomato seed and seedlings. Journal of Food Protection 77:359-364. 2014.

Melotto, M., S. Panchal, and D. Roy. Plant innate immunity against human bacterial pathogens. Frontiers in Microbiology 5:article 411 (online). 2014.

Partyka, M.L., R.F. Bond, J. Farrar, A. Falco, B. Cassens, A. Cruse, and E.R. Atwill. Quantifying the sensitivity of scent detection dogs to identify fecal contamination on raw produce. Journal of Food Protection 77:6-14. 2014.

Pollard, S., J. Barak, R. Boyer, M. Reiter, G. Gu, and S. Rideout. Potential interactions between *Salmonella enterica* and *Ralstonia solanacearum* in tomato plants. Journal of Food Protection 77:320-324. 2014.

Potnis, N., J.P.Soto-Arias, K.N. Cowles, A.H.C. van Bruggen, J.B. Jones, and J.D. Barak. *Xanthomonas perforans* colonization influences *Salmonella enterica* in tomato phyllosphere. Applied and Environmental Microbiology 80:3173-3180. 2014.

Rahube, T.O., R. Marti, A. Scott, Y.-C. Tien, R. Murray, S. Sabourin, Y. Zhang, P. Duenk, D.R. Lapen, and E. Topp. 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.

Shieh, Y.C., M.L. Tortorello, G.J. Fleischman, D. Li, and D.W. Schaffner. Tracking and modeling norovirus transmission during mechanical slicing of globe tomatoes. International Journal of Food Microbiology. International Journal of Food Microbiology 180:13-18. 2014.

Soni, D.K., M. Singh, D.V. Singh, and S.K. Dubey. Virulence and genotypic characterization of *Listeria monocytogenes* isolated from vegetable and soil samples. BMC Microbiology 14:241. 2014. (Online)

Sreedharan, A., K.R. Schneider, and M.D. Danyluk. *Salmonella* transfer potential onto tomatoes during laboratory-simulated in-field debris removal. Journal of Food Protection 77:1062-1068. 2014.

Van de Perre, E., N. Deschuyffeleer, L. Jacxsens, F. Vekeman, W. Van Der Hauwaert, S. Asam, M. Rychlik, F. Devlieghere, and B. De Meulenaer. Screening of moulds and mycotoxins in tomatoes, bell peppers, onions, soft red fruits and derived tomato products. Food Control 165-170. 2014.

van Overbeek, L.S., J. van Doom, J.H. Wichers, A. van Amerongen, H.J.W. van Roemund, and P.T.J. Willemsen. The arable ecosystem as battleground for emergence of new human pathogens. Frontiers in Microbiology 5:article 104 (online). 2014.

Wang, H. and E.T. Ryser. *Salmonella* transfer during pilot plant scale washing and roller conveying of tomatoes. Journal of Food Protection 77:380-387. 2014.

Wang, H. and E.T. Ryser. Efficacy of various sanitizers against *Salmonella* during simulated commercial packing of tomatoes. Journal of Food Protection 77:1868-1875. 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., S. Acar, O.G. Polat, Y. Soyer, and H. Alpas. Rapid and standardized methods for detection of foodborne pathogens and mycotoxins on fresh produce. Food Control 40:359-367. 2014.

Zhou, B., Y. Luo, X. Nou, Y. Yang, Y. Wu, and Q. Wang. Effects of postharvest handling conditions on internalization and growth of *Salmonella enterica* in tomatoes. Journal of Food Protection 77:365-370. 2014.

Zhou, B., Y. Luo, E.R. Turner, Q. Wang, and K.R. Schneider. Evaluation of current industry practices for maintaining tomato dump tank water quality during packinghouse operations. Journal of Food Processing and Preservation 38:2201-2208. 2014.

Zimmermann, M., D.A. Longhi, D.W. Schaffner, and G.M.F. Aragao. Predicting *Bacillus coagulans* spores inactivation in tomato pulp under nonisothermal heat treatments. Journal of Food Science 79:M935-M940. 2014.

Ziuzina, D., S. Patil, P.J. Cullen, K.M. Keener, and P. Bourke. Atmospheric cold plasma inactivation of *Escherichia coli, Salmonella enterica* serovar Typhimurium and *Listeria monocytogenes* inoculated on fresh produce. Food Microbiology 42:109-116. 2014.

