**S-1077 Project Publications**

**Peer Reviewed Publications**

Abdel-Moneim, A. S., A. Varma, F. H. Pujol, G. K. Lewis, J. T. Paweska, J. L. Romalde, M. Söderlund-Venermo, M. D. Moore, M. M. Nevels, V. N. Vakharia, V. Joshi, Y. S. Malik, Z. Shi, and Z. A. Memish. 2018. Launching a Global Network of Virologists: The World Society for Virology (WSV). *Intervirology* 62511:1–2.

Adhikari, A. Debanjana, B. Chhetri, V., and Carson C. 2019. Efficacy of aqueous chlorine dioxide and ozone water in controlling the growth of *Listeria monocytogenes* during sprouting of alfalfa seeds. *Letters in Applied microbiology.* [doi.org/10.1111/lam.13209](https://doi.org/10.1111/lam.13209)

Adhikari, A., Yemmireddy, V K., Costello, M J., Gray, Peter M., Salvadalena, R., Rasco, and B., Killinger, K. 2018. Effect of storage time and temperature on the viability of *E. coli* O157:H7, *Salmonella* spp., *Listeria innocua*, *Staphylococcus aureus*, and *Clostridium sporogenes* vegetative cells and spores in vacuum-packed canned pasteurized milk cheese. *International Journal of Food Microbiology*. 286: 148-154.

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Afari, G.K., H. Liu, Y.-C. Hung. 2019. The effect of produce washing using electrolyzed water on the induction of the viable but non-culturable (VBNC) state in Listeria monocytogenes and Escherichia coli O157:H7. LWT- Food Sci. & Tech. 110:275-282.

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Alsammarraie, F., A. Mustapha‡ and M. Lin‡. 2018. Green synthesis of silver nanoparticles using turmeric extracts and their antibacterial activities. *Colloids and Surfaces B: Biointerfaces* 171:398-405. <https://doi.org/10.1016/j.colsurfb.2018.07.059>

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Baker, C. A., J. De, B. Bertoldi, L. Dunn, T. Chapin, M. Jay-Russell, M.D. Danyluk. 2019. Prevalence and concentration of *stx*+ *E. coli* and *E. coli* O157 in bovine manure from Florida farms. *PLoS ONE*, 14(5): e0217445.

Baker, K.A., L. Beecher and J.K. Northcutt. 2019. Effect of irrigation water source and post-harvest washing treatment on the microflora of alfalfa and mung bean sprouts. Food Control 100:151-157.

Bardsley, C.A., L.N. Truitt, R.C. Pfuntner, M.D. Danyluk, S.L. Rideout, and L.K. Strawn. 2019. Survival and growth of *Listeria monocytogenes* and *Salmonella* on whole and sliced cucumbers. Journal of Food Protection. 82:301-309.

Barrett T., Feng Y., Chen H., Chuang E., Feist S., Choate M. 2019. Evaluation of FightBAC’s “The Story of Your Dinner” Campaign Video: A Multi-State Study. Journal of Food Protection. In review.

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B. Anderson-Coughlin, S. Craighead, A. Kelly, S. Gartley, A. Vanore, C. Jiang, W. Betancourt, J. Haymaker, C. White, D. Foust, R. Duncan, S. Allard, M.T. Callahan, C. Gerba, S. Parveen, F. Hashem, S.A. Micallef, A. Sapkota, K. Kniel. 2019. Optimization and Evaluation of a Viradel Method for Viral Detection in Environmental Source Waters: A Conserve Study. International Association for Food Protection Annual Meeting Abstract P2-95.

Badrinath Vengarai Jagannathan, M. Morgan, P. Vijayakumar. Eradication of Shiga Toxin Producing Escherichia coli In Produce Wash Water Using Pathogen Specific Bacteriophages. International Association for Food Protection Annual Meeting Abstract P2-64

Barrett, T., Feng, Y. 2019. Evaluation of food safety curricula on students’ food handling behaviors: an observation study. International Association for Food Protection Annual Meeting Abstract P1-69.

Barrett, T., Feng, Y. 2019. Evaluation of food safety recommendations in egg noodle online video streaming and blog recipes. International. International Association for Food Protection Annual Meeting Abstract P1-68.

Barrett, T., Feng, Y. 2019. Food safety content assessment of egg noodle online shared video recipes. Consumer Food Safety Education (CFSE) Conference, Orlando

Barrett, T., Feng, Y. 2019. Food safety in the classroom: evaluation of curriculum alignment to state standard using Delphi method. International Association for Food Protection Annual Meeting Abstract P1-70.

Barrett, T., Feng, Y. 2019. Use of observation to measure effectiveness of positive deviance curriculum among youths. Consumer Food Safety Education (CFSE) Conference, Orlando

Belk, A.D., H.L. Deel, Z.X. Zhenjiang, D.O. Carter, S.R. Bucheli, A.M. Lynne, M.A. Conner, D.W. Steadman, G.M. Vidoli, R. Knight, and J.L. Metcalf. 2019. Building a microbial model to estimate the postmortem interval (PMI) using data collected during the spring season at three anthropological facilities. 71st Annual Meeting of the American Academy of Forensic Sciences, Baltimore, MD, February 18-23. Abstract.

Belk, A.D., T.L. Duarte, D. Coil, K.E. Belk, J. Eisen, X. Yang, J. Martin, and J.L. Metcalf. 2019. Utilizing microbiome and bioinformatic tools to reduce food waste in poultry. 72nd Reciprocal Meat Conference, American Meat Science Association, June 23-26, Fort Collins, CO. Abstract No. 86.

Bihn, E.A., and M.D. Danyluk. 2019. Whose berries? Traceability and Labeling for Growers Large and Small. Southeast Regional Fruit and Vegetable Conference, Savannah, GA, January 2019.

Bihn, E.A., and T.K. Chapin. 2019. Ag Water Provisions in the Produce Safety Rule…Where are we now? Southeast Regional Fruit and Vegetable Conference, Savannah, GA, January 2019.

Bihn, E.A., T. Suslow, and T.K. Chapin. 2019. Fruits, Vegetables, and FSMA Compliance: Multilingual Audiovisual Food Safety Training for Farms and Packinghouses. Southeast Regional Fruit and Vegetable Conference, Savannah, GA, January 2019.

Bihn, E.A., T.K. Chapin, M.D. Danyluk, C. Gunter. W. Kline, M. Melendez, P. Tocco. 2019. Development of the On-Farm Readiness Review to Prepare Farms for Produce Safety Rule Implementation. International Association for Food Protection Annual Meeting, Louisville, KY, July 2019.

Botelho, M., Kinchla, A.J. Now Trending: What to Expect in 2019: Produce Inspections in New England. (Invited talk). February 27, 2019. Harvest New England Conference, Sturbridge, MA.

Briones, A.\*, Le, N.\*, Chen, P., Ruan, R., Le, L., Feirtag, J., and D.J. Baumler, Spores in milk powders: Spore elimination using Intense Pulsed Light, at the Midwest Dairy Foods Research Center annual meeting in Roseville, MN on July 29st, 2019.

Bruhn, C., Feng, Y. 2019. Strategies to reach television chefs with safe handling information. Consumer Food Safety Education (CFSE) Conference, Orlando

Buyukyavuz A, Dawson P, Benson E, Ellis B, Song J (2019) Flies as a Vector for Bacterial Pathogens. EPSCoR 2019 Annual State Conference, 2019 April 12; Greenville, SC

C. Wu. The antioxidant activities of potato peel extractives. American Chemical Society 2019 Fall meeting

Cano, C., Menenes, Y., Hu, X., Adams, C., and Chaves, B. Effect of ozonated water on the microbiological profile of chicken parts. IAFP 2019, Louisville, KY (P3-232).

