

Microbiological Safety of Fresh and Fresh-Cut Melons: 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

January 9, 2020

Gayler, G.E. et al. An outbreak of salmonellosis traced to watermelon. *Public Health Record* 70:311-313. 1955.

Larson, A. et al. *Salmonella oranienberg* gastroenteritis associated with consumption of pre-cut watermelon – Illinois. *Morbidity Mortality Weekly Report* 28:522-523. 1979.

Blostein, J. An outbreak of *Salmonella Javiana* associated with consumption of watermelon. *Journal of Environmental Health* 56(1):29-31. 1993.

Golden, D.A. et al. Growth of *Salmonella* spp. in cantaloupe, watermelon, and honeydew melons. *Journal of Food Protection* 56:194-196. 1993.

Castillo, A. and Escartin, E.F. Survival of *Campylobacter jejuni* on sliced watermelon and papaya. *Journal of Food Protection* 57:166-168. 1994.

Herwaldt, B.L. et al. Characterization of a variant strain of Norwalk virus from a food-borne outbreak of gastroenteritis on a cruise ship in Hawaii. *Journal of Clinical Microbiology* 32:861-866. 1994.

Del Rosario, B.A. and Beuchat, L.R. Survival and growth of enterohemorrhagic *Escherichia coli* O157:H7 in cantaloupe and watermelon. *Journal of Food Protection* 58:105-107. 1995.

Beuchat, L.R. Pathogenic microorganisms associated with fresh produce. *Journal of Food Protection* 59:204-216. 1996.

Bradford, M.A. et al. The cross-contamination and survival of *Salmonella enteritidis* PT4 on sterile and non-sterile foodstuffs. *Letters in Applied Microbiology* 24:261-264. 1997.

- Ayhan, Z. and Chism, G.W. The shelf-life of minimally processed fresh cut melons. *Journal of Food Quality* 21:29-40. 1998.
- Brackett, R.E. Incidence, contributing factors, and control of bacterial pathogens in produce. *Postharvest Biology and Technology* 15:305-311. 1999.
- Larson, A.E. and Johnson, E.A. Evaluation of botulinal toxin production in packaged fresh-cut cantaloupe and honeydew melons. *Journal of Food Protection* 62:948-952. 1999.
- Mohle-Boetani, J.C. et al. An outbreak of *Salmonella* serogroup Saphra due to cantaloupes from Mexico. *Journal of Infectious Diseases*. 180:1361-1364. 1999.
- Park, C.M. and Beuchat, L.R. Evaluation of sanitizers for killing *Escherichia coli* O157:H7, *Salmonella*, and naturally occurring microorganisms on cantaloupes, honeydew melons, and asparagus. *Dairy, Food and Environmental Sanitation* 19:842-847. 1999.
- Leverentz, B. et al. Examination of bacteriophage as a biocontrol method for *Salmonella* on fresh-cut fruit: A model study. *Journal of Food Protection* 64:1116-1121. 2001.
- Sapers, G.M. et al. Antimicrobial treatments for minimally processed cantaloupe melon. *Journal of Food Science* 66:345-349. 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.
- Ukuku, D.O. and Sapers, G.M. Effect of sanitizer treatments on *Salmonella* Stanley attached to the surface of cantaloupe and cell transfer to fresh-cut tissues during cutting practices. *Journal of Food Protection* 64:1286-1291. 2001.
- Ukuku, D.O. et al. Influence of washing treatment on native microflora and *Escherichia coli* population of inoculated cantaloupes. *Journal of Food Safety* 21:31-47. 2001.
- Ukuku, D.O. et al. Bioluminescence ATP assay for estimating total plate counts of surface microflora of whole cantaloupe and determining efficacy of washing treatments. *Journal of Food Protection* 64:813-819. 2001.
- Anderson, S.M. et al. Multistate outbreaks of *Salmonella* serotype Poona infections associated with eating cantaloupe from Mexico --- United States and Canada, 2000—2002. *Morbidity and Mortality Weekly Report* 51:1044-1047. 2002.

