

## Full List of References in the Risk-Ranking Model for Food Tracing (RRM-FT)

September 2022

- Ababouch, L., Afilal, M., Rhafiri, S., & Busta, F. (1991). Identification of histamine-producing bacteria isolated from sardine (*Sardina pilchardus*) stored in ice and at ambient temperature (25 °C). *Food Microbiology*, 8(2), 127-136.
- Abadiasa, M., Alegre, I., Oliveira, M., Altisenta, R., & Viñas, I. (2012). Growth potential of *Escherichia coli* O157:H7 on fresh-cut fruits (melon and pineapple) and vegetables (carrot and escarole) stored under different conditions. *Food Control*, 27(1), 37-44.
- Abadiasa, M., Usall, J., Anguera, M., Solsona, C., & Vinas, I. (2008). Microbiological quality of fresh, minimally-processed fruit and vegetables, and sprouts from retail establishments. *International Journal of Food Microbiology*, 123(1-2), 121-129. doi:10.1016/j.ijfoodmicro.2007.12.013
- Abanyie, F., Harvey, R., Harris, J., Wiegand, R., Gaul, L., Desvignes-Kendrick, M., . . . Herwaldt, B. (2015). 2013 multistate outbreaks of *Cyclospora cayetanensis* infections associated with fresh produce: Focus on the Texas investigations. *Epidemiology & Infection*, 143(16), 3451-3458.
- Abbas, B. A., & Talei, A. B. (2010). Isolation, identification and biotyping of *Brucella* spp. from milk product at Basrah province. *Basrah Journal of Veterinary Research*, 9(1).
- Abdelwaheb, C., Imen, L., & Ahmed, L. (2008). Growth and survival of *Salmonella* Zanzibar in juice and salami stored under refrigerated and room temperature. *African Journal of Microbiology Research*, 2(2), 47-49.
- Abgrall, M., & Misner, S. (1998). Facts about eggs and food safety. Retrieved from <http://ag.arizona.edu/pubs/health/foodsafety/az1077.html> Accessed: December 16, 2016.
- About Food. (2015a). Honey Storage. Honey never goes bad. Retrieved from <http://homecooking.about.com/od/foodstorage/a/honeystorage.htm> Accessed: December 16, 2016.
- About Food. (2015b). Pistachio storage and selection: Unopened pistachios are immature. *Food Storage*. Retrieved from <http://homecooking.about.com/od/foodstorage/a/pistachiostore.htm> Accessed: December 16, 2016.
- About Food. (2015c). What is the shelf life of distilled spirits? *Home Bar Essentials*. Retrieved from [http://cocktails.about.com/od/stockyourbar/f/liquor\\_storage.htm](http://cocktails.about.com/od/stockyourbar/f/liquor_storage.htm) Accessed: December 16, 2016.
- About Money. (2015). The shelf life of frozen foods. *Frugal Living*. Retrieved from <http://frugalliving.about.com/od/stockpiling/a/The-Shelf-Life-Of-Frozen-Foods.htm> Accessed: December 16, 2016.
- About Seafood. (2015). Handling & Storage. Retrieved from <http://www.aboutseafood.com/cooking/handling-storage> Accessed: December 16, 2016.
- Ackah, M., Anim, A. K., Zakaria, N., Osei, J., Saah-Nyarko, E., Gyamfi, E. T., . . . Bentil, N. O. (2014). Determination of some heavy metal levels in soft drinks on the Ghanaian market using atomic absorption spectrometry method. *Environmental Monitoring and Assessment*, 186(12), 8499-8507. doi:10.1007/s10661-014-4019-8
- Adams, A. M., Leja, L. L., Jinnerman, K., Beeh, J., Yuen, G. A., & Wekell, M. M. (1994). Anisakid parasites, *Staphylococcus aureus* and *Bacillus cereus* in sushi and sashimi from Seattle area restaurants. *Journal of Food Protection*, 57(4), 311-317.
- Adebayo-Tayo, B. C., Okonko, I. O., Esen, C. U., Odu, N. N., Onoh, C. C., & Igwiloh, N. J. P. (2011). Incidence of potentially pathogenic *Vibrio* spp. in fresh seafood from Itu Creek in Uyo, Akwa Ibom

- State, Nigeria. *World Applied Sciences Journal*, 15(7), 985-991.
- Adeyemi, J. A., Adedire, C. O., Paulelli, A. C., Martins, A. D., Ileke, K. D., & Barbosa, F. (2016). Levels and daily intake of lead (Pb) and six essential elements in gari samples from Ondo State, Southwest Nigeria: A potential risk factor of health status. *Journal of Food Composition and Analysis*, 45, 34-38. doi:10.1016/j.jfca.2015.09.015
- Adler, B. B., & Beuchat, L. R. (2002). Death of *Salmonella*, *Escherichia coli* O157: H7, and *Listeria monocytogenes* in garlic butter as affected by storage temperature. *Journal of Food Protection*, 65(12), 1976-1980.
- Administrative Committee for Pistachios. (2015). Research database. Retrieved from <http://www.acpistachios.org/> Accessed: December 16, 2016.
- Advance Pierre Foods. (2015). Hot 'n' Ready quality sandwiches that taste like home. Retrieved from <http://www.advancepierre.com/Brands/Hot-n-Ready.aspx> Accessed: December 16, 2016.
- Agata, N., Ohta, M., & Yokoyama, K. (2002). Production of *Bacillus cereus* emetic toxin (cereulide) in various foods. *International Journal of Food Microbiology*, 73(1), 23-27. doi: [https://doi.org/10.1016/S0168-1605\(01\)00692-4](https://doi.org/10.1016/S0168-1605(01)00692-4)
- Agency for Toxic Substances and Disease Registry. (2004). Toxicological profile for copper. Retrieved from <http://www.atsdr.cdc.gov/toxprofiles/tp132.pdf> Accessed: December 16, 2016.
- Agency for Toxic Substances and Disease Registry. (2008a). Case studies in environmental medicine: cadmium toxicity. Retrieved from <https://www.atsdr.cdc.gov/csem/cadmium/docs/cadmium.pdf> Accessed: February 12, 2018.
- Agency for Toxic Substances and Disease Registry. (2008b). Case studies in environmental medicine: chromium toxicity. Retrieved from <https://www.atsdr.cdc.gov/csem/chromium/docs/chromium.pdf> Accessed: December 16, 2016.
- Agency for Toxic Substances and Disease Registry. (2008). Toxicological profile for aluminum. Retrieved from <http://www.atsdr.cdc.gov/toxprofiles/tp22.pdf> Accessed: February 12, 2018.
- Agency for Toxic Substances and Disease Registry. (2011a). Arsenic. Retrieved from <https://www.atsdr.cdc.gov/substances/toxsubstance.asp?toxid=3> Accessed: February 12, 2018.
- Agency for Toxic Substances and Disease Registry. (2011b). Toxicological profile for lead. Retrieved from <http://www.atsdr.cdc.gov/substances/toxsubstance.asp?toxid=22> Accessed: December 16, 2016.
- Agency for Toxic Substances and Disease Registry. (2011c). Toxicological profile for polycyclic aromatic hydrocarbons (PAHs). Retrieved from <http://www.atsdr.cdc.gov/toxprofiles/tp69.pdf> Accessed: December 16, 2016.
- Agency for Toxic Substances and Disease Registry. (2014). ATSDR case studies in environmental medicine polychlorinated biphenyls (PCBs) toxicity. Retrieved from <http://www.atsdr.cdc.gov/csem/pcb/docs/pcb.pdf> Accessed: December 16, 2016.
- Aghamirlou, H. M., Khadem, M., Rahmani, A., Sadeghian, M., Mahvi, A. H., Akbarzadeh, A., & Nazmara, S. (2015). Heavy metals determination in honey samples using inductively coupled plasma- optical emission spectrometry. *Journal of Environmental Health Science and Engineering*, 13. doi:10.1186/s40201-015-0189-8
- Agle, M. E., Martin, S. E., & HP., B. (2005). Survival of *Shigella boydii* 18 in bean salad. *Journal of Food Protection*, 68(4), 838-840.
- Agro Aurora. (2015). IQF frozen berries: Raspberries. Retrieved from [http://www.agroaurora.com/products/iqf\\_raspberries.html](http://www.agroaurora.com/products/iqf_raspberries.html) Accessed: December 16, 2016.
- Aguilera, M., Stagnitta, P. V., Micalizzi, B., & de Guzman, A. M. S. (2005). Prevalence and characterization

- of *Clostridium perfringens* from spices in Argentina. *Anaerobe*, 11(6), 327-334.
- Ahasan, H. A., Mamun, A. A., Karim, S. R., Bakar, M. A., Gazi, E. A., & Bala, C. S. (2004). Paralytic complications of puffer fish (tetrodotoxin) poisoning. *Singapore Medical Journal*, 45(2), 73-74.
- Ahmed, A. A., Moustafa, M. K., & Marth, E. H. (1983). Incidence of *Bacillus cereus* in milk and some milk products. *Journal of Food Protection*, 46(2), 126-128.
- Ahn, S., Goodrich-Schneider, R. M., & Schneider, K. R. (2012). Preventing foodborne illness: Campylobacteriosis. Retrieved from <http://edis.ifas.ufl.edu/fs098> Accessed: December 16, 2016.
- Aibinu, I. E., Smooker, P. M., & Lopata, A. L. (2019). Anisakis nematodes in fish and shellfish-from infection to allergies. *International Journal for Parasitology: Parasites and Wildlife*, 9, 384-393.
- Ajmal, M. (1968). *Clostridium botulinum* type E: Growth and toxin production in food. *Journal of Applied Bacteriology*, 31(1), 124-132.
- Alavi, S., Puri, V., Knabel, S. J., Mohtar, R., & Whiting, R. (1999). Development and validation of a dynamic growth model for *Listeria monocytogenes* in fluid whole milk. *Journal of Food Protection*, 62(2), 170-176.
- Al-Holy, M., Al-Qadiri, H., Lin, M., & Rasco, B. (2006). Inhibition of *Listeria innocua* in hummus by a combination of nisin and citric acid. *Journal of Food Protection*, 69(6), 1322-1327.
- Al-Holy, M., Lin, M., & Rasco, B. (2005). Destruction of *Listeria monocytogenes* in sturgeon (*Acipenser transmontanus*) caviar by a combination of nisin with chemical antimicrobials or moderate heat. *Journal of Food Protection*, 68(3), 512-520. doi:Doi 10.4315/0362-028x-68.3.512
- Al-Moghazy, M., S. Boveri, and A. Pulvirenti. (2014). Microbiological safety in pistachios and pistachio containing products. *Food Control*, 36, 88-93.
- Alali, W. Q., Mann, D. A., & Beuchat, L. R. (2012). Viability of *Salmonella* and *Listeria monocytogenes* in delicatessen salads and hummus as affected by sodium content and storage temperature. *Journal of Food Protection*, 75(6), 1043-1056.
- Albrecht, J. (2007). Food storage. *University of Nebraska Lincoln Extension*. Retrieved from [extensionpublications.unl.edu/assets/pdf/ec446.pdf](http://extensionpublications.unl.edu/assets/pdf/ec446.pdf) Accessed: December 16, 2016.
- Alegre, I., Abadiasa, M., Anguera, M., Oliveira, M., & Vinas, I. (2010). Factors affecting growth of foodborne pathogens on minimally processed apples. *Food Microbiol.*, 27(1), 70-76. doi:10.1016/j.fm.2009.08.005
- Alfrey, A. C. (1984). Aluminum toxicity. *Bulletin of the New York Academy of Medicine*, 60(2), 210-212.
- Alibaba. (2015a). Delicious salted cashew. *Products > Agriculture > Nuts & Kernels > Cashew Nuts*. Retrieved from [http://www.alibaba.com/product-detail/Delicious-salted-cashew\\_140964334.html](http://www.alibaba.com/product-detail/Delicious-salted-cashew_140964334.html) Accessed: December 16, 2016.
- Alibaba. (2015b). Escolar fresh. Retrieved from [http://www.alibaba.com/product-detail/Escolar-Fresh\\_127676126.html](http://www.alibaba.com/product-detail/Escolar-Fresh_127676126.html) Accessed: December 16, 2016.
- Alibaba. (2015a). 250ml Canned energy drink. *Energy Drink*. Retrieved from [http://vn105660124.trustpass.alibaba.com/product/128204118-103046252/Canned\\_Energy\\_Drink.html](http://vn105660124.trustpass.alibaba.com/product/128204118-103046252/Canned_Energy_Drink.html) Accessed: December 16, 2016.
- Alibaba. (2015b). Canned fish. Retrieved from <http://www.alibaba.com/showroom/types-of-canned-fish.html> Accessed: December 16, 2016.
- Alibaba. (2015c). Fried sliced plantain. *Products > Food & Beverage > Fruit Products > Frozen Fruit (25733)*. Retrieved from [http://www.alibaba.com/product-free/117273162/Fried\\_Sliced\\_Plantain.html](http://www.alibaba.com/product-free/117273162/Fried_Sliced_Plantain.html) Accessed: December 16, 2016.
- Alibaba. (2015d). Hydrolysed vegetable protein. *Product Categories > Hydrolysed Vegetable Protein >*

- Hydrolysed Vegetable Protein*. Retrieved from [http://symegaindia.fm.alibaba.com/product/104565280-102980719/Hydrolysed\\_Vegetable\\_Protein.html](http://symegaindia.fm.alibaba.com/product/104565280-102980719/Hydrolysed_Vegetable_Protein.html) Accessed: December 16, 2016.
- Alibaba. (2015e). Hydrolyzed vegetable protein powder. *Product Categories > Food additives > Hydrolyzed Vegetable Protein Powder*. Retrieved from [http://sqkmd.en.alibaba.com/product/722186521-214209265/Hydrolyzed\\_Vegetable\\_Protein\\_Powder.html](http://sqkmd.en.alibaba.com/product/722186521-214209265/Hydrolyzed_Vegetable_Protein_Powder.html) Accessed: December 16, 2016.
- Alibaba. (2015). Liquid food coloring. Retrieved from [https://fofoodproducts.trustpass.alibaba.com/product/101650942-101884245/Liquid\\_Food\\_Coloring.html](https://fofoodproducts.trustpass.alibaba.com/product/101650942-101884245/Liquid_Food_Coloring.html) Accessed: February 12, 2018.
- Alibaba. (2015f). Rooibos tea. *Product Categories > Health > Rooibos Tea*. Retrieved from [http://my1008253866.fm.alibaba.com/product/138946513-106005472/Rooibos\\_Tea.html](http://my1008253866.fm.alibaba.com/product/138946513-106005472/Rooibos_Tea.html) Accessed: December 16, 2016.
- Alibaba. (2015g). Xanthan gum (CAS No 11078-31-2 ), E415. *Product Categories > food additives robot > Xanthan Gum (CAS No 11078-31-2 ), E415*. Retrieved from [http://chinaadditives.en.alibaba.com/product/241701651-209469278/Xanthan\\_Gum\\_CAS\\_No\\_11078\\_31\\_2\\_E415.html](http://chinaadditives.en.alibaba.com/product/241701651-209469278/Xanthan_Gum_CAS_No_11078_31_2_E415.html) Accessed: December 16, 2016.
- Aliexpress. (2015). Search for snack stick seasoning. Retrieved from <http://www.aliexpress.com/popular/snack-stick-seasoning.html> Accessed: December 16, 2016.
- Alkint, C., Wadso, L., & Sjöholm, I. (2004). Effects of modified atmosphere on shelf-life of carrot juice. *Food Control*, 15, 131-137. doi:10.1016/S0956-7135(03)00024-0
- Allen, K. J., Kovacevic, J., Cancarevic, A., Wood, J., Xu, J., & Gill, B. (2013). Microbiological survey of imported produce available at retail across Canada. *International Journal of Food Microbiology*, 162(2), 135-142.
- AllSpice. (2011). Old spice - how long do spices keep? Retrieved from <http://allspiceonline.com/blog/old-spice/> Accessed: December 16, 2016.
- Alm, L. (1983). Survival rate of *Salmonella* and *Shigella* in fermented milk products with and without added human gastric juice: an in vitro study. *Progress in Food & Nutrition Science*, 7(3-4), 19-28.
- Almeida, M. I., Almeida, N. G., Carvalho, K. L., Goncalves, G. A. A., Silva, C. N., Santos, E. A., . . . Vargas, E. (2012). Co-occurrence of aflatoxins B-1, B-2, G(1) and G(2), ochratoxin A, zearalenone, deoxynivalenol, and citreoviridin in rice in Brazil. *Food Additives & Contaminants: Part A*, 29(4), 694-703. doi:10.1080/19440049.2011.651750
- Almond Board of California. (2015). Food safety. *About Almonds*. Retrieved from <http://www.almonds.com/food-professionals/about-almonds/food-safety> Accessed: December 16, 2016.
- Alomary, A. (2013). Determination of trace metals in drinking water in Irbid City-Northern Jordan. *Environmental Monitoring and Assessment*, 185(2), 1969-1975. doi:10.1007/s10661-012-2680-3
- Al-Nabulsi, A. A., Olaimat, A. N., Osaili, T. M., Shaker, R. R., Elabedeen, N. Z., Jaradat, Z. W., . . . Holley, R. (2014). Use of acetic and citric acids to control *Salmonella* Typhimurium in tahini (sesame paste). *Food Microbiology*, 42, 102-108. doi: 10.1016/j.fm.2014.02.020.
- Al-Nassir, W. (2014). Brucellosis. *Medscape*. Retrieved from <http://emedicine.medscape.com/article/213430-overview> Accessed: December 16, 2016.
- Al-Qadiri, H., Lu, X., Al-Alami, N. I., & Rasco, B. A. (2011). Survival of *Escherichia coli* O157:H7 and *Campylobacter jejuni* in bottled purified drinking water under different storage conditions. *Journal of Food Protection*, 74(2), 254-260.

- Al-Rmalli, S. W., Jenkins, R. O., & Haris, P. I. (2012). Dietary intake of cadmium from Bangladeshi foods. *Journal of Food Science*, 77(1), T26-T33. doi:10.1111/j.1750-3841.2011.02467.x
- Altekin, E., Dizman, S., & Keser, R. (2015). Radioactivity and heavy metal concentrations in various honey samples. *Journal of Environmental Protection and Ecology*, 16(2), 716-722.
- Althaus, D., Hofer, E., Corti, S., Julmi, A., & Stephan, R. (2012). Bacteriological survey of ready-to-eat lettuce, fresh-cut fruit, and sprouts collected from the Swiss market. *Journal of Food Protection*, 75(7), 1338-1341.
- Alton, G. G., & Forsyth, J. R. L. (1996). Chapter 28: *Brucella*. In Baron, S. (ed.), *Medical Microbiology*, 4th ed. University of Texas Medical Branch at Galveston.
- Alvarez-Suarez, J. M., Giampieri, F., Damiani, E., Astolfi, P., Fattorini, D., Regoli, F., . . . Battino, M. (2012). Radical-scavenging activity, protective effect against lipid peroxidation and mineral contents of monofloral Cuban honeys. *Plant Foods for Human Nutrition*, 67(1), 31-38. doi:10.1007/s11130-011-0268-7
- Álvarez-Suárez, M.-E., Otero, A., García-López, M.-L., & Santos, J. A. (2015). Microbiological examination of bulk tank goat's milk in the Castilla y León region in northern Spain. *Journal of Food Protection*, 78(12), 2227-2232.
- Alvarez, S., Jessick, A. M., Palacio, J. A., & Kolok, A. S. (2012). Methylmercury concentrations in six fish species from two Colombian rivers. *Bulletin of Environmental Contamination and Toxicology*, 88(1), 65-68. doi:10.1007/s00128-011-0458-x
- Amaguaña, R. M., Sherrod, P. S., Hammack, T. S., June, G. A., & Andrews, W. H. (1996). Usefulness of cellulase in recovery of *Salmonella* spp. from guar gum. *Journal of AOAC International*, 79(4), 853-857.
- Amato, B., Pfohl, K., Tonti, S., Nipoti, P., Dastjerdi, R., Pisi, A., . . . Prodi, A. (2015). *Fusarium proliferatum* and fumonisin B1 co-occur with *Fusarium* species causing Fusarium Head Blight in durum wheat in Italy. *Journal of Applied Botany and Food Quality*, 88, 228-233. doi:10.5073/jabfq.2015.088.033
- Amazon. (2015). Soy vav Chinese chicken marinade, 22-ounce bottles (pack of 6). *Soy Vav*. Retrieved from <http://www.amazon.com/Soy-Vav-Chinese-Marinade-22-Ounce/dp/B001RDQYWW> Accessed: December 16, 2016.
- American Bean Co. (2015). Black Bean Burger 1.5 Meat/MA. Retrieved from <http://www.americanbeanproducts.com/BlackBeanBurger1.5Meat-MA.html> Accessed: December 16, 2016.
- American Institute of Baking. (2010). Controlling contamination: Focus on low-moisture food products. Retrieved from [https://www.aibonline.org/aibOnline\\_/www.aibonline.org/newsletter/Magazine/Jul\\_Aug2010/6Controlling.pdf](https://www.aibonline.org/aibOnline_/www.aibonline.org/newsletter/Magazine/Jul_Aug2010/6Controlling.pdf) Accessed: December 16, 2016.
- American Pistachio Growers. *Summary of Specifications for American Pistachios Pistachio Kernels*. Retrieved from [http://www.americanpistachios.org/sites/default/files/null/APG\\_TechnicalSpecSummaryBrochu\\_re-FINAL-LoRes.pdf](http://www.americanpistachios.org/sites/default/files/null/APG_TechnicalSpecSummaryBrochu_re-FINAL-LoRes.pdf) Accessed: December 16, 2016.
- Amish Mart. (2012). Popcorn. Retrieved from <http://www.amishmart.com/popcorn.html> Accessed: December 16, 2016.
- Amoils. (2015). Complete guide to rooibos. Retrieved from <http://www.amoils.com/treatment/health-guide/complete-guide-to-rooibos-tea.html> Accessed: December 16, 2016.
- Amy's Gourmet Apples. (2015). Gourmet Belgian chocolate caramel apples, gift baskets and gift packs. Retrieved from <http://www.amyscandykitchen.com/page.cfm/164> Accessed: December 16, 2016.
- Anaya, I., Aguirrezabal, A., Ventura, A., & Comellas, L. (2008). Survivability of *Salmonella* cells in popcorn

- after microwave oven and conventional cooking. *Microbiological Research*, 163(1), 73-79.
- Anderson's Pure Maple Syrup. Storage and shelf life of maple syrup. Retrieved from <http://andersonsmapplesyrup.com/files/MapleSyrupStorageRetail.pdf> Accessed: December 16, 2016.
- Anderson, M., Jaykus, L., Beaulieu, S., & Dennis, S. (2011). Pathogen-produce pair attribution risk ranking tool to prioritize fresh produce commodity and pathogen combinations for further evaluation (P<sup>3</sup>ARRT). *Food Control*, 22(12), 1865-1872. doi:[10.1016/j.foodcont.2011.04.028](https://doi.org/10.1016/j.foodcont.2011.04.028)
- Angot, V., & Brasseur, P. (1993). European farmed Atlantic salmon (*Salmo salar* L.) are safe from anisakid larvae. *Aquaculture*, 118(3-4), 339-344. doi:10.1016/0044-8486(93)90468-E
- Angulo, F. J., Getz, J., Taylor, J. P., Hendricks, K. A., Hatheway, C. L., Barth, S. S., . . . Ries, A. A. (1998). A large outbreak of botulism: The hazardous baked potato. *Journal of Infectious Diseases*, 178(1), 172-177.
- Ankolekar, C., & Labbe, R. G. (2009). Survival during cooking and growth from spores of diarrheal and emetic types of *Bacillus cereus* in rice. *Journal of Food Protection*, 72(11), 2386-2389.
- Ankolekar, C., Rahmati, T., & Labbe, R. G. (2009). Detection of toxigenic *Bacillus cereus* and *Bacillus thuringiensis* spores in U.S. rice. *International Journal of Food Microbiology*, 128(3), 460-466. doi:10.1016/j.ijfoodmicro.2008.10.006
- Anonymous. (1996). Outbreak of *Escherichia coli* O157:H7 infections associated with drinking unpasteurized commercial apple juice—British Columbia, California, Colorado, and Washington, October 1996. *Journal of the American Medical Association*, 276, 1865-1865.
- Anonymous. (1997). Outbreaks of *Escherichia coli* O157:H7 infection and cryptosporidiosis associated with drinking unpasteurized apple cider—Connecticut and New York, October 1996. *Morbidity and Mortality Weekly Report*, 46, 4-8.
- Ansary, S. E., & Kaspar, C. W. (1997). Survey of retail cheeses, dairy processing environments and raw milk for *Escherichia coli* O157:H7. *Letters in Applied Microbiology*, 25(2), 131-134. doi:10.1046/j.1472-765X.1997.00190.x
- Answers. How long can you leave taco salad refrigerated? *Food Spoilage*. Retrieved from [http://www.answers.com/Q/How long can you leave taco salad refrigerated](http://www.answers.com/Q/How_long_can_you_leave_taco_salad_refrigerated) Accessed: December 16, 2016.
- Answers. Results for: Salted-fish. Retrieved from <http://www.answers.com/topic/salted-fish> Accessed: December 16, 2016.
- Antwi, M., Bernaerts, K., Van Impe, J. F., & Geeraerd, A. H. (2007). Modelling the combined effects of structured food model system and lactic acid on *Listeria innocua* and *Lactococcus lactis* growth in mono- and coculture. *International Journal of Food Microbiology*, 120(1-2), 71-84. doi:10.1016/j.ijfoodmicro.2007.04.015
- Anuranjini, C., Geethu, S., & Dhanashree, B. (2008). Bacteriological analysis of ice creams from Mangalore, South India. *Indian Journal of Medical Research*, 127, 91-92.
- Apple Lane. (2015). Milk Chocolate Gourmet Apple. *Gourmet Apples*. Retrieved from [http://www.applelanefarms.com/MilkChocolateGourmetApple\\_p/301.htm](http://www.applelanefarms.com/MilkChocolateGourmetApple_p/301.htm) Accessed: December 16, 2016.
- Araujo, R., Moreira, J. L., Ratola, N., Santos, L., & Alves, A. (2012). Melamine and cyanuric acid in foodstuffs and pet food: Method validation and sample screening. *Analytical Letters*, 45(5-6), 613-624. doi:10.1080/00032719.2011.649458
- Archdeacon, T. P., Iles, A. C., Kline, A. J., & Bonar, S. A. (2010). Asian fish tapeworm *Bothriocephalus*

- acheilognathi* in the desert southwestern United States. *Journal of Aquatic Animal Health*, 22(4), 274-279.
- Ariahu, C. C., Igyor, M. A., & Umeh, E. U. (2010). Growth kinetics of *Listeria monocytogenes* in soymilk of varying initial pH and sugar concentrations. *Journal of Food Quality*, 33(5), 545-558.
- Arias, M. L., Monge-Rojas, R., Antillon, F., & Chaves, C. (2001). Growth and survival of *Escherichia coli* O157:H7 in meat, poultry and vegetables mixed with different concentrations of mayonnaise. *Revista De Biología Tropical*, 49(3-4), 1207-1211.
- Arissetto, A. P., Vicente, E., & De Figueiredo Toledo, M. C. (2010). Determination of furan levels in commercial samples of baby food from Brazil and preliminary risk assessment. *Food Additives & Contaminants: Part A*, 27(8), 1051-1059.
- Arkansas Game and Fish Commission. (2015). Black bars. Retrieved from [http://www.agfc.com/resources/Publications/blackbear\\_factsheet.pdf](http://www.agfc.com/resources/Publications/blackbear_factsheet.pdf) Accessed: December 16, 2016.
- Arm & Hammer. (2015). Baking soda - clear balance. *Frequently Asked Questions*. Retrieved from <http://www.armandhammer.com/FAQ/BakingSoda.aspx> Accessed: December 16, 2016.
- Armorini, S., Altafini, A., Zaghini, A., & Roncada, P. (2015). Occurrence of aflatoxin B1 in conventional and organic flour in Italy and the role of sampling. *Food Control*, 50, 858-863. doi:10.1016/j.foodcont.2014.10.031
- Arnold, T. C. (2013). Ciguatera toxicity. *Medscape*. Retrieved from <http://emedicine.medscape.com/article/813869-overview> Accessed: December 16, 2016.
- Arrese, E., & Arroyo-Izaga, M. (2012). Prevalence of *Listeria monocytogenes* in Idiazabal cheese. *Nutricion Hospitalaria*, 27(6), 2139-2141.
- Arroyo-Abad, U., Pfeifer, M., Mothes, S., Staerk, H. J., Piechotta, C., Mattusch, J., & Reemtsma, T. (2016). Determination of moderately polar arsenolipids and mercury speciation in freshwater fish of the River Elbe (Saxony, Germany). *Environmental Pollution*, 208, 458-466. doi:10.1016/j.envpol.2015.10.015
- Arthur, L., Jones, S., Fabri, M., & Odumeru, J. A. (2007). Microbial survey of selected Ontario-grown fresh fruits and vegetables. *Journal of Food Protection*, 70(12), 2864-2867.
- Arumugaswamy, R. K., Proudford, R. W., & Eyles, M. J. (1988). The response of *Campylobacter jejuni* and *Campylobacter coli* in the Sydney Rock Oyster (*Crassostrea commercialis*), during depuration and storage. *International Journal of Food Microbiology*, 7(3), 173-183. doi:10.1016/0168-1605(88)90035-9
- Aruscavage, D., Miller, S. A., Lewis Ivey, M. L., Lee, K., & Lejeune, J. T. (2008). Survival and dissemination of *Escherichia coli* O157:H7 on physically and biologically damaged lettuce plants. *Journal of Food Protection*, 71(12), 2384-2388.
- Arvizu-Medrano, S. M., Iturriaga, M. H., & Escartin, E. F. (2001). Indicator and pathogenic bacteria in guacamole and their behavior in avocado pulp. *Journal of Food Safety*, 21(4), 233-244.
- Aryani, D., Den Besten, H., Hazeleger, W., & Zwietering, M. (2015). Quantifying strain variability in modeling growth of *Listeria monocytogenes*. *International Journal of Food Microbiology*, 208, 19-29.
- Aschfalk, A., Folkow, L., Rud, H., & Denzin, N. (2002). Apparent seroprevalence of *Salmonella* spp. in harp seals in the Greenland Sea as determined by enzyme-linked immunosorbent assay. *Veterinary Research Communications*, 26(7), 523-530.
- Asghar, M. A., Iqbal, J., Ahmed, A., & Khan, M. A. (2014). Occurrence of aflatoxins contamination in

- brown rice from Pakistan. *Iranian Journal of Public Health*, 43(3), 291-299.
- Ask. (2015). How long does sushi keep in the refrigerator? *Food Spoilage*. Retrieved from <http://www.ask.com/food/long-sushi-keep-refrigerator-e236c579c6dc1c> Accessed: December 16, 2016.
- Ask Karen. (2009). What is the shelf life of cookie dough? *Common Questions*. Retrieved from [http://askkaren.custhelp.com/app/answers/detail/a\\_id/352/~/what-is-the-shelf-life-of-cookie-dough%3F](http://askkaren.custhelp.com/app/answers/detail/a_id/352/~/what-is-the-shelf-life-of-cookie-dough%3F) Accessed: December 16, 2016.
- Askville. (2015). Why is pineapple juice only available in cans? Is there a problem with packaging it in (more convenient) bottles? Retrieved from <http://askville.amazon.com/pineapple-juice-cans-problem-packaging-convenient-bottles/AnswerViewer.do?requestId=4768839> Accessed: December 16, 2016.
- Asplund, K., & Nurmi, E. (1991). The growth of salmonellae in tomatoes. *International Journal of Food Microbiology*, 13(2), 177-181. doi:10.1016/0168-1605(91)90059-X
- Assatarakul, K., Churey, J. J., Manns, D. C., & Worobo, R. W. (2012). Patulin reduction in apple juice from concentrate by UV radiation and comparison of kinetic degradation models between apple juice and apple cider. *Journal of Food Protection*, 75(4), 717-724.
- Atanassova, V., Reich, F., & Klein, G. (2008). Microbiological quality of sushi from sushi bars and retailers. *Journal of Food Protection*, 71(4), 860-864.
- Austin, J. W., & Leclair, D. (2011). Botulism in the north: A disease without borders. *Clinical Infectious Diseases*, 52(5), 593-594.
- Australia Food Safety Information Council. (2015). Natural toxins in food. Retrieved from <http://www.foodsafety.asn.au/resources/natural-toxins-in-food/> Accessed: December 16, 2016.
- Australia Food Standards. (2013a). *Bacillus cereus*. Retrieved from <https://www.foodstandards.gov.au/publications/Documents/Bacillus%20cereus.pdf> Accessed: December 16, 2016.
- Australia Food Standards. (2013b). *Shigella* species. Retrieved from <https://www.foodstandards.gov.au/publications/Documents/Shigella%20species%20-%20dec%202013.pdf> Accessed: December 16, 2016.
- Australia Food Standards. (2013c). *Staphylococcus aureus*. Retrieved from <https://www.foodstandards.gov.au/publications/Documents/Staphylococcus%20aureus.pdf> Accessed: December 16, 2016.
- Automatic Vending. (2015). Charley's all natural, shelf stable flavored milk. *Beverage*. Retrieved from <http://www.vendingmarketwatch.com/product/11080257/tenaya-llc-charleys-all-natural-shelf-stable-flavored-milk> Accessed: December 16, 2016.
- Aydin, A., Muratoglu, K., Sudagidan, M., Bostan, K., Okuklu, B., & Harsa, S. (2011). Prevalence and antibiotic resistance of foodborne *Staphylococcus aureus* isolates in Turkey. *Foodborne Pathogens and Disease*, 8(1), 63-69. doi: 10.1089/fpd.2010.0613
- Ayhan, Z., & Esturk, O. (2009). Overall quality and shelf life of minimally processed and modified atmosphere packaged 'ready-to-eat' pomegranate arils. *Journal of Food Science*, 74(5), C399- 405. doi:10.1111/j.1750-3841.2009.01184.x
- Azu, N., & Onyeagba, R. (2006). Antimicrobial properties of extracts of *Allium cepa* (onions) and *Zingiber officinale* (ginger) on *Escherichia coli*, *Salmonella* Typhi and *Bacillus subtilis*. *Internet Journal of Tropical Medicine*, 3(2).
- A&B Distributors. 100% Pure sorghum syrup. Retrieved from

- [http://www.aandbdistributors.com/items/2609\\_sorghum\\_syrup.html](http://www.aandbdistributors.com/items/2609_sorghum_syrup.html) Accessed: December 16, 2016.
- BA Products. (2000). Meals-ready-to-eat (MREs) long shelf life food supply. Retrieved from <http://www.baproducts.com/mreinfo.htm> Accessed: December 16, 2016.
- Bachmann, H. P., & Spahr, U. (1995a). The fate of potentially pathogenic bacteria in Swiss hard and semihard cheeses made from raw milk. *Journal of Dairy Science*, 78(3), 476-483. doi:[http://dx.doi.org/10.3168/jds.S0022-0302\(95\)76657-7](http://dx.doi.org/10.3168/jds.S0022-0302(95)76657-7)
- Bacio. (2015). Bacio shredded cheese. Retrieved from <http://www.baciocheese.com/products/shredded-cheese/> Accessed: December 16, 2016.
- Backpack Gear Test. (2007). Clif bar blueberry crisp. *Test Report by Ernie Elkins*. Retrieved from <http://www.backpackgearthest.org/reviews/Food/Energy%20Bars%20and%20Drinks/Clif%20Bar/Blueberry%20Crisp%20Bar/Test%20Report%20by%20Ernie%20Elkins/> Accessed: December 16, 2016.
- Baert, K., Devlieghere, F., Amiri, A., & De Meulenaer, B. (2012). Evaluation of strategies for reducing patulin contamination of apple juice using a farm to fork risk assessment model. *International Journal of Food Microbiology*, 154(3), 119-129. doi:10.1016/j.ijfoodmicro.2011.12.015
- Baert, L., Mattison, K., Loisy-Hamon, F., Harlow, J., Martyres, A., Lebeau, B., . . . Uyttendaele, M. (2011). Review: Norovirus prevalence in Belgian, Canadian and French fresh produce: A threat to human health? *International Journal of Food Microbiology*, 151(3), 261-269. doi:10.1016/j.ijfoodmicro.2011.09.013
- Baker, J. M., & Griffiths, M. W. (1993). Predictive modeling of psychrotrophic *Bacillus cereus*. *Journal of Food Protection*, 56(8), 684-688.
- Bakirdere, S., Yaroglu, T., Tirik, N., Demiroz, M., Fidan, A. K., Maruldali, O., & Karaca, A. (2013). Determination of As, Cd, and Pb in tap water and bottled water samples by using optimized GFAAS system with Pd-Mg and Ni as matrix modifiers. *Journal of Spectroscopy*. doi:10.1155/2013/824817
- Banach, J., Stratakou, I., Van der Fels-Klerx, H., Den Besten, H., & Zwietering, M. (2016). European alerting and monitoring data as inputs for the risk assessment of microbiological and chemical hazards in spices and herbs. *Food Control*, 69, 237-249.
- Banakar, V. (2010). Hindcast study: Predicting the distribution of *Vibrio vulnificus* in Chesapeake Bay. Retrieved from [http://drum.lib.umd.edu/bitstream/1903/10970/1/Banakar\\_umd\\_0117N\\_11648.pdf](http://drum.lib.umd.edu/bitstream/1903/10970/1/Banakar_umd_0117N_11648.pdf) Accessed: December 16, 2016.
- Bandyopadhyay, D., Chatterjee, T. K., Dasgupta, A., Lourduraja, J., & Dastidar, S. G. (2005). In vitro and in vivo antimicrobial action of tea: The commonest beverage of Asia. *Biological and Pharmaceutical Bulletin*, 28(11), 2125-2127.
- Barak, J. D., Whitehand, L. C., & Charkowski, A. O. (2002). Differences in attachment of *Salmonella enterica* serovars and *Escherichia coli* O157:H7 to alfalfa sprouts. *Applied and Environmental Microbiology*, 68(10), 4758-4763. doi: 10.1128/AEM.68.10.4758-4763.2002
- Baron, F., Gautier, M., & Brule, G. (1999). Rapid growth of *Salmonella* Enteritidis in egg white reconstituted from industrial egg white powder. *Journal of Food Protection*, 62(6), 585-591.
- Barrett, K. A., Nakao, J. H., Taylor, E. V., Eggers, C., & Gould, L. H. (2017). Fish-associated foodborne disease outbreaks: United States, 1998–2015. *Foodborne Pathogens and Disease*, 14(9), 537- 543.
- Basanisi, M., Nobili, G., La Bella, G., Russo, R., Spano, G., Normanno, G., & La Salandra, G. (2016). Molecular characterization of *Staphylococcus aureus* isolated from sheep and goat cheeses in southern Italy. *Small Ruminant Research*, 135, 17-19.

- Bardsley, C. A., Truitt, L. N., Pfunter, R. C., Danyluk, M. D., Rideout, S. L., & Strawn, L. K. (2019). Growth and survival of *Listeria monocytogenes* and *Salmonella* on whole and sliced cucumbers. *Journal of Food Protection*, *82*(2), 301-319. doi:10.4315/0362-028X.JFP-18-341
- Bastin, S. (2007). Recommended food storage times cold and dry refrigerated and frozen foods. Retrieved from <http://www2.ca.uky.edu/HES/fcs/factshts/FN-SSB.085.PDF> Accessed: December 16, 2016.
- Batangas-Philippines.com. (2015). Dried fish. Retrieved from <http://www.batangas-philippines.com/dried-fish.html> Accessed: December 16, 2016.
- Batelkova, P., Borkovcova, I., Celechovska, O., Vorlova, L., & Bartakova, K. (2012). Polycyclic aromatic hydrocarbons and risk elements in honey from the South Moravian region (Czech Republic). *Acta Veterinaria Brno*, *81*(2), 169-174. doi:10.2754/avb201281020169
- Batz, M. B., Hoffmann, S., & Morris Jr., J. G. (2011). Ranking the risks: the 10 pathogen-food combinations with the greatest burden on public health. Emerging Pathogens Institute, University of Florida. Retrieved from <http://www.epi.ufl.edu/sites/www.epi.ufl.edu/files/> Accessed: April 5, 2012.
- Batz, M. B., Hoffmann, S., & Morris Jr., J. G. (2012). Ranking the disease burden of 14 pathogens in food sources in the United States using attribution data from outbreak investigations and expert elicitation. *Journal of Food Protection*, *75*(7), 1278-1291. doi:10.4315/0362-028X.JFP-11-418
- Batz, M. B., Hoffmann, S., & Morris Jr., J. G. (2014). Disease-outcome trees, EQ-5D scores, and estimated annual losses of quality-adjusted life years (QALYs) for 14 foodborne pathogens in the United States. *Foodborne Pathogens and Disease*, *11*(5), 395-402.
- Bay Valley Foods. (2012). Specialty sauces. *Bulk*. Retrieved from [http://www.bayvalleyfoods.com/products/bulk/special\\_sauces.html](http://www.bayvalleyfoods.com/products/bulk/special_sauces.html) Accessed: December 16, 2016.
- Baylis, C. L., MacPhee, S., & Betts, R. P. (2000). Comparison of methods for the recovery and detection of low levels of injured *Salmonella* in ice cream and milk powder. *Letters in Applied Microbiology*, *30*(4), 320-324.
- Baylis, C. L., MacPhee, S., Robinson, A. J., Griffiths, R., Lilley, K., & Betts, R. P. (2004). Survival of *Escherichia coli* O157:H7, O111:H- and O26:H11 in artificially contaminated chocolate and confectionery products. *International Journal of Food Microbiology*, *96*(1), 34-48. doi:10.1016/j.ijfoodmicro.2004.03.007
- BC Centre for Disease Control. (2007). Fish safety notes: Escolar. Retrieved from <http://www.bccdc.ca/NR/rdonlyres/56CC991D-05DF-4817-A5B2-2C855A515D56/0/ESCOLAR1.pdf> Accessed: December 16, 2016.
- BC Centre for Disease Control. (2013). Egg Safety. Food Safety Notes. Retrieved from <http://www.bccdc.ca/NR/rdonlyres/9CB9B489-30EF-4D8B-8AF9-E4AE28DC7613/0/EggSafetyJan13.pdf> Accessed: December 16, 2016.
- Becaria, A., Campbell, A., & Bondy, S. C. (2002). Aluminum as a toxicant. *Toxicology and Industry Health*, *18*(7), 309-320. doi: 10.1191/0748233702th157oa
- Becher, H., & Flesch-Janys, D. (1998). Dioxins and furans: epidemiologic assessment of cancer risks and other human health effects. *Environmental Health Perspectives*, *106*(Suppl. 2), 623-624.
- Becker, H., Schaller, G., von Wiese, W., & Terplan, G. (1994). *Bacillus cereus* in infant foods and dried milk products. *International Journal of Food Microbiology*, *23*(1), 1-15. doi:10.1016/0168-1605(94)90218-6

- Beckers, H. J., Van Leusden, F. M., & Tips, P. D. (1985). Growth and enterotoxin production of *Staphylococcus aureus* in shrimp. *Journal of Hygiene*, 95(3), 685-693.
- Behling, A. R., & Taylor, S. L. (1982). Bacterial histamine production as a function of temperature and time of incubation. *Journal of Food Science*, 47(4), 1311-1314.
- Behnamipour, S., Arast, Y., & Mohammadian, M. (2012). Occurrence of aflatoxin M1 in two dairy products by ELISA in central part of Iran. *Life Science Journal-Acta Zhengzhou University Overseas Edition*, 9(3), 1831-1833.
- Belay, E. D., Maddox, R. A., Williams, E. S., Miller, M. W., Gambetti, P., & Schonberger, L. B. (2004). Chronic wasting disease and potential transmission to humans. *Emerging Infectious Diseases*, 10(6). doi: 10.3201/eid1006.031082
- Belton, V., & Stewart, T. J. (2002). *Multiple Criteria Decision Analysis: An Integrated Approach*. Kluwer Academic Publishers, Norwell, Massachusetts.
- Ben-Gigirey, B., Rodríguez-Velasco, M. L., Otero, A., Vieites, J. M., & Cabado, A. G. (2012). A comparative study for PSP toxins quantification by using MBA and HPLC official methods in shellfish. *Toxicon*, 60(5), 864-873.
- Bennett, J. W., & Klich, M. (2003). Mycotoxins. *Clinical Microbiology Review*, 16(3), 497-516. doi: 10.1128/CMR.16.3.497-516.2003
- Benzer, T. I. (2013). Tetrodotoxin toxicity. *Medscape*. Retrieved from <http://emedicine.medscape.com/article/818763-overview> Accessed: December 16, 2016.
- Bern, C., Kjos, S., Yabsley, M. J., & Montgomery, S. P. (2011). *Trypanosoma cruzi* and Chagas disease in the United States. *Clinical Microbiology Review*, 24(4), 655-681. doi:10.1128/CMR.00005-11
- Bernard, A. (2008). Cadmium & its adverse effects on human health. *Indian Journal of Medical Research*, 128(4), 557-564.
- Bernard, D. T., Stevenson, K. E., & Scott, V. N. (2006). Hazard analysis, appendix 8-B. In *HACCP: A Systematic Approach to Food Safety*, 4<sup>th</sup> ed. (pp. 57-68). Food Products Association, Washington, D.C.
- Bernini, V., Bottari, B., Dalzini, E., Sgarbi, E., Lazzi, C., Neviani, E., & Gatti, M. (2013). The presence, genetic diversity and behaviour of *Listeria monocytogenes* in blue-veined cheese rinds during the shelf life. *Food Control*, 34(2), 323-330.
- Berry On Dairy. (2015a). Cultured Dairy, Condiments and Spreads (Cottage Cheese, Cream Cheese, Dips, Dressings, Sour Cream and Spreads). *Dairy Foods Innovations*. Retrieved from <http://www.berryondairy.com/cottagecheese-dips-dressings-spreads-sour-cream.html> Accessed: December 16, 2016.
- Berry On Dairy. (2015b). Milk, flavored milk and creamer. *Dairy Foods Innovations*. Retrieved from <http://www.berryondairy.com/Milk.html> Accessed: December 16, 2016.
- Bertazzi, P. A., Consonni, D., Bachetti, S., Rubagotti, M., Baccarelli, A., Zocchetti, C., & Pesatori, A. C. (2001). Health effects of dioxin exposure: A 20-year mortality study. *American Journal of Epidemiology*, 153(11), 1031-1044.
- Best Food Facts. (2011). Tahini - shelf life and storage. Retrieved from <http://www.bestfoodfacts.org/food-for-thought/tahini> Accessed: December 16, 2016.
- Better Nutrition. (2011). Acai: The real story, how this antioxidant-rich berry became a superfood. Retrieved from <http://www.betternutrition.com/acai-antioxidant-superfood/> Accessed: December 16, 2016.
- Betts, G., Cook, S., McLean, B., Betts, R., Sharpe, T., & Walker, S. (2006). Scientific review of the

- microbiological risks associated with reductions in fat and added sugar in foods. Retrieved from <http://www.food.gov.uk/sites/default/files/multimedia/pdfs/acm821a.pdf> Accessed: December 16, 2016.
- Beuchat, L. R. (1973). Interacting effects of pH, temperature, and salt concentration on growth and survival of *Vibrio parahaemolyticus*. *Applied Microbiology*, 25(5), 844-846.
- Beuchat, L. R. (1991). Behavior of *Aeromonas* species at refrigeration temperatures. *International Journal of Food Microbiology*, 13(3), 217-224. doi:10.1016/0168-1605(91)90005-A
- Beuchat, L. R. (1996). *Listeria monocytogenes*: Incidence on vegetables. *Food Control*, 7(4-5), 223-228. doi:10.1016/S0956-7135(96)00039-4
- Beuchat, L. R. (1996). Pathogenic microorganisms associated with fresh produce. *Journal of Food Protection*, 59(2), 204-216.
- Beuchat, L. R. (2002). Ecological factors influencing survival and growth of human pathogens on raw fruits and vegetables. *Microbes and Infection*, 4(4), 416-423.
- Beuchat, L. R., & Brackett, R. E. (1991). Behavior of *Listeria monocytogenes* inoculated into raw tomatoes and processed tomato products. *Applied and Environmental Microbiology*, 57(5), 1367-1371.
- Beuchat, L. R., Clavero, M. R., & Jaquette, C. B. (1997). Effects of nisin and temperature on survival, growth, and enterotoxin production characteristics of psychrotrophic *Bacillus cereus* in beef gravy. *Applied and Environmental Microbiology*, 63(5), 1953-1958.
- Beuchat, L. R., Kim, H., Gurtler, J. B., Lin, L. C., Ryu, J. H., & Richards, G. M. (2009). *Cronobacter sakazakii* in foods and factors affecting its survival, growth, and inactivation. *International Journal of Food Microbiology*, 136(2), 204-213. doi:10.1016/j.ijfoodmicro.2009.02.029
- Beuchat, L. R., Komitopoulou, E., Beckers, H., Betts, R. P., Bourdichon, F., Fanning, S., . . . Ter Kuile, B. H. (2013). Low-water activity foods: Increased concern as vehicles of foodborne pathogens. *Journal of Food Protection*, 76(1), 150-172. doi:10.4315/0362-028x.Jfp-12-211
- Beuchat, L. R., & Mann, D. A. (2008). Survival and growth of acid-adapted and unadapted *Salmonella* in and on raw tomatoes as affected by variety, stage of ripeness, and storage temperature. *Journal of Food Protection*, 71(8), 1572-1579.
- Beuchat, L. R., & Mann, D. A. (2010). Survival and growth of *Salmonella* in high-moisture pecan nutmeats, in-shell pecans, inedible nut components, and orchard soil. *Journal of Food Protection*, 73(11), 1975-1985.
- Beuchat, L. R., & Mann, D. A. (2014). Survival of *Salmonella* on dried fruits and in aqueous dried fruit homogenates as affected by temperature. *Journal of Food Protection*, 77(7), 1102-1109.
- Beuchat, L. R., & Mann, D. A. (2015). Survival of *Salmonella* in cookie and cracker sandwiches containing inoculated, low-water activity fillings. *Journal of Food Protection*, 78(10), 1828-1834.
- Beuchat, L. R., Ryu, J. H., Adler, B. B., & Harrison, M. D. (2006). Death of *Salmonella*, *Escherichia coli* O157:H7, and *Listeria monocytogenes* in shelf-stable, dairy-based, pourable salad dressings. *Journal of Food Protection*, 69(4), 801-814.
- Beuchat, L. R., Schaffner, D. W., & Versar. (2016). Expert consultation on risk ranking model for product tracing data review and response. Report to FDA, November 22, 2016.
- Beverage Vietnam. (2015). Products. Retrieved from <http://www.beverage-vietnam.com/> Accessed: December 16, 2016.
- Beverley-Burton, M., & Pippy, J. H. C. (1978). Distribution, prevalence and mean numbers of larval *Anisakis simplex* (Nematoda: Ascaridoidea) in Atlantic salmon, *Salmo salar* L. and their use as

- biological indicators of host stocks. *Environmental Biology of Fishes*, 3(2), 211-222.
- Beverly, R. L. (2004). The control, survival, and growth of *Listeria monocytogenes* on food products. (Doctor of Philosophy), Louisiana State University, Baton Rouge, LA. Retrieved from [http://etd.lsu.edu/docs/available/etd-11102004-072203/unrestricted/Beverly\\_dis.pdf](http://etd.lsu.edu/docs/available/etd-11102004-072203/unrestricted/Beverly_dis.pdf) Accessed: December 16, 2016.
- Bialka, K. L., & Demirci, A. (2007). Decontamination of *Escherichia coli* O157:H7 and *Salmonella enterica* on blueberries using ozone and pulsed UV-light. *Journal of Food Science*, 72(9), M391-396.
- Biesta-Peters, E. G., Dissel, S., Reij, M. W., Zwietering, M. H., & In't Veld, P. H. (2016). Characterization and exposure assessment of emetic *Bacillus cereus* and cereulide production in food products on the Dutch market. *Journal of Food Protection*, 79(2), 230-238.
- Big Game Goodies. (2015). Alligator Cajun snack sticks value pack. Retrieved from [http://www.biggamegoodies.com/index.php?main\\_page=product\\_info&products\\_id=68](http://www.biggamegoodies.com/index.php?main_page=product_info&products_id=68) Accessed: December 16, 2016.
- Bilandzic, N., Bozic, D., Dokic, M., Sedak, M., Kolanovic, B. S., Varenina, I., . . . Cvetnic, Z. (2014). Seasonal effect on aflatoxin M1 contamination in raw and UHT milk from Croatia. *Food Control*, 40, 260-264. doi:10.1016/j.foodcont.2013.12.002
- Biles, R. W., & Piper, C. E. (1983). Mutagenicity of chloropropanol in a genetic screening battery. *Fundamental and Applied Toxicology*, 3(1), 27-33. doi:10.1016/S0272-0590(83)80169-9
- Bio Serv. (2015). Veggie-chips. Retrieved from <https://www.bio-serv.com/Swine/F6744.html> Accessed: December 16, 2016.
- Birnbaum, L. S. (1994). Endocrine effects of prenatal exposure to PCBs, dioxins, and other xenobiotics: implications for policy and future research. *Environmental Health Perspectives*, 102(8), 676-679.
- Biscuiteers. (2015). Ingredients and shelf life - what's in our biscuits? Retrieved from <http://www.biscuiteers.com/ingredients-and-shelf-life> Accessed: December 16, 2016.
- Bishop, J. R., & Smukowski, M. (2006). Storage temperatures necessary to maintain cheese safety. *Food Protection Trends*, 26(10), 714-724.
- Bite Me Fine Foods. (2015). Falafel. Retrieved from <http://www.bitemefinefoods.com.au/food-service/falafel> Accessed: December 16, 2016.
- Blackburn, B. G., Mazurek, J. M., Hlavsa, M., Park, J., Tillapaw, M., Parrish, M., . . . Smith, F. (2006). Cryptosporidiosis associated with ozonated apple cider. *Emerging Infectious Diseases*, 12(4), 684.
- Blackstone, G. M., Nordstrom, J. L., Vickery, M. C. L., Bowen, M. D., Meyer, R. F., & DePaola, A. (2003). Detection of pathogenic *Vibrio parahaemolyticus* in oyster enrichments by real time PCR. *Journal of Microbiological Methods*, 53(2), 149-155. doi:10.1016/S0167-7012(03)00020-4
- Blessington, T., Mitcham, E. J., & Harris, L. J. (2012). Survival of *Salmonella enterica*, *Escherichia coli* O157: H7, and *Listeria monocytogenes* on inoculated walnut kernels during storage. *Journal of Food Protection*, 75(2), 245-254.
- Blessington, T., Mitcham, E. J., & Harris, L. J. (2014). Growth and survival of enterobacteriaceae and inoculated *Salmonella* on walnut hulls and maturing walnut fruit. *Journal of Food Protection*, 77(9), 1462-1470. doi:10.4315/0362-028x.Jfp-14-075
- Blessington, T., Theofel, C. G., Mitcham, E. J., & Harris, L. J. (2013). Survival of foodborne pathogens on inshell walnuts. *International Journal of Food Microbiology*, 166(3), 341-348.
- Blostein, J. (1993). An outbreak of *Salmonella* Joviana associated with consumption of watermelon. *Journal of Environmental Health*, 56(1), 29-31.
- Blue Diamond Almonds. (2015). Almonds & you: Get the facts. *Your Health*. Retrieved from

- <http://www.bluediamond.com/index.cfm?navid=5> Accessed: December 16, 2016.
- Bogdanovic, T., Ujevic, I., Sedak, M., Listes, E., Simat, V., Petricevic, S., & Poljak, V. (2014). As, Cd, Hg and Pb in four edible shellfish species from breeding and harvesting areas along the eastern Adriatic Coast, Croatia. *Food Chemistry*, 146, 197-203. doi:10.1016/j.foodchem.2013.09.045
- Bohaychuk, V. M., Bradbury, R. W., Dimock, R., Fehr, M., Gensler, G. E., King, R. K., . . . Barrios, P. R. (2009). A microbiological survey of selected Alberta-grown fresh produce from farmers' markets in Alberta, Canada. *Journal of Food Protection*, 72(2), 415-420.
- Boland, J. M., Vaszar, L. T., Jones, J. L., Mathison, B. A., Rovzar, M. A., Colby, T. V., . . . Tazelaar, H. D. (2011). Pleuropulmonary infection by *Paragonimus westermani* in the United States: a rare cause of eosinophilic pneumonia after ingestion of live crabs. *American Journal of Surgical Pathology*, 35(5), 707-713.
- Bolívar, A., Costa, J. C. C. P., Posada-Izquierdo, G. D., Valero, A., Zurera, G., & Pérez-Rodríguez, F. (2018). Modelling the growth of *Listeria monocytogenes* in Mediterranean fish species from aquaculture production. *International Journal of Food Microbiology*, 270, 14-21.
- Boon, P. E., Bakker, M. I., Van Klaveren, J. D., & van Rossum, C. T. M. (2009). Risk assessment of the dietary exposure to contaminants and pesticide residues in young children in the Netherlands. Retrieved from <http://www.voedingscentrum.nl/assets/uploads/documents/risk%20assessment%20children.pdf> Accessed: December 16, 2016.
- Bottichio, L., Medus, C., Sorenson, A., Donovan, D., Sharma, R., Dowell, N., . . . Basler, C. (2016). Outbreak of *Salmonella* Oslo infections linked to Persian cucumbers—United States, 2016. *Morbidity and Mortality Weekly Report*, 65(5051), 1430-1433. doi: 10.15585/mmwr.mm655051a3
- Bouhet, S., & Oswald, I. P. (2007). The intestine as a possible target for fumonisin toxicity. *Molecular Nutrition & Food Research*, 51(8), 925-931.
- Bourne, M. C. (1986). Effect of water activity on texture profile parameters of apple flesh. *Journal of Texture Studies*, 17(3), 331- 340.
- Boyer, R., & McKinney, J. (2013). Food storage guidelines for consumers. Retrieved from [https://pubs.ext.vt.edu/348/348-960/348-960\\_pdf.pdf](https://pubs.ext.vt.edu/348/348-960/348-960_pdf.pdf) Accessed: December 16, 2016.
- Bradford, M. A., Humphrey, T. J., & Lappin-Scott, H. M. (1997). The cross-contamination and survival of *Salmonella* Enteritidis PT4 on sterile and non-sterile foodstuffs. *Letters in Applied Microbiology*, 24, 261-264.
- Bradshaw, J. G., Francis, D. W., & Twedt, R. M. (1974). Survival of *Vibrio parahaemolyticus* in cooked seafood at refrigeration temperatures. *Applied and Environmental Microbiology*, 27(4), 657– 661.
- Brandão, M. L., Almeida, D. O., Bispo, F. C., Bricio, S. M., Marin, V. A., & Miagostovich, M. P. (2014). Assessment of microbiological contamination of fresh, minimally processed, and ready-to-eat lettuces (*Lactuca sativa*), Rio de Janeiro State, Brazil. *Journal of Food Science*, 79(5), M961- M966.
- Brandl, M. T. (2008). Plant lesions promote the rapid multiplication of *Escherichia coli* O157:H7 on postharvest lettuce. *Applied and Environmental Microbiology*, 74(17), 5285-5289. doi: 10.1128/AEM.01073-08
- Brandl, M. T., & Amundson, R. (2008). Leaf age as a risk factor in contamination of lettuce with *Escherichia coli* O157:H7 and *Salmonella enterica*. *Applied and Environmental Microbiology*, 74(8), 2298-2306. doi: 10.1128/AEM.02459-07
- Brandl, M. T., Haxo, A. F., Bates, A. H., & Mandrell, R. E. (2004). Comparison of survival of *Campylobacter jejuni* in the phyllosphere with that in the rhizosphere of spinach and radish plants. *Applied and Environmental Microbiology*, 70(2), 1182-1189. doi: 10.1128/AEM.70.2.1182-1189.2004