Carter, A.\* and D. J. Baumler, invited rapid fire talk “Microbiome of the Midwestern raw milk supply and isolation of psychrotrophic spore forming spoilage bacteria. At the ASM Microbe annual conference in San Francisco, CA June 21, 2019.

Carter, A.\*, Hagen, L., Ren, K., and D.J. Baumler. Microbiome of the midwestern raw milk supply and isolation of psychrotrophic spore forming spoilage bacteria. At the ASM Microbe Annual conference in San Francisco, CA on June 21, 2019.

Chapin, T. K. 2019. Filling in the GAPs Towards Produce Safety Rule Implementation. Florida State Horticultural Society Annual Meeting, Orlando, FL, June 2019.

Chapin, T., L. Tapley, and M. McClure. 2019. Update on Fresh Citrus Food Safety. Packinghouse Day, Lake Alfred, FL, August 2019.

Chapin, T., M. Danyluk, S. Galindo-Gonzalez, M. B. Henry, R. Hochmuth, M. Krug, J. Perez, and D. Treadwell. 2019. Development of a Hands-On and Demonstration-based Produce Food Safety Training Curriculum. International Association for Food Protection Annual Meeting, Louisville, KY, July 2019.

Chapin, T.K. 2019. Food Safety Extension in Florida. Florida Association for Food Protection Annual Educational Conference, Ft. Lauderdale, FL, May, 2019

Chapin, T.K., R. Hochmuth, D. Treadwell, S. Galindo-Gonzalez, M. Krug, M.E. Hendry, and M.D. Danyluk. 2018. Revision and expansion of the Florida “Build Your Own Farm Food Safety Manual” program. 2018 Southern Region Integrated Produce Safety Conference. p. 20.

Chapin, T.K., W.L. Kline, M.V. Melendez, M.D. Danyluk, C.C. Gunter, P.L. Tocco, and E.A. Bihn. 2019. On-Farm Readiness Review: A Collaboration between the Food and Drug Administration, National Association of State Departments of Agriculture, United States Department of Agriculture, State Extension Services and State Regulators. Southeast Regional Fruit and Vegetable Conference, Savannah, GA, January 2019. p. 9

Chen, H., Feng, Y. 2019. Food safety education among health professionals in China and the US. Consumer Food Safety Education (CFSE) Conference, Orlando

Chen, H., Feng, Y., Gibson, K. 2019. Evaluation of food safety education among Indiana veteran farmers. International Association for Food Protection Annual Meeting Abstract P1-72.

Chen, H., Marteniez, V., Feng, Y. 2019. Health professionals as a trusted source for food safety education: a pilot study in China and Peru. International Association for Food Protection Annual Meeting Abstract P1-90.

Chhetri, S. V., Han, Y., and Adhikari, A. 2019. Evaluation of viability of Escherichia coli O157: H7 and Listeria monocytogenes on sanitizer treated spinach leaves using combined propidium monoazide staining and quantitative PCR. IAFP\* Annual Conference.

Choi, J., E. Camfield\*, A. Bowman, K. Rajan, N. Labbé, K. D. Gwinn, B. H. Ownley, and D. H. D'Souza. 2019. Reduction of Escherichia coli O157:H7 and Salmonella Typhimurium on Formica coupons by Switchgrass Extractives, a value-added product. IAFP Annual Meeting, Louisville, KY, July 21-24.

Choo, K.-W., W. Wang and A. Mustapha. 2019. Antimicrobial and physical properties of chitosan/acetylated starch edible films containing cinnamon and clove essential oils. International Association for Food Protection Annual Meeting Abstract P2-29.

Chuang, E., Feng, Y. 2019. What is it like to have a shared-use kitchen: a pilot study with young adults. International Association for Food Protection Annual Meeting Abstract P1-73.

Claire M. Marik, Joyce Zuchel, Donald W. Schaffner and Laura K. Strawn. 2019. Growth and Survival of Listeria monocytogenes on Intact Fruit and Vegetable Surfaces: A Systematic Review. International Association for Food Protection Annual Meeting Abstract P2-148.

Claudino, R., Robeson, J. Kinchla, A.J. Production of Acidified Canned Foods Using Locally Grown Produce. Northeast Center to Advance Food Safety Annual Meeting, Albany, NY, February, 2020.

Closs Jr, G., Yosra A. Helmy, Allison Howell, Dipak Kathayat, Gireesh Rajashekara (2019). Characterization of Antimicrobial Properties of Different Probiotic Bacteria Against Salmonella. 2019 CFAES Annual Research Conference.

Closs Jr, G., Yosra A. Helmy, Allison Howell, Dipak Kathayat, Gireesh Rajashekara (2019). Efficacy and Antimicrobial Characterization of Different Probiotic Bacteria Against Salmonella Infections in-vitro. 2019 Edward Hayes Graduate Research Forum. 3rd place poster in Biological Sciences.

Closs Jr, G., Yosra A. Helmy, Allison Howell, Dipak Kathayat, Gireesh Rajashekara (Dec. 2018). Efficacy and antimicrobial characterization of different probiotic bacteria against Salmonella infections in-vitro. The 99th annual conference of research workers in animal Diseases (CRWAD).

Closs Jr, G., Yosra A. Helmy, Dipak Kathayat, Allison Howell, Gireesh Rajashekara (2019). Efficacy and Antimicrobial Characterization of Known Probiotics LA, LGG, and BB12 against Salmonella Infections in Vitro. ASM Microbe Abstract AAR-680.

Craig, J., J. Hetu, and D. H. D'Souza. 2019. Ultraviolet Light with grape seed extract and curcumin inactivates Aichi virus on Formica surfaces. Poster Presentation, IAFP Annual meeting, July 21-24, Louisville, KY.

Critzer, F., A. Wszelaki, J. Buchanan, C. Gunter, M. Danyluk, A. Harder, L. Strawn, B. Chamberlin, and J. Gleason. 2018. Bridging The Gap: Effective risk mitigation through adoption of agricultural water treatment systems. Southern Region Integrated Produce Safety Conference. p. 34.

D.J. Baumler\*, “Advances in Intense Pulsed Light Technologies for Non-Thermal Pasteurization of Powdered Foods”, Invited speaker at the Institute of Food Technologists annual meeting in New Orleans, LA on June 4th, 2019.

D.J. Baumler\*, “Advances in Intense Pulsed Light Technologies for Non-Thermal Pasteurization of Powdered Foods” for the Minnesota Food Protection Association Meeting in Saint Paul, MN on Nov 6th, 2018

Danyluk, M.D. 2019. Biofilms: What are they and why you should care? Citrus Post-harvest Pest Control Conference. Santa Barbara, CA, April 2019

Danyluk, M.D. 2018 .Overview of the Southern Center. Food Safety Outreach Program Transition Meeting, Washington, DC, 2018

Danyluk, M.D. 2018. Microbial Testing: Vegetables/Produce. FSSAI-ICMSF-CHIFSS Symposium, Microbiological Food Safety: Sampling and Testing in Food Safety Management, New Delhi, India, 2018.

Danyluk, M.D. 2018. Panel Discussion. FDA Public Meeting, Standards for the Growing, Harvesting, Packing, and Holding of Produce for Human Consumption: Draft Guidance for Industry. Atlanta, GA, 2018.