- Kozempel, M. et al. Application of the vacuum/steam/vacuum surface intervention process to reduce bacteria on the surface of fruits and vegetables. *Innovative Food Science and Emerging Technologies* 3:62-72. 2002.
- Roller, S. and Seedhar, P. Carvacol and cinnamic acid inhibit microbial growth in fresh-cut melon and kiwifruit at 4° and 8°C. *Letters in Applied Microbiology* 35:390-394. 2002.
- Ukuku, D.O. and Fett, W.F. Effectiveness of chlorine and nisin-EDTA treatments of whole melons and fresh-cut pieces for reducing native microflora and extending shelf-life. *Journal of Food Safety* 22:231-253. 2002.
- Ukuku, D.O. and Fett, W.F. Behavior of *Listeria monocytogenes* inoculated on cantaloupe surfaces and efficacy of washing treatments to reduce transfer from rind to fresh-cut pieces. *Journal of Food Protection* 65:924-930. 2002.
- Ukuku, D.O. and W.F. Fett. Relationship of cell surface charge and hydrophobicity to strength of attachment of bacteria to cantaloupe rind. *Journal of Food Protection* 65:1093-1099. 2002.
- Aguayo, E. et al. Keeping quality and safety of minimally fresh processed melon. *European Food Research and Technology* 216:494-499. 2003.
- Barak, J.D. et al. Recovery of surface bacteria from and surface sanitization of cantaloupes. *Journal of Food Protection* 66:1805-1810. 2003.
- Behrsing, J. Survival of *Listeria innocua*, *Salmonella salford* and *Escherichia coli* on the surface of fruit with inedible skins. *Postharvest Biology and Technology* 29:249-256. 2003.
- Caldwell, K.N. et al. Attraction of a free-living nematode, *Caenorhabditis elegans*, to foodborne pathogenic bacteria and its potential as a vector of *Salmonella* Poona for preharvest contamination of cantaloupe. *Journal of Food Protection* 66:1964-1971. 2003.
- Gagliardi, J.V. et al. On-farm and postharvest processing of bacterial contamination to melon rinds. *Journal of Food Protection* 66:82-87. 2003.
- Harris, L.J. et al. Outbreaks associated with fresh produce: Incidence, growth, and survival of pathogens in fresh and fresh-cut produce. *Comprehensive Reviews in Food Science and Food Safety* 2:78-141. Supplement 2003.
- Leverentz, B. et al. Biocontrol of *Listeria monocytogenes* on fresh-cut produce by treatment with lytic bacteriophages and a bacteriocin. *Applied and Environmental Microbiology* 69:4519-4526. 2003.

- Materon, L.A. Survival of *Escherichia coli* O157:H7 applied to cantaloupes and the effectiveness of chlorinated water and lactic acid as disinfectants. *World Journal of Microbiology and Biotechnology* 19:867-873. 2003.
- Saftner, R.A. et al. Sanitary dips with calcium propionate, calcium chloride, or a calcium amino acid chelate maintain quality and shelf stability of fresh-cut honeydew chunks. *Postharvest Biology and Technology* 29:257-269. 2003.
- Sapers, G.M. and J.E. Sites. Efficacy of 1% hydrogen peroxide wash in decontaminating apples and cantaloupe melons. *Journal of Food Science* 68:1793-1797. 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.
- Annous, B.A. et al. Surface pasteurization of whole fresh cantaloupes inoculated with *Salmonella* Poona or *Escherichia coli*. *Journal of Food Protection* 67:1876-1885. 2004.
- Beuchat, L.R. and Scouten, A.J. Factors affecting survival, growth, and retrieval of *Salmonella* Poona on intact and wounded cantaloupe rind and in stem scar tissue. *Food Microbiology* 21:683-694. 2004.
- Castillo, A. et al. *Salmonella* contamination during production of cantaloupe: A binational study. *Journal of Food Protection* 67:713-720. 2004.
- Hammack, T.S. et al. Relative effectiveness of the Bacteriological Analytical Manual method for the recovery of *Salmonella* from whole cantaloupes and cantaloupe rinses with selected preenrichment media and rapid methods. *Journal of Food Protection* 67:870-877. 2004.
- Karenlampi, R. and Hanninen, M.-L. Survival of *Campylobacter jejuni* on various fresh produce. *International Journal of Food Microbiology* 97:187-195. 2004.
- Leverentz, B. et al. Optimizing concentration and timing of a phage spray application to reduce *Listeria monocytogenes* on honeydew melon tissue. *Journal of Food Protection* 67:1682-1686. 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.
- Penteado, A.L. and Leitao, M.F.F. Growth of *Listeria monocytogenes* in melon, watermelon, and papaya pulps. *International Journal of Food Microbiology* 91:89-94. 2004.