- Brandl, M. T., & Mandrell, R. E. (2002). Fitness of *Salmonella enterica* serovar Thompson in the cilantro phyllosphere. *Applied and Environmental Microbiology*, 68(7), 3614-3621. doi: 10.1128/AEM.68.7.3614-3621.2002
- Brands, D. A., Inman, A. E., Gerba, C. P., Mare, C. J., Billington, S. J., Saif, L. A., . . . Joens, L. A. (2005). Prevalence of *Salmonella* spp. in oysters in the United States. *Applied and Environmental Microbiology*, 71(2), 893-897. doi:10.1128/AEM.71.2.893-897.2005
- Brar, P. K., Strawn, L. K., & Danyluk, M. D. (2016). Prevalence, level, and types of *Salmonella* isolated from North American in-shell pecans over four harvest years. *Journal of Food Protection*, 79(3), 352-360.
- Brassard, J., Gagné, M., Généreux, M., & Côté, C. (2012). Detection of human food-borne and zoonotic viruses on irrigated, field-grown strawberries. *Applied and Environmental Microbiology*, 78(10), 3763-3766.
- Brewer, M. S. (1991). Food storage, food spoilage, and foodborne illness. Retrieved from <http://disasterpreparer.com/handbook/references/> Accessed: December 16, 2016.
- Briggs, T., Shah, T., & Kibala, J. (2013). Enrichment media comparison for testing whey protein powder using the Atlas® *Salmonella* detection assay. Poster P3-50, presented at the International Association for Food Protection (IAFP) Annual Meeting, July 28-31, 2013. Charlotte, North Carolina. Retrieved from: <https://iafp.confex.com/iafp/2013/webprogram/Paper4464.html>. Accessed: December 16, 2016.
- Brillhart, C. D., & Joens, L. A. (2011). Prevalence and characterization of *Salmonella* serovars isolated from oysters served raw in restaurants. *Journal of Food Protection*, 74(6), 1025-1029.
- Bristow, G. A., & Berland, B. (1991). A report on some metazoan parasites of wild marine salmon (*Salmo salar* L.) from the west coast of Norway with comments on their interactions with farmed salmon. *Aquaculture*, 98(1-3), 311-318. doi:10.1016/0044-8486(91)90395-N
- Brockmann, S. O., Piechotowski, I., & Kimmig, P. (2004). *Salmonella* in sesame seed products. *Journal of Food Protection*, 67(1), 178-180.
- Bromley-London Borough. (2015). Foodborne illness and contamination: *Bacillus cereus*. *Trading Standards Institute Advice*. Retrieved from <http://www.bromley.gov.uk/leaflet/261296/9/753/d> Accessed: December 16, 2016.
- Brooks, J. C., Martinez, B., Stratton, J., Bianchini, A., Krokstrom, R., & Hutkins, R. (2012). Survey of raw milk cheeses for microbiological quality and prevalence of foodborne pathogens. *Food Microbiol.*, 31(2), 154-158. doi: 10.1016/j.fm.2012.03.013
- Brookes, V. (2014). Stakeholder-driven prioritization of exotic diseases for the Australian pig industry using multi-criteria decision analysis. Presentation at Symposium S5 – Ranking More Than Risk: Multicriteria Approaches to the Prioritization of Foodborne and Zoonotic Pathogens. International Association for Food Protection (IAFP) Annual Meeting, August 3-6, 2014. Indianapolis, Indiana.
- Brooks Tropicals. (2012). Green papayas. Retrieved from [http://www.brookstropicals.com/green\\_papaya/index.php](http://www.brookstropicals.com/green_papaya/index.php) Accessed: December 16, 2016.
- Brooks Tropicals. (2015). Mamey sapote. Retrieved from [http://www.brookstropicals.com/mamey\\_sapote/](http://www.brookstropicals.com/mamey_sapote/) Accessed: December 16, 2016.
- Browne Trading. (2015). Sardines & herring. Retrieved from <http://www.brownetrading.com/recipes-and-resources/brownes-species-spotlight/sardines-herring/> Accessed: December 16, 2016.
- Bruzantin, F., Daniel, J., Da Silva, P., & Spoto, M. (2016). Physicochemical and sensory characteristics of

- fat-free goat milk yogurt with added stabilizers and skim milk powder fortification. *Journal of Dairy Science*, 99(5), 3316-3324.
- Buchanan, R. L., & Doyle, M. (1997). Foodborne disease significance of *Escherichia coli* O157:H7 and other enterohemorrhagic *E. coli*. *Food Technology Magazine*, 51, 69-76.
- Buchanan, R. L., Gorris, L. G., Hayman, M. M., Jackson, T. C., & Whiting, R. C. (2017). A review of *Listeria monocytogenes*: An update on outbreaks, virulence, dose-response, ecology, and risk assessments. *Food Control*, 75, 1-13.
- Buchanan, R. L., & Phillips, J. G. (1990). Response surface model for predicting the effects of temperature pH, sodium chloride content, sodium nitrite concentration and atmosphere on the growth of *Listeria monocytogenes*. *Journal of Food Protection*, 53(5), 370-376.
- Buchholz, A. L., Davidson, G. R., Marks, B. P., Todd, E. C., & Ryser, E. T. (2012). Transfer of *Escherichia coli* O157: H7 from equipment surfaces to fresh-cut leafy greens during processing in a model pilot-plant production line with sanitizer-free water. *Journal of Food Protection*, 75(11), 1920-1929.
- Budtz-Jørgensen, E., Bellinger, D., Lanphear, B., & Grandjean, P. (2013). An international pooled analysis for obtaining a benchmark dose for environmental lead exposure in children. *Risk Analysis*, 33(3), 450-461.
- Burger, H. M., Shephard, G. S., Louw, W., Rheeder, J. P., & Gelderblom, W. C. A. (2013). The mycotoxin distribution in maize milling fractions under experimental conditions. *International Journal of Food Microbiology*, 165(1), 57-64. doi:10.1016/j.ijfoodmicro.2013.03.028
- Burlo, F., Ramirez-Gandolfo, A., Signes-Pastor, A. J., Haris, P. I., & Carbonell-Barrachina, A. A. (2012). Arsenic contents in Spanish infant rice, pureed infant foods, and rice. *Journal of Food Science*, 77(1), T15-T19. doi:10.1111/j.1750-3841.2011.02502.x
- Burnett, S. L., Gehm, E. R., Weissinger, W. R., & Beuchat, L. R. (2000). Survival of *Salmonella* in peanut butter and peanut butter spread. *Journal of Applied Microbiology*, 89(3), 472-477.
- Burnett, S. L., Mertz, E. L., Bennie, B., Ford, T., & Starobin, A. (2005). Growth or survival of *Listeria monocytogenes* in ready-to-eat meat products and combination deli salads during refrigerated storage. *Journal of Food Science*, 70(6), M301-M304.
- Burnham, V. E., Janes, M. E., Jakus, L. A., Supan, J., DePaola, A., & Bell, J. (2009). Growth and survival differences of *Vibrio vulnificus* and *Vibrio parahaemolyticus* strains during cold storage. *Journal of Food Science*, 74(6), M314-M318. doi: 10.1111/j.1750-3841.2009.01227.x
- Busani, L., Cigliano, A., Tailoi, E., Caligiuri, V., Chiavacci, L., Di Bella, C., . . . Caprioli, A. (2005). Prevalence of *Salmonella enterica* and *Listeria monocytogenes* contamination in foods of animal origin in Italy. *Journal of Food Protection*, 68(8), 1729-1733.
- Buyer's Best Friend. (2015). Danielle crispy veggie chips - wild taro. *Producers list / New England Herbal Foods / Danielle Chips Product Line*. Retrieved from <http://www.bbfdirect.com/pp/neh/ne-ve-taro> Accessed: December 16, 2016.
- Buzrul, S., Alpas, H., Largeteau, A., & Demazeau, G. (2008). Inactivation of *Escherichia coli* and *Listeria innocua* in kiwifruit and pineapple juices by high hydrostatic pressure. *International Journal of Food Microbiology*, 124(10), 275-278.
- Bvenura, C., & Afolayan, A. J. (2012). Heavy metal contamination of vegetables cultivated in home gardens in the Eastern Cape. *South African Journal of Science*, 108(9-10), 57-62. doi:10.4102/sajs.v108i9/10.696
- Cai, L. M., Xu, Z. C., Qi, J. Y., Feng, Z. Z., & Xiang, T. S. (2015). Assessment of exposure to heavy metals and health risks among residents near Tonglushan mine in Hubei, China. *Chemosphere*, 127, 127-

135. doi:10.1016/j.chemosphere.2015.01.027
- Calamity Janet. Packing Popcorn. *Calamity Cafe*. Retrieved from <http://www.calamityjanet.com/p-is-for-popcorn.html> Accessed: December 16, 2016.
- Calhoun, S., Post, L., Warren, B., Thompson, S., & Bontempo, A. R. (2013). Prevalence and concentration of *Salmonella* on raw shelled peanuts in the United States. *Journal of Food Protection*, 76(4), 575-579.
- California Pistachio Research Board. (2009). Good Agricultural Practices Manual: Guidelines for California Pistachio Growers. Retrieved from <https://acpistachios.org/grower-resources/>. Accessed December 20, 2019.
- California Walnut Board. (2015). California walnuts. Retrieved from <http://www.walnuts.org/> Accessed: December 16, 2016.
- Cambrooke Therapeutics. (2015). Frequently asked questions. Retrieved from <http://www.cambrooke.com/support/faq/#.VsXtHPkrK70> Accessed: December 16, 2016.
- Camden-Grey Essential Oils. (2015). Xanthan gum powder. *raw materials>salts, sugars, & powders>xanthan gum powder*. Retrieved from <http://www.camdengrey.com/essential-oils/xanthan-gum-powder.html> Accessed: December 16, 2016.
- Campbell's Foodservice. (2012a). Prego traditional pasta sauce. *Product Search*. Retrieved from <http://www.campbellfoodservice.com/details.aspx?code=203> Accessed: December 16, 2016.
- Campbell's Foodservice. (2012b). V8 vegetable juice. *Product Search*. Retrieved from <http://www.campbellfoodservice.com/details.aspx?code=61> Accessed: December 16, 2016.
- Campbells. (2015). Questions From All. Answers For All. *Ask Us*. Retrieved from <http://vfusionplusenergy.com/FAQ/> Accessed: December 16, 2016.
- Can It Go Bad? (2015). Can protein powder go bad? Retrieved from <http://www.canitgobad.net/can-protein-powder-go-bad/> Accessed: December 16, 2016.
- Canadian Centre for Occupational Health and Safety. (2001). CHEMINFO search. *Web Information Service*. Retrieved from <http://ccinforeweb.ccohs.ca/cheminfo/search.html> Accessed: December 16, 2016.
- Canadian Favourites. (2010). Lipton Becel margarine. *Baking - Cooking Supplies*. Retrieved from [http://www.canadianfavourites.com/Lipton\\_Becel\\_Margarine\\_p/lipton007.htm?1=1&CartID=0](http://www.canadianfavourites.com/Lipton_Becel_Margarine_p/lipton007.htm?1=1&CartID=0) Accessed: December 16, 2016.
- Canadian Food Inspection Agency. (2019). Bacterial pathogens in a variety of refrigerated, multi-ingredient, ready-to-eat processed foods - April 1, 2013 to March 31, 2018. Retrieved from <https://www.inspection.gc.ca/food/chemical-residues-microbiology/food-safety-testingbulletins/2019-04-17/bacterial-pathogens-in-rte-foods/eng/1553013375075/1553013489872>. Accessed: January 25, 2021.
- Canadian Produce Marketing Association. (2015). Food safety. Retrieved from <http://www.cpm.ca/en/food-safety.aspx> Accessed: December 16, 2016.
- Candlish, A. A. G., Pearson, S. M., Aidoo, K. E., Smith, J. E., Kelly, B., & Irvine, H. (2001). A survey of ethnic foods for microbial quality and aflatoxin content. *Food Addit Contam.*, 18(2), 129-136.
- Candy Buffet Scoops. (2015). Candy life and storage. *Candy questions: Candy Life and Storage Wholesale Candy*. Retrieved from <http://www.candybuffetscoops.com/pages/candy-life-and-storage> Accessed: December 16, 2016.
- Candy Crate. (2015). The shelf life of candy. *FAQ, Candy History, Fun Facts, Press Releases & more*. Retrieved from <http://www.candycrate.com/shelf-life-of-candy.html> Accessed: December 16,

- 2016.
- Candy Favorites. (2015). How long will my candy last? *Shelf Life*. Retrieved from <http://www.candyfavorites.com/shop/shelf-life.php> Accessed: December 16, 2016.
- Candy Warehouse. (2015). Candy Shelf Life. Retrieved from <http://www.candywarehouse.com/resources/candy-shelf-life/> Accessed: December 16, 2016.
- Canizalez-Roman, A., Gonzalez-Nuñez, E., Vidal, J. E., Flores-Villaseñor, H., & León-Sicairos, N. (2013). Prevalence and antibiotic resistance profiles of diarrheagenic *Escherichia coli* strains isolated from food items in northwestern Mexico. *International Journal of Food Microbiology*, 164(1), 36- 45.
- Cann, D. C., & Taylor, L. Y. (1979). The control of the botulism hazard in hot-smoked trout and mackerel. *Journal of Food Technology*, 14, 123-129.
- Cann, D. C., Wilson, B. B., Hobbs, G., & Shewan, J. M. (1965). The growth and toxin production of *Clostridium botulinum* type E in certain vacuum packed fish. *Journal of Applied Bacteriology*, 28(3), 431-436.
- Canned Tuna. (2015). Canned tuna FAQ: Questions and answers. *Tuna FAQ*. Retrieved from <http://www.cannedtuna.com/canned-tuna-faq/> Accessed: December 16, 2016.
- Cano-Sancho, G., Gauchi, J. P., Sanchis, V., Marin, S., & Ramos, A. J. (2011). Quantitative dietary exposure assessment of the Catalanian population (Spain) to the mycotoxin deoxynivalenol. *Food Additives & Contaminants: Part A*, 28(8), 1098-1109.
- Capparelli, E., & Mata, L. (1975). Microflora of maize prepared as tortillas. *Applied Microbiology*, 29(6), 802-806.
- Cara, M. C., Dumitrele, G. A., Glevitzky, M., & Perju, D. (2012). Stability of tetracycline residues in honey. *Journal of the Serbian Chemical Society*, 77(7), 879-886. doi:10.2298/jsc111002214c
- Carbonell-Barrachina, A. A., Wu, X. C., Ramirez-Gandolfo, A., Norton, G. J., Burlo, F., Deacon, C., & Meharg, A. A. (2012). Inorganic arsenic contents in rice-based infant foods from Spain, UK, China and USA. *Environmental Pollution*, 163, 77-83. doi:10.1016/j.envpol.2011.12.036
- Cárdenas, C., Molina, K., Heredia, N., & García, S. (2013). Evaluation of microbial contamination of tomatoes and peppers at retail markets in Monterrey, Mexico. *Journal of Food Protection*, 76(8), 1475-1479.
- Cargill Foods. (2012). Clearsweet 43/43 corn syrup. *Technical*. Retrieved from <http://www.cargillfoods.com/wcm/groups/public/@cseg/@food/@all/documents/document/na3014945.pdf> Accessed: December 16, 2016.
- Cargo Handbook. Pears. Retrieved from <http://www.cargohandbook.com/index.php/Pears> Accessed: December 16, 2016.
- Carignan, C. C., Punshon, T., Karagas, M. R., & Cottingham, K. L. (2016). Potential exposure to arsenic from infant rice cereal. *Annals of Global Health*, 82(1), 221-224. doi:10.1016/j.aogh.2016.01.020
- Carla's Pasta. (2015). Tortellini. *Our Products*. Retrieved from <http://www.carlaspasta.com/our-products/view-wholesale-product/id/27> Accessed: December 16, 2016.
- Carlin, F., Broussolle, V., Perelle, S., Litman, S., & Fach, P. (2004). Prevalence of *Clostridium botulinum* in food raw materials used in REPFEDs manufactured in France. *International Journal of Food Microbiology*, 91(2), 141-145.
- Carlin, F., & Peck, M. W. (1995). Growth and toxin production by non-proteolytic and proteolytic *Clostridium botulinum* in cooked vegetables. *Letters in Applied Microbiology*, 20(3), 152-156. doi:10.1111/j.1472-765X.1995.tb00414.x
- Carrington, C. D., & Bolger, P. M. (1992). An assessment of the hazards of lead in food. *Regulatory*

- Toxicology and Pharmacology*, 16(3), 265-272.
- Carrington, C. D., Murray, C., & Tao, S. (2013). Draft report: A quantitative assessment of inorganic arsenic in apple juice. Retrieved from <https://www.fda.gov/downloads/Food/FoodScienceResearch/RiskSafetyAssessment/UCM360016.pdf> Accessed: February 12, 2018.
- Carson, L. A., Petersen, N. J., Favero, M. S., & Aguero, S. M. (1978). Growth characteristics of atypical *mycobacteria* in water and their comparative resistance to disinfectants. *Applied and Environmental Microbiology*, 36(6), 839-846.
- Carwari. (2015). Tahini. *Products*. Retrieved from <http://www.carwari.com/product2.html> Accessed: December 16, 2016.
- Castillo, A. (2004). Microorganisms causing foodborne disease: Family Vibrionaceae *Aeromonas hydrophila* group, *Plesiomonas shigelloides*. Retrieved from <http://www.tamu.edu/faculty/acastillo/Handouts/AeroPlesio.pdf> Accessed: December 16, 2016.
- Castillo, A., Mercado, I., Lucia, L. M., Martinez-Ruiz, Y., Ponce de Leon, J., Murano, E. A., & Acuff, G. R. (2004). *Salmonella* contamination during production of cantaloupe: A binational study. *Journal of Food Protection*, 67(4), 713-720.
- Castro-Rosas, J., & Escartín, E. F. (2000). Survival and growth of *Vibrio cholerae* O1, *Salmonella* Typhi, and *Escherichia coli* O157:H7 in alfalfa sprouts. *Journal of Food Science*, 65(1), 162-165. doi:10.1111/j.1365-2621.2000.tb15973.x
- Castro-Rosas, J., & Escartín, E. F. (2002). Adhesion and colonization of *Vibrio cholerae* O1 on shrimp and crab carapaces. *Journal of Food Protection*, 65(3), 492-498.
- Castro-Rosas, J., Lopez, E. M. S., Gómez-Aldapa, C. A., Ramírez, C. A. G., Villagomez-Ibarra, J. R., Gordillo-Martínez, A. J., . . . Torres-Vitela Mdel, R. (2010). Incidence and behavior of *Salmonella* and *Escherichia coli* on whole and sliced zucchini squash (*Cucurbita pepo*) fruit. *Journal of Food Protection*, 73(8), 1423-1429.
- Castro-Rosas, J., Gomez-Aldapa, C. A., Acevedo-Sandoval, O. A., Gonzalez Ramirez, C. A., Villagomez-Ibarra, J. R., Chavarria Hernandez, N., . . . Torres-Vitela Mdel, R. (2011). Frequency and behavior of *Salmonella* and *Escherichia coli* on whole and sliced jalapeno and serrano peppers. *Journal of Food Protection*, 74(6), 874-881. doi:10.4315/0362-028x.jfp-10-398
- Center for Science in the Public Interest. (2012). Outbreak Alert! Database retrieved from <http://www.cspinet.org/foodsafety/outbreak/pathogen.php>. Accessed June 15, 2013.
- Center for Science in the Public Interest. (2014). Outbreak Alert! 2014 - A review of foodborne illness in America from 2002-2011. Retrieved from <https://cspinet.org/sites/default/files/attachment/outbreakalert2014.pdf> Accessed: February 12, 2018.
- Cerna-Cortes, J. F., Gómez-Aldapa, C. A., Rangel-Vargas, E., Ramírez-Cruz, E., & Castro-Rosas, J. (2013). Presence of indicator bacteria, *Salmonella* and diarrheagenic *Escherichia coli* pathotypes on mung bean sprouts from public markets in Pachuca, Mexico. *Food Control*, 31(2), 280-283.
- Ceuppens, S., Hessel, C. T., de Quadros Rodrigues, R., Bartz, S., Tondo, E. C., & Uyttendaele, M. (2014). Microbiological quality and safety assessment of lettuce production in Brazil. *International Journal of Food Microbiology*, 181, 67-76.
- Cevallos-Cevallos, J. M., Akins, E. D., Friedrich, L. M., Danyluk, M. D., & Simonne, A. H. (2012). Growth of *Clostridium perfringens* during cooling of refried beans. *Journal of Food Protection*, 75(10), 1783-1790.

- ChaCha. (2015). How long can lunchables sit before they go bad? *Kraft, Health*. Retrieved from <http://www.chacha.com/question/how-long-can-lunchables-sit-before-they-go-bad> Accessed: December 16, 2016.
- Chan, K. Y., Woo, M. L., Lam, L. Y., & French, G. L. (1989). *Vibrio parahaemolyticus* and other halophilic *Vibrios* associated with seafood in Hong Kong. *The Journal of Applied Bacteriology*, 66(1), 57-64.
- Chan, T. Y. (2016). Characteristic features and contributory factors in fatal ciguatera fish poisoning—implications for prevention and public education. *The American Journal of Tropical Medicine and Hygiene*, 94(4), 704-709.
- Chang, C. Y., Yu, H. Y., Chen, J. J., Li, F. B., Zhang, H. H., & Liu, C. P. (2014). Accumulation of heavy metals in leaf vegetables from agricultural soils and associated potential health risks in the Pearl River Delta, South China. *Environmental Monitoring and Assessment*, 186(3), 1547-1560. doi:10.1007/s10661-013-3472-0
- Chang, J. M., & Fang, T. J. (2007). Survival of *Escherichia coli* O157:H7 and *Salmonella enterica* serovars Typhimurium in iceberg lettuce and the antimicrobial effect of rice vinegar against *E. coli* O157:H7. *Food Microbiol.*, 24(7-8), 745-751.
- Charkowski, A. O., Barak, J. D., Sarreal, C. Z., & Mandrell, R. E. (2002). Differences in growth of *Salmonella enterica* and *Escherichia coli* O157:H7 on alfalfa sprouts. *Applied and Environmental Microbiology*, 68(6), 3114-3120. doi:10.1128/aem.68.6.3114-3120.2002
- Chatzikyriakidou, K., Geier, R. R., Ingham, S. C., & Ingham, B. H. (2014). Growth of strains of the major non-O157 Shiga toxin-producing *Escherichia coli* serogroups is not different from growth of *Escherichia coli* O157:H7 in neutral broth (pH 7.4) and Acidified Broth (pH 5.6) at 10 °C. *Journal of Food Protection*, 77(9), 1617-1623. doi:10.4315/0362-028x.Jfp-14-048
- Chen, C., Li, X., Yang, X., & Chi, H. (2013). Isolation, identification and growth characteristics of *Bacillus cereus* from high-moisture roast shrimp. *Food Science*, 34(15), 176-180.
- Chen, C., Li, Y., Chen, M., Chen, Z., & Qian, Y. (2009). Organophosphorus pesticide residues in milled rice (*Oryza sativa*) on the Chinese market and dietary risk assessment. *Food Additives & Contaminants: Part A*, 26(3), 340-347.
- Chen, J., & Hotchkiss, J. (1993). Growth of *Listeria monocytogenes* and *Clostridium sporogenes* in cottage cheese in modified atmosphere packaging. *Journal of Dairy Science*, 76(4), 972-977.
- Chen, M. T., Hsu, Y. H., Wang, T. S., & Chien, S. W. (2016). Mycotoxin monitoring for commercial foodstuffs in Taiwan. *Journal of Food and Drug Analysis*, 24(1), 147-156. doi:10.1016/j.jfda.2015.06.002
- Chen, Y., Liu, X. M., Yan, J. W., Li, X. G., Mei, L. L., Mao, Q. F., & Ma, Y. (2010). Foodborne pathogens in retail oysters in south China. *Biomed Environ Sci.*, 23(1), 32-36.
- Chen, Y., Pouillot, R., Santillana Farakos, S. M., Duret, S., Spungen, J., Fu, T. J., . . . Van Doren, J. M. (2018). Risk assessment of salmonellosis from consumption of alfalfa sprouts and evaluation of the public health impact of sprout seed treatment and spent irrigation water testing. *Risk Analysis*. 38(8):1738-1757. doi: 10.1111/risa.12964
- Chen, Y., Scott, V. N., Freier, T. A., Kuehm, J., Moorman, M., Meyer, J., . . . Banks, J. (2009a). Control of *Salmonella* in low-moisture foods II: Hygiene practices to minimize *Salmonella* contamination and growth. *Food Protection Trends*, 29(7), 435-445.
- Chen, Y., Scott, V. N., Freier, T. A., Kuehm, J., Moorman, M., Meyer, J., . . . Banks, J. (2009b). Control of *Salmonella* in low-moisture foods III: Process validation and environmental monitoring. *Food Protection Trends*, 29, 493-508.

- Chen, Y. C., Liao, C. D., Lin, H. Y., Chiueh, L. C., & Shih, D. Y. C. (2013). Survey of aflatoxin contamination in peanut products in Taiwan from 1997 to 2011. *Journal of Food and Drug Analysis*, 21(3), 247-252. doi:10.1016/j.jfda.2013.07.001
- Chen, Y. H., Xia, E. Q., Xu, X. R., Ling, W. H., Li, S., Wu, S., . . . Li, H. B. (2012). Evaluation of acrylamide in food from China by a LC/MS/MS method. *International Journal of Environmental Research and Public Health*, 9(11), 4150-4158. doi:10.3390/ijerph9114150
- Chen, Y.-R., Hwang, C.-A., Huang, L., Wu, V. C., & Hsiao, H.-I. (2019). Kinetic analysis and dynamic prediction of growth of *Vibrio parahaemolyticus* in raw white shrimp at refrigerated and abuse temperatures. *Food Control*, 100, 204-211.
- Chhabra, P., Huang, Y., Frank, J. F., Chmielewski, R., & Gates, K. (2006). Fate of *Staphylococcus aureus*, *Salmonella enterica* serovar Typhimurium, and *Vibrio vulnificus* in raw oysters treated with chitosan. *Journal of Food Protection*, 69(7), 1600.
- Choi, K. H., Lee, H., Lee, S., Kim, S., & Yoon, Y. (2016). Cheese microbial risk assessments - A review. *Asian-Australasian Journal of Animal Sciences*, 29(3), 307-314. doi:10.5713/ajas.15.0332
- Choi, Y., Cho, S., Park, B., Chung, D., & Oh, D. (2001). Incidence and characterization of *Listeria* spp. from foods available in Korea. *Journal of Food Protection*, 64(4), 554-558.
- Choma, C., Guinebretiere, M. H., Carlin, F., Schmitt, P., Velge, P., Granum, P. E., & Nguyen-The, C. (2000). Prevalence, characterization and growth of *Bacillus cereus* in commercial cooked chilled foods containing vegetables. *Journal of Applied Microbiology*, 88(4), 617-625. doi:10.1046/j.1365-2672.2000.00998.x
- Chomel, B. B., Kasten, R. W., Chappuis, G., Soulier, M., & Kikuchi, Y. (1998). Serological survey of selected canine viral pathogens and zoonoses in grizzly bears (*Ursus arctos horribilis*) and black bears (*Ursus americanus*) from Alaska. *Scientific and Technical Review*, 17(3), 756-766.
- Choosing Voluntary Simplicity. (2015). Shelf life of the staples in your pantry. *How To's & General Information » Shelf Life of the Staples in Your Pantry*. Retrieved from <http://www.choosingvoluntarysimplicity.com/shelf-life-of-the-staples-in-your-pantry/> Accessed: December 16, 2016.
- Chow. (2005). Pasteurized vs. unpasteurized apple cider. Retrieved from <http://chowhound.chow.com/topics/300268> Accessed: December 16, 2016.
- Chowhound. (2003). How long does fresh guacamole keep? Retrieved from <http://chowhound.chow.com/topics/292581> Accessed: December 16, 2016.
- Chowhound. (2006). Food coloring, expiration date. *Home Cooking*. Retrieved from <http://www.chowhound.com/post/food-coloring-expiration-date-354007> Accessed: December 16, 2016.
- Chrisfish. General product info. Retrieved from [http://www.chrisfish.dk/Admin/Public/Download.aspx?file=Files%2FFiler%2FChrisfish\\_Brine\\_products.pdf](http://www.chrisfish.dk/Admin/Public/Download.aspx?file=Files%2FFiler%2FChrisfish_Brine_products.pdf). Accessed: February 12, 2018.
- Christiansson, A., Naidu, A. S., Nilsson, I., Wadström, T., & Pettersson, H. (1989). Toxin production by *Bacillus cereus* dairy isolates in milk at low temperatures. *Applied and Environmental Microbiology*, 55(10), 2595-2600.
- Chung, M. S., Kim, C. M., & Ha, S. D. (2010). Detection and enumeration of microorganisms in ready-to-eat foods, ready-to-cook foods and fresh-cut produce in Korea. *Journal of Food Safety*, 30(2), 480-489. doi: 10.1111/j.1745-4565.2010.00221.x
- Chung, Y. J., Ronsmans, S., Crevel, R. W., Houben, G. F., Rona, R. J., Ward, R., & Baka, A. (2012).

- Application of scientific criteria to food allergens of public health importance. *Regulatory Toxicology and Pharmacology*, 64(2), 315-323.
- Churchill, O. J., Fernandez-Piquer, J., Powell, S. M., & Tamplin, M. L. (2016). Microbial and sensorial models for head-on and gutted (HOG) Atlantic salmon (*Salmo salar*) stored from 0 to 15 °C. *Food Microbiology*, 57, 144-150.
- Cirone, K., Huberman, Y., Morsella, C., Méndez, L., Jorge, M., & Paolicchi, F. (2013). Growth of *Mycobacterium avium* subsp. *paratuberculosis*, *Escherichia coli*, and *Salmonella* Enteritidis during preparation and storage of yogurt. *International Scholarly Research Network Microbiology (2011-2014)(continued by International Scholarly Research Notices)*.  
<http://dx.doi.org/10.1155/2013/247018>
- Citak, D., Silici, S., Tuzen, M., & Soylak, M. (2012). Determination of toxic and essential elements in sunflower honey from Thrace Region, Turkey. *International Journal of Food Science and Technology*, 47(1), 107-113. doi:10.1111/j.1365-2621.2011.02814.x
- Claeys, W., Baert, K., Mestdagh, F., Vercammen, J., Daenens, F., B., D. M., . . . A., H. (2010). Assessment of the acrylamide intake of the Belgian population and the effect of mitigation strategies. *Food Additives & Contaminants: Part A*, 27(9), 1199-1207.
- Clare, D. A., Bang, W. S., Cartwright, G., Drake, M. A., Coronel, P., & Simunovic, J. (2005). Comparison of sensory, microbiological, and biochemical parameters of microwave versus indirect UHT fluid skim milk during storage. *Journal of Dairy Science*, 88, 4172-4182.
- Clasen Quality Coatings, I. Handling and application instructions for confectionery coating. Retrieved from [http://www.clasen.us/files/Handling\\_Instructions.pdf](http://www.clasen.us/files/Handling_Instructions.pdf) Accessed: December 16, 2016.
- Clausen, M. R., Meyer, C. N., Krantz, T., Moser, C., Gomme, G., Kayser, L., . . . Bygbjerg, I. C. (1996). *Trichinella* infection and clinical disease. *QJM - An International Journal of Medicine*, 89, 631- 636.
- Clemson University Extension. (2019). pH values of common foods and ingredients. Retrieved from [https://www.clemson.edu/extension/food/food2market/documents/ph\\_of\\_common\\_foods.pdf](https://www.clemson.edu/extension/food/food2market/documents/ph_of_common_foods.pdf) Accessed December 20, 2019.
- Cockey, R., & Tatro, M. (1974). Survival studies with spores of *Clostridium botulinum* type E in pasteurized meat of the blue crab *Callinectes sapidus*. *Applied Microbiology*, 27(4), 629-633.
- Code of Federal Regulations. (2017). Code of Federal Regulations Title 21 Part 114. Acidified Foods. Retrieved from <https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcr/CFRSearch.cfm?fr=114.3> Accessed: February 12, 2018.
- Coffee Analysts. (2015). Coffee packaging and shelf life issues. Retrieved from <http://www.coffeeanalysts.com/2011/03/coffee-packaging-and-shelf-life/> Accessed: December 16, 2016.
- Collignon, S., & Korsten, L. (2010). Attachment and colonization by *Escherichia coli* O157:H7, *Listeria monocytogenes*, *Salmonella enterica* subsp. *enterica* serovar Typhimurium, and *Staphylococcus aureus* on stone fruit surfaces and survival through a simulated commercial export chain. *Journal of Food Protection*, 73(7), 1247-1256.
- Colonel Jim's Breeding Co. (2015). Chicken breeding. Retrieved from [http://coloneljimsbreeding.com/?page\\_id=16](http://coloneljimsbreeding.com/?page_id=16) Accessed: December 16, 2016.
- ComBase Consortium. (2019). ComBase and predictive models. Retrieved from <https://www.combase.cc/index.php/en/>. Accessed December 10, 2019.
- Commercial Creamery Company. (2015). Snack seasonings. Retrieved from [http://www.cheesepowder.com/gs\\_index.php?id=products\\_snack\\_seasonings](http://www.cheesepowder.com/gs_index.php?id=products_snack_seasonings) Accessed:

- December 16, 2016.
- ConAgra Foodservice. (2015a). Angela Mia tri color tortellini. *Angela Mia Products*. Retrieved from <http://www.conagrafoodservice.com/ProductDetail.do?productUpc=8781520400> Accessed: December 16, 2016.
- ConAgra Foodservice. (2015b). David trail mix nuts and fruit; case. Retrieved from <http://www.conagrafoodservice.com/ProductDetail.do?productUpc=2620023886> Accessed: December 16, 2016.
- Concha-Meyer, A., Eifert, J., Williams, R., Marcy, J., & Welbaum, G. (2014). Survival of *Listeria monocytogenes* on fresh blueberries (*Vaccinium corymbosum*) stored under controlled atmosphere and ozone. *Journal of Food Protection*, 77(5), 832-836. doi:10.4315/0362-028x.jfp-13-441
- Confer, A., Vu, V., Drevecky, C. J., & Aguirre, W. E. (2012). Occurrence of *Schistocephalus solidus* in anadromous threespine stickleback. *The Journal of Parasitology*, 98(3), 676-678.
- Connecticut Department of Agriculture. (2015). Shellfish handling & safety retail/consumer. Retrieved from <http://www.ct.gov/doag/cwp/view.asp?a=3768&q=478086> Accessed: December 16, 2016.
- Conner, D. E., & Kotrola, J. S. (1995). Growth and survival of *Escherichia coli* O157:H7 under acidic conditions. *Applied and Environmental Microbiology*, 61(1), 382-385.
- Consumer Reports. (2012). How long to keep ketchup and other common condiments. *Appliances*. Retrieved from <http://news.consumerreports.org/appliances/2012/04/how-long-to-keep-common-condiments.html> Accessed: December 16, 2016.
- Conway, W. S., Leverentz, B., & Saftner, R. A. (2000). Survival and growth of *Listeria monocytogenes* on fresh-cut apple slices and its interaction with *Glomerella cingulata* and *Penicillium expansum*. *Plant Disease Journal*, 84(2), 177-181.
- Cook, D. W., Bowers, J. C., & DePaola, A. (2002). Density of total and pathogenic (tdh+) *Vibrio parahaemolyticus* in Atlantic and Gulf Coast molluscan shellfish at harvest. *Journal of Food Protection*, 65(12).
- Cook, D. W., O'Leary, P., Hunsucker, J. C., Sloan, E. M., Bowers, J. C., Blodgett, R. J., & DePaola, A. (2002). *Vibrio vulnificus* and *Vibrio parahaemolyticus* in U.S. retail shell oysters: A national survey from June 1998 to July 1999. *Journal of Food Protection*, 65(1), 79-87.
- Cooley, M. B., Chao, D., & Mandrell, R. E. (2006). *Escherichia coli* O157:H7 survival and growth on lettuce is altered by the presence of epiphytic bacteria. *Journal of Food Protection*, 69(10), 2329-2335.
- Corbo, M. R., Campaniello, D., D'Amato, D., Bevilacqua, A., & Sinigaglia, M. (2005). Behavior of *Listeria monocytogenes* and *Escherichia coli* O157:H7 in fresh-sliced cactus-pear fruit. *Journal of Food Safety*, 25(3), 157-172.
- Cordano, A. M., & Jacquet, C. (2009). *Listeria monocytogenes* isolated from vegetable salads sold at supermarkets in Santiago, Chile: Prevalence and strain characterization. *International Journal of Food Microbiology*, 132(2-3), 176-179. doi:10.1016/j.ijfoodmicro.2009.04.008
- Cordano, A. M., & Rocourt, J. (2001). Occurrence of *Listeria monocytogenes* in food in Chile. *International Journal of Food Microbiology*, 70(1-2), 175-178. doi:10.1016/S0168-1605(01)00533-5
- Corguinha, A. P. B., de Souza, G. A., Goncalves, V. C., Carvalho, C. D., de Lima, W. E. A., Martins, F. A. D., .. . Guilherme, L. R. G. (2015). Assessing arsenic, cadmium, and lead contents in major crops in Brazil for food safety purposes. *Journal of Food Composition and Analysis*, 37, 143-150. doi:10.1016/j.jfca.2014.08.004

- Cornell University. Frequently asked questions. *Cornell Sugar Maple Research & Extension Program*. Retrieved from <http://maple.dnr.cornell.edu/FAQ.htm> Accessed: December 16, 2016.
- Coronel, M. B., Marin, S., Cano-Sancho, G., Ramos, A. J., & Sanchis, V. (2012). Exposure assessment to ochratoxin A in Catalonia (Spain) based on the consumption of cereals, nuts, coffee, wine, and beer. *Food Additives & Contaminants: Part A*, 29(6), 979-993. doi:10.1080/19440049.2012.660708
- Corvallis Gazette-Times. (2011). Hazelnuts fresh from the farm. *Food for Thought*. Retrieved from [http://www.gazettetimes.com/news/local/hazelnuts-fresh-from-the-farm/article\\_02701cd4-2099-11e1-a68a-001871e3ce6c.html](http://www.gazettetimes.com/news/local/hazelnuts-fresh-from-the-farm/article_02701cd4-2099-11e1-a68a-001871e3ce6c.html) Accessed: December 16, 2016.
- Cosmetic Ingredient Review Expert Panel. (2005). Final report of the safety assessment of niacinamide and niacin. *International Journal of Toxicology*, 24(Suppl 5), 1-31.
- Costa, L. G., Giordano, G., Tagliaferri, S., & Caglieri, A. (2008). Polybrominated diphenyl ether (PBDE) flame retardants: environmental contamination, human body burden and potential adverse health effects. *Acta Biomedica*, 79(3), 172-183.
- Costard, S., Espejo, L., Groenendaal, H., & Zagmutt, F. J. (2017). Outbreak-related disease burden associated with consumption of unpasteurized cow's milk and cheese, United States, 2009-2014. *Emerging Infectious Diseases*, 23(6), 957-964. doi:10.3201/eid2306.151603
- Covington & Burling LLP. (2007). FDA releases long-awaited dietary supplement Current Good Manufacturing Practices final rule. *Food & Drug E-Alert*. Retrieved from <https://www.cov.com/files/Publication/7e0a0688-0a4b-4ced-845e-dbf84edaa505/Presentation/PublicationAttachment/497ef535-5c74-40b8-8040-ec050ea3cf9e/FDA%20Releases%20Long-Awaited%20Dietary%20Supplement%20Current%20Good%20Manufacturing%20Prac.pdf> Accessed: December 16, 2016.
- Cox, L. A. (2008). What's wrong with risk matrices? *Risk Analysis*, 28(2), 497-512. doi:10.1111/j.1539-6924.2008.01030.x
- Cremades, O., Alvarez-Ossorio, C., Gutierrez-Gil, J. F., Parrado, J., & Bautista, J. (2011). Quality changes of cooked crayfish (*Procambarus clarkii*) tails without additives during storage under protective atmospheres. *Journal of Food Processing and Preservation*, 35(6), 898-906. doi:10.1111/j.1745-4549.2011.00543.x
- Cremonesi, P., Perez, G., Pisoni, G., Moroni, P., Morandi, S., Luzzana, M., . . . Castiglioni, B. (2007). Detection of enterotoxigenic *Staphylococcus aureus* isolates in raw milk cheese. *Letters in Applied Microbiology*, 45(6), 586-591.
- Crisco. (2015). Crisco FAQs. Retrieved from [http://www.crisco.com/About\\_Crisco/faqs.aspx](http://www.crisco.com/About_Crisco/faqs.aspx) Accessed: December 16, 2016.
- Cronquist, A. (2002). Multi-state outbreak of *Salmonella* Senftenberg associated with green grapes Western States, Fall 2001. Centers for Disease Control and Prevention. Retrieved from [ftp://ftp.cdc.gov/pub/infectious\\_diseases/iceid/2002/pdf/cronquist.pdf](ftp://ftp.cdc.gov/pub/infectious_diseases/iceid/2002/pdf/cronquist.pdf) Accessed: December 16, 2016.
- Crowe, S. J., Mahon, B. E., Vieira, A. R., & Gould, L. H. (2015). Vital signs: Multistate foodborne outbreaks-United States, 2010-2014. *Morbidity and Mortality Weekly Report*, 64, 1221-1225.
- Czipa, N., Andrasi, D., & Kovacs, B. (2015). Determination of essential and toxic elements in Hungarian honeys. *Food Chemistry*, 175, 536-542. doi:10.1016/j.foodchem.2014.12.018
- D'Amico, D. J., & Donnelly, C. W. (2010). Microbiological quality of raw milk used for small-scale artisan cheese production in Vermont: Effect of farm characteristics and practices. *Journal of Dairy*

- Science*, 93(1), 134-147. doi:<http://dx.doi.org/10.3168/jds.2009-2426> Accessed: December 16, 2016.
- D'Amico, D. J., Druart, M. J., & Donnelly, C. W. (2010). Behavior of *Escherichia coli* O157:H7 during the manufacture and aging of Gouda and stirred-curd cheddar cheeses manufactured from raw milk. *Journal of Food Protection*, 73(12), 2217-2224.
- D'Amico, D. J., Groves, E., & Donnelly, C. W. (2008). Low incidence of foodborne pathogens of concern in raw milk utilized for farmstead cheese production. *Journal of Food Protection*, 71(8), 1580-1589.
- Dabeka, R., Fouguet, A., Belisle, S., & Turcotte, S. (2011). Lead, cadmium and aluminum in Canadian infant formulae, oral electrolytes and glucose solutions. *Food Additives & Contaminants: Part A*, 28(6), 744-753. doi:10.1080/19393210.2011.571795
- Daffy Farms. (2015). Petite caramel apples. Retrieved from <http://www.daffyapple.com/c-2-caramel-apples.aspx> Accessed: December 16, 2016.
- DairiConcepts. (2015). Seasoning blends. Retrieved from <http://www.dairiconcepts.com/?categories=seasoning-blends> Accessed: December 16, 2016.
- Dairy Goodness. Shelf life of cheese. Retrieved from <http://www.dairygoodness.ca/cheese/how-to-store-cheese/shelf-life-of-cheese> Accessed: December 16, 2016.
- Dalgaard, P., & Jørgensen, L.V. (1998). Predicted and observed growth of *Listeria monocytogenes* in seafood challenge tests and in naturally contaminated cold-smoked salmon. *International Journal of Food Microbiology*, 40(1-2), 105-115.
- Dallaire, R., LeBlanc, D. I., Tranchant, C. C., Vasseur, L., Delaquis, P., & Beaulieu, C. (2006). Monitoring the microbial populations and temperatures of fresh broccoli from harvest to retail display. *Journal of Food Protection*, 69(5), 1118-1125.
- Danyluk, M. D., Friedrich, L. M., & Schaffner, D. W. (2014). Modeling the growth of *Listeria monocytogenes* on cut cantaloupe, honeydew and watermelon. *Food Microbiology*, 38, 52-55.
- Danyluk, M. D., Jones, T. M., Abd, S., Schlitt-Dietrich, F., Jacobs, M., & Harris, L. J. (2007). Prevalence and amounts of *Salmonella* found on raw California almonds. *Journal of Food Protection*, 70(4), 820-827.
- Danyluk, M. D., McEgan, R., Turner, A. N., & Schneider, K. R. (2014). Outbreaks of foodborne illness associated with melons. FSHN14-11, UF/IFAS Extension. Retrieved from <http://edis.ifas.ufl.edu/pdf/files/FS/FS25800.pdf> Accessed: December 16, 2016.
- Danyluk, M. D., & Schaffner, D. W. (2011). Quantitative assessment of the microbial risk of leafy greens from farm to consumption: preliminary framework, data, and risk estimates. *Journal of Food Protection*, 74(5), 700-708.
- D'Aoust, J.-Y. (1997). *Salmonella* species. In M. Doyle, L. Beuchat, & T. J. Montville (eds.), *Food Microbiology: Fundamentals and Frontiers* (pp. 129-158). ASM Press, Washington, DC.
- DaSilva, L., Parveen, S., DePaola, A., Bowers, J., Brohawn, K., & Tamplin, M. (2012). Development and validation of a predictive model for the growth of *Vibrio vulnificus* in postharvest shellstock oysters. *Applied and Environmental Microbiology*, 78(6), 1675-1681. doi: 10.1128/AEM.07304-11
- Dave's Garden. (2008). Cooking & preserving foods: How long will potato salad, coleslaw, tuna salad keep? Retrieved from <http://davesgarden.com/community/forums/t/822707/> Accessed: December 16, 2016.
- Davidson, G. R., Frelka, J. C., Yang, M., Jones, T. M., & Harris, L. J. (2015). Prevalence of *Escherichia coli* O157:H7 and *Salmonella* on inshell California walnuts. *Journal of Food Protection*, 78(8), 1547-1553.

- Davis, A. L., Curtis, P. A., Conner, D. E., McKee, S. R., & Kerth, L. K. (2008). Validation of cooking methods using shell eggs inoculated with *Salmonella* serotypes Enteritidis and Heidelberg. *Poultry Science*, 87(8), 1637-1642. doi: 10.3382/ps.2007-00419
- Dawn's Fresh Food. (2015). Dips & spreads. Retrieved from <http://www.dawnsfoodsinc.com/pdipsspreads.html> Accessed: December 16, 2016.
- Dawson, S. J., Evans, M. R., Willby, D., Bardwell, J., Chamberlain, N., & Lewis, D. A. (2006). *Listeria* outbreak associated with sandwich consumption from a hospital retail shop, United Kingdom. *Eurosurveillance*, 11(6), 89-91.
- Day, J. B., Sharma, D., Siddique, N., Hao, Y. Y., Strain, E. A., Blodgett, R. J., & Al-Khalidi, S. F. (2011). Survival of *Salmonella* Typhi and *Shigella dysenteriae* in dehydrated infant formula. *Journal of Food Science*, 76(6), M324-M328. doi: 10.1111/j.1750-3841.2011.02268.x
- De Boevre, M., Jacxsens, L., Lachat, C., Eeckhout, M., Di Mavungu, J. D., Audenaert, K., . . . De Saeger, S. (2013). Human exposure to mycotoxins and their masked forms through cereal-based foods in Belgium. *Toxicology Letters*, 218(3), 281-292. doi:10.1016/j.toxlet.2013.02.016
- De Girolamo, A., Lattanzio, V. M. T., Schena, R., Visconti, A., & Pascale, M. (2014). Use of liquid chromatography-high-resolution mass spectrometry for isolation and characterization of hydrolyzed fumonisins and relevant analysis in maize-based products. *Journal of Mass Spectrometry*, 49(4), 297-305. doi:10.1002/jms.3342
- De Jesús, A. J., Chen, Y., Macarasin, D., & Laasri, A. (2015). Behavior of *Listeria monocytogenes* on the surface of yellow peaches stored at refrigeration temperatures. Poster P1-162, presented at the International Association for Food Protection (IAFP) Annual Meeting. July 25-28, 2015. Portland, Oregon.
- De Jong, J. (1989). Spoilage of an acid food product by *Clostridium perfringens*, *C. barati* and *C. butyricum*. *International Journal of Food Microbiology*, 8(2), 121-132. doi:10.1016/0168-1605(89)90066-4
- De Jong, A. E., Beumer, R. R., & Zwietering, M. H. (2005). Modeling growth of *Clostridium perfringens* in pea soup during cooling. *Risk Analysis*, 25(1), 61-73.
- De Lamo-Castellvi, S., Roig-Sagues, A. X., Capellas, M., Hernandez-Herrero, M., & Guamis, B. (2005). Survival and growth of *Yersinia enterocolitica* strains inoculated in skimmed milk treated with high hydrostatic pressure. *International Journal of Food Microbiology*, 102(3), 337-342. doi:10.1016/j.ijfoodmicro.2004.11.025
- De Oliveira Elias, S., Noronha, T. B., & Tondo, E. C. (2018). Assessment of *Salmonella* spp. and *Escherichia coli* O157:H7 growth on lettuce exposed to isothermal and non-isothermal conditions. *Food Microbiology*, 72, 206-213.
- De Schrijver, K., Buvens, G., Possé, B., Van den Branden, D., Oosterlynck, O., De Zutter, L., . . . Jacobs, R. (2008). Outbreak of verocytotoxin-producing *E. coli* O145 and O26 infections associated with the consumption of ice cream produced at a farm, Belgium, 2007. *Eurosurveillance*, 13(7).
- Deardorff, T. L., & Kent, M. L. (1989). Prevalence of larval *Anisakis simplex* in pen-reared and wild-caught salmon (salmonidae) from Puget Sound, Washington. *Journal of Wildlife Diseases*, 25(3), 416- 419. doi: <http://dx.doi.org/10.7589/0090-3558-25.3.416>
- Dechraoui, M. Y., Tiedeken, J. A., Persad, R., Wang, Z., Granade, H. R., Dickey, R. W., & Ramsdell, J. S. (2005). Use of two detection methods to discriminate ciguatoxins from brevetoxins: application to great barracuda from Florida Keys. *Toxicon*, 46(3), 261-270. doi:10.1016/j.toxicon.2005.04.006
- Del Torre, M., Della Corte, M., & Stecchini, M. L. (2001). Prevalence and behaviour of *Bacillus cereus* in a

- REPVED of Italian origin. *International Journal of Food Microbiology*, 63(3), 199-207.  
doi:10.1016/S0168-1605(00)00421-9
- Delaquis, P., Bach, S., & Dinu, L. D. (2007). Behavior of *Escherichia coli* O157:H7 in leafy vegetables. *Journal of Food Protection*, 70(8), 1966-1974.
- Delaquis, P., Stewart, S., Cazaux, S., & Toivonen, P. (2002). Survival and growth of *Listeria monocytogenes* and *Escherichia coli* O157:H7 in ready-to-eat iceberg lettuce washed in warm chlorinated water. *Journal of Food Protection*, 65(3), 459-464.
- Delbeke, S., Ceuppens, S., Jacxsens, L., & Uyttendaele, M. (2015a). Microbiological analysis of pre-packed sweet basil (*Ocimum basilicum*) and coriander (*Coriandrum sativum*) leaves for the presence of *Salmonella* spp. and Shiga toxin-producing *E. coli*. *International Journal of Food Microbiology*, 208, 11-18. doi:<http://dx.doi.org/10.1016/j.ijfoodmicro.2015.05.009>
- Delbeke, S., Ceuppens, S., Jacxsens, L., & Uyttendaele, M. (2015b). Survival of *Salmonella* and *Escherichia coli* O157:H7 on strawberries, basil, and other leafy greens during storage. *Journal of Food Protection*, 78(4), 652-660. doi:10.4315/0362-028x.jfp-14-354
- Delbrassinne, L., Andjelkovic, M., Dierick, K., Denayer, S., Mahillon, J., & Van Loco, J. (2012). Prevalence and levels of *Bacillus cereus* emetic toxin in rice dishes randomly collected from restaurants and comparison with the levels measured in a recent foodborne outbreak. *Foodborne Pathogens and Disease*, 9(9), 809-814.
- Delgado-Andrade, C., Mesias, M., Morales, F. J., Seiquer, I., & Navarro, M. P. (2012). Assessment of acrylamide intake of Spanish boys aged 11-14 years consuming a traditional and balanced diet. *LWT-Food Science and Technology*, 46(1), 16-22. doi:10.1016/j.lwt.2011.11.006
- Delhalle, L., Ellouze, M., Yde, M., Clinquart, A., Daube, G., & Korsak, N. (2012). Retrospective analysis of a *Listeria monocytogenes* contamination episode in raw milk goat cheese using quantitative microbial risk assessment tools. *Journal of Food Protection*, 75(12), 2122-2135.
- Delicious Obsessions. (2012). 52 weeks of bad a\*\* bacteria – week 4 – spontaneous hard apple cider. Retrieved from <http://www.deliciousobsessions.com/2012/01/52-weeks-of-bad-a-bacteria-week-4-spontaneous-hard-apple-cider/> Accessed: December 16, 2016.
- Demircan, A., Keles, A., Bildik, F., Aygencel, G., Dogan, N. O., & Gomez, H. F. (2009). Mad honey sex: Therapeutic misadventures from an ancient biological weapon. *Annals of Emergency Medicine*, 54(6), 824-829. doi: 10.1016/j.annemergmed.2009.06.010
- den Besten, H. M. W., & Zwietering, M. H. (2012). Meta-analysis for quantitative microbiological risk assessments and benchmarking data. *Trends in Food Science and Technology*, 25(1), 34-39. <https://doi.org/10.1016/j.tifs.2011.12.004>
- Denis, N., Zhang, H., Leroux, A., Trudel, R., & Bietlot, H. (2016). Prevalence and trends of bacterial contamination in fresh fruits and vegetables sold at retail in Canada. *Food Control*, 67, 225-234.
- DePaola, A., Capers, G. M., & Alexander, D. (1994). Densities of *Vibrio vulnificus* in the intestines of fish from the U.S. Gulf Coast. *Applied and Environmental Microbiology*, 60(3), 984-988.
- DePaola, A., Jones, J. L., Noe, K. E., Byars, R. H., & Bowers, J. C. (2009). Survey of postharvest-processed oysters in the United States for levels of *Vibrio vulnificus* and *Vibrio parahaemolyticus*. *Journal of Food Protection*, 72(10), 2110-2113.
- DePaola, A., Jones, J. L., Woods, J., Burkhardt, W., Calci, K. R., Krantz, J. A., . . . Nabe, K. (2010). Bacterial and viral pathogens in live oysters: 2007 United States market survey. *Applied and Environmental Microbiology*, 76(9), 2754-2768. doi: 10.1128/AEM.02590-09
- DePaola, A., Kaysner, C. A., & McPhearson, R. M. (1987). Elevated temperature method for recovery of

- Vibrio cholerae* from oysters (*Crassostrea gigas*). *Applied and Environmental Microbiology*, 53(5), 1181-1182.
- DePaola, A., Nordstrom, J. L., Bowers, J. C., Wells, J. G., & Cook, D. W. (2003). Seasonal abundance of total and pathogenic *Vibrio parahaemolyticus* in Alabama oysters. *Applied and Environmental Microbiology*, 69(3), 1521-1526. doi: 10.1128/AEM.69.3.1521-1526.2003
- Devi, P., Bajala, V., Garg, V. K., Mor, S., & Ravindra, K. (2016). Heavy metal content in various types of candies and their daily dietary intake by children. *Environmental Monitoring and Assessment*, 188(2). doi:10.1007/s10661-015-5078-1
- Dhar, V., & Bhatnagar, M. (2009). Physiology and toxicity of fluoride. *Indian Journal of Dental Research*, 20(3), 350-355.
- Dhokane, V. S., Hajare, S., Shashidhar, R., Sharma, A., & Bandekar, J. R. (2006). Radiation processing to ensure safety of minimally processed carrot (*Daucus carota*) and cucumber (*Cucumis sativus*): Optimization of dose for the elimination of *Salmonella* Typhimurium and *Listeria monocytogenes*. *Journal of Food Protection*, 69(2), 444-448.
- Di Pinto, A., Novello, L., Montemurro, F., Beonerba, E., & Tantillo, G. M. (2010). Occurrence of *Listeria monocytogenes* in ready-to-eat foods from supermarkets in Southern Italy. *The New Microbiologica*, 33(3), 249-252.
- Diamanti-Kandarakis, E., Bourguignon, J. P., Giudice, L. C., Hauser, R., Prins, G. S., Soto, A. M., . . . Gore, C. (2009). Endocrine-disrupting chemicals: An endocrine society scientific statement. *Endocrine Reviews*, 30(4), 293-342. doi: <http://dx.doi.org/10.1210/er.2009-0002>
- Diana. (2015). FAQs. Retrieved from <http://www.dianasauce.ca/faqs.htm> Accessed: December 16, 2016.
- Diana, J. E., Pui, C. F., & Son, R. (2012). Enumeration of *Salmonella* spp., *Salmonella* Typhi and *Salmonella* Typhimurium in fruit juices. *International Food Research Journal*, 19(1), 51-56.
- Diaz-Gomez, J., Marin, S., Capell, T., Sanchis, V., & Ramos, A. J. (2016). The impact of *Bacillus thuringiensis* technology on the occurrence of fumonisins and other mycotoxins in maize. *World Mycotoxin Journal*, 9(3), 475-486. doi: 10.3920/wmj2015.1960
- Diaz, R. E., Friedman, M. A., Jin, D., Beet, A., Kirkpatrick, B., Reich, A., . . . Hoagland, P. (2019). Neurological illnesses associated with Florida red tide (*Karenia brevis*) blooms. *Harmful Algae*, 82, 73-81.
- Dierick, K., Van Coillie, E., Swiecicka, I., Meyfroidt, G., Devlieger, H., Meulemans, A., . . . Mahillon, J. (2005). Fatal family outbreak of *Bacillus cereus*-associated food poisoning. *Journal of Clinical Microbiology*, 43(8), 4277-4279.
- Diffen. Apple cider vs. apple juice. Retrieved from [http://www.diffen.com/difference/Apple\\_Cider\\_vs\\_Apple\\_Juice](http://www.diffen.com/difference/Apple_Cider_vs_Apple_Juice) Accessed: December 16, 2016.
- Dilbaghi, N., & Sharma, S. (2007). Food spoilage, food infections and intoxications caused by microorganisms and methods for their detection. Retrieved from <http://nsdl.niscair.res.in/jspui/bitstream/123456789/386/2/FoodSpoilage.pdf> Accessed: December 16, 2016.
- Dilgard Foods. Ground ginger. Retrieved from <http://www.dilgardfoods.com/catalog/pamphlets/86064.pdf> Accessed: December 16, 2016.
- Dineen, S. S., Takeuchi, K., Soudah, J. E., & K.J., B. (1998). Persistence of *Escherichia coli* O157:H7 in dairy fermentation systems. *Journal of Food Protection*, 61(12), 1602-1608.
- Ding, T., Wang, J., Forghani, F., Ha, S. D., Chung, M. S., Bahk, G. J., . . . Oh, D. H. (2012). Development of predictive models for the growth of *Escherichia coli* O157: H7 on cabbage in Korea. *Journal of Food*

- Science*, 77(5), M257-M263.
- Ding, T., Shim, Y. H., Choi, N. J., Ha, S. D., Chung, M. S., Hwang, I. G., & Oh, D. H. (2010). Mathematical modeling on the growth of *Staphylococcus aureus* in sandwich. *Food Science and Biotechnology*, 19(3), 763-768.
- Dipersio, P. A., Kendall, P., Yoon, Y., & Sofos, J. N. (2005). Influence of blanching treatments on *Salmonella* during home-type dehydration and storage of potato slices. *Journal of Food Protection*, 68(12), 2587-2593.
- Dipersio, P. A., Kendall, P. A., Calicioglu, M., & Sofos, J. N. (2003). Inactivation of *Salmonella* during drying and storage of apple slices treated with acidic or sodium metabisulfite solutions. *Journal of Food Protection*, 66(12), 2245-2251.
- Dixon, B., Parrington, L., Cook, A., Pollari, F., & Farber, J. (2013). Detection of *Cyclospora*, *Cryptosporidium*, and *Giardia* in ready-to-eat packaged leafy greens in Ontario, Canada. *Journal of Food Protection*, 76(2), 307-313.
- Dixon Ridge Farms. Organic walnuts FAQs. Retrieved from <http://www.dixonridgefarms.com/faqs.html>  
Accessed: December 16, 2016.
- do Carmo, L. S., Dias, R. S., Linardi, V. R., de Sena, M. J., dos Santos, D. A., de Faria, M. E., . . . Heneine, L. (2002). Food poisoning due to enterotoxigenic strains of *Staphylococcus* present in Minas cheese and raw milk in Brazil. *Food Microbiology*, 19(1), 9-14.
- Doan, C. H., & P.M., D. (2000). Microbiology of potatoes and potato products: A review. *Journal of Food Protection*, 63(5), 668-683.
- Dodds, K. L. (1989). Combined effect of water activity and pH on inhibition of toxin production by *Clostridium botulinum* in cooked, vacuum-packed potatoes. *Applied and Environmental Microbiology*, 55(3), 656-660.
- Doerge, D. R., Young, J. F., Chen, J. J., DiNovi, M. J., & Henry, S. H. (2008). Using dietary exposure and physiologically based pharmacokinetic/pharmacodynamic modeling in human risk extrapolations for acrylamide toxicity. *Journal of Agricultural and Food Chemistry*, 56(15), 6031- 6038. doi: 10.1021/jf073042g
- Does It Go Bad? (2015a). Does buttermilk go bad? Retrieved from <http://www.doesitgobad.com/does-buttermilk-go-bad/> Accessed: December 16, 2016.
- Does It Go Bad? (2015b). Does pasta go bad? Retrieved from <http://www.doesitgobad.com/does-pasta-go-bad/> Accessed: December 16, 2016.
- Does It Go Bad? (2015c). Does protein powder go bad? Retrieved from <http://www.doesitgobad.com/does-protein-powder-go-bad/> Accessed: December 16, 2016.
- Does It Go Bad? (2015d). Does soy sauce go bad? Retrieved from <http://www.doesitgobad.com/does-soy-sauce-go-bad/> Accessed: December 16, 2016.
- Does It Go Bad? (2015e). Does yogurt go bad? Retrieved from <http://www.doesitgobad.com/does-yogurt-go-bad/> Accessed: December 16, 2016.
- Dolan, L. C., Matulka, R. A., & Burdock, G. A. (2010). Naturally occurring food toxins. *Toxins*, 2(9), 2289-2332. doi:10.3390/toxins2092289
- Dolan, S. P., Nortrup, D. A., Bolger, P. M., & Capar, S. G. (2003). Analysis of dietary supplements for arsenic, cadmium, mercury, and lead using inductively coupled plasma mass spectrometry. *Journal of Agricultural and Food Chemistry*, 51(5), 1307-1312.
- Dole. (2015). Fresh vegetables. Retrieved from <http://www.dole.com/Products/Fresh-Vegetables>  
Accessed: February 12, 2018.

