**Poster Presentations**:

1. Zhao, T., L. Wang, P. Zhao, J. Yuan, G. Richburg, and M. Doyle. 2016. A wash treatment of “Fit-L” on cattle for reduction of foodborne pathogens and its safety on eye evaluation. International Association for Food Protection Annual Meeting Abstract P1-186.
2. Han, D., Y. Hung, and L. Wang.2016. Impact of near-neutral electrolyzed oxidizing water on *Vibrio spp.* in Eastern oyster (*Crassostrea virginica*). International Association for Food Protection Annual Meeting Abstract P1-149.
3. Davenport, C. G., L. Wang, and C. L. Bratcher. 2016. Peracetic acid effects on shelf life and survival of *E. coli* on beef steaks. *Journal of Animal Science*, Supplement 1, p 25.
4. Claire Zoellner1\*, Fabiola Venegas2, John J. Churey1, Jorge Dávila-Aviña2, Yrjo T. Grohn3, Santos Garcia2, Norma Heredia2, Randy W. Worobo1. 2016. Microbial dynamics of indicator microorganisms on fresh tomatoes in the supply chain from México to the USA. International Association for Food Protection Annual Meeting.
5. Abigail B. Snyder, Claudia Guldimann, and Randy W. Worobo. 2016. Cytotoxicity of the novel antifungal protein, thurimycin, against mammalian cell culture. ICFM Annual Conference. Germany.
6. Elizabeth Buerman, Randy W. Worobo, Olga Padilla-Zakour. 2016. Thermal Resistance of Osmophilic Fungi in Low Water Activity Confectionery Model Foods. International Association for Food Protection Annual Meeting
7. Gong, C. and X. Jiang. Pilot study of applying *Salmonella*-specific bacteriophages in a rendering processing plant. ASM South Carolina Regional Annual Meeting. April 11, 2015, Furman University.
8. Gong, C. and X. Jiang. 2016. Bacteriophage Treatment of *Salmonella* Contamination on Workers’ Boots in a Rendering Processing Environment. IAFP Annual Meeting, St. Louis, MO.
9. Zhang, Yueyuan, Han, Inyee, Northcutt, Julie, Hanks, Tim, Pennington, William and Dawson, Paul. 2016. Polydiacetylene sensors interaction with food sanitizers. 2016. SE IFT . University of Georgia-Griffin Campus.
10. Dawson, Paul; Pennington, William; Zhang, Yueyuan; Northcutt, Julie; and Hanks, Tim. 2016.Polydiacetylenes in Food Safety. Clemson Research Conference. Watt Center
11. Zhang, Yueyuan, Han, Inyee and Dawson Paul. 2016. Peach skin antimicrobial activity in turkey meat. Poultry Science Annual Meeting. New Orleans, LA. July.
12. Dawson, P., Northcutt, J., Hanks, T., Pennington, W. and Zhang, Y. 2016. Polydiacetylene applications for food safety. E-Poster at 2nd International Conference on Food Safety and Regulatory Measures, London, UK. June 8, 2016.
13. Yang, H., B. Carlson, I. Geornaras, D. Woerner, J. Sofos, and K. Belk. 2016. Whole Genome Analysis of a Shiga Toxin-Negative *Escherichia coli* O157:H7 Strain C1-057 Isolated from Feedlot Cattle. International Association for Food Protection Annual Meeting Abstract P2-121.
14. Parraga E. K., T. C. Vieira, M. Janes, K. Fontenot, R. C. Williams, V. S. Chhetri, and A. Adhikari. Effectiveness of Ultraviolet (UV-C) light treatment on reducing microbial levels from surface water used for irrigation of cantaloupes. IAFP 2016 annual meeting, Missouri, USA.
15. Chhetri, V. S., K. Fontenot, R. Strahan, R. C Williams, K. J Parraga Estrada and A. Adhikari. Effect of weed levels on microbial die-off rate on watermelon surface in an agricultural setting. IAFP 2016 annual meeting, Missouri, USA.
16. Charles, A.L., H. Wang, E.T. Ryserand D.W Schaffner. 2016. Quantitative risk assessment for *Salmonella* on tomatoes. Abst. Ann, Mtg. Soc. Risk Anal., San Diego, CA, Dec 11-15.
17. Gustafson, R., and E.T. Ryser. 2016. Survival and growth of *Listeria monocytogenes* during production and storage of caramel apples. International Association for Food Protection Annual Meeting Abstract P2-107
18. Alnughaymishi H., and E.T. Ryser. 2016. Impact of cutting speed on *Listeria monocytogenes* transfer during slicing of zucchini squash and cucumbers. International Association for Food Protection Annual Meeting Abstract P2-90
19. Buchholz, S., P. Limcharoenchat, N. O. Hall, S. Jeong, E. T. Ryser, and B P. Marks. 2016. Effects of temperature, water activity, and structure on thermal resistance of *Salmonella* in dates and date paste. International Association for Food Protection Annual Meeting Abstract P2-03
20. Smolinski, H. S., S. Wang, L. Ren, Y. Chen, B. Kowalcyk. E. Thomas and E.T. Ryser. 2016. Quantifying redistribution of *Salmonella* Typhimurium LT2 during simulated commercial production of fresh-cut baby spinach and cilantro. International Association for Food Protection Annual Meeting Abstract P2-84
21. Wang, S., H. S. Smolinski, L. Ren, Y. Chen, B. Kowalcyk, E. Thomas, and E. T. Ryser. 2016. Spread of *Escherichia coli* O157:H7during flume washing and drying of fresh-cut Romaine lettuce. International Association for Food Protection Annual Meeting Abstract P1-27
22. Lim, D.M., E.T. Ryser, S.M. Castillo, E.A. Kearns, and R. Gustafson. 2016. Rapid concentration/detection of *E. coli* O157:H7 and *Listeria monocytogenes* from produce wash water. Abst. USDA NIFA Project Director’s Meeting, St. Louis, MO July 30.