- Penteado, A.L. and Leitao, M.F.F. Growth of *Salmonella* Enteritidis in melon, watermelon and papaya pulp stored at different times and temperatures. *Food Control* 15:369-373. 2004.
- Richards, G.M. and Beuchat, L.R. Attachment of *Salmonella* Poona to cantaloupe rind and stem scar tissues as affected by temperature of fruit and inoculum. *Journal of Food Protection* 67:1359-1364. 2004.
- Richards, G.M. et al. Survey of yeasts for antagonistic activity against *Salmonella* Poona in cantaloupe juice and wounds in rinds coinfecting with phytopathogenic molds. *Journal of Food Protection* 67:2132-2142. 2004.
- Rodgers, S.L. et al. A comparison of different chemical sanitizers for inactivating *Escherichia coli* O157:H7 and *Listeria monocytogenes* in solution and on apples, lettuce, strawberries, and cantaloupe. *Journal of Food Protection* 67:721-731. 2004.
- Sanglay, G.C. et al. Recovery of *Salmonella* spp. From raw produce surfaces using ultrasonication. *Foodborne Pathogens and Disease* 1:295-299. 2004.
- Taitt, C.R. et al. Detection of *Salmonella enterica* serovar Typhimurium by using a rapid, array-based immunosensor. *Applied and Environmental Microbiology* 70:152-158. 2004.
- Ukuku, D.O. Effect of hydrogen peroxide treatment on microbial quality and appearance of whole and fresh-cut melons contaminated with *Salmonella* spp. *International Journal of Food Microbiology* 95:137-146. 2004.
- Ukuku, D.O. and Fett, W.F. Effect of nisin in combination with EDTA, sodium lactate, and potassium sorbate for reducing *Salmonella* on whole and fresh-cut cantaloupe. *Journal of Food Protection* 67:2143-2150. 2004.
- Ukuku, D.O. et al. Method of applying sanitizers and sample preparation affects recovery of native microflora and *Salmonella* on whole cantaloupe surfaces. *Journal of Food Protection* 67:999-1004. 2004.
- Ukuku, D.O. et al. Effect of hot water and hydrogen peroxide treatments on survival of *Salmonella* and microbial quality of whole and fresh-cut cantaloupe. *Journal of Food Protection* 67:432-437. 2004.
- Annous, B.A. et al. Improved recovery procedure for evaluation of sanitizer efficacy in disinfecting contaminated cantaloupes. *Journal of Food Science* 70:M242-M247. 2005.
- Annous, B.A. et al. Biofilm formation by *Salmonella* spp. on cantaloupe melon. *Journal of Food Safety* 25:276-287. 2005.

Bastos, M.doS.R. et al. The effect of association of sanitizers and surfactant in the microbiota of the cantaloupe (*Cucumis melo* L.) melon surface. *Food Control* 16:369-373. 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.

Johnston, L.M. et al. A field study of the microbiological quality of fresh produce. *Journal of Food Protection* 69:1840-1847. 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.

Parnell, T.L. et al. Reducing *Salmonella* on cantaloupes and honeydew melons using practices applicable to postharvest handling, foodservice, and consumer preparation. *International Journal of Food Microbiology* 99:59-70. 2005.

Richards, G.M. and Beuchat, L.R. Infection of cantaloupe rind with *Cladosporium caldosporioides* and *Penicillium expansum*, and associated migration of *Salmonella* Poona in edible tissue. *International Journal of Food Microbiology* 103:1-10. 2005.

Richards, G.M. and Beuchat, L.R. Metabiotic associations of molds and *Salmonella* Poona on intact and wounded cantaloupe rind. *International Journal of Food Microbiology* 97:327-339. 2005.

Sharma, M. et al. Thermal tolerance of acid adapted and unadapted *Salmonella*, *Escherichia coli* O157:H7, and *Listeria monocytogenes* in cantaloupe juice and watermelon juice. *Letters in Applied Microbiology* 41:448-453. 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.

Stine, S.W. 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.

Ukuku, D.O. et al. Use of hydrogen peroxide in combination with nisin, sodium lactate and citric acid for reducing transfer of bacterial pathogens from whole melon surfaces to fresh-cut pieces. *International Journal of Food Microbiology* 104:225-233. 2005.

Ukuku, D.O. et al. ATP bioluminescence assay for estimation of microbial populations of fresh-cut melon. *Journal of Food Protection* 68:2427-2432. 2005.

Vargas, A.M. et al. Detection of fecal contamination on cantaloupes using hyperspectral fluorescence imagery. *Journal of Food Science* 70:E471-E476. 2005.

Bowen, A. et al. Infections associated with cantaloupe consumption: A public health concern. *Epidemiology and Infection* 134:675-685. 2006.

Boynnton, B.B. et al. Effects of low-dose electron beam irradiation on respiration, microbiology, texture, color, and sensory characteristics of fresh-cut cantaloupe stored in modified atmosphere packages. *Journal of Food Science* 71:S149-S155. 2006.

Dipersio, P.A. et al. Sensory evaluation of home dried fruit prepared using treatments that enhance destruction of pathogenic bacteria. *Journal of Food Quality* 29:47-64. 2006.