- Domino Sugar. (2015). Domino sugar product FAQs. *Baking Tips & How To's*. Retrieved from <http://www.dominosugar.com/baking-tips-how-tos/domino-sugar-product-faqs> Accessed: December 16, 2016.
- dos Santos, J. S., Franca, V. R., Katto, S., & Santana, E. H. W. (2015). Aflatoxin M-1 in pasteurized, UHT milk and milk powder commercialized in Londrina, Brazil and estimation of exposure. *Archivos Latinoamericanos De Nutricion*, 65(3), 181-185.
- Dowrie, J. O., & Abramson, M. H. (1944). Comparative toxicities of sulfadiazine and sulfathiazole in children. *Journal of Pediatrics*, 24(2), 176-181. doi:[http://dx.doi.org/10.1016/S0022-3476\(44\)80121-4](http://dx.doi.org/10.1016/S0022-3476(44)80121-4) Accessed: December 16, 2016.
- Doyle, M. E. (2007). Microbial food spoilage - losses and control strategies: A brief review of the literature. Retrieved from <http://www.scribd.com/doc/154060368/FRI-Brief-Microbial-Food-Spoilage-7-07-pdf#scribd> Accessed: December 16, 2016.
- Doyle, M. E., Mazzotta, A. S., Wang, T., Wiseman, D. W., & Scott, V. N. (2001). Heat resistance of *Listeria monocytogenes*. *Journal of Food Protection*, 64(3), 410-429. doi:10.4315/0362-028x-64.3.410
- Doyle, M., & Roman, D. (1981). Growth and survival of *Campylobacter fetus* subsp. *jejuni* as a function of temperature and pH. *Journal of Food Protection*, 44(8), 596-601.
- Doyle, M. P., & Schoeni, J. L. (1986). Isolation of *Campylobacter jejuni* from retail mushrooms. *Applied and Environmental Microbiology*, 51(2), 449-450.
- Dr. Mercola. (2015a). Miracle whey protein frequently asked questions (FAQ). Retrieved from <http://proteinpowder.mercola.com/Miracle-Whey-Protein-faq.html#4> Accessed: December 16, 2016.
- Dr. Mercola. (2015b). Why this cheese stands alone: Exceptional omega-3, CLA, and other nutrition. Retrieved from <http://products.mercola.com/produce/cheese/> Accessed: December 16, 2016.
- Drzyzga, O. (2003). Diphenylamine and derivatives in the environment: A review. *Chemosphere*, 53(8), 809-818. doi:10.1016/S0045-6535(03)00613-1
- Du, W. X., Lin, C. M., Phu, A. T., Cornell, J., Marshall, M., & Wei, C. I. (2002). Development of biogenic amines in yellowfin tuna (*Thunnus albacares*): effect of storage and correlation with decarboxylase-positive bacterial flora. *Journal of Food Science*, 67(1), 292-301.
- Duan, J., Zhao, Y., & Daeschel, M. (2011). Ensuring food safety in specialty foods production. Retrieved from <http://ir.library.oregonstate.edu/xmlui/bitstream/handle/1957/22284/em9036.pdf> Accessed: December 16, 2016.
- Duarte, S. C., Almeida, A. M., Teixeira, A. S., Pereira, A. L., Falcao, A. C., Pena, A., & Lino, C. M. (2013). Aflatoxin M-1 in marketed milk in Portugal: Assessment of human and animal exposure. *Food Control*, 30(2), 411-417. doi:10.1016/j.foodcont.2012.08.002
- Duarte, S. C., Lino, C. M., & Pena, A. (2015). Ochratoxin A in food and urine: a nationwide Portuguese two-year study. *World Mycotoxin Journal*, 8(1), 121-132. doi:10.3920/wmj2014.1707
- Duffy, S., Chen, Y., & Schaffner, D. W. (2002). Quantitative risk assessment of minimally processed foods. In J. S. Novak, G. M. Sapers, and V. K. Juneja (eds.), *Microbial Safety of Minimally Processed Foods* (pp. 165-184). Boca Raton: CRC Press.
- Duffy, E. A., Lucia, L. M., Kells, J. M., Castillo, A., Pillai, S. D., & Acuff, G. R. (2005). Concentrations of *Escherichia coli* and genetic diversity and antibiotic resistance profiling of *Salmonella* isolated from irrigation water, packing shed equipment, and fresh produce in Texas. *Journal of Food Protection*, 68(1), 70-79.
- Duffy, M. S., Greaves, T. A., & Burt, M. D. B. (1994). Helminths of the black bear, *Ursus americanus*, in

- New Brunswick. *Journal of Parasitology*, 80(3), 478-480.
- Duffy, S., & Schaffner, D. W. (2002). Monte Carlo simulation of the risk of contamination of apples with *Escherichia coli* O157:H7. *International Journal of Food Microbiology*, 78(3), 245-255.
- Duggan, C., Watkins, J., & Walker, W. A. (2008). *Nutrition in Pediatrics*, 4<sup>th</sup> ed. BC Decker Inc., Hamilton, Ontario.
- DuPont. (2015). Cut costs and keep the quality in low-fat spreads. *Healthier Food*. Retrieved from <http://www.dupont.com/industries/food-and-beverage/oils-fats/articles/lowfat-quality-spreads.html> Accessed: December 16, 2016.
- Durack, E., Alonso-Gomez, M., & Wilkinson, M. G. (2012). The effect of thawing and storage temperature on the microbial quality of commercial frozen ready meals and experimental reduced salt frozen ready meals. *Journal of Food Research*. 1(2), 99-112. doi: <http://dx.doi.org/10.5539/jfr.v1n2p99>
- Duran, A. P., Swartzentruber, A., Lanier, J. M., Wentz, B. A., Schwab, A. H., Barnard, R. J., & Read, R. B. J. (1982). Microbiological quality of five potato products obtained at retail markets. *Applied and Environmental Microbiology*, 44(5), 1076-1080.
- Duret, S., Hoang, H. M., Derens-Bertheau, E., Delahaye, A., Laguerre, O., & Guillier, L. (2019). Combining quantitative risk assessment of human health, food waste, and energy consumption: The next step in the development of the food cold chain? *Risk Analysis*, 39(4), 906-925.
- Durkee Foodservice. (2010). Bacon bits, imitation, 6/16 oz. Retrieved from [http://profileshowcase.foodprofile.com/ProductUpc/000280tonebrothers/047600549904?MFR\\_NUM=000118](http://profileshowcase.foodprofile.com/ProductUpc/000280tonebrothers/047600549904?MFR_NUM=000118) Accessed: December 16, 2016.
- Dysphagia Diet. (2012). Purchasing guide for thickeners. Retrieved from [http://www.dysphagia-diet.com/Images/Thickener%20Purchasing%20Chart\\_2012.pdf](http://www.dysphagia-diet.com/Images/Thickener%20Purchasing%20Chart_2012.pdf) Accessed: December 16, 2016.
- Eat by Date. (2015). Eat by date - how long does food last? Retrieved from <http://www.eatbydate.com/> Accessed: December 16, 2016.
- Eblen, B. S., Whiting, R. C., & Miller, A. J. (2002). Growth potential of *Listeria monocytogenes* in commercially prepared ready-to-eat deli salads stored at refrigeration temperatures. Abstract, Poster P055, presented at the International Association of Food Protection (IAFP) Annual Meeting, June 30-July 31, 2002. San Diego, California. Retrieved from [https://meridian.allenpress.com/jfp/article-pdf/65/sp1/1/1673674/0362-028x-65\\_sp1\\_1.pdf](https://meridian.allenpress.com/jfp/article-pdf/65/sp1/1/1673674/0362-028x-65_sp1_1.pdf). Accessed: January 25, 2021.
- Embarek, P. K. B. (1994). Presence, detection and growth of *Listeria monocytogenes* in seafoods: a review. *International Journal of Food Microbiology*, 23,17-34.
- Emborg, J., & Dalgaard, P. (2008). Growth, inactivation and histamine formation of *Morganella psychrotolerans* and *Morganella morganii*—development and evaluation of predictive models. *International Journal of Food Microbiology*, 128(2), 234-243.
- European Food Safety Authority. (2011). Scientific opinion on risk based control of biogenic amine formation in fermented foods. *EFSA Journal*, 9(10), 2393.
- European Food Safety Authority. (2013). Scientific opinion on the risk posed by pathogens in food of non-animal origin. Part 1 (outbreak data analysis and risk ranking of food/pathogen combinations). *EFSA Journal*, 11(1), 3025.
- European Food Safety Authority (EFSA). (2013). Publications. Retrieved from <http://www.efsa.europa.eu/en/publications.htm>. Accessed June 7, 2013.
- European Union. (2019). Rapid Alert System for Food and Feed (RASFF). Retrieved from

- [https://ec.europa.eu/food/safety/rasff\\_en](https://ec.europa.eu/food/safety/rasff_en). Accessed December 16, 2019.
- Farmers Weekly. (2014). Producing quail for meat and eggs. *Other Poultry*. Retrieved from <http://www.fwi.co.uk/poultry/producing-quail-for-meat-and-eggs.htm> Accessed: December 16, 2016.
- Farner-Bocken Company. (2010). Product shelf life. Retrieved from <http://mrc.farner-bocken.com/fbpublic/pdf/Product%20Shelf%20Life%20Guide.pdf> Accessed: December 16, 2016.
- Farrokha, C., Jordanb, K., Auvrayc, F., Glassd, K., Oppegardde, H., Raynaudf, S., . . . Cerfo, O. (2013). Review of Shiga-toxin-producing *Escherichia coli* (STEC) and their significance in dairy production. *International Journal of Food Microbiology*, 162(2), 190-212.
- Fat Cat Scones. (2013). Shelf life. *Technical Data*. Retrieved from <http://www.fatcatscones.com/tools/technical-data> Accessed: December 16, 2016.
- Fedoruk, A. (2011). Development of a quantitative microbial risk assessment model for foodborne pathogens in herbs and spices. The University of Guelph. Retrieved from [https://atrium.lib.uoguelph.ca/xmlui/bitstream/handle/10214/7687/Fedoruk\\_Andrew\\_201102\\_MASc.pdf?sequence=1](https://atrium.lib.uoguelph.ca/xmlui/bitstream/handle/10214/7687/Fedoruk_Andrew_201102_MASc.pdf?sequence=1) Accessed: December 16, 2016.
- Feijoo, S. C., Cotton, L. N., Watson, C. E., & Martin, J. H. (1997). Effect of storage temperatures and ingredients on growth of *Bacillus cereus* in coffee creamers. *Journal of Dairy Science*, 80(8), 1546-1553. doi:10.3168/jds.S0022-0302(97)76084-3
- Fellers, P. J. (1988). Shelf life and quality of freshly squeezed, unpasteurized, polyethylene-bottled citrus juice. *Journal of Food Science*, 53(6), 1699-1702.
- Felton, J. S., Malfatti, M. A., Knize, M. G., Salmon, C. P., Hopmans, E. C., & Wu, R. W. (1997). Health risks of heterocyclic amines. *Mutation Research*, 376(1-2), 37-41.
- Feng, C., Teuber, S., & Gershwin, M. E. (2016). Histamine (scombroid) fish poisoning: a comprehensive review. *Clinical Reviews in Allergy & Immunology*, 50(1), 64-69.
- Feng, P. C., & Reddy, S. (2013). Prevalences of Shiga toxin subtypes and selected other virulence factors among Shiga-toxigenic *Escherichia coli* strains isolated from fresh produce. *Applied and Environmental Microbiology*, 79(22), 6917-6923.
- Feng, P. C., & Reddy, S. P. (2014). Prevalence and diversity of enterotoxigenic *Escherichia coli* strains in fresh produce. *Journal of Food Protection*, 77(5), 820-823.
- Ferguson, R. D., & Shelef, L. A. (1990). Growth of *Listeria monocytogenes* in soymilk. *Food Microbiology*, 7(1), 49-52.
- Feridies. (2011). Peanut brittle. Retrieved from [http://www.feridies.com/product/4\\_Pack\\_16oz\\_Peanut\\_Brittle/](http://www.feridies.com/product/4_Pack_16oz_Peanut_Brittle/) Accessed: December 16, 2016.
- Fernandes, S. A. D., Magnavita, A. P. A., Ferrao, S. P. B., Gualberto, S. A., Faleiro, A. S., Figueiredo, A. J., & Matarazzo, S. V. (2014). Daily ingestion of tetracycline residue present in pasteurized milk: A public health problem. *Environmental Science and Pollution Research*, 21(5), 3427-3434. doi:10.1007/s11356-013-2286-5
- Fernandez-Piquer, J., Bowman, J. P., Ross, T., & Tamplin, M. L. (2011). Predictive models for the effect of storage temperature on *Vibrio parahaemolyticus* viability and counts of total viable bacteria in Pacific oysters (*Crassostrea gigas*). *Applied and Environmental Microbiology*, 77(24), 8687-8695.
- Fernandez-Saiz, P., Soler, C., Lagaron, J. M., & Ocio, M. J. (2010). Effects of chitosan films on the growth of *Listeria monocytogenes*, *Staphylococcus aureus* and *Salmonella* spp. in laboratory media and in fish soup. *International Journal of Food Microbiology*, 137(2-3), 287-294. doi:10.1016/j.ijfoodmicro.2009.11.016

- Fernández-Salguero, J., Gómez, R., & Carmona, M. A. (1993). Water activity in selected high-moisture foods. *Journal of Food Composition and Analysis*, 6(4), 364-369.
- Fernandez, C. E., Giacaman, R. A., & Cury, J. A. (2014). Fluoride concentration in bottled waters sold in Chile. *Revista Medica De Chile*, 142(5), 623-629.
- Ferreira, M., Bernardo, L., Neves, L., Campos, M., Lamaro-Cardoso, J., & André, M. (2016). Virulence profile and genetic variability of *Staphylococcus aureus* isolated from artisanal cheese. *Journal of Dairy Science*, 99(11), 8589-8597.
- Ferreira, M. T., Silva dos Fernandes Vieira, R. M., Ferreira Façanha, S. H., Hofer, E., & Martin, A. M. (2000). Note. Growth of *Vibrio parahaemolyticus* in lobster homogenates at different temperatures / Nota. Crecimiento de *Vibrio parahaemolyticus* en langosta a diferentes temperaturas. *Food Science and Technology International*, 6(2), 145-150.
- Fett, W. F. (2002). Reduction of *Escherichia coli* O157:H7 and *Salmonella* spp. on laboratory-inoculated mung bean seed by chlorine treatment. *Journal of Food Protection*, 65(5), 848-852.
- Finest Call. (2012). Frequently asked questions. Retrieved from <http://www.finestcall.com/contact.aspx> Accessed: December 16, 2016.
- Finlay, W., Logan, N., & Sutherland, A. (2000). *Bacillus cereus* produces most emetic toxin at lower temperatures. *Letters in Applied Microbiology*, 31(5), 385-389.
- Finn, S., Condell, O., McClure, P., Amézquita, A., & Fanning, S. (2013). Mechanisms of survival, responses and sources of *Salmonella* in low-moisture environments. *Frontiers in Microbiology*, 4, 331.
- Firdous, S., Ejaz, N., Aman, T., & Khan, N. (2012). Occurrence of aflatoxins in export-quality Pakistani rice. *Food Additives & Contaminants: Part B-Surveillance*, 5(2), 121-125. doi:10.1080/19393210.2012.675360
- Fischer, J. R., Zhao, T., Doyle, M. P., Goldberg, M. R., Brown, C. A., Sewell, C. T., . . . Bauman, C. D. (2001). Experimental and field studies of *Escherichia coli* O157:H7 in white-tailed deer. *Applied and Environmental Microbiology*, 67(3), 1218-1224. doi:10.1128/AEM.67.3.1218-1224.2001
- Fisher, L., & Medeiros, L. (2010). Pantry food storage. *Ohioline*. Retrieved from <http://ohioline.osu.edu/hyg-fact/5000/pdf/5401.pdf> Accessed: December 16, 2016.
- Fit Day. (2013). The nutrition of octopus. Retrieved from <http://www.fitday.com/fitness-articles/nutrition/healthy-eating/the-nutrition-of-octopus.html> Accessed: December 16, 2016.
- Fogel, W. A., Lewinski, A., & Jochem, J. (2007). Histamine in food: Is there anything to worry about? *Biochemical Society Transactions*, 35(2), 349-352. doi: 10.1042/BST0350349
- Follow Your Heart. (2015). FAQ's: Shelf life. Retrieved from <http://followyourheart.com/faq-categories/shelf-life/> Accessed: December 16, 2016.
- Food and Agriculture Organization of the United Nations (FAO). (1999). FAO Expert consultation on the trade impact of *Listeria* in fish products. Retrieved from <ftp://ftp.fao.org/docrep/fao/003/x3018e/x3018e00.pdf> Accessed: December 16, 2016.
- Food and Agriculture Organization of the United Nations and World Health Organization (FAO/WHO). (2004). Risk assessment of *Listeria monocytogenes* in ready to eat foods - Technical report. Microbiological Risk Assessment Series 5. FAO/WHO, Rome. Retrieved from <http://www.fao.org/docrep/010/y5394e/y5394e00.htm> Accessed: March 20, 2014.
- Food and Agriculture Organization of the United Nations and World Health Organization (FAO/WHO). (2014). Multicriteria-based ranking for risk management of food-borne parasites. Microbiological Risk Assessment Series 23. FAO/WHO, Rome. Retrieved from <http://www.fao.org/publications/card/en/c/ee07c6ae-b86c-4d5f-915c-94c93ded7d9e/> Accessed:

- August 28, 2015.
- Food Gears. (2015). IQF fruits. *Frozen Fruit & Fruit Products*. Retrieved from [http://www.foodgears.com.hk/product\\_detail.php?id=23](http://www.foodgears.com.hk/product_detail.php?id=23) Accessed: December 16, 2016.
- Food Lexicon. Production and storage of smoked fish. Retrieved from <http://en.foodlexicon.org/r0000580.php> Accessed: December 16, 2016.
- Food Marketing Institute. A consumer guide to food quality and safe handling. Retrieved from [http://www.fmi.org/docs/consumer/foodguides.pdf#search="goat cheese"](http://www.fmi.org/docs/consumer/foodguides.pdf#search=) Accessed: December 16, 2016.
- Food Marketing Institute. (2015a). The Food Keeper. *FMI > Industry Topics > Consumer Affairs >The Food Keeper*. Retrieved from <http://www.fmi.org/industry-topics/consumer-affairs/food-keeper- food-storage-database> Accessed: December 16, 2016.
- Food Processing - Technology.com. (2015b). Ingredients and Additives. *Products and Services*. Retrieved from <http://www.foodprocessing-technology.com/contractors/ingredients> Accessed: December 16, 2016.
- Food Reference. (2015a). Berries. *Fruit 'A' to 'L'*. Retrieved from <http://www.foodreference.com/html/artberries.html> Accessed: December 16, 2016.
- Food Reference. (2015b). Sesame seeds. *Food Trivia and Food Facts Section*. Retrieved from <http://www.foodreference.com/html/fsesameseeds.html> Accessed: December 16, 2016.
- Food Safety Authority of Ireland. (2005). The control and management of *Listeria monocytogenes* contamination of food. Retrieved from <http://www.lenus.ie/hse/bitstream/10147/44799/1/6360.pdf> Accessed: December 16, 2016.
- Food Safety Authority of Ireland. (2011). *Listeria monocytogenes*. *MICROBIAL FACTSHEET SERIES*. Retrieved from <http://www.ucd.ie/microbialrisknetwork/downloads/Factsheets/Listeria%20monocytogenes%20Factsheet%20FINAL.pdf> Accessed: December 16, 2016.
- Food Safety News. (2013a). Chai tea recalled for botulism risk. Retrieved from [http://www.foodsafetynews.com/2013/07/chai-tea-recalled-for-botulism-risk/#.Veizs\\_IVhBc](http://www.foodsafetynews.com/2013/07/chai-tea-recalled-for-botulism-risk/#.Veizs_IVhBc) Accessed: December 16, 2016.
- Food Safety News. (2013b). FDA warns of botulism risk from Juice Maker's products. Retrieved from <http://www.foodsafetynews.com/2013/05/fda-warns-of-botulism-risk-from-juice-makers-products/#.VVovTPIVhBd> Accessed: December 16, 2016.
- Food Safety News. (2017). Publix recalls fruit mix because of *Listeria* risk in apricots. Retrieved from <https://www.foodsafetynews.com/2017/06/publix-recalls-fruit-mix-because-of-listeria-risk-in-apricots/>. Accessed December 20, 2019.
- Food Safety Watch. (2013a). *Listeria*. *Food Safety Watch*. Retrieved from <http://www.foodsafetywatch.org/factsheets/listeria/> Accessed: December 16, 2016.
- Food Safety Watch. (2013b). *Salmonella*. *Food Safety Watch*. Retrieved from <http://www.foodsafetywatch.org/factsheets/salmonella/> Accessed: December 16, 2016.
- Food Standards Agency. (2004). Microbiological examination of dried spices and herbs from production and retail premises in the United Kingdom. Retrieved from [http://acmsf.food.gov.uk/sites/default/files/mnt/drupal\\_data/sources/files/multimedia/pdfs/committee/acm913spices.pdf](http://acmsf.food.gov.uk/sites/default/files/mnt/drupal_data/sources/files/multimedia/pdfs/committee/acm913spices.pdf) Accessed: December 16, 2016.
- Food Standards Agency. (2005). To investigate the impact of butter production on growth of *Listeria monocytogenes*. Retrieved from

- [http://tna.europarchive.org/20140406074237/http://food.gov.uk/science/research/foodborneilness/microriskresearch/b12programme/B12proilist/b12007/#.Ut\\_22rQo5tQ](http://tna.europarchive.org/20140406074237/http://food.gov.uk/science/research/foodborneilness/microriskresearch/b12programme/B12proilist/b12007/#.Ut_22rQo5tQ) Accessed: December 16, 2016.
- Food Standards Australia New Zealand. (2013). Shiga toxin-producing *Escherichia coli* (STEC). Retrieved from [http://www.foodstandards.gov.au/publications/Documents/Shiga%20toxin-producing%20Escherichia%20coli%20\(STEC\).pdf](http://www.foodstandards.gov.au/publications/Documents/Shiga%20toxin-producing%20Escherichia%20coli%20(STEC).pdf) Accessed: December 16, 2016.
- Food Standards Australia New Zealand. Guidance on the application of microbiological criteria for *Listeria monocytogenes* in RTE food – Proposal P1017 (Draft). Criteria for *Listeria monocytogenes* – microbiological limits for foods. Retrieved from <http://www.foodstandards.gov.au/code/proposals/Documents/P1017-ListeriaMicro-2CFS-SD1.pdf> Accessed: December 16, 2016.
- Food Standards Australia New Zealand. (2016). Imported food risk statement dried coconut and *Salmonella* spp. Retrieved from <https://www.foodstandards.gov.au/consumer/importedfoods/Documents/Dried%20coconut%20and%20Salmonella.pdf>. Accessed December 20, 2019.
- Food.com. Pine nuts. *Nutrition*. Retrieved from <http://www.food.com/about/pine-nuts-39> Accessed: December 16, 2016.
- Food.com. (2015). Raspberry. Retrieved from <http://www.food.com/library/raspberry-287> Accessed: December 16, 2016.
- Food.com. (2015). Tofu. Retrieved from <http://www.food.com/library/tofu-108> Accessed: December 16, 2016.
- Foodbank of Eastern Alabama. (2006). Product Shelf Life List As Of 2/1/06. *Just How Long Is That Food Good*. Retrieved from <http://foodbankofeastalabama.com/wp-content/uploads/2011/04/Just-How-Long-Is-That-Food-Good.pdf> Accessed: December 16, 2016.
- Foodborne Illness Outbreak Database. (2015). 1985 outbreak of *Campylobacter jejuni* infections linked to cantaloupe. Retrieved from <http://www.outbreakdatabase.com/>, Accessed: December 16, 2016.
- Foods Alive. (2015). Hemp protein powder - organic (50% protein) (8 oz.). *Super Foods*. Retrieved from <http://www.foodsalive.com/Hemp-Protein-Powder-Organic-50-protein-8-oz-p/0035.htm>
- Foodservice Direct. Sicilian eggplant caponata appetizer. *Gourmet Soup*. Retrieved from <http://www.foodservicedirect.com/product.cfm/p/1927155/Sicilian-Eggplant-Caponata-Appetizer.htm> Accessed: December 16, 2016.
- Foodservice Direct. (2015a). Gardenburger veggie burger. *Specialty Food*. Retrieved from <http://www.foodservicedirect.com/product.cfm/p/213883/Gardenburger-Veggie-Burger.htm> Accessed: December 16, 2016.
- Foodservice Direct. (2015b). Knudsen organic acai berry juice 32 ounce. *Knudsen Organic Juices*. Retrieved from <http://www.foodservicedirect.com/product.cfm/p/162651/Knudsen-Organic-Acai-Berry-Juice-32-Ounce.htm> Accessed: December 16, 2016.
- Foodservice Direct. (2015c). Truvia natural sweetener. *Natural Sweetner*. Retrieved from <http://www.foodservicedirect.com/product.cfm/p/172704/Truvia-Natural-Sweetener.htm> Accessed: December 16, 2016.
- Foodservice Direct. (2015d). Lakewood organic acai Amazon berry juice 32 ounce. Retrieved from <https://www.foodservicedirect.com/product.cfm/p/171069/Lakewood-Organic-Acai-Amazon-Berry-Juice-32-Ounce.htm> Accessed: February 12, 2018.

- Fouad, K. E., & Hegeman, G. D. (1993). Microbial spoilage of tofu (soybean curd). *Journal of Food Protection*, 56(2), 157-164.
- Francello's. Artisan Italian gelato and sorbet. Retrieved from <http://www.francellospizza.com/gelato.html> Accessed: December 16, 2016.
- Franciosa, G., Pourshaban, M., Gianfranceschi, M., Gattuso, A., Fenicia, L., Ferrini, A. M., . . . Aureli, P. (1999). *Clostridium botulinum* spores and toxin in mascarpone cheese and other milk products. *Journal of Food Protection*, 62(8), 867-871.
- Francis, G. A., Gallone, A., Nychas, G. J., Sofos, J. N., Colelli, G., Amodio, M. L., & Spano, G. (2012). Factors affecting quality and safety of fresh-cut produce. *Critical Reviews in Food Science and Nutrition*, 52(7), 595-610. doi:10.1080/10408398.2010.503685
- Francis, G. A., & O'Beirne, D. (2006). Isolation and pulsed-field gel electrophoresis typing of *Listeria monocytogenes* from modified atmosphere packaged fresh-cut vegetables collected in Ireland. *Journal of Food Protection*, 69(10), 2524-2528.
- Franco, W., Hsu, W. Y., & Simonne, A. (2010). Survival of *Salmonella* and *Staphylococcus aureus* in Mexican red salsa in a food service setting. *Journal of Food Protection*, 73(6), 1116-1120.
- Franz, E., Semenov, A. V., & Van Bruggen, A. H. C. (2008). Modelling the contamination of lettuce with *Escherichia coli* O157:H7 from manure-amended soil and the effect of intervention strategies. *Journal of Applied Microbiology*, 105(5), 1569-1584.
- Franz, E., Tromp, S. O., Rijgersberg, H., & van der Fels-Klerx, H. J. (2010). Quantitative microbial risk assessment for *Escherichia coli* O157:H7, *Salmonella*, and *Listeria monocytogenes* in leafy green vegetables consumed at salad bars. *Journal of Food Protection*, 73(2), 274-285.
- Fraser, A. M. Microbial hazards. Retrieved from Raleigh, NC: <http://www.foodsafetysite.com/resources/pdfs/EnglishServSafe/ENGSection2.pdf> Accessed: December 16, 2016.
- Fredlund, H., Back, E., Sjoberg, L., & Tornquist, E. (1987). Water-melon as a vehicle of transmission of shigellosis. *Scandinavian Journal of Infectious Diseases*, 19(2), 219-221.
- French Agency for Food, Environmental and Occupational Health & Safety (ANSES). (2011). Data sheet on foodborne biological hazards : *Salmonella* spp. Retrieved from <https://www.anses.fr/en/system/files/MIC2011sa0057FiEN.pdf> Accessed: December 16, 2016.
- Frerichs, H., Himmelreich, A., & Naumann, G. (2015). Traces of contamination-well preserved in honey: Investigation of veterinary drugs and American foulbrood in honeys of global origin. *Journal Fur Verbraucherschutz Und Lebensmittelsicherheit-Journal of Consumer Protection and Food Safety*, 10, S39-S43. doi:10.1007/s00003-015-0995-z
- Friedman, M. (2003). Chemistry, biochemistry, and safety of acrylamide. A review. *Journal of Agricultural and Food Chemistry*, 51(16), 4504-4526. doi: 10.1021/jf030204+
- Friedman, M. A., Fernandez, M., Backer, L. C., Dickey, R. W., Bernstein, J., Schrank, K., . . . Bienfang, P. (2017). An updated review of ciguatera fish poisoning: Clinical, epidemiological, environmental, and public health management. *Marine Drugs*, 15(3), 72-113. doi:doi:10.3390/md15030072
- Friesema, I., De Jong, A., Hofhuis, A., Heck, M., van den Kerkhof, H., de Jonge, R., . . . van Beek, P. (2014). Large outbreak of *Salmonella* Thompson related to smoked salmon in the Netherlands, August to December 2012. *Eurosurveillance*, 19, 39.
- Froder, H., Martins, C. G., de Souza, K. L. O., Landgraf, M., Franco, B. D. G. M., & Destro, M. T. (2007). Minimally processed vegetable salads: Microbial quality evaluation. *Journal of Food Protection*, 70(5), 1277-1280.

- From Karen's Kitchen and Yours. (2015). Storing & freezing homemade fudge. *Baking, Cooking & Cake Decorating Tips & Advice*. Retrieved from [http://www.fromkarenskitchen.com/tips/storing\\_freezing\\_fudge.php](http://www.fromkarenskitchen.com/tips/storing_freezing_fudge.php) Accessed: December 16, 2016.
- From Nature With Love. (2015). Cornstarch. Retrieved from [http://www.fromnaturewithlove.com/soap/product.asp?product\\_id=OTHCORNSTARUS103](http://www.fromnaturewithlove.com/soap/product.asp?product_id=OTHCORNSTARUS103) Accessed: December 16, 2016.
- Frye, C., & Donnelly, C. W. (2005). Comprehensive survey of pasteurized fluid milk produced in the United States reveals a low prevalence of *Listeria monocytogenes*. *Journal of Food Protection*, 68(5), 973-979.
- Fu, B., & Labuza, T. P. (1997). Shelf-life testing: Procedures and prediction methods. In M. C. Ericson, & Y.-C Hung (eds.), *Quality in Frozen Food* (pp. 377-415). Springer, New York.
- Fu, T. J., Reineke, K. F., Chirtel, S., & VanPelt, O. M. (2008). Factors influencing the growth of *Salmonella* during sprouting of naturally contaminated alfalfa seeds. *Journal of Food Protection*, 71(5), 888-896.
- Furey, A., O'Doherty, S., O'Callaghan, K., Lehane, M., & James, K. J. (2010). Azaspiracid poisoning (AZP) toxins in shellfish: Toxicological and health considerations. *Toxicon*, 56(2), 173-190. doi:10.1016/j.toxicon.2009.09.009
- G&M Crab Cakes. (2015). Frequently asked questions. Retrieved from <http://gandmcrabcakes.com/faq> Accessed: December 16, 2016.
- Gaertner, J., Wheeler, P. E., Obafemi, S., Valdez, J., Forstner, M. R. J., Bonner, T. H., & Hahn, D. (2008). Detection of salmonellae from fish in a natural river system. *Journal of Aquatic Animal Health*, 20(3), 150-157. doi:10.1577/H07-045.1
- Gall, K., Scott, V. N., Collette, R., Jahncke, M. L., Hicks, D., & Wiedmann, M. (2004). Implementing targeted good manufacturing practices and sanitation procedures to minimize *Listeria* contamination of smoked seafood products. *Food Protection Trends*, 24, 302-315.
- Garber, E. A., Parker, C. H., Handy, S. M., Cho, C. Y., Panda, R., Samadpour, M., . . . Ziobro, G. C. (2016). Presence of undeclared food allergens in cumin: The need for multiplex methods. *Journal of agricultural and food chemistry*, 64(5), 1202-1211.
- Garcia, C., Oyaneder-Terrazas, J., Contreras, C., del Campo, M., Torres, R., & Contreras, H. R. (2016). Determination of the toxic variability of lipophilic biotoxins in marine bivalve and gastropod tissues treated with an industrial canning process. *Food Additives & Contaminants: Part A*, 33(11), 1711-1727. doi:10.1080/19440049.2016.1239032
- Garden-Robinson, J. (2012). Food storage guide. Retrieved from <https://www.ag.ndsu.edu/burleighcountyextension/pdfs/fcs/fcs-publications/fn-579-food-storage-guide> Accessed: December 16, 2016.
- Gardner, T. J., Fitzgerald, C., Xavier, C., Klein, R., Pruckler, J., Stroika, S., & McLaughlin, J. B. (2011). Outbreak of campylobacteriosis associated with consumption of raw peas. *Clinical Infectious Diseases*, 53(1), 26-32.
- Garre, A., Boué, G., Fernández, P. S., Membré, J. M., & Egea, J. A. (2019). Evaluation of multicriteria decision analysis algorithms in food safety: A case study on emerging zoonoses prioritization. *Risk Analysis*, <https://doi.org/10.1111/risa.13391>.
- Gascon, M., Fort, M., Martinez, D., Carsin, A. E., Forn, J., Grimalt, J. O., . . . Vrijheid, M. (2012). Polybrominated diphenyl ethers (PBDEs) in breast milk and neuropsychological development in

- infants. *Environmental Health Perspectives*, 120(12), 1760-1765. doi:10.1289/ehp.1205266
- Gatti, C., Oelher, E., & Legrand, A. M. (2008). Severe seafood poisoning in French Polynesia: A retrospective analysis of 129 medical files. *Toxicon*, 51(5), 746-753. doi:10.1016/j.toxicon.2007.11.025
- Gavin, A., & Weddig, L. M. (1995). Microbiology of thermally processed foods. In *Canned Foods: Principles of Thermal Process Control, Acidification and Container Closure Evaluation* (6th ed., pp. 7-17). Washington, DC: National Food Processors Association.
- Gauthier, M., Simard, M., & Blais, B. W. (2010). Prevalence of *Escherichia coli* O157:H7 and *Salmonella* in traditional meats derived from game animals in Nunavik. *Rural Remote Health Journal*, 10(2), 1329.
- Gbaruko, B. C., Ogwo, E. I., Igwe, J. C., & Yu, H. (2009). Organophosphate induced chronic neurotoxicity: Health, environmental and risk exposure issues in developing nations of the world. *African Journal of Biotechnology*, 8(20), 5137-5141.
- Ge, C. T., Lee, C., & Lee, J. (2013). Localization of viable *Salmonella* Typhimurium internalized through the surface of green onion during preharvest. *Journal of Food Protection*, 76(4), 568-574. doi:10.4315/0362-028x.Jfp-12-374
- Gelatin. Gelatine - consumer information. Retrieved from <http://www.gelatin.co.za/gelatine-consumer.html> Accessed: December 16, 2016.
- Gelatin Manufacturers Association of Asia Pacific (2015). Gelatin FAQ's. Retrieved from <http://gmap-gelatin.com/faqs/> Accessed: December 16, 2016.
- Gentry, J., Vinje, J., Guadagnoli, D., & Lipp, E. K. (2009). Norovirus distribution within an estuarine environment. *Applied and Environmental Microbiology*, 75(17), 5474-5480. doi: 10.1128/AEM.00111-09
- Genuis, S. J., Schwalfenberg, G., Siy, A. K. J., & Rodushkin, I. (2012). Toxic element contamination of natural health products and pharmaceutical preparations. *PLoS ONE*, 7(11). doi:10.1371/journal.pone.0049676
- Gessner, B. D., & Middaugh, J. P. (1995). Paralytic shellfish poisoning in Alaska: A 20-year retrospective analysis. *American Journal of Epidemiology*, 141(8), 766-770.
- Ghanavi, Z., Mollayi, S., & Eslami, Z. (2013). Comparison between the amount of penicillin G residue in raw and pasteurized milk in Iran. *Jundishapur Journal of Microbiology*, 6(7). doi:10.5812/jjm.12724
- Gezer, K., & Kaygusuz, O. (2014). An assessment of the heavy metal content of various wild edible mushrooms in the Denizli Province, Turkey. *Journal of Environmental Protection and Ecology*, 15(2), 425-432.
- Giaccone, V., Catellani, P., & Alberghini, L. (2012). Food as cause of human salmonellosis. In B. S. M. Mahmoud (ed.), *Salmonella - A Dangerous Foodborne Pathogen* (pp. 47-72). InTech, Croatia.
- Gibbs, R., Pingault, N., Mazzucchelli, T., O'Reilly, L., MacKenzie, B., Green, J., . . . Hiley, L. (2009). An outbreak of *Salmonella* enterica serotype Litchfield infection in Australia linked to consumption of contaminated papaya. *Journal of Food Protection*, 72(5), 1094-1098.
- Gilbert, S., Lake, R., Cressey, P., & King, N. (2010). Risk profile: *Salmonella* (non typhoidal) in cereal grains. Retrieved from <http://www.foodsafety.govt.nz/elibrary/industry/salmonella-in-cereals.pdf> Accessed: December 16, 2016.
- Gilman Cheese Corporation. (2015). Smoked cheeses. *Our Selection of Processed Cheeses*. Retrieved from <http://www.gilmancheese.com/Content/Smoked-Cheeses.cfm> Accessed: December 16, 2016.

- Girma, M., Gashe, B. A., & Lakew, B. (1989). The effect of fermentation on the growth and survival of *Salmonella* Typhimurium, *Staphylococcus aureus*, *Bacillus cereus* and *Pseudomonas aeruginosa* in fermenting tef (*Eragrostis tef*). *Mircen-Journal of Applied Microbiology and Biotechnology*, 5(1), 61-66. doi:Doi 10.1007/Bf01724960
- Glass, K. A., & Doyle, M. P. (1991). Relationship between water activity of fresh pasta and toxin production by proteolytic *Clostridium botulinum*. *Journal of Food Protection*, 54(3), 162-165.
- Glass, K. A., Golden, M. C., Wanless, B. J., Bedale, W., & Czuprynski, C. (2015). Growth of *Listeria monocytogenes* within a caramel-coated apple microenvironment. *mBio*, 6(5), e01232-01215. doi:10.1128/mBio.01232-15
- Global AgriSystem. Individual quick freezing. Retrieved from <http://www.mpstateagro.nic.in/Project%20Reports%20pdf/INDIVIDUAL%20QUICK%20FREEZING.pdf> Accessed: December 16, 2016.
- Gluten Free Mall. (2014). Dr. Praeger's gluten-free California veggie burgers (frozen - 0.5 Unit). *Frozen Foods » Frozen Meat, Fish, & Burgers » GFF171680 << see all Dr. Praeger's products*. Retrieved from <http://www.glutenfreemall.com/catalog/praegers-glutenfree-california-veggie-burgers-frozen-unit-p-955.html> Accessed: December 16, 2016.
- Goat Lady Dairy. (2015). Goat cheese storage & handling. *Our Cheeses*. Retrieved from <http://www.goatladydairy.com/cheese-storage-handling.php> Accessed: December 16, 2016.
- Godoy, M. (2013). The science of twinkies: How do they last so darned long? Retrieved from <https://www.npr.org/sections/thesalt/2013/07/09/200465360/the-science-of-twinkies-how-do-they-last-so-long>. Accessed: December 20, 2019.
- Goepfert, J. M., & Biggie, R. A. (1968). Heat resistance of *Salmonella* Typhimurium and *Salmonella* Senftenberg 775W in milk chocolate. *Applied Microbiology*, 16(12), 1939-1940.
- Goetghebeur, M. M. (2011). Lessons learned from a multicriteria decision analysis (MCDA) framework. Workshop on Country-Level Decision Making for Control of Chronic Diseases. July 19-21, Institute of Medicine, Washington, DC. Retrieved from <http://iom.nationalacademies.org/activities/global/controlchronicdiseases/2011-jul-19.aspx>. Accessed: August 28, 2015.
- Goetz, G. (2012). *Salmonella* in smoked salmon sickens nearly 1,000 in Netherlands. Retrieved from <http://www.foodsafetynews.com/2012/10/nearly-1000-dutch-sickened-3-dead-from-salmonella-linked-to-smoked-salmon/>. Accessed: September 7, 2017.
- Golub, M. S., Germann, S. L., Han, B., & Keen, C. L. (2000). Lifelong feeding of a high aluminum diet to mice. *Toxicology*, 150(1-3), 107-117.
- Gombas, D. E. (1993). *Clostridium botulinum* ecology and control in foods. *Journal of Food Safety*, 13(3), 238-239.
- Gombas, D. E., Chen, Y., Clavero, R. S., & Scott, V. N. (2003). Survey of *Listeria monocytogenes* in ready-to-eat foods. *Journal of Food Protection*, 66(4), 559-569.
- Gómez-Aldapa, C., Torres-Vitela, M. R., Acevedo-Sandoval, O. A., Rangel-Vargas, E., Villarruel-López, A., & Castro-Rosas, J. (2013). Behaviour of four diarrheagenic *Escherichia coli* pathotypes on carrots and in unpasteurized carrot juice. *Letters in Applied Microbiology*, 57(6), 540-546.
- Gómez-Aldapa, C. A., del Refugio Torres-Vitela, M., Villarruel-López, A., & Castro-Rosas, J. (2012). The role of foods in *Salmonella* infections. In B. S. M. Mahmoud (ed.), *Salmonella - A Dangerous Foodborne Pathogen* (pp. 21-46). InTech, Croatia. Retrieved from <http://cdn.intechopen.com/pdfs-wm/26421.pdf> Accessed: December 16, 2016.

- Gómez-Aldapa, C. A., Rangel-Vargas, E., Gálvez, A. M. C., Román-Gutiérrez, A. D., & Castro-Rosas, J. (2013). Presence of coliform bacteria, fecal coliforms, *Escherichia coli* and *Salmonella* on corn tortillas in central Mexico. *Food Control*, 32(1), 31-34.
- Gomez-Aldapa, C. A., Rangel-Vargas, E., Torres-Vitela Mdel, R., Villarruel-Lopez, A., & Castro-Rosas, J. (2013). Behavior of non-O157 Shiga toxin-producing *Escherichia coli*, enteroinvasive *E. coli*, enteropathogenic *E. coli*, and enterotoxigenic *E. coli* strains on alfalfa sprouts. *Journal of Food Protection*, 76(8), 1429-1433. doi:10.4315/0362-028x.jfp-13-060
- Gonzalez-Fandos, E., Olarte, C., Gimenez, M., Sanz, S., & Simon, A. (2001). Behaviour of *Listeria monocytogenes* in packaged fresh mushrooms (*Agaricus bisporus*). *Journal of Applied Microbiology*, 91(5), 795-805.
- Good Hemp. (2015). FAQs. Retrieved from <http://www.goodhempfood.com/faqs/> Accessed: December 16, 2016.
- Gordillo, M. E., Reeve, G. R., Pappas, J., Mathewson, J. J., DuPont, H., & Murray, B. (1992). Molecular characterization of strains of enteroinvasive *Escherichia coli* O143, including isolates from a large outbreak in Houston, Texas. *Journal of Clinical Microbiology*, 30(4), 889-893.
- Gormley, T. R., & MacCanna, C. (1967). Prepackaging and shelf life of mushrooms. *Irish Journal of Agricultural Research*, 6(2), 255-265.
- Gougouli, M., Angelidis, A. S., & Koutsoumanis, K. (2008). A study on the kinetic behavior of *Listeria monocytogenes* in ice cream stored under static and dynamic chilling and freezing conditions. *Journal of Dairy Science*, 91(2), 523-530. doi:<http://dx.doi.org/10.3168/jds.2007-0255>
- Goulet, V., Hebert, M., Hedberg, C., Laurent, E., Vaillant, V., De Valk, H., & Desenclos, J.-C. (2012). Incidence of listeriosis and related mortality among groups at risk of acquiring listeriosis. *Clinical Infectious Diseases*, 54(5), 652-660.
- Gourmet Sleuth. (2015). Food dating FAQ's. *Food Expiration Dates Frequently Asked Questions*. Retrieved from <http://www.gourmetsleuth.com/articles/detail/food-expiration-dates-faqs> ccessed: December 16, 2016.
- Goyer, R. A. (1990). Lead toxicity: From overt to subclinical to subtle health effects. *Environmental Health Perspectives*, 86, 177-181.
- Grandpappy. (2011). Black pepper, peppercorns, and peppercorn grinders. Retrieved from <https://grandpappy.org/hfoodpep.htm> Accessed: December 16, 2016.
- Granum, P. (1997). *Bacillus cereus*. In M. Doyle, L. Beuchat, & T. J. Montville (eds.), *Food Microbiology: Fundamentals and Frontiers* (pp. 327-336). ASM Press, Washington, DC.
- Grassi, M. A., Nucera, D., Lomonaco, S., & Civera, T. (2013). Growth potential of *Listeria monocytogenes* in fresh sauces for pasta. *Food Control*, 30(1), 288-291.
- Graves, R. R., & Frazier, W. C. (1963). Food microorganisms influencing the growth of *Staphylococcus aureus*. *Applied Microbiology*, 11(6), 513-516.
- Great Lakes Gelatin. (2010). Storage and shelf life compliance. Retrieved from <http://www.greatlakesgelatin.com/consumer/storage.php> Accessed: December 16, 2016.
- Great Range Bison. (2015). Case-ready bison meat products. Retrieved from <http://www.greatrangebison.com/case-ready-bison.html> Accessed: December 16, 2016.
- Grecian Delight. (2015). Falafel patties (#00260). *Mediterranean Specialty*. Retrieved from <http://www.greciandelight.com/products/mediterranean-specialty/falafel/falafel-patties.aspx> Accessed: December 16, 2016.
- Greve, J. D., Zietlow, M. S., Miller, K. M., & Ellingson, J. L. (2015). Occurrence of coliform and *Escherichia*

- coli* contamination and absence of *Escherichia coli* O157:H7 on romaine lettuce from retail stores in the Upper Midwest. *Journal of Food Protection*, 78(9), 1729-1732.
- Grindstone Neck of Maine. Smoked rainbow trout. Retrieved from <http://www.grindstoneneck.com/pdf/Trout-Leaf.pdf> Accessed: December 16, 2016.
- Grocery Coupon Guide. (2015). Recommended Shelf Life for Almost Anything in Your Kitchen. Retrieved from <http://www.grocerycouponguide.com/articles/recommended-shelf-lives-for-almost-anything-in-your-kitchen/> Accessed: December 16, 2016.
- Grocery Manufacturers Association. (2009). Control of *Salmonella* in low-moisture foods. Retrieved from <http://www.gmaonline.org/downloads/technical-guidance-and-tools/SalmonellaControlGuidance.pdf>. Accessed: April 5, 2012.
- Grocery Manufacturers Association. (2010). *Industry Handbook for Safety Processing of Nuts*. Retrieved from [https://www.gmaonline.org/downloads/technical-guidance-and-tools/Industry Handbook for Safe Processing of Nuts 1st Edition 22Feb10.pdf](https://www.gmaonline.org/downloads/technical-guidance-and-tools/Industry%20Handbook%20for%20Safe%20Processing%20of%20Nuts%201st%20Edition%2022Feb10.pdf) Accessed: February 12, 2018.
- Grocery Manufacturers Association, & Peanut and Tree Nut Processors Association. 2016. *Industry Handbook for Safe Processing of Nuts: A Technical Guidance for Industry*. Retrieved from: <https://forms.consumerbrandsassociation.org/forms/store/ProductFormPublic/industry-handbook-for-safe-processing-of-nuts>. Accessed: March 19, 2021.
- Growers, A. P. Summary of specifications for American pistachios: Pistachio kernels. Retrieved from [http://www.americanpistachios.es/sites/spain/files/null/APG\\_TechnicalSpecSummaryBrochure-FINAL-LoRes.pdf](http://www.americanpistachios.es/sites/spain/files/null/APG_TechnicalSpecSummaryBrochure-FINAL-LoRes.pdf) Accessed: December 16, 2016.
- Gruzdev, N., McClelland, M., Porwollik, S., Ofaim, S., Pinto, R., & Saldinger-Sela, S. (2012). Global transcriptional analysis of dehydrated *Salmonella enterica* serovar Typhimurium. *Applied and Environmental Microbiology*, 78(22), 7866-7875.
- Grzadkowska, D., & Griffiths, M. W. (2001). Cryotolerance of *Escherichia coli* O157:H7 in laboratory media and food. *Journal of Food Science*, 66(8), 1169–1173.
- Guan, T. T. Y., Blank, G., & Holley, R. A. (2005). Survival of pathogenic bacteria in pesticide solutions and on treated tomato plants. *Journal of Food Protection*, 68(2), 296-304.
- Guentert, A. M., & Linton, R. H. (2003). Growth and survival of selected pathogens in margarine-style table spreads. *Journal of Environmental Health*, 65(9), 9-14.
- Guerzoni, M. E., Gianotti, A., Corbo, M. R., & Sinigaglia, M. (1996). Shelf-life modelling for fresh-cut vegetables. *Postharvest Biology and Technology*, 9(2), 195-207.
- Guzman-Hernandez, R., Contreras-Rodriguez, A., Hernandez-Velez, R., Perez-Martinez, I., Lopez-Merino, A., Zaidi, M. B., & Estrada-Garcia, T. (2016). Mexican unpasteurised fresh cheeses are contaminated with *Salmonella* spp., non-O157 Shiga toxin producing *Escherichia coli* and potential uropathogenic *E. coli* strains: A public health risk. *International Journal of Food Microbiology*, 237, 10-16.
- Gulf of Maine. (2011). Waved whelks: Product number 4. Retrieved from [https://www.gulfofme.com/store/index.php?product\\_id=116&type=&category=26](https://www.gulfofme.com/store/index.php?product_id=116&type=&category=26) Accessed: December 16, 2016.
- Gullian-Klanian, M., Sanchez-Solis, M. J., Terrats-Preciat, M., Delgadillo-Diaz, M., & Aranda, J. (2016). Quality indicators and shelf life of red octopus (*Octopus maya*) in chilling storage. *Food Science and Technology*, 36(2), 304-312. doi:10.1590/1678-457x.0077
- Gulmez, M., & Guven, A. (2003). Survival of *Escherichia coli* O157:H7, *Listeria monocytogenes* 4b and

- Yersinia enterocolitica* O3 in different yogurt and kefir combinations as prefermentation contaminant. *Journal of Applied Microbiology*, 95(3), 631-636.
- Gumudavelli, V., Subbiah, J., Thippareddi, H., Velugoti, P. R., & Froning, G. (2007). Dynamic predictive model for growth of *Salmonella* Enteritidis in egg yolk. *Journal of Food Science*, 72(7), M254-M262.
- Gunduz, S., & Akman, S. (2013). Investigation of arsenic and cadmium contents in rice samples in Turkey by electrothermal atomic absorption spectrometry. *Food Analytical Methods*, 6(6), 1693-1696. doi:10.1007/s12161-013-9588-6
- Gunnison, A. F., & Jacobsen, D. W. (1987). Sulfite hypersensitivity. A critical review. *Critical Reviews in Toxicology*, 17(3), 185-214.
- Guo, X., Chen, J., Brackett, R. E., & Beuchat, L. R. (2001). Survival of salmonellae on and in tomato plants from the time of inoculation at flowering and early stages of fruit development through fruit ripening. *Applied and Environmental Microbiology*, 67(10), 4760-4764. doi: 10.1128/AEM.67.10.4760-4764.2001
- Guo, X., Chen, J., Brackett, R. E., & Beuchat, L. R. (2002). Survival of *Salmonella* on tomatoes stored at high relative humidity, in soil, and on tomatoes in contact with soil. *Journal of Food Protection*, 65(2), 274-279.
- Gupta, P., & Kumar, A. (2012). Fluoride levels of bottled and tap water sources in Agra City, India. *Fluoride*, 45(3), 307-310.
- Guraya, R., Frank, J. F., & Hassan, A. N. (1998). Effectiveness of salt, pH, and diacetyl as inhibitors for *Escherichia coli* O157:H7 in dairy foods stored at refrigeration temperatures. *Journal of Food Protection*, 61(9), 1098-1102. doi:Doi 10.4315/0362-028x-61.9.1098
- Gurtler, J. B., & Conner, D. E. (2009). Survival and growth of *Salmonella* Enteritidis in liquid egg products varying by temperature, product composition, and carbon dioxide concentration. *Foodborne Pathogens and Disease*, 6(5), 561-567. doi: 10.1089/fpd.2008.0202
- Guruge, K., Wu, Q., & Kannan, K. (2011). Occurrence and exposure assessment of perchlorate, iodide and nitrate ions from dairy milk and water in Japan and Sri Lanka. *Journal of Environmental Monitoring*, 13, 2312-2320.
- Guyton, J. R., & Bays, H. E. (2006). Safety considerations with niacin therapy. *The American Journal of Cardiology*, 99(6), S22-S31. doi:<http://dx.doi.org/10.1016/j.amjcard.2006.11.018>
- Guzman-Hernandez, R., Contreras-Rodriguez, A., Hernandez-Velez, R., Perez-Martinez, I., Lopez-Merino, A., Zaidi, M. B., & Estrada-Garcia, T. (2016). Mexican unpasteurised fresh cheeses are contaminated with *Salmonella* spp., non-O157 Shiga toxin producing *Escherichia coli* and potential uropathogenic *E. coli* strains: A public health risk. *International Journal of Food Microbiology*, 237, 10-16.
- Guzman-Herrador, B., Vold, L., Comelli, H., MacDonald, E., Heier, B., Wester, A., . . . Severinsen, G. (2011). Outbreak of *Shigella sonnei* infection in Norway linked to consumption of fresh basil, October 2011. *Eurosurveillance*, 16(44), 20007.
- Ha, J. W., Kim, S. Y., Ryu, S. R., & Kang, D. H. (2013). Inactivation of *Salmonella enterica* serovar Typhimurium and *Escherichia coli* O157:H7 in peanut butter cracker sandwiches by radio-frequency heating. *Food Microbiology*, 34(1), 145-150.
- Habermehl, G. G., Krebs, H. C., Rasoanaivo, P., & Ramialiharisoa, A. (1994). Severe ciguatera poisoning in Madagascar: A case report. *Toxicon*, 32(12), 1539-1542. doi:10.1016/0041-0101(94)90312-3
- Hadjilouka, A., Mantzourani, K.-S., Katsarou, A., Cavaiuolo, M., Ferrante, A., Paramithiotis, S., . . .