Balaguero, A.N., A. Sreedharan, and K.R. Schneider. Effect of overhead spray and brush roller treatment on the survival of *Pectobacterium* and *Salmonella* on tomato surfaces. Journal of Food Protection 78:51-56. 2015.

Bartz, J.A., H.-G. Yuk, M.J. Mahovic, B.R. Warren, A. Sreedharan, and K.R. Schneider. Internalization of *Salmonella enterica* by tomato fruit. Food Control 55:141-150. 2015.

Bell, R.L., J. Zheng, E. Burrows, S. Allard, C.Y. Wang, C.E. Keys, D.C. melka, E. Strain, Y. Luo, M.W. Allard, S. Rideout, and E.W. Brown. Ecological prevalence, genetic diversity, and epidemiological aspects of *Salmonella* isolated from tomato agricultural regions on the Virginia Eastern Shore. Frontiers in Microbiology 6:article 415 (Online). 2015.

Bennett, S.D., K.W.Littrel, T.A. Hill, M Mahovic, and C. Barton Behravesh. Multistate foodborne disease outbreaks associated with raw tomatoes, United States,, 1990-2010: A recurring public health problem. Epidemiology and Infection 143:1352-1359. 2015.

Callejon, R.M., M.I. Rodriguez-Naranjo, C. Ubeda, R. Hornedo-Ortega, M.C. Garcia-Parrilla, and A.M. Troncoso. 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., A. Aleo, C. Mammina, G. Oliveri, and A.M. Di Noto. Assessment of the microbiological quality of fresh produce on sale in Sicily, Italy: Preliminary results. Journal of Biological Research 22:3. 2015. (Online)

Erickson, M.C., J.Liao, J.L. Cannon, Y.R. Ortega. Contamination of knives and graters by bacterial foodborne pathogens during slicing and grating of produce. Food Microbiology 52:138-145. 2015.

Gereffi, S., A. Sreedharan, and K.R. Schneider. Control of *Salmonella* cross-contamination between green round tomatoes in a model flume system. Journal of Food Protection 78:1280-1287. 2015.

Giangaspero, A., M. Marangi, A.V. Koehler, R. Papini, G. Normanno, V. Lacasella, A. Lonigro, and R.B. Gasser. 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.

Gompez-Lopez, V.M., Gil, M.I., Pupunat, L., and Allende, A. 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.

Hou, M.A., C. Grazia, and G. Malorgio. Food safety standards and international supply chain organization: A case study of the Moroccan fruit and vegetable exports. Food Control 55:190-199. 2015.

Kim, D.-K., S.-J. Kim, and D.H. Kang. Comparison of a four-section spindle and stomacher for efficacy of detaching microorganisms from fresh vegetables. Journal of Food Protection 78:1380-1386. 2015.

Laury-Shaw, A., C. Strohbehn, L. Naeve, L. Wilson, and P. Domoto. Current trends in food safety practices for small-scale growers in the Midwest. Food Protection Trends 35:461-469. 2015.

Liu, N.T., X. Nou, G.R. Bauchan, C. Murphy, A.M. Lefcourt, D.R. Shelton, and Y.M. Lo. 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.

Marvasi, M., A.S. George, M.C. Giurcanu, G.J. Hochmuth, J.T. Noel, and M. Teplitski. Effect of the irrigation regime on the susceptibility of pepper and tomato to post-harvest proliferation of *Salmonella enterica*. Food Microbiology 46:139-144. 2015.

Nuesch-Inderbinen, M., Zurfluh, K., Peterhans, S., Hachler, H. and Stephan, R. 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.

Nugent, S.L., F. Meng, G.B. Martin, and C. Altier. Acquisition of iron is required for growth of *Salmonella* spp. in tomato fruit. Applied and Environmental Microbiology 81:3663-3670. 2015.

Raede, J. *Listeria* guidance & best practices in produce facilities. Food Safety Magazine 21(1):58-63. 2015.

Shenge, K.C., C.M.Z. Whong, L.L. Yakubu, R.A. Omolehin, J.M. Erbaugh, S.A. Miller, and J.T. LeJeune. Contamination of tomatoes with coliforms and *Escherichia coli* on farms and in markets of northwest Nigeria. Journal of Food Protection 78:57-64. 2015.

Weller, D., Wiedmann, M., and Strawn, L.K. 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.