23. Marks, B.P., J. Tang, E.T. Ryser, S. Wang, and S. Jeong. 2016. Factors affecting pasteurization efficacy for *Salmonella* in low moisture foods. Abst. USDA NIFA Project Director’s Meeting, St. Louis, MO July 30.
24. Chopra, S., S. Dhumal, P. Abeli, E.T. Ryser, R Beaudry and E. Almenar. 2016. Moisture regulation to control microbial growth on packaged produce. United Fresh, Chicago, IL, June 20-22.
25. Shah, M. K., G. Asa, K. Graber, J. Sherwood, and T. M. Bergholz. 2016. Inactivation Of Pathogens On Peppercorns And Sunflower Kernels Using A Pilot Scale Vacuum Steam Pasteurization System. International Association for Food Protection Annual Meeting Abstract P2-14
26. Steckler, A. J., M. Cardenas Alvarez, N. Dyer, and T. M. Bergholz. Genetic characterization of *Listeria monocytogenes* isolated from cases of Listeriosis in Ruminants in the Upper-Midwest. American Society for Microbiology Microbe 2016 Meeting, Boston, Massachusetts.
27. Kraft, A. L., W. L. Shelver, J. Sherwood, and T. M. Bergholz. Comparison of Immunomagnetic Separation Beads for Detection of Non-0157:H7 Shiga Toxin Producing *Escherichia coli* in Complex Matrices. American Society for Microbiology Microbe 2016 Meeting, Boston, Massachusetts.
28. Shah, M. K., B. Eklund, G. Asa, K. Graber, J. Sherwood, and T. M. Bergholz. Vacuum Steam Pasteurization for Inactivation of Pathogens on Flaxseed and Improvement of Shelf life. American Society for Microbiology Microbe 2016 Meeting, Boston, Massachusetts.
29. Malekmohammadi, S., K. K. Kodjovi, J. Sherwood, and T. M. Bergholz. Influence of genetic and environmental factors on antimicrobial peptide resistance in *L. monocytogenes*. Frontiers in Biomedical Research Symposium, Fargo, North Dakota. June 4, 2016.
30. Gao, X., M.A. Esseili, Z. Lu, L.J. Saif, and Q. Wang. 2016. Recognizing HBGA-like carbohydrates in lettuce by human GII.4 norovirus. Noro2016. Lübeck, Germany. March 17-19, 2016.
31. Deblais, L., Y.A. Helmy, R. Candelero-Rueda, D. Kathayat, H. Huang, S.A. Miller, and G. Rajashekara “Novel anti-*Salmonella* compounds reduce *Salmonella* burden in poultry” ASM Antimicrobial Development meeting (Washington – USA – December 2016).
32. Deblais, L., R. Candelero, Y.A. Helmy, C. Vrisman, S.A. Miller, and G. Rajashekara “A combined genomic and *in vivo* imaging platform to understanding *Salmonella*-tomato plant host interactions” AFRI IAFP meeting (Missouri – USA – July 2016).
33. Deblais, L. Y.A. Helmy, R. Candelero, H. Huang, D. Kathayat, S.A. Miller, and G. Rajashekara “Small molecules, a potential novel control strategy to reduce *Salmonella* burden” I3S meeting (Saint-malo – France – July 2016).
34. Helmy,Y.A., I.I. Kassem, A. Kumar, and R.Gireesh *E. coli* strain Nissle 1917 mitigates *Campylobacter jejuni* invasion and intracellular survival in HT-29 human colonic cells. [6th ASM Conference on Beneficial Microbes](http://r.search.yahoo.com/_ylt%3DA0LEViarX1FY9QMABSQnnIlQ%3B_ylu%3DX3oDMTByNXM5bzY5BGNvbG8DYmYxBHBvcwMzBHZ0aWQDBHNlYwNzcg--/RV%3D2/RE%3D1481756716/RO%3D10/RU%3Dhttp%3A//conferences.asm.org/index.php/2012-02-09-21-04-52/past-conferences/2-uncategorised/443-6th-asm-conference-on-beneficial-microbes-2016/RK%3D0/RS%3D9b6CpKLUiM_rRP7VCm_DjzttkgU-), Sep 9 - 12, 2016, Seattle, Washington, United States of America.
35. Msuya J. Kinabo J., and Ilic S. Food safety of baby foods, knowledge and observed practices in mothers and caregivers of 6-24 months old children in Tanzania. Agriculture, Nutrition and Health Academy Annual Conference, Addis Ababa (2016)
36. Paden H., Kane K., Mo K., Ettefagh L., Hatsu I., Ilic S. Food Safety Attitudes and Practices Among Cancer Patients Seeking Treatment. Experimental Biology, Chicago IL, (2016)
37. Ercan, D., S. A. Wang, A. Demirci, L. F. LaBorde, R. J. Elias. 2016. Effect of UV-C and pulsed-UV treatments on reduction of *Penicillium expansum* spores and E. coli K12 in a model apple juice. Poster presented at the Institute of Food Technologists Annual Convention. Chicago, Il. July 16–19, 2016.
38. Macarisin, D., A. Wooten, M. Hur, K. Peter, L. F, LaBorde, W. Jurick, Y. Chen. 2016. Incidence and characterization of *Listeria monocytogenes* in stone and pome fruit production continuum. International Association for Food Protection (IAFP) Annual Conference. August 2, 2016.
39. Murugesan L., S. J. Knabel, L. F. LaBorde. 2016. Effect of growth phase on quaternary ammonium chloride tolerance of a predominant and persistent *Listeria monocytogenes* clone from a mushroom processing environment. International Association for Food Protection (IAFP) Annual Conference. August 1, 2016.
40. Nayak, R., J. Ewing, E. Yoder, L. LaBorde. 2016. On-Farm Food Safety Practices and Farm Science Centers in India: Programming Needs and Barriers Penn State Graduate Research Exhibition. University Park. PA. March 24, 2016. (2nd place in Social and Behavioral Science Division). Also presented at the 2016 Penn State Gamma Sigma Delta College of Agricultural Sciences Research Expo. University Park. PA. March 29, 2016.