- Drosinos, E. H. (2015). Estimation of *Listeria monocytogenes* and *Escherichia coli* O157:H7 prevalence and levels in naturally contaminated rocket and cucumber samples by deterministic and stochastic approaches. *Journal of Food Protection*, 78(2), 311-322.
- Haitoglou Bros S.A. (2015). Tahini: (Crushed sesame seeds paste). Retrieved from <http://www.puresesame.com/en/tahini.htm> Accessed: December 16, 2016.
- Halász, A., Baráth, Á., Simon-Sarkadi, L., & Holzapfel, W. (1994). Biogenic amines and their production by microorganisms in food. *Trends in Food Science & Technology*, 5(2), 42-49.
- Halpin-Dohnalek, M. I., & Marth, E. H. (1989). Fate of *Staphylococcus aureus* in whey, whey cream, and whey cream butter. *Journal of Dairy Science*, 72(12), 3149-3155.
- Halpin-Dohnalek, M. I., & Marth, E. H. (1989). Growth and production of enterotoxin A by *Staphylococcus aureus* in cream. *Journal of Dairy Science*, 72(9), 2266-2275.
- Hammack, T. S., Jacobson, A. P., & Andrews, W. H. (2008). The effect of preenrichment and selective enrichment media on recovery of *Salmonella* Typhi from the tropical fruit mamey. *Journal of AOAC International*, 91(1), 83-91.
- Han, Y., Linton, R. H., Nielsen, S. S., & Nelson, P. E. (2001). Reduction of *Listeria monocytogenes* on green peppers (*Capsicum annuum* L.) by gaseous and aqueous chlorine dioxide and water washing and its growth at 7 degrees C. *Journal of Food Protection*, 64(11), 1730-1738. doi:10.4315/0362-028x-64.11.1730
- Hancock, D. D., Besser, T. E., Kinsel, M. L., Tarr, P. I., Rice, D. H., & Paros, M. G. (1994). The prevalence of *Escherichia coli* O157:H7 in dairy and beef cattle in Washington State. *Epidemiology & Infection*, 113(2), 199-207.
- Handary. Coleslaw salad. Retrieved from <http://handary.com/solution/list/?aid=3100035> Accessed: December 16, 2016.
- Handary. Lightly preserved fish products. Retrieved from <http://www.handary.com/solution/list/?aid=3100054> Accessed: December 16, 2016.
- Hao, Y. Y., Scouten, A. J., & Brackett, R. E. (1999). Cheesecake: A potential vehicle for salmonellosis? *Journal of Food Protection*, 62(1), 26-29.
- Hara-Kudo, Y., Konuma, H., Kamata, Y., Miyahara, M., Takatori, K., Onoue, Y., . . . Ohnishi, T. (2013). Prevalence of the main food-borne pathogens in retail food under the national food surveillance system in Japan. *Food Additives & Contaminants: Part A*, 30(8), 1450-1458. doi:10.1080/19440049.2012.745097
- Hara-Kudo, Y., Ohtsuka, K., Onoue, Y., Otomo, Y., Furukawa, I., Yamaji, A., . . . Takatori, K. (2006). *Salmonella* prevalence and total microbial and spore populations in spices imported to Japan. *Journal of Food Protection*, 69(10), 2519-2523.
- Hara-Kudo, Y., Sugiyama, K., Nishibuchi, M., Chowdhury, A., Yatsuyanagi, J., Ohtomo, Y., . . . Kumagai, S. (2003). Prevalence of pandemic thermostable direct hemolysin-producing *Vibrio parahaemolyticus* O3:K6 in seafood and the coastal environment in Japan. *Applied and Environmental Microbiology*, 69(7), 3883-3891. doi:10.1128/AEM.69.7.3883-3891.2003
- Harrington, S. M., Dudley, E. G., & Nataro, J. P. (2006). Pathogenesis of enteroaggregative *Escherichia coli* infection. *FEMS Microbiology Letters*, 254(1), 12-18.
- Harris, J. S., & Kohn, H. I. (1943). The chronic toxicity of the sulfonamides for the growing rat as influenced by the type of diet, the addition of feces to the diet, and appetite. *Journal of Pharmacology and Experimental Toxicology*, 78(1), 56-64.
- Harris, L. J., Lieberman, V., Mashiana, R. P., Atwill, E., Yang, M., Chandler, J. C., . . . Jones, T. (2016).

- Prevalence and amounts of *Salmonella* found on raw California inshell pistachios. *Journal of Food Protection*, 79(8), 1304-1315.
- Harris, L., Farber, J., Beuchat, L., Parish, M., Suslow, T., Garrett, E., & Busta, F. (2003). Outbreaks associated with fresh produce: Incidence, growth, and survival of pathogens in fresh and fresh-cut produce. *Comprehensive Reviews in Food Science and Food Safety*, 2, 78-141.
- Harris, L. J., & Mitcham, E. (2007). Strawberries: Safe methods to store, preserve, and enjoy (8256). Retrieved from <http://anrcatalog.ucdavis.edu/pdf/8256.pdf> Accessed: December 16, 2016.
- Hashemi, M. (2016a). Aflatoxin B1 levels in feedstuffs from dairy cow farms in south of Iran. *Food and Agricultural Immunology*, 27(2), 251-258. doi:10.1080/09540105.2015.1086319
- Hassan, A., Zeinhom, M. M. A., Abdel-Wahab, M. A., & Tolba, M. H. (2016). Heavy metal dietary intake and potential health risks for university hostel students. *Biological Trace Element Research*, 170(1), 65-74. doi:10.1007/s12011-015-0451-z
- Hassan, L., Mohammed, H. O., McDonough, P., & Gonzalez, R. N. (2000). A cross-sectional study on the prevalence of *Listeria monocytogenes* and *Salmonella* in New York dairy herds. *Journal of Dairy Science*, 83(11), 2441-2447. doi: 10.3168/jds.S0022-0302(00)75135-6
- Hastings Borough Council. (2015). *Aeromonas* fact sheet. Retrieved from [http://www.hastings.gov.uk/environment\\_planning/health\\_safety\\_hygiene/infectious/aeromonas/](http://www.hastings.gov.uk/environment_planning/health_safety_hygiene/infectious/aeromonas/) Accessed: December 16, 2016.
- Hauschild, A. H. W., & Dodds, K. L. (1993). *Clostridium botulinum: Ecology and Control in Foods*. eds. Marcel Dekker, New York.
- Havelaar, A. H., van Rosse, F., Bucura, C., Toetenel, M. A., Haagsma, J. A., Kurowicka, D., . . . Braks, M. A. (2010). Prioritizing emerging zoonoses in the Netherlands. *PLoS One*, 5(11), e13965. doi:10.1371/journal.pone.0013965
- Hawaii Seafood. Aku: Skipjack tuna (*Katsuwonus pelamis*). Retrieved from <http://www.hawaii-seafood.org/uploads/species%20pdfs/4-Hawaii%20Skipjack%20Tuna.pdf> Accessed: December 16, 2016.
- Hawaii Seafood. Fresh island seafood. *Hawaii Seafood Safety Project*. Retrieved from <http://www.hawaii-seafood.org/uploads/Keeping%20Hawaii%20Seafood%20Safe%20to%20Eat.pdf> Accessed: December 16, 2016.
- Healio. (2016). Pediatrics supersite. *Infectious Diseases in Children*. Retrieved from <http://www.healio.com/pediatrics?rid=60461> Accessed: December 16, 2016.
- Health Canada. (2006). Policy on managing health risk associated with the consumption of sprouted seeds and beans. *Health Canada > Food & Nutrition > Legislation & Guidelines > Policies*. Retrieved from [http://www.hc-sc.gc.ca/fn-an/legislation/pol/sprouts\\_pol\\_pousses-eng.php](http://www.hc-sc.gc.ca/fn-an/legislation/pol/sprouts_pol_pousses-eng.php) Accessed: December 16, 2016.
- Heinitz, M. L., & Johnson, J. M. (1998). The incidence of *Listeria* spp., *Salmonella* spp., and *Clostridium botulinum* in smoked fish and shellfish. *Journal of Food Protection*, 61(3), 318-323.
- Heinitz, M. L., Ruble, R. D., Wagner, D. E., & Tatini, S. R. (2000). Incidence of *Salmonella* in fish and seafood. *Journal of Food Protection*, 63(5), 579-592.
- Hellmann, E., & Heinrich, G. (1985). Growth rates of two virulence plasmids carrying *Yersinia enterocolitica* after contamination of heated milk, raw minced pork and vegetables. *Zentralblatt für Bakteriologie, Mikrobiologie und Hygiene*, 182(1), 1-16.
- Hennessy, T. W., Hedberg, C. W., Slutsker, L., White, K. E., Besser-Wiek, J. M., Moen, M. E., . . .

- Osterholm, M. T. (1996). A national outbreak of *Salmonella* Enteritidis infections from ice cream. *New England Journal of Medicine*, 334(20), 1281-1286. doi: 10.1056/NEJM199605163342001
- Henry's Seafood. (2005). Henry's Brand products. Retrieved from [http://henrys-seafood.com/brand\\_products.asp](http://henrys-seafood.com/brand_products.asp) Accessed: December 16, 2016.
- Henry Coema. Food shelf-life recommendations. *Storage Life of Groceries*. Retrieved from <http://www.henrycoema.org/forms/Storage-Life-of-Groceries.pdf> Accessed: December 16, 2016.
- Herchline, T. E. (2014). Staphylococcal infections. *Medscape*. Retrieved from <http://emedicine.medscape.com/article/228816-overview> Accessed: December 16, 2016.
- Hernandez-Martinez, R., & Navarro-Blasco, I. (2013). Survey of total mercury and arsenic content in infant cereals marketed in Spain and estimated dietary intake. *Food Control*, 30(2), 423-432. doi:10.1016/j.foodcont.2012.08.016
- Heredia, N., Caballero, C., Cardenas, C., Molina, K., Garcia, R., Solis, L., . . . Leon, J. (2016). Microbial indicator profiling of fresh produce and environmental samples from farms and packing facilities in northern Mexico. *Journal of Food Protection*, 79(7), 1197-1209.
- Herrera, F. C., Santos, J. A., Otero, A., & García-López, M. L. (2006). Occurrence of foodborne pathogenic bacteria in retail prepackaged portions of marine fish in Spain. *Journal of Applied Microbiology*, 100(3), 527-536.
- Heshmati, A., & Nejad, A. S. M. (2015). Ochratoxin A in dried grapes in Hamadan province, Iran. *Food Additives & Contaminants: Part B-Surveillance*, 8(4), 255-259. doi:10.1080/19393210.2015.1074945
- Heyneman, D. (1996). Chapter 89: Cestodes. In S. Baron (ed.), *Medical Microbiology*, 4th ed. University of Texas Medical Branch at Galveston.
- Hidden Valley. (2015). FAQs. Retrieved from <https://www.hiddenvalley.com/about-us/faqs/> Accessed: December 16, 2016.
- Highland Game. (2010). Frequently asked questions. *Useful Information*. Retrieved from <http://www.highlandgame.com/faq.php> Accessed: December 16, 2016.
- Hiramatsu, R., Matsumoto, M., Sakae, K., & Miyazaki, Y. (2005). Ability of Shiga toxin-producing *Escherichia coli* and *Salmonella* spp. to survive in a desiccation model system and in dry foods. *Applied and Environmental Microbiology*, 71(11), 6657-6663. doi: 10.1128/AEM.71.11.6657-6663.2005
- Hochel, I., Ruzckova, H., Krasny, L., & Demnerova, K. (2012). Occurrence of *Cronobacter* spp. in retail foods. *Journal of Applied Microbiology*, 112(6), 1257-1265.
- Hodo Soy. (2013). Hodo tofu nuggets. Retrieved from <http://hodosoy.com/wp-content/uploads/2013/04/PS-HODO-NUGGETS-0313.pdf> Accessed: December 16, 2016.
- Hoelzer, K., Pouillot, R., & Dennis, S. (2012). *Listeria monocytogenes* growth dynamics on produce: A review of the available data for predictive modeling. *Foodborne Pathogens and Disease*, 9(7), 661-673.
- Hoffmann, S., Batz, M. B., & Morris Jr., J. G. (2012). Annual cost of illness and quality-adjusted life year losses in the United States due to 14 foodborne pathogens. *Journal of Food Protection*, 75, 1292-1302.
- Höfler, M. (2005). The Bradford Hill considerations on causality: A counterfactual perspective. *Emerging Themes in Epidemiology*, 2(1), 11. doi:10.1186/1742-7622-1182-1111.
- Hogervorst, J. G. F., Baars, B. J., Schouten, L. J., Konings, E. J. M., Goldbohm, R. A., & van den Brandt, P. (2010). The carcinogenicity of dietary acrylamide intake: A comparative discussion of

- epidemiological and experimental animal research. *Critical Reviews in Toxicology*, 40(6), 485- 512. doi:10.3109/10408440903524254
- Hogg, B. W., Catcheside, L. M., Mercer, G. J. K., Pearson, A. J., & Ashby, M. G. (1990). Carcass and meat quality in possums (*Trichosurus vulpecula*). *Proceedings of the New Zealand Society of Animal Production*, 50, 293-296.
- Hokama, Y., Asahina, A. Y., Shang, E. S., Hong, T. W. P., & Shirai, J. L. R. (1993). Evaluation of the Hawaiian reef fishes with the solid phase immunobead assay. *Journal of Clinical Laboratory Analysis*, 7(1), 26-30. doi:10.1002/jcla.1860070106
- Hokama, Y., Asahina, A. Y., Titus, E., Shirai, J. L. R., Hong, T. W. P., Chun, S., . . . Ichinotsubo, D. (1993). A survey of ciguatera: Assessment of Puako, Hawaii, associated with ciguatera toxin epidemics in humans. *Journal of Clinical Laboratory Analysis*, 7(3), 147-154. doi:10.1002/jcla.1860070304
- Holliday, S. L., Adler, B. B., & Beuchat, L. R. (2003). Viability of *Salmonella*, *Escherichia coli* O157:H7, and *Listeria monocytogenes* in butter, yellow fat spreads, and margarine as affected by temperature and physical abuse. *Food Microbiology*, 20(2), 159-168.
- Holliday, S. L., & Beuchat, L. R. (2003). Viability of *Salmonella*, *Escherichia coli* O157:H7, and *Listeria monocytogenes* in yellow fat spreads as affected by storage temperature. *Journal of Food Protection*, 66(4), 549-558.
- Holmberg, S. D., Wachsmuth, I. K., Hickman-Brenner, F. W., Blake, P. A., & Farmer, J. (1986). *Plesiomonas* enteric infections in the United States. *Annals of Internal Medicine*, 105(5), 690- 694.
- Holmes, J. R., Plunkett, T., Pate, P., Roper, W. L., & Alexander, W. J. (1981). Emetic food poisoning caused by *Bacillus cereus*. *Archives of Internal Medicine*, 141(6), 766-767.
- Holvoet, K., Jacxsens, L., Sampers, I., & Uyttendaele, M. (2012). Insight into the prevalence and distribution of microbial contamination to evaluate water management in the fresh produce processing industry. *Journal of Food Protection*, 75(4), 671-681.
- Honeyville. (2013). The benefits of powdered egg products. *Freeze Dried Food Info*. Retrieved from <http://store.honeyvillegrain.com/benefits-of-powdered-egg-products.aspx#.UR1Qs6U4sWs> Accessed: December 16, 2016.
- Honeyville. (2015). Powdered whole eggs. Retrieved from [http://store.honeyvillegrain.com/powderedwholeeggscan.aspx?cct\\_info=12982559100779587532596260934736e14006744700tcs&cct\\_ver=3&cct\\_bk=powdered%20eggs&gclid=CLYFiKrN5LoCFUlp7AodGXgAoA#.UoTty-Lz-ng](http://store.honeyvillegrain.com/powderedwholeeggscan.aspx?cct_info=12982559100779587532596260934736e14006744700tcs&cct_ver=3&cct_bk=powdered%20eggs&gclid=CLYFiKrN5LoCFUlp7AodGXgAoA#.UoTty-Lz-ng) Accessed: December 16, 2016.
- Honeyville. (2015). Yellow corn grits 50 lb. Retrieved from <http://shop.honeyville.com/yellow-corn-grits-50lb.html#.Up4mN-Lz-ng> Accessed: February 12, 2018.
- Hong Kong Special Administrative Region. (2004). *Salmonella* in eggs and egg products. Risk Assessment Studies Report No. 16. Retrieved from [http://www.cfs.gov.hk/english/programme/programme\\_rafs/programme\\_rafs\\_fm\\_01\\_03\\_seae.html](http://www.cfs.gov.hk/english/programme/programme_rafs/programme_rafs_fm_01_03_seae.html) Accessed: December 16, 2016.
- Hong Kong Special Administrative Region. (2005). *Vibrio* Species in Seafood. Risk Assessment Studies Report No. 20. Retrieved from [http://www.cfs.gov.hk/english/programme/programme\\_rafs/files/vibrios\\_ra.pdf](http://www.cfs.gov.hk/english/programme/programme_rafs/files/vibrios_ra.pdf) Accessed: December 16, 2016.
- Hong Kong Special Administrative Region. (2011). Surveillance results on microbiological quality of ice-cream and frozen confections and *Enterobacter sakazakii* (*Cronobacter* spp.) in powdered infant formula. Retrieved from [http://www.info.gov.hk/cgi-bin/isd/gia/presend\\_e.pl?lang=eng](http://www.info.gov.hk/cgi-bin/isd/gia/presend_e.pl?lang=eng) Accessed:

- December 16, 2016.
- Hope, B. K., Baker, R., Edel, E. D., Hogue, A. T., Schlosser, W. D., Whiting, R., . . . Morales, R. A. (2002). An overview of the *Salmonella* Enteritidis risk assessment for shell eggs and egg products. *Risk Anal.*, 22(2), 203-218.
- Hormel Health Labs. (2013). Hormel solutions instant breakfast mix vanilla 12/1.3 lb. *Hormel Solutions Instant*. Retrieved from [http://www.hormelhealthlabs.com/product\\_info.aspx?item\\_no=35750](http://www.hormelhealthlabs.com/product_info.aspx?item_no=35750) Accessed: December 16, 2016.
- Hormel Health Labs. (2015). Hormel health labs information. *Product Info*. Retrieved from [http://www.hormelhealthlabs.com/product\\_info.aspx?item\\_no=14357](http://www.hormelhealthlabs.com/product_info.aspx?item_no=14357) Accessed: December 16, 2016.
- House Foods. (2015). Tofu shirataki fettuccine shape 8 oz. Retrieved from <http://www.house-foods.com/product/TOFU+SHIRATAKI+FETTUCCHINE+SHAPE+8+oz./> Accessed: December 16, 2016.
- Hoyle, B. (2015). *Salmonella* and *Salmonella* Food Poisoning. *Espionage Encyclopedia*. Retrieved from <http://www.fags.org/espionage/Re-Se/Salmonella-and-Salmonella-Food-Poisoning.html> Accessed: December 16, 2016.
- Hsu, W. Y., Simonne, A., & Jitareerat, P. (2006). Fates of seeded *Escherichia coli* O157:H7 and *Salmonella* on selected fresh culinary herbs during refrigerated storage. *Journal of Food Protection*, 69(8), 1997-2001.
- Huang, L. C., Zheng, N., Zheng, B. Q., Wen, F., Cheng, J. B., Han, R. W., . . . Wang, J. Q. (2014). Simultaneous determination of aflatoxin M-1, ochratoxin A, zearalenone and alpha-zearalenol in milk by UHPLC-MS/MS. *Food Chemistry*, 146, 242-249. doi:10.1016/j.foodchem.2013.09.047
- Huang, Y., & Chen, H. (2011). Effect of organic acids, hydrogen peroxide and mild heat on inactivation of *Escherichia coli* O157:H7 on baby spinach. *Food Control*, 22(8), 1178-1183.
- Huang, Z., Pan, X. D., Wu, P. G., Han, J. L., & Chen, Q. (2013). Health risk assessment of heavy metals in rice to the population in Zhejiang, China. *PLoS ONE*, 8(9). doi:10.1371/journal.pone.0075007
- Huff, J. E., Moore, J. A., Saracci, R., & Tomatis, L. (1980). Long-term hazards of polychlorinated dibenzodioxins and polychlorinated dibenzofurans. *Environmental Health Perspectives*, 36, 221-240.
- Huff, K., Boyer, R., Denbow, C., O'Keefe, S., & Williams, R. (2012). Effect of storage temperature on survival and growth of foodborne pathogens on whole, damaged, and internally inoculated jalapeños (*Capsicum annuum* var. *annuum*). *Journal of Food Protection*, 75(2), 382-388.
- Hummerjohann, J., Naskova, J., Baumgartner, A., & Graber, H. (2014). Enterotoxin-producing *Staphylococcus aureus* genotype B as a major contaminant in Swiss raw milk cheese. *Journal of Dairy Science*, 97(3), 1305-1312.
- Humphrey, T. J., Greenwood, M., Gilbert, R. J., Rowe, B., & Chapman, P. A. (1989). The survival of *Salmonellas* in shell eggs cooked under simulated domestic conditions. *Epidemiology & Infection*, 103(1), 35-45. doi:Doi 10.1017/S0950268800030338
- Humphrey, T. J. (1994). Contamination of egg shell and contents with *Salmonella* Enteritidis: A review. *International Journal of Food Microbiology*, 21, 31-40.
- Humphreys, H., Keogh, B., & Keane, C. T. (1986). Septicaemia and pleural effusion due to *Plesiomonas shigelloides*. *Postgraduate Medical Journal*, 62(729), 663-664. doi:10.1136/pgmj.62.729.663
- Huq, A., West, P. A., Small, E. B., Huq, M. I., & Colwell, R. R. (1984). Influence of water temperature, salinity, and pH on survival and growth of toxigenic *Vibrio cholerae* serovar O1 associated with live copepods in laboratory microcosms. *Applied and Environmental Microbiology*, 48(2), 420- 424.

- Hurst, A., & Hughes, A. (1983). The protective effect of some food ingredients on *Staphylococcus aureus* MF31. *Journal of Applied Bacteriology*, 55(1), 81-88.
- Hwang, C. A. (2010). Chapter 2: Delicatessen salads. In A. Hwang, & L. Huang (eds.), *Ready-to-Eat Foods: Microbial Concerns and Control Measures*. CRC Press, Boca Raton.
- Hwang, C. A. (2005). Effect of mayonnaise pH and storage temperature on the behavior of *Listeria monocytogenes* in ham salad and potato salad. *Journal of Food Protection*, 68(8): 1628–1634. doi: <https://doi.org/10.4315/0362-028X-68.8.1628>
- Hwang, C.-A., & Huang, L. (2019). Growth and survival of *Bacillus cereus* from spores in cooked rice – One-step dynamic analysis and predictive modeling. *Food Control*, 96, 403-409. doi:<https://doi.org/10.1016/j.foodcont.2018.09.036>
- Hwang, C. A., & Marmer, B. S. (2007). Growth of *Listeria monocytogenes* in egg salad and pasta salad formulated with mayonnaise of various pH and stored at refrigerated and abuse temperatures. *Food Microbiology*, 24(3), 211-218. doi:10.1016/j.fm.2006.06.002
- Hwang, D. F., & Noguchi, T. (2007). Tetrodotoxin poisoning. *Advances in Food and Nutrition Research*, 52, 141-236.
- Hwang, K. C., Hwang, J. Y., Kim, H. W., & Oh, M. H. (2012). Aflatoxin M1 in pasteurized market milk in Korea. *Korean Journal for Food Science of Animal Resources*, 32(3), 376-378. doi:10.5851/kosfa.2012.32.3.376
- Hwang, C.-A., & Tamplin, M. L. (2005). The influence of mayonnaise pH and storage temperature on the growth of *Listeria monocytogenes* in seafood salad. *International Journal of Food Microbiology*, 102(3), 277-285.
- Hyytia, E., Hielm, S., & Korkeala, H. (1998). Prevalence of *Clostridium botulinum* type E in Finnish fish and fishery products. *Epidemiology & Infection*, 120(3), 245-250.
- Idahoan Foodservice. (2015). Cheese please macaroni & cheese. *Casseroles*. Retrieved from <http://www.idahoanfoodservice.com/idahoan-products/cheese-please-macaroni-cheese/> Accessed: December 16, 2016.
- iFood. How to keep cilantro fresh. *Storage » Keeping Fresh » How To Keep Cilantro Fresh*. Retrieved from <http://ifood.tv/storage/307932-how-to-keep-cilantro-fresh> Accessed: December 16, 2016.
- Ikawa, J. Y. (1991). *Clostridium botulinum* growth and toxigenesis in shelf-stable noodles. *Journal of Food Science*, 56(1), 264-265. doi:DOI 10.1111/j.1365-2621.1991.tb08028.x
- Ile De France. Is my fromage still good? Retrieved from <http://iledefrancecheese.com/index.php/Is-my-Fromage-still-good.php> Accessed: December 16, 2016.
- Ile de France. (2015). How long does cheese last? How to store your cheese. *Ile de France Cheese > Cheese > Ile de France Cheese > Goat Cheese*. Retrieved from <http://iledefrancecheese.com/index.php/Cheese-How-To.php> Accessed: December 16, 2016.
- Ilic, S., Odomeru, J., & LeJeune, J. T. (2008). Coliforms and prevalence of *Escherichia coli* and foodborne pathogens on minimally processed spinach in two packing plants. *Journal of Food Protection*, 71(12), 2398-2403.
- Illinois Department of Public Health. Critical temperatures for food service. Retrieved from [http://www.idph.state.il.us/about/fdd/fdd\\_fs\\_foodservice.htm](http://www.idph.state.il.us/about/fdd/fdd_fs_foodservice.htm) Accessed: December 16, 2016.
- Illinois Department of Public Health. (2014). Illinois Department of Public Health warns of buffalo fish causing illness: Rare disease suspected in two people. *News Release*. Retrieved from [http://www.idph.state.il.us/public/press14/2.4.14\\_Buffalo\\_Fish\\_Causing\\_Illness.htm](http://www.idph.state.il.us/public/press14/2.4.14_Buffalo_Fish_Causing_Illness.htm) Accessed: December 16, 2016.

- In Co & Associates International. (2010). Brucellosis. Retrieved from <http://incoandassociates.com/brucellosis/> Accessed: December 16, 2016.
- Incredible Egg. (2013). Safe food handling tips. *Egg Nutrition*. Retrieved from <http://www.incredibleegg.org/egg-facts/egg-safety/safe-food-handling-tips#20> Accessed: December 16, 2016.
- Ingham, S. C. (1990). Growth of *Aeromonas hydrophila* and *Plesiomonas shigelloides* on cooked crayfish tails during cold storage under air, vacuum, and a modified atmosphere. *Journal of Food Protection*, 53(8), 665-667.
- Ingham, S. C., Alford, R. A., & McCown, A. P. (1997). Comparative growth rates of *Salmonella* Typhimurium and *Pseudomonas fragi* on cooked crab meat stored under air and modified atmosphere. *Journal of Food Protection*, 53, 566-567.
- Innovation Center for U.S. Dairy. (2017). Control of *Listeria monocytogenes*: Guidance for the U.S. dairy industry. Retrieved from <https://www.usdairy.com/getmedia/aee7f5c2-b462-4f4f-a99d-870f53cb2ddc/control%20of%20listeria%20monocytogenes%20guidance%20for%20the%20us%20dairy%20industry.pdf>. Accessed: September 22, 2020.
- Innovation Center for U.S. Dairy. (2019). Controlling pathogens in dairy processing environments: Guidance for the U.S. dairy industry. Retrieved from [https://www.usdairy.com/getmedia/cdafaa12-e765-4432-820c-de5240e6c7ff/pathogen%20guidance\\_final.pdf](https://www.usdairy.com/getmedia/cdafaa12-e765-4432-820c-de5240e6c7ff/pathogen%20guidance_final.pdf). Accessed: September 22, 2020.
- Inoue, K., Oshima, S. I., Hirata, T., & Kimura, I. (2000). Possibility of anisakid larvae infection in farmed salmon. *Fisheries Science*, 66(6), 1049-1052. doi: 10.1046/j.1444-2906.2000.00167.x
- Institute of Environmental Science and Research Limited. (2009). Risk profile: *Listeria monocytogenes* in ice cream. Retrieved from [http://www.foodsafety.govt.nz/elibrary/industry/risk\\_profile\\_listeria-science\\_research.pdf](http://www.foodsafety.govt.nz/elibrary/industry/risk_profile_listeria-science_research.pdf) Accessed: December 16, 2016.
- Institute of Food Technologists. 1997. Foodborne disease significance of *Escherichia coli* O157:H7 and other enterohemorrhagic *E. coli*. A Publication of the Institute of Food Technologists' Expert Panel on Food Safety and Nutrition. *Food Technology*, 51(10), 69-76.
- Institute of Food Technologists (2001). Chapter II. Potential hazards in cold-smoked fish: *Listeria monocytogenes*. Processing Parameters Needed to Control Pathogens in Cold Smoked Fish - A Report of the Institute of Food Technologists for the Food and Drug Administration. Retrieved from <http://www.fda.gov/Food/FoodScienceResearch/SafePracticesforFoodProcesses/ucm092286.htm> Accessed: December 16, 2016.
- Institute of Food Technologists. 2003. Evaluation and Definition of Potentially Hazardous Foods - A Report of the Institute of Food Technologists for the Food and Drug Administration. *Comprehensive Reviews in Food Science and Food Safety*, Vol. 2 (supplement), 1-109.
- Interagency Food Safety Analytics Collaboration. (2019). Foodborne illness source attribution estimates for 2017 for *Salmonella*, *Escherichia coli* O157, *Listeria monocytogenes*, and *Campylobacter* using multi-year outbreak surveillance data, United States. Retrieved from <https://www.cdc.gov/foodsafety/ifsac/pdf/P19-2017-report-TriAgency-508.pdf>. Accessed: December 20, 2019.
- Intercourse Pretzel Factory. Frequently asked questions. Retrieved from <http://www.intercoursepretzelfactory.com/faq.php> Accessed: February 12, 2018.
- Intermix Beverage. (2015). Flavoring syrup frequently asked questions. Retrieved from <http://shop.intermixbev.com/flavoring-syrup-faq> Accessed: December 16, 2016.

- International Bottled Water Association. (2015). Bottled water storage. *Bottled Water*. Retrieved from <http://www.bottledwater.org/education/bottled-water-storage> Accessed: December 16, 2016.
- International Commission on Microbiological Specifications for Foods (ICMSF). (2001). *Microorganisms in Food 7 - Microbiological Testing in Food Safety Management*. pp. 145-166, Chapter 8. Selection of cases and attributes plans, Appendix 8-A. Kluwer Academic/Plenum Publishers, New York.
- International Commission on Microbiological Specifications for Foods (ICMSF). (2005). *Microorganisms in Foods 6 Microbial Ecology of Food Commodities*, 2<sup>nd</sup> ed. Kluwer Academic/Plenum Publishers, New York.
- International Commission on Microbiological Specifications for Foods (ICMSF). (2011). *Microorganisms in Foods 8 Use of Data for Assessing Process Control and Product Acceptance*. Springer, New York.
- International Food Safety & Quality Network. (2010). Shelf life of cooked rice. Retrieved from <http://www.ifsqn.com/forum/index.php/topic/14773-shelf-life-of-cooked-rice/> Accessed: December 16, 2016.
- International Programme on Chemical Safety. Sulfathiazole. *WHO Food Additive Series 25*. Retrieved from <http://www.inchem.org/documents/jecfa/jecmono/v25je07.htm> Accessed: December 16, 2016.
- International Society of Food, Agriculture and Environment. (2011). Food and Health, Issue 3. Retrieved from <http://world-food.net/category/journals/2011/issue-34-2011/>. December 16, 2016.
- Iowa State University. (2010). *Botulism*. Retrieved from <http://www.cfsph.iastate.edu/Factsheets/pdfs/botulism.pdf> Accessed: December 16, 2016.
- Iowa State University. College of Agriculture and Life Sciences news release. Retrieved from <http://www.cals.iastate.edu/news/releases/archive/all?search=cider> Accessed: December 16, 2016.
- Iqbal, J., Asghar, M. A., Ahmed, A., Khan, M. A., & Jamil, K. (2014). Aflatoxins contamination in Pakistani brown rice: a comparison of TLC, HPLC, LC-MS/MS and ELISA techniques. *Toxicology Mechanisms and Methods*, 24(8), 544-551. doi:10.3109/15376516.2014.948247
- Iqbal, S. Z., & Asi, M. R. (2013). Assessment of aflatoxin M-1 in milk and milk products from Punjab, Pakistan. *Food Control*, 30(1), 235-239. doi:10.1016/j.foodcont.2012.06.026
- Iqbal, S. Z., Rabbani, T., Asi, M. R., & Jinap, S. (2014). Assessment of aflatoxins, ochratoxin A and zearalenone in breakfast cereals. *Food Chemistry*, 157, 257-262. doi:10.1016/j.foodchem.2014.01.129
- IQF Cheese. (2015). IQF mozzarella stick (round). *IQF Cheese Products*. Retrieved from [http://www.iqfcheese.com/IQF-Cheese-Products-/IQF-Cheese-Sticks/IQF-Mozzarella-Stick-\(round\).aspx](http://www.iqfcheese.com/IQF-Cheese-Products-/IQF-Cheese-Sticks/IQF-Mozzarella-Stick-(round).aspx) Accessed: December 16, 2016.
- Isidore, C. (2013). New Twinkies will double their shelf life. *CNN Money*. Retrieved from <http://money.cnn.com/2013/07/09/news/companies/twinkies-shelf-life/> Accessed: December 16, 2016.
- Islam, M., Doyle, M. P., Phatak, S. C., Millner, P., & Jiang, X. (2004). Persistence of enterohemorrhagic *Escherichia coli* O157:H7 in soil and on leaf lettuce and parsley grown in fields treated with contaminated manure composts or irrigation water. *Journal of Food Protection*, 67(7), 1365- 1370.
- Islam, M., Doyle, M. P., Phatak, S. C., Millner, P., & Jiang, X. (2005). Survival of *Escherichia coli* O157:H7 in soil and on carrots and onions grown in fields treated with contaminated manure composts or irrigation water. *Food Microbiology*, 22(1), 63-70.
- Islam, M., Morgan, J., Doyle, M. P., & Jiang, X. (2004). Fate of *Escherichia coli* O157:H7 in manure

- compost-amended soil and on carrots and onions grown in an environmentally controlled growth chamber. *Journal of Food Protection*, 67(3), 574-578.
- Islam, M., Morgan, J., Doyle, M. P., Phatak, S. C., Millner, P., & Jiang, X. (2004). Fate of *Salmonella enterica* serovar Typhimurium on carrots and radishes grown in fields treated with contaminated manure composts or irrigation water. *Applied and Environmental Microbiology*, 70(4), 2497-2502. doi: 10.1128/AEM.70.4.2497-2502.2004
- Islam, M., Morgan, J., Doyle, M., Phatak, S. C., Millner, P., & Jiang, X. (2004). Persistence of *Salmonella enterica* serovar Typhimurium on lettuce and parsley and in soils on which they were grown in fields treated with contaminated manure composts or irrigation water. *Foodborne Pathogens and Disease*, 1(1), 27-35.
- Islam, M. S., Ahmed, M. K., & Habibullah-Al-Mamun, M. (2015). Determination of heavy metals in fish and vegetables in Bangladesh and health implications. *Human and Ecological Risk Assessment*, 21(4), 986-1006. doi:10.1080/10807039.2014.950172
- Islam, M. S., Ahmed, M. K., Habibullah-Al-Mamun, M., & Masunaga, S. (2015). Assessment of trace metals in foodstuffs grown around the vicinity of industries in Bangladesh. *Journal of Food Composition and Analysis*, 42, 8-15. doi:10.1016/j.jfca.2014.12.031
- Ismail, A., & Pierson, M. D. (1990). Inhibition of growth and germination of *C. botulinum* 33A, 40B, and 1623E by essential oil of spices. *Journal of Food Science*, 55(6), 1676-1678.
- Ismail, A., Riaz, M., Akhtar, S., Ismail, T., Ahmad, Z., & Hashmi, M. S. (2015). Estimated daily intake and health risk of heavy metals by consumption of milk. *Food Additives & Contaminants: Part B-Surveillance*, 8(4), 260-265. doi:10.1080/19393210.2015.1081989
- Italian Food Materials and Machinery. (2015). Fresh filled pasta, shaping consumers needs. *Italian Food Materials and Machinery*. Retrieved from <http://italianfoodmaterialsandmachinery.com/fresh-filled-pasta-shaping-consumers-needs/> Accessed: December 16, 2016.
- Italian Private Label. (2015). La Mediterranea Srl. *Company Profile*. Retrieved from [http://www.italianprivatelabel.com/comp\\_profile.asp?id=246](http://www.italianprivatelabel.com/comp_profile.asp?id=246) Accessed: December 16, 2016.
- Iturriaga, M. H., Arvizu-Medrano, S. M., & Escartín, E. F. (2002). Behavior of *Listeria monocytogenes* in avocado pulp and processed guacamole. *Journal of Food Protection*, 65(11), 1745-1749.
- Iversen, C., Lane, M. A., & Forsythe, S. J. (2004). The growth profile, thermotolerance and biofilm formation of *Enterobacter sakazakii* grown in infant formula milk. *Letters in Applied Microbiology*, 38(5), 378-382. doi: 10.1111/j.1472-765X.2004.01507.x
- Iwahori, J., Yamamoto, A., Suzuki, H., Yamamoto, T., Tsutsui, T., Motoyama, K., . . . Kasuga, F. (2010). Quantitative risk assessment of *Vibrio parahaemolyticus* in finfish: A model of raw horse mackerel consumption in Japan. *Risk Anal.*, 30(12), 1817-1832. doi: 10.1111/j.1539- 6924.2010.01444.x
- J.R. Watkins. (2015). Watkins extracts and flavorings. Retrieved from <http://www.associatemelody.com/watkins-products/extracts-flavorings.html> Accessed: December 16, 2016.
- Jackson, B. P., Taylor, V. F., Punshon, T., & Cottingham, K. L. (2012). Arsenic concentration and speciation in infant formulas and first foods. *Pure and Applied Chemistry*, 84(2), 215-223. doi:10.1351/pac-con-11-09-17
- Jackson, B. R., Salter, M., Tarr, C., Conrad, A., Harvey, E., Steinbock, L., . . . Stroika, S. (2015). Notes from the field: Listeriosis associated with stone fruit—United States, 2014. *Morbidity and Mortality Weekly Report*, 64(10), 282-283.
- Jacobo-Velázquez, D., & Hernández-Brenes, C. (2011). Sensory shelf-life limiting factor of high

- hydrostatic pressure processed avocado paste. *Journal of Food Science*, 76(6), S388-S395.
- Jacobson, M. F. (2012). Carcinogenicity and regulation of caramel colorings. *International Journal of Occupational and Environmental Health*, 18(3), 254-259.
- Jacxsens, L., Devlieghere, F., Falcato, P., & Debevere, J. (1999). Behavior of *Listeria monocytogenes* and *Aeromonas* spp. on fresh-cut produce packaged under equilibrium-modified atmosphere. *Journal of Food Protection*, 62(10), 1128-1135.
- Jahnckeadn, M. L., & Herman, D. (2001). Control of food safety hazards during cold-smoked fish processing. *Journal of Food Science*, 66(s7), S1104-S1112.
- Jake's BBQ Sauce. (2015). What is shelf life and what does it mean? Retrieved from [http://www.jakesbbqsauce.com/product\\_info.php?products\\_id=238](http://www.jakesbbqsauce.com/product_info.php?products_id=238) Accessed: December 16, 2016.
- Jakobsen, R. A., Heggebø, R., Sunde, E. B., & Skjervheim, M. (2011). *Staphylococcus aureus* and *Listeria monocytogenes* in Norwegian raw milk cheese production. *Food Microbiology*, 28(3), 492-496.
- Jakočiūnė, D., Bisgaard, M., Pedersen, K., & Olsen, J. E. (2014). Demonstration of persistent contamination of a cooked egg product production facility with *Salmonella enterica* serovar Tennessee and characterization of the persistent strain. *Journal of Applied Microbiology*, 117(2), 547-553.
- Jamaica Ministry of Agriculture. (1980). Research and development of fruit trees (citrus excluded). Retrieved from [https://books.google.com/books/about/Research\\_and\\_Development\\_of\\_Fruit\\_Trees.html?id=PtSOAQAAIAAJ](https://books.google.com/books/about/Research_and_Development_of_Fruit_Trees.html?id=PtSOAQAAIAAJ) Accessed: December 16, 2016.
- Jamali, H., Paydar, M., Ismail, S., Looi, C. Y., Wong, W. F., Radmehr, B., & Abedini, A. (2015). Prevalence, antimicrobial susceptibility and virulotyping of *Listeria* species and *Listeria monocytogenes* isolated from open-air fish markets. *BMC Microbiology*, 15(1), 144.
- Janati, S. S. F., Beheshti, H. R., Asadi, M., Mihanparast, S., & Feizy, J. (2012). Preliminary survey of aflatoxins and ochratoxin A in dried fruits from Iran. *Bulletin of Environmental Contamination and Toxicology*, 88(3), 391-395. doi:10.1007/s00128-011-0477-7
- Janda, J. M., & Abbott, S. L. (2010). The genus *Aeromonas*: Taxonomy, pathogenicity, and infection. *Clinical Microbiology Review*, 23(1), 35-73. doi: 10.1128/CMR.00039-09.
- Jang, H. G., Kim, N. H., Choi, Y. M., & Rhee, M. S. (2013). Microbiological quality and risk factors related to sandwiches served in bakeries, cafés, and sandwich bars in South Korea. *Journal of Food Protection*, 76(2), 231-238.
- Janzen, J. J., Bishop, J. R., & Bodine, A. B. (1982). Relationship of protease activity to shelf-life of skim and whole milk. *Journal of Dairy Science*, 65(12), 2237-2240. doi:[http://dx.doi.org/10.3168/jds.S0022-0302\(82\)82492-2](http://dx.doi.org/10.3168/jds.S0022-0302(82)82492-2)
- Jeon, S. H., Kim, N. H., Shim, M. B., Jeon, Y. W., Ahn, J. H., Lee, S. H., . . . Rhee, M. S. (2015). Microbiological diversity and prevalence of spoilage and pathogenic bacteria in commercial fermented alcoholic beverages (beer, fruit wine, refined rice wine, and yakju). *Journal of Food Protection*, 78(4), 812-818.
- Jijón, S., Wetzel, A., & LeJeune, J. (2007). *Salmonella enterica* isolated from wildlife at two Ohio rehabilitation centers. *Journal of Zoo and Wildlife Medicine*, 38(3), 409-413.
- Jinneman, K. C., Wekell, M. M., & Eklund, M. W. (2007). Incidence and behavior of *Listeria monocytogenes* in fish and seafood. In E. T. Ryser & E. H. Marth (Eds.), *Listeria, Listeriosis, and Food Safety* (3rd ed.). Boca Raton: CRC Press.

- JJ Snack. (2013). Bavarian bakery product information. Retrieved from [http://www.jjsnack.com/jjdocumentbank/pdf/Bavarian\\_Bakery\\_Brochure.pdf](http://www.jjsnack.com/jjdocumentbank/pdf/Bavarian_Bakery_Brochure.pdf) Accessed: December 16, 2016.
- Johler, S., Weder, D., Bridy, C., Huguenin, M.-C., Robert, L., Hummerjohann, J., & Stephan, R. (2015). Outbreak of staphylococcal food poisoning among children and staff at a Swiss boarding school due to soft cheese made from raw milk. *Journal of Dairy Science*, 98(5), 2944-2948.
- John B. Sanfilippo & Son, I. (2015). About me: FAQ. Retrieved from <http://www.jbssinc.com/jaboutus-faq> Accessed: December 16, 2016.
- Johnston, L. M., Jaykus, L. A., Moll, D., Anciso, J., Mora, B., & Moe, C. L. (2006). A field study of the microbiological quality of fresh produce of domestic and Mexican origin. *International Journal of Food Microbiology*, 112(2), 83-95. doi:10.1016/j.ijfoodmicro.2006.05.002
- Johnston, L. M., Jaykus, L. A., Moll, D., Martinez, M. C., Anciso, J., Mora, B., & Moe, C. L. (2005). A field study of the microbiological quality of fresh produce. *Journal of Food Protection*, 68(9), 1840-1847.
- Joint FAO/WHO Consultation. (2002). Health implications of acrylamide in food. Retrieved from <http://www.fda.gov/ohrms/dockets/dailys/02/Oct02/100402/02n-0393-rpt0001-vol1.pdf> Accessed: December 16, 2016.
- Joint FAO/WHO Expert Committee on Food Additives. (2001). *Evaluation of Certain Food Additives and Contaminants*. Retrieved from [http://apps.who.int/iris/bitstream/10665/42388/1/WHO\\_TRS\\_901.pdf](http://apps.who.int/iris/bitstream/10665/42388/1/WHO_TRS_901.pdf) Accessed: December 16, 2016.
- Joint FAO/WHO Expert Committee on Food Additives. (2002a). *Evaluation of Certain Food Additives and Contaminants*. Retrieved from [http://apps.who.int/iris/bitstream/10665/42578/1/WHO\\_TRS\\_909.pdf](http://apps.who.int/iris/bitstream/10665/42578/1/WHO_TRS_909.pdf) Accessed: December 16, 2016.
- Joint FAO/WHO Expert Committee on Food Additives. (2002b). *Evaluation of Certain Mycotoxins in Food*. Retrieved from [http://apps.who.int/iris/bitstream/10665/42448/1/WHO\\_TRS\\_906.pdf](http://apps.who.int/iris/bitstream/10665/42448/1/WHO_TRS_906.pdf) Accessed: December 16, 2016.
- Joint FAO/WHO Expert Committee on Food Additives. (2004). *Evaluation of Certain Food Additives and Contaminants*. Retrieved from [http://apps.who.int/iris/bitstream/10665/42849/1/WHO\\_TRS\\_922.pdf](http://apps.who.int/iris/bitstream/10665/42849/1/WHO_TRS_922.pdf) Accessed: December 16, 2016.
- Joint FAO/WHO Expert Committee on Food Additives. (2006a). *Evaluation of Certain Food Additives*. Retrieved from [http://apps.who.int/iris/bitstream/10665/43408/1/WHO\\_TRS\\_934\\_eng.pdf](http://apps.who.int/iris/bitstream/10665/43408/1/WHO_TRS_934_eng.pdf) Accessed: December 16, 2016.
- Joint FAO/WHO Expert Committee on Food Additives. (2006b). *Evaluation of Certain Food Contaminants: Sixty-fourth Report of the Joint FAO/WHO Expert Committee on Food Additives*. Retrieved from [http://apps.who.int/iris/bitstream/10665/43258/1/WHO\\_TRS\\_930\\_eng.pdf](http://apps.who.int/iris/bitstream/10665/43258/1/WHO_TRS_930_eng.pdf) Accessed: December 16, 2016.
- Joint FAO/WHO Expert Committee on Food Additives. (2007a). *Evaluation of Certain Food Additives and Contaminants*. Retrieved from [http://apps.who.int/iris/bitstream/10665/43592/1/WHO\\_TRS\\_940\\_eng.pdf](http://apps.who.int/iris/bitstream/10665/43592/1/WHO_TRS_940_eng.pdf) Accessed: December 16, 2016.
- Joint FAO/WHO Expert Committee on Food Additives. (2007b). *Evaluation of Certain Food Additives and*

- Contaminants*. Retrieved from [http://apps.who.int/iris/bitstream/10665/43870/1/9789241209472\\_eng.pdf](http://apps.who.int/iris/bitstream/10665/43870/1/9789241209472_eng.pdf) Accessed: December 16, 2016.
- Joint FAO/WHO Expert Committee on Food Additives. (2008b). *Evaluation of Certain Veterinary Drug Residues in Food*. Retrieved from [http://apps.who.int/iris/bitstream/10665/43464/1/9241209399\\_eng.pdf](http://apps.who.int/iris/bitstream/10665/43464/1/9241209399_eng.pdf) Accessed: December 16, 2016.
- Joint FAO/WHO Expert Committee on Food Additives. (2011a). *Evaluation of Certain Contaminants in Food*. Retrieved from [http://apps.who.int/iris/bitstream/10665/44514/1/WHO\\_TRS\\_959\\_eng.pdf](http://apps.who.int/iris/bitstream/10665/44514/1/WHO_TRS_959_eng.pdf) Accessed: December 16, 2016.
- Joint FAO/WHO Expert Committee on Food Additives. (2011b). *Evaluation of Certain Food Contaminants: Seventy-second Report of the Joint FAO/WHO Expert Committee on Food Additives*. Retrieved from [http://apps.who.int/iris/bitstream/10665/44514/1/WHO\\_TRS\\_959\\_eng.pdf](http://apps.who.int/iris/bitstream/10665/44514/1/WHO_TRS_959_eng.pdf) Accessed: December 16, 2016.
- Joint FAO/WHO Expert Committee on Food Additives. (2011c). *Safety Evaluation of Certain Contaminants in Food*. Retrieved from [http://apps.who.int/iris/bitstream/10665/44520/1/9789241660631\\_eng.pdf](http://apps.who.int/iris/bitstream/10665/44520/1/9789241660631_eng.pdf) Accessed: December 16, 2016.
- Jonaidi-Jafari, N., Khamesipour, F., Ranjbar, R., & Kheiri, R. (2016). Prevalence and antimicrobial resistance of *Campylobacter* species isolated from the avian eggs. *Food Control*, 70, 35-40.
- Jones, D. R., Anderson, K. E., & J.Y., G. (2012). Prevalence of coliforms, *Salmonella*, *Listeria*, and *Campylobacter* associated with eggs and the environment of conventional cage and free-range egg production. *Poultry Science*, 91(5), 1195-1202. doi:10.3382/ps.2011-01795
- Jones, D. R., & Musgrove, M. T. (2007). Pathogen prevalence and microbial levels associated with restricted shell eggs. *Journal of Food Protection*, 70(9), 2004-2007.
- Jones, J. E., Walker, S. J., Sutherland, J. P., Peck, M. W., & Little, C. L. (1994). Mathematical modelling of the growth, survival and death of *Yersinia enterocolitica*. *International Journal of Food Microbiology*, 23(3-4), 433-447. doi:10.1016/0168-1605(94)90168-6
- Jones, J. L., Noe, K. E., Byars, R. H., & DePaola, A. (2009). Evaluation of DNA colony hybridization and real-time PCR for detection of *Vibrio parahaemolyticus* and *Vibrio vulnificus* in postharvest-processed oysters. *Journal of Food Protection*, 72(10).
- Jones, M. K., & Oliver, J. D. (2009). *Vibrio vulnificus*: Disease and pathogenesis. *Infection and Immunity*, 77(5), 1723-1733.
- Jongenburger, I., Bassett, J., Jackson, T., Zwietering, M., & Jewell, K. (2012). Impact of microbial distributions on food safety I. Factors influencing microbial distributions and modelling aspects. *Food Control*, 26(2), 601-609.
- Jongenburger, I., Bassett, J., Jackson, T., Gorris, L., Jewell, K., & Zwietering, M. (2012). Impact of microbial distributions on food safety II. Quantifying impacts on public health and sampling. *Food Control*, 26(2), 546-554.
- Jørgensen, H., Mørk, T., & Rørvik, L. (2005). The occurrence of *Staphylococcus aureus* on a farm with small-scale production of raw milk cheese. *Journal of Dairy Science*, 88(11), 3810-3817.
- Jørgensen, L., & Huss, H. H. (1998). Prevalence and growth of *Listeria monocytogenes* in naturally contaminated seafood. *International Journal of Food Microbiology*, 42(1-2), 127-131.
- Juneja, V. K. (2010). Hazards associated with *Clostridium perfringens* in particular reference to predictive

- models applicable to cooling of cooked meat and poultry products. Retrieved from [http://ccm.ytally.com/fileadmin/user\\_upload/downloads/Presentation/4\\_1\\_Juneja.pdf](http://ccm.ytally.com/fileadmin/user_upload/downloads/Presentation/4_1_Juneja.pdf) Accessed: December 16, 2016.
- Juneja, V. K., Mukhopadhyay, S., Ukuku, D., Hwang, C. A., Wu, V. C., & Thippareddi, H. (2014). Interactive effects of temperature, pH, and water activity on the growth kinetics of Shiga toxin-producing *Escherichia coli* O104:H4. *Journal of Food Protection*, 77(5), 706-712. doi:10.4315/0362-028x.jfp-13-387
- Juneja, V. K., Mohr, T. B., Silverman, M., & Snyder Jr, O. P. (2018). Influence of cooling rate on growth of *Bacillus cereus* from spore inocula in cooked rice, beans, pasta, and combination products containing meat or poultry. *Journal of Food Protection*, 81(3), 430-436.
- Juneja, V. K., Golden, C. E., Mishra, A., Harrison, M. A., Mohr, T., & Silverman, M. (2019). Predictive model for growth of *Bacillus cereus* during cooling of cooked rice. *International Journal of Food Microbiology*, 290, 49-58.
- Jung, J., & Schaffner, D. (2017). Development of a mathematical model for the influence of relative humidity on the survival of *Salmonella* on cucumbers. Society for Risk Analysis 2017 Annual Meeting Abstracts Book, abstract M3-H.4. Retrieved from <http://sra.org/sites/default/files/pdf/events/SRA%202017.pdf> Accessed: December 16, 2018.
- Jung, J., & Schaffner, D. W. (2021). Modeling the survival of *Salmonella* on whole cucumbers as a function of temperature and relative humidity. *Food Microbiology*, 100, 103840.
- Junju Industrial Group. (2015). Fried banana chips making line. *Product Categories > Fruit and Vegetable Processing Machine > Fruit Processing Machine > Fruit Chips Machine > Fried banana chips making line*. Retrieved from [http://junyutrading.en.alibaba.com/product/572269596-214492743/Fried\\_banana\\_chips\\_making\\_line.html](http://junyutrading.en.alibaba.com/product/572269596-214492743/Fried_banana_chips_making_line.html) Accessed: December 16, 2016.
- Juskelis, R., Li, W. X., Nelson, J., & Cappozzo, J. C. (2013). Arsenic speciation in rice cereals for infants. *Journal of Agricultural and Food Chemistry*, 61(45), 10670-10676. doi:10.1021/jf401873z
- Just, J. R., & Daeschel, M. A. (2003). Antimicrobial effects of wine on *Escherichia coli* O157:H7 and *Salmonella* Typhimurium in a model stomach system. *Journal of Food Science*, 68(1), 285-290.
- Kaba, N., Yucel, S., Corapci, B., Ozer, O., & Eryasar, K. (2012). Shelf life of anchovy (*Engraulis engrasicholus*, L.1758) patties stored at 4°C. *Akademik Gida*, 10(4), 19-23.
- Kader, A. A. (2002). *Postharvest Technology of Horticultural Crops*, 3rd ed. ed. University of California Communication Services, Richmond, California.
- Kansas State University. Safe food storage: The cupboard. Retrieved from <http://bookstore.ksu.edu/pubs/MF3131.pdf> Accessed: December 16, 2016.
- Kapaj, S., Peterson, H., Liber, K., & Bhattacharya, P. (2006). Human health effects from chronic arsenic poisoning--a review. *Journal of Environmental Science and Health, Part A* 41(10), 2399-2428.
- Kapetanakou, A. E., Gkerekou, M. A., Vitzilaiou, E. S., & Skandamis, P. N. (2017). Assessing the capacity of growth, survival, and acid adaptive response of *Listeria monocytogenes* during storage of various cheeses and subsequent simulated gastric digestion. *International Journal of Food Microbiology*, 246, 50-63. doi:10.1016/j.ijfoodmicro.2017.01.015
- Karagas, M. R., Punshon, T., Sayarath, V., Jackson, B. P., Folt, C. L., & Cottingham, K. L. (2016). Association of rice and rice-product consumption with arsenic exposure early in life. *JAMA Pediatrics*, 170(6), 609-616. doi:10.1001/jamapediatrics.2016.0120
- Karenlampi, R., & Hanninen, M. L. (2004). Survival of *Campylobacter jejuni* on various fresh produce. *International Journal of Food Microbiology*, 97(2), 187-195. doi:10.1016/j.ijfoodmicro.2004.04.019