Wyard, G. and N. Lewis. A long row to hoe for safer food. Food Safety Magazine 21(1):50-57. 2015.

Zaczek, M., B. Weber-Dabrowska, and A. Gorski. Phages in the global fruit and vegetable industry. Journal of Applied Microbiology 118:537-556. 2015.

Afari, G.K., Y.-C. Hung, C.H. King, and A. Hu. 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.

Ayvaz, H., A. Sierra-Cadavid, D.P. Aykas, B. Mulqueeney, S. Sullivan, and L.E. Rodriguez-Saona. Monitoring multicomponent quality traits in tomato juice using portable mid-infrared (MIR) spectroscopy and multivariate analysis. Food Control 66:79-86. 2016.

Birmpa, A., M. Bellou, P. Kokkinos, A. Vantarakis. 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.

Cheng, L., S. Jiang, S. Zhang, H. You, J. Zhang, Z. Zhou, Y. Xiao, X. Liu, Y. Du, J, Li, X, Wang, Y. Xin Y. Zheng, and K. Shang. Consumers' behaviors and concerns on fresh vegetable purchase and safety in Beijing urban areas, China. Food Control 63:101-109. 2016.

Doan, H.K., K. Perez, R.M. Davis, and D.C. Slaughter. Survey of molds in California processing tomatoes. Journal of Food Science 81:M2785-M2792. 2016.

Estiarte, N., A. Crespo-Sempere, S. Martin, V. Sanchis, and A.J. Ramos. Effect of 1-methylcyclopropene on the development of black mold disease and its potential effect on alternariol and alternariol monomethyl ether biosynthesis on tomatoes infected with *Alternaria alternata*. International Journal of Food Microbiology 236:74-82. 2016.

Faour-Klingbeil, D., E.C.D. Todd, and V. Kuri. 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.

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.

George, A.S., I.S. Gonzalez, G.L. Lorca, and M. Teplitski. Contribution of the *Salmonella enterica* KdgR regulon to persistence of the pathogen in vegetable soft rots. Applied and Environmental Microbiology 82:1353-1360. 2016.

Gkana, E., A. Lianou, and G.-J.E. Nychas. Transfer of *Salmonella enterica* serovare Typhimurium from beef to tomato through kitchen equipment and the efficacy of intermediate decontamination procedures. Journal of Food Protection 79:1252-1258. 2016.

Gutiérrez-Alcántara, E.J., E. Rangel-Vargas, C.A. Gómez-Aldapa, R.N. Falfan-Cortes, M.L. Rodríguez-Marín, A. Godínez-Oviedo, H. Cortes-López and J. Castro-Rosas. Antibacterial effect of roselle extracts (*Hibiscus sabadariffa*), sodium hypochlorite and acetic acid against multidrug-resistant *Salmonella* strains isolated from tomatoes. Letters in Applied Microbiology 62:177-184. 2016.

Han, J., X. Xu, C. Gao, Z. Liu, and Z. Wu. Levan-producing *Leuconostoc citreum* strain BD1707 and its growth in tomato juice supplemented with sucrose. Applied and Environmental Microbiology 82:1383-1390. 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.

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.

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.

Kim, S.-S., H.-J. Sung, H.-S. Kwak, I.-S. Joo, J.-S. Lee, G. Ko, and D.-H. Kang. Effect of power levels on inactivation of *Escherichia coli* O157:H7, *Salmonella* Typhimurium, and *Listeria monocytogenes* in tomato paste using 915-megahertz microwave and ohmic heating. Journal of Food Protection 79:1616-1622. 2016.

Lim, W. and M.A. Harrison. Effectiveness of UV light as a means to reduce *Salmonella* contamination on tomatoes and food contact surfaces. Food Control 66:166-173. 2016.

Mohamed, M.A., E.E. Siddig, A.H. Elaagip, A.M.M. Edris, and A.A. Nasr. Parasitic contamination of fresh vegetables sold at central markets in Khartoum state, Sudan. Annals of Clinical Microbiology and Antimicrobials 15:17. 2016.

Muller, L., C. Kjelso, C. Frank, T. Jensen, M. Torpdahl, B. Soborg, F. Dorleans, W. Rabsch, R. Prager, C.M. Gossner and S. Ethelberg, Outbreak of *Salmonella* Strathcona, caused by datterino tomatoes, Denmark, 2011. Epidemiology and Infection 144:2801-2811. 2016.