41. Scheinberg, J., E. Dudley, L. F. LaBorde, J. Campbell, B. Roberts, C. DebRoy, M. DiMarzio, C. Cutter. 2016. The prevalence and characterization of *Escherichia coli* and hygiene indicator bacteria isolated from leafy green produce, beef, and pork obtained from farmers’ markets in Pennsylvania. International Association for Food Protection (IAFP) Annual Conference. August 3, 2016.
42. Tobin, H., R. C. Anantheswaran, L. F. LaBorde. Validation of thermal sanitizing treatments for the elimination of *Listeria monocytogenes* from mushroom slicers. 2016. International Association for Food Protection (IAFP) Annual Conference. August 2, 2016.
43. Watson, S. A., S. Doyle, J. A. Scheinberg, and C. N. Cutter. Survey of food safety knowledge, behaviors, and attitudes of farmers’ market consumers in Pennsylvania. Gamma Sigma Delta Research Expo and Penn State Undergraduate Research Expo, March 2016.
44. Castillo, Z., Cai, H., Anding, J., and Taylor, T. M. (2016). Food safety violations observed among mobile food units in three Texas communities. 2016 International Association for Food Protection, St. Louis, MO (P3-25).
45. Ruengvisesh, S., Oh, J. K., Castillo, A., Akbulut, M., Taylor, T., and Cisneros-Zevallos, L. (2016). Escherichia coli can internalize into upper region of tomato stem scar channels. 2016 International Association for Food Protection, St. Louis, MO (P2-87).
46. Frenzel, M. A., Taylor, T. M., Savell, J. W., and Gehring, K. B. (2016). Method of inoculum preparation impacts efficiency of E. coli O157:H7 and Salmonella surrogate organism inoculation onto intact beef during antimicrobial intervention validation. 2016 American Meat Science Association Reciprocal Meat Conference, San Angelo, TX (124).
47. Barnes, S. R., and D.J. D’Amico. 2016. Evaluating the Efficacy of Commercially Produced Protective Cultures for Controlling *Listeria monocytogenes* in Broth, Milk, and High Moisture Cheese. International Association for Food Protection Meeting Abstract P2-145.
48. Kozak, S.M., K.M. Margison, and D.J. D’Amico. 2016. Synergistic Antimicrobial Combinations in the Inhibition and Inactivation of *Listeria monocytogenes* in a Neutral Broth System and Whole Milk. International Association for Food Protection Meeting Abstract P3-140.
49. Kozak, S.M. and D.J. D’Amico. 2016. Identification of Synergistic Antimicrobial Combinations to Control *Listeria monocytogenes* in an Acidified Broth System. American Society for Microbiology Microbe. 2016-A-5899-MICROBE
50. Xie, Jing and Y.-C. Hung. 2016. Development of UV-activated TiO2 nanocomposite food packaging film for antimicrobial application. IFT Ann Mtg. Chicago, IL. July 16-19, 2016. Session 01-54.
51. Chen, Xi and Yen-Con Hung. 2016. Predicting chlorine demand of fresh and fresh-cut produce during washing. The International Association for Food Protection Annual Meeting, St. Louis, MO. July 31-Aug. 3, 2016. Session T10-12.
52. Stasiewicz, M. J., M. Mutuma, J. Muthomi. 2016. Development of a multi-spectral, single-kernel sorter to reduce mycotoxin levels in market corn from Eastern Kenya. Corn Utilization and Technology Conference. St. Louis, MO. June 6 – 8, 2016. P36.
53. Zachary Metz and David J. Baumler, Using Genome-Scale Metabolic Modeling to Compare Serotypes of the Foodborne Pathogen *Listeria monocytogenes*, 4th Conference on Constraint-Based Reconstruction and Analysis, in Heidelberg, Germany on Oct 17th
54. Tong Ding, Xinyu Diao, and David J. Baumler, Microbial Risk Analysis of Produce Grown on a Sustainable Chicken Production Farming System, Institute of Food Technologists annual meeting in Chicago, IL on July 17th, 2016
55. Tong Ding and David J. Baumler, Evaluation of Growth and Metabolic Variations of Salmonella Strains Related to Host-specificity Using Computational Metabolic Models, International Association for Food Protection's annual meeting in St. Louis, MO on August 1st, 2016
56. Lourenco, A., Maserati, A., Fink, R.C., Diez-Gonzalez, F. (2016). The Influence of Water Activity on Salmonella enterica Typhimurium Biofilm’s Thermal Resistance. International association for food Protection: International Association for Food Protection's annual meeting in St. Louis, MO on August 1st, 2016
57. Alice Maserati, Francisco Diez-Gonzalez, Antonio Lourenco, and Ryan C. Fink (2016). Comparison of Salmonella enterica Typhimurium and Escherichia coli O157:H7 Survival and Adaptation to Desiccation, Low Water Activity, and Thermal Tolerance. American Society for Microbiology: ASM Microbe 2016. Boston (MA) - Poster
58. Chenggeer, L. Li, J. Jones, M. Chen, Q. Yu, and A. Mustapha. 2016. Prevention of mixed-species biofilm formations on stainless steel and plastic surfaces by a nanoscale plasma coating. International Association for Food Protection Annual Meeting Abstract P3-160.
59. Gao, G., H. Yu, H. Sun, and A. Mustapha. 2016. Effects of a novel compound on the cytotoxic activity of Shiga toxin-producing *Escherichia coli* O157. International Association for Food Protection Annual Meeting Abstract P3-157.
60. Li, L., J. Jones, Q. Yu, M. Chen, and A. Mustapha. 2016. Effects of a nanoscale plasma coating on virulence gene expression in pathogenic biofilm. International Association for Food Protection Annual Meeting Abstract P1-166.