- Karim, Q. N., & Maxwell, R. H. (1989). Survival of *Campylobacter pylori* in artificially contaminated milk. *Journal of Clinical Pathology*, 42(7), 778.
- Karo Syrup. (2014). Karo syrup: Storage. *Frequently Asked Questions*. Retrieved from <http://www.karosyrup.com/faq.html> Accessed: December 16, 2016.
- Kase, J. A., Borenstein, S., Blodgett, R. J., & Feng, P. C. H. (2012). Microbial quality of bagged baby spinach and romaine lettuce: Effects of top versus bottom sampling. *Journal of Food Protection*, 75(1), 132-136.
- Kataoka, A., Wang, H., Elliott, P. H., Whiting, R. C., & Hayman, M. M. (2017). Growth of *Listeria monocytogenes* in thawed frozen foods. *Journal of Food Protection*, 80(3), 447-453.
- Kataoka, Y., Watanabe, T., Shiramasa, Y., & Matsuda, R. (2012). Surveillance of cadmium level in octopus, squid, clam, short-necked clam and chocolate. *Food Hygiene and Safety Science*, 53(3), 146-151.
- Katz, E. E., & Labuza, T. P. (1981). Effect of water activity on the sensory crispness and mechanical deformation of snack food products. *Journal of Food Science*, 46(2), 403-409. doi: 10.1111/j.1365-2621.1981.tb04871.x
- Kaufman, G. E., Bej, A. K., Bowers, J., & DePaola, A. (2003). Oyster-to-oyster variability in levels of *Vibrio parahaemolyticus*. *Journal of Food Protection*, 66(1), 125-129.
- Kaur, P. (1986). Survival and growth of *Bacillus cereus* in bread. *Journal of Applied Bacteriology*, 60(6), 513-516. doi:DOI 10.1111/j.1365-2672.1986.tb01090.x
- Keller, S. (2012). Growth and survival of *Salmonella* in ground black pepper. Retrieved from <https://iafp.confex.com/iafp/2012/webprogram/Paper1569.html> Accessed: December 16, 2016.
- Keller, S. E., Grasso, E. M., Halik, L. A., Fleischman, G. J., Chirtel, S. J., & Grove, S. F. (2012). Effect of growth on the thermal resistance and survival of *Salmonella* Tennessee and Oranienburg in peanut butter, measured by a new thin-layer thermal death time device. *Journal of Food Protection*, 75(6), 1125-1130. doi:10.4315/0362-028x.Jfp-11-477
- Keller, S. E., VanDoren, J. M., Grasso, E. M., & Halik, L. A. (2013). Growth and survival of *Salmonella* in ground black pepper (*Piper nigrum*). *Food Microbiology*, 34(1), 182-188. doi: 10.1016/j.fm.2012.12.002
- Kellogg's. (2015). Gardenburger Malibu burger organic vegan. Retrieved from <https://www.fafh.com/Home/ProductDetails/15432/Gardenburger-Malibu-Burger-Organic-Vegan> Accessed: December 16, 2016.
- Kendall, M. E., Mody, R. K., Mahon, B. E., Doyle, M. P., Herman, K. M., & Tauxe, R. V. (2013). Emergence of salsa and guacamole as frequent vehicles of foodborne disease outbreaks in the United States, 1973–2008. *Foodborne Pathogens and Disease*, 10(4), 316-322.
- Kendall, P. (2012a). Bacterial foodborne illness. Retrieved from <http://www.ext.colostate.edu/pubs/foodnut/09300.html> Accessed: December 16, 2016.
- Kenney, S. J., & Beuchat, L. R. (2004). Survival, growth, and thermal resistance of *Listeria monocytogenes* in products containing peanut and chocolate. *Journal of Food Protection*, 67(10), 2205-2211.
- Kensler, T. W., Roebuck, B. D., Wogan, G. N., & Groopman, J. D. (2011). Aflatoxin: A 50-year odyssey of mechanistic and translational toxicology. *Toxicological Sciences*, 120, S28-S48. doi:10.1093/toxsci/kfq283
- Kerala State Industrial Development Corporation. Project profile on individual quick freezing. *Individual Quick Freezing*. Retrieved from

- [http://www.emergingkerala2012.org/pdf/Food%20Processing/Individual%20Quick%20Freezing%20IQF\\_%20Plant-KSIDC.pdf](http://www.emergingkerala2012.org/pdf/Food%20Processing/Individual%20Quick%20Freezing%20IQF_%20Plant-KSIDC.pdf) Accessed: December 16, 2016
- Ketley, J. M., & Konkel, M. E. (2005). *Campylobacter: Molecular and Cellular Biology*. eds. Horizon Bioscience.
- Khalil, R. K., & Frank, J. F. (2010). Behavior of *Escherichia coli* O157:H7 on damaged leaves of spinach, lettuce, cilantro, and parsley stored at abusive temperatures. *Journal of Food Protection*, 73(2), 212-220.
- Khalil, R. K., Gomaa, M. A., & Khalil, M. I. (2015). Detection of shiga-toxin producing *E. coli* (STEC) in leafy greens sold at local retail markets in Alexandria, Egypt. *International Journal of Food Microbiology*, 197, 58-64.
- Khiyami, M., Al-Faris, N., Busaeed, B., & Sher, H. (2011). Food borne pathogen contamination in minimally processed vegetable salads in Riyadh, Saudi Arabia. *Journal of Medicinal Plants Research*, 5(3), 444-451.
- Kim, K., Lee, H., Gwak, E., & Yoon, Y. (2014). Kinetic behavior of *Escherichia coli* on various cheeses under constant and dynamic temperature. *Asian-Australasian Journal of Animal Sciences*, 27(7), 1013.
- Kim, J., Chung, H., Cho, J., & Yoon, K. (2013). Evaluation of models describing the growth of nalidixic acid-resistant *E. coli* O157:H7 in blanched spinach and Iceberg lettuce as a function of temperature. *Int J Environ Res Public Health*, 10(7), 2857-2870. doi:10.3390/ijerph10072857
- Kim, K. W., Daeschel, M., & Zhao, Y. (2008). Edible coatings for enhancing microbial safety and extending shelf life of hard-boiled eggs. *Journal of Food Science*, 73(5), M227-M235. doi: 10.1111/j.1750-3841.2008.00776.x
- Kim, N., Yun, A. R., & Rhee, M.-S. (2011). Prevalence and classification of toxigenic *Staphylococcus aureus* isolated from refrigerated ready-to-eat foods (sushi, kimbab and California rolls) in Korea. *Journal of Applied Microbiology*, 111(6), 1456-1464.
- Kim, S. A., Kim, O. M., & Rhee, M. S. (2013). Changes in microbial contamination levels and prevalence of foodborne pathogens in alfalfa (*Medicago sativa*) and rapeseed (*Brassica napus*) during sprout production in manufacturing plants. *Letters in Applied Microbiology*, 56(1), 30-36.
- Kim, S. P., Kang, M. Y., Park, J. C., Nam, S. H., & Friedman, M. (2012). Rice hull smoke extract inactivates *Salmonella* Typhimurium in laboratory media and protects infected mice against mortality. *Journal of Food Science*, 77(1), M80-85.
- Kim, S., Price, R., Morrissey, M., Field, K., Wei, C., & An, H. (2002). Histamine production by *Morganella morganii* in mackerel, albacore, mahi-mahi, and salmon at various storage temperatures. *Journal of Food Science*, 67(4), 1522-1528.
- Kim, Y. W., Lee, S. H., Hwang, I. G., & Yoon, K. S. (2012). Effect of temperature on growth of *Vibrio parahaemolyticus* [corrected] and *Vibrio vulnificus* in flounder, salmon sashimi and oyster meat. *International Journal of Environmental Research and Public Health*, 9(12), 4662-4675.
- Kimber, M. A., Kaur, H., Wang, L., Danyluk, M. D., & Harris, L. J. (2012). Survival of *Salmonella*, *Escherichia coli* O157:H7, and *Listeria monocytogenes* on inoculated almonds and pistachios stored at -19, 4, and 24°C. *Journal of Food Protection*, 75(8), 1394-1403.
- Kirchhoff, L. V. (2014). Chagas Disease (American Trypanosomiasis) Clinical Presentation. *Medscape*. Retrieved from <http://emedicine.medscape.com/article/214581-clinical> Accessed: December 16, 2016.
- Kirov, S. M., Ardestani, E. K., & Hayward, L. J. (1993). The growth and expression of virulence factors at

- refrigeration temperature by *Aeromonas* strains isolated from foods. *International Journal of Food Microbiology*, 20(3), 159-168.
- Kisla, D., & Karabiyikli, S. (2013). Antimicrobial effect of sour pomegranate sauce on *Escherichia coli* O157:H7 and *Staphylococcus aureus*. *Journal of Food Science*, 78(5), M715-718.
- Kisluk, G., & Yaron, S. (2012). Presence and persistence of *Salmonella enterica* serotype Typhimurium in the phyllosphere and rhizosphere of spray-irrigated parsley. *Applied and Environmental Microbiology*, 78(11), 4030-4036. doi:10.1128/AEM.00087-12
- Klerks, M. M., van Gent-Pelzer, M., Franz, E., Zijlstra, C., & van Bruggen, A. H. C. (2007). Physiological and molecular responses of *Lactuca sativa* to colonization by *Salmonella enterica* serovar Dublin. *Applied and Environmental Microbiology*, 73(15), 4905-4914. doi: 10.1128/AEM.02522-06
- Knudsen, D. M., Yamamoto, S. A., & Harris, L. J. (2001). Survival of *Salmonella* spp. and *Escherichia coli* O157:H7 on fresh and frozen strawberries. *Journal of Food Protection*, 64(10), 1483-1488.
- Kocasari, F. S., Tasci, F., & Mor, F. (2012). Survey of aflatoxin M1 in milk and dairy products consumed in Burdur, Turkey. *International Journal of Dairy Technology*, 65(3), 365-371. doi:10.1111/j.1471-0307.2012.00841.x
- Koep, K. S. C. (2005). *Production of Salami from Meat of Aquatic and Terrestrial Mammals*. (Masters of Animal Sciences), Stellenbosch University. Retrieved from <http://scholar.sun.ac.za/handle/10019.1/1964> Accessed: December 16, 2016.
- Koodie, L., & Dhople, A. M. (2001). Acid tolerance of *Escherichia coli* O157:H7 and its survival in apple juice. *Microbios*, 104(409), 167-175.
- Koonse, B., Burkhardt, W., Chirtel, S., & Hoskin, G. P. (2005). *Salmonella* and the sanitary quality of aquacultured shrimp. *Journal of Food Protection*, 68(12), 2527-2532.
- Koseki, S., & Isobe, S. (2005). Prediction of pathogen growth on iceberg lettuce under real temperature history during distribution from farm to table. *International Journal of Food Microbiology*, 104(3), 239-248. doi:10.1016/j.ijfoodmicro.2005.02.012
- Koseki, S., & Isobe, S. (2005). Growth of *Listeria monocytogenes* on iceberg lettuce and solid media. *International Journal of Food Microbiology*, 101(2), 217-225.
- Kottapalli, B., Butler, S., Peers, M., & Holzhuetter, D. (2017). Application of principles of Failure Modes, Effects, and Criticality Analysis to fluid milk food safety plan. Poster P.111, Society for Risk Analysis Annual Meeting, December 10-14, 2017. Arlington, Virginia.
- Kotzekidou, P. (2013). Microbiological examination of ready-to-eat foods and ready-to-bake frozen pastries from university canteens. *Food Microbiology*, 34(2), 337-343.
- Koutros, S., Mahajan, R., Zheng, T., Hoppin, J. A., Ma, X., Lynch, C. F., . . . Alavanja, M. C. R. (2008). Dichlorvos exposure and human cancer risk: results from the Agricultural Health Study. *Cancer Causes & Control*, 19(1), 59-65.
- Kowalik, J., Lobacz, A., Zulewska, J., & Dec, B. (2018). Analysis and mathematical modelling of the behaviour of *Escherichia coli* in the mascarpone cheese during cold storage. *International Journal of Food Science & Technology*, 53(6), 1541-1548.
- Kozawa, K., Aoyama, Y., Mashimo, S., & Kimura, H. (2009). Toxicity and actual regulation of organophosphate pesticides. *Toxin Reviews*, 28(4), 245-254. doi:10.3109/15569540903297808
- Kraft Foodservice. (2015a). Good seasons dressings mix. *Dressings*. Retrieved from <http://www.kraftfoodservice.com/productsandbrands/dressings/goodseasons.aspx> Accessed: December 16, 2016.
- Kraft Foodservice. (2015b). Macaroni & cheese. *Back of House*. Retrieved from

- <http://www.kraftfoodservice.com/productsandbrands/meals/kraftmacaronicheese/backofhouse.aspx> Accessed: December 16, 2016.
- Kramarenko, T., Roasto, M., Meremäe, K., Kuningas, M., Pölttsama, P., & Elias, T. (2013). *Listeria monocytogenes* prevalence and serotype diversity in various foods. *Food Control*, *30*(1), 24-29.
- Kretzschmar-McCluskey, V., Curtis, P. A., Anderson, K. E., Kerth, L. K., & Berry, W. D. (2008). Influence of hen age and molting treatments on shell egg exterior, interior, and contents microflora and *Salmonella* prevalence during a second production cycle. *Poultry Science*, *87*: 2146-2151. doi:10.3382/ps.2007-00433
- Krewski, D., Yokel, R. A., Nieboer, E., Borchelt, D., Cohen, J., Harry, J., . . . Rondeau, V. (2007). Human health risk assessment for aluminium, aluminium oxide, and aluminium hydroxide. *Journal of Toxicology and Environmental Health, Part B*, *10* (Supplement 1), 1-269. doi:10.1080/10937400701597766
- Kronkvist, B. (2006). Prevalence of faecal indicator organism and human bacterial pathogens in bivalves from Maputo Bay, Mozambique. Kristianstad University. Retrieved from <http://www.diva-portal.org/smash/get/diva2:214400/FULLTEXT01.pdf> Accessed: December 16, 2016.
- Kroupitski, Y., Pinto, R., Brandl, M. T., Belausov, E., & Sela, S. (2009). Interactions of *Salmonella enterica* with lettuce leaves. *Journal of Applied Microbiology*, *106*(6), 1876-1885. doi: 10.1111/j.1365-2672.2009.04152.x
- Kuiper-Goodman, T., Hiltz, C., S.M., B., Kiparissis, Y., Richard, I. D. K., & Hayward, S. (2010). Health risk assessment of ochratoxin A for all age-sex strata in a market economy. *Food Additives & Contaminants: Part A*, *27*(2), 212-240.
- Kumar, M., Hora, R., Kostrzynska, M., Waites, W. M., & Warriner, K. (2006). Inactivation of *Escherichia coli* O157:H7 and *Salmonella* on mung beans, alfalfa, and other seed types destined for sprout production by using an oxychloro-based sanitizer. *Journal of Food Protection*, *69*(7), 1571-1578.
- Kumar, N., Raghu, H. V., Kumar, A., Haldar, L., Khan, A., Rane, S., & Malik, R. K. (2012). Spore germination based assay for monitoring antibiotic residues in milk at dairy farm. *World Journal of Microbiology & Biotechnology*, *28*(7), 2559-2566. doi:10.1007/s11274-012-1065-7
- Labbe, R., & Rahmati, T. (2012). Growth of enterotoxigenic *Bacillus cereus* on salmon (*Oncorhynchus nerka*). *Journal of Food Protection*, *75*(6), 1153-1156.
- Laberge, I., & Griffiths, M. W. (1996). Prevalence, detection and control of *Cryptosporidium parvum* in food. *International Journal of Food Microbiology*, *32*(1-2), 1-26. doi:10.1016/0168-1605(96)00977-4
- Labuza, T. P., & Hartel, R. W. (2013). Shelf life of confectionery products. *The Manufacturing Confectioner*. Retrieved from <http://www.gomc.com/firstpage/201303055.pdf>. Accessed: December 16, 2016.
- Lachenmeier, D. W., Resch, H., & T., K. (2009). Risk assessment of furan in commercially jarred baby foods, including insights into its occurrence and formation in freshly home-cooked foods for infants and young children. *Food Additives and Contaminants: Part A*, *26*(6), 776-785.
- Lake, R., King, N., Cressey, P., & Gilbert, S. (2010). *Salmonella* (non typhoidal) in high lipid foods made from sesame seeds, peanuts or cocoa beans. Retrieved from <http://www.foodsafety.govt.nz/elibrary/industry/salmonella-in-high-lipid-foods.pdf> Accessed: December 16, 2016.
- Lehane, L., & Olley, J. (2000). Histamine fish poisoning revisited. *International Journal of Food Microbiology*, *58*(1-2), 1-37.

- Lamb, J. L., Gogley, J. M., Thompson, M. J., Solis, D. R., & Sen, S. (2002). Effect of low-dose gamma irradiation on *Staphylococcus aureus* and product packaging in ready-to-eat ham and cheese sandwiches. *Journal of Food Protection*, 65(11), 1800-1805.
- Lambertini, E., Danyluk, M. D., Schaffner, D. W., Winter, C. K., & Harris, L. J. (2012). Risk of salmonellosis from consumption of almonds in the North American market. *Food Research International*, 45(2), 1166-1174. doi:10.1016/j.foodres.2011.05.039
- Lambertz, S. T., Nilsson, C., Bradenmark, A., Sylven, S., Johansson, A., Jansson, L. M., & Lindblad, M. (2012). Prevalence and level of *Listeria monocytogenes* in ready-to-eat foods in Sweden 2010. *International Journal of Food Microbiology*, 160(1), 24-31. doi:10.1016/j.ijfoodmicro.2012.09.010
- Land O Lakes. (2014). Cinnamon sugar butter spread. *Foodservice Product*. Retrieved from <http://www.landolakesfoodservice.com/product/Cinnamon-Sugar-Butter-Spread-foodservice> Accessed: December 16, 2016.
- Land O Lakes. (2015). Prepared macaroni and cheese. *K-12 Product*. Retrieved from <http://www.landolakesfoodservice.com/product/Prepared-Macaroni-and-Cheese-k12> Accessed: December 16, 2016.
- Lane, M. A., Barsanti, M. C., Santos, C. A., Yeung, M., Lubner, S. J., & Weil, G. J. (2009). Human paragonimiasis in North America following ingestion of raw crayfish. *Clin Infect Dis.*, 49(6), e55-e61. doi:10.1086/605534
- Lankas, G. R., Nakatsuka, T., Ban, Y., Komatsu, T., & Matsumoto, H. (2001). Developmental toxicity of orally administered thiabendazole in ICR mice. *Food and Chemical Toxicology*, 39(4), 367-374. doi:10.1016/S0278-6915(00)00148-4
- Lavon, O., Lurie, Y., & Bentur, Y. (2008). Scombroid fish poisoning in Israel, 2005-2007. *The Israel Medical Association Journal*, 10(11), 789-792
- Lawley, R. (2013a). Aflatoxins. *Food Safety Watch*. Retrieved from <http://www.foodsafetywatch.org/factsheets/aflatoxins/> Accessed: December 16, 2016.
- Lawley, R. (2013b). *Campylobacter*. *Food Safety Watch*. Retrieved from <http://www.foodsafetywatch.org/factsheets/campylobacter/> Accessed: December 16, 2016.
- Lawley, R., Curtis, L., & Davis, J. (2012). *The Food Safety Hazard Guidebook*, 2<sup>nd</sup> ed. RSC Publishing.
- Leao, D. J., Junior, M. M. S., Brandao, G. C., & Ferreira, S. L. C. (2016). Simultaneous determination of cadmium, iron and tin in canned foods using high-resolution continuum source graphite furnace atomic absorption spectrometry. *Talanta*, 153, 45-50. doi:10.1016/j.talanta.2016.02.023
- Leclair, D., Farber, J. M., Doidge, B., Blanchfield, B., Suppa, S., Pagotto, F., & Austin, J. W. (2013). Distribution of *Clostridium botulinum* type E strains in Nunavik, Northern Quebec, Canada. *Applied and Environmental Microbiology*, 79(2), 646-654.
- Lee, B. Q., & Khor, S. M. (2015). 3-chloropropane-1,2-diol (3-MCPD) in soy sauce: A review on the formation, reduction, and detection of this potential carcinogen. *Comprehensive Reviews in Food Science and Food Safety*, 14(1), 48-66. doi:10.1111/1541-4337.12120
- Lee, D., & Lee, K.-G. (2015). Analysis of aflatoxin M-1 and M-2 in commercial dairy products using high-performance liquid chromatography with a fluorescence detector. *Food Control*, 50, 467-471. doi:10.1016/j.foodcont.2014.09.020
- Lee, H. J., & Ryu, D. (2015). Significance of ochratoxin A in breakfast cereals from the United States. *Journal of Agricultural and Food Chemistry*, 63(43), 9404-9409. doi:10.1021/ef505674v
- Lee, K., Watanabe, M., Sugita-Konishi, Y., Hara-Kudo, Y., & Kumagai, S. (2012). *Penicillium camemberti* and *Penicillium roqueforti* enhance the growth and survival of Shiga toxin-producing *Escherichia*

- coli* O157 under mild acidic conditions. *Journal of Food Science*, 77(2), M102-M107.  
doi:10.1111/j.1750-3841.2011.02533.x
- Lee, S. (2004). Microbial safety of pickled fruits and vegetables and hurdle technology. *International Journal of Food Safety*, 4, 21-32.
- Lee, S. Y., Ryu, S., & Kang, D. H. (2013). Effect of frequency and waveform on inactivation of *Escherichia coli* O157:H7 and *Salmonella enterica* serovar Typhimurium in salsa by ohmic heating. *Applied and Environmental Microbiology*, 79(1), 10-17.
- Lehmacher, A., Bockemühl, J., & Aleksic, S. (1995). Nationwide outbreak of human salmonellosis in Germany due to contaminated paprika and paprika-powdered potato chips. *Epidemiology & Infection*, 115(3), 501-511.
- Leong, W. M., Geier, R., Engstrom, S., Ingham, B., Ingham, S., & Smukowski, M. (2014a). Growth of *Listeria monocytogenes*, *Salmonella* spp., *Escherichia coli* O157:H7, and *Staphylococcus aureus* on cheese during extended storage at 25°C. *Journal of Food Protection*, 77(8), 1275–1288.  
doi:10.4315/0362-028X.JFP-14-047
- Leverentz, B., Conway, W. S., Camp, M. J., Janisiewicz, W. J., Abuladze, T., Yang, M., . . . Sulakvelidze, A. (2003). Biocontrol of *Listeria monocytogenes* on fresh-cut produce by treatment with lytic bacteriophages and a bacteriocin. *Applied and Environmental Microbiology*, 69(8), 4519-4526. doi: 10.1128/AEM.69.8.4519-4526.2003
- Leverentz, B., Conway, W. S., Janisiewicz, W., & Camp, M. J. (2004). Optimizing concentration and timing of a phage spray application to reduce *Listeria monocytogenes* on honeydew melon tissue. *Journal of Food Protection*, 67(8), 1682-1686.
- Levin, R. E. (2008). *Plesiomonas shigelloides* - an aquatic food borne pathogen: A review of its characteristics, pathogenicity, ecology, and molecular detection. *Food Biotechnology*, 22(2), 189-202.
- Lewis, H. C., Little, C. L., Elson, R., Greenwood, M., Grant, K. A., & McLauchlin, J. (2006a). Prevalence of *Listeria monocytogenes* and other *Listeria* species in butter from United Kingdom production, retail, and catering premises. *Journal of Food Protection*, 69(7), 1518-1526.
- Lewis, J. N., Loewenstein, M. S., Guthrie, L. C., & Sugi, M. (1972). *Shigella sonnei* outbreak on the island of Maui. *American Journal of Epidemiology*, 96(1), 50-58.
- Lhafi, S. K., & Kuhne, M. (2007). Occurrence of *Vibrio* spp. in blue mussels (*Mytilus edulis*) from the German Wadden Sea. *International Journal of Food Microbiology*, 116(2), 297-300.  
doi:10.1016/j.ijfoodmicro.2007.01.007
- Li, C. B., Basaran, A. E., & Tyson, J. F. (2013). Determination of inorganic arsenic in water by a quartz crystal microbalance. *Analytical Methods*, 5(22), 6286-6291. doi:10.1039/c3ay40876k
- Li, D., Friedrich, L. M., Danyluk, M. D., Harris, L. J., & Schaffner, D. W. (2013). Development and validation of a mathematical model for growth of pathogens in cut melons. *Journal of Food Protection*, 76(6), 953-958. doi:10.4315/0362-028X.JFP-12-398
- Li, D., Keuckelaere, A., & Uyttendaele, M. (2015). Fate of foodborne viruses in the “farm to fork” chain of fresh produce. *Comprehensive Reviews in Food Science and Food Safety*, 14(6), 755-770.
- Li, F. H., Jiang, D. F., Zheng, F. J., Chen, J. D., & Li, W. (2015). Fumonisin B-1, B-2 and B-3 in corn products, wheat flour and corn oil marketed in Shandong province of China. *Food Additives & Contaminants: Part B-Surveillance*, 8(3), 169-174. doi:10.1080/19393210.2015.1028480
- Li, J., Huang, Z. Y. Y., Hu, Y., & Yang, H. (2013). Potential risk assessment of heavy metals by consuming shellfish collected from Xiamen, China. *Environmental Science and Pollution Research*, 20(5), 2937-

2947. doi:10.1007/s11356-012-1207-3
- Li, Q., & Logue, C. M. (2005). The growth and survival of *Escherichia coli* O157: H7 on minced bison and pieces of bison meat stored at 5 and 10 C. *Food microbiology*, 22(5), 415-421.
- Li, S., Wang, M., Yang, B. Y., Zhong, Y. Z., & Feng, L. (2014). A novel method applied in determination and assessment of trace amount of lead and cadmium in rice from four provinces, China. *PLoS ONE*, 9(9). doi:10.1371/journal.pone.0107733
- Li, Y., Brackett, R. E., Chen, J., & Beuchat, L. R. (2001). Survival and growth of *Escherichia coli* O157:H7 inoculated onto cut lettuce before or after heating in chlorinated water, followed by storage at 5 or 15°C. *Journal of Food Protection*, 64(3), 305-309.
- Liao, C. H., Cooke, P. H., & Niemira, B. A. (2010). Localization, growth, and inactivation of *Salmonella* Saintpaul on jalapeno peppers. *Journal of Food Science*, 75(6), M377-382. doi:10.1111/j.1750-3841.2010.01667.x
- Lieberman, V. M., Zhao, I. Y., Schaffner, D. W., Danyluk, M. D., & Harris, L. J. (2015). Survival or growth of inoculated *Escherichia coli* O157:H7 and *Salmonella* on yellow onions (*Allium cepa*) under conditions simulating food service and consumer handling and storage. *Journal of Food Protection*, 78(1), 42-50.
- Lifetips. (2015). Seafood storage tips to go. *Seafood Tips*. Retrieved from <http://seafood.lifetips.com//faq/138604/0/how-long-can-i-store-live-mussels/index.html>  
Accessed: December 16, 2016.
- Likotrafiti, E., Smirniotis, P., Nastou, A., & Rhoades, J. (2013). Effect of relative humidity and storage temperature on the behavior of *Listeria monocytogenes* on fresh vegetables. *Journal of Food Safety*, 33(4), 545-551.
- Lima, L. J. R., Kamphuis, H. J., Nout, M. J. R., & Zwietering, M. H. (2011). Microbiota of cocoa powder with particular reference to aerobic thermoresistant spore-formers. *Food Microbiology*, 28(3), 573-582.
- Lin, X., Wu, J., Zhu, R., Chen, P., Huang, G., Li, Y., . . . Ruan, R. (2012). California almond shelf life: Lipid deterioration during storage. *Journal of Food Science*, 77(6), C583-C593. doi:10.1111/j.1750-3841.2012.02706.x
- Lin, Y., & Labbe, R. (2003). Enterotoxigenicity and genetic relatedness of *Clostridium perfringens* isolates from retail foods in the United States. *Applied and Environmental Microbiology*, 69(3), 1642- 1646. doi:10.1128/AEM.69.3.1642-1646.2003
- Lindqvist, R., Sylvén, S., & Vågsholm, I. (2002). Quantitative microbial risk assessment exemplified by *Staphylococcus aureus* in unripened cheese made from raw milk. *International Journal of Food Microbiology*, 78(1), 155-170.
- Lindström, M., Myllykoski, J., Sivelä, S., & Korkeala, H. (2010). *Clostridium botulinum* in cattle and dairy products. *Critical Reviews in Food Science and Nutrition*, 50(4), 281-304.
- Linton, R. H., & Harper, N. (2008). Survival and growth of foodborne microorganisms in processed and individually wrapped cheese slices. *Journal of Environmental Health*, 70(7), 31-37.
- Little, C., Roberts, D., Youngs, E., & de Louvois, J. (1999). Microbiological quality of retail imported unprepared whole lettuces: A PHLS food working group study. *Journal of Food Protection*, 62(4), 325-328.
- Little, C. L., Barrett, N. J., Grant, K., & McLauchlin, J. (2008). Microbiological safety of sandwiches from hospitals and other health care establishments in the United Kingdom with a focus on *Listeria monocytogenes* and other *Listeria* Species. *Journal of Food Protection*, 71(2), 309-318.

- Little, C. L., Jemmott, W., Surman-Lee, S., Hucklesby, L., & de Pinnal, E. (2009). Assessment of the microbiological safety of edible roasted nut kernels on retail sale in England, with a focus on *Salmonella*. *Journal of Food Protection*, 72(4), 853-855.
- Little, C. L., & Knochel, S. (1994). Growth and survival of *Yersinia enterocolitica*, *Salmonella* and *Bacillus cereus* in Brie stored at 4, 8 and 20°C. *International Journal of Food Microbiology*, 24(1-2), 137-145.
- Little, C. L., Omotoyea, R., & Mitchella, R. T. (2003). The microbiological quality of ready-to-eat foods with added spices. *International Journal of Environmental Health Research*, 13(1), 31-42.
- Little, C. L., Sagoo, S. K., Gillespie, I. A., Grant, K., & McLauchlin, J. (2009a). Prevalence and level of *Listeria monocytogenes* and other *Listeria* species in selected retail ready-to-eat foods in the United Kingdom. *Journal of Food Protection*, 72(9), 1869-1877.
- Liu, C., Mou, J., & Su, Y. C. (2016). Behavior of *Salmonella* and *Listeria monocytogenes* in raw yellowfin tuna during cold storage. *Foods*, 5(1), 16.
- Liu, J.-G., Lin, T.-S., & Lin, W.-Y. (2010). Evaluating the growth of *Listeria monocytogenes* that has been inoculated into tofu containing background microflora. *Food Control*, 21(12), 1764-1768.
- Liu, J., & Lewis, G. (2014). Environmental toxicity and poor cognitive outcomes in children and adults. *Journal of Environmental Health*, 76(6), 130.
- Liu, J. L., Xu, X. R., Yu, S., Cheng, H., Peng, J. X., Hong, Y. G., & Feng, X. B. (2014). Mercury contamination in fish and human hair from Hainan Island, South China Sea: Implication for human exposure. *Environmental Research*, 135, 42-47. doi:10.1016/j.envres.2014.08.023
- Livestrong. (2011). What is the shelf life of soy milk? *Soy Milk*. Retrieved from <http://www.livestrong.com/article/432708-what-is-the-shelf-life-of-soy-milk/> Accessed: December 16, 2016.
- Livestrong. (2015a). Does oatmeal go bad and lose its nutritional value? *Food and Weight Loss*. Retrieved from <http://www.livestrong.com/article/547118-does-oatmeal-go-bad-and-lose-its-nutritional-value/> Accessed: December 16, 2016.
- Livestrong. (2015b). How to Keep Macadamia Nuts Fresh. Retrieved from <http://www.livestrong.com/article/556925-how-to-keep-macadamia-nuts-fresh/>
- Lobacz, A., & Kowalik, J. (2015). A predictive model for *Listeria monocytogenes* in UHT dairy products with various fat content during cold storage. *Journal of Food Safety*, 35(1), 119-127.
- Lobsterhelp. (n.d.). Lobster facts and information. Retrieved from <http://lobsterhelp.com/lobster-facts.html> Accessed: December 16, 2016
- Loeffler, C. R., Robertson, A., Flores Quintana, H. A., Silander, M. C., Smith, T. B., & Olsen, D. (2018). Ciguatoxin prevalence in 4 commercial fish species along an oceanic exposure gradient in the US Virgin Islands. *Environmental Toxicology and Chemistry*, 37(7), 1852-1863.
- Long, C., Jones, T. F., Vugia, D. J., Scheftel, J., Strockbine, N., & Ryan, P. (2010). *Yersinia pseudotuberculosis* and *Y. enterocolitica* Infections, FoodNet, 1996–2007. *Emerging Infectious Diseases*, 16(3). doi: 10.3201/eid1603.091106
- Lopez-Rubira, V., Conesa, A., Allende, A., & Artes, F. (2005). Shelf life and overall quality of minimally processed pomegranate arils modified atmosphere packaged and treated with UV-C. *Postharvest Biology and Technology*, 37(2), 174-185. doi:10.1016/j.postharvbio.2005.04.003
- Losikoff, M. E. (1978). Establishment of a heat inactivation curve for *Clostridium botulinum* 62A toxin in beef broth. *Applied and Environmental Microbiology*, 36(2), 386-388.
- Louisiana State University Ag Center Research & Extension. Storage hints for pecans. Retrieved from

- <http://www.lsuagcenter.com/NR/ronlyres/5B62B684-4576-4D98-A420-6B19FF5E9FOD/20289/STORAGEHINTSFORPECANS.pdf> Accessed: December 16, 2016.
- Loutreul, J., Cazeaux, C., Levert, D., Nicolas, A., Vautier, S., Le Sauvage, A. L., . . . Morin, T. (2014). Prevalence of human noroviruses in frozen marketed shellfish, red fruits and fresh vegetables. *Food and Environmental Virology*, 6(3), 157-168. doi:10.1007/s12560-014-9150-8
- Lowther, J. A., Gustar, N. E., Powell, A. L., Hartnell, R. E., & Lees, D. N. (2012). Two-year systematic study to assess norovirus contamination in oysters from commercial harvesting areas in the United Kingdom. *Applied and Environmental Microbiology*, 78(16), 5812-5817.
- Lu, H., Zhu, J., Li, J., & Chen, J. (2015). Effectiveness of active packaging on control of *Escherichia coli* O157:H7 and total aerobic bacteria on iceberg lettuce. *Journal of Food Science*, 80(6), M1325-1329. doi:10.1111/1750-3841.12878
- Lu, H. J., Breidt, J. F., Perez-Diaz, I. M., & Osborne, J. A. (2011). Antimicrobial effects of weak acids on the survival of *Escherichia coli* O157:H7 under anaerobic conditions. *Journal of Food Protection*, 74(6), 893-898 doi: 10.4315/0362-028X.JFP-10-404.
- Lu, X., Liang, W., Wang, Y., Xu, J., Zhu, J., & Kan, B. (2014). Identification of genetic bases of *Vibrio fluvialis* species-specific biochemical pathways and potential virulence factors by comparative genomic analysis. *Applied and Environmental Microbiology*, 80(6), 2029-2037.
- Luchansky, J. B., Chen, Y., Porto-Fett, A. C., Pouillot, R., Shoyer, B. A., Johnson-DeRycke, R., . . . Dennis, S. (2017). Survey for *Listeria monocytogenes* in and on ready-to-eat foods from retail establishments in the United States (2010 through 2013): Assessing potential changes of pathogen prevalence and levels in a decade. *Journal of Food Protection*, 80(6), 903-921.
- Lucy's Granola. (2015). Questions? Retrieved from <http://lucysgranola.com/questions/> Accessed: December 16, 2016.
- Luis, G., Hernandez, C., Rubio, C., Gonzalez-Weller, D., Gutierrez, A., Revert, C., & Hardisson, A. (2012). Trace elements and toxic metals in intensively produced tomatoes (*Lycopersicon esculentum*). *Nutricion Hospitalaria*, 27(5), 1605-1609. doi:10.3305/nh.2012.27.5.5944
- Lukins, S., & Rosso, J. (1989). *The New Basics Cookbook*. Workman Publishing.
- Lund, B. M., & Snowdon, A. L. 2000. Fresh and processed fruits. In B. M. Lund, T. C. Baird-Parker, and G. W. Gould (eds.). *The Microbiological Safety and Quality of Food, Volume I* (pp. 738–758). Aspen Publishers, Gaithersburg, Maryland.
- Luo, Y., He, Q., & McEvoy, J. L. (2010). Effect of storage temperature and duration on the behavior of *Escherichia coli* O157:H7 on packaged fresh-cut salad containing romaine and iceberg lettuce. *Journal of Food Science*, 75(7), M390-M397. doi: 10.1111/j.1750-3841.2010.01722.x
- Lutfullah, G., Khan, A. A., Amjad, A. Y., & Perveen, S. (2014). Comparative study of heavy metals in dried and fluid milk in Peshawar by atomic absorption spectrophotometry. *Scientific World Journal*. doi:10.1155/2014/715845
- Lynch, M. F., Tauxe, R. V., & Hedberg, C. W. (2009). The growing burden of foodborne outbreaks due to contaminated fresh produce: Risks and opportunities. *Epidemiology & Infection*, 137(3), 307- 315. doi:10.1017/S0950268808001969
- Ma, L., Zhang, G., Gerner-Smidt, P., Mantripragada, V., Ezeoke, I., & Doyle, M. P. (2009). Thermal inactivation of *Salmonella* in peanut butter. *Journal of Food Protection*, 72(8), 1596-1601.
- Ma, L., Zhang, G., Gerner-Smidt, P., Tauxe, R. V., & Doyle, M. P. (2010). Survival and growth of *Salmonella* in salsa and related ingredients. *Journal of Food Protection*, 73(3), 434-444.
- Ma, Y., Klontz, K. C., DiNovi, M. J., Edwards, A. J., & Hennes, R. F. (2015). Evaluation of the level of food

- safety protection provided by the US Grade "A" Pasteurized Milk Ordinance and its associated cooperative grade "A" milk safety program. *Journal of Food Protection*, 78(8), 1428-1433.
- Macarasin, D., Patel, J., Bauchan, G., Giron, J. A., & Ravishankar, S. (2013). Effect of spinach cultivar and bacterial adherence factors on survival of *Escherichia coli* O157:H7 on spinach leaves. *Journal of Food Protection*, 76(11), 1829-1837. doi:10.4315/0362-028x.jfp-12-556
- MacDonald, E., Heier, B., Stalheim, T., Cudjoe, K., Skjerdal, T., Wester, A., . . . Vold, L. (2011). *Yersinia enterocolitica* O:9 infections associated with bagged salad mix in Norway, February to April 2011. *Eurosurveillance*, 16(19).
- Macovei, L., & Zurek, L. (2007). Influx of enterococci and associated antibiotic resistance and virulence genes from ready-to-eat food to the human digestive tract. *Applied and Environmental Microbiology*, 73(21), 6740-6747. doi:10.1128/AEM.01444-07
- Madsen, M. (1993). Microbial flora of frozen tail meat from captive Nile crocodiles (*Crocodylus niloticus*). *International Journal of Food Microbiology*, 18(1), 71-76.
- Madureira, A. R., Pintado, M. E., Gomes, A. M. P., & Malcata, F. X. (2011). Incorporation of probiotic bacteria in whey cheese: Decreasing the risk of microbial contamination. *Journal of Food Protection*, 74(7), 1194-1199.
- Mafra, L. L., Tavares, C. P. D., & Schramm, M. A. (2014). Diarrheic toxins in field-sampled and cultivated *Dinophysis* spp. cells from southern Brazil. *Journal of Applied Phycology*, 26(4), 1727-1739. doi:10.1007/s10811-013-0219-9
- Mahakarnchanakul, W., & Beuchat, L. R. (1999). Influence of temperature shifts on survival, growth, and toxin production by psychrotrophic and mesophilic strains of *Bacillus cereus* in potatoes and chicken gravy. *International Journal of Food Microbiology*, 47(3), 179-187. doi:10.1016/S0168-1605(99)00011-2
- Mahmoudi, R., Norian, R., & Pajohi-Alamoti, M. (2014). Antibiotic residues in Iranian honey by ELISA. *International Journal of Food Properties*, 17(10), 2367-2373. doi:10.1080/10942912.2013.809539
- Maifreni, M., Civilini, M., Domenis, C., Manzano, M., Di Prima, R., & Comi, G. (1993). Microbiological quality of artisanal ice cream. *Zentralblatt für Hygiene und Umweltmedizin*, 194(5-6), 553-570.
- Mailoa, M., Sabahannur, S., & Halid, I. (2013). Analysis total microbial and detection of *Salmonella* on smoked fish. *International Journal of Scientific and Technology Research*, 2(6), 29-31.
- Maklon, K., Minami, A., Kusumoto, A., Takeshi, K., Bich Thuy Nguyen, I., Makino, M., & Kawamoto, M. (2010). Isolation and characterization of *Listeria monocytogenes* from commercial asazuke (Japanese light pickles). *International Journal of Food Microbiology*, 139(3), 134-139.
- Malek, M. A., Curns, A. T., Holman, R. C., Fischer, T. K., Bresee, J. S., Glass, R. I., . . . Parashar, U. D. (2006). Diarrhea- and rotavirus-associated hospitalizations among children less than 5 Years of age: United States, 1997 and 2000. *Pediatrics*, 117(6), 1887-1892.
- Malhat, F., Hagag, M., Saber, A., & Fayz, A. E. (2012). Contamination of cows milk by heavy metal in Egypt. *Bulletin of Environmental Contamination and Toxicology*, 88(4), 611-613. doi:10.1007/s00128-012-0550-x
- Manani, T. A., Collison, E. K., & Mpuchane, S. (2006). Microflora of minimally processed frozen vegetables sold in Gaborone, Botswana. *Journal of Food Protection*, 69(11), 2581-2586.
- Mandell, L., & Tillotson, G. (2002). Safety of fluoroquinolones: An update. *Canadian Journal of Infectious Diseases and Medical Microbiology*, 13(1), 54-61.
- Maneewattanapinyo, P., Banlunara, W., Thammacharoen, C., Ekgasit, S., & Kaewamatawong, T. (2011). An evaluation of acute toxicity of colloidal silver nanoparticles. *Journal of Veterinary Medical*

- Science*, 73(11), 1417-1423. doi:<http://doi.org/10.1292/jvms.11-0038>
- Mania, M., Wojciechowska-Mazurek, M., Starska, K., Rebeniak, M., Szynal, T., Strzelecka, A., & Postupolski, J. (2015). Toxic elements in commercial infant food, estimated dietary intake, and risk assessment in Poland. *Polish Journal of Environmental Studies*, 24(6), 2525-2536.
- Manna, S. K., Das, R., & Manna, C. (2008). Microbiological quality of finfish and shellfish with special reference to Shiga toxin-producing *Escherichia coli* O157. *Journal of Food Science*, 73(6), M283-286.
- Mansfield, L., & Forsythe, S. (1996). Collaborative ring-trial of Dynabeads anti-*Salmonella* for immunomagnetic separation of stressed *Salmonella* cells from herbs and spices. *International Journal of Food Microbiology*, 29(1), 41-47.
- Mansur, A. R., Wang, J., Park, M. S., & Oh, D. H. (2014). Growth model of *Escherichia coli* O157:H7 at various storage temperatures on kale treated by thermosonication combined with slightly acidic electrolyzed water. *Journal of Food Protection*, 77(1), 23-31. doi:10.4315/0362-028x.jfp-13-283
- Maraver, F., Vitoria, I., Almerich-Silla, J. M., & Armijo, F. (2015). Fluoride content of bottled natural mineral waters in Spain and prevention of dental caries. *Atencion Primaria*, 47(1), 15-24. doi:10.1016/j.aprim.2014.04.003
- Margas, E., Alstrom-Moore, A., Dodd, C., & Holah, J. (2011). *Salmonella* survival in low aw environment. Retrieved from <http://www.icef11.org/content/papers/mfs/MFS1156.pdf> Accessed: December 16, 2016.
- Maria's Gourmet Pasta Products. (2015). Fresh cut & extruded pasta. *Our Delicious Pasta*. Retrieved from <http://www.mariasmgourmetpasta.com/flatextpasta.htm> Accessed: December 16, 2016.
- Marín, S., Hodžić, I., Ramos, A. J., & Sanchis, V. (2008). Predicting the growth/no-growth boundary and ochratoxin A production by *Aspergillus carbonarius* in pistachio nuts. *Food Microbiology*, 25(5), 683-689.
- Marin-Martinez, R., Barber, X., Cabrera-Vique, C., Carbonell-Barrachina, A. A., Vilanova, E., Garcia-Hernandez, V. M., . . . Garcia-Garcia, E. (2016). Aluminium, nickel, cadmium and lead in candy products and assessment of daily intake by children in Spain. *Food Additives & Contaminants: Part B-Surveillance*, 9(1), 66-71. doi:10.1080/19393210.2015.1131753
- Mark's Fruit Crops. Papaya – Carica papaya. Retrieved from <http://www.fruit-crops.com/papaya-carica-papaya/> Accessed: December 16, 2016.
- Mark, I. A., Grieve, C. M., Papiernik, S. K., & Yang, C. H. (2009). Persistence of *Escherichia coli* O157:H7 on the rhizosphere and phyllosphere of lettuce. *Letters in Applied Microbiology*, 49(6), 784-790. doi: 10.1111/j.1472-765X.2009.02745.x
- Marketplace. (2010). Longer shelf life expands options for prepared seafood products. Retrieved from <http://pdf.gaalliance.org/pdf/GAA-Nash-March10.pdf> Accessed: December 16, 2016.
- Marshall, K. H., Booth, H., Harrang, J., Lamba, K., Folley, A., Ching-Lee, M., . . . Whitlock, L. (2019). New product, old problem (s): multistate outbreak of *Salmonella* Paratyphi B variant L (+) tartrate (+) infections linked to raw sprouted nut butters, October 2015. *Epidemiology & Infection*, 147, 1- 13.
- Martinez-Rios, V., & Dalgaard, P. (2018). Prevalence of *Listeria monocytogenes* in European cheeses: A systematic review and meta-analysis. *Food Control*, 84, 205-214.
- Masulli, D. (2016). Measuring pH of yogurt. *Food Safety & Quality*, July 15, 2016. <https://www.foodqualityandsafety.com/article/measuring-ph-yogurt/?singlepage=2011>.
- Maunula, L., Kaupke, A., Vasickova, P., Soederberg, K., Kozyra, I., Lazic, S., . . . Cook, N. (2013). Tracing enteric viruses in the European berry fruit supply chain. *International Journal of Food*

- Microbiology*, 167(2), 177-185. doi:10.1016/j.ijfoodmicro.2013.09.003. Epub 2013 Sep 12
- Mayo Clinic. (2015). Artificial sweeteners and other sugar substitutes. Retrieved from <http://www.mayoclinic.org/healthy-lifestyle/nutrition-and-healthy-eating/in-depth/artificial-sweeteners/art-20046936> Accessed: December 16, 2016.
- Mazzobre, M. F., Schebor, C., Burin, L., & Chirife, J. (2000). Survey of pH and water activity in acidified bottled vegetables and meats (home processed) in relation to the potential growth of *Clostridium botulinum*. *Rev Argent Microbiol.* 32:63-70.
- McClendon's Select. (2012). Care and storage of organic produce. Retrieved from <http://mcclendonsselectblog.com/2012/01/26/care-and-storage-of-organic-produce-2/> Accessed: December 16, 2016.
- McCormick. (2015). Discover products. *Products*. Retrieved from <http://www.mccormick.com/Spices-and-Flavors> Accessed: December 16, 2016.
- McCormick for Chefs. (2011). Parmesan breading. *McCormick Culinary*. Retrieved from <http://www.mccormickforchefs.com/Products/Brands/McCormick-Culinary/Parmesan-Breading.aspx> Accessed: December 16, 2016.
- McDonald, T. A. (2002). A perspective on the potential health risks of PBDEs. *Chemosphere*, 46(5), 745-755. doi:10.1016/S0045-6535(01)00239-9
- McEvoy, J. L., Luo, Y., Conway, W., Zhou, B., & Feng, H. (2009). Potential of *Escherichia coli* O157:H7 to grow on field-cored lettuce as impacted by postharvest storage time and temperature. *International Journal of Food Microbiology*, 128(3), 50-509. doi:10.1016/j.ijfoodmicro.2008.08.008
- McIngvale, S. C., Chen, X. Q., McKillip, J. L., & Drake, M. A. (2000). Survival of *Escherichia coli* O157:H7 in buttermilk as affected by contamination point and storage temperature. *Journal of Food Protection*, 63(4), 441-444.
- Mead, P. S., Slutsker, L., Dietz, V., McCaig, L. F., Bresee, J. S., Shapiro, C., . . . Tauxe, R. V. (1999). Food-related illness and death in the United States. *Emerging Infectious Diseases*, 5(5), 607-625.
- Medeiros, D. T., Sattar, S. A., Farber, J. M., & Carrillo, C. D. (2008). Occurrence of *Campylobacter* spp. in raw and ready-to-eat foods and in a Canadian food service operation. *Journal of Food Protection*, 71(10), 2087-2093.
- MedicineNet. (2015a). Table of Condiments: Baby Food. Retrieved from <http://www.medicinenet.com/script/main/art.asp?articlekey=54717> Accessed: December 16, 2016.
- MedicineNet. (2015b). Table of condiments: Pickles. *Condiments: shelf-life of pickles article*. Retrieved from <http://www.medicinenet.com/script/main/art.asp?articlekey=54720> Accessed: December 16, 2016.
- MedlinePlus. (2015). Poisoning - fish and shellfish. *Medical Encyclopedia*. Retrieved from <https://www.nlm.nih.gov/medlineplus/ency/article/002851.htm> Accessed: December 16, 2016.
- Mehli, L., Hoel, S., Thomassen, G. M. B., Jakobsen, A. N., & Karlsen, H. (2017). The prevalence, genetic diversity and antibiotic resistance of *Staphylococcus aureus* in milk, whey, and cheese from artisan farm dairies. *International Dairy Journal*, 65, 20-27.
- Mejlholm, O., & Dalgaard, P. (2009). Development and validation of an extensive growth and growth boundary model for *Listeria monocytogenes* in lightly preserved and ready-to-eat shrimp. *Journal of Food Protection*, 72(10), 2132-2143.
- Mejlholm, O., & Dalgaard, P. (2015). Modelling and predicting the simultaneous growth of *Listeria monocytogenes* and psychrotolerant lactic acid bacteria in processed seafood and mayonnaise-

- based seafood salads. *Food Microbiology*, 46, 1-14.
- Mejlholm, O., Devitt, T. D., & Dalgaard, P. (2012). Effect of brine marination on survival and growth of spoilage and pathogenic bacteria during processing and subsequent storage of ready-to-eat shrimp (*Pandalus borealis*). *International Journal of Food Microbiology*, 157(1), 16-27. doi:10.1016/j.ijfoodmicro.2012.04.006
- Mejlholm, O., Gunvig, A., Borggaard, C., Blom-Hanssen, J., Mellefont, L., Ross, T., . . . Dalgaard, P. (2010). Predicting growth rates and growth boundary of *Listeria monocytogenes*—An international validation study with focus on processed and ready-to-eat meat and seafood. *International Journal of Food Microbiology*, 141(3), 137-150.
- Mejlholm, O., Kjeldgaard, J., Modberg, A., Vest, M. B., Boknaes, N., Koort, J., . . . Dalgaard, P. (2008). Microbial changes and growth of *Listeria monocytogenes* during chilled storage of brined shrimp (*Pandalus borealis*). *International Journal of Food Microbiology*, 124(3), 250-259. doi:10.1016/j.ijfoodmicro.2008.03.022
- Meldrum, R. J., Ribeiro, C. D., Smith, R. M. M., Walker, A. M., Simmons, M., Worthington, D., & Edwards, C. (2005). Microbiological quality of ready-to-eat foods: Results from a long-term surveillance program (1995 through 2003). *Journal of Food Protection*, 68(8), 1654-1658.
- Meli, M. A., Desideri, D., Roselli, C., Benedetti, C., & Feduzi, L. (2015). Essential and toxic elements in honeys from a region of central Italy. *Journal of Toxicology and Environmental Health: Part A - Current Issues*, 78(10), 617-627. doi:10.1080/15287394.2014.1004006
- Melissa's. Soy taco. Retrieved from <http://www.melissas.com/Soy-Taco-p/1181.htm> Accessed: December 16, 2016.
- Mena, C., Almeida, G., Carneiro, L. s., Teixeira, P., Hogg, T., & Gibbs, P. A. (2004). Incidence of *Listeria monocytogenes* in different food products commercialized in Portugal. *Food Microbiology*, 21(2), 213-216.
- Mergler, D., Anderson, H. A., Chan, L. H. M., Mahaffey, K. R., Murray, M., Sakamoto, M., & Stern, A. H. (2007). Methylmercury exposure and health effects in humans: A worldwide concern. *Ambio*, 36(2), 3-11. doi:[http://dx.doi.org/10.1579/0044-7447\(2007\)36\[3:MEAHEI\]2.0.CO;2](http://dx.doi.org/10.1579/0044-7447(2007)36[3:MEAHEI]2.0.CO;2)
- Merivirtaa, L. O., Lindströma, M., Björkrotha, K. J., & Korkealaa, H. J. (2006). The prevalence of *Clostridium botulinum* in European river lamprey (*Lampetra fluviatilis*) in Finland. *International Journal of Food Microbiology*, 109(3), 234-237.
- Meshref, A. M. S., Moselhy, W. A., & Hassan, N. E. Y. (2014). Heavy metals and trace elements levels in milk and milk products. *Journal of Food Measurement and Characterization*, 8(4), 381-388. doi:10.1007/s11694-014-9203-6
- Metselaar, K. I., Abee, T., Zwietering, M. H., & den Besten, H. M. (2016). Modeling and validation of the ecological behavior of wild-type *Listeria monocytogenes* and stress-resistant variants. *Applied and Environmental Microbiology*, 82(17), 5389-5401.
- Meyrand, A., Boutrand-Loei, S., Ray-Gueniot, S., Mazuy, C., Gaspard, C., Jaubert, G., . . . Vernozy-Rozand, C. (1998). Growth and enterotoxin production of *Staphylococcus aureus* during the manufacture and ripening of Camembert-type cheeses from raw goats' milk. *Journal of Applied Microbiology*, 85(3), 537-544.
- Miettinen, H., Arvola, A., Luoma, T., & Wirtanen, G. (2003). Prevalence of *Listeria monocytogenes* in, and microbiological and sensory quality of, rainbow trout, whitefish, and vendace roes from Finnish retail markets. *Journal of Food Protection*, 66(10), 1832-1839.
- Miksch, R. R., Leek, J., Myoda, S., Nguyen, T., Tenney, K., Svidenko, V., . . . Samadpour, M. (2013).

- Prevalence and counts of *Salmonella* and enterohemorrhagic *Escherichia coli* in raw, shelled runner peanuts. *Journal of Food Protection*, 76(10), 1668-1675. doi:10.4315/0362-028X.JFP-13-047
- Miller, M. L., & Koburger, J. A. (1985). *Plesiomonas shigelloides*: an opportunistic food and waterborne pathogen. *Journal of Food Protection*, 48(5), 449-457.
- Minor, T., Lasher, A., Klontz, K., Brown, B., Nardinelli, C., & Zorn, D. (2015). The per case and total annual costs of foodborne illness in the United States. *Risk Analysis*, 35(6), 1125-1139.
- Minor, T. E., & Marth, E. H. (1972). *Staphylococcus aureus* and enterotoxin A in cream and butter. *Journal of Dairy Science*, 55(10), 1410-1414.
- Minute Maid. (2015). Lemonade. *Lemonades*. Retrieved from [http://www.minutemaid.ca/en/products/lemonades/lemonade\\_189l.html](http://www.minutemaid.ca/en/products/lemonades/lemonade_189l.html) Accessed: December 16, 2016.
- Miranda, J. M., Mondragón, A. C., Martínez, B., Guarddon, M., & Rodríguez, J. A. (2009). Prevalence and antimicrobial resistance patterns of *Salmonella* from different raw foods in Mexico. *Journal of Food Protection*, 72(5), 966-971.
- Mishra, A., Guo, M., Buchanan, R. L., Schaffner, D. W., & Pradhan, A. K. (2017). Development of growth and survival models for *Salmonella* and *Listeria monocytogenes* during non-isothermal time-temperature profiles in leafy greens. *Food Control*, 71, 32-41. doi:https://doi.org/10.1016/j.foodcont.2016.06.009
- Mission Foods. (2015). FAQ. Retrieved from <http://www.missionmenus.com/en/about/faq> Accessed: December 16, 2016.
- Missmer, S. A., Suarez, L., Felkner, M., Wang, E., Merrill, A. H., Rothman, K. J., & Hendricks, K. A. (2006). Exposure to fumonisins and the occurrence of neural tube defects along the Texas-Mexico border. *Environmental Health Perspectives*, 114(2), 237-241. doi:10.1289/ehp.8221
- Miszczucha, S. D., Perrin, F., Ganet, S., Jamet, E., Tenenhaus-Aziza, F., Montel, M. C., & Thevenot-Sergentet, D. (2013). Behavior of different shiga toxin-producing *Escherichia coli* serotypes in various experimentally contaminated raw-milk cheeses. *Applied and Environmental Microbiology*, 79(1), 150-158. doi: 10.1128/AEM.02192-12
- Miyazawa, K., & Noguchi, T. (2001). Distribution and origin of tetrodotoxin. *Journal of Toxicology: Toxin Reviews*, 20(1), Nov-33. doi:10.1081/TXR-100103081
- Miyoko's Kitchen. (2015). Miyoko's creamery products. Retrieved from <http://miyokoskitchen.com/products-miyoko/> Accessed: December 16, 2016.
- Moghaddam, M., Sattari, M., Mobarez, M., & Doctorzadeh, F. (2006). Inhibitory effect of yogurt lactobacilli bacteriocins on growth and verotoxins production of enterohemorrhagic *Escherichia coli* O157:H7. *Pakistan Journal of Biological Sciences*, 9(11), 2112-2116.
- Mohamed, H. A., Maqbool, T. K., & Kumar, S. S. (2003). Microbial quality of shrimp products of export trade produced from aquacultured shrimp. *International Journal of Food Microbiology*, 82(3), 213-221.
- Mohammadi, H., Shokrzadeh, M., Aliabadi, Z., & Riahi-Zanjani, B. (2016). Occurrence of aflatoxin M-1 in commercial pasteurized milk samples in Sari, Mazandaran province, Iran. *Mycotoxin Research*, 32(2), 85-87. doi:10.1007/s12550-016-0243-0
- Mohle-Boetani, J. C., Werner, S. B., Abbott, S., Bendana, N., Bryant, R., Renstersheib, M., . . . Mascola, L. (1998). *Salmonella* Enteritidis infections from shell eggs: Outbreaks in California. *Western Journal of Medicine*, 169(5), 299-303.