Netramai, S., T. Kijchavengku, V. Sakulchuthathip, and M. Rubino, Antimicrobioal efficacy of gaseous chlorine dioxide against *Salmonella enterica* Typhimurium on grape tomato (*Lycopersicon esculentum*). International Journal of Food Science and Technology 51:2225-2232. 2016

Peng, M., S. Salaheen, J.A. Almario, B. Tesfaye, R. Buchanan and D. Biswas. 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.

Sade, E., E. Lassdila, and J. Bjorkroth. Lactic acid bacteria in dried vegetables and spices. Food Microbiology 53:110-114. 2016.

Sarubbi, F., G. Formisano, G. Auriemma, A. Arrichiello, and R. Palomba. Patulin in homogenized fruit's and tomato products. Food Control 59:420-423. 2016.

Soderqvist, K., S.T. Labertz, I. Vagsholm, and S. Boqvist. Foodborne bacterial pathogens in retail prepacked ready-to-eat mixed ingredient salads. Journal of Food Protection 79:978-985. 2016.

Turner, A.N., L.M. Friedrich, and M.D. Danyluk. Influence of temperature differential between tomatoes and postharvest water on Salmonella internalization. Journal of Food Protection 79:922-928. 2016.

Tzamalis, P.G., D.B. Panagiotakos, and E.H. Drosinos. 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.

van Dyk, B.N., W. de Bruin, E.M. du Plessis, and L. Korsten, Microbiological food safety status of commercially produced tomatoes from production to marketing. Journal of Food Protection 79:392-406. 2016.

Weller, D., S. Shiwakoti, P. Bergholz, Y. Grohn, M. Wiedmann, and L.K. Strawn. 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.

Bartz, F.E., J.S. Lickness, N. Heredia, A.F. de Aceituno, K.L. Newman, D.W. Hodge, L.-A. Jaykus, S. Garcia, and J.S. Leon. Contamination of fresh produce by microbial indicators on farms and in packing facilities: Elucidation of environmental routes. Applied and Environmental Microbiology 83:e02984-16. 2017.

Cidre, I., R.P. Pulido, M. J. G. Burgos, A. Galvez, and R. Lucas. Copper and zinc tolerance in bacteria isolated from fresh produce. Journal of Food Protection 80:969-975. 2017.

Cui, H., L. Yuan, W. Li, and L. Lin. Edible film incorporated with chitosan and *Artemisia annua* oil nonoliposomes for inactivation of *Escherichia coli* O157:H7 on cherry tomato. International Journal of Food Science and Technology 52:687-698. 2017.

Cui, Y., R. Walcott, and J. Chen. Differential attachment of *Salmonella enteric*a and enterohemorrhagic *Escherichia coli* to alfalfa, fenugreek, lettuce, and tomato seeds. Applied and Environmental Microbiology 83:e03170-16. 2017.

De Moraes, M.H., P. Desai, S. Porwollik, R. Canals, D.R. Perez, W. Chu, M. McClelland, and M. Teplitski. *Salmonella* persistence in tomatoes requires a distinct set of metabolic functions identified by transposon insertion sequencing. Applied and Environmental Microbiology 83:e03028-16. 2017.

Devleesschauwer, B., M. Marvasi, M.C. Giurcanu, G.J. Hochmuth, N. Spebroeck, A.H. Havelaar, and M. Teplitski. High relative humidity pre-harvest reduces post-harvest proliferation of *Salmonella* in tomatoes. Food Microbiology 66:55-63. 2017.

Dufort, E.L., Etzel, M.R. and Ingham, B.H. Thermal processing parameters to ensure a 5-log reduction of *Escherichia coli* O157:H7, *Salmonella enterica*, and *Listeria monocytogenes* in acidified tomato-based foods. Food Protection Trends 37:409-418. 2017.

Dufort, E.L. Sogin, J., Etzel, M.R., and Ingham, B.H. Inactivation kinetics of pathogens during thermal processing in acidified broth and Tomato puree (pH 4.5). Journal of Food Protection 80:2014-2021. 2017.

Gurtler, J.B. Pathogen decontamination of food crop soil: A review. Journal of Food Protection 80:1461-1470. 2017.

Hertrich, S.M., Boyd, G., sites, J., Niemira, B.A. Cold plasma inactivation of *Salmonella* in prepackaged, mixed salads is influenced by cross-contamination sequence. Journal of Food Protection 80:2132-2136. 2017.