Danyluk, M.D. 2018. Southern Center - Food Safety Outreach Projects and Regional Centers Lightning Round. Southern Region Integrated Produce Safety Conference, Atlanta, GA, 2018

Danyluk, M.D. 2019. Food Safety in Florida – with a focus on citrus related efforts. Citrus Post-harvest Pest Control Conference. Santa Barbara, CA, April 2019

Danyluk, M.D. 2019. On-Farm Readiness Review in Photographs. Southeast Regional Fruit and Vegetable Conference, Savannah, GA, January 2019.

Danyluk, M.D. 2019. Pathogen Survival and Outbreaks: How can bad bugs affect my produce? International Produce Safety Summit. Guayaquil, Ecuador, April 2019.

Danyluk, M.D. 2019. Southern Center – Update and Preliminary Farm Inspection Data. AFDO Annual Educational Conference, Produce Committee, Atlanta, GA, June, 2019.

Danyluk, M.D. 2019. What’s that doing there? Foodborne pathogens in the produce production and packing environment. Guelph Food Safety Seminars, Guelph, Ontario, Canada, May, 2019.

Danyluk, M.D., R. Goodrich Schneider, A. Harder, K. Schneider, D. Treadwell, A. Jackson-Davis, K. Gibson, A. Fouladkhah, M/ Harrison, J. Harrison, W. Hurst, A. Mohan, M. Newman, P. Rentfrow, P. Vijaykumar, T. Woods, A. Adhikari, K. Fontenot, J. Silva, T. Kim, B. Chapman, E. Gutierrez-Rodriguez, D. Ducharme, D. Green, L.-A. Jaykus, C. Gunter, J. Levine, C. Stevenson, D. Jaroni, R. Jadeja, L. Ma, W. McGlynn, L. Feliciano Orellana, M. Plaza, J. Northcutt, F. Critzer, A. Wszelaki, T.M. Taylor, G. Acuff, J. Anciso, A. Castillo, L. Strawn, R. Boyer, A. Vallotton, R. Williams, K. Sarjeant, M. Valesco, M. Mesh, and R. McReynolds. 2018. A Southern Training, Education, Extension, Outreach, and Technical Assistance Center to Enhance Produce Safety. Southern Region Integrated Produce Safety Conference. Atlanta, GA, November 2018.

Danyluk, M.D., R. Goodrich Schneider, A. Harder, K. Schneider, D. Treadwell, A. Jackson-Davis, K. Gibson, A. Fouladkhah, M. Harrison, J. Harrison, W. Hurst, A. Mohan, M. Newman, P. Rentfrow, P. Vijaykumar, T. Woods, A. Adhikari, K. Fontenot, J. Silva, T. Kim, B. Chapman, E. Gutierrez-Rodriguez, D. Ducharme, D. Green, L.-A. Jaykus, C. Gunter, J. Levine, C. Stevenson, D. Jaroni, R. Jadeja, L. Ma, W. McGlynn, L. Feliciano Orellana, M. Plaza, J. Northcutt, F. Critzer, A. Wszelaki, T.M. Taylor, G. Acuff, J. Anciso, A. Castillo, L. Strawn, R. Boyer, A. Vallotton, R. Williams, K. Sarjeant, M. Valesco, M. Mesh, and R. McReynolds. 2018. A Southern Training, Education, Extension, Outreach, and Technical Assistance Center to Enhance Produce Safety. Southern Region Integrated Produce Safety Conference. p. 21-22.

Danyluk, M.D., R. Goodrich Schneider, A. Harder, K. Schneider, D. Treadwell, A. Jackson-Davis, K. Gibson, A. Fouladkhah, M/ Harrison, J. Harrison, W. Hurst, A. Mohan, M. Newman, P. Rentfrow, P. Vijaykumar, T. Woods, A. Adhikari, K. Fontenot, J. Silva, T. Kim, B. Chapman, E. Gutierrez-Rodriguez, D. Ducharme, D. Green, L.-A. Jaykus, C. Gunter, J. Levine, C. Stevenson, D. Jaroni, R. Jadeja, L. Ma, W. McGlynn, L. Feliciano Orellana, M. Plaza, J. Northcutt, F. Critzer, A. Wszelaki, T.M. Taylor, G. Acuff, J. Anciso, A. Castillo, L. Strawn, R. Boyer, A. Vallotton, R. Williams, K. Sarjeant, M. Valesco, M. Mesh, and R. McReynolds. 2018. A Southern Training, Education, Extension, Outreach, and Technical Assistance Center to Enhance Produce Safety. Southern Region Integrated Produce Safety Conference. Atlanta, GA.

Davis, H.E., I. Geornaras, T. Engle, J.E. Prenni, H. Yang, V. Lindstrom, A.M. Budde, A.N. Arnold, K.B. Gehring, P.K. Riggs, H.R. Cross, and K.E. Belk. 2019. Depletion and bioaccumulation of ractopamine hydrochloride (RH) in the gastrointestinal tract of bovine. 72nd Reciprocal Meat Conference, American Meat Science Association, June 23-26, Fort Collins, CO. Abstract No. 131.

Dawson, P., Al-Jeddawi, W., and Rieck, J. The effect of different freezing temperatures and long-term storage on the stability of peaches. 2019 April 12; EPSCoR 2019 annual State Conference Greenville, SC.

Dawson, P., Al-Jeddawi, W., and Rieck, J. The effect of frozen storage on the quality of Atlantic Salmon. 2019 April 12; 2019 Annual State Conference Greenville, SC.

Dawson, P.L. 2018. Did You Just Eat That? Bookmarks Bookstore. 634 W. 4th Street #110, Winston-Salem, NC 27101 | 336-747-1471 | bookmarksnc.org November 15th, 2018.

Dawson, P.L. 2018. Double-dipping and other food peculiarities. Distinctive Voices Series National Academies of Sciences, Engineering and Medicine in Irvine, CA, Beckman Center September 12, 2018.

Dawson, P.L. and B.W. Sheldon. 2018. Did You Just Eat That? Food Myths. 92nd Street Y. New York, NY. November 28th, 2018.

Deblais, L., J. Scaria, L. Antony, C.M. Vrisman, V. Srivastava, Y.A. Helmy, S.A. Miller, and G. Rajashekara. 2019. Salmonella Typhimurium strain and tomato genotypes affect the persistence of Salmonella in tomato plants. American Phytopathology Society Meeting Abstract 689-P2.

Deel, H.L., A.D. Belk, A.M. Lynne, S.R. Bucheli, Z.X. Zhenjiang, F.E. Damann, D.O. Carter, R. Knight, and J.L. Metcalf. 2019. Estimating postmortem interval (PMI) using microbial succession in human cadaver rib bones. 71st Annual Meeting of the American Academy of Forensic Sciences, Baltimore, MD, February 18-23. Abstract.

Dharmasena, M. D. Buckley, H. Wang and X. Jiang. 2019. Efficacy of novel photo-chlorine dioxide against Clostridium difficile endospores. IAFP Annual Meeting, Louisville, Kentucky, 7/21-24.

Dickson, J.S. 2019. Impact of slow come up times and process deviations on bacteria on processed meats. North American Meat Institute Meat Industry Food Safety Conference. 04-05 September 2019.

Djebbi-Simmons, D., Xu, W. 2018. Survival and inactivation of human norovirus GII. 4 Sydney on airplane plastic tray table surface. International Association for Food Protection (IAFP) Annual Meeting Program and Abstract Book. Salt Lake City, UT. July 8-11.

Donald W. Schaffner and Don Stoeckel. 2019 Application of Risk-based Approaches to Managing Agricultural Water Quality. International Association for Food Protection Annual Meeting.

Donald W. Schaffner. 2019. The 5-second Rule/Handwashing Times: What are the Facts? International Association for Food Protection Annual Meeting.