Espinoza-Medina, I.E. et al. PCR identification of *Salmonella*: Potential contamination sources from production and postharvest handling of cantaloupes. *Journal of Food Protection* 69:1422-1425. 2006.

Fan, X. et al. Combination of hot-water surface pasteurization of whole fruit and low-dose gamma irradiation of fresh-cut cantaloupe. *Journal of Food Protection* 69:912-919. 2006.

Hammack, T.S. et al. Effect of sample preparation and preenrichment media on the recovery of *Salmonella* from cantaloupes, mangoes, and tomatoes. *Journal of AOAC International* 89:180-184. 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.

Solomon, E.B. et al. Thermal inactivation of *Salmonella* on cantaloupes using hot water. *Journal of Food Science* 71:M25-M30. 2006.

Ukuku, D.O. Effect of sanitizing treatments on removal of bacteria from cantaloupe surface, and recontamination with *Salmonella*. *Food Microbiology* 23:289-293. 2006.

Ukuku, D.O. and Fett, W.F. Effects of cell surface charge and hydrophobicity on attachment of 16 *Salmonella* serovars to cantaloupe rind and decontamination with sanitizers. *Journal of Food Protection* 69:1835-1843. 2006.

Ukuku, D.O. et al. Effect of vacuum-steam-vacuum treatment of microbial quality of whole and fresh-cut cantaloupe. *Journal of Food Protection* 69:1623-1629. 2006.

Wang, H. et al. Dual-phasic inactivation of *Escherichia coli* O157:H7 with peroxyacetic acid, acidic electrolyzed water and chlorine on cantaloupes and fresh-cut apples. *Journal of Food Safety* 26:335-347. 2006.

Wang, Z. et al. Influence of gamma irradiation of enzyme, microorganism, and flavor of cantaloupe (*Cucumis melo* L.) juice. *Journal of Food Science* 71:M215-M220. 2006.

Zhou, B. et al. 1-Methylcyclopropene counteracts ethylene-induced microbial growth on fresh-cut watermelon. *Journal of Food Science* 71:M180-M184. 2006.

Critzer, F.J. et al. Atmospheric plasma inactivation of foodborne pathogens on fresh produce surfaces. *Journal of Food Protection* 70 :2290-2296. 2007.

Materon, L.A. et al. Identification of sources of microbial pathogens on cantaloupe rinds from pre-harvest to post-harvest operations. *World Journal of Microbiology and Biotechnology* 23:1281-1287. 2007.

Mosqueda-Melgar, J. et al. Influence of treatment time and pulse frequency on *Salmonella* ENTERITIDIS, *Escherichia coli* and *Listeria monocytogenes* populations inoculated in melon and watermelon juices treated by pulsed electric. *International Journal of Food Microbiology* 117:192-200. 2007.

Ukuku, D.O. and Sapers, G.M. Effect of time before storage and storage temperature on survival of *Salmonella* inoculated on fresh-cut melons. *Food Microbiology* 24:288-295. 2007.

Wang, H. et al. Modeling the effect of washing solution flow conditions on *Escherichia coli* O157:H7 population reduction on fruit surfaces. *Journal of Food Protection* 70:2533-2540. 2007.

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.

Akins, E.D. et al. Washing practices on the microflora on Georgia-grown cantaloupes. *Journal of Food Protection* 71:46-51. 2008.

Bassett, J. and McClure, P. A risk assessment approach for fresh fruits. *Journal of Applied Microbiology* 104:925-943. 2008.

Belletti, N. et al. Antimicrobial efficacy of citron essential oil on spoilage and pathogenic microorganisms in fruit-based salads. *Journal of Food Science* 73:M331-M338. 2008.

Fan, X. et al. Effect of hot water surface pasteurization of whole fruit on shelf-life and quality of fresh-cut cantaloupe. *Journal of Food Science* 73:M91-M98. 2008.

Gallegos-Robles, M.A. et al. Identification of *Salmonella* serotypes isolated from cantaloupe and chile pepper production systems in Mexico by PCR–restriction fragment length polymorphism. *Journal of Food Protection* 71:2217–2222. 2008.