Hwang, C.-A., L. Huang, and Wu, V.C.-H. In situ generation of chlorine dioxide for surface decontamination of produce. Journal of Food Protection 80:567-572. 2017

Ilic, S., J. LeJeune, M.L.L. Ivey, and S. Miller. Delphi expert elicitation to prioritize food safety management practices in greenhouse production of tomatoes in the United States. Food Control 78:108-115. 2017.

Jiang, Y., X. Fan, X. Li, J.B. Gurther, S. Mukhopadhyay, and T. Jin. Inactivation of *Salmonella* Typhimurium and quality preservation of cherry tomatoes by in-package aerosolization of antimicrobials. Food Control 73:411-420. 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, S.-S., W. Choi, and D.-H. Kang. Application of low frequency pulsed ohmic heating for inactivation of foodborne pathogens and MS-2 phage in buffered peptone water and tomato juice. Food Microbiology 63:22-27. 2017.

Kwon, S.-J., Y. Chang, and J. Han. Oregano essential oil-based natural antimicrobial packaging film to inactivate *Salmonella enterica* and yeasts/molds in the atmosphere surrounding cherry tomatoes. Food Microbiology 65:114-121. 2017.

Kumar, G.D. and S.A. Micallef. Susceptibility of *Salmonella enterica* isolates from tomato farm environments to fatty acids naturally found on tomato fruit. Foodborne Pathogens and Disease 14:293-301. 2017.

Liu, S. and A. Kilonzo-Nthenge. Prevalence of multidrug-resistant bacteria from 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.

Macheka, L., E. Spelt, J.G.A.J. van der Vofrst, and P.A. Luning. Exploration of logistics and quality control activities in view of context characteristics and postharvest losses in fresh produced chains: A case study for tomatoes. Food Control 77:221-134. 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.

Paulin, C., I.E. Lofgren, and L. F. Pivarnik. An assessment of consumer food safety handling practices of produce at grocery stores in Rhode Island. Food Protection Trends 37:99-106. 2017.

Schneider, K.R., J. De, Y. Li, A. Sreedharan, R. Goodrich Schneider, M.D. Danyluk, D.M. Pahl, C.S. Walsh, J. Todd-Searle, D.W. Schaffner, W. Kline, and R. L. Buchanan. Microbial evaluation of pre- and post-processed tomatoes from Florida, New Jersey and Maryland packinghouses. Food Control 73:511-517. 2017.

Sibomana, M.S., L.W. Ziena, S. Schmidt, and T.S. Workneh. Influence of transportation conditions and postharvest disinfection treatments on microbiological quality of fresh market tomatoes (cv. Nemo-Netta) in a South African supply chain. Journal of Food Protection 80:345-354. 2017.

Sido, R.F., R. Huang, C. Liu, and H. Chen. High hydrostatic pressure inactivation of murine norovirus and human noroviruses on green onions and salsa. International Journal of Food Microbiology 242:1-6. 2017.

Sreedharan, A., Y. Li, J. De, A. Gutierrez, A., R. Silverberg, and K.R. Schneider. Determination of optimum sanitizer levels for prevention of *Salmonella* cross-contamination of mature round tomatoes in a laboratory model flume system. Journal of Food Protection 80:1436-1442. 2017.

Ssemanda, J.N., M. Reij, M.C. Bagabe, C.M. Muvunyi, H. Joosten, and M.H. Zwietering. Indicator microorganisms in fresh vegetables from “farm to fork” in Rwanda. Food Control 75:126-133. 2017.

Sun, Q., W. Wang, Y. Li, G. Wen, H. Tang, W. Song and M. Dong. A novel approach for simultaneous determination of E/Z-fluoxastrobins in vegetables and fruits by UHPLC-DAD. Food Control 78:7-13. 2017.

Tango, C.N., I. Khan, P.-F.N. Kounkeu, R. Momna, M.S. Hussain, and D.-H. Oh. Slightly acidic electrolyzed water combined with chemical and physical treatments to decontaminate bacteria on fresh fruits. Food Microbiology 67:97-105. 2017.

Thorn, R.M.S., J. Pendred, and D.M. Reynolds. Assesing the antimicrobial potential of aerosolized electrochemically activated solutions (ECAS) for reducing the microbial bio-burden on fresh food produce held under cooled and cold storage conditions. Food Microbiology 68:41-50. 2017.