- Mok, J. S., Yoo, H. D., Kim, P. H., Yoon, H. D., Park, Y. C., Lee, T. S., . . . Kim, J. H. (2015). Bioaccumulation of heavy metals in oysters from the southern coast of Korea: assessment of potential risk to human health. *Bulletin of Environmental Contamination and Toxicology*, *94*(6), 749-755. doi:10.1007/s00128-015-1534-4
- Molina, P. M., Parma, A. E., & Sanz, M. E. (2003). Survival in acidic and alcoholic medium of Shiga toxin-producing *Escherichia coli* O157:H7 and non-O157:H7 isolated in Argentina. *BMC Microbiology*, *3*, 17. doi:10.1186/1471-2180-3-17
- Molyneux, R. J., Mahoney, N., Kim, J. H., & Campbell, B. C. (2007). Mycotoxins in edible tree nuts. *International Journal of Food Microbiology*, *119*(1-2), 72-78.
- Momentive. (2011). Polydimethylsiloxane emulsion. Retrieved from <http://www.essentialingredients.com/msds/LE-460.pdf> Accessed: December 16, 2016.
- Momtaz, H., Dehkordi, F. S., Rahimi, E., & Asgarifar, A. (2013). Detection of *Escherichia coli*, *Salmonella* species, and *Vibrio cholerae* in tap water and bottled drinking water in Isfahan, Iran. *BioMedCentral-Open Access Publisher*, *13*, 556.
- Mona Vie. (2015). MonaVie Gel. *Frequently Asked Questions*. Retrieved from [http://www.mvbwel.com/monavie\\_faq.html](http://www.mvbwel.com/monavie_faq.html) Accessed: December 16, 2016.
- Monaghan, J., Augustin, J., Bassett, J., Betts, R., Pourkomialian, B., & Zwietering, M. (2016). Risk assessment or assessment of risk? Developing an evidence-based approach for primary producers of leafy vegetables to assess and manage microbial risks. *Journal of Food Protection*, *80*(5), 725-733.
- Montville, T. J., & Matthews, K. R. (2013). Physiology, growth, and inhibition of microbes in foods. In M. P. Doyle, & R. L. Buchanan (eds.), *Food Microbiology: Fundamentals and Frontiers* (pp. 3-18). ASM Press, Washington DC.
- Moretto, A. (1991). Indoor spraying with the pyrethroid insecticide lambda-cyhalothrin: effects on spraymen and inhabitants of sprayed houses. *Bulletin of the World Health Organization*, *69*(5), 591-594.
- Morris, G. (1988). *Vibrio vulnificus*—A new monster of the deep? *Annals of Internal Medicine*, *109*(4), 261-263. doi:10.7326/0003-4819-109-4-261
- Morris, G. (2003). Cholera and other types of vibriosis: A story of human pandemics and oysters on the half shell. *Clinical Infectious Diseases*, *37*(2), 272-280.
- Morte, E. S. D., Barbosa, I. D., Santos, E. C., Nobrega, J. A., & Korn, M. D. A. (2012). Axial view inductively coupled plasma optical emission spectrometry for monitoring tin concentration in canned tomato sauce samples. *Food Chemistry*, *131*(1), 348-352. doi:10.1016/j.foodchem.2011.08.015
- Mother Soy. (2013). Mother soy smoothie mix. Retrieved from <http://www.mothersoy.com/> Accessed: February 12, 2018.
- Motts. (2015). FAQ. Retrieved from <http://www.motts.com/faq> Accessed: December 16, 2016.
- Mountain Rose Herbs. (2015). Lecithin, liquid. Retrieved from <https://www.mountainroseherbs.com/products/lecithin-liquid/profile> Accessed: December 16, 2016.
- Mr. Tom's Tips for Emergency Preparedness. (2013). Bouillon. Retrieved from <http://www.mrtomstips.com/2013/04/bouillon.html> Accessed: December 16, 2016.
- Mshar, P. A., Dembek, Z. F., Cartter, M. L., Hadler, J. L., Fiorentino, T. R., Marcus, R. A., . . . Ferrara, J. (1997). Outbreaks of *Escherichia coli* O157:H7 infection and cryptosporidiosis associated with drinking unpasteurized apple cider-Connecticut and New York, October 1996. *Morbidity and*

- Mortality Weekly Report*, 46(1), 4-8.
- Mugochi, T., Parawira, W., Mpofu, A., Simango, C., & Remigio, Z. (1999). Survival of some species of *Salmonella* and *Shigella* in mukumbi, a traditional Zimbabwean wine. *International Journal of Food Sciences and Nutrition*, 50(6), 451-455. doi:10.1080/096374899101021
- Mukherjee, A., Speh, D., Dyck, E., & Diez-Gonzalez, F. (2004). Preharvest evaluation of coliforms, *Escherichia coli*, *Salmonella*, and *Escherichia coli* O157:H7 in organic and conventional produce grown by Minnesota farmers. *Journal of Food Protection*, 67(5), 894-900.
- Mukherjee, A., Speh, D., Jones, A. T., Buesing, K. M., & Diez-Gonzalez, F. (2006). Longitudinal microbiological survey of fresh produce grown by farmers in the Upper Midwest. *Journal of Food Protection*, 69(8), 1928-1936.
- Mullane, N. R., Murray, J., Drudy, D., Prentice, N., Whyte, P., Wall, P. G., . . . Fanning, S. (2006). Detection of *Enterobacter sakazakii* in dried infant milk formula by cationic-magnetic-bead capture. *Applied and Environmental Microbiology*, 72(9), 6325-6330.
- Murphree, R. L., & Tamplin, M. L. Uptake and retention of *Vibrio cholerae* O1 in the Eastern oyster, *Crassostrea virginica*. *Applied and Environmental Microbiology*, 61(10), 3656-3660.
- Musgrove, M. T., Jones, D. R., Northcutt, J. K., Harrison, M. A., & Cox, N. A. (2005). Impact of commercial processing on the microbiology of shell eggs. *Journal of Food Protection*, 68(11), 2367-2375.
- Musgrove, M. T., Northcutt, J. K., Jones, D. R., Cox, N. A., & Harrison, M. A. (2008). Enterobacteriaceae and related organisms isolated from shell eggs collected during commercial processing. *Poultry Science*, 87, 1211-1218. doi:10.3382/ps.2007-00496
- Musgrove, M. T., McQuestin, O. J., Tamplin, M., & Kelley, L. C. (2009). Growth and survival of antibiotic-resistant *Salmonella* Typhimurium DT104 in liquid egg products. *Journal of Food Protection*, 72(9), 1992-1996.
- Mutiga, S. K., Hoffmann, V., Harvey, J. W., Milgroom, M. G., & Nelson, R. J. (2015). Assessment of aflatoxin and fumonisin contamination of maize in western Kenya. *Phytopathology*, 105(9), 1250-1261. doi:10.1094/phyto-10-14-0269-r
- My Acai Berry Juice. (2009). Premium acai berry juice. Retrieved from <http://myacaiberryjuice.blogspot.com/> Accessed: December 16, 2016.
- Myers, J. B. (1979). Anisakine nematodes in fresh commercial fish from waters along the Washington, Oregon and California coasts. *Journal of Food Protection*, 42(5), 380-384.
- Nadimi-Goki, M., Wahsha, M., Bini, C., Kato, Y., Vianello, G., & Antisari, L. V. (2014). Assessment of total soil and plant elements in rice-based production systems in NE Italy. *Journal of Geochemical Exploration*, 147, 200-214. doi:10.1016/j.gexplo.2014.07.008
- Nakaguchi, Y. (2013). Contamination by *Vibrio parahaemolyticus* and its virulent strains in seafood marketed in Thailand, Vietnam, Malaysia, and Indonesia. *Tropical Medicine and International Health*, 41(3), 95-102.
- Nalin, D. R., Daya, V., Reid, A., Levine, M. M., & Cisneros, L. (1979). Adsorption and growth of *Vibrio cholerae* on chitin. *Infection and Immunity*, 25(2), 768-770.
- Namjoo, M., Salamat, F., Rajabli, N., Haji-Hoseini, R., Niknejad, F., Kohsar, F., & Joshaghani, H. (2016). Quantitative determination of aflatoxin by high performance liquid chromatography in wheat silos in golestan province, north of Iran. *Iranian Journal of Public Health*, 45(7), 905-910.
- Naravaneni, R., & Jamil, K. (2005). Evaluation of cytogenetic effects of lambda-cyhalothrin on human lymphocytes. *Journal of Biochemical and Molecular Toxicology*, 19(5), 304-310. doi:DOI 10.1002/jbt.20095

- Naseri, M., Vazirzadeh, A., Kazemi, R., & Zaheri, F. (2015). Concentration of some heavy metals in rice types available in Shiraz market and human health risk assessment. *Food Chemistry*, 175, 243- 248. doi:10.1016/j.foodchem.2014.11.109
- Nataro, J. P. (2004). Enteroaggregative *Escherichia coli*. In W. M. Scheld, B. E. Murray, & J. M. Hughes (eds.), *Emerging Infections 6* (pp. 101-110). ASM Press, Washington, DC.
- Nath, A., Deka, B. C., Singh, A., Patel, R. K., Paul, D., Misra, L. K., & Ojha, H. (2012). Extension of shelf life of pear fruits using different packaging materials. *Journal of Food Science and Technology*, 49(5), 556-563.
- National Advisory Committee on Microbiological Criteria for Foods (NACMCF). (2010). Parameters for determining inoculated pack/challenge study protocols. *Journal of Food Protection*, 73(1), 140-202.
- National Center for Home Food Preservation. (2015). Making jams and jellies. *How do I? ...Make Jam & Jelly*. Retrieved from [http://nchfp.uga.edu/how/can\\_07/storing\\_jams.html](http://nchfp.uga.edu/how/can_07/storing_jams.html) Accessed: December 16, 2016.
- National Food Service Management Institute. Cherry/grape tomato information sheet. Retrieved from <http://nfsmi.org/documentlibraryfiles/PDF/20110822025331.pdf> Accessed: December 16, 2016.
- National Food Service Management Institute. Watermelon information sheet. Retrieved from <http://nfsmi.org/documentlibraryfiles/PDF/20110822025444.pdf> Accessed: December 16, 2016.
- National Health and Medical Research Council. (2011). Australian drinking water guidelines 6. Retrieved from Australia: [https://www.nhmrc.gov.au/files/nhmrc/file/publications/nhmrc\\_adwg\\_6\\_february\\_2016.pdf](https://www.nhmrc.gov.au/files/nhmrc/file/publications/nhmrc_adwg_6_february_2016.pdf) Accessed: December 16, 2016.
- National Institute for Public Health and the Environment (RIVM). (2013). Technical reports by the National Institute for Public Health and the Environment: Ministry of Health, Welfare, and Sport, the Netherlands. Retrieved from <https://www.rivm.nl/en/Search/Library>. Accessed: June 17, 2013.
- National Onion Association. (2011). Storage & handling. Retrieved from <https://www.onions-usa.org/retail/onions-fresh-market-retail-processing> Accessed: December 16, 2016.
- National Peanut Board. (2014). How long will that peanut butter last? *The Blog*. Retrieved from <http://nationalpeanutboard.org/foodie/how-long-will-that-peanut-butter-last/> Accessed: December 16, 2016.
- National Pecan Shellers Association. (2015). I love pecans. Retrieved from <http://www.ilovepecans.org/> Accessed: December 16, 2016.
- National Sunflower Association. (2015). Sunflower kernel shelf stability study. *Sunflower Seed Kernel*. Retrieved from <http://www.sunflowernsa.com/seed/shelf-stability-study/> Accessed: December 16, 2016.
- Naturally Fresh. (2013). Bay Valley Foods, foods away from home. Retrieved from <http://naturallyfresh.com/food-service/> Accessed: December 16, 2016.
- Naturipe Farms. How to Buy, Store & Handle. *Healthy Habits*. Retrieved from <http://www.naturipefarms.com/healthy-habits/how-to-buy-store-handle/> Accessed: December 16, 2016.
- Naveed, A., Venkateswarlu, P., & Janaiah, C. (2010). Impact of sublethal concentration of triazophos on regulation of protein metabolism in the fish *Channa punctatus* (Bloch). *African Journal of Biotechnology*, 9(45), 7735-7758.
- Nazarowec-White, M., & Farber, J. M. (1997a). *Enterobacter sakazakii*: A review. *International Journal of*

- Food Microbiology*, 34(2), 103-113. doi:10.1016/S0168-1605(96)01172-5
- Nazarowec-White, M., & Farber, J. M. (1997b). Incidence, survival, and growth of *Enterobacter sakazakii* in infant formula. *Journal of Food Protection*, 60(3), 226-230.
- Nazarowec-White, M., & Farber, J. M. (1997c). Thermal resistance of *Enterobacter sakazakii* in reconstituted dried-infant formula. *Letters in Applied Microbiology*, 24(1), 9-13. doi: 10.1046/j.1472-765X.1997.00328.x
- Neetoo, H., & Chen, H. (2012). High pressure inactivation of *Salmonella* on Jalapeño and Serrano peppers destined for direct consumption or as ingredients in Mexican salsa and guacamole. *International Journal of Food Microbiology*, 156(3), 197-203.
- Neetoo, H., Nekoozadeh, S., Jiang, Z., & Chen, H. (2011). Application of high hydrostatic pressure to decontaminate green onions from *Salmonella* and *Escherichia coli* O157:H7. *Food Microbiology*, 28(7), 1275-1283. doi: 10.1016/j.fm.2011.05.005
- Negri, G., Neto, J., & Carlini, E. L. D. (2015). Chemical analysis of suspected unrecorded alcoholic beverages from the states of Sao Paulo and Minas Gerais, Brazil. *Journal of Analytical Methods in Chemistry*. doi:10.1155/2015/230170
- Neil, K. P., Biggerstaff, G., MacDonald, J. K., Trees, E., Medus, C., Musser, K. A., . . . Sotir, M. J. (2012). A novel vehicle for transmission of *Escherichia coli* O157:H7 to humans: Multistate outbreak of *E. coli* O157:H7 infections associated with consumption of ready-to-bake commercial prepackaged cookie dough--United States, 2009. *Clinical Infectious Diseases*, 54(4), 511-518.
- Nestle. (2011). Nestle Professional finished product specification - Maggi Classic Maridor seafood seasoning mix - 12041864. Retrieved from <https://www.nestleprofessional.com/australia/en/Documents/CULINARY%20PDFs/12041864-MAGGI-Classic-Maridor%20Seafood%20Seasoning%20Mix.pdf> Accessed: December 16, 2016.
- Nestle. (2013). Nestle sweetened condensed milk 395g. *Nestle Milks and Dairy*. Retrieved from [http://www.nestleprofessional.com/australia/en/BrandsAndProducts/Brands/NESTLE\\_MILKS/Pages/Sweetened\\_Condensed\\_Milk\\_395g.aspx](http://www.nestleprofessional.com/australia/en/BrandsAndProducts/Brands/NESTLE_MILKS/Pages/Sweetened_Condensed_Milk_395g.aspx) Accessed: December 16, 2016.
- Nestle. (2015). Minor's Hollandaise sauce gluten free. Retrieved from <https://www.nestleprofessional.us/minors/minors-hollandaise-sauce-gluten-free-12-x-15-pounds-pouch?UrlReferrer=https%3A//www.google.com/url%3Fsa%3Dt%26rct%3Dj%26q%3D%26esrc%3Ds%26source%3Dweb%26cd%3D9%26ved%3D0CFQQFjAI%26> Accessed: February 12, 2018.
- Nestle Professional. (2013). Nestle Carnation hot chocolate rich 6(50x28g). *Nestle Carnation*. Retrieved from [http://www.nestleprofessional.com/canada/en/BrandsAndProducts/Brands/NESTLE\\_CARNATION/Pages/11000939.aspx?UrlReferrer=https%3a%2f%2fwww.google.com%2f](http://www.nestleprofessional.com/canada/en/BrandsAndProducts/Brands/NESTLE_CARNATION/Pages/11000939.aspx?UrlReferrer=https%3a%2f%2fwww.google.com%2f) Accessed: December 16, 2016.
- Nevas, M., Hielm, S., Lindstrom, M., Horn, H., Koivulehto, K., & Korkeala, H. (2002). High prevalence of *Clostridium botulinum* types A and B in honey samples detected by polymerase chain reaction. *International Journal of Food Microbiology*, 72(2-Jan), 45-52.
- Nevas, M., Lindstrom, M., Hautamäki, K., Puoskaru, S., & Korkeala, H. (2005). Prevalence and diversity of *Clostridium botulinum* types A, B, E and F in honey produced in the Nordic countries. *International Journal of Food Microbiology*, 105(2), 145-151.
- New Directions. (2015). Soy lecithin organic raw material. Retrieved from <https://www.newdirectionsaromatics.com/products/raw-materials/soy-lecithin-organic.html>

- Accessed: February 12, 2018.
- New England Cheese Making Supply Company. (2015). Milk and cream. Retrieved from <http://www.cheesemaking.com/learn/fag/milk.html> Accessed: December 16, 2016.
- New Mexico State University. (2005). Guide H-620: Storing pecans. *NMSU > College of Agricultural, Consumer and Environmental Sciences > Publications & Videos > How-To Publications > Horticulture Publications > Guide H-620*. Retrieved from <http://aces.nmsu.edu/pubs/h/H620/> Accessed: December 16, 2016.
- New South Wales Food Authority. Shelf stable acid preserved foods: Factors affecting the shelf stability of acid foods Condiments, sauces and salad dressings (NSW/FA/FI035/0811). Retrieved from [http://www.foodauthority.nsw.gov.au/Documents/scienceandtechnical/shelf\\_stable\\_acid\\_preserved\\_foods.pdf](http://www.foodauthority.nsw.gov.au/Documents/scienceandtechnical/shelf_stable_acid_preserved_foods.pdf) Accessed: December 16, 2016.
- New South Wales Food Authority. (2008a). Potentially hazardous foods: Foods that require temperature control for safety. Retrieved from [http://www.foodauthority.nsw.gov.au/Documents/scienceandtechnical/potentially\\_hazardous\\_foods.pdf](http://www.foodauthority.nsw.gov.au/Documents/scienceandtechnical/potentially_hazardous_foods.pdf) Accessed: December 16, 2016.
- New South Wales Food Authority. (2008b). Report on food handling practices and microbiological quality of sushi in Australia. Retrieved from [http://www.foodauthority.nsw.gov.au/Documents/scienceandtechnical/report\\_quality\\_sushi\\_australia.pdf](http://www.foodauthority.nsw.gov.au/Documents/scienceandtechnical/report_quality_sushi_australia.pdf) Accessed: December 16, 2016.
- New South Wales Food Authority. (2009). Risk assessment of NSW food safety schemes. Retrieved from <http://www.foodauthority.nsw.gov.au/science/risk-framework-and-studies/risk-assessments-of-food-safety-schemes#.VfDNvBFViko> Accessed: December 16, 2016.
- New South Wales Food Authority. (2013). *Bacillus cereus*. Retrieved from <http://www.foodauthority.nsw.gov.au/science/science-in-focus/foodborne-illness-pathogens/bacillus-cereus#.VfoGExFVikp> Accessed: December 16, 2016.
- New Zealand Food Safety. (2001a). Scombroid (histamine) poisoning. Retrieved from [http://www.foodsafety.govt.nz/elibrary/industry/Scombroid\\_Histamine-Science\\_Research.pdf](http://www.foodsafety.govt.nz/elibrary/industry/Scombroid_Histamine-Science_Research.pdf) Accessed: December 16, 2016.
- New Zealand Food Safety. (2001b). *Campylobacter*. Available at [http://www.foodsafety.govt.nz/elibrary/industry/Campylobacter-Organism\\_Causes.pdf](http://www.foodsafety.govt.nz/elibrary/industry/Campylobacter-Organism_Causes.pdf). Accessed May 9, 2017.
- New Zealand Food Safety. (2001c). *Shigella*. Retrieved from [http://www.foodsafety.govt.nz/elibrary/industry/Shigella\\_Datasheet-Science\\_Research.pdf](http://www.foodsafety.govt.nz/elibrary/industry/Shigella_Datasheet-Science_Research.pdf) Accessed: December 16, 2016.
- New Zealand Food Safety. (2001d). *Staphylococcus aureus*. Retrieved from [http://www.foodsafety.govt.nz/elibrary/industry/staphylococcus\\_aureus-science\\_research.pdf](http://www.foodsafety.govt.nz/elibrary/industry/staphylococcus_aureus-science_research.pdf) Accessed: December 16, 2016.
- New Zealand Food Safety. (2003). Risk profile: *Vibrio parahaemolyticus* in seafood. Retrieved from [http://www.foodsafety.govt.nz/elibrary/industry/Risk\\_Profile\\_Vibrio-Science\\_Research.pdf](http://www.foodsafety.govt.nz/elibrary/industry/Risk_Profile_Vibrio-Science_Research.pdf) Accessed: December 16, 2016.
- New Zealand Food Safety. (2006). Risk profile: Shiga-toxin producing *Escherichia coli* in leafy vegetables. Retrieved from [http://www.foodsafety.govt.nz/elibrary/industry/Risk\\_Profile\\_Shiga\\_Toxin-Science\\_Research.pdf](http://www.foodsafety.govt.nz/elibrary/industry/Risk_Profile_Shiga_Toxin-Science_Research.pdf) Accessed: December 16, 2016.
- New Zealand Food Safety. (2010). *Clostridium botulinum*. Retrieved from

- [http://www.foodsafety.govt.nz/elibrary/industry/Clostridium Botulinum-Neurotoxins Produced.pdf](http://www.foodsafety.govt.nz/elibrary/industry/Clostridium_Botulinum-Neurotoxins_Produced.pdf) Accessed: December 16, 2016.
- New Zealand Food Safety. (2012). Factors influencing staphylococcal enterotoxin production in dairy products. Retrieved from <http://www.foodsafety.govt.nz/elibrary/industry/factors-staphylococcal-enterotoxin-dairy.pdf> Accessed: December 16, 2016.
- New Zealand Food Safety. (2012). Guidance for the control of *Listeria monocytogenes* in ready-to-eat foods part 1: *Listeria* management and glossary. Retrieved from <http://www.foodsafety.govt.nz/elibrary/industry/listeria-management-and-glossary.pdf> Accessed: December 16, 2016
- New Zealand Food Safety. (2013). Survey of Dried and Edible Nuts, Seeds and Nut and Seed Products Available in New Zealand. *MPI Technical Paper, No: 2015/09*. Retrieved from <https://www.mpi.govt.nz/dmsdocument/7269/send>. Accessed December 16, 2019.
- New Zealand Food Safety. (2015). Non-O157 shiga toxin-producing *Escherichia coli* (STEC). Retrieved from <https://www.mpi.govt.nz/dmsdocument/26030-non-o157-shiga-toxin-producing-escherichia-coli-stec> Accessed: February 12, 2018.
- Nguyen, K. T. N., & Ryu, D. (2014). Concentration of ochratoxin A in breakfast cereals and snacks consumed in the United States. *Food Control*, 40, 140-144. doi:10.1016/j.foodcont.2013.11.041
- Nicolaou, N., Xu, Y., & Goodacre, R. (2011). Fourier transform infrared and Raman spectroscopies for the rapid detection, enumeration, and growth interaction of the bacteria *Staphylococcus aureus* and *Lactococcus lactis* ssp. *cremoris* in milk. *Analytical Chemistry*, 83(14), 5681-5687. doi: 10.1021/ac2008256
- Nienaber, U., & Shellhammer, T. H. (2001). High-pressure processing of orange juice: Combination treatments and a shelf life study. *Journal of Food Science*, 66(2), 332-336.
- Nigatu, A., & Gashe, B. A. (1994). Inhibition of spoilage and food-borne pathogens by lactic acid bacteria isolated from fermenting tef (*Eragrostis tef*) dough. *Ethiopian Medical Journal*, 32(4), 223-229.
- Nigussie, K., Subramanian, P. A., & Mebrahtu, G. (2012). Physicochemical analysis of Tigray honey: An attempt to determine major quality markers of honey. *Bulletin of the Chemical Society of Ethiopia*, 26(1), 127-133. doi:10.4314/bcse.v26i1.14
- Nishio, T., Nakamori, J., & Miyazaki, K. (1981). Survival of *Salmonella* Typhi in oysters. *Zentralblatt für Bakteriologie, Mikrobiologie und Hygiene (Zentralbl Bakteriolog Mikrobiol Hyg)*, 172(4-5), 415-426.
- Nissen, H., Holo, H., Axelsson, L., & Blom, H. (2001). Characterization and growth of *Bacillus* spp. in heat-treated cream with and without nisin. *Journal of Applied Microbiology*, 90(4), 530-534.
- Niu, M. T., Polish, L. B., Robertson, B. H., Khanna, B. K., Woodruff, B. A., Shapiro, C. N., . . . Alter, M. J. (1992). Multistate outbreak of hepatitis A associated with frozen strawberries. *Journal of Infectious Diseases*, 166(3), 518-524.
- Nóbrega, A. A., Garcia, M. H., Tatto, E., Obara, M. T., Costa, E., Sobel, J., & Araujo, W. N. (2009). Oral transmission of Chagas disease by consumption of açai palm fruit, Brazil. *Emerging Infectious Diseases*, 15(4), 653.
- Noguchi, T., & Arakawa, O. (2008). Tetrodotoxin – distribution and accumulation in aquatic organisms, and cases of human intoxication. *Marine Drugs*, 6(2), 220-242. doi:10.3390/md6020220
- Nol, P., Rocke, T. E., Gross, K., & Yuill, T. M. (2004). Prevalence of neurotoxic *Clostridium botulinum* type C in the gastrointestinal tracts of tilapia (*Oreochromis mossambicus*) in the Salton Sea. *Journal of Wildlife Diseases*, 40(3), 414-419.
- Nookabkaew, S., Rangkadilok, N., Akib, C. A., Tuntiwigit, N., Saehun, J., & Satayavivad, J. (2013).

- Evaluation of trace elements in selected foods and dietary intake by young children in Thailand. *Food Additives & Contaminants: Part B-Surveillance*, 6(1), 55-67.  
doi:10.1080/19393210.2012.724089
- Noorlander, C. W., Te Biesebeek, J. D., & Zeilmaker, M. J. (2010). Dietary intake of polybrominated diphenyl ethers in the Netherlands based on concentration data collected in 2004, 2006 and 2008. Retrieved from  
[http://www.rivm.nl/dsresource?objectid=rivmp:13059&type=org&disposition=inline&ns\\_nc=1](http://www.rivm.nl/dsresource?objectid=rivmp:13059&type=org&disposition=inline&ns_nc=1)  
Accessed: December 16, 2016.
- Nordin, N., & Selamat, J. (2013). Heavy metals in spices and herbs from wholesale markets in Malaysia. *Food Additives & Contaminants: Part B-Surveillance*, 6(1), 36-41.  
doi:10.1080/19393210.2012.721140
- Nordstrom, J. L., Vickery, M. C. L., Blackstone, G. M., Murray, S. L., & DePaola, A. (2007). Development of a multiplex real-time PCR assay with an internal amplification control for the detection of total and pathogenic *Vibrio parahaemolyticus* bacteria in oysters. *Applied and Environmental Microbiology*, 73(18), 5840-5847. doi: 10.1128/AEM.00460-07
- Noriega-Ortega, B. R., Armienta-Aldana, E., Cervantes-Pompa, J. A., Armienta-Aldana, E., Hernandez-Ruiz, E., Chaparro-Huerta, V., . . . Beas-Zarate, C. (2011). GABA and dopamine release from different brain regions in mice with chronic exposure to organophosphate methamidophos. *Journal of Toxicologic Pathology*, 24(3), 163-168. doi:10.1293/tox.24.163
- Normanno, G., Firinu, A., Virgilio, S., Mula, G., Dambrosio, A., Poggiu, A., . . . Bolzoni, G. (2005). Coagulase-positive staphylococci and *Staphylococcus aureus* in food products marketed in Italy. *International Journal of Food Microbiology*, 98(1), 73-79.
- North Carolina State University. Fresh sliced apples for a growing market. Retrieved from  
<http://www.cals.ncsu.edu/agcomm/magazine/spring05/apples.htm> Accessed: December 16, 2016.
- Norton, G. J., Williams, P. N., Adomako, E. E., Price, A. H., Zhu, Y. G., Zhao, F. J., . . . Meharg, A. A. (2014). Lead in rice: Analysis of baseline lead levels in market and field collected rice grains. *Science of the Total Environment*, 485, 428-434. doi:10.1016/j.scitotenv.2014.03.090
- Norwegian Scientific Committee for Food Safety. (2011). Human pathogens in marine mammal meat. Opinion of the Panel on Biological Hazards, Doc. no. 08-108-final. Retrieved from  
<https://vkm.no/download/18.a665c1015c865cc85babc29/1501511523056/2d1eef41a7.pdf>  
Accessed: December 16, 2016.
- NSF International. (2015). Consumer newsletters. *Newsletters*. Retrieved from  
<http://www.nsf.org/newsroom/newsletter/> Accessed: December 16, 2016.
- Notermans, S., Dufrenne, J., Teunis, P., Beumer, R., Te Giffel, M., & Weem, P. P. (1997). A risk assessment study of *Bacillus cereus* present in pasteurized milk. *Food Microbiology*, 14(2), 143-151.
- Nowak, D., Gośliński, M., Przygoński, K., & Wojtowicz, E. (2018). The antioxidant properties of exotic fruit juices from acai, maqui berry and noni berries. *European Food Research and Technology*, 244(11), 1897-1905.
- Nutrition Facts. (2012). The true shelf-life of cooking oils. Retrieved from  
<http://nutritionfacts.org/video/the-true-shelf-life-of-cooking-oils/> Accessed: December 16, 2016.
- Nutter, F. B., Levine, J. F., Stoskopf, M. K., Gamble, H. R., & Dubey, J. P. (1998). Seroprevalence of *Toxoplasma gondii* and *Trichinella spiralis* in North Carolina black bears (*Ursus americanus*). *The*

- Journal of Parasitology*, 84(5), 1048-1050.
- O'Brien, S., Healy, B., Negredo, C., Anderson, W., Fanning, S., & Iverson, C. (2009). Prevalence of *Cronobacter* species (*Enterobacter sakazakii*) in follow-on infant formulae and infant drinks. *Letters in Applied Microbiology*, 48(5), 536-541. doi:10.1111/j.1472-765X.2009.02562.x
- OChef. (2006a). Refrigerated or not, how long does tahini last? Retrieved from <http://www.ochef.com/1285.htm> Accessed: December 16, 2016.
- OChef. (2006b). Shelf-life (or half-life) of corn syrup. Retrieved from <http://www.ochef.com/987.htm> Accessed: December 16, 2016.
- OChef. (2006c). What is the shelf-life of oil? Retrieved from <http://www.ochef.com/64.htm> Accessed: December 16, 2016.
- Office of Environmental Health Hazard Assessment. (2012). 4-Methylimidazole (4-MEI) a fact sheet. Retrieved from [http://oehha.ca.gov/public\\_info/facts/pdf/4MEIfacts\\_021012.pdf](http://oehha.ca.gov/public_info/facts/pdf/4MEIfacts_021012.pdf) Accessed: December 16, 2016.
- Offerman, S. R., & Bodle, E. E. (2013). Haff disease after eating buffalo fish: Report of a severe case in northern California and review of the literature. *Asia Pacific Journal of Medical Toxicology*, 2(1), 32-35.
- Okamura, M., Kikuchi, S., Suzuki, A., Tachizaki, H., Takehara, K., & Nakamura, M. (2008). Effect of fixed or changing temperatures during prolonged storage on the growth of *Salmonella enterica* serovar Enteritidis inoculated artificially into shell eggs. *Epidemiology & Infection*, 136(9), 1210-1216. doi:10.1017/S0950268807009612
- Olamendi-Portugal, M., Caballero-Ortega, H., Correa, D., Sanchez-Aleman, M. A., Cruz-Vazquea, C., Medina-Esparza, L., . . . Garcia-Vazquez, Z. (2012). Serosurvey of antibodies against *Toxoplasma gondii* and *Neospora caninum* in white-tailed deer from Northern Mexico. *Veterinary Parasitology*, 189(2-4), 369-373. doi: 10.1016/j.vetpar.2012.04.011
- Old Virginia Ham Shop. (2015). Peanut brittle crunch. *Shop Now*. Retrieved from <http://oldvirginiahamshop.com/peanut-brittle-crunch/> Accessed: December 16, 2016.
- Olgunoğlu, I. A. (2012). *Salmonella* in fish and fishery products. Retrieved from <http://cdn.intechweb.org/pdfs/26424.pdf> Accessed: December 16, 2016.
- Oliveira, M., Usall, J., Solsona, C., Alegre, I., Vinas, I., & Abadiasa, M. (2010). Effects of packaging type and storage temperature on the growth of foodborne pathogens on shredded 'Romaine' lettuce. *Food Microbiology*, 27(3), 375-380. doi: 10.1016/j.fm.2009.11.014
- Olson, R. E., Pierce, J. R., Jacobson, K. C., & Burreson, E. M. (2004). Temporal changes in the prevalence of parasites in two Oregon estuary-dwelling fishes. *The Journal of Parasitology*, 90(3), 564-571.
- Olympia Washington. (2011). Alert: Expiration dates on holiday eggnog. Retrieved from <http://liq.wa.gov/publications/liqpurchasing/Alert%20Bulletins/Alert%20Bulletin%20112-11.pdf> Accessed: December 16, 2016.
- Omac, B., Moreira, R. G., Castillo, A., & Castell-Perez, E. (2015). Growth of *Listeria monocytogenes* and *Listeria innocua* on fresh baby spinach leaves: Effect of storage temperature and natural microflora. *Postharvest Biology and Technology*, 100, 41-51.
- Ontario Ministry of Agriculture and Food. (2001). Food Safety Risk Assessment. Retrieved from [http://www.omafra.gov.on.ca/english/food/inspection/fs\\_food\\_plant.htm](http://www.omafra.gov.on.ca/english/food/inspection/fs_food_plant.htm) Accessed: December 16, 2016.
- Omarak, R. A., Hinenoya, A., Awasthi, S. P., Iguchi, A., Shima, A., Elbagory, A.-R. M., & Yamasaki, S. (2016). Prevalence and pathogenic potential of *Escherichia coli* isolates from raw milk and raw

- milk cheese in Egypt. *International Journal of Food Microbiology*, 221, 69-76.
- Omolo, M. A., Wong, Z. Z., Mergen, K., Hastings, J. C., Le, N. C., Reil, H. A., . . . Baumler, D. J. (2014). Antimicrobial properties of chili peppers. *Journal of Infectious Diseases and Therapy*, 2(4). doi: 10.4172/2332-0877.1000145
- One Good Thing. (2013). The shelf life of common refrigerated foods. Retrieved from <http://www.onegoodthingbyjillee.com/2013/03/the-shelf-life-of-common-refrigerated-foods-free-printable.html> Accessed: December 16, 2016.
- Ontario Ministry of Health and Long-Term Care. (2013). Botulism. Retrieved from <http://www.health.gov.on.ca/en/public/publications/disease/botulism.aspx> Accessed: December 16, 2016.
- Oregon Department of Agriculture. (2012). Food code fact sheet #11. *Oregon Department of Agriculture Food Safety Division*. Retrieved from <http://www.oregon.gov/ODA/shared/Documents/Publications/FoodSafety/FoodCodeLeafyGreensFactSheet11.pdf> Accessed: December 16, 2016.
- Oregon State University. (2003). Chapter 15: *Listeria monocytogenes*. *Compendium of Fish and Fishery Product Processes, Hazards, and Controls*; National Seafood HACCP Alliance for Training and Education. Retrieved from <http://seafood.oregonstate.edu/.pdf%20Links/Compendium/Chapter-15-Listeria-monocytogenes.pdf> Accessed: December 16, 2016.
- Oregon State University. (2009). Chapter 27: Scombrototoxin (histamine) formation. *Compendium of Fish and Fishery Product Processes, Hazards, and Controls*; National Seafood HACCP Alliance for Training and Education. Retrieved from <http://seafood.oregonstate.edu/.pdf%20Links/Compendium/Chapter-27-Scombrototoxin.pdf> Accessed: December 16, 2016.
- Orozco, L., Rico-Romero, L., & Escartin, E. F. (2008). Microbiological profile of greenhouses in a farm producing hydroponic tomatoes. *Journal of Food Protection*, 71(1), 60-65.
- Ortolani, M. B., Yamazi, A. K., Moraes, P. M., Vicosa, G. N., & Nero, L. A. (2010). Microbiological quality and safety of raw milk and soft cheese and detection of autochthonous lactic acid bacteria with antagonistic activity against *Listeria monocytogenes*, *Salmonella* spp., and *Staphylococcus aureus*. *Foodborne Pathogens and Disease*, 7(2), 175-180. doi: 10.1089/fpd.2009.0390
- Osaili, T., & Forsythe, S. (2009). Desiccation resistance and persistence of *Cronobacter* species in infant formula. *International Journal of Food Microbiology*, 136(2), 214-220. doi:10.1016/j.ijfoodmicro.2009.08.006
- Oshima, S., Rea, M. C., Lothe, S., Morgan, S., Begley, M., O'Connor, P. M., . . . Hill, C. (2012). Efficacy of organic acids, bacteriocins, and the lactoperoxidase system in inhibiting the growth of *Cronobacter* spp. in rehydrated infant formula. *Journal of Food Protection*, 75(10), 1734-1742. doi:<http://dx.doi.org/10.4315/0362-028X.JFP-12-066>
- Ostry, V. (2008). *Alternaria* mycotoxins: An overview of chemical characterization, producers, toxicity, analysis and occurrence in foodstuffs. *World Mycotoxin Journal*, 1(2), 175-188. doi: <http://dx.doi.org/10.3920/WMJ2008.x013>
- Otis Spunkmeyer. (2015). Muffins. Retrieved from <http://www.spunkmeyer.com/Our-Products/Channel-Information/Foodservice-Products/Muffins/Otis-Spunkmeyer/Otis-Spunkmeyer/> Accessed: December 16, 2016.
- Oussalaha, M., Cailleta, S., Saucier, L., & Lacroix, M. (2007). Inhibitory effects of selected plant essential oils on the growth of four pathogenic bacteria: *E. coli* O157:H7, *Salmonella* Typhimurium,

- Staphylococcus aureus* and *Listeria monocytogenes*. *Food Control*, 18(5), 414–420.
- Oyarzabal, O. A., Nogueira, M. C. L., & Gombas, D. E. (2003). Survival of *Escherichia coli* O157:H7, *Listeria monocytogenes*, and *Salmonella* in juice concentrates. *Journal of Food Protection*, 66(9), 1595-1598.
- Oyster Bar. About. Retrieved from <http://www.oysterbar.com.au/holdfast-shores/about> Accessed: December 16, 2016.
- Ozden, S., Akdeniz, A. S., & Alpertunga, B. (2012). Occurrence of ochratoxin A in cereal-derived food products commonly consumed in Turkey. *Food Control*, 25(1), 69-74. doi:10.1016/j.foodcont.2011.10.015
- Ozer, H., Basegmez, H. I. O., & Ozay, G. (2012). Mycotoxin risks and toxigenic fungi in date, prune and dried apricot among Mediterranean crops. *Phytopathologia Mediterranea*, 51(1), 148-157.
- Ozgoren, E., & Seckin, A. K. (2016). Aflatoxin M-1 contaminations in mouldy cheese. *Mljekarstvo*, 66(2), 154-159.
- Ozsvath, D. L. (2009). Fluoride and environmental health: A review. *Reviews in Environmental Science and Bio/Technology*, 8(1), 59-79.
- Ozyurt, G., Kuley, E., Ozkutuk, S., & Ozogul, F. (2009). Sensory, microbiological and chemical assessment of the freshness of red mullet (*Mullus barbatus*) and goldband goatfish (*Upeneus moluccensis*) during storage in ice. *Food Chemistry*, 114(2), 505-510. doi:10.1016/j.foodchem.2008.09.078
- Pacific Seafood Group. (2002). Pacific rockfish. Retrieved from [http://02e1e58.netsolhost.com/products/products/pac\\_rockfish.html](http://02e1e58.netsolhost.com/products/products/pac_rockfish.html) Accessed: December 16, 2016.
- Padhye, N. V., & Doyle, M. P. (1991). Rapid procedure for detecting enterohemorrhagic *Escherichia coli* O157:H7 in food. *Applied and Environmental Microbiology*, 57(9), 2693-2698.
- Pagadala, S., Parveen, S., Rippen, T., Luchansky, J. B., Call, J. E., & Tamplin, M. (2012). Prevalence, characterization and sources of *Listeria monocytogenes* in blue crab (*Callinectes sapidus*) meat and blue crab processing plants. *Food Microbiology*, 31(2), 263-270.
- Page, A. L., Chang, A. C., & El-Amamy, M. (1987). Cadmium levels in soils and crops in the United States. In T. C. Hutchinson & K. M. Meema (eds.), *Lead, Mercury, Cadmium, and Arsenic in the Environment* (pp. 119-146). John Wiley and Sons, Hoboken, New Jersey.
- Painter, J. A., Ayers, T., Woodruff, R., Blanton, E., Perez, N., Hoekstra, R. M., . . . Braden, C. (2009). Recipes for foodborne outbreaks: A scheme for categorizing and grouping implicated foods. *Foodborne Pathogens and Disease*, 6(10), 1259-1264.
- Painter, J., Hoekstra, R. M., Ayers, T., Tauxe, R. V., Braden, C. R., Angulo, F. J., & Griffin, P. M. (2013). Attribution of foodborne illnesses, hospitalizations, and deaths to food commodities by using outbreak data, United States, 1998-2008. *Emerging Infectious Diseases*, 19, 407-415.
- Palmai, M., & Buchanan, R. L. (2002). Growth of *Listeria monocytogenes* during germination of alfalfa sprouts. *Food Microbiology*, 19(2-3), 195-200.
- Palou, E., Lopez-Malo, A., & Argai, A. (1997). Effect of temperature on the moisture sorption isotherms of some cookies and corn snacks. *Journal of Food Engineering*, 31(1), 85-93. doi:10.1016/S0260-8774(96)00019-2
- Palumbo, J. D., Kaneko, A., Nguyen, K. D., & Gorski, L. (2005). Identification of genes induced in *Listeria monocytogenes* during growth and attachment to cut cabbage, using differential display. *Applied and Environmental Microbiology*, 71(9), 5236-5243. doi: 10.1128/AEM.71.9.5236- 5243.2005
- Palumbo, M., & Harris, L. J. (2011). Microbiological food safety of olive oil: A review of the literature.

- Retrieved from <http://olivecenter.ucdavis.edu/research/files/microbialsafety120511.pdf>  
Accessed: December 16, 2016.
- Palumbo, S. A., & Buchanan, R. L. (1988). Factors affecting growth or survival of *Aeromonas hydrophila* in foods. *Journal of Food Science*, 9(1), 37-51.
- Pan, F., Li, X., Carabez, J., Ragosta, G., Fernandez, K. L., Wang, E., . . . Atwill, E. R. (2015). Cross-sectional survey of indicator and pathogenic bacteria on vegetables sold from Asian vendors at farmers' markets in northern California. *Journal of Food Protection*, 78(3), 602-608.
- Panagou, E. Z., & Nychas, G. J. E. (2008). Dynamic Modeling of *Listeria monocytogenes* growth in pasteurized vanilla cream after postprocessing contamination. *Journal of Food Protection*, 71(9), 1828-1834.
- Panicker, G., Call, D. R., Krug, M. J., & Bej, A. K. (2004). Detection of pathogenic *Vibrio* spp. in shellfish by using multiplex PCR and DNA microarrays. *Applied and Environmental Microbiology*, 70(12), 7436-7444. doi: 10.1128/AEM.70.12.7436-7444.2004
- Pao, S., Ettinger, M. R., Khalid, M. F., Reid, A. O., & Nerrie, B. L. (2008). Microbial quality of raw aquacultured fish fillets procured from internet and local retail markets. *Journal of Food Protection*, 71(8), 1544-1549.
- Pao, S., Kim, C., Jordan, L., Long III, W., Inserra, P., & Sayre, B. (2011). Growth of *Salmonella enterica* and *Staphylococcus aureus* in no-knead bread dough during prolonged yeast fermentation. *Journal of Food Protection*, 74(2), 285-288.
- Pao, S., Long III, W., Kim, C., & Rafie, A. R. (2012a). *Salmonella* population rebound and its prevention on spray washed and non-washed jalapeno peppers and roma tomatoes in humid storage. *Foodborne Pathogens and Disease*, 9(4), 361-366. doi:10.1089/fpd.2011.1051
- Papadopoulou, C., Economou, E., Zakas, G., Salamoura, C., Dontorou, C., & Apostolou, J. (2007). Microbiological and pathogenic contaminants of seafood in Greece. *Journal of Food Quality*, 30(1), 28-42. doi:10.1111/j.1745-4557.2007.00104.x
- Parashar, U. D., Holman, R. C., Clarke, M. J., Bresee, J. S., & Glass, R. I. (1998). Hospitalizations associated with rotavirus diarrhea in the United States, 1993 through 1995: Surveillance based on the new ICD-9-CM rotavirus-specific diagnostic code. *Journal of Infectious Diseases*, 177(1), 13-17. doi: 10.1086/513808
- Parish, M. E., Narcisco, J. A., & Friedrich, L. M. (1997). Survival of salmonellae in orange juice. *Journal of Food Safety*, 17(4), 273-281. doi: 10.1111/j.1745-4565.1997.tb00194.x
- Park, C. E., & Sanders, G. W. (1992). Occurrence of thermotolerant *Campylobacters* in fresh vegetables sold at farmers' outdoor markets and supermarkets. *Canadian Journal of Microbiology*, 38(4), 313-316.
- Park, D. L., Gamboa, P. M., & Goldsmith, C. H. (1992). Rapid facile solid-phase immunobead assay for screening ciguatoxic fish in the market place. *Bulletin de la Société de Pathologie Exotique*, 85(5 Pt 2), 504-507.
- Park, E. J., Alexander, E., Taylor, G. A., Costa, R., & Kang, D. H. (2008). Fate of foodborne pathogens on green onions and tomatoes by electrolysed water. *Letters in Applied Microbiology*, 46(5), 519-525. doi:10.1111/j.1472-765X.2008.02351.x
- Park, E. J., Oh, S. W., & Kang, D. H. (2008). Fate of *Salmonella* Tennessee in peanut butter at 4 and 22 °C. *Journal of Food Science*, 73(2), M82-86. doi:10.1111/j.1750-3841.2007.00638.x
- Park, J. S., Lee, C. H., Kwon, E. Y., Lee, H. J., Kim, J. Y., & Kim, S. H. (2010). Monitoring the contents of biogenic amines in fish and fish products consumed in Korea. *Food Control*, 21(9), 1219-1226.

- Park, S. H., Choi, M. R., Park, J. W., Park, K. H., Chung, M. S., Ryu, S., & Kang, D. H. (2011). Use of organic acids to inactivate *Escherichia coli* O157:H7, *Salmonella* Typhimurium, and *Listeria monocytogenes* on organic fresh apples and lettuce. *Journal of Food Science*, 76(6), M293-298. doi:10.1111/j.1750-3841.2011.02205.x
- Parnell, T. L., Harris, L. J., & Suslow, T. V. (2005). Reducing *Salmonella* on cantaloupes and honeydew melons using wash practices applicable to postharvest handling, foodservice, and consumer preparation. *International Journal of Food Microbiology*, 99(1), 59-70.
- Parveen, S., Hettiarachchi, K. A., Bowers, J. C., Jones, J. L., Tamplin, M. L., McKay, R., . . . DePaola, A. (2008). Seasonal distribution of total and pathogenic *Vibrio parahaemolyticus* in Chesapeake Bay oysters and waters. *International Journal of Food Microbiology*, 128(2), 354-361. doi:10.1016/j.ijfoodmicro.2008.09.019
- Parveen, S., DaSilva, L., DePaola, A., Bowers, J., White, C., Munasinghe, K. A., . . . Tamplin, M. (2013). Development and validation of a predictive model for the growth of *Vibrio parahaemolyticus* in post-harvest shellstock oysters. *International Journal of Food Microbiology*, 161(1), 1-6.
- Parveen, S., White, C., & Tamplin, M. L. (2017). A predictive model for the growth of *Listeria monocytogenes* in commercial blue crab (*Callinectes sapidus*). *Journal of Food Protection*, 80(11), 1872-1876.
- Pastry Wiz. How long do bakery items last? Retrieved from <http://www.pastrywiz.com/storage/bakery.htm> Accessed: December 16, 2016.
- Patel, J., Millner, P., Nou, X., & Sharma, M. (2010). Persistence of enterohaemorrhagic and nonpathogenic *E. coli* on spinach leaves and in rhizosphere soil. *Journal of Applied Microbiology*, 108(5), 1789-1796. doi:10.1111/j.1365-2672.2009.04583.x
- Paula Deen. (2014). Pecan brittle. Retrieved from [http://www.pauladeen.com/recipes/recipe\\_view/pecan\\_brittle](http://www.pauladeen.com/recipes/recipe_view/pecan_brittle) Accessed: December 16, 2016.
- Pavoni, E., Consoli, M., Suffredini, E., Arcangeli, G., Serracca, L., Battistini, R., . . . Losio, M. N. (2013). Noroviruses in seafood: A 9-year monitoring in Italy. *Foodborne Pathogens and Disease*, 10(6), 533-539.
- Paydar, M., Teh, C. S. J., & Thong, K. L. (2013). Prevalence and characterisation of potentially virulent *Vibrio parahaemolyticus* in seafood in Malaysia using conventional methods, PCR and REP-PCR. *Food Control*, 32(1), 13-18.
- Paydar, M., & Thong, K. L. (2013). Prevalence and genetic characterization of *Vibrio vulnificus* in raw seafood and seawater in Malaysia. *Journal of Food Protection*, 76(10), 1797-1800.
- Peck, M. W., Plowman, J., Aldus, C. F., Wyatt, G. M., Penaloza Izurieta, W., Stringer, S. C., & Barker, G. C. (2010). Development and application of a new method for specific and sensitive enumeration of spores of nonproteolytic *Clostridium botulinum* types B, E, and F in foods and food materials. *Applied and Environmental Microbiology*, 76(19), 6607-6614.
- Pedron, T., Segura, F. R., da Silva, F. F., de Souza, A. L., Maltez, H. F., & Batista, B. L. (2016). Essential and non-essential elements in Brazilian infant food and other rice-based products frequently consumed by children and celiac population. *Journal of Food Composition and Analysis*, 49, 78- 86. doi:10.1016/j.jfca.2016.04.005
- Peixoto, R. R. A., Devesa, V., Velez, D., Cervera, M. L., & Cadore, S. (2016). Study of the factors influencing the bioaccessibility of 10 elements from chocolate drink powder. *Journal of Food Composition and Analysis*, 48, 41-47. doi:10.1016/j.jfca.2016.02.002
- Pellet Smoking. (2010). Smoked cheese shelf life. Retrieved from <http://www.pelletsmoking.com/pellet->

- [smoking-com-lounge-9/smoked-cheese-shelf-life-3349/](#) Accessed: February 12, 2018.
- Peng, S., Hoffmann, W., Bockelmann, W., Hummerjohann, J., Stephan, R., & Hammer, P. (2013). Fate of Shiga toxin-producing and generic *Escherichia coli* during production and ripening of semihard raw milk cheese. *Journal of Dairy Science*, 96(2), 815-823. doi:<http://dx.doi.org/10.3168/jds.2012-5865> Accessed: December 16, 2016.
- Penn State Extension. (2013a). Baked potatoes and botulism. Retrieved from <http://extension.psu.edu/food/preservation/faq/baked-potatoes-and-botulism> Accessed: December 16, 2016.
- Penn State Extension. (2013b). Water activity of foods table. *Home Food Preservation*. Retrieved from <http://extension.psu.edu/food/preservation/issues/water-activity-of-foods/water-activity-of-foods-table> Accessed: December 16, 2016.
- Penn State Extension. (2015a). Cantaloupe production. Retrieved from <http://extension.psu.edu/business/ag-alternatives/horticulture/melons-and-pumpkins/cantaloupe-production> Accessed: December 16, 2016.
- Penn State Extension. (2015b). Proper care and handling of fish from stream to table. Retrieved from [http://extension.psu.edu/food/safety/educators/fact-sheets-brochures-books/game-meats/proper-care-and-handling-of-fish-from-stream-to-table/extension\\_publication\\_file](http://extension.psu.edu/food/safety/educators/fact-sheets-brochures-books/game-meats/proper-care-and-handling-of-fish-from-stream-to-table/extension_publication_file) Accessed: December 16, 2016.
- Pennotti, R., Scallan, E., Backer, L., Thomas, J., & Angulo, F. J. (2013). Ciguatera and scombroid fish poisoning in the United States. *Foodborne Pathogens and Disease*, 10(12), 1059-1066.
- Penteado, A. L., Eblen, B. S., & Miller, A. J. (2004). Evidence of *Salmonella* internalization into fresh mangos during simulated postharvest insect disinfestation procedures. *Journal of Food Protection*, 67(1), 181-184.
- Penteado, A. L., & Leitão, M. F. F. (2004). Growth of *Listeria monocytogenes* in melon, watermelon and papaya pulps. *International Journal of Food Microbiology*, 92(1), 89-94. doi:10.1016/j.ijfoodmicro.2003.08.020
- Penteado, A. L., & Leitão, M. F. F. (2004). Growth of *Salmonella* Enteritidis in melon, watermelon and papaya pulp stored at different times and temperatures. *Food Control*, 15(5), 369-373.
- Penteado, A. L., de Castro, M. F. P., & Rezende, A. C. (2014). *Salmonella enterica* serovar Enteritidis and *Listeria monocytogenes* in mango (*Mangifera indica* L.) pulp: growth, survival and cross-contamination. *Journal of the Science of Food and Agriculture*, 94(13), 2746-2751.
- Peraica, M., Radic, B., Lucic, A., & Pavlovic, M. (1999). Toxic effects of mycotoxins in humans. *Bulletin of the World Health Organization*, 77(9), 754-799.
- Pereira, M. L., do Carmo, L. S., dos Santos, E. J., & Bergdoll, M. S. (1994). Staphylococcal food poisoning from cream-filled cake in a metropolitan area of south-eastern Brazil. 28(6), 406-409.
- Pérez-Díaz, I. M., & McFeeters, R. F. (2008). Microbiological preservation of cucumbers for bulk storage using acetic acid and food preservatives. *Journal of Food Science*, 73(6), 287-291.
- Perna, A., Intaglietta, I., Simonetti, A., & Gambacorta, E. (2014). Metals in honeys from different areas of southern Italy. *Bulletin of Environmental Contamination and Toxicology*, 92(3), 253-258. doi:10.1007/s00128-013-1177-2
- Peterson, R., Hariharan, H., Matthew, V., Chappell, S., Davies, R., Parker, R., & Sharma, A. (2013). Prevalence, serovars, and antimicrobial susceptibility of *Salmonella* isolated from blue land crabs (*Cardisoma guanhumi*) in Grenada, West Indies. *Journal of Food Protection*, 76(7), 1270-1273.
- Petrossian. (2015). Petrossian salmon roe. Retrieved from <http://www.petrossian.com/caviar-1->

- [petrossian-salmon-roe-96.html](#) Accessed: December 16, 2016.
- Phillips, C. A., & Harrison, M. A. (2005). Comparison of the microflora on organically and conventionally grown spring mix from a California processor. *Journal of Food Protection*, 68(6), 1143-1146.
- Phuvasate, S., Chen, M. H., & Su, Y. C. (2012). Reductions of *Vibrio parahaemolyticus* in Pacific oysters (*Crassostrea gigas*) by depuration at various temperatures. *Food Microbiology*, 31(1), 51-56.
- Pielaat, A., Barker, G., Hendriksen, P., Peijnenburg, A., & BH, K. (2013). A foresight study on emerging technologies: State of the art of omics technologies and potential applications in food and feed safety. Report 1: Review on the state of art of omics technologies in risk assessment related to food and feed safety. EFSA supporting publication 2013:EN-495, 126 pp. Retrieved from [www.efsa.europa.eu/publications](http://www.efsa.europa.eu/publications) Accessed: December 16, 2016.
- Pilar, M. V., Abriouel, H., Omar, N. B., Lopez, R. L., Valdivia, E., & Galvez, A. (2009). Antibacterial protection by enterocin AS-48 in sport and energy drinks with less acidic pH values. *Journal of Food Protection*, 72(4), 881-884.
- Pinton, P., Tsybulskyy, D., Lucioli, J., Laffitte, J., Callu, P., Lyazhri, F., . . . Oswald, I. P. (2012). Toxicity of deoxynivalenol and its acetylated derivatives on the intestine: Differential effects on morphology, barrier function, tight junction proteins, and mitogen-activated protein kinases. *Toxicological Sciences*, 130(1), 180-190. doi:10.1093/toxsci/kfs239
- Piotrowski, C. (2003). Survival of *Listeria monocytogenes* in fruit juices during refrigerated and temperature-abusive storage. Virginia Polytechnic Institute and State University, Blacksburg, VA. Retrieved from <https://theses.lib.vt.edu/theses/available/etd-11142003-180132/unrestricted/CLPiotrowskiThesis.pdf> Accessed: December 16, 2016.
- Pires, S. M. (2013). Assessing the applicability of currently available methods for attributing foodborne disease to sources, including food and food commodities. *Foodborne Pathogens and Disease*, 10(3), 206-213.
- Pires, S. M., Evers, E. G., van Pelt, W., Ayers, T., Scallan, E., Angulo, F. J., . . . Hald, T. (2009). Attributing the human disease burden of foodborne infections to specific sources. *Foodborne Pathogens and Disease*, 6(4), 417-424.
- Plavšić, D., Psodorov, D., Kalenjuk, B., Tešanović, D., Šarić, L., Čabarkapa, I., & Filipović, J. (2011). Comparison of microbiological safety of pasta and pasta related products depending on the conditions of production. *Food & Feed Research*, 37(2), 51-58.
- Podolak, R., Enache, E., Stone, W., Black, D. G., & Elliott, P. H. (2010). Sources and risk factors for contamination, survival, persistence, and heat resistance of *Salmonella* in low-moisture foods. *Journal of Food Protection*, 73(10), 1919-1936.
- Podravka. (2015). Rooibos. Retrieved from <http://www.podravka.com/product/rooibos/> Accessed: December 16, 2016.
- Poletti, J., Pozebon, D., de Fraga, M. V. B., Dressler, V. L., & de Moraes, D. P. (2014). Toxic and micronutrient elements in organic, brown and polished rice in Brazil. *Food Additives & Contaminants: Part B-Surveillance*, 7(1), 63-69. doi:10.1080/19393210.2013.845249
- Pomykala, R., Michalski, M., Jozwik, A., & Osek, J. (2012). Microbiological and marine biotoxins contamination of raw bivalve molluscs commercially available in Poland. *Bulletin of the Veterinary Institute in Pulawy*, 56(4), 563-568. doi:10.2478/v10213-012-0099-9
- Ponce, E., Khan, A. A., Cheng, C. M., Summage-West, C., & Cerniglia, C. E. (2008). Prevalence and characterization of *Salmonella enterica* serovar Weltevreden from imported seafood. *Food Microbiology*, 25(1), 29-35.