- Mosqueda-Melgar, J. et al. Combination of high-intensity pulsed electric fields with natural antimicrobials to inactivate pathogenic microorganisms and extend the shelf-life of melon and watermelon juices. *Food Microbiology* 25:479-491. 2008.
- Mahmoud, B.S.M. et al. Inactivation kinetics of inoculated *Escherichia coli* O157:H7, *Listeria monocytogenes*, and *Salmonella* Poona on whole cantaloupes by chlorine dioxide gas. *Food Microbiology* 25:857-865. 2008.
- Munnoch, S.A. et al. A multi-state outbreak of *Salmonella* Saintpaul in Australia associated with cantaloupe consumption. *Epidemiology and Infection* 137:367-374. 2008.
- Oms-Oliu, G. et al. Effect of superatmospheric and low oxygen modified atmospheres on shelf-life extension of fresh-cut melon. *Food Control* 19:191-199. 2008.
- Perni, S. et al. Cold atmosphere plasma decontamination of the pericaps of fruit. *Journal of Food Protection* 71:302-308. 2008.
- Perni, S. et al. Cold atmospheric plasma disinfection of cut fruit surfaces contaminated with migrating microorganisms. *Journal of Food Protection* 71:1619-1625. 2008.
- Raybaudi-Massilia, R.M. et al. Edible alginate-based coating as carrier of antimicrobials to improve shelf-life and safety of fresh-cut melon. *International Journal of Food Microbiology* 121:313-327. 2008.
- Selma, M.V. et al. Effect of gaseous ozone and hot water on microbial and sensory quality of cantaloupe and potential transference of *Escherichia coli* O157:H7 during cutting. *Food Microbiology* 25:162-168. 2008.
- Selma, M.V. et al. Reduction by gaseous ozone of *Salmonella* and microbial flora associated with fresh-cut cantaloupe. *Food Microbiology* 25:558-565. 2008.
- Silveira, A.C. et al. Alternative sanitizers to chlorine for use on fresh-cut “Galia” (*Cucumis melo* var. *catalupensis*) melon. *Journal of Food Science* 73:M405-M411. 2008.
- Fan X. et al. Use of chemical sanitizers to reduce microbial populations and maintain quality of whole and fresh-cut cantaloupe. *Journal of Food Protection* 72:2453-2460. 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.
- Kim, J. et al. Evaluating the effect of environmental factors on pathogen regrowth in compost extract. *Microbial Ecology* 58:498-508. 2009.

Morales-Rayas, R. et al. Simultaneous separation and detection of hepatitis A virus and norovirus in produce. *International Journal of Food Microbiology* 139:48-55. 2010.

Munnoch, S. A. et al. A multi-state outbreak of *Salmonella* Saintpaul in Australia associated with cantaloupe consumption. *Epidemiology and Infection* 137:367-374. 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.

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.

Wang, H. et al. Effect of surface roughness on retention and removal of *Escherichia coli* O157:H7 on surfaces of selected fruits. *Journal of Food Science* 74:E8-E15. 2009.

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.

Silveira, A.C. et al. Emerging sanitizers and clean room packaging for improving the microbial quality of fresh-cut 'Galia' melon. *Food Control* 21:863-871. 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.

Bolton, D.J. et al. Incidence and survival of non-O157 verocytotoxigenic *Escherichia coli* in soil. *Journal of Applied Microbiology* 111:484-490. 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.

Cosgrove et al. Multistate outbreak of listeriosis associated with Jensen Farms cantaloupe – United States, August – September 2011. *Morbidity and Mortality Weekly Report* 60:1-2. 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.

- 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.
- Chen, W. et al. Inactivation of *Salmonella* on whole cantaloupe by application of an antimicrobial coating containing chitosan and allyl isothiocyanate. *International Journal of Food Microbiology* 155:165-170. 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.
- 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.
- 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.
- 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.
- Lewis Ivey, M.L. et al. Vegetable producers' perceptions of food safety hazards in the Midwestern USA. *Food Control* 26:453-465. 2012.
- Mahmoud, B.S.M. Effects of X-ray treatments on pathogenic bacteria, inherent microflora, color, and firmness on whole cantaloupe. *International Journal of Food Microbiology* 156:296-300. 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.
- 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.
- Olaimat, A.N. and R.A. Holley. Factors influencing the microbial safety of fresh produce: A review. *Food Microbiology* 32:1-19. 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, 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.

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.

Ukuku, D.O. et al. Effect of native microflora, waiting period, and storage temperature on *Listeria monocytogenes* serovars transferred from cantaloupe rind to fresh-cut pieces during preparation. *Journal of Food Protection* 75:1912-1919. 2012.

Vadlamudi, S. et al. Effect of chemical sanitizers on *Salmonella enterica* serovar Poona on the surface of cantaloupe and pathogen contamination of internal tissues as a function of cutting procedure. *Journal of Food Protection* 75:1766-1773. 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.

Annous, B.A. et al. Commercial thermal process for inactivating *Salmonella* Poona on surfaces of whole fresh cantaloupes. *Journal of Food Protection* 76:420-428. 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,

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.

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.

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

Joshi, K. et al. Novel disinfectants for fresh produce. *Trends in Food Science and Technology* 34:54-61. 2013.