Utaaker, K.S., Kumar, A., Joshi, H., Chaudhary, S., and Robertson, L.J. Checking the detail in retail: Occurrence of *Cryptosporidium* and *Giardia* on vegetables sold across different counters in Chandigarh, India. International Journal of Food Microbiology 263:1-8. 2017.

Vojkovska, H., P. Myskova, T. Gelbicova, A Skockova,, I. Kolackova, and R. Karpiskova, Occurrence and characterization of food-borne pathogens isolated from fruit, vegetables and sprouts retailed in the Czech Republic. Food Microbiology 63:147-152. 2017.

Wang, L., Qu, K., Li, X., Cao, Z., Wang, X., Li, Z., Song, Y., and Xu, Y. Use of bacteriophages to control *Escherichia coli* O157:H7 in domestic ruminants, meat products, and fruits and vegetables. Foodborne Pathogens and Disease 14:483-493. 2017.

Alegbeleye, O.O., I. Singleton, and A.S. Sant'Ana. Sources and contamination routes of microbial pathogens to fresh produce during field cultivation: A review. Food Microbiology 73:177-108. 2018.

Allende, A., A.R. Datta, W.A. Smith, R. Adonis, A. MacKay, and A.D. Adell. Implications of new legislation (US FSMA) and guidelines (EC) on the establishment of management systems for agricultural water. Food Microbiology 75:119-125. 2018.

Al-Rousan, W.M., A.N. Olaimat, T.M. Osaili, A.A. Al-Nabulsi, R.Y. Ajo, and R.A. Holley. Use of acetic and citric acids to inhibit *Escherichia coli* O157:H7, *Salmonella* Typhimurium and *Staphylococcus aureus* in tabbouleh salad. Food Microbiology 73:61-66. 2018.

Araujo, J.A.M., E.A. Esmerino, V.O. Alvarenga, L.P. Cappato, I.C. Hora, M.C. Silva, M.Q. Freitas, T.C. Pimentel, E.H.M. Walter, A.S. Sant'Ana, and A.G. Cruz. Development of a checklist for assessing good hygience practices of fresh-cut fruits and vegetables using focus group interviews. Foodborne Pathogens and Disease 15:132-140. 2018.

Cabrera-Diaz, E., L. Martiniz-Chavez, J. Sanchez-Camarena, J.A. Muniz-Flores, A. Castillo, P. Gutierrez-Gonzalez, S.M. Arvizu-Medrano, D.G. Gonzalez-Aguilar, and N.E. Martinez-Gonzalez. Simultaneous and individual quantitative estimation of *Salmonella*, *Shigella* and *Listeria monocytogenes* on inoculated Roma tomatoes (*Lycopersion esculentum* var, Pyriforme) and Serrano peppers (*Capsicum annuum*) using an MPN techniques. Food Microbiology 73:282-287. 2018

Jafari, S.M., V. Ghanbari, D. Dehnad, and M. Ganje. Neural networks modeling of *Aspergillus flavus* growth in tomato paste containing microencapsulated olive leaf extract. Journal of Food Safety 38:e12396. 2018.

Leal-Cervantes, M.G., S.M. Arvizu-Medrano, R. Martinez-Peniche, N.E. Martinez-Gonzalez, and M. Hernandez-Iturriaga. Microbiological quality and incidence of Salmonella on cherry tomatoes at retail in Queretaro, Mexico. Journal of Food Protection 81:614-618. 2018.

Liu, D., Cui, Y., Walcott, R., and Chen, J. Fated of *Salmonella enterica* and enterohemorrhagic *Escherichia coli* cells artificially internalized into vegetable seeds during germination. Applied and Environmental Microbiology 84:e01888-17. 2018.

Toh, B.E.W., O. Bokhari, A. Kutbi, M.F. Haroon, D. Mantilla-Calderon, H. Zowawi, and P.-H. Hong. Varying occurrence of extended-spectrum beta-lactamase bacteria among three produce types. Journal of Food Safety 38:e12373. 2018.

Won, J.S., Lee, J.L., Park, H.H., song, K.B. and Min, S.C. Edible coating using a chitosan-based colloid incorporating grapefruit seed extract for cherry tomato safety and preservation. Journal of Food Science 83:138-146. 2018.