- Pönkä, A., Maunula, L., Von Bonsdorff, C., & Lyytikäinen, O. (1999). An outbreak of calicivirus associated with consumption of frozen raspberries. *Epidemiology & Infection*, *123*(3), 469-474.
- Pontello, M., Bersani, C., Colmegna, S., & Cantoni, C. (2003). Verocytotoxin-producing *Escherichia coli* in foodstuffs of animal origin. *European Journal of Epidemiology*, *18*(2), 157-160.
- Popcorn County USA. (2013). Frequently asked questions. Retrieved from <http://www.popcorncounty.com/faqs.html> Accessed: December 16, 2016.
- Pouillot, R., Gallagher, D., Tang, J., Hoelzer, K., Kause, J., & Dennis, S. B. (2015). *Listeria monocytogenes* in retail delicatessens: An interagency risk assessment—model and baseline results. *Journal of Food Protection*, *78*(1), 134-145.
- Pouillot, R., Goulet, V., Delignette-Muller, M. L., Mahé, A., & Cornu, M. (2009). Quantitative risk assessment of *Listeria monocytogenes* in French cold-smoked salmon: II. Risk characterization. *Risk Analysis*, *29*(6), 806-819.
- Pouillot, R., Hoelzer, K., Ramirez, G. A., deGraft-Hanson, J., & Dennis, S. B. (2014). Assessment of the risk of salmonellosis from internally contaminated shell eggs following initial storage at 18 °C (65 °F), compared with 7 °C (45 °F). *Food Microbiology*, *43*, 16-19.
- Pouillot, R., Hoelzer, K., Chen, Y., & Dennis, S. B. (2015). *Listeria monocytogenes* dose response revisited—incorporating adjustments for variability in strain virulence and host susceptibility. *Risk Analysis*, *35*(1), 90-108.
- Pouillot, R., Lubran, M. B., Cates, S. C., & Dennis, S. (2010). Estimating parametric distributions of storage time and temperature of ready-to-eat foods for U.S. households. *Journal of Food Protection*, *73*(2), 312-321.
- Pouillot, R., Miconnet, N., Afchain, A. L., Delignette-Muller, M. L., Beaufort, A., Rosso, L., . . . Cornu, M. (2007). Quantitative risk assessment of *Listeria monocytogenes* in French cold-smoked salmon: I. Quantitative exposure assessment. *Risk Analysis*, *27*(3), 683-700.
- Posada-Izquierdo, G. D., Pérez-Rodríguez, F., López-Gálvez, F., Allende, A., Gil, M. I., & Zurera, G. (2014). Modeling growth of *Escherichia coli* O157:H7 in fresh-cut lettuce treated with neutral electrolyzed water and under modified atmosphere packaging. *International Journal of Food Microbiology*, *177*, 1-8.
- Posada-Izquierdo, G. D., Pérez-Rodríguez, F., López-Gálvez, F., Allende, A., Selma, M. V., Gil, M. I., & Zurera, G. (2013). Modelling growth of *Escherichia coli* O157:H7 in fresh-cut lettuce submitted to commercial process conditions: chlorine washing and modified atmosphere packaging. *Food Microbiology*, *33*(2), 131-138.
- Pozio, E., Pence, D. B., La Rosa, G., Casulli, A., & Henke, S. E. (2001). *Trichinella* infection in wildlife of the southwestern United States. *Journal of Parasitology*, *87*(5), 1208-1210. doi: [http://dx.doi.org/10.1645/0022-3395\(2001\)087\[1208:TIWOT\]2.0.CO;2](http://dx.doi.org/10.1645/0022-3395(2001)087[1208:TIWOT]2.0.CO;2) Accessed: December 16, 2016.
- Prado, C. K., Ferreira, F. D., Bando, E., & Machinski, M. (2015). Oxytetracycline, tetracycline, chlortetracycline and doxycycline in pasteurised cow's milk commercialised in Brazil. *Food Additives & Contaminants: Part B-Surveillance*, *8*(2), 81-84. doi:10.1080/19393210.2014.968881
- Prairie Moon Beverage Syrup. (2015). Prairie moon concentrate mixing directions. *Syrup Concentrate*. Retrieved from <http://www.prairiemoon.biz/comidi.html#storage> Accessed: December 16, 2016.
- Prazak, A. M., Murano, E. A., Mercado, I., & Acuff, G. R. (2002). Prevalence of *Listeria monocytogenes* during production and postharvest processing of cabbage. *Journal of Food Protection*, *65*(11), 1728-1734.

- Preedy, V. R. (2009). *Beer in Health and Disease Prevention*. ed. Academic Press, London.
- Prencipe, V., Migliorati, G., Matteucci, O., Calistri, P., & Di Giannatale, E. (2010). Assessment of hygienic quality of some types of cheese sampled from retail outlets. *Veterinaria Italiana*, 46(2), 221-231.
- Preonas, D. L., Nelson, A. I., Ordal, Z. J., Steinberg, M. P., & Wei, L. S. (1969). Growth of *Staphylococcus aureus* MF31 on the top and cut surfaces of southern custard pies. *Applied Microbiology*, 18(1), 68-75.
- Procop, G. W. (2009). North American paragonimiasis (caused by *Paragonimus kellicotti*) in the context of global paragonimiasis. *Clinical Microbiology Review*, 22(3), 415-446. doi:10.1128/CMR.00005-08
- Psomas, A. N., & Skandamis, P. N. (2019). GroPIN ver.3. GroPIN Modelling DataBase. Growth and Inactivation Predictive software. Laboratory of Food Quality Control & Hygiene, Department of Food Science and Technology, Agricultural University of Athens, Athens (Greece). Retrieved from <https://www.aua.gr/psomas/gropin/>. Accessed: November 15, 2019.
- Pu, S., Beaulieu, J. C., Prinyawiwatkul, W., & Ge, B. (2009). Effects of plant maturity and growth media bacterial inoculum level on the surface contamination and internalization of *Escherichia coli* O157:H7 in growing spinach leaves. *Journal of Food Protection*, 72(11), 2313-2320.
- Puel, O., Galtier, P., & Oswald, I. P. (2010). Biosynthesis and toxicological effects of patulin. *Toxins*, 2(4), 613-631. doi:10.3390/toxins2040613
- Puerta-Gomez, A., Moreira, R., Kim, J., & Castell-Perez, E. (2013). Modeling the growth rates of *Escherichia coli* spp. and *Salmonella* Typhimurium LT2 in baby spinach leaves under slow cooling. *Food Control*, 29(1), 11-17.
- Pufall, E. L., Jones-Bitton, A., McEwen, S. A., Brown, T. M., Edge, V. L., Rokicki, J., . . . Simard, M. (2012). Prevalence of zoonotic anisakid nematodes in Inuit-harvested fish and mammals from the eastern Canadian Arctic. *Foodborne Pathogens and Disease*, 9(11), 1002-1009.
- Puupponen-Pimia, R., Nohynek, L., Hartmann-Schmidlin, S., Kahkonen, M., Heinonen, M., Maatta-Riihinen, K., & Oksman-Caldentey, K. M. (2005). Berry phenolics selectively inhibit the growth of intestinal pathogens. *Journal of Applied Microbiology*, 98(4), 991-1000. doi:10.1111/j.1365-2672.2005.02547.x
- Quake Kare Inc. (2015). 2400 calorie emergency food bar (1A). *Emergency Supplies*. Retrieved from <http://www.quakekare.com/er-emergency-ready-2400-calorie-emergency-food-bar-p-18.html> Accessed: December 16, 2016.
- Quarcoo, A., & Adotey, G. (2013). Determination of heavy metals in *Pleurotus ostreatus* (Oyster mushroom) and *Termitomyces clypeatus* (Termite mushroom) sold on selected markets in Accra, Ghana. *Mycosphere*, 4(5), 960-967. doi:10.5943/mycosphere/4/5/9
- Quiroz-Santiago, C., Rodas-Suarez, O. R., Vazquez, Q., Carlos, R., Fernandez, F. J., Quinones-Ramierz, E. I., & Vazquez-Salinas, C. (2009). Prevalence of *Salmonella* in vegetables from Mexico. *Journal of Food Protection*, 72(6), 1279-1282.
- Raghubeer, E. V., Dunne, C. P., Farkas, D. F., & Ting, E. Y. (2000). Evaluation of batch and semicontinuous application of high hydrostatic pressure on foodborne pathogens in salsa. *Journal of Food Protection*, 63(12), 1713-1718.
- Raghubeer, E. V., Ke, J. S., Campbell, M. L., & Meyer, R. S. (1995). Fate of *Escherichia coli* O157:H7 and other coliforms in commercial mayonnaise and refrigerated salad dressing. *Journal of Food Protection*, 58(1), 13-18. doi:Doi 10.4315/0362-028x-58.1.13
- Rah, H., Chomel, B. B., Follmann, E. H., Kasten, R. W., Hew, C. H., Farver, T. B., . . . Amstrup, S. C. (2005).

- Serosurvey of selected zoonotic agents in polar bears (*Ursus maritimus*). *Veterinary Record*, 156(1), 7-13.
- Rahimi E. (2013). Lead and cadmium concentrations in goat, cow, sheep, and buffalo milks from different regions of Iran. *Food Chemistry*, 136, 389-391.
- Rahmati, T., & Labbe, R. (2008). Levels and toxigenicity of *Bacillus cereus* and *Clostridium perfringens* from retail seafood. *Journal of Food Protection*, 71(6), 1178-1185.
- Rajkowski, K. T., & Baldwin, E. A. (2003). Concerns with minimal processing in apple, citrus, and vegetable products. In J. S. Novak, G. M. Sapers, and V. K. Juneja (eds.), *Microbial Safety of Minimally Processed Foods* (pp. 35-52). Boca Raton: CRC Press.
- Rama, A., Latifi, F., Bajraktari, D., & Ramadani, N. (2015). Assessment of aflatoxin M1 levels in pasteurized and UTH milk consumed in Prishtina, Kosovo. *Food Control*, 57, 351-354.
- Ramamurthy, T., Chowdhury, G., Pazhani, G. P., & Shinoda, S. (2014). *Vibrio fluvialis*: An emerging human pathogen. *Frontiers in Microbiology*, 5, 91. <https://doi.org/10.3389/fmicb.2014.00091>
- Ramesh, A., Walker, S. A., Hood, D. B., Guillen, M. D., Schneider, K., & Weyand, E. H. (2004). Bioavailability and risk assessment of orally ingested polycyclic aromatic hydrocarbons. *International Journal of Toxicology*, 23(5), 301-333. doi:doi: 10.1080/10915810490517063
- Ramos-Villaruel, A., Aron-Maftei, N., Martín-Belloso, O., & Soliva-Fortuny, R. (2014). Bacterial inactivation and quality changes of fresh-cut avocados as affected by intense light pulses of specific spectra. *International Journal of Food Science & Technology*, 49, 128-136.
- Rangan, C. (2008). Bacteria. In D. G. Barceloux (ed.), *Medical Toxicology of Natural Substances: Foods, Fungi, Medicinal Herbs, Plants, and Venomous Animals* (pp 89-180). John Wiley & Sons, Hoboken, New Jersey.
- Rangel-Vargas, E., Gomez-Aldapa, C. A., Torres-Vitela, M. D. R., Villarruel-Lopez, A., Gordillo-Martinez, A. J., & Castro-Rosas, J. (2015). Presence and correlation of some enteric indicator bacteria, diarrheagenic *Escherichia coli* pathotypes, and *Salmonella* serotypes in alfalfa sprouts from local retail markets in Pachuca, Mexico. *Journal of Food Protection*, 78(3), 609-614.
- Rangel, J. M., Sparling, P. H., Crowe, C., Griffin, P. M., & Swerdlow, D. L. (2005). Epidemiology of *Escherichia coli* O157:H7 outbreaks, United States, 1982–2002. *Emerging Infectious Diseases*, 11(4), 603-609.
- Rao, N. M., Nand, S. C., Joseph, K. T., & Santappa, M. (1978). Control of *Salmonella* in frog legs by chemical & physical methods. *Indian Journal of Experimental Biology*, 16(5), 593-596
- Rasmussen, C. A., & Strong, D. H. (1967). Bacteria in chilled delicatessen foods. *Public Health Reports*, 82(4), 353-359.
- Rathinasabapathi, B. (2004). Survival of *Salmonella* Montevideo on tomato leaves and mature green tomatoes. *Journal of Food Protection*, 67(10), 2277-2279.
- Raybaudi-Massilia, R. M., Mosqueda-Melgar, J., & Martín-Belloso, O. (2006). Antimicrobial activity of essential oils on *Salmonella* Enteritidis, *Escherichia coli*, and *Listeria innocua* in fruit juices. *Journal of Food Protection*, 69(7), 1579-1586.
- Real Simple. (2015a). How to select, store, and cook summer produce. Retrieved from <https://www.realsimple.com/> Accessed: December 16, 2016.
- Real Simple. (2015b). How long will food last in the refrigerator? Retrieved from <https://www.realsimple.com/> Accessed: December 16, 2016.
- Reddy, A., Norris, D.F., Momeni, S. S., Waldo, B., & Ruby, J. D. (2016). The pH of beverages in the United States. *Journal of the American Dental Association*, 147, 255-263.

- Reddy, S. P., Wang, H., Adams, J. K., & Feng, P. C. (2016). Prevalence and characteristics of *Salmonella* serotypes isolated from fresh produce marketed in the United States. *Journal of Food Protection*, 79(1), 6-16. doi:10.4315/0362-028x.jfp-15-274
- Reij, M., Jongenburger, I., Gkogka, E., Gorris, L., & Zwietering, M. (2009). Perspective on the risk to infants in the Netherlands associated with *Cronobacter* spp. occurring in powdered infant formula. *International Journal of Food Microbiology*, 136(2), 232-237.
- Reinholds, I., Pugajeva, I., Bavrins, K., Kuckovska, G., & Bartkevics, V. (2017). Mycotoxins, pesticides and toxic metals in commercial spices and herbs. *Food Additives & Contaminants: Part B- Surveillance*, 10(1), 5-14.
- Reinstein, S., Fox, J. T., Shi, X., Alam, M. J., & Nagaraja, T. G. (2007). Prevalence of *Escherichia coli* O157:H7 in the American bison (*Bison bison*). *Journal of Food Protection*, 70(11), 2555-2560.
- Renter, D. G., Sargeant, J. M., Hygnstorm, S. E., Hoffman, J. D., & Gillespie, J. R. (2001). *Escherichia coli* O157:H7 in free-ranging deer in Nebraska. *Journal of Wildlife Diseases*, 37(4), 755-760.
- Renzi T. 2012. Detection of *Yersinia enterocolitica* in food by biomolecular techniques. University of Camerino. Retrieved from <https://core.ac.uk/download/pdf/9412874.pdf>. Accessed: December 16, 2016.
- Reyes, J. E., Bastias, J. M., Gutierrez, M. R., & Rodriguez, M. L. (2007). Prevalence of *Bacillus cereus* in dried milk products used by Chilean school feeding program. *Food Microbiology*, 24(1), 1-6.
- Reynolds, E., Schuler, G., Hurst, W., & Tybor, P. T. (2003). Preventing food poisoning and food infection. Retrieved from <http://www.caes.uga.edu/departments/fst/extension/documents/foodpoisoning-foodinfection.pdf>. Accessed: December 16, 2016.
- Rezaei M., Fani, A., Moini, A. L., Mirzajani, P., Malekirad, A.A., Rafiei, M., & Atabak, N. (2015). Assessment of aflatoxin M1 levels in pasteurised milk, raw milk, and cheese in Arak, Iran. *Toxin Reviews*, 34, 61-65.
- Rezende, A. C. B., Crucello, J., Moreira, R. C., Silva, B. S., & Sant'Ana, A. S. (2016). Incidence and growth of *Salmonella enterica* on the peel and pulp of avocado (*Persea americana*) and custard apple (*Annona squamosa*). *International Journal of Food Microbiology*, 235(17), 10-16.
- Rhamtulla, S., Ramana, C. V., & Reddy, T. B. (2015). Isolation of *Vibrio parahaemolyticus* from the gut of octopus (*Octopus* spp.) and mussel (*Perna indica*). *International Journal of Current Microbiology and Applied Sciences*, 4, 543-551.
- Richard, J. L. (2007). Some major mycotoxins and their mycotoxicoses—An overview. *International Journal of Food Microbiology*, 119(1-2), 3-10. doi:doi:10.1016/j.ijfoodmicro.2007.07.019
- Richardson, L. C., Bazaco, M. C., Parker, C. C., Dewey-Mattia, D., Golden, N., Jones, K., . . . Cole, D. (2017). An updated scheme for categorizing foods implicated in foodborne disease outbreaks: A tri-agency collaboration. *Foodborne Pathogens and Disease*, 14(12), 701-710.
- Richter, K. S., Dorneanu, E., Eskridge, K. M., & Rao, C. S. (1993). Microbiological quality of flours. *Cereal Foods World*, 38, 367-369.
- Rigotto, C., Victoria, M., Moresco, V., Kolesnikovas, C. K., Corrêa, A. A., Souza, D. S., . . . Barardi, C. R. (2010). Assessment of adenovirus, hepatitis A virus and rotavirus presence in environmental samples in Florianopolis, South Brazil. *Journal of Applied Microbiology*, 109(6), 1979-1987.
- Rintala, E. M., Ekholm, P., Koivisto, P., Peltonen, K., & Venalainen, E. R. (2014). The intake of inorganic arsenic from long grain rice and rice-based baby food in Finland - low safety margin warrants follow up. *Food Chemistry*, 150, 199-205.
- Rintamäki-Kinnunen, P., & Valtonen, E. T. (1996). Finnish salmon resistant to *Gyrodactylus salaris*: A

- long-term study at fish farms. *International Journal for Parasitology*, 26(7), 723-732.
- Riordan, D. C. R., Sapers, G. M., Hankinson, T. R., Magee, M., Mattrazzo, A. M., & Annous, B. A. (2001). A study of U.S. orchards to identify potential sources of *Escherichia coli* O157:H7. *Journal of Food Protection*, 64(9), 1320-1327.
- Rirattanapong, P., & Rirattanapong, O. (2016). Fluoride content of commercially available bottled drinking water in Bangkok, Thailand. *Southeast Asian Journal of Tropical Medicine and Public Health*, 47,1112-1116.
- Rizvi, A. V., Panicker, G., Myers, M. L., & Bej, A. K. (2006). Detection of pandemic *Vibrio parahaemolyticus* O3:K6 serovar in Gulf of Mexico water and shellfish using real-time PCR with Taqman® fluorescent probes. *FEMS Microbiology Letters*, 262(2), 185-192. doi:DOI: 10.1111/j.1574-6968.2006.00387.x
- Rizzo, V., Muratore, G., Russo, M. A., & Belligno, A. (2011). Shelf life study of fresh celery (*Apium graveolens* L.) grown under different nitrogen fertilization treatments. *Journal of Food Science*, 76(4), S225-S232. doi:10.1111/j.1750-3841.2011.02120.x
- Roach, R. L., & Sienko, D. G. (1992). *Clostridium perfringens* outbreak associated with minestrone soup. *American Journal of Epidemiology*, 136(10), 1288-1291.
- Robbana-Barnat, S., Rabache, M., Rialland, E., & Fradin, J. (1996). Heterocyclic amines: Occurrence and prevention in cooked food. *Environmental Health Perspectives*, 104(3), 280-288.
- Robertson, G. L. (2012). *Food Packaging: Principles and Practice*, 3 ed. CRC Press, Boca Raton.
- Robertson, L. J., & Gjerde, B. (2001). Occurrence of parasites on fruits and vegetables in Norway. *Journal of Food Protection*, 64(11), 1793-1798.
- Robertson, L. J., Johannessen, G. S., Gjerde, B. K., & Loncarevic, S. (2002). Microbiological analysis of seed sprouts in Norway. *International Journal of Food Microbiology*, 75(1), 119-126.
- Roden, M. M., Zaoutis, T. E., Buchanan, W. L., Knudsen, T. A., Sarkisova, T. A., Schaufele, R. L., . . . Chu, J. H. (2005). Epidemiology and outcome of zygomycosis: A review of 929 reported cases. *Clinical Infectious Diseases*, 41(5), 634-653.
- Rodríguez-Calleja, J. M., García-López, I., García-López, M. L., Santos, J. A., & Otero, A. (2006). Rabbit meat as a source of bacterial foodborne pathogens. *Journal of Food Protection*, 69(5), 1106- 1112. Retrieved from <http://www.ncbi.nlm.nih.gov/pubmed/16715811>
- Rodriguez-Iruretagoiena, A., Trebolazabala, J., Martinez-Arkarazo, I., de Diego, A., & Madariaga, J. M. (2015). Metals and metalloids in fruits of tomatoes (*Solanum lycopersicum*) and their cultivation soils in the Basque Country: Concentrations and accumulation trends. *Food Chemistry*, 173, 1083-1089.
- Roilides, E., Zaoutis, T. E., & Walsh, T. J. (2009). Invasive zygomycosis in neonates and children. *Clinical Microbiology and Infection*, 15(s5), 50-54.
- Ros-Chumillas, M., Belissario, Y., Iguaz, A., & Lopez, A. (2007). Quality and shelf life of orange juice aseptically packaged in PET bottles. *Journal of Food Engineering*, 79, 234-242.
- Rosengren, A., Lindblad, M., & Lindqvist, R. (2013). The effect of undissociated lactic acid on *Staphylococcus aureus* growth and enterotoxin A production. *International Journal of Food Microbiology*, 162, 159-166. doi:10.1016/j.ijfoodmicro.2013.01.006
- Rosengren, Å., Fabricius, A., Guss, B., Sylvén, S., & Lindqvist, R. (2010). Occurrence of foodborne pathogens and characterization of *Staphylococcus aureus* in cheese produced on farm-dairies. *International Journal of Food Microbiology*, 144, 263-269.
- Rosenkvist, H., & Hansen, A. S. (1995). Contamination profiles and characterization of *Bacillus* species in

- bred and raw material for bread production. *International Journal of Food Microbiology*, 26(3), 353-363.
- Ross, T. (2008). Microbial ecology in food safety risk assessment. In D. W. Schaffner (ed.), *Microbial Risk Analysis of Foods* (pp. 51-97). ASM Press, Washington DC.
- Rothenberg, S. E., Mgutshini, N. L., Bizimis, M., Johnson-Beebout, S. E., & Ramanantsoanirina, A. (2015). Retrospective study of methylmercury and other metal(loid)s in Madagascar unpolished rice (*Oryza sativa* L.). *Environmental Pollution*, 196, 125-133.
- Rothman, K. J., & Greenland, S. (2005). Causation and causal inference in epidemiology. *American Journal of Public Health*, 95(S1), S144-S150.
- Rotkin-Ellman, M., & Solomon, G. (2012). FDA risk assessment of seafood contamination after the BP oil spill: Rotkin-Ellman and Solomon respond. *Environmental Health Perspectives*, 120(2), a55-a56. doi:<http://dx.doi.org/10.1289/ehp.1104539R>
- Rowan, N. J., & Anderson, J. G. (1998). Growth and enterotoxin production by diarrhoeagenic *Bacillus cereus* in dietary supplements prepared for hospitalized HIV patients. *The Journal of Hospital Infection*, 38(2), 139-146. doi:DOI: [http://dx.doi.org/10.1016/S0195-6701\(98\)90067-6](http://dx.doi.org/10.1016/S0195-6701(98)90067-6)
- Roy, M., Harris, J., Afreen, S., Deak, E., Gade, L., Balajee, S. A., Park, B., Chiller, T., & Luby, S. (2013). Aflatoxin contamination in food commodities in Bangladesh. *Food Additives & Contaminants Part B-Surveillance*. 6, 17-23.
- Ru, Q. M., Feng, Q., & He, J. Z. (2013). Risk assessment of heavy metals in honey consumed in Zhejiang province, Southeastern China. *Food and Chemical Toxicology*, 53, 256-262.
- Ruckart, P. Z., Kakolewski, K., Bove, F. J., & Kaye, W. E. (2004). Long-term neurobehavioral health effects of methyl parathion exposure in children in Mississippi and Ohio. *Environmental Health Perspectives*, 112(1), 46-51.
- Ryser, E. T. (2007). Incidence and behavior of *Listeria monocytogenes* in cheese and other fermented dairy products. In E. T. Ryser & E. H. Marth (Eds.), *Listeria, Listeriosis, and Food Safety* (3rd ed.). Boca Raton: CRC Press.
- Ryu, J. H., & Beuchat, L. R. (1998). Influence of acid tolerance responses on survival, growth, and thermal cross-protection of *Escherichia coli* O157:H7 in acidified media and fruit juices. *International Journal of Food Microbiology*, 45(3), 185-193. doi:doi:10.1016/S0168-1605(98)00165-2
- Sadler-Reeves, L., Aird, H., de Pinna, E., Elviss, N., Fox, A., Kaye, M., . . . McLaughlin, J. (2016). The occurrence of *Salmonella* in raw and ready-to-eat bean sprouts and sprouted seeds on retail sale in England and Northern Ireland. *Lett Appl Microbiol*, 62(2), 126-129. doi:10.1111/lam.12530
- Sado, P. N., Jinneman, K. C., Husby, G. J., Sorg, S. M., & Omiecinski, C. J. (1998). Identification of *Listeria monocytogenes* from unpasteurized apple juice using rapid test kits. *Journal of Food Protection*, 61(9), 1199-1202.
- Safari, R., & Yousefi, Z. (2010). Study of *Clostridium botulinum* by various formulations of salt and preservatives in Persian caviar. *Environmental Justice*, 3(1), 21-26.
- Safe Oysters. (2009). Safely storing oysters and other molluscan shellfish. *Vibrio vulnificus* Infection from Consumption of Raw Shellfish or Marine-Related Wounds. Retrieved from <http://safeoysters.org/consumers/storing.html>. Accessed December 16, 2016.
- Sagoo, S. K., Little, C. L., Ward, L., Gillespie, I. A., & Mitchell, R. T. (2003). Microbiological study of ready-to-eat salad vegetables from retail establishments uncovers a national outbreak of salmonellosis. *Journal of Food Protection*, 66(3), 403-409.
- Sakhale, B. K., & Kapse, B. M. (2012). Short communication studies on shelf life extension of sweet

- oranges (*Citrus sinensis* L.). *International Food Research Journal*, 19(2), 779-781.
- Salazar, J. K., Carstens, C. K., Bathija, V. M., Narula, S. S., Parish, M., & Tortorello, M. L. (2016). Fate of *Listeria monocytogenes* in fresh apples and caramel apples. *Journal of Food Protection*, 79(5), 696-702. doi:10.4315/0362-028x.jfp-15-442
- Salazar, J. K., Sahu, S. N., Hildebrandt, I. M., Zhang, L., Qi, Y., Liggins, G., Datta, A. R., & Tortorello, M. L. (2017). Growth kinetics of *Listeria monocytogenes* in cut produce. *Journal of Food Protection*, 80(8), 1328-1336.
- Saleem, M. T. S. (2011). Anti-microbial activity of sesame oil. *International Journal of Research in Phytochemistry & Pharmacology*, 1(1), 21-23.
- Salgado-Miranda, C., Palomares, E., Jurado, M., Marín, A., Vegaa, F., & Soriano-Vargasa, E. (2010). Isolation and distribution of bacterial flora in farmed rainbow trout from Mexico. *Journal of Aquatic Animal Health*, 22(4), 244-247.
- Samadpour, M., Barbour, M. W., Nguyen, T., Cao, T.-M., Buck, F., Depavia, G. A., . . . Stopforth, J. D. (2006). Incidence of Enterohemorrhagic *Escherichia coli*, *Escherichia coli* O157, *Salmonella*, and *Listeria monocytogenes* in retail fresh ground beef, sprouts, and mushrooms. *Journal of Food Protection*, 69(2), 441-443.
- Sampedro, F., Geveke, D., Fan, X., Rodrigo, D., & Zhang, H. (2009). Shelf-life study of an orange juice-milk based beverage after PEF and thermal processing. *Journal of Food Science*, 74(2), S107-S112.
- Sanaa, M., Pouillot, R., Vega, F. G., Strain, E., & Van Doren, J. M. (2019). GenomeGraphR: A user-friendly open-source web application for foodborne pathogen whole genome sequencing data integration, analysis, and visualization. *PLoS ONE*, 14(2): e0213039. <https://doi.org/10.1371/journal.pone.0213039>. Interactive tool available at <https://fda-riskmodels.foodrisk.org/genomegraphr>. Accessed: January 19, 2022.
- Sant'Ana, A., Barbosa, M. S., Destro, M. T., Landgraf, M., & Franco, B. D. G. M. (2012). Growth potential of *Salmonella* spp. and *Listeria monocytogenes* in nine types of ready-to-eat vegetables stored at variable temperature conditions during shelf-life. *International Journal of Food Microbiology*, 157(1), 52-58. doi:doi:10.1016/j.ijfoodmicro.2012.04.011
- Sant'Ana, A. S., Franco, B. D., & Schaffner, D. W. (2012). Modeling the growth rate and lag time of different strains of *Salmonella enterica* and *Listeria monocytogenes* in ready-to-eat lettuce. *Food Microbiology*, 30(1), 267-273.
- Sant'Ana, A. S., Landgraf, M., Destro, M. T., & Franco, B. D. (2013). Growth potential of *Salmonella* and *Listeria monocytogenes* in ready-to-eat lettuce and collard greens packaged under modified atmosphere and in perforated film. *Journal of Food Protection*, 76(5), 888-891. Retrieved from <http://www.ncbi.nlm.nih.gov/pubmed/23643135>
- Santos, A. L., Bando, E., & Machinski, M. (2014). Occurrence of aflatoxin M-1 in bovine milk commercialized in the Parana State, Brazil. *Semina-Ciencias Agrarias*, 35, 371-374.
- Santos, M. I., Cavaco, A., Gouveia, J., Novais, M. R., Nogueira, P. J., Pedroso, L., & Ferreira, M. A. S. S. (2012). Evaluation of minimally processed salads commercialized in Portugal. *Food Control*, 23(1), 275-281. doi:doi:10.1016/j.foodcont.2011.06.022
- Sargeant, J. M., Hafer, D. J., Gillespie, J. R., Oberst, R. D., & Flood, S. J. (1999). Prevalence of *Escherichia coli* O157:H7 in white-tailed deer sharing rangeland with cattle. *Journal of the American Veterinary Medical Association*, 215(6), 792-794.
- Sarrias, J. A., Valero, M., & Salmeron, M. C. (2002). Enumeration, isolation and characterization of *Bacillus cereus* strains from Spanish raw rice. *Food Microbiology*, 19(6), 589-595.

- doi:doi:10.1006/fmic.2002.0514
- Satin, M. (2008). *Food Alert!: The Ultimate Sourcebook for Food Safety*, 2 ed. Checkmark Books.
- Savi, G. D., Piacentini, K. C., Tibola, C. S., Santos, K., Maria, G. S., & Scussel, V. M. (2016). Deoxynivalenol in the wheat milling process and wheat-based products and daily intake estimates for the southern Brazilian population. *Food Control*, 62, 231-236.
- Scallan, E., Hoekstra, R. M., Angulo, F. J., Tauxe, R. V., Widdowson, M. A., Roy, S. L., . . . Griffin, P. M. (2011). Foodborne illness acquired in the United States—major pathogens. *Emerging Infectious Diseases*, 17(1), 7-15. doi:10.3201/eid1701.P11101
- Scallan, E., Hoekstra, R., Mahon, B., Jones, T., & Griffin, P. (2015). An assessment of the human health impact of seven leading foodborne pathogens in the United States using disability adjusted life years. *Epidemiology & Infection*, 143(13), 2795-2804.
- Schad, G. A., Leiby, D. A., Duffy, C. H., Murrell, K. D., & Alt, G. L. (1986). *Trichinella spiralis* in the black bear (*Ursus americanus*) of Pennsylvania: Distribution, prevalence and intensity of infection. *Journal of Wildlife Diseases*, 22(1), 36-41. doi:doi: http://dx.doi.org/10.7589/0090-3558-22.1.36
- Schaeffer, J., Le Saux, J. C., Lora, M., Atmar, R. L., & Le Guyader, F. S. (2013). Norovirus contamination on French marketed oysters. *International Journal of Food Microbiology*, 166(2), 244-248. doi:10.1016/j.ijfoodmicro.2013.07.022
- Schaffner, C. P., Mosbach, K., Bibit, V. C., & Watson, C. H. (1967). Coconut and *Salmonella* infection. *Applied and Environmental Microbiology*, 15(3), 471-475.
- Schärer, K., Savioz, S., Cernela, N., Saegesser, G., & Stephan, R. (2011). Occurrence of *Vibrio* spp. in fish and shellfish collected from the Swiss market. *Journal of Food Protection*, 74(8), 1345-1347.
- Scharff, R. L. (2012). Economic burden from health losses due to foodborne illness in the United States. *Journal of Food Protection*, 75(1), 123-131.
- Scharff, R. L. (2018). The economic burden of foodborne illness in the United States. In T. Roberts (Ed.), *Food Safety Economics* (pp. 123-142). Springer, New York.
- Schatzmayr, G., & Streit, E. (2013). Global occurrence of mycotoxins in the food and feed chain: Facts and figures. *World Mycotoxin Journal*, 6(3), 213-222. doi:10.3920/Wmj2013.1572
- Schebor, C., & Chirife, J. (2000). A survey of water activity and pH values in fresh pasta packed under modified atmosphere manufactured in Argentina and Uruguay. *Journal of Food Protection*, 63(7), 965-969.
- Schets, F. M., Van den Berg, H. H., Engels, G. B., Lodder, W. J., & Husman, A. M. R. (2007). *Cryptosporidium* and *Giardia* in commercial and non-commercial oysters (*Crassostrea gigas*) and water from the Oosterschelde, the Netherlands. *International Journal of Food Microbiology*, 113(2), 189-194. doi:doi:10.1016/j.ijfoodmicro.2006.06.031
- Schets, F. M., van den Berg, H. H., Rutjes, S. A., & de Roda Husman, A. M. (2010). Pathogenic *Vibrio* species in Dutch shellfish destined for direct human consumption. *Journal of Food Protection*, 73(4), 734-738.
- Schmidt, S., & Fontana, A. (2007). Appendix E: Water activity values of select food ingredients and products. In G. Barbosa-Cánovas, A. Fontana, S. Schmidt, & T. Labuza (eds.), *Water Activity in Foods: Fundamentals and Applications*. Blackwell Publishing Ltd, Oxford, UK.
- Schneider, K. R., Goodrich-Schneider, R., Hubbard, M. A., & Richardson, S. (2015a). Preventing foodborne illness associated with *Clostridium perfringens*. Retrieved from <http://edis.ifas.ufl.edu/pdffiles/FS/FS10100.pdf>. Accessed: December 16, 2016.
- Schneider, K. R., Goodrich-Schneider, R., Hubbard, M. A., & Richardson, S. (2015b). Preventing

- foodborne illness: Listeriosis. Retrieved from <http://edis.ifas.ufl.edu/pdffiles/FS/FS10200.pdf>. Accessed: December 16, 2016.
- Schneider, K. R., Silverberg, R., Chang, A., & Goodrich Schneider, R. M. (2015c). Preventing foodborne illness: *Clostridium botulinum*. Retrieved from <http://edis.ifas.ufl.edu/fs104>. Accessed: December 16, 2016.
- Schneider, K. R., Schneider, R. G., Hubbard, M. A., & Richardson, S. (2015d). Preventing foodborne illness: Salmonellosis. Retrieved from <http://edis.ifas.ufl.edu/pdffiles/FS/FS09600.pdf>. Accessed: December 16, 2016.
- Schoeller, N. P., Ingham, S. C., & Ingham, B. H. (2002). Assessment of the potential for *Listeria monocytogenes* survival and growth during alfalfa sprout production and use of ionizing radiation as a potential intervention treatment. *Journal of Food Protection*, 65(8), 1259-1266.
- Schreiber, R. L. (2015). Cajun style blackfish 50/50. Retrieved from [http://www.rlschreiber.com/shop/Catalog\\_Item.asp?loc=0&id=395](http://www.rlschreiber.com/shop/Catalog_Item.asp?loc=0&id=395). Accessed: December 16, 2016.
- Schutze, G. E., Fawcett, H. A., Lewno, M. J., Flick, E. L., & Kirby, R. S. (1996). Prevalence of *Salmonella* Enteritidis in poultry shell eggs in Arkansas. *Southern Medical Journal*, 89(9), 889-891.
- Schvartzman, M., Maffre, A., Tenenhaus-Aziza, F., Sanaa, M., Butler, F., & Jordan, K. (2011). Modelling the fate of *Listeria monocytogenes* during manufacture and ripening of smeared cheese made with pasteurised or raw milk. *International Journal of Food Microbiology*, 145, S31-S38.
- Scott, J. (2011). *Bacillus* spp. that can act as spoilage organisms and pathogens: *Bacillus cereus*, *Bacillus licheniformis* and others. Retrieved from <http://www.ilsa.org/NorthAmerica/Documents/FOOD%20MICROBIOLOGY/2011%20IAFP%20Presentations/08-Scott%20Presentation-APPROVED.pdf>. Accessed: December 16, 2016.
- Scott, J. (2013). Lessons learned from the hydrolyzed vegetable protein incident. Retrieved from <http://jifsan.umd.edu/wp-content/uploads/2013/10/1-Jenny-Scott1.pdf>. Accessed: December 16, 2016.
- Scott, T., & Foster, B. G. (1997). *Salmonella* spp. in free-ranging and farmed alligators (*Alligator mississippiensis*) from Texas and Louisiana U.S.A. *Aquaculture*, 156(1-2), 179-181.
- Scott, V. N., Chen, Y., Freier, T. A., Kuehm, J., Moorman, M., Meyer, J., . . . Banks, J. (2009). Control of *Salmonella* in low-moisture foods I: Minimizing entry of *Salmonella* into a processing facility. *Food Protection Trends*, 29(6), 342-353.
- Scott, V. N., & Stevenson, K. E. (2006). *HACCP: A Systematic Approach to Food Safety*, 4<sup>th</sup> ed. eds. Food Products Association, Washington, D.C.
- Seddigi, Z. S., Kandhro, G. A., Shah, F., Danish, E., & Soylak, M. (2016). Assessment of metal contents in spices and herbs from Saudi Arabia. *Toxicology and Industrial Health*, 32, 260-269.
- Sedlackova, L., Kruzikova, K., & Svobodova, Z. (2014). Mercury speciation in fish muscles from major Czech rivers and assessment of health risks. *Food Chemistry*, 150, 360-365. doi:10.1016/j.foodchem.2013.10.041
- Sevenier, V., Delannoy, S., Andre, S., Fach, P., & Remize, F. (2012). Prevalence of *Clostridium botulinum* and thermophilic heat-resistant spores in raw carrots and green beans used in French canning industry. *International Journal of Food Microbiology*, 155(3), 263-268. doi:doi:10.1016/j.ijfoodmicro.2012.02.009
- Shahbazi, Y., Ahmadi, F., & Fakhari, F. (2016). Voltammetric determination of pb, cd, zn, cu and se in milk and dairy products collected from Iran: An emphasis on permissible limits and risk assessment of

- exposure to heavy metals. *Food Chemistry*, 192, 1060-1067.
- Shaheen, N., Ahmed, M. K., Islam, M. S., Habibullah-Al-Mamun, M., Tukun, A. B., Islam, S., & Rahim A. (2016). Health risk assessment of trace elements via dietary intake of 'non-piscine protein source' foodstuffs (meat, milk and egg) in Bangladesh. *Environmental Science and Pollution Research*, 23, 7794-7806.
- Shakerian, A., Rahimi, E., & Emad, P. (2016). Vegetables and restaurant salads as a reservoir for Shiga toxicogenic *Escherichia coli*: Distribution of virulence factors, o-serogroups, and antibiotic resistance properties. *Journal of Food Protection*, 79, 1154-1160.
- Sharma, M., Adler, B. B., Harrison, M. D., & Beuchat, L. R. (2005). Thermal tolerance of acid-adapted and unadapted *Salmonella*, *Escherichia coli* O157:H7, and *Listeria monocytogenes* in cantaloupe juice and watermelon juice. *Letters in Applied Microbiology*, 41(6), 448-453.
- Sharma, M., Beuchat, L. R., Doyle, M. P., & Chen, J. (2001). Survival of *Salmonellae* in pasteurized, refrigerated calcium-fortified orange juice. *Journal of Food Protection*, 64(9), 1299-1304.
- Shaw, A. (2012). Salmonella. Retrieved from <http://www.fshn.hs.iastate.edu/wp-content/uploads/2012/05/Salmonella.pdf>. Accessed: December 16, 2016.
- Shelf Life Advice. Shelf life guides. 2009. Retrieved from <http://shelflifeadvice.com/> Accessed: December 16, 2016.
- Shelf Life Advice. Shelf life guides. 2010. Retrieved from <http://shelflifeadvice.com/> Accessed: December 16, 2016.
- Shelf Life Advice. Shelf life guides. 2012. Retrieved from <http://shelflifeadvice.com/> Accessed: December 16, 2016.
- Shelf Life Advice. Shelf life guides. 2015. Retrieved from <http://shelflifeadvice.com/> Accessed: December 16, 2016.
- Shen, X., Sun, X., Xie, Q., Liu, H., Zhao, Y., Pan, Y., Hwang, C. A., & Wu, V. C. H. (2014). Antimicrobial effect of blueberry (*Vaccinium corymbosum* L.) extracts against the growth of *Listeria monocytogenes* and *Salmonella* Enteritidis. *Food Control*, 35, 159-165.
- Shepard, G. (2008). Risk assessment of aflatoxins in food in Africa. *Food Additives & Contaminants: Part A*, 25(10), 1246-1256.
- Sherratt, H. S. A. (1986). Hypoglycin, the famous toxin of the unripe Jamaican ackee fruit. *Trends in Pharmacological Sciences*, 7, 186-191. doi:10.1016/0165-6147(86)90310-X
- Sheth, A. N., Wiersma, P., Atrubin, D., Dubey, V., Zink, D., Skinner, G., . . . Sobel, J. (2008). International outbreak of severe botulism with prolonged toxemia caused by commercial carrot juice. *Clinical Infectious Diseases*, 47(1), 1245-1251.
- Shrestha, S., Grieder, J., McMahon, D. J., & Nummer, B. (2011). Survival of *Listeria monocytogenes* introduced as a post-aging contaminant during storage of low-salt Cheddar cheese at 4, 10, and 21°C. *Journal of dairy science*, 94(9), 4329-4335.
- Shi, X., Namvar, A., Kostrzynska, M., Hora, R., & Warriner, K. (2007). Persistence and growth of different *Salmonella* serovars on pre- and postharvest tomatoes. *Journal of Food Protection*, 70(12), 2725-2731.
- Shiel, A. E., Weis, D., & Orians, K. J. (2012). Tracing cadmium, zinc and lead sources in bivalves from the coasts of western Canada and the USA using isotopes. *Geochimica Et Cosmochimica Acta*, 76, 175-190. doi:10.1016/j.gca.2011.10.005
- Shields, B. A., Bird, P., Liss, W. J., Groves, K. L., Olson, R., & Rossignol, P. A. (2002). The nematode *Anisakis simplex* in American shad (*Alosa sapidissima*) in two Oregon rivers. *The Journal of*

- Parasitology*, 88(5), 1033-1035. doi:DOI: 10.2307/3285555
- Shin, J. H., & Rasco, B. A. (2007). Effect of water phase salt content and storage temperature on *Listeria monocytogenes* survival in chum salmon (*Oncorhynchus keta*) roe and caviar (ikura). *Journal of Food Science*, 72(5), M160-M165. doi:10.1111/j.1750-3841.2007.00385.x
- Shrestha, S., Grieder, J. A., McMahon, D. J., & Nummer, B. A. (2011). Survival of *Salmonella* serovars introduced as a post-aging contaminant during storage of low-salt Cheddar cheese at 4, 10, and 21 °C. *J Food Sci.*, 76(9), M616-621. doi:doi: 10.1111/j.1750-3841.2011.02430.x
- Shukla, P., Bansode, F. W., & Singh, R. K. (2011). Chloramphenicol toxicity: A review. *Journal of Medicine and Medical Sciences*, 2(13), 1313-1316.
- Signes-Pastor, A. J., Carey, M., Meharg, A. A. (2016). Inorganic arsenic in rice-based products for infants and young children. *Food Chemistry*, 191, 128-134.
- Sigrist, M., Hilbe, N., Brusa, L., Campagnoli, D., & Beldomenico, H. (2016). Total arsenic in selected food samples from Argentina: Estimation of their contribution to inorganic arsenic dietary intake. *Food Chemistry*, 210, 96-101. doi:10.1016/j.foodchem.2016.04.072
- Sikorski, Z. E., & Kalodziejska, I. (2002). Microbial risks in mild hot smoking of fish. *Critical Reviews in Food Science and Nutrition*, 42(1), 35-51. doi:10.1080/10408690290825448
- Silva, M. V., Janeiro, V., Bando, E., & Machinski, M. (2015). Occurrence and estimative of aflatoxin M-1 intake in UHT cow milk in Parana State, Brazil. *Food Control*, 53, 222-225. doi:10.1016/j.foodcont.2015.01.025
- Silva, T. M., Sabaini, P. S., Evangelista, W. P., & Gloria, M. B. A. (2011). Occurrence of histamine in Brazilian fresh and canned tuna. *Food Control*, 22(2), 323-327.
- Silveira, M. F. A., Soares, N. F. F., Geraldine, R. M., Andrade, N. J., Botrel, D. A., & Gonçalves, M. P. J. (2007). Active film incorporated with sorbic acid on pastry dough conservation. *Food Control*, 18(9), 1063-1067.
- Sim, H. L., Hong, Y. K., Yoon, W. B., & Yuk, H. G. (2013). Behavior of *Salmonella* spp. and natural microbiota on fresh-cut dragon fruits at different storage temperatures. *International Journal of Food Microbiology*, 160(3), 239-244. doi:doi:10.1016/j.ijfoodmicro.2012.11.003
- Simmons, C., Stasiewicz, M. J., Wright, E., Warchocki, S., Roof, S., Kause, J. R., Bauer, N., Ibrahim, S., Wiedmann, M., & Oliver, H. F. (2014). *Listeria monocytogenes* and *Listeria* spp. contamination patterns in retail delicatessen establishments in three U.S. states. *Journal of Food Protection*, 77(11), 1929-1939.
- Simpson, M. V., Smith, J. P., Dodds, K. L., Ramaswamy, H. S., Blanchfield, B., & Simpson, B. K. (1995). Challenge studies with *Clostridium botulinum* in a sous vide spaghetti and meat sauce product. *Journal of Food Protection*, 58, 229-234.
- Sims, J. N., Isokpehi, R. D., Cooper, G. A., Bass, M. P., Brown, S. D., John, A. L. S., . . . Cohly, H. H. (2011). Visual analytics of surveillance data on foodborne vibriosis, United States, 1973-2010. *Environmental Health Insights*, 5, 71-85. <https://doi.org/10.4137/EHI.S7806>
- Sireli, U. T., Cil, G. I., Dikmen, B. Y., Filazi, A., & Ulker, H. (2015). Detection of metals in different honey brands. *Kafkas Universitesi Veteriner Fakultesi Dergisi*, 21(6), 915-918.
- Sivapalasingam, S., Barrett, E., Kimura, A., Van Duyne, S., De Witt, W., Ying, M., . . . Shillam, P. (2003). A multistate outbreak of *Salmonella enterica* serotype Newport infection linked to mango consumption: Impact of water-dip disinfestation technology. *Clinical Infectious Diseases*, 37(12), 1585-1590.
- Sivasankar, B. (2009). *Food Processing and Preservation*. PHI Learning Private Ltd., New Delhi, India.

- Skalina, L., & Nikolajeva, V. (2010). Growth potential of *Listeria monocytogenes* strains in mixed ready-to-eat salads. *International Journal of Food Microbiology*, 144(2), 317-321. doi:doi:10.1016/j.ijfoodmicro.2010.10.001
- Skinner, G. E., Solomon, H. M., & Fingerhut, G. A. (1999). Prevention of *Clostridium botulinum* type A, proteolytic B and E toxin formation in refrigerated pea soup by *Lactobacillus plantarum* ATCC 8014. *Journal of Food Science*, 64(4), 724-727. doi:DOI: 10.1111/j.1365-2621.1999.tb15119.x
- Skrbic, B., Zivancev, J., Antic, I., & Godula, M. (2014). Levels of aflatoxin M1 in different types of milk collected in Serbia: Assessment of human and animal exposure. *Food Control*, 40, 113-119.
- Slobbe, L., van Genderen, P. J., & Wismans, P. J. (2008). Two patients with ciguatera toxicity: A seafood poisoning in travellers to (sub) tropical areas. *The Netherlands Journal of Medicine*, 66(9), 389-391.
- Smith, D. P., & Musgrove, M. T. (2008). Effect of blood spots in table egg albumen on *Salmonella* growth. *Poultry Science*, 87(8), 1659-1661. doi:doi: 10.3382/ps.2007-00528
- Smith, J. P., Daifas, D. P., El-Khoury, W., Koukoutsis, J., & El-Khoury, A. (2004). Shelf life and safety concerns of bakery products—a review. *Critical Reviews in Food Science and Nutrition*, 44(1), 19-55. doi:DOI:10.1080/10408690490263774
- Smittle, R. B. (2000). Microbiological safety of mayonnaise, salad dressings, and sauces produced in the United States: A review. *Journal of Food Protection*, 63(8), 1144-1153.
- Smolinski, H. S., Wang, S., Ren, L., Chen, Y., Kowalczyk, B., Thomas, E., Van Doren, J., & Ryser, E. T. (2018). Transfer and redistribution of *Salmonella* Typhimurium LT2 and *Escherichia coli* O157:H7 during pilot-scale processing of baby spinach, cilantro, and romaine lettuce. *Journal of Food Protection*, 81(6), 953-962. doi: 10.4315/0362-028X.JFP-17-420
- Sobel, J., Tucker, N., Sulka, A., McLaughlin, J., & Maslanka, S., (2004). Foodborne botulism in the United States, 1990-2000. *Emerging Infectious Diseases*, 10(9), 1606-1611. doi: <https://dx.doi.org/10.3201/eid1009.030745>
- Soliman, N. F. (2015). Metals contents in spices and herbs available on the Egyptian market: Assessment of potential human health risk. *Open Conference Proceedings Journal*, 6, 24-29.
- Son, N. T., & Fleet, G. H. (1980). Behavior of pathogenic bacteria in the oyster, *Crassostrea commercialis*, during depuration, re-laying, and storage. *Applied and Environmental Microbiology*, 40(6), 994-1002.
- Sorenson, W. G. (1999). Fungal spores: Hazardous to health? *Environmental Health Perspectives*, 107(Suppl. 3), 469-472.
- Southern Regional Aquaculture Center. (2005). Crawfish aquaculture and marketing. Retrieved from <https://srac.tamu.edu/index.cfm/event/getFactSheet/whichfactsheet/184/>. Accessed: December 16, 2016.
- Spanu, C., Scarano, C., Spanu, V., Penna, C., Virdis, S., De Santis, E. P. L. (2012). *Listeria monocytogenes* growth potential in Ricotta Salata cheese. *International Dairy Journal*, 24, 120-122. doi: <https://doi.org/10.1016/j.idairyj.2011.09.006>
- Spanu, C., Scarano, C., Spanu, V., Pala, C., Casti, D., Lamon, S., . . . De Santis, E. P. (2016). Occurrence and behavior of *Bacillus cereus* in naturally contaminated Ricotta Salata cheese during refrigerated storage. *Food Microbiology*, 58, 135-138. doi:10.1016/j.fm.2016.05.002
- Speijers, G. J. A. (2004). Patulin. In N. Magan & M. Olsen (eds.), *Mycotoxins in Food: Detection and Control* (pp. 339-352), Woodhead Publishing, Cambridge, England.
- Sperling, L., Alter, T., & Huehn, S. (2015). Prevalence and antimicrobial resistance of *Vibrio* spp. in retail

- and farm shrimps in Ecuador. *Journal of Food Protection*, 78(11), 2089-2092.
- Srinivasan, A., & Viraraghavan, T. (2009). Perchlorate: Health effects and technologies for its removal from water resources. *International Journal of Environmental Research and Public Health*, 6(4), 1418-1442. doi:10.3390/ijerph6041418
- Stafford, R. J., Schluter, P., Kirk, M., Wilson, A., Unicomb, L., Ashbolt, R., . . . Group, O. W. (2007). Multi-centre prospective case-control study of *Campylobacter* infection in persons aged 5 years and older in Australia. *Epidemiology & Infection*, 135(6), 978-988.
- Stahl, B. (2010). Controlling contamination: Focus on low-moisture food products. *American Institute of Baking Update*. Retrieved from [https://www.aibonline.org/aibOnline\\_/www.aibonline.org/newsletter/Magazine/Jul\\_Aug2010/6Controlling.pdf](https://www.aibonline.org/aibOnline_/www.aibonline.org/newsletter/Magazine/Jul_Aug2010/6Controlling.pdf). Accessed: December 16, 2016.
- Stella, P., Cerf, O., Hugas, M., Koutsoumanis, K. P., Nguyen-The, C., Sofos, J. N., . . . Zwietering, M. H. (2013). Ranking the microbiological safety of foods: A new tool and its application to composite products. *Trends in Food Science & Technology*, 33(2), 124-138. doi:http://dx.doi.org/10.1016/j.tifs.2013.07.005
- Stenfors Arnesen, L. P., O'Sullivan, K., & Granum, P. E. (2007). Food poisoning potential of *Bacillus cereus* strains from Norwegian dairies. *International Journal of Food Microbiology*, 116(2), 292-296. doi:10.1016/j.ijfoodmicro.2006.12.021
- Stephan, R., Schumacher, S., Corti, S., Krause, G., Danuser, J., & Beutin, L. (2008). Prevalence and characteristics of Shiga toxin-producing *Escherichia coli* in Swiss raw milk cheeses collected at producer level. *Journal of Dairy Science*, 91(7), 2561-2565. doi:10.3168/jds.2008-1055
- Stewart, C. M., Cole, M. B., & Schaffner, D. W. (2003). Managing the risk of staphylococcal food poisoning from cream-filled baked goods to meet a food safety objective. *Journal of Food Protection*, 66(7), 1310-1325.
- Stewart, D., Reineke, K. F., Ulaszek, J. M., Fu, T. J., & Tortorello, M. L. (2001). Growth of *Escherichia coli* O157:H7 during sprouting of alfalfa seeds. *Letters in Applied Microbiology*, 33(2), 95-99.
- Stewart, D. S., Reineke, K. F., Ulaszek, J. M., & Tortorello, M. L. (2001). Growth of *Salmonella* during sprouting of alfalfa seeds associated with salmonellosis outbreaks. *Journal of Food Protection*, 64(5), 618-622.
- Stewart, T. J. (1992). A critical survey on the status of multiple criteria decision making theory and practice. *Omega International Journal of Management Science*, 20(5-6), 569-586.
- StillTasty. (2015). Your ultimate shelf life guide. Retrieved from <http://www.stilltasty.com/>. Accessed: December 16, 2016.
- StillTasty. (2016). Dried vegetables, commercially packaged (including vegetable soup blends) - unopened or opened. *Food Storage - How Long Can You Keep*. Retrieved from <http://www.stilltasty.com/>. Accessed: December 16, 2016.
- Stine, S. W., Song, I., Choi, C. Y., & Gerba, C. P. (2005). Effect of relative humidity on preharvest survival of bacterial and viral pathogens on the surface of cantaloupe, lettuce, and bell peppers. *Journal of Food Protection*, 68(7), 1352-1358.
- Stobo, L. A., Lacaze, J. P., Scott, A. C., Petrie, J., & Turrell, E. A. (2008). Surveillance of algal toxins in shellfish from Scottish waters. *Toxicon*, 51(4), 635-648. doi:10.1016/j.toxicon.2007.11.020
- Stockmann-Juvala, H., & Savolainen, K. (2008). A review of the toxic effects and mechanisms of action of fumonisin B1. *Human & Experimental Toxicology*, 27(11), 799-809. doi:10.1177/0960327108099525

- Stratton, J. E., Hutkins, R. W., & Taylor, S. L. (1991). Biogenic amines in cheese and other fermented foods: A review. *Journal of Food Protection*, 54(6), 460-470.
- Strauchman, M., & Morningstar, M. W. (2012). Fluoroquinolone toxicity symptoms in a patient presenting with low back pain. *Clinical Practice*, 2(4), e87. doi:10.4081/cp.2012.e87
- Strawn, L. K., & Danyluk, M. D. (2010a). Fate of *Escherichia coli* O157:H7 and *Salmonella* on fresh and frozen cut pineapples. *International Journal of Food Microbiology*, 73(3), 418-424.
- Strawn, L. K., & Danyluk, M. D. (2010b). Fate of *Escherichia coli* O157:H7 and *Salmonella* spp. on fresh and frozen cut mangoes and papayas. *International Journal of Food Microbiology*, 138(1-2), 78- 84. doi:doi:10.1016/j.ijfoodmicro.2009.12.002
- Strawn, L. K., Schneider, K. R., & Danyluk, M. D. (2011). Microbial safety of tropical fruits. *Critical Reviews in Food Science and Nutrition*, 51(2), 132-145.
- Strong, D. H., Canada, J. C., & Griffiths, B. B. (1963). Incidence of *Clostridium perfringens* in American foods. *Journal of Applied Microbiology*, 11(1), 42-44.
- Su, G., Yu, H., Lam, M. H., Giesy, J. P., & Zhang, X. (2014). Mechanisms of toxicity of hydroxylated polybrominated diphenyl ethers (HO-PBDEs) determined by toxicogenomic analysis with a live cell array coupled with mutagenesis in *Escherichia coli*. *Environmental Science & Technology*, 48(10), 5929-5937. doi:10.1021/es5003023
- Su, Y., & Liu, C. (2007). *Vibrio parahaemolyticus*: A concern of seafood safety. *Food Microbiology*, 24(6), 549-558.
- Subires, A., Yuste, J., & Capellas, M. (2014). Flow cytometry immunodetection and membrane integrity assessment of *Escherichia coli* O157:H7 in ready-to-eat pasta salad during refrigerated storage. *International Journal of Food Microbiology*, 168-169, 47-56. doi:10.1016/j.ijfoodmicro.2013.10.013
- Sugiyama, H., & Yang, K. H. (1975). Growth potential of *Clostridium botulinum* in fresh mushrooms packaged in semipermeable plastic film. *Applied Microbiology*, 30(6), 964-969.
- Sukura, A., Näreaho, A., Veijalainen, P., & Oivanen, L. (2001). Trichinellosis in farmed wild boar: meat inspection findings and seroprevalence. *Parasite*, 8(2), 243-245.
- Sumner, J., & Ross, T. (2002). A semi-quantitative seafood safety risk assessment. *International Journal of Food Microbiology*, 77(1-2), 55-59.
- Sun, J., Zhang, J., Zhao, Y. L., Wang, Y. Z., Li, W. Y. (2016). Arsenic, cadmium and lead in sclerotia of *wolfiporia extensa* of Yunnan, China. *Food Additives & Contaminants: Part B-Surveillance*; 9:106-112.
- Sun, J. F., Wang, C. N., Wu, Y. N., Yuan, B. J., Tian, Z. H., Song, X. Y., . . . Liu, P. (2011). Long-term dietary exposure to lead of the population of Jiangsu Province, China. *Food Additives & Contaminants: Part A*, 28(1), 107-114.
- Suriyasathaporn, W., & Nakprasert, W. (2012). Seasonal patterns of aflatoxin M1 contamination in commercial pasteurised milk from different areas in Thailand. *Food Additives & Contaminants: Part B-Surveillance*, 5(2), 145-149. doi:10.1080/19393210.2012.681072
- Suturovic, Z., Kravic, S., Milanovic, S., Durovic, A., & Brezo, T. (2014). Determination of heavy metals in milk and fermented milk products by potentiometric stripping analysis with constant inverse current in the analytical step. *Food Chemistry*, 155, 120-125.
- Swanepoel, M. L. (1987). *Salmonella* isolated from rooibos tea. *South African Medical Journal*, 71(21), 369-370.
- Swartzentruber, A., Payne, W. L., Wentz, B. A., Barnard, R. J., & Read, R. B. J. (1982). Microbiological

- quality of macaroni and noodle products obtained at retail markets. *Applied and Environmental Microbiology*, 44(3), 540-543.
- Sy, K. V., McWatters, K. H., & Beuchat, L. R. (2005). Efficacy of gaseous chlorine dioxide as a sanitizer for killing *Salmonella*, yeasts, and molds on blueberries, strawberries, and raspberries. *Journal of Food Protection*, 68(6), 1165-1175.
- Sy, K. V., Murray, M. B., Harrison, M. D., & Beuchat, L. R. (2005). Evaluation of gaseous chlorine dioxide as a sanitizer for killing *Salmonella*, *Escherichia coli* O157: H7, *Listeria monocytogenes*, and yeasts and molds on fresh and fresh-cut produce. *Journal of Food Protection*, 68(6), 1176-1187.
- Szabo, R., Jarvis, G., Weiss, K., Rayman, K., Lachapelle, G., & Jean, A. (1989). Microbiological quality of tofu and related products in Canada. *Journal of Food Protection*, 52(10), 727-730.
- Szczawiński, J., Szczawińska, M., Łobacz, A., & Jackowska-Tracz, A. (2016). Modeling the effect of temperature on survival rate of *Listeria monocytogenes* in yogurt. *Polish Journal of Veterinary Sciences*, 19(2), 317-324.
- Szewczuk, K., Pietracha, D., Zdziennicki, F., & Misiewicz, A. (2016). Comparison of the experimentally obtained growth model of *Listeria monocytogenes* on cucumber and zucchini with existing model generated by ComBase Predictor. *European Food Research and Technology*, 242(2), 289- 293.
- Tabla, R., Marinez, B., Rebollo, J. E., Gonzalez, J., Ramierz, M. R., Roa, I., . . . Garcia, P. (2012). Bacteriophage performance against *Staphylococcus aureus* in milk is improved by high hydrostatic pressure treatments. *International Journal of Food Microbiology*, 156(3), 209-213.  
doi:doi:10.1016/j.ijfoodmicro.2012.03.023
- Tacoma Farmers Market. How to store fruits and vegetables. Retrieved from <http://www.tacomafarmersmarket.com/media/static/pdf/Produce%20Storage%20Tips.pdf>  
Accessed: December 16, 2016.
- Taheri, N., Semnani, S., Roshandel, G., Namjoo, M., Keshavarzian, H., Chogan, A. G., . . . Joshaghani, H. (2012). Aflatoxin contamination in wheat flour samples from Golestan province, northeast of Iran. *Iranian Journal of Public Health*, 41(9), 42-47.
- Takahashi, H., Takahashi, T., Miya, S., Yokoyama, H., Kuda, T., & Kimura, B. (2015). Growth inhibition effects of ferulic acid and glycine/sodium acetate on *Listeria monocytogenes* in coleslaw and egg salad. *Food Control*, 57, 105-109.
- Tamagnini, L. M., de Sousa, G. B., Gonzalez, R. D., Revelli, J., & Budde, C. E. (2005). Behavior of *Yersinia enterocolitica* and *Salmonella* Typhimurium in Crottin goat's cheese. *International Journal of Food Microbiology*, 99(2), 129-134. doi:10.1016/j.ijfoodmicro.2004.07.017
- Tammaing, S. K., Beumer, R. R., Kampelmacher, E. H., & van Leusden, F. M. (1976). Survival of *Salmonella* Eastbourne and *Salmonella* Typhimurium in chocolate. *Journal of Hygiene*, 76(1), 41-47.
- Tamura, M., Matsumoto, K., Watanabe, J., Iida, J., Nagatomi, Y., & Mochizuki, N. (2014). Minimization of carryover for high-throughput liquid chromatography with tandem mass spectrometry analysis of 14 mycotoxins in corn grits. *Journal of Separation Science*, 37(13), 1552-1560.  
doi:10.1002/jssc.201400099
- Taormina, P. J., & Beuchat, L. R. (1999). Behavior of enterohemorrhagic *Escherichia coli* O157:H7 on alfalfa sprouts during the sprouting process as influenced by treatments with various chemicals. *Journal of Food Protection*, 62(8), 850-856.
- Taormina, P. J., Beuchat, L. R., Erickson, M. C., Ma, L., Zhang, G., & Doyle, M. P. (2009). Transfer of *Escherichia coli* O157: H7 to iceberg lettuce via simulated field coring. *Journal of Food Protection*,

- 72(3), 465-472.
- Tassinari, A. R., Franco, B. D., & Landgraf, M. (1994). Incidence of *Yersinia* spp. in food in Sao Paulo, Brazil. *International Journal of Food Microbiology*, 21(3), 263-270.
- Taste the Dream. (2015). Soy dream shelf stable non-dairy beverages. *Shelf Stable Beverages*. Retrieved from <http://www.tastethedream.com/products/category/198.php> Accessed: December 16, 2016.
- Tatini, S. (1973). Influence of food environments on growth of *Staphylococcus aureus* and production of various enterotoxins. *Journal of Milk and Food Technology*, 36(11), 559-563.
- Tattibayeva, D., Nebot, C., Miranda, J. M., Abuova, A. B., Baibatyrov, T. A., Kizatova, M. Z., . . . Franco, C. M. (2016). A study on toxic and essential elements in wheat grain from the Republic of Kazakhstan. *Environmental Science and Pollution Research*, 23(6), 5527-5537. doi:10.1007/s11356-015-5728-4
- Taye, W., Ayalew, A., Chala, A., & Dejene, M. (2016). Aflatoxin B-1 and total fumonisin contamination and their producing fungi in fresh and stored sorghum grain in East Hararghe, Ethiopia. *Food Additives & Contaminants: Part B-Surveillance*, 9(4), 237-245. doi:10.1080/19393210.2016.1184190
- Taylor, R. H., Dunn, M. L., Ogden, L. V., Jefferies, L. K., Eggett, D. L., & Steele, F. M. (2013). Conditions associated with *Clostridium sporogenes* growth as a surrogate for *Clostridium botulinum* in nonthermally processed canned butter. *Journal of Dairy Science*, 96(5), 2754-2764. doi:10.3168/jds.2012-6209
- Taylor, S. L. (1986). Histamine food poisoning: Toxicology and clinical aspects. *Critical Reviews in Toxicology*, 17(2), 91-128.
- Taylor, T., & Lathrop, A. (2012). Poster P3-73, Survival of *Salmonella* during baking of peanut butter cookies. presented at the International Association for Food Protection (IAFP) Annual Meeting, July 22-25, Providence, Rhode Island. Retrieved from <https://iafp.confex.com/iafp/2012/webprogram/Paper2776.html>. Accessed: December 16, 2016.
- Tchounwou, P. B., Patlolla, A. K., & Centeno, J. A. (2003). Invited reviews: Carcinogenic and systemic health effects associated with arsenic exposure—a critical review. *Toxicologic Pathology*, 31(6), 575-588. doi: 10.1080/01926230390242007
- Technical University of Denmark. (2014). Food Spoilage and Safety Predictor (FSSP™) ver. 4.0. Retrieved from <http://fssp.food.dtu.dk/default.aspx>. Accessed: December 20, 2019.
- te Giffel, M. C., Beumer, R. R., Leijendekkers, S., & Rombouts, F. M. (1996). Incidence of *Bacillus cereus* and *Bacillus subtilis* in foods in the Netherlands. *Food Microbiology*, 13(1), 53-58. doi:10.1006/fmic.1996.0007
- Teitelbaum, J. S., Zatorre, R. J., Carpenter, S., Gendron, D., Evans, A. C., Gjedde, A., & Cashman, N. R. (1990). Neurologic sequelae of domoic acid intoxication due to the ingestion of contaminated mussels. *New England Journal of Medicine*, 322(25), 1781-1787.
- Tenenhaus-Aziza, F., Daudin, J. J., Maffre, A., & Sanaa, M. (2014). Risk-based approach for microbiological food safety management in the dairy industry: The case of *Listeria monocytogenes* in soft cheese made from pasteurized milk. *Risk Analysis*, 34(1), 56-74.
- Tenenhaus-Aziza, F., & Ellouze, M. (2015). Software for predictive microbiology and risk assessment: A description and comparison of tools presented at the ICPMF8 Software Fair. *Food Microbiology*, 45, 290-299.
- Tephly, T. R. (1991). The toxicity of methanol. *Life Sciences*, 48, 1031-1041.
- Terentjeva, M., Eizenberga, I., Valciņa, O., Novoslavskij, A., Strazdiņa, V., & Bērziņš, A. (2015). Prevalence

- of Foodborne pathogens in freshwater fish in Latvia. *Journal of Food Protection*, 78(11), 2093-2098.
- Teton Valley Ranch. Introducing new twice baked potatoes for foodservice. Retrieved from <http://www.google.com/url?sa=t&rct=j&q=&esrc=s&source=web&cd=28&ved=0CGUQFjAHOBQ&url=http%3A%2F%2Fwww.idahofrank.com%2Fproducts%2Fdownloads%2FTwiceBakedLoaded.php&ei=XZWPuU-JPOensQSR5IHIBw&usg=AFQjCNFZSqBf5sllkZMqA33j7Rms2bNjg&sig2=VD-3EViNEcaUiJLQZ8bh4g> Accessed: December 16, 2016.
- Texas A&M University. Crucifer crops. Retrieved from <http://aggie-horticulture.tamu.edu/syllabi/325/schedule/Crops/Crucifer%20Crops/Crucifer%20Crops%20Handouts%206%20page.pdf> Accessed: December 16, 2016.
- Texas BBQ Rub. (2013). What are the keys to consistently great tasting BBQ? Retrieved from <http://texasbbqrub.com/bbqtips.htm> Accessed: December 16, 2016.
- Thayer, D. W., Muller, W. S., Buchanan, R. L., & Phillips, J. G. (1987). Effect of NaCl, pH, temperature, and atmosphere on growth of *Salmonella* Typhimurium in glucose-mineral salts medium. *Applied and Environmental Microbiology*, 53(6), 1311-1315.
- The Center for Food Security and Public Health. (2009). Bovine brucellosis: *Brucella abortus*. Retrieved from [http://www.cfsph.iastate.edu/Factsheets/pdfs/brucellosis\\_abortus.pdf](http://www.cfsph.iastate.edu/Factsheets/pdfs/brucellosis_abortus.pdf) Accessed: December 16, 2016.
- The Chocolate Shoppe. (2015). Frequently asked questions. Retrieved from <http://www.chocolate-shoppe.com/pages/frequently-asked-questions> Accessed: December 16, 2016.
- The Epicenter. (2015). MRE meals ready to eat. Retrieved from [http://theepicenter.com/mre\\_military\\_meal\\_ready\\_to\\_eat.html](http://theepicenter.com/mre_military_meal_ready_to_eat.html) Accessed: December 16, 2016.
- The Express Tribune. (2010). Shelf life of mangoes extends to 46 days. Retrieved from <http://tribune.com.pk/story/28578/shelf-life-of-mangoes-extends-to-46-days/> Accessed: December 16, 2016.
- The Kitchn. (2015a). Smart tip: Keep berries fresh longer with this washing method. Retrieved from <http://www.thekitchn.com/smart-tip-keep-berries-fresh-longer-with-this-washing-method-172141> Accessed: December 16, 2016.
- The Kitchn. (2015b). What is the shelf life of flavoring extracts? Retrieved from <http://www.thekitchn.com/what-is-the-shelf-life-of-flav-116330> Accessed: December 16, 2016.
- The Packer. (2015). Sun Rich salad kit gives new life to Waldorf. Retrieved from <http://www.thepacker.com/fruit-vegetable-news/Sun-Rich-salad-kit-gives-new-life-to-Waldorf-136073958.html> Accessed: December 16, 2016.
- The Rawtarian. (2015). The Rawtarian - recipe: Raw taco salad recipe. Retrieved from <http://www.therawtarian.com/raw-taco-salad-recipe> Accessed: December 16, 2016.
- The Stay at Home Chef. (2015). Acai-strawberry-pomegranate smoothie. Retrieved from <http://www.thestayathomechef.com/2013/04/acai-strawberry-pomegranate-smoothie.html> Accessed: December 16, 2016.
- The Suter Company. (2015). Suter products: Fresh & shelf-stable food. *Products*. Retrieved from <http://www.suterco.com/products> Accessed: December 16, 2016.
- The Synergy Company. (2015). Frequently asked questions - healing honey. Retrieved from <http://www.thesynergycompany.com/product-info/manuka-healing-honey/faqs> Accessed: December 16, 2016.
- The Vinegar Institute. (2015). Frequently asked questions. Retrieved from

- <http://www.versatilevinegar.org/faqs.html> Accessed: December 16, 2016.
- Theys, T. E., Geeraerd, A. H., Devlieghere, F., & Van Impe, J. F. (2010). On the selection of relevant environmental factors to predict microbial dynamics in solidified media. *Food Microbiology*, 27(2), 220-228.
- Thrive Life. (2015). Freeze dried chopped spinach. Retrieved from <http://www.thrivelife.com/freeze-dried-chopped-spinach-815.html> Accessed: December 16, 2016.
- Thunberg, R. L., Tran, T. T., Bennett, R. W., Matthews, R. N., & Belay, N. (2002). Microbial evaluation of selected fresh produce obtained at retail markets. *Journal of Food Protection*, 65(4), 677-682.
- Tian, J. Q., Bae, Y. M., Choi, N. Y., Kang, D. H., Heu, S., & Lee, S. Y. (2012). Survival and growth of foodborne pathogens in minimally processed vegetables at 4 and 15 °C. *Journal of Food Science*, 77(1), M48-M50. doi: 10.1111/j.1750-3841.2011.02457.x
- Tielkes Sandwiches. (2012). Refrigerated shelf life: Manufactured recommended refrigerated shelf life. Retrieved from <http://www.tielkesandwiches.com/about/refrigerated-shelf-life/> Accessed: December 16, 2016.
- Tirloni, E., Stella, S., Bernardi, C., Dalgaard, P., & Rosshaug, P. S. (2019). Predicting growth of *Listeria monocytogenes* in fresh ricotta. *Food Microbiology*, 78, 123-133. doi:https://doi.org/10.1016/j.fm.2018.10.004
- Tipnut. (2010). Molasses: Kitchen Q&A. *Food Tips*. Retrieved from <http://tipnut.com/molasses-kitchen/> Accessed: December 16, 2016.
- Tipparaju, S., Ravishankar, S., & Slade, P. J. (2004). Survival of *Listeria monocytogenes* in vanilla-flavored soy and dairy products stored at 8 °C. *Journal of Food Protection*, 67(2), 378-382.
- Tiwari, U., Walsh, D., Rivas, L., Jordan, K., & Duffy, G. (2014). Modelling the interaction of storage temperature, pH, and water activity on the growth behaviour of *Listeria monocytogenes* in raw and pasteurised semi-soft rind washed milk cheese during storage following ripening. *Food Control*, 42, 248-256.
- Todd, E. C. D. (1993). Domoic acid and amnesic shellfish poisoning - a review. *Journal of Food Protection*, 56(1), 69-83.
- Todd, E. C. D., Szabo, R. A., MacKenzie, J. M., Martin, A., Rahn, K., Gyles, C., . . . Yee, A. J. (1999). Application of a DNA hybridization–hydrophobic-grid membrane filter method for detection and isolation of verotoxigenic *Escherichia coli*. *Applied and Environmental Microbiology*, 65(11), 4775-4780.
- Tofurky. Food service products. Retrieved from <http://www.tofurky.com/support/foodservice.html> Accessed: December 16, 2016.
- Tofutti. (2013). Tofutti FAQs. Retrieved from <http://www.tofutti.ca/tofutti-faqs> Accessed: December 16, 2016.
- Tomas-Callejas, A., Lopez-Velasco, G., Camacho, A. B., Artes, F., Artes-Hernandez, F., & Suslow, T. V. (2011). Survival and distribution of *Escherichia coli* on diverse fresh-cut baby leafy greens under preharvest through postharvest conditions. *International Journal of Food Microbiology*, 151(2), 216-222. doi:10.1016/j.ijfoodmicro.2011.08.027
- Tompkin, R. B. (2002). Control of *Listeria monocytogenes* in the food-processing environment. *Journal of Food Protection*, 65(4), 709-725. doi:Doi 10.4315/0362-028x-65.4.709
- Torlak, E., Sert, D., Serin, P. (2013). Fate of *Salmonella* during sesame seeds roasting and storage of tahini. *International Journal of Food Microbiology*, 163(2-3), 214-217. doi: 10.1016/j.ijfoodmicro.2013.03.010

- Torres-Vitela, M. R., Mendoza-Bernardo, M., Castro-Rosas, J., Gomez-Aldapa, C. A., Garay-Martinez, L. E., Navarro-Hidalgo, V., & Villarruel-López, A. (2012). Verocytotoxin-producing *Escherichia coli* in foodstuffs of animal origin. *Journal of Food Protection*, 75(1), 79-84.
- Tra, V., Meng, L., Pichpol, D., Pham, N. H., Baumann, M., Alter, T., & Huehn, S. (2015). Prevalence and antimicrobial resistance of *Vibrio* spp. in retail shrimps in Vietnam. *Berliner und Munchener tierarztliche Wochenschrift*, 129(1-2), 48-51.
- TRAFFIC Europe. (2001). Monitoring progress in Norway's development of a DNA register as part of its domestic management system for whale meat, investigating local whale meat trade, and investigating reports of illegal trade in blubber. Retrieved from [http://www.google.com/url?sa=t&rct=j&q=&esrc=s&source=web&cd=5&ved=0CEYQFjAE&url=http%3A%2F%2Fwww.traffic.org%2Fspecies-reports%2Ftraffic\\_species\\_mammals5.pdf&ei=CeucUqalK4u2kQe\\_5YCYDw&usq=AFQjCNGpy9sU9Ev6DooNvgMJQjREdfLpmg&sig2=SEhEABile1-3iedKmohSQw&bvm](http://www.google.com/url?sa=t&rct=j&q=&esrc=s&source=web&cd=5&ved=0CEYQFjAE&url=http%3A%2F%2Fwww.traffic.org%2Fspecies-reports%2Ftraffic_species_mammals5.pdf&ei=CeucUqalK4u2kQe_5YCYDw&usq=AFQjCNGpy9sU9Ev6DooNvgMJQjREdfLpmg&sig2=SEhEABile1-3iedKmohSQw&bvm) Accessed: December 16, 2016.
- Trainer, V. L., Moore, L., Bill, B. D., Adams, N. G., Harrington, N., Borchert, J., . . . Eberhart, B. T. (2013). Diarrhetic shellfish toxins and other lipophilic toxins of human health concern in Washington State. *Marine Drugs*, 11(6), 1815-1835. doi:10.3390/md11061815
- Trandafir, I., Nour, V., & Ionica, M. E. (2012). Determination of tin in canned foods by inductively coupled plasma-mass spectrometry. *Polish Journal of Environmental Studies*, 21(3), 749-754.
- Trident Seafoods. (2015). Sea shells blue crab - salad style chunk & flake (6/2.5 lbs.) 425193. *Products*. Retrieved from [http://www.tridentseafoods.com/food\\_service/products.php?id=307](http://www.tridentseafoods.com/food_service/products.php?id=307) Accessed: December 16, 2016.
- Tromp, S. O., Rijgersberg, H., & Franz, E. (2010). Quantitative microbial risk assessment for *Escherichia coli* O157:H7, *Salmonella enterica*, and *Listeria monocytogenes* in leafy green vegetables consumed at salad bars, based on modeling supply chain logistics. *Journal of Food Protection*, 73(10), 1830-1840.
- Tryland, M., Nesbakken, T., Robertson, L., Grahek-Ogden, D., & Lunestad, B. (2014). Human pathogens in marine mammal meat—a northern perspective. *Zoonoses and Public Health*, 61(6), 377-394.
- Tusevliak, N., Rajic, A., Waddell, L., Dutil, L., Cernicchiaro, N., Greig, J., . . . McEwen, S. A. (2012). Prevalence of zoonotic bacteria in wild and farmed aquatic species and seafood: A scoping study, systematic review, and meta-analysis of published research. *Foodborne Pathogens and Disease*, 9(6), 487-497. doi: 10.1089/fpd.2011.1063
- Tvermoes, B. E., Banducci, A. M., Devlin, K. D., Kerger, B. D., Abramson, M. M., Bebenek, I. G., & Monnot, D. (2014). Screening level health risk assessment of selected metals in apple juice sold in the United States. *Food and Chemical Toxicology*, 71, 42-50. doi:10.1016/j.fct.2014.05.015
- Twiner, M. J., Rehmann, N., Hess, P., & Doucette, G. J. (2008). Azaspiracid shellfish poisoning: A review on the chemistry, ecology, and toxicology with an emphasis on human health impacts *Marine Drugs*, 6(2), 39-72. doi:10.3390/md6020039
- Uhlich, G. A., Luchansky, J. B., Tamplin, M. L., Molina-Corral, F. J., Anandan, S., & Porto-Fett, A. C. (2006). Effect of storage temperature on the growth of *Listeria monocytogenes* on Queso Blanco slices. *Journal of Food Safety*, 26(3), 202-214.
- U.S. Centers for Disease Control and Prevention. (1971). Botulism associated with commercially canned vichyssoise. *Morbidity and Mortality Weekly Report*, 20(1), 242.
- U.S. Centers for Disease Control and Prevention. (1991). Epidemiologic notes and reports paralytic shellfish poisoning -- Massachusetts and Alaska, 1990. Centers for Disease Control and Prevention,

- Morbidity and Mortality Weekly Report*, 40(10), 157-161.
- U.S. Centers for Disease Control and Prevention. (1998a). Haff disease associated with eating Buffalo fish United States, 1997. *Morbidity and Mortality Weekly Report*, 47(50), 1091-1093.
- U.S. Centers for Disease Control and Prevention. (1998b). *Plesiomonas shigelloides* and *Salmonella* serotype Hartford infections associated with a contaminated water supply -- Livingston County, New York, 1996. *Morbidity and Mortality Weekly Report*, 47(19), 394-396.
- U.S. Centers for Disease Control and Prevention. (2003). Outbreak of botulism type E associated with eating a beached whale --- Western Alaska, July 2002. *Morbidity and Mortality Weekly Report*, 52(2), 24-26.
- U.S. Centers for Disease Control and Prevention. (2007). Laboratory-confirmed non-O157 Shiga toxin-producing *Escherichia coli* --- Connecticut, 2000--2005. *Morbidity and Mortality Weekly Report*, 56(2), 29-31.
- U.S. Centers for Disease Control and Prevention. (2009). *Campylobacter jejuni* infection associated with unpasteurized milk and cheese --- Kansas, 2007. *Morbidity and Mortality Weekly Report*, 57(51-52), 1377-1379.
- U.S. Centers for Disease Control and Prevention. (2010). *Campylobacter* and drinking water from private wells. Retrieved from <http://www.cdc.gov/healthywater/drinking/private/wells/disease/campylobacter.html> Accessed: December 16, 2016.
- U.S. Centers for Disease Control and Prevention. (2011a). Notes from the field: Botulism caused by consumption of commercially produced potato soups stored improperly --- Ohio and Georgia, 2011. *Morbidity and Mortality Weekly Report*, 60(26), 890.
- U.S. Centers for Disease Control and Prevention. (2011b). Vital signs: Incidence and trends of infection with pathogens transmitted commonly through food --- Foodborne Diseases Active Surveillance Network, 10 U.S. Sites, 1996--2010. *Morbidity and Mortality Weekly Report*, 60(22), 749-755.
- U.S. Centers for Disease Control and Prevention. (2012). Guidance for public health laboratories: Isolation and characterization of Shiga toxin-producing *Escherichia coli* (STEC) from clinical specimens. Retrieved from <http://stacks.cdc.gov/view/cdc/21592> Accessed: December 16, 2016.
- U.S. Centers for Disease Control and Prevention. (2013a). Multistate outbreak of *Salmonella* Chester infections associated with frozen meals -- 18 states, 2010. Retrieved from <http://www.ncbi.nlm.nih.gov/pubmed/24304829> Accessed: December 16, 2016.
- U.S. Centers for Disease Control and Prevention. (2013b). Outbreak of staphylococcal food poisoning from a military unit lunch party --- United States, July 2012. Retrieved from <http://www.cdc.gov/mmwr/preview/mmwrhtml/mm6250a2.htm> Accessed: December 16, 2016.
- U.S. Centers for Disease Control and Prevention. (2013c). Parasites - American trypanosomiasis (also known as Chagas disease). Retrieved from [http://www.cdc.gov/parasites/chagas/gen\\_info/detailed.html](http://www.cdc.gov/parasites/chagas/gen_info/detailed.html) Accessed: December 16, 2016.
- U.S. Centers for Disease Control and Prevention. (2013d). Multistate outbreak of hepatitis A infections linked to pomegranate seeds from Turkey (final update). Atlanta, GA: CDC; 28 Oct 2013. Retrieved from <https://www.cdc.gov/hepatitis/outbreaks/2013/a1b-03-31/index.html> Accessed: December 16, 2016.
- U.S. Centers for Disease Control and Prevention. (2014). *Campylobacter*. Retrieved from <http://www.cdc.gov/nczved/divisions/dfbmd/diseases/campylobacter/> Accessed: December 16, 2016.

- U.S. Centers for Disease Control and Prevention. (2015a). *Listeria* (Listeriosis). Retrieved from <http://www.cdc.gov/listeria/> Accessed: December 16, 2016.
- U.S. Centers for Disease Control and Prevention. (2015b). Multistate outbreak of *Salmonella* paratyphi B variant L(+) tartrate(+) and *Salmonella* Weltevreden infections linked to frozen raw tuna (final update). Retrieved from <http://www.cdc.gov/salmonella/paratyphi-b-05-15/index.html> Accessed: December 16, 2016.
- U.S. Centers for Disease Control and Prevention. (2015c). National Health and Nutrition Examination Survey (NHANES) 2011-2012. Retrieved from [http://wwwn.cdc.gov/nchs/nhanes/search/nhanes11\\_12.aspx](http://wwwn.cdc.gov/nchs/nhanes/search/nhanes11_12.aspx) Accessed: December 16, 2016.
- U.S. Centers for Disease Control and Prevention. (2016a). Multistate outbreak of *Salmonella* Paratyphi B variant L(+) tartrate(+) infections linked to JEM Raw brand sprouted nut butter spreads (final update). Retrieved from <http://www.cdc.gov/salmonella/paratyphi-b-12-15/index.html> Accessed: December 16, 2016.
- U.S. Centers for Disease Control and Prevention. (2016b). Multistate outbreak of *Salmonella* Virchow infections linked to Garden of Life RAW Meal Organic Shake & Meal products (final update). Retrieved from <http://www.cdc.gov/salmonella/virchow-02-16/index.html> Accessed: December 16, 2016.
- U.S. Centers for Disease Control and Prevention. (2016c). Multistate outbreak of Shiga toxin-producing *Escherichia coli* infections linked to flour. Retrieved from <http://www.cdc.gov/ecoli/2016/o121-06-16/index.html> Accessed: December 16, 2016.
- U.S. Centers for Disease Control and Prevention. (2016d). National Health and Nutrition Examination Survey (NHANES) 2013-2014. Retrieved from [https://wwwn.cdc.gov/nchs/nhanes/search/nhanes13\\_14.aspx](https://wwwn.cdc.gov/nchs/nhanes/search/nhanes13_14.aspx) Accessed: December 16, 2017.
- U.S. Centers for Disease Control and Prevention. (2017a). Blood lead levels in children: Reference level. Retrieved from [https://www.cdc.gov/nceh/lead/acclpp/blood\\_lead\\_levels.htm](https://www.cdc.gov/nceh/lead/acclpp/blood_lead_levels.htm) Accessed: December 16, 2016.
- U.S. Centers for Disease Control and Prevention. (2017b). Foodborne Outbreak Online Database (FOOD), United States, 1998-2015. Retrieved from <http://wwwn.cdc.gov/foodborneoutbreaks/>. Accessed: August 4, 2017.
- U.S. Centers for Disease Control and Prevention. (2019a). National Health and Nutrition Examination Survey (NHANES) 2015-2016. Retrieved from <https://www.cdc.gov/nchs/nhanes/wweia.htm>. Accessed: October 16, 2019.
- U.S. Centers for Disease Control and Prevention. (2019b). National Outbreak Reporting System (NORS), United States, 1999-2017. Retrieved from <https://www.cdc.gov/nors/index.html>. Accessed: November 20, 2019.
- U.S. Department of Agriculture. (2008). USDA commodity requirements: SSB3 sunflower seed butter (peanut free) products for use in domestic programs. Retrieved from [https://www.fsa.usda.gov/Internet/FSA\\_File/ssb3.pdf](https://www.fsa.usda.gov/Internet/FSA_File/ssb3.pdf) Accessed: December 16, 2016.
- U.S. Department of Agriculture Food Safety and Inspection Service. (2015a). Food product dating. *Topics Food Safety Education > Get Answers > Food Safety Fact Sheets > Food Labeling Fact Sheets > Food Product Dating > Food Product Dating*. Retrieved from <http://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/food-labeling/food-product-dating/food-product-dating> Accessed: December 16, 2016.

- U.S. Department of Agriculture Food Safety and Inspection Service. (2015b). Shelf-stable food safety. *Topics / Food Safety Education / Get Answers / Food Safety Fact Sheets / Safe Food Handling / Shelf Stable Food Safety / Shelf-Stable Food Safety*. Retrieved from [http://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/safe-food-handling/shelf-stable-food-safety/CT\\_Index](http://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/safe-food-handling/shelf-stable-food-safety/CT_Index) Accessed: December 16, 2016.
- U.S. Department of Agriculture. (2019). Microbiological Data Program (MDP) 2001-2012. Retrieved from <https://www.ams.usda.gov/datasets/mdp>. Accessed: December 16, 2019.
- U.S. Department of Agriculture Agricultural Research Service. (2019). Pathogen Modeling Program (PMP) online. Retrieved from <https://pmp.errc.ars.usda.gov/PMPOnline.aspx>. Accessed: December 4, 2019.
- U.S. Department of Health and Human Services Food and Drug Administration and U.S. Department of Agriculture Food Safety and Inspection Service. (2003). Quantitative assessment of relative risk to public health from foodborne *Listeria monocytogenes* among selected categories of ready-to-eat foods. Retrieved from <https://www.fda.gov/food/cfsan-risk-safety-assessments/quantitative-assessment-relative-risk-public-health-foodborne-listeria-monocytogenes-among-selected>. Accessed: December 16, 2019.
- U.S. Environmental Protection Agency. (1998). Reregistration eligibility decision (RED): Methomyl. Retrieved from <http://archive.epa.gov/pesticides/reregistration/web/pdf/0028red.pdf> Accessed: December 16, 2016.
- U.S. Environmental Protection Agency. (2006). Report of the Food Quality Protection Act (FQPA): Tolerance reassessment progress and risk management decision (TRED) for oxytetracycline. Retrieved from <http://www.cdc.gov/drugresistance/pdf/EPA-HQ-OPP-2005-0492-0023.pdf> Accessed: December 16, 2016.
- U.S. Environmental Protection Agency. (2008). Polycyclic aromatic hydrocarbons (PAHs). Retrieved from <http://www.epa.gov/wastes/hazard/wastemin/minimize/factshts/pahs.pdf> Accessed: December 16, 2016.
- U.S. Environmental Protection Agency. (2014a). Integrated Risk Information System (IRIS). Benzene (CASRN 71-43-2). Retrieved from <http://www.epa.gov/iris/subst/0276.htm> Accessed: December 16, 2016.
- U.S. Environmental Protection Agency. (2014b). Integrated Risk Information System (IRIS). Cadmium (CASRN 7440-43-9). Retrieved from <http://www.epa.gov/iris/subst/0141.htm> Accessed: December 16, 2016.
- U.S. Environmental Protection Agency. (2014c). Integrated Risk Information System (IRIS). Chromium (VI) (CASRN 18540-29-9). Retrieved from <http://www.epa.gov/iris/subst/0144.htm> Accessed: December 16, 2016.
- U.S. Environmental Protection Agency. (2014d). Integrated Risk Information System (IRIS). Methanol (CASRN 67-56-1). Retrieved from <http://www.epa.gov/iris/subst/0305.htm> Accessed: December 16, 2016.
- U.S. Environmental Protection Agency. (2014e). Integrated Risk Information System (IRIS). Polychlorinated biphenyls (PCBs) (CASRN 1336-36-3). Retrieved from <http://www.epa.gov/iris/subst/0294.htm> Accessed: December 16, 2016.
- U.S. Environmental Protection Agency. (2014f). Integrated Risk Information System (IRIS). Selenium and compounds (CASRN 7782-49-2). Retrieved from <http://www.epa.gov/iris/subst/0472.htm> Accessed: December 16, 2016.

- U.S. Environmental Protection Agency. (2014g). Integrated Risk Information System (IRIS). Silver (CASRN 7440-22-4). Retrieved from <http://www.epa.gov/iris/subst/0099.htm> Accessed: December 16, 2016.
- U.S. Environmental Protection Agency. (2015). Integrated Risk Information System (IRIS). Lead and compounds (inorganic) quick view (CASRN 7439-92-1). Retrieved from [http://cfpub.epa.gov/ncea/iris/index.cfm?fuseaction=iris.showQuickView&substance\\_nmbr=0277](http://cfpub.epa.gov/ncea/iris/index.cfm?fuseaction=iris.showQuickView&substance_nmbr=0277) Accessed: December 16, 2016.
- U.S. Food and Drug Administration. (1984). Water activity ( $a_w$ ) in foods. *Inspection Technical Guides*. Retrieved from <https://www.fda.gov/inspections-compliance-enforcement-and-criminal-investigations/inspection-technical-guides/water-activity-aw-foods>. Accessed: December 16, 2019.
- U.S. Food and Drug Administration. (2001). Bacteriological Analytical Manual. Chapter 16, *Clostridium perfringens*. Retrieved from <https://www.fda.gov/food/laboratory-methods-food/bam-clostridium-perfringens>. Accessed: December 16, 2019.
- U.S. Food and Drug Administration. (2003). FDA survey of domestic fresh produce FY 2000-2001 field assignment. Retrieved from <http://wayback.archive-it.org/7993/20171114172340/https://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/ProducePlantProducts/ucm118306.htm>. Accessed: December 16, 2019.
- U.S. Food and Drug Administration. (2004). Guidance for industry: Juice HACCP hazards and controls guidance, first edition. Retrieved from <https://www.fda.gov/regulatory-information/search-fda-guidance-documents/guidance-industry-juice-hazard-analysis-critical-control-point-hazards-and-controls-guidance-first>. Accessed: December 16, 2019.
- U.S. Food and Drug Administration. (2005). Quantitative risk assessment on the public health impact of pathogenic *Vibrio parahaemolyticus* in raw oysters. Retrieved from <https://www.fda.gov/food/cfsan-risk-safety-assessments/quantitative-risk-assessment-public-health-impact-pathogenic-vibrio-parahaemolyticus-raw-oysters>. Accessed: December 16, 2019.
- U.S. Food and Drug Administration. (2006). Guidance for industry: Questions and answers regarding food allergens (edition 4). Retrieved from <https://www.fda.gov/regulatory-information/search-fda-guidance-documents/guidance-industry-questions-and-answers-regarding-food-allergens-edition-4>. Accessed: January 19, 2022.
- U.S. Food and Drug Administration. (2008a). Guidance for industry: Control of *Listeria monocytogenes* in refrigerated or frozen ready-to-eat foods; Draft guidance. Retrieved from <http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/FoodProcessingHACCP/ucm073110.htm>. Accessed: October 22, 2015.
- U.S. Food and Drug Administration. (2008b). Guidance for industry: Guide to minimize microbial food safety hazards of fresh-cut fruits and vegetables. Retrieved from <https://www.fda.gov/regulatory-information/search-fda-guidance-documents/guidance-industry-guide-minimize-microbial-food-safety-hazards-fresh-cut-fruits-and-vegetables>. Accessed: December 16, 2019.
- U.S. Food and Drug Administration. (2008c). Compliance policy guide (CPG): CPG Sec 555.320 *Listeria monocytogenes*. Retrieved from <https://www.fda.gov/regulatory-information/search-fda-guidance-documents/cpg-sec-555320-listeria-monocytogenes>. Accessed: December 16, 2019.
- U.S. Food and Drug Administration. (2009a). Exploratory data on furan in food (2004-2008). Retrieved from <https://www.fda.gov/food/chemicals/exploratory-data-furan-food>. Accessed: December 16,

- 2019.
- U.S. Food and Drug Administration. (2009b). Draft guidance for industry: Measures to address the risk for contamination by *Salmonella* species in food containing a peanut-derived product as an ingredient. Retrieved from <https://www.fda.gov/regulatory-information/search-fda-guidance-documents/draft-guidance-industry-measures-address-risk-contamination-salmonella-species-food-containing>. Accessed: December 16, 2019.
- U.S. Food and Drug Administration. (2010a). Leafy greens survey report (analysis of samples for *Salmonella*, *Shigella*, enterohemorrhagic *E. coli*, Shiga toxin-producing *E. coli* and other organisms). A report by the IEH Laboratories and Consulting Group. FDA unpublished data.
- U.S. Food and Drug Administration. (2010b). Tomatoes survey report (analysis of samples for *Salmonella*). A report by the IEH Laboratories and Consulting Group. FDA unpublished data.
- U.S. Food and Drug Administration. (2010c). Small entity compliance guide: Current good manufacturing practice in manufacturing, packaging, labeling, or holding operations for dietary supplements. Retrieved from <https://www.fda.gov/regulatory-information/search-fda-guidance-documents/small-entity-compliance-guide-current-good-manufacturing-practice-manufacturing-packaging-labeling>. Accessed: December 16, 2019.
- U.S. Food and Drug Administration. (2010d). Program information manual: Retail food protection storage and handling of tomatoes. Retrieved from <https://www.fda.gov/food/retail-food-industryregulatory-assistance-training/program-information-manual-retail-food-protection-storage-and-handling-tomatoes>. Accessed: December 16, 2019.
- U.S. Food and Drug Administration. (2011a). Draft guidance for industry: Measures to address the risk for contamination by *Salmonella* species in food containing a pistachio-derived product as an ingredient. Retrieved from <https://www.fda.gov/regulatory-information/search-fda-guidance-documents/draft-guidance-industry-measures-address-risk-contamination-salmonella-species-food-containing>. Accessed: December 16, 2019.
- U.S. Food and Drug Administration. (2011b). Leafy greens survey report (analysis of samples for *Salmonella*, *L. monocytogenes*, and enterohemorrhagic *E. coli*). A report by the IEH Laboratories and Consulting Group. FDA unpublished data.
- U.S. Food and Drug Administration. (2012). *Bad Bug Book: Handbook of Foodborne Pathogenic Microorganisms and Natural Toxins*, 2<sup>nd</sup> ed. Retrieved from <https://www.fda.gov/food/foodborne-pathogens/bad-bug-book-second-edition>. Accessed: December 16, 2019.
- U.S. Food and Drug Administration. (2014a). Proposed Rule: Standards for the Growing, Harvesting, Packing, and Holding of Produce for Human Consumption IV. Analysis of Economic Impacts. Retrieved from <http://www.fda.gov/downloads/Food/FoodSafety/FSMA/UCM334117.pdf>. Accessed: December 16, 2016.
- U.S. Food and Drug Administration. (2014b). FDA investigates presence of mucormycosis-causing mold in infant and children's probiotic supplement. Retrieved from <http://www.fda.gov/Food/RecallsOutbreaksEmergencies/Outbreaks/ucm423830.htm> Accessed: December 16, 2016.
- U.S. Food and Drug Administration. (2015a). Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food; Final Rule. *Federal Register*, 80(180), 55908-56168.
- U. S. Food and Drug Administration. (2015b). Guidance for industry: Questions and answers regarding the final rule, Prevention of *Salmonella* Enteritidis in shell eggs during production, storage, and

- transportation. Available at: <https://www.fda.gov/regulatory-information/search-fda-guidance-documents/guidance-industry-questions-and-answers-regarding-final-rule-prevention-salmonella-enteritidis-shell>. Accessed December 16, 2019.
- U.S. Food and Drug Administration. (2015c). Standards for the Growing, Harvesting, Packing, and Holding of Produce for Human Consumption; Final Rule. *Federal Register*, 80(228), 74353-74568.
- U.S. Food and Drug Administration. (2015d). Summary of data submitted to Docket FDA-2013-N-0747 on contamination of *Salmonella* in different treenuts by the Almond Board of California, California Walnut Board, Administrative Committee for Pistachios, and National Pecan Shellers Association.
- U.S. Food and Drug Administration. (2015e). Summary of preventive control regulations and guidance for FDA-regulated food commodities.
- U.S. Food and Drug Administration. (2015f). Survey of *L. monocytogenes* in refrigerated ready-to-eat food: smoked seafood, seafood salads, fresh crab meat and sushi (Seafood); low acid cut fruits, cut vegetables, sprouts (Produce); soft ripened and semi-soft cheese, artisanal cheese, raw milk, cultured milk product (Dairy); deli-type salad, sandwiches (Combination Foods); and eggs. Analysis of pH and  $a_w$  in selected samples. (FDA/ARS/FSIS Market Basket Survey, compiled data 2015). FDA unpublished data.
- U. S. Food and Drug Administration. (2015g). Multicriteria-based ranking model for risk management of animal drug residues in milk and milk products. Retrieved from <https://www.fda.gov/food/cfsan-risk-safety-assessments/multicriteria-based-ranking-model-risk-management-animal-drug-residues-milk-and-milk-products>. Accessed: December 16, 2019.
- U.S. Food and Drug Administration. (2015h). Chapter IV, Outbreaks associated with fresh and fresh-cut produce: Incidence, growth, and survival of pathogens in fresh and fresh-cut produce. *Analysis and Evaluation of Preventive Control Measures for the Control and Reduction/Elimination of Microbial Hazards on Fresh and Fresh-cut Produce. FDA - Food Science & Research (Food)- Safe Practices for Food Processes*. Retrieved from <http://www.fda.gov/Food/FoodScienceResearch/SafePracticesforFoodProcesses/ucm091265.htm> Accessed: December 16, 2016.
- U.S. Food and Drug Administration. (2015i). Final qualitative assessment of risk to public health from on-farm contamination of produce. Retrieved from <https://www.fda.gov/media/116766/download>. Accessed: December 16, 2019.
- U.S. Food and Drug Administration. (2015j). Bottled water and carbonated beverages. *FDA > Food Foodborne Illness & Contaminants > Buy, Store & Serve Safe Food > Beverages & Juice*. Retrieved from <http://www.fda.gov/Food/FoodbornellnessContaminants/BuyStoreServeSafeFood/ucm2006729.htm> Accessed: December 16, 2016.
- U.S. Food and Drug Administration and Health Canada. (2015). Joint FDA / Health Canada quantitative assessment of the risk of listeriosis from soft-ripened cheese consumption in the United States and Canada. Retrieved from <https://www.fda.gov/food/cfsan-risk-safety-assessments/joint-fda-health-canada-quantitative-assessment-risk-listeriosis-soft-ripened-cheese-consumption>. Accessed: December 16, 2019.
- U.S. Food and Drug Administration. (2016a). Cumin & Undeclared Allergens. *Recalls, Market Withdrawals, & Safety Alerts*. Retrieved from <http://www.fda.gov/Safety/Recalls/> Accessed: December 16, 2016.
- U.S. Food and Drug Administration. (2016b). Recalls, Market Withdrawals & Safety Alerts (Archive for

- Recalls). Retrieved from <http://www.fda.gov/Safety/Recalls/ArchiveRecalls/default.htm> Accessed: December 16, 2016.
- U.S. Food and Drug Administration. (2016c). FDA investigates outbreak of hepatitis A illnesses linked to frozen strawberries. Retrieved from <https://www.fda.gov/food/outbreaks-foodborne-illness/fda-investigates-outbreak-hepatitis-illnesses-linked-frozen-strawberries> Accessed: December 16, 2019.
- U.S. Food and Drug Administration. (2016d). Survey data on acrylamide in food (2002-2015): Individual food products. Retrieved from <https://www.fda.gov/food/chemicals/survey-data-acrylamide-food>. Accessed: December 16, 2019.
- U.S. Food and Drug Administration. (2016e). Arsenic in rice and rice products risk assessment report. Retrieved from <https://www.fda.gov/food/cfsan-risk-safety-assessments/arsenic-rice-and-rice-products-risk-assessment>. Accessed: December 16, 2019.
- U. S. Food and Drug Administration. (2016f). FY 2014 – 2016 microbiological sampling assignment summary report: Raw milk cheese aged 60 days. Retrieved from <https://www.fda.gov/downloads/food/complianceenforcement/sampling/ucm512217.pdf> Accessed: December 16, 2016.
- U.S. Food and Drug Administration. (2017a). Annex 3. Public health reasons/administrative guidelines. *Food Code 2013* (pp. 331-545). Retrieved from <https://www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/UCM374510.pdf>. Accessed: December 20, 2017.
- U.S. Food and Drug Administration. (2017b). Annex 6. Food processing criteria: Reduced oxygen packaging. *Food Code 2013* (pp. 621-641). Retrieved from <https://www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/UCM374510.pdf>. Accessed: December 20, 2017.
- U.S. Food and Drug Administration. (2017c). Import Alert 24-21. Detention without physical examination of parsley and cilantro from Agricola Herendira, Mexico Due to *Shigella sonnei*. Retrieved from [https://www.accessdata.fda.gov/cms\\_ia/importalert\\_79.html](https://www.accessdata.fda.gov/cms_ia/importalert_79.html) Accessed: December 16, 2016.
- U.S. Food and Drug Administration. (2017d). Juice HACCP and the FDA Food Safety Modernization Act: Guidance for industry. Retrieved from <https://www.fda.gov/files/food/published/Guidance-for-Industry--Juice-HACCP-and-the-Food-Safety-Modernization-Act-%28PDF%29.pdf>. Accessed: December 16, 2019.
- U.S. Food and Drug Administration. (2017e). Draft guidance for industry: Control of *Listeria monocytogenes* in ready-to-eat foods. Retrieved from <https://www.fda.gov/regulatory-information/search-fda-guidance-documents/draft-guidance-industry-control-listeria-monocytogenes-ready-eat-foods>. Accessed: December 16, 2019.
- U.S. Food and Drug Administration. (2017f). FY 2014 – 2016 microbiological sampling assignment summary report: Sprouts. Retrieved from <https://www.fda.gov/regulatory-information/search-fda-guidance-documents/draft-guidance-industry-control-listeria-monocytogenes-ready-eat-foods>. Accessed: December 16, 2019.
- U.S. Food and Drug Administration. (2018a). Draft guidance for industry: Foreign supplier verification programs for importers of food for humans and animals. Retrieved from <https://www.fda.gov/regulatory-information/search-fda-guidance-documents/draft-guidance-industry-foreign-supplier-verification-programs-importers-food-humans-and-animals>. Accessed: December 16, 2019.

- U.S. Food and Drug Administration. (2018b). Draft guidance for industry: Hazard analysis and risk-based preventive controls for human food. Retrieved from <https://www.fda.gov/regulatory-information/search-fda-guidance-documents/draft-guidance-industry-hazard-analysis-and-risk-based-preventive-controls-human-food>. Accessed: December 16, 2019.
- U.S. Food and Drug Administration. (2018c). Draft guidance for industry: Standards for the growing, harvesting, packing, and holding of produce for human consumption. Retrieved from <https://www.fda.gov/regulatory-information/search-fda-guidance-documents/draft-guidance-industry-standards-growing-harvesting-packing-and-holding-produce-human-consumption>. Accessed: December 16, 2019.
- U.S. Food and Drug Administration. (2018d). What you need to know about food allergies. Retrieved from <https://www.fda.gov/food/buy-store-serve-safe-food/what-you-need-know-about-food-allergies>. Accessed: December 16, 2019.
- U.S. Food and Drug Administration. (2018e). Refrigerator & freezer storage chart. Retrieved from <http://www.fda.gov/downloads/Food/FoodborneIllnessContaminants/ucm109315.pdf> Accessed: December 16, 2018.
- U.S. Food and Drug Administration. (2018f). FY 2016 – 2017 microbiological sampling assignment summary report: Hot peppers. <https://www.fda.gov/food/sampling-protect-food-supply/microbiological-surveillance-sampling-fy16-17-hot-peppers>. Accessed December 20, 2019.
- U.S. Food and Drug Administration. (2018g). FY 2014 – 2016 microbiological sampling assignment summary report: Whole fresh avocados. <https://www.fda.gov/food/sampling-protect-food-supply/microbiological-surveillance-sampling-fy14-16-whole-fresh-avocados>. Accessed December 20, 2019.
- U.S. Food and Drug Administration. (2018h). Federal judge orders New York smoked fish company to stop sales due to food safety violations. Retrieved from <https://www.fda.gov/news-events/press-announcements/federal-judge-orders-new-york-smoked-fish-company-stop-sales-due-food-safety-violations>. Accessed: January 19, 2022.
- U.S. Food and Drug Administration. (2018i). Guide to minimize food safety hazards of fresh-cut produce: Draft guidance for industry. Retrieved from <https://www.fda.gov/regulatory-information/search-fda-guidance-documents/draft-guidance-industry-guide-minimize-food-safety-hazards-fresh-cut-produce>. Accessed: January 25, 2021.
- U.S. Food and Drug Administration. (2019a). Coordinated Outbreak Response and Evaluation (CORE) Network: Outbreaks of foodborne illness - outbreak investigations by year. Retrieved from <https://www.fda.gov/food/recalls-outbreaks-emergencies/outbreaks-foodborne-illness>. Accessed: December 16, 2019.
- U.S. Food and Drug Administration. (2019b). The Electronic Laboratory Exchange Network (eLEXNET). Retrieved from <https://elexnet.fda.gov/elex/>. Accessed: December 16, 2019.
- U.S. Food and Drug Administration. (2019c). Microbiological surveillance sampling. Retrieved from <https://www.fda.gov/food/sampling-protect-food-supply/microbiological-surveillance-sampling>. Accessed: December 16, 2019.
- U.S. Food and Drug Administration. (2019d). Recalls, market withdrawals, and safety alerts. Retrieved from <https://www.fda.gov/safety/recalls-market-withdrawals-safety-alerts>. Accessed: December 16, 2019.
- U.S. Food and Drug Administration. (2019e). Reportable Food Registry for industry: Commodity definitions and annual report. Retrieved from <https://www.fda.gov/food/compliance->

- [enforcement-food/reportable-food-registry-industry](#) and <https://www.fda.gov/media/78732/download> (RFR commodity definitions). Accessed: December 16, 2019.
- U.S. Food and Drug Administration. (2019f). Reportable Food Registry incidences of reportable food, September 2009 to August 2019. Center for Food Safety and Applied Nutrition, College Park, Maryland.
- U.S. Food and Drug Administration. (2019g). Total Diet Study data. Retrieved from <https://www.fda.gov/food/science-research-food/total-diet-study>. Accessed: December 16, 2019.
- U.S. Food and Drug Administration. (2019h). *Fish and Fishery Products Hazards and Controls Guidance*. 4<sup>th</sup> ed. Retrieved from <https://www.fda.gov/food/seafood-guidance-documents-regulatory-information/fish-and-fishery-products-hazards-and-controls> Accessed: December 20, 2019.
- U.S. Food and Drug Administration. (2019i). FY 2016 – 2017 microbiological sampling assignment summary report: Cucumbers. Retrieved from <https://www.fda.gov/food/sampling-protect-food-supply/microbiological-surveillance-sampling-fy16-17-cucumbers>. Accessed December 20, 2019.
- U.S. Food and Drug Administration Center for Food Safety and Applied Nutrition. (2007). Acidified and low acid canned foods: Approximate pH of foods and food products. Retrieved from <http://www.foodscience.caes.uga.edu/extension/documents/fdaapproximatephoffoodslacf-phs.pdf>. Accessed: December 16, 2016.
- U.S. Food and Drug Administration Center for Food Safety and Applied Nutrition, the Joint Institute for Food Safety and Applied Nutrition, and Risk Sciences International. (2017). FDA-iRISK® 4.0: Food Safety Modeling Tool Technical Document. Retrieved from <https://irisk.foodrisk.org/Documents/FDAiRISKTechnicalDocumentation.pdf>. Accessed: January 23, 2018.
- U.S. Food and Drug Administration Center for Food Safety and Applied Nutrition SMEs, & Versar. (2019). Expert review and expert elicitation to update scores for Criterion 5 in Risk-Ranking Model for Food Tracing. Report to FDA, December 6, 2019.
- U.S. National Institutes of Health. Query results for heterocyclic amines. *Toxicology Data Network*. Retrieved from <http://toxnet.nlm.nih.gov/index.html> Accessed: December 16, 2016.
- U.S. National Institutes of Health. (2005a). Aluminum, elemental. *Toxicology Data Network*. Retrieved from <http://toxnet.nlm.nih.gov/cgi-bin/sis/search2/r?dbs+hsdb:@term+@DOCNO+507> Accessed: December 16, 2016.
- U.S. National Institutes of Health. (2005b). Okadaic acid. *Toxicology Data Network*. Retrieved from <https://toxnet.nlm.nih.gov/cgi-bin/sis/search2/r?dbs+hsdb:@term+@DOCNO+7243> Accessed: December 16, 2016.
- U.S. National Institutes of Health. (2006). Azaspiracid. *Toxicology Data Network*. Retrieved from <https://toxnet.nlm.nih.gov/cgi-bin/sis/search2/r?dbs+hsdb:@term+@DOCNO+7435> Accessed: December 16, 2016.
- U.S. National Institutes of Health. (2014a). Dioxins. *Environmental Agents*. Retrieved from <http://www.niehs.nih.gov/health/topics/agents/dioxins/> Accessed: December 16, 2016.
- U.S. National Institutes of Health. (2014b). Drug record: Fluoroquinolones. *LiverTox*. Retrieved from <http://livertox.nih.gov/Fluoroquinolones.htm> Accessed: December 16, 2016.
- U.S. National Institutes of Health. (2015). Nicotine poisoning. Retrieved from <https://www.nlm.nih.gov/medlineplus/ency/article/002510.htm> Accessed: December 16, 2016.
- U.S. National Institutes of Health. (2016a). 2,3,7,8-Tetrachlorodibenzo-p-dioxin. *Toxicology Data*

- Network. Retrieved from <http://toxnet.nlm.nih.gov/cgi-bin/sis/search2/r?dbs+hsdb:@term+@DOCNO+4151> Accessed: December 16, 2016.
- U.S. National Institutes of Health. (2016b). Lead, elemental. *Toxicology Data Network*. Retrieved from <