61. Liu, Y., P. Singh, and A. Mustapha. 2016. Multiplex real-time PCR assay for reliable detection of *Salmonella*. International Association for Food Protection Annual Meeting Abstract P1-108.
62. Yu, H., Y. Xu, F. Gao, H. Tang, A. Mustapha, and Hongmin Sun. 2016. Down-regulation of flagellinin CytR mutant leads to an attenuation in virulence of *Escherichia coli* O157:H7. International Association for Food Protection Annual Meeting Abstract T6-04.
63. Yuan, Y., G. Zheng, and A. Mustapha. 2016. Detection of viable *Escherichia coli* in environmental water using a combined propidium monoazide staining-real-time PCR. International Association for Food Protection Annual Meeting Abstract P3-65.
64. Callahan, Z., C. Lorenzen, K. Shircliff, D. Reynolds, A. Mustapha, and B. Wiegand.  2106.  What causes shelf life deterioration in ground beef?  Reciprocal Meat Conference, Meat Sci.112:141-142.
65. Yard, C., and D. H. D'Souza. 2016.  Grape Seed Extract for the Reduction of Tulane Virus, a Cultivable Human Norovirus Surrogate.  Proceedings Institute of Food Technologists Annual Meeting Abstract P03-41.
66. Joshi, S., A. Howell, and D. H. D'Souza.  2016.  Comparison of the Activity of Monomeric, Dimeric and Polymeric Polyphenols from Blueberries Against Hepatitis A Virus. American Society for Microbiology Annual Meeting Abstract. P-138.
67. E. Simmons, P. Davidson, Q. Zhong, F. Critzer. 2016. The use of a commercial naturally-occurring citrus-based sanitizer to prevent cross-contamination of Listeria monocytogenes on the surface of organic cantaloupes. The 2016 Annual Meeting of the International Association for Food Protection, July 31- August 3, St. Louis, MO.
68. Gorman, S., D. Smith, L. Dunn, A. Wszelaki, F. Critzer. 2016. Food safety risk reduction by in-line disinfection for contaminated irrigation water on drip-irrigated cabbage. The 2016 Annual Meeting of the International Association for Food Protection, July 31- August 3, St. Louis, MO.
69. Murphy, L, F. Critzer, P. Perkins, B. Bedard, and J. Richards. 2016. Industry’s perception of economically motivated adulteration and related risk factors. The 2016 IFT Annual Meeting, July 16-19, Chichago, IL.
70. Chang, A. Kinchla, A. September 2016. Development of a Produce Sanitizer SOP, Food Safety Twilight. UMass Research Farm. South Deerfield, MA.
71. Harper, K., Kinchla, A. September 2016. Finding a Brush Washer Standard Sanitation Operating Procedure, Food Safety Twilight. UMass Research Farm. South Deerfield, MA.
72. Carlisle, T., Kinchla, A.J. 2016. Profiles of Postharvest Agricultural Water in Western Massachusetts. International Association of Food Protection Annual Meeting, Abstract P1-21.
73. Gensler, C., Lawton, M., Kinchla, A.J. 2016. Identifying Best Management Practices for Produce Brush Washer. UMass Center of Agriculture, Food and the Environment. Undergraduate Research Competition. Amherst, MA.
74. Gensler, C., Lawton, M., Kinchla, A.J.. 2016. Leveraging Seasonal Variation and Identifying Best Management Practices for Produce Brush Washer. International Association of Food Protection, St. Louis, MO.
75. Lawton, M., Kinchla, A.J. 2016. Assessing Food Safety Risks On-farm Through Environmental Monitoring. International Association of Food Protection, St. Louis, MO.

International Association of Food Protection, St. Louis, MO.

1. Carlisle, T., Kinchla, A.J. 2016. Quality survey of postharvest wash water from farms in western Massachusetts. Strategic Research Alliance, UMass, Amherst.
2. Koerfer, B., J. Sogin, A. Gruen, and B.H. Ingham. 2016. Comparative survival of *Listeria monocytogenes*, *Salmonella enterica*, and Shiga toxin-producing *Escherichia coli* in a produce model system and on fresh-cut retail produce in the presence of native microflora. International Association for Food Protection Annual Meeting. St. Louis, MO. July 31-August 3, 2016.
3. Maus, A., J. Anders, B. Bisha B, and F. Basile. 2016. Differentiation of Bacteria at the Strain Level by MALDI-MS of Proteins >15kDa. 64th American society for Mass Spectrometry Annual Conference. June 5-9, San Antonio, TX.
4. Chandler, C., A. Franklin, S. Shriner, J. Root, J. Anders, B. Wang, and B. Bisha. 2016. Synanthropic Wildlife Associated with Livestock Production as Carriers of High Priority Antimicrobial Resistances. International Association for Food Protection Annual Meeting. July 31- August 3, St. Louis, MO.
5. Anders, J., B. Wang, C. Chandler, J. Prenni, A. Franklin, J. Carlson, J. LeJeune, and B. Bisha. 2016. MALDI-TOF MS Biotyping in the Characterization of Antimicrobial-resistant *Enterococcus* spp. from Wildlife Associated with Concentrated Animal Feeding Operations. International Association for Food Protection Annual Meeting. July 31- August 3, St. Louis, MO.
6. Kang, D. and Eifert, J. 2015. Use of a Quantitative Microbial Risk Assessment Model to Estimate Exposure to *Campylobacter* from Consumption of Chicken in the United States. Society for Risk Analysis Annual Meeting, Washington, DC, Dec. 6-10, 2015.
7. Guron, G., P. Ray, M. Ponder, and A. Pruden.  2016.  Assessing the potential for antibiotic resistant bacteria to carry over from soil amendments to vegetable surfaces: A greenhouse study. International Association for Food Protection Annual Meeting Abstract P2-120. Presented August 2, 2016. St. Louis, MO.