D'Souza, D. H., J. Hetu\*, and O. B. Garner. 2019. Inactivation of hepatitis A virus by a portable ozone device. Proceedings, ASM Microbe, June 22, San Francisco, CA.

Duarte, T.L., A. Belk, J.N. Martin, K. Belk, J. Eisen, D. Coil, J.L. Metcalf, and X. Yang. 2019. A comparison of water chilling and air chilling on poultry shelf life. 72nd Reciprocal Meat Conference, American Meat Science Association, June 23-26, Fort Collins, CO. Abstract No. 59.

Dunn, L., L. Friedrich, V. Sharma, T. Chapin, K. Schneider, and M. Danyluk. 2016. Salmonella Prevalence, Concentration, and Diversity in Poultry Litter in the Southern United States. International Association for Food Protection Annual Meeting, Louisville, KY, July 2019.

Ece Bulut, Darshan Baral, Xu Li, Galen E. Erickson, Amy M. Schmidt, John W. Schmidt, Bing Wang. Fate of antimicrobial resistance in the environment: From beef cattle production through manure storage and land application. IAFP 2019 Louisville, KY.

Ece Bulut, Darshan Baral, Xu Li, Galen E. Erickson, Amy M. Schmidt, John W. Schmidt, Bing Wang. Fate of antibiotic resistance in the environment: from beef cattle production through manure storage and land application. BIFSCO 2019. Kansas City, MO.

Ece Bulut, Xu Li, Galen Erickson, Amy Schmidt, John Schmidt, Bing Wang. Transfer of antimicrobial resistance from beef cattle with different antimicrobial uses through manure management. Research Workers in Animal Diseases (CRWAD) 2018. Chicago, IL.

Eifert, J., N. Wax, P. Chen, and S. Jung. 2019. Decontamination of Raw Cucumbers using Microbubbles. International Association for Food Protection Annual Meeting, Abstract P2-156.

Estrada, E., G. Sullivan, A. Hamilton, F. Critzer, M. Wiedman, and L. Strawn. 2019. Investigating the prevalence, persistence, and diversity of Listeria monocytogenes and Listeria species in produce packinghouses. The 2019 Annual Meeting of the International Association for Food Protection, July 21-24, Louisville, KY.

Evans, E., Gould, V., Redmond E.C., Alwan, N., Hjeji, L., Ilic S. 2019 International Association of Food Protection 2019. How Does the Food Safety Knowledge of Student Dietitians Compare at a University in Wales, Lebanon and Ohio?

Feng, Y. 2019. Barriers and motivators to thermometer use among food workers and consumers. Consumer Food Safety Education (CFSE) Conference, Orlando

Feng, Y. Davis, E., Feist, S. 2019. The Story of Your Dinner: What’s been learned in two years of consumer & health educator engagement. Consumer Food Safety Education (CFSE) Conference, Orlando

Feng, Y., Chuang, E., Feist. S. 2019. Evaluation of story of your dinner education campaign video and blog-style recipes. International Association for Food Protection Annual Meeting Abstract P1-71.

Folster, JP., Tagg, K., Moore, MD., Kim, J., McCullough, A., Reynolds, J., Bumpus-White, P. Mechanisms of antimicrobial resistance among enteric bacteria isolated from humans in the United States, 2016. American Society for Microbiology Microbe 2019, AAR-576, June 2019.

Friedrich, L., B. Chapman, L.K. Strawn, M.D. Danyluk. 2019. Survival of Salmonella spp. on Cantaloupe Field Pack Food Contact Surfaces. International Association for Food Protection Annual Meeting, Louisville, KY, July 2019.

Galivan, T., Xu, W. 2019. No One-size- fits-all: Data-guided Food Safety Education. Partnership for Food Safety Education Annual Conference Program. Orlando, FL. March 6-8.

Galivan, T., Xu, W. 2019. Spreading of norovirus: when you least expect it. Partnership for Food Safety Education Annual Conference Program. Orlando, FL. March 6-8.

Gleason J. and B. Chamberlin. 2019. Making Real Change by Learning from Game Developers: The Transformational Design Model. USDA and the Partnership for Food Safety Education.

Gleason, J. 2018. Innovative Media created by NMSU to reach Key Audiences with food safety messages. USDA Multistate Food Safety Conference presentation.

Gleason, J. 2019. Educational Media that Makes a Difference (Poster Presentation). Rocky Mountain Food Safety Conference, Denver CO, June 12-13, 2019.

Gleason, J., B. Chamberlin, P. Martinez, E. Sohn, R. Goldstein. 2018. Teaching the Science of Nontraditional Water on Food Crops, with Animations & Interactive Media (1st ed., vol. 62, pp. 95). Rupert, ID. North American College & Teachers of Agriculture: NACTA Journal.

Goddard, JM\*. Surface modification for cleaning and microbial control. Invited talk at the 2019 International Association of Food Protection annual meeting. July 2019. Louisville, KY. In session: “Novel & Emerging Technologies for improving sanitation”.

Goddard, JM\*. Tailoring material chemistry to reduce fouling and microbial cross-contamination in food production. 257th Annual Meeting of the American Chemical Society. Orlando, FL. April 2019.

Gomez, C. Bradley, M., Ilic, S., Paden, H.\*, Ryser, E., Mitchel, J. 2019 International Association of Food Protection 2019. Creating a Risk Model for Nosocomial Listeriosis in Cancer Patients Who Consume Ready-to-Eat Salad.

Gomez, C., B.P. Marks, S. Ilic, E.T. Ryser, and J. Mitchell. 2019. Creating a risk model for nosocomial listeriosis in cancer patients who consume ready-to-eat salads. Abst. Ann. Mtg. Int. Assoc. Food Prot., Louisville, KY, July 21 – 24.

Gonzalez, S.V., K.M. Thomas, I. Geornaras, M.N. Nair, R.J. Delmore, J.L. Metcalf, H. Yang, J.O. Reagan, and K.E. Belk. 2019. Antimicrobial effects of acidified peroxyacetic acid solutions against inoculated Salmonella populations. Beef Industry Food Safety Council (BIFSCO) Annual Beef Industry Safety Summit Meeting, March 5-7, Kansas City, KS. Abstract.

Gould, V.J., Evans, E.W., Radmond, E.C., Ilic, S., Alwan, N. Hjeij, L. 2019 IAFP European Symposium on Food Safety 2019. Food Safety Attitudes of Undergraduate Dietitians.

Graham, D., G. Bergeron, Gilles, M. Bourassa, J. Dickson, F. Gomes, A. Howe, L. Kahn, P. Morley, H. Scott, S. Simjee, R. Singer, T. Smith, C. Storrs, an T. Whittum.2019. Complexities in Understanding Antimicrobial Resistance across Domesticated Animal, Human and Environmental Systems. Annals of the New York Academy of Sciences Ann. N.Y. Acad. Sci. 1441:17–30.

Gunathilaka, G., J. He, H. Li, W. Zhang, and E.T. Ryser. 2019. Behavior of silver nanoparticles under wash water conditions for leafy green processing. Abst. Ann. Mtg. Int. Assoc. Food Prot., Louisville, KY, July 21 – 24.

Gunathilaka, G., J. He, H. Li, W. Zhang, and E.T. Ryser. 2019. Fate of silver nanoparticles in lettuce wash water as impacted by chlorine and organic matter. Abst. Annual Meeting of the American Chemical Society. San Diego, CA August 25 – 29

Gunter, C., and M.D. Danyluk. 20173 Introduction of Standardized Inspection and Compliance & Enforcement Training Webinar. NASDA 2019 Produce Safety Consortium Meeting, Orlando, FL, March, 2019.