Li, D. et al. Development and validation of a mathematical model for growth of pathogens in cut melons. *Journal of Food Protection* 76:953-958. 2013.

Massey, L.M. et al. Electrostatic spray of food-grade organic acids and plant extract to reduce *Escherichia coli* O157:H7 on fresh-cut cantaloupe cubes. *Journal of Food Safety* 33:71-78. 2013.

McCollum, J.T. et al. Multistate outbreak of listeriosis associated with cantaloupe. *New England Journal of Medicine* 369:944-953. 2013

Park, M.-K. et al. The analytical comparison of phage-based magnetoelastic biosensor with TaqMan-based quantitative PCR method to detect *Salmonella* Typhimurium on cantaloupes. *Food Control* 33:330-336. 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.

Trinetta, V. et al. 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.

Wang, Q. et al. Physical removal and transfer of murine norovirus and hepatitis A virus from contaminated produce by scrubbing and peeling. *Journal of Food Protection* 76:85-92. 2013.

Webb, C.C. et al. Evaluation of levulinic acid and sodium dodecyl sulfate as a sanitizer for use in processing Georgia-grown cantaloupes. *Journal of Food Protection* 76:1767-1772. 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.

Byrne, L. et al. A multi-country outbreak of *Salmonella* Newport gastroenteritis in Europe associated with watermelon from Brazil, confirmed by whole genome sequencing: October 2011 to January 2012. *Eurosurveillance* 19(31):07 August (online). 2014.

Danyluk, M.D. et al. Modeling the growth of *Listeria monocytogenes* on cut cantaloupe, honeydew and watermelon. *Food Microbiology* 38:52-55. 2014.

EFSA. Scientific Opinion on the risk posed by pathogens in food of non-animal origin. Part 2 (Salmonella in melons). *EFSA Journal* 12(10):3831 (Online). 2014.

Erickson, M.C. et al. 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.
- 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.
- Hong, Y.-K. et al. Predictive modeling for growth of non- and cold-adapted *Listeria monocytogenes* on fresh-cut cantaloupe at different storage temperatures. *Journal of Food Science* 79:M1168-M1174. 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.
- Martinon, M.E. et al. Development of a multilayered antimicrobial edible coating for shelf-life extension of fresh-cut cantaloupe (*Cucumis melo* L.) stored at 4°C. *LWT – Food Science and Technology* 56:341-350. 2014.
- Melotto, M. et al. Plant innate immunity against human bacterial pathogens. *Frontiers in Microbiology* 5:article 411 (online). 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.
- Upadhyay, A. et al. Efficacy of plant-derived compounds combined with hydrogen peroxide as antimicrobial wash and coating treatment for reducing *Listeria monocytogenes* on cantaloupes. *Food Microbiology* 44:47-53. 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.
- Walsh, K.A., S.D. Bennett, M. Mahovic, and L.H. Gould. Outbreaks associated with cantaloupe, watermelon, and honeydew in the United States, 1973-2011. *Foodborne Pathogens and Disease* 11:945-952. 2014.
- Yeni, F. et al. Alpas. Rapid and standardized methods for detection of foodborne pathogens and mycotoxins on fresh produce. *Food Control* 40:359-367. 2014.
- 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.

- 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.
- Erickson, M.C. et al. Contamination of knives and graters by bacterial foodborne pathogens during slicing and grating of produce. *Food Microbiology* 52:138-145. 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.
- Heredia, N. et al. Validation of a novel rinse and filtration method for efficient processing of fresh produce samples for microbiological indicator enumeration. *Journal of Food Protection* 78:525-530. 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.
- Huang, J. et al. Growth of *Salmonella enterica* and *Listeria monocytogenes* on fresh-cut cantaloupe under different temperature abuse scenarios. *Journal of Food Protection* 78:1125-1131. 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.
- 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.
- Nuesch-Inderbilen, 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.
- Palekar, M.P. et al. Reduction of *Salmonella enterica* serotype Poona and background microbiota on fresh-cut cantaloupe by electron beam irradiation. *International Journal of Food Microbiology* 202:66-72. 2015.
- Ramos-Villarroel, A.Y. et al. Combined effects of malic acid dip and pulsed light treatments on the inactivation of *Listeria innocua* and *Escherichia coli* on fresh-cut produce. *Food Control* 52:112-118. 2015.
- Raede, J. *Listeria* guidance & best practices in produce facilities. *Food Safety Magazine* 21(1):58-63. 2015.