8. Pulido, N., V. Dharmarha, R. Boyer, M. Ponder, and A. Pruden.  2016.  Effect of Sanitizers on the survival of antibiotic resistant bacteria applied to carrots through contaminated compost. International Association for Food Protection Annual Meeting Abstract P2-117. Poster presented August 2, 2016. St. Louis, MO.
9. Duong, M., L. Yang, W. Wallner, B. Ong, B. Chapman, T. Archibald, R. William, and R. Boyer. 2016. Use of focus groups to assess consumer knowledge and behaviors related to the safe handling of mechanically tenderized and enhanced beef products. 2016 STEC CAP Annual Conference. Lincoln, NE. June 14-16.
10. di Stefano, J., R. Boyer, M. Duong, B. Chapman, M. Ponder, and L. Strawn. 2016. Microbial quality of leafy greens and herbs purchased from farmers’ markets in Virginia and North Carolina. International Association for Food Protection Annual meeting, St. Louis, MO. July 25-28.
11. Stark, M., S. Pollard, R. Boyer, J. Boron, J. di Stefano, M. Ponder, and R. C. Williams. 2016. The prevalence of antibiotic-resistant bacteria in fresh produce purchased from farmers’ markets and grocery outlets. International Association for Food Protection Annual meeting, St. Louis, MO. July 25-28.
12. Brown, E., J. di Stefano, M. Duong, L. Yang, R. Boyer, G. Gu, and S. Rideout. 2016. Antimicrobial-resistance of *Salmonella enterica* environmental isolates from the Eastern Shore of Virginia. International Association for Food Protection Annual meeting, St. Louis, MO. July 25-28.

**Oral Presentations**:

1. Zhao, T., Wang, L., Zhao, P., Yuan, J., Richburg, G., and Doyle, M. 2016. A wash treatment of “Fit-L” on cattle for reduction of foodborne pathogens and its safety on eye evaluation. International Association for Food Protection annual meeting. St. Louis, MO. July 31-August 3, 2016.
2. Han, D., Hung, Y., and Wang, L. 2016. Impact of near-neutral electrolyzed oxidizing water on *Vibrio spp.* in Eastern oyster (*Crassostrea virginica*). International Association for Food Protection annual meeting. St. Louis, MO. July 31-August 3, 2016.
3. Davenport, C. G., Wang, L.**,** and Bratcher, C. L. 2016. Peracetic acid effects on shelflife and survival of *E. coli* on beef steaks. American Society of Animal Science Southern Section annual meeting, San Antonio, TX. February 6-9, 2016.
4. S.R. Kitchens, J.C. Wright, S.H. Duran, and S.B. Price. 2015. Factors influencing environmental *Salmonella* incidence and proximal movement in a multi-species animal facility. AU-CVM Phi Zeta Research Emphasis Day, Auburn, AL. November, 2015.
5. J. Forrest Shirley, S.R. Kitchens, P.H. Walz, J.C. Wright and S.B. Price. 2015. Characterization and simplification of a bacteriophage cocktail to reduce *Salmonella* lymph node carriage in calves. AU-CVM Phi Zeta Research Emphasis Day, Auburn, AL. November, 2015.
6. R Worobo. October 19, 2016. HPP and nonthermal processing options for the enhancement of food safety and quality. Beijing, China.
7. R Worobo. October 7, 2016. Lactic acid bacteria and determining food spoilage end points.. Moncton, NB.
8. R Worobo. October 5, 2016. Lactic acid bacteria and determining food spoilage end points. Montreal, QC.
9. R. Worobo. October 3, 2016. Addressing Clean Label Requirements. BRF. NY.
10. R. Worobo. September 23, 2016. Cornell HPP Validation Center. NYS Food Protection Annual Meeting. Syracuse, NY.
11. R Worobo. September 15, 2016. The complexity of determining spoilage and shelf life for various foods. 3M Minneapolis, MN.
12. R Worobo. July 31, 2016. Lactic acid bacteria and determining food spoilage end points. St. Louis, MO.
13. R Worobo. June 7, 2016. Nonthermal processing methods to enhance the safety of foods. South American ILSI conference. San Jose, Costa Rica.
14. R Worobo. May 25, 2016. Nonthermal processing options for the food industry. Food Innopolis. Bangkok, Thailand.
15. R Worobo. March 14, 2016. Food Safety Outbreaks. NYC, NY.
16. R. Worobo. March 4, 2016. Bottling Line and Filler Sanitation. NYS Wine Industry Workshop. Rochester, NY.
17. R Worobo. February 12, 2016.
18. R. Worobo. January 17, 2016. HACCP and compliance by the food industry. Bangalore, India.
19. Northcutt, J.K. Safe food handling of fruits and vegetables. 2015. SC Department of Education, School Food Service Directors, Farm-to-School Program. Columbia, SC. February and September.
20. Northcutt, J.K. 2015. Smart lunchroom movement to improve nutrition in school-aged children. Family and Community Leaders, Columbia, SC. January.
21. Northcutt, J.K. 2015. Food Safety Modernization Act and Produce Safety. SC Food Policy Council Meeting. Columbia, SC. February.
22. Scott, B. R., H. E. Davis, R. C. Kiel, I. Geornaras, R. Delmore, and K. E. Belk. 2016. Validation of antimicrobial interventions including use of peroxyacetic acid (PAA) in a spray chill system and a head spray cabinet in a commercial beef harvest operation. Beef Industry Food Safety Council, National Cattleman's Beef Association, Denver, CO, United States.
23. Martin, J. N., D. R. Woerner, R. Delmore, J. D. Tatum, and K. E. Belk. 2016. Beef’s role in the healthy diet. 2016 Association of Animal Science Meeting in Salt Lake City, UT.
24. Gleason, JB, Chamberlin, B. A., Conference of Food Engineering, Society of Food Engineering, Columbus, Ohio, "Enhancing Stakeholder Understanding of Food Engineering Research" (September 12, 2016).
25. Gleason, JB, Chamberlin, BA, Society for Nutrition Education and Behavior Annual Conference, Society for Nutrition Education and Behavior, San Diego, CA, "Food Safety and Nutrition Educational Tools from NMSU’s Media Productions" (July 31, 2016).
26. Ulery, AL, White, L, Chamberlin, BA, Gleason, JB, Beltran, N, NACTA, Honolulu, HI, "Digital Tools to Teach Chemistry in Agriculture" (June 22, 2016).
27. Gleason, JB, Chamberlin, BA, Muise, AS, CONSERVE (**CO**ordinating **N**ontraditional **S**ustainable wat**ER** Use in **V**ariable climat**E**s) Grant Project Meeting, University of Maryland, USDA, Baltimore, MD, "NMSU Media Development" (April 2016).
28. Gleason, JB, Chamberlin, BA, Powers, S, Sohn, E, NoroCORE Full Collaborative and Stakeholders Meeting, NoroCORE Food Virology—Collaborative for Outreach, Research & Education, Crystal City, VA, "NMSU's Visual Media for NoroCORE Education and Outreach" (April 13, 2016).
29. Chamberlin, BA, Gleason, JB, S1056 Food Safety Research Annual Meeting, USDA, Naraggansett, RI, "Using Media to Reach Food Safety Audiences" (October 6, 2015).
30. Wang, Q. (invited speaker). 2016. Recognition of HBGA-like carbohydrates in lettuce by human GII.4 norovirus. NoroCORE annual meeting. Crystal city, VA, USA. April 13-15, 2016.
31. Gao, X., M.A. Esseili, L.J. Saif, L. Lindesmith, R.S. Baric, B. Kou, M.K. Estes, R.L. Atmar, and Q. Wang. 2016. Comparison of the binding of GII.4 and GI.1 human norovirus strains to lettuce. 6th International Calicivirus Conference. Savannah, GA. October 9-13, 2016.
32. Ercan, D., S. A. Wang, A. Demirci, L. F. LaBorde, R. J. Elias. 2016. Effect of UV-C and pulsed-UV treatments on reduction of *Penicillium expansum* spores and E. coli K12 in a model apple juice. Oral presentation at the American Society for Agricultural and Biological Engineering. Orlando, Florida. July 17-20, 2016.
33. LaBorde, L. F. 2016. Incidence and fate of *Listeria monocytogenes* during mushroom growing, packing, and processing. International Society for Mushroom Science (ISMS) Conference. Amsterdam, The Netherlands. May 30, 2016. Conference proceedings published in: Science and cultivation of edible and medicinal fungi: Mushroom Science IXX. Proceedings of the 19th Congress of the International Society for Mushroom Science. Pages 9-13. Amsterdam, The Netherlands, 30 May–2 June 2016. Baars J.J.P. & Sonnenberg A.S.M., ed.
34. Gibson, K. E. 2016. Role of Freshwater Sediments in the Survival and Transport of Human Pathogens in the Environment. University Council on Water Resources/National Institute for Water Resources Conference Session 21.
35. Gibson, K. E. and D. M. Conover. 2016. Prevention and Control of Human Norovirus Transmission in Food Service Environments: Current Research and Progress. Mid-Continental Association of Food and Drug Officials Annual Meeting.
36. Gibson, K. E. 2016. Emerging Topics in Norovirus Research and Progress Towards Minimizing Food Safety Risks at Farmers Markets. FDA Food/Feed Rapid Response Team Teleconference.
37. Barnes, S. R., and D.J. D’Amico. 2016. Survival and Growth of *Listeria monocytogenes* on Queso Fresco Cheese Stored Under Modified Atmospheres. ADSA/ASAS Joint Annual Meeting.
38. D'Amico, Dennis. *Listeria* and the dairy processing environment. 2016. Wisconsin Association for Food Protection Fall Workshop and Annual Business Meeting.
39. D'Amico, Dennis. Practices and Programs to Ensure the Safety of Artisan Cheese. Presented as part of the ADSA Multidisciplinary and International Leadership Keynote (MILK) Symposium: Marketing milk for entrepreneurial and big business value. 2016 Joint Annual Meeting of the American Society for Animal Science/American Dairy Science Association.
40. D'Amico, Dennis. Pathogen Behavior in Cheese. Deep Dive session presented at the 2016 annual conference of the American Cheese Society. Des Moines, IA.
41. D'Amico, Dennis., M. Wiedmann, and S. Doughty. The L-word- Listeria. Presented at the 2016 annual conference of the American Cheese Society. Des Moines, IA.
42. Hung, Yen-Con and V. K. Yemmireddy. 2016. Coating photocatalytic TiO2 nanoparticles on plastic cutting board for microbial inactivation. 18th IUFoST World Congress. Dublin, Ireland. Aug. 21-25, 2016.
43. Hung, Yen-Con. 2016. Processing technologies to ensure food safety. 2016 International Conference on Food Safety Applications. Kaohsiung, Taiwan. Sept. 28-30, 2016.
44. Stasiewicz, M.J. 2015. Whole Genome Sequencing – A Flexible Tool for Food Safety and Outbreak Investigation. 11th SLACA – Latin American Symposium of Food Science: “Food Science: Quality of Life and Healthy Ageing”. Campinas, São Paulo, Brazil. Nov. 8 – 11, 2015. Invited Presentation.
45. Zachary P. Metz and David J. Baumler, Using Genome-Scale Metabolic Modeling to Compare Strains of the Foodborne Pathogen *Listeria monocytogenes*, International Association for Food Protection's annual meeting in St. Louis, MO on August 1st, 2016
46. Zachary P. Metz and David J. Baumler, Using Genome-Scale Metabolic Modeling to Compare Strains of the Foodborne Pathogen *Listeria monocytogenes*, Institute of Food Technologists annual meeting in Chicago, IL on July 18th, 2016
47. David J. Baumler, Using Genome-scale Metabolic Models of Foodborne Pathogens to Address Human Disease and Food Safety, International Association for Food Protection's 12th European Symposium on Food Safety in Athens, Greece on May 13th, 2016
48. Maserati, A., Fink, R.C., Lourenco, A., Diez-Gonzalez, F. (2016). Identification of Two Virulence Genes Involved in Salmonella’s Ability to Survive Desiccation. International association for food Protection: International Association for Food Protection's annual meeting in St. Louis, MO on August 1st, 2016– T3-03.
49. Engineered nanoparticles: Antimicrobial properties and toxicity. 2016. Asia-Pacific International Food Safety Conference. Penang, Malaysia, October 11-13.
50. Antimicrobial properties and toxicity of engineered nanoparticles. 2016. Nanotechnology and Catalysis Research Centre, University of Malaya, Kuala Lumpur, Malaysia, October 14.
51. Mustapha, A. 2016. Nanotechnology in Food Safety. MO Milk, Food and Environ. Health Assoc. Annual Meeting, Springfield, MO, April 7.
52. Sewlikar, S., and D. H. D'Souza.  2016.  Survival of Hepatitis A Virus and Aichi Virus in Cranberry-based Juices at 4°C.  International Association for Food Protection Annual Meeting, Abstract T12-07.
53. Ailavadi, A., Davdison, P. M., and D. D’Souza. Commercially available citrus-based and quillaja extracts against Tulane virus. International Association for Food Protection Annual Meeting, Abstract, T7-07.
54. L. Dunn. 2016. Filling the Pipeline: Considerations for Novel Sanitizers in Organic Production. The 2016 American Society for Horticultural Science Annual Conference, August 8-11, Atlanta, GA.
55. Kinchla, A.J. 2015. Applied Research for Improved Post-harvest Produce Washing. New England Vegetable Growers Conference, Manchester, NH.
56. Bisha, B. 2016. Paper-Based Analytical Devices for Detection of Foodborne Bacteria. Third Annual Rapid Detection for Food Safety Conference, June 27-28, Baltimore, MD.
57. Ponder, M., J. Newkirk, J. Wu, and R. Williams.  2016.  Survival of *Salmonella enterica* and a Surrogate Microorganism, *Enterococcus faecium*, on Whole Black Peppercorns and Cumin Seeds Subjected to Ethylene Oxide Fumigation. International Association for Food Protection Annual Meeting Abstract T3-04. presented August 1, 2016. St. Louis, MO.
58. Caver, C., Newkirk, J., Williams, RC, Ponder, M.and Eifert, J. 2016. Recovery of *Salmonella* from Steam and Ethylene Oxide-Treated Spices Using Supplemented Agar with Overlay. International Association for Food Protection Annual Meeting. St. Louis, MO
59. Yang, L., M. Duong, B. Chapman, T. Archibald, R. C. Williams, M. Schroeder, N. Arnold, R. Boyer. 2016. Use of focus groups to assess consumer knowledge and behaviors related to safe handling of mechanically tenderized and enhanced beef products. International Association for Food Protection Annual meeting, St. Louis, MO. July 25-28.

**Peer Reviewed Scientific Publications**

1. Zhao, T., L. Wang**,** P. Zhao, J. Yuan, G. Richburg, and M. P. Doyle. 2016. Reduction of Shiga toxin-producing *E. coli* and *Salmonella* Typhimurium on cattle hides by spray treatment with “Fit-L” (Levulinic acid plus sodium dodecyl sulfate). *MOJ Food Processing & Technology*. 2(5): 00049.
2. Broady, J. W., D. Han, J. Yuan, C. Liao, C. L. Bratcher, M. R. Lilies, E. H. Schwartz, and L. Wang. 2016. Survival and metabolic activity of *Listeria monocytogenes* on Ready-to-eat roast beef stored at 4 °C. *J. Food Sci.* 81(7): M1766-1772.
3. DeGeer, S. L., L. Wang**,** G. N. Hill, M. Singh, S. F. Bilgili, and C. L. Bratcher. 2016. Optimizing application parameters for lactic acid and sodium metasillicate against pathogens on fresh beef, pork and deli meats. *Meat Sci.* 118: 28-33.
4. Fisher, K. D., C. L. Bratcher, S. F. Bilgili, W. F. Owsley, T. Jin, and L. Wang. 2016. Evaluation of a novel antimicrobial solution and its potential for control *E. coli* O157:H7, non-O157:H7 shiga toxin-producing *E. coli*, *Salmonella spp.*, and *Listeria monocytogenes* on beef. *Food Control.* 64: 196-201.
5. Plata, and M. Singh. 2016. Evaluating best practices for *Campylobacter* and *Salmonella* reduction in poultry processing plants. *Poultry Sci.* 95(2): 306-315.

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| 1. J Usaga, DC Manns, CI Moraru, RW Worobo, OI Padilla-Zakour. 2017. [Ascorbic acid and selected preservatives influence effectiveness of UV treatment of apple juice](https://scholar.google.com/citations?view_op=view_citation&hl=en&user=dsQkp8AAAAAJ&sortby=pubdate&citation_for_view=dsQkp8AAAAAJ:wbdj-CoPYUoC). LWT-Food Science and Technology 75, 9-16.
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| 1. C Zoellner, F Venegas, JJ Churey, J Dávila-Aviña, YT Grohn, S García,. 2016. [Microbial dynamics of indicator microorganisms on fresh tomatoes in the supply chain from Mexico to the USA](https://scholar.google.com/citations?view_op=view_citation&hl=en&user=dsQkp8AAAAAJ&sortby=pubdate&citation_for_view=dsQkp8AAAAAJ:5ugPr518TE4C). International Journal of Food Microbiology 238, 202-207.
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| 1. LF Pivarnik, NL Richard, RK Gable, RW Worobo. 2016. [Knowledge and Attitudes of Produce and Seafood Processors and Food Safety Educators Regarding Nonthermal Processes](https://scholar.google.com/citations?view_op=view_citation&hl=en&user=dsQkp8AAAAAJ&sortby=pubdate&citation_for_view=dsQkp8AAAAAJ:bnK-pcrLprsC). Journal of Food Science Education 15 (4), 120-128.
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| 1. AB Snyder, JJ Churey, RW Worobo. 2016. [Characterization and control of Mucor circinelloides spoilage in yogurt](https://scholar.google.com/citations?view_op=view_citation&hl=en&user=dsQkp8AAAAAJ&sortby=pubdate&citation_for_view=dsQkp8AAAAAJ:kRWSkSYxWN8C). International journal of food microbiology 228, 14-21.
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1. AB Snyder, RW Worobo, A Orta‐Ramirez. 2016. [Undergraduate Laboratory Exercises Specific to Food Spoilage Microbiology](https://scholar.google.com/citations?view_op=view_citation&hl=en&user=dsQkp8AAAAAJ&sortby=pubdate&citation_for_view=dsQkp8AAAAAJ:1qzjygNMrQYC). Journal of Food Science Education 15 (3), 78-82.
2. AR Uesugi, LC Hsu, RW Worobo, CI Moraru. 2016. [Gene expression analysis for Listeria monocytogenes following exposure to pulsed light and continuous ultraviolet light treatments](https://scholar.google.com/citations?view_op=view_citation&hl=en&user=dsQkp8AAAAAJ&sortby=pubdate&citation_for_view=dsQkp8AAAAAJ:tS2w5q8j5-wC). LWT-Food Science and Technology 68, 579-588.
3. Solis, A.A., Gadory, D., Worobo, R.W. 2016. An in vitro and in vivo evaluation of peroxyacetic acid as an alternative sanitizer for wine barrels. Ciência e Técnica Vitivinícola 31:41-50.
4. Usaga, J., Padilla-Zakour, O.I., Worobo, R.W. 2016. UV tolerance of spoilage microorganisms and acid –shocked and acid-adapted *Escherichia coli* in apple juice treated with commericial UV juice-processing unit. J. Food Prot. 79(2): 294-298.
5. Uesugi, A.R., Hsu, L.C., Worobo, R.W., Moraru, C.I. 2016. Gene expression analysis for *Listeria monocytogenes* following exposure to pulsed light and continuous ultraviolet light treatments. LWT. 68: 579-588.
6. Gong, C. and X. Jiang. 2016. Characterizing *Salmonella* Contamination in Two Rendering Processing Plants. J. Food Prot. (in press)
7. Gong, C. and X. Jiang. Application of Bacteriophages to Reduce *Salmonella* Biofilms and Attachment on Hard Surfaces. Poultry Sci. (under revision)
8. Han, Dong, Han, Inyee and Dawson, Paul. 2016: Combining modified atmosphere packaging and nisin to preserve Atlantic Salmon. Food Packaging and Shelf Life. Accepted , 2016.
9. Dawson, P., Northcutt, J., Parisi, M. and Han, I. 2016 Bioaerosol formation and bacteria transfer from commercial automatic hand dryers. Journal of Food Microbiology, Safety and Hygiene. 1(2): Published online: <http://www.omicsonline.org/open-access/bioaerosol-formation-and-bacterial-transfer-from-commercial-automatichand-dryers-.pdf> .
10. Bartz, M., Buyukyavuz, A., Dawson, E., Diener, M., Gates, R., Han, I., Johnson, L., Marvin, P., Musselwhite, C., Nicholson, A., Randar, D., Ritterpusch, M., Zazzara, M., Dawson, P. 2016. Transfer of *Escherichia coli* while using salad tongs. Journal of Food Microbiology, Safety and Hygiene. Published August 1, 2016. Online open access 1(2): <http://www.omicsonline.org/open-access/transfer-of-escherichia-coli-while-using-salad-tongs-.pdf>
11. Zhang, Y., Hanks, T., Miller, I., Pennington, W., Northcutt, J. Han, I. Jelinek, R., and Dawson, P. 2016. Polydiacetylene sensor interaction with food sanitizers and surfactants. Food Chemistry. Accepted
12. Huerta-Leidenz, N. M. S. Rubio Lozano, C. Dixon, A. Valdez, K. Belk, S. Howard, and F. Alejandro Ruíz López.  2016.  Comparación de suadero de los Estados Unidos de América y de México con y sin tratamiento de marinación: Comparison of rose meat from the U.S. and Mexico with and without margination.  *Rev. Mex. Cienc. Pecu.*  7:253-262.
13. Huerta-Leidenz, N., S. T. Howard, A. Ruíz Flores, T. M. Ngapod, and K. E. Belk.  2016.  A survey of Mexican retail chain stores for fresh U.S. pork.  *Meat Sci.* 119:165–173.
14. Ko, K. Y., I. Geornaras, O. A. Byelashov, H.-D. Paik, K.-T. Kim, and J. N. Sofos. 2016. Thermotolerance of rifampicin-resistant *Escherichia coli* O157:H7 derivatives and their parental strains in a broth system. *J. Food Safety* 36:3-10.
15. Lakin, S. M., C. Dean, N. R. Noyes, A. Dettenwanger, A. Spencer Ross, E. Doster, P. Rovira, A. Abdo, K. L. Jones, K. E. Belk, P. S. Morley, and C. Boucher.  2016.  MEGARes: an antimicrobial database for high throughput sequencing.  *Nucleic Acids Res.* 45: DOI: 10.1093/nar/gkw1009.
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24. Pokharel, S., J. C. Brooks, J. N. Martin, A. Echeverry, A. Parks, B. Corliss, and M. M. Brashears. 2016. Internalization and thermal susceptibility of shiga-toxin producing *Escherichia coli* (STEC) in marinated beef products. *Meat Sci.* 116:213-220.
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35. Singh, P., M. Silva, E.T. Ryser, S. Ha, and I. Kang. 2016. Recovery of associated and internalized *Salmonella* in broiler skin by stomaching and grinding. *Food Control* (accepted).
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