Hamidi, A.\*, Sylejmani, D., Xhaka, A, Jusufi, E, Shala, D., Nikci, F., Gorcaj, E, Mustafa, M., Samadraxha, A., Alushaj, F., Humolli, D., Neziri, D., Berisha, A., Osmani, E., and D.J. Baumler. Determination of Antimicrobial Resistance of Staphylococcus aureus strains isolated from some traditional milk and meat products in Kosovo, at the ECVPH Annual Conference in Perugia, Italy Oct. 18th, 2018.

Hamilton, A., I. Hanrahan, M. Galeni, V. Villegas, M. Balckburn, M. Aguilar Borba, C. Yu, D. Gleason, and F. Critzer. 2019. Assessment of the efficacy of rapid tests on predicting bacterial growth on apple packinghouse equipment surfaces. The 2019 Annual Meeting of the International Association for Food Protection, July 21-24, Louisville, KY.

Harrison, L., X. Wu, T. Ramos, L. Patterson, A. Pires, and E. DiCaprio. 2019. Assessment of hepatitis E virus fecal shedding in pasture-raised and feral pigs in California” 2019 ASM Annual Meeting (Microbe). San Francisco, California

Harvey, C., J. K. Northcutt, M. A. Parisi, R. Martinez-Dawson, and P. L. Dawson. 2019. Nutrition and Food Safety Literacy among Food Pantry Supervisors and Volunteers in S.C. EPSCor 2019 Annual State Conference April 12, Greenville, SC.

Hildebrandt, I., N. Hall, M. James, E.T. Ryser, and B.P. Marks. 2019. Humidity affects Salmonella lethality and USDA FSIS Appendix A compliance for impingement-cooked meat and poultry products. Abst. Ann. Mtg. Int. Assoc. Food Prot., Louisville, KY, July 21 – 24.

Identification of Key Environmental Sites to Help Small-Scale Raw Milk Cheesemakers Improve Sanitation. 2019. Caprera, L., and K.E. Kaylegian. International Association for Food Protection Annual Meeting.

Ilic, S. (2019, Jun). Biocides and antimicrobial resistance in food processing. Food and Agriculture Organization of the United Nations (FAO), Rome, Italy

Ilic, S. (2019, Jun). Food safety and behavior change. Food and Agriculture Organization of the United Nations (FAO), Rome, Italy

J. Dustin Loy, Joshua Payne, Caitlyn Deal, Enakshy Dutta, Ece Bulut, Michael Clawson, Bing Wang. Moving beyond the MIC: Evaluation of a novel multiplex real time PCR assay for detection of antimicrobial resistance genes in clinical bovine respiratory disease samples. American Association of Veterinary Laboratory Diagnosticians (AAVLD) 2018. Kansas City, KS.

**J. Fuentes, J. Brandao, and M. Janes. 2019 Microbiological Quality and Prevalence of pathogens in Strawberries (**Fragaria x ananassa**) in the United States. Institute of Food Technologists Annual Meeting Abstract, New Orleans LA.**

Jiang, X.P. and A. Greene. 2018. Validating a Physically Heat-Treated Process for Poultry Litter in Industry Settings Using the Avirulent *Salmonella* Surrogates or Indicator Microorganisms. 9th Annual Produce Research Symposium, June 19-20, Charlotte, NC.

Jiin Jung and Donald W. Schaffner. 2019. *Salmonella* and Surrogate Microorganism Behavior in Homemade Play Dough Based on Online Recipes. International Association for Food Protection Annual Meeting Abstract P1-205.

Jiin Jung, Kaitlyn E. Casulli and Donald W. Schaffner. 2019. Thermal Inactivation of Salmonella enterica and Non-pathogenic Bacterial Surrogates in Wheat Flour by Baking in a Household Oven. International Association for Food Protection Annual Meeting T10-10.

Jiin Jung, Matthew Igo and Donald W. Schaffner. 2019. Survival of Salmonella and Surrogate Microorganisms in Whole Wheat and All Purpose Flour during Long-term Storage. International Association for Food Protection Annual Meeting T11-05.

K.R. Schneider, M.D. Danyluk, R. Goodrich Schneider, T. Chapin, A. Harder, A. Jackson-Davis, L. Kassama, D. Chembezi, E. Myles, A. Philyaw-Perez, K. Woods, C. Carter, J. Northcutt, K. Baker, K. Sarjeant, M. Harrison, J. Harrison, A. Mohan, P. Vijayakumar, M. Newman, A. Adhikari, K. Fontenot, C. Graham, J. Silva, C. Gunter, E. Gutierrez-Rodriguez, B. Chapman, P. Tripp, R. Jadeja, D. Jaroni, l. Feliciano Orellana, M. Plaza, A. Wszelaki, M. Morgan, A. Fouladkhah, R. Fleming, T.M. Taylor, A. Castillo, J. Masabni, B. Vaughn, F. Malekian, L. Strawn, A. Vallotton, and R. Williams. Southern Regional Center for Food Safety Training, Outreach, and Technical Assistance. 2019 National Consortium for Produce Safety Program Development, NASDA, Orlando, FL, March 2019.

Kharel, K., and Adhikari, A. 2019. Evaluating steam treatment as a potential intervention for microbial risk reduction of in-shell pecans. IAFP Annual Conference.

Kim, M., Pham, B., Chen, M., Moore, MD. Detection of norovirus capsid protein using outer membrane protein G. *Korean Society of Food Science and Technology Annual Meeting 2019*, June 2019.

Kinchla, A.J. Now Trending: Improving Your Bottom Line Through Value-Added Farm Products: Approved Recipes and Knowing Which Food Safety Requirements to Follow Gives You a Head Start! (Invited talk). February 27, 2019. Harvest New England Conference, Sturbridge, MA.

Kinchla, A.J., “Integrating Research and Extension for Improved Food Safety in Massachusetts”. NEMO Conference, Northampton, MA, October 22. (Invited)

Kinchla, A.J., “Status updates and strategies from the FDA supported Northeast Center to Advance Food Safety”. Northeast Food and Drug Officials Association (NEFDOA) Conference, Northampton, MA, October 22. (Invited).

Krug, M., and T. Chapin. 2019. Overview of Farm Readiness Review and Agricultural Water Treatment Options. Vegetable and Specialty Crop Seminars, Citrus Expo, Fort Myers, FL, August 2019.

Krug, M., E. McAvoy, T. Chapin, L. Friedrich, M. Li, A. Havelaar, and M. Danyluk. 2019. Establishing a Scientific Basis for Buffer Zones Following Animal Intrusion. Florida State Horticultural Society Annual Meeting, Orlando, FL, June 2019.

Krug, M., K. Schneider, M. Danyluk, R. Goodrich Schneider, T. Chapin, A. Harder, A. Jackson-Davis, L. Kassama, D. Chembezi, E. Myles, A. Philyaw-Perez, K. Woods, C. Carter, J. Northcutt, K. Baker, K. Sargeant, M. Harrison, J. Harrison, A. Mohan, P. Vijayakumar, M. Newman, A. Adhikari, K. Fontenot, C. Graham, J. Silva, C. Gunter, E. Guiterrez-Rodriguez, B. Chapman, P. Tripp, R. Jadeja, D. Jaroni, L. Feliciano Orellana, M. Plaza, A. Wszelaki, M. Morgan. A. Fouladkhan, R. Fleming, T.M. Taylor, A. Castillo, J. Masabni, B. Vaughn, F. Malekian, L. Strawn, A. Vallotton, and R. Williams. A Southern training, education, extension, outreach, and technical assistance center to enhance produce safety. Southeast Regional Fruit and Vegetable Conference, Savannah, GA, January 2019.

Krug, M., K. Schneider, M. Danyluk, R. Goodrich Schneider, T. Chapin, A. Harder, A. Jackson-Davis, L. Kassama, D. Chembezi, E. Myles, A. Philyaw-Perez, K. Woods, C. Carter, J. Northcutt, K. Baker, K. Sargeant, M. Harrison, J. Harrison, A. Mohan, P. Vijayakumar, M. Newman, A. Adhikari, K. Fontenot, C. Graham, J. Silva, C. Gunter, E. guiterrez-Rodriguez, B. Chapman, P. Tripp, R. Jadeja, D. Jaroni, L. Feliciano Orellana, M. Plaza, A. Wszelaki, M. Morgan. A. Fouladkhan, R. Fleming, T.M. Taylor, A. Castillo, J. Masabni, B. Vaughn, F. Malekian, L. Strawn, A. Vallotton, and R. Williams. A Southern training, education, extension, outreach, and technical assistance center to enhance produce safety. Southeast Regional Fruit and Vegetable Conference, Savannah, GA, January 2019, p. 5-6.

LaBorde. Pseudomonadaceae and Dipodascaceae were associated with persistent occurrence of Listeria monocytogenes in a longitudinal microbiome monitoring of three apple packinghouses. 2019.

Lane, K., Kinchla, A.J., The Efficacy of ATP Monitoring Systems at Measuring Organic Load on Postharvest Surfaces. Northeast Center to Advance Food Safety Annual Meeting, Albany, NY, February, 2020.

Lane, K., McLandsborough, L, Autio, W., Kinchla, A.J. The Efficacy of ATP Monitoring Systems for Measuring Organic Load on Postharvest Surfaces. International Association of Food Protection, Louisville, KY, July 23, 2019.

Lepper, J., M. Danyluk, T. Chapin, M. Krug, R. McEgan, A. Harder, L. Narine, R. Goodrich, T. Langford, J. Saha. Food Safety Education and Outreach for Florida Farmers. 2019. International Association for Food Protection Annual Meeting, Louisville, KY, July 2019.

Levey, J.R., I. Geornaras, D. Woerner, J. Prenni, J.L. Metcalf, K. Belk, and J. Martin. 2019. Fluctuations in the microbial community and the volatile organic acids created during aerobic storage of ground beef. 72nd Reciprocal Meat Conference, American Meat Science Association, June 23-26, Fort Collins, CO. Abstract No. 74.

Lewis Ivey, M.L. (2019, Jun). Antimicrobial Use on Crops and Effects on Antimicrobial Resistant Microorganisms and Gene Frequency in the Plant Production Environment. Food and Agriculture Organization of the United Nations (FAO), Rome, Italy

Luu, P., and Adhikari, A. 2019. Efficacy of Gaseous Chlorine Dioxide in reducing *Salmonella*, *E. coli* O157:H7, and *Listeria monocytogenes* on Strawberries and Blueberries. IAFP Annual Conference.

Mandoza, J., and Adhikari, A. 2019. Examination of the growth and survival of *Listeria monocytogenes* in hydroponic fertilizer solutions maintained at different pH. IAFP annual conference.

Martin, J.N. 2019. Beef University: Understanding the Microbiology of Beef Production. Fort Collins, CO. 2nd Quarter 2019.

Martinez, P. and B. Chamberlin. 2019. Reaching new Audience through Digital Media and Games. USDA Consumer Food Safety Education Conference, Orlando Florida, March 6-8, 2019.

Martinez, P., B. Chamberlin, J. Gleason, A. Muise, A. Ulery. 2018. A Design Process for Multimedia Learning Tools (1st ed., vol. 62, pp. 97). Rupert, ID. North American Colleges and Teachers of Agriculture: NACTA Journal.

Matthew Igo and Donald W. Schaffner. 2019 Models for Survival of Foodborne Pathogens in Low-water Activity Foods Using Literature Data. International Association for Food Protection Annual Meeting Abstract P1-159.

Moodispaw, M., Saint-Preux, C., Srivastava, V., Lewis Ivey, M., Ilic, S. 2019. International Association of Food Protection 2019. Survival of *Listeria monocytogenes* in Hydroponic Lettuce Systems.

Moore MD. Detection, study, and control of foodborne viruses. *University Consortium of Food Science and Nutrition, Zhejiang Gongsham University, Hangzhou, China*, Invited Lecture, 5 Nov. 2018.

Moore MD. Investigation, detection, and control of foodborne viruses. *Korean Ministry of Food and Drug Safety*, *Osong, Korea,* Invited Lecture, 31 Oct. 2018.

Moore MD. Investigation, detection, and control of foodborne viruses. *UMass Molecular and Cellular Biology Program Seminar*, *Amherst, MA,* Invited Lecture, 1 April 2019.

Moore MD. Next steps in understanding and controlling foodborne viruses. *UMass Microbiology Department Seminar*, *Amherst, MA,* (Invited Talk), 31 Jan. 2019.

Moore MD. Novel methods for the prevention and control of foodborne pathogens. *Food and Drug Administration Molecular Virology Team*, *Silver Spring, MD,* Invited Talk, 16 Nov. 2018.

Moore MD. Novel methods in the investigation, detection, and control of foodborne viruses. *International Union of Food Science and Technology Meeting*, *Mumbai, India,* Invited Talk, 25 Oct. 2018.

Moore MD. Study, detection, and control of foodborne viruses. *USDA Eastern Regional Research Center Seminar*, *Wyndmoor, PA*, Invited Lecture, 29 May 2019.

Moore MD. Study, detection, and control of foodborne viruses. *World Society for Virology 1st Organizational Meeting, Karolinska Institut, Stockholm, Sweden*, Invited Talk, 26 Aug. 2019.

Moreira, J., Yomalli, M. E., and Adhikari, A. 2019. Effect of storage temperature on the survival or growth of *Listeria monocytogenes* on whole and fresh-cut produce. IAFP Annual Conference

Muise, A. and J. Gleason. 2019. Sampling Irrigation Water: An interactive digital education model. CONSERVE: Sustainable Water Reuse, Food, & Health Annual Meeting, University of Maryland, College Park, MD, July 14-16.

Northcutt, J.K. 2019. Antimicrobial Intervention Strategies on Fresh Produce. Executive Farm Management Program, North Carolina State University. Charleston, SC. February 18-20, 2019.

Northcutt, J.K. Food Allergens and Food Safety for Food Banks and Food Pantries. Second harvest Annual Meeting, Charlotte, NC. November 27-28, 2018.

Northcutt, J.K. Rodent and Pest Control for Food Banks and Food Panties. Golden Harvest Annual Meeting, Columbia, SC. October 10, 2018.

Northcutt, J.K. Overview of Food Safety Practices for Food Banks and Food Pantries. Harvest Hope Annual Training, Greenville, SC. October 8, 2018.

Omolo, M.\* and D. J. Baumler, The application of Genome Scale Metabolic Modeling to investigate global metabolic capacity of pathogenic *Escherichia coli*, at the Conference of Food Engineering in Minneapolis, MN on Sept 10-11th, 2018.

Onay B. Dogan, Anand Aditya, Juan Ortuzar, Jennifer Clarke, Fabio Mattos, Bing Wang. Systematic review and meta-analysis on the effects of processing stages and interventions to control *Campylobacter* contamination in broiler chickens. Poster presentation at IAFP 2019, Louisville, KY (P3-231).

Onay B. Dogan, Bing Wang. A quantitative microbial risk assessment of campylobacteriosis through consumption of broilers and evaluation of processing interventions. Society for Risk Analysis 2018 annual meeting. New Orleans, LA.

Onay B. Dogan, Yulie E. Meneses, Rolando A. Flores, Bing Wang. Risk-based assessment and criteria specification of the microbial safety of wastewater reuse in food processing: Managing *Listeria monocytogenes*contamination in pasteurized fluid milk. DWFI 2019 Water for Food Global Conference. Lincoln, NE.

P. Kaur Litt, A. Kelly, Q. Riley, A. Omar, G. Johnson, M. Sharma, K. Kniel. 2019. Bacterial Survival as a Factor of Variation in Extrinsic and Intrinsic Soil Parameters with Biological Soil Amendments of Animal Origin. International Association for Food Protection Annual Meeting Abstract P2-236.

P. Kaur Litt, A. Kelly, Q. Riley, A. Omar, G. Johnson, M. Sharma, K. Kniel, 2019. Pathogen persistence and transfer dynamics as influenced by biological soil amendments in a preharvest environment. International Association for Food Protection Annual Meeting Abstract T1-06.

Patwardhan, M., and D. H. D'Souza.  2019.  Thermal resistance of *Staphylococcus carnosus* CS 299 and CS 300 as potential hepatitis A virus surrogates after growth at 42oC and pH 6.  Proceedings, IFT New Orleans, June 3, E-poster.

Patwardhan, M.P., and D. H. D'Souza.  2019.  Growth temperature and salt affect thermal resistance of potential hepatitis A virus surrogates, *Staphylococcus carnosus* CS 299 and CS 300.  Proceedings, IAFP Annual meeting, Louisville, KY.

Patwardhan, M.P., V. P. Dia, and D. H. D'Souza.  2019.  Photodynamic inactivation of Tulane virus by gingerol and Methylene Blue.  Proceedings, ASM Microbe, June 22, San Francisco, CA.

Ponder, M. 2019. “What doesn’t kill them makes them stronger: pathogenicity and infectious dose in dried foods.” Keynote Presentation at the Mid-Atlantic Microbial Pathogenesis Meeting. 11 February, 2019. Wintergreen, VA.

Ponder, M. 2018. “Survival of *Salmonella enterica* and a Surrogate Microorganism, *Enterococcus faecium*, on Whole Black Peppercorns and Cumin Seeds Subjected to Dry steam”. *International Union of Food Science and Technology (IUFOST) , 19th World Congress of Food. Mumbai, India,* 26 October 2018. Audience: Industry. Scope: International. Reason: Invited. Number of Times Delivered: 1. Audience Size: 60

Ritter, G.D., Acuff, G.R., Bergeron, G., Bourassa, M.W., Chapman, B.J., Dickson, J.S., Opengart, K., Salois, M.J., Singer, R.S. and Storrs, C. 2019. Antimicrobial-resistant bacterial infections from foods of animal origin: Understanding and effectively communicating to consumers. Annals of the New York Academy of Sciences Ann. N.Y. Acad. Sci. 1441:40–49.

Robyn Miranda and Donald W. Schaffner. 2019. Development of an Agent-based Model for Norovirus Contamination of Berries from Infected Workers on the Farm. International Association for Food Protection Annual Meeting Abstract P1-167.

Ryser, E.T. 2019. “Safe at the Plate - Not Talking Baseball”. First Presbyterian Church, Lansing, MI April 16

S. Craighead, B. Anderson-Coughlin, S. Gartley, A. Kelly, A. Omar, A. Vanore, C. Jiang, W. Betancourt, C. Gerba, J. Haymaker, D. Foust, R. Duncan, C. White, S. Parveen, F. Hashem, S. Allard, A. Sapkota, K. Kniel. 2019. The Presence of Cryptosporidium spp., Cyclospora cayetanensis, Toxoplasma gondii, and Giardia intestinalis in Potential Alternative Sources of Agricultural Water: A Conserve Study. International Association for Food Protection Annual Meeting Abstract P2-89.

S. Craighead, H. Chen, K. Kniel, 2019. The potential of pulsed UV light to inactivate Cryptosporidium parvum Oocysts on High-risk Commodities. International Association for Food Protection Annual Meeting Abstract T6-03.

Schmidt, J.W., A. Vikram, K. Thomas, T.M. Arthur, M. Weinroth, J. Parker, A. Hanes, I. Geornaras, P.S. Morley, T.L. Wheeler, and K.E. Belk. 2019. Occurrences of antimicrobial resistant bacteria and antimicrobial resistance genes in retail ground beef with and without a “Raised without Antibiotics” claim. Beef Industry Food Safety Council (BIFSCO) Annual Beef Industry Safety Summit Meeting, March 5-7, Kansas City, KS. Abstract.

Schmidt, J.W., A. Vikram, K. Thomas, T.M. Arthur, M. Weinroth, J. Parker, A. Hanes, I. Geornaras, P.S. Morley, T.L. Wheeler, and K.E. Belk. 2019. Antimicrobial resistance in retail ground beef with and without a “Raised without Antibiotics” claim. 72nd Reciprocal Meat Conference, American Meat Science Association, June 23-26, Fort Collins, CO. Abstract No. 126.

Shah, M. K., C. J. Grim, K. G. Jarvis, J. Pettengill, T. M. Bergholz, and M. Sharma. 2019. 16S rRNA analysis of soil amended or unamended with heat-treated poultry pellets contaminated with *S.* Newport over a longitudinal study. International Association for Food Protection Annual Meeting Abstract P2-232

Shah, M. K., R. Bradshaw, E. Handy, C. East, T. M. Bergholz, and M. Sharma. 2019. Factors affecting *Salmonella* Newport in soil and subsequent transfer to spinach plants. International Association for Food Protection Annual Meeting Abstract P2-233

Shiraz, S., Djebbi-Simmons, D., Xu, W. 2018. Evaluation of microbial safety and quality of Louisiana strawberries after flooding. International Association for Food Protection (IAFP) Annual Meeting Program and Abstract Book. Salt Lake City, UT. July 8-11.

Sindelar, J.J., K. Glass, R. Hanson, J. Sebranek, J. Cordray, and J. S. Dickson. 2019. Validation of lethality and stabilization processes for products with slow come up time: bacon and bone-in ham. Food Control. Accepted 23 April 2019.

Sloniker, N., C. Kang, and E.T. Ryser*.* 2019*.* Inactivation of *Salmonella* Typhimuriumduring flume washing of diced tomatoes with a sulfuric acid/surfactant-based sanitizer*.*  Abst. Ann. Mtg. Int. Assoc. Food Prot., Louisville, KY, July 21 – 24.

Steinbrunner, P.J., E.T. Ryser, K. Dolan, B.P. Marks, and S. Jeong. 2019. Quantifying the inactivation of *Enterococcus faecium* during spray drying. Abst. Ann. Mtg. Int. Assoc. Food Prot., Louisville, KY, July 21 – 24.

Strawn, L.K., C. Rupert, L. Friedrich, B. Chapman, and M.D. Danyluk. 2019. Evaluation of Cantaloupe Contact Surfaces in Retail Stores.

Suther C., Moore, MD. Quantification and discovery of PCR inhibitors found in food matrices commonly associated with foodborne viruses. *International Association for Food Protection Annual Meeting 2019*, July 2019.

Tan, X., T. Chung, Y. Chen, D. Macarisin, L. LaBorde and J. Kovac. International Association for Food Protection Annual Meeting Abstract P1-186.

Taylor, T.M. 2018. Automation - the next frontier in food testing. 20th Annual Food Safety Summit, Rosemont, IL.

Taylor, T.M. 2019. Food safety programs at Texas A&M University. Texas Food Safety and Defense Task Force Meeting, College Station, TX.

Taylor, T.M. 2019. Validating *Salmonella* lethality during rendering of poultry byproducts: research update. U.S. Poultry and Egg Association – Poultry Protein and Fat Seminar, Nashville, TN.

Thomas-Popo, E., A. F. Mendonca, J. Dickson, A. Shaw, S. Coleman, A. Daraba, A. Jackson-Davis, and F. Woods. 2019. Isoeugenol significantly inactivates Escherichia coli O157:H7, Salmonella enterica, and Listeria monocytogenes in refrigerated tyndallized pineapple juice with added Yucca schidigera extract. Food Control. Accepted 22 June 2019.

Von Achen, C., Richards, N., Pivarnik, L., Kinchla, A.J. Food Safety Management Training for Small and Emerging Food Businesses: Integrating a Food Safety Culture from Concept to Commercialization. Northeast Center to Advance Food Safety Annual Meeting, Albany, NY, February, 2020.

Wang, H., V. Shankar, M. Dharmasena, and X. Jiang. 2019. Analyzing microbial community change of turkey litter compost due to heat exposure using 16S high throughput sequencing. IAFP Annual Meeting, Louisville, Kentucky, 7/21-24.

Warang, P., S. Malekmohammadi, and T. M. Bergholz. 2019. Investigating the role of ethanolamine utilization in growth of *Listeria monocytogenes* on ready-to-eat meats. NDSU EXPLORE, Fargo, North Dakota.

West, M., J. Richards, and F. Critzer, and A. Hamilton. 2019. Presence and identification of Campylobacter spp. in East Tennessee Rivers. The 2019 Annual Meeting of the International Association for Food Protection, July 21-24, Louisville, KY.

Wiertezema, J.\*, Chen, D, Beckstrom, A., Mao, Q., Liu, J., Chen, C., Feirtag, J., Vickers, Z., Chen, P., Ruan, R., and D.J. Baumler. Utilization of intense pulsed light for microbial decontamination of low-moisture foods. At the ASM Microbe Annual conference in San Francisco, CA on June 22, 2019.

Wiertzema, J.\* and D.J. Baumler, New Technologies for Powder Treatment after Drying, Invited speaker for the Minnesota Food Protection Association Meeting in Saint Paul, MN on Nov 6th, 2018.

Wiertzema, J.\* and D.J. Baumler, New Technologies for Powder Treatment after Drying, Invited speaker for the North Central Cheese Industry Association Meeting in Sioux Falls, SD on October 10th, 2018.

Wiertzema, J.R.\*, Chen, D., Beckstrom, A., Peng, P., Chen, P., Ruan, R., Feirtag, J., and D. J. Baumler, Utilization of intense pulsed light for microbial decontamination of low-moisture foods at the Conference of Food Engineering in Minneapolis, MN on Sept 10-11th, 2018.

Wu, J. and M. Ponder. 2019. Evaluation of *Listeria monocytogenes* and *Staphylococcus aureus* Survival and Growth on Natural-Source Nitrite-Cured Ham During Stabilization. International Association for Food Protection Annual Meeting. Lexington, Ky. July 21 – 24

Wu, J., J. Acuff, K. Waterman, and M. Ponder. 2019. Inactivation of *Salmonella a*nd Surrogate Bacteria on Brazil Nuts and Pine Nuts Exposed to Commercial Propylene Oxide Processing Conditions. International Association for Food Protection Annual Meeting. Lexington, Ky. July 21 – 24

Wu, X. and E. DiCaprio. 2019. Evaluation of viral food safety risks of reusing tail water for leafy green production. 2019 IAFP Annual Meeting. Louisville, Kentucky.

Xu, W. 2019. Multi-Channel Communication Between Food Safety Specialist & Field Educators — Build the Toolbox. Partnership for Food Safety Education Annual Conference Program. Orlando, FL. March 6-8.

Yang, H. 2019. Evaluation of MicroTallyTM sampling devices in combination with GENE-UP® PCR for detection of Shiga toxin-producing *Escherichia coli* in beef processing plants. Beef Industry Food Safety Council (BIFSCO) Annual Beef Industry Safety Summit Meeting, Kansas City, KS, March.

Yang, H., S. Huang, E. Wilhelmsen, T. Liu, M. Jia, I. Geornaras, T. Wheeler, T. Arthur, M. Bosilevac, V. Dutta, and K.E. Belk. 2019. Evaluation of MicroTallyTM sampling devices in combination with GENE-UP® PCR for detection of Shiga toxin-producing *Escherichia coli* in beef processing plants. Beef Industry Food Safety Council (BIFSCO) Annual Beef Industry Safety Summit Meeting, March 5-7, Kansas City, KS. Abstract.

Yang, L., M. Khalid, M. Duong, D. Gallagher, T. Drape, R. Williams, T. Archibald, B. Chapman, R. Boyer. 2019. A sequential mixed-methods approach in assessing consumers’ self identified at home beef storage, handling, and preparation knowledge and behaviors. International Association for Food Protection Annual Meeting, Abstract T8-02. Abstract book p.61.

Yangjunna Zhang, John W. Schmidt, Terrance M. Arthur, Tommy Wheeler, Bing Wang. A quantitative microbial exposure assessment to evaluate the impacts of antibiotic use in beef cattle primary production on risks of exposure to beta-lactam resistant *Escherichia coli* through the consumption of beef cuts and ground beef. BIFSCO 2019. Kansas City, MO.

Yemmireddy, V., Cason, C., Graham, C., and Adhikari, A. 2018. Antimicrobial Activity of Pecan Shell Extracts against Various Foodborne Bacterial Pathogens. IUFOST 2018 annual conference, Mumbai India

Yim, I., X. Wu, and E. DiCaprio. 2019 Assessing the role of phyllosphere bacteria on norovirus stability and attachment in Romaine lettuce. IAFP Annual Meeting. Louisville, Kentucky.

Yu, Z., M. Lin, A. Mustapha and W. Wang. 2019. Synthesis of cellulose nanofibril/titanium dioxide nanoparticle composites and investigation into their toxicity. Institute of Food Technologists Annual Meeting Abstract P02-123.

Yu, Z., M. Lin, A. Mustapha and W. Wang. 2019. Antimicrobial effect and toxicity of cellulose nanofibril/silver nanoparticle nanocomposite prepared by the ultraviolet irradiation method. Institute of Food Technologists Annual Meeting Abstract P04-093.

Zhai, C., S.P. Suman, S. Li, M.N. Nair, C.M. Beach, B.M. Edenburn, D.D. Boler, A.C. Dilger, and T.L. Felix. 2019. Ractopamine-induced changes in the mitochondrial proteome of postmortem beef longissimus lumborum. 72nd Reciprocal Meat Conference, American Meat Science Association, June 23-26, Fort Collins, CO. Abstract No. 139.

Zhang, W., J. He, L. Zhang, S.Y. He, E.T. Ryser, and H. Li. 2019. Stomata facilitated sorption of silver nanooparticles by *Arabidopsis thaliana*. Abst. European Geoscience Union General Assembly, Vienna, Austria, April 7 – 12.

Zhang, Y. Pennington, W., Hanks, T., Northcutt, J. Tzeng, J. and Dawson, P. 2019. Polydiacetylene liposomes as sanitation sensors for food processing, EPSCoR 2019 Annual State Conference, 2019 April 12; Greenville, SC

Zhang, Y., O’Connor, A.M., Wang, C., Dickson, J.S., Hurd, H.S., and Wang, B. 2019. Interventions targeting deep tissue lymph nodes may not effectively reduce the risk of salmonellosis from ground pork consumption: A quantitative microbial risk assessment. Risk Analysis DOI:10.1111/risa.13317