Ukuku, D.O. et al. Efficacy of sanitizer treatments on survival and growth parameters of *Escherichia coli* O157:H7, *Salmonella*, and *Listeria monocytogenes* on fresh-cut pieces of cantaloupe during storage. *Journal of Food Protection* 78:1288-1295. 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.

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

Zhang, Y. et al. Effect of alginate coatings with cinnamon bark oil and soybean oil on quality and microbiological safety of cantaloupe. *International Journal of Food Microbiology* 215:25-30. 2015.

Antaki, E.M. et al. Low concentration of *Salmonella enterica* and generic *Escherichia coli* in farm ponds and irrigation distribution systems used for mixed produce production in southern Georgia. *Foodborne Pathogens and Disease* 13:551-558. 2016.

Chevalier, R.C. et al. Edible coating utilization the chitosan base to improve melon shelf life minimally processed. *Journal of Bioengineering and Food Science* 3(3):130-138. 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.

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.

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.

- Lone, A. et al. Development of prototypes of bioactive packaging materials based on immobilized bacteriophages for control of growth of bacterial pathogens in foods. *International Journal of Food Microbiology* 217:49-58. 2016.
- Lopez, K. et al. Investigation of handling practices for fresh produce and the efficacy of commercially available produce washes on removal of pathogens and natural microflora on whole cantaloupe surfaces. *Food Control* 68:251-259. 2016.
- Ma, Q. et al. Quality attributes and microbial survival on whole cantaloupes with antimicrobial coatings containing chitosan, lauric argenate, cinnamon oil and ethylenediaminetetraacetic acid. *International Journal of Food Microbiology* 235:103-108. 2016.
- Martinez, M.R. et al. Capacity of *Listeria monocytogenes* strains from the 2011 cantaloupe outbreak to adhere, survive, and grow on cantaloupe. *Journal of Food Protection* 79:757-763. 2016.
- Nyarko, E. et al. Survival and growth of *Listeria monocytogenes* on fresh-cut “Athena” and “Rocky Ford” cantaloupes during storage at 4°C and 10°C. *Foodborne Pathogens and Disease* 13:587-591. 2016.
- Santo, D. et al. Survival and growth of *Cronobacter sakazakii* on fresh-cut fruit and the effect of UV-C illumination and electrolyzed water in the reduction of its population. *International Journal of Food Microbiology* 231:10-15. 2016.
- Sarkar, P. et al. Emulsion stabilized with starch octenyl succinate prolongs nisin activity against *Listeria monocytogenes* in a cantaloupe juice model. *Journal of Food Science* M2982-M2987. 2016.
- Shearer, A.E.H. et al. Transfer of pathogens from cantaloupe rind to preparation surfaces and edible tissue as a function of cutting method. *Journal of Food Protection* 79:764-770. 2016.
- Spadafora, N.D. et al. Detection of *Listeria monocytogenes* in cut melon fruit using analysis of volatile organic compounds. *Food Microbiology* 54:52-59. 2016.
- Svoboda, A. et al. Effectiveness of broad-spectrum chemical produce sanitizers against foodborne pathogens as in vitro planktonic cells and on the surface of whole cantaloupes and watermelons. *Journal of Food Protection* 79:524-530. 2016.
- Tappi, S. et al. Optimization of vacuum impregnation with calcium lactate of minimally processed melon and shelf-life study in real storage conditions. *Journal of Food Science* 81:E2734-E2742. 2016.

Ukuku, D.O. et al. Effect of hydrogen peroxide in combination with minimal thermal treatment for reducing bacterial populations on cantaloupe rind surfaces and transfer to fresh-cut pieces. *Journal of Food Protection* 79:1316-1324. 2016.

Upadhyay, A. et al. Inactivation of *Listeria monocytogenes*, *Salmonella* spp. and *Escherichia coli* O157:H7 on cantaloupes by octenidine dihydrochloride. *Food Microbiology* 58:121-127. 2016.

Willis, C. et al. Assessment of the microbiological safety of pre-cut fruit from retail and catering premises in the United Kingdom. *Journal of Food Protection* 79:598-604. 2016.

Bartz, F.E. et al. 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.

Bhide, S. et al. Effect of surface roughness in model and fresh fruit systems on microbial inactivation efficacy of cold atmospheric pressure plasma. *Journal of Food Protection* 80:1337-1346. 2017.

Feng, K. et al. Growth of *Salmonella* spp. and *Escherichia coli* O157:H7 on fresh-cut fruits stored at different temperatures. *Foodborne Pathogens and Disease* 14:510-517. 2017.

Fu, Y. et al. Pathogen biofilm formation on cantaloupe surface and its impact on the antibacterial effect of lauroyl arginate ethyl. *Food Microbiology* 64:139-144. 2017.

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

Graca, A. et al. Microbiological quality and safety of minimally processed fruits in the marketplace of southern Portugal. *Food Control* 73:775-783. 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.

Jensen, D.A. et al. Quantifying bacterial cross-contamination rates between fresh-cut produce and hands. *Journal of Food Protection* 80:213-219. 2017.

Marcarisin, D. et al. Internalization of *Listeria monocytogenes* in cantaloupes during dump tank washing and hydrocooling. *International Journal of Food Microbiology* 257:165-175. 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.

- Parker, C.C. et al. Geospatial mapping of early cases in multistate foodborne disease outbreaks: A strategy to expedite identification of contaminated imported produce, United States, 2006 to 2013. *Journal of Food Protection* 80:1821-1831. 2017.
- Salazar, J.K. et al. Growth kinetics of *Listeria monocytogenes* in cut produce. *Journal of Food Protection* 80:1328-1336. 2017.
- Taguchi, M. et al. Prevalence of *Listeria monocytogenes* in retail lightly pickled vegetables and its successful control at processing plants. *Journal of Food Protection* 80:467-475. 2017.
- Zhu, Q. et al. *Listeria monocytogenes* in fresh produce: Outbreaks, prevalence and contamination levels. *Foods* 6:216030021. 2017.
- Alegbeleye, O.O. et al. Sources and contamination routes of microbial pathogens to fresh produce during field cultivation: A review. *Food Microbiology* 73:177-108. 2018.
- Alicea, C. et al. Evaluation of hot water, gaseous chlorine dioxide, and chlorine treatments in combination with an edible coating for enhancing safety, quality, and shelf life of fresh-cut cantaloupes. *Journal of Food Protection* 81:534-541. 2018.
- Allende, A. et al. Implications of new legislation (US FSMA) and guidelines (EC) on the establishment of management systems for agricultural water. *Food Microbiology* 75:119-125. 2018.
- Araujo, J.A.M. et al. Development of a checklist for assessing good hygiene practices of fresh-cut fruits and vegetables using focus group interviews. *Foodborne Pathogens and Disease* 15:132-140. 2018.
- Josewin, S.W. et al. Inactivation of *Listeria monocytogenes* and *Salmonella* spp. on cantaloupe rinds by blue light emitting diodes (LEDs). *Food Microbiology* 76:219-225. 2018.
- Kwon, S.-H. et al. Comparison of the effect of saturated and superheated steam on the inactivation of *Escherichia coli* O157:H7, *Salmonella* Typhimurium and *Listeria monocytogenes* on cantaloupe and watermelon surfaces. *Food Microbiology* 72:157-165. 2018.
- Tchuenchieu, A. et al. Low thermal inactivation of *Escherichia coli* ATCC 25922 in pineapple, orange and watermelon juices: Effect of a prior acid-adaption and of carvacol supplementation. *Journal of Food Safety* 38:E12415. 2018.
- Cal, S. et al. Combined effect of storage condition, surface integrity, and length of shelf life on the growth of *Listeria monocytogenes* and spoilage microbiota on refrigerated ready-to-eat products. *Journal of Food Protection* 82:1423-1432. 2019.

Day, J.B. and T.S. Hammack. Bio-Plex suspension array immune-detection of *Listeria monocytogenes* from cantaloupe and packaged salad using virulence protein inducing activated charcoal enrichment media. *Food Microbiology* 84:103225.

Kang, J. et al. Global transcriptomic response of *Listeria monocytogenes* during growth on cantaloupe slices. *Food Microbiology* 77:192-201. 2019.

Kim, C. and S. Pao. Utilizing kitchen steamers to inactivate *Listeria monocytogenes* and *Salmonella enterica* on whole cantaloupe melons. *Journal of Food Safety* 39:e12653. 2019.

Kwon, S.-A. et al. Combination effect of saturated or superheated steam and lactic acid on the inactivation of *Escherichia coli* O157:H7, *Salmonella* Typhimurium and *Listeria monocytogenes* on cantaloupe surfaces. *Food Microbiology* 82:342-348. 2019.

Lee, D. et al. *Salmonella* survival in soil and transfer onto produce via splash events. *Journal of Food Protection* 82:2023-2037. 2019.

Ma, C. et al. Reverse transcription loop-mediated isothermal amplification assays allow the rapid detection of *Listeria monocytogenes* in fresh-cut fruits and vegetables. *Journal of Food Safety* 39:e12658. 2019.

McGarvey, J.A. et al. Use of phyllosphere-associated lactic acid bacteria as biocontrol agents to reduce *Salmonella enterica* serovar Poona growth on cantaloupe melons. *Journal of Food Protection* 82:2148-2153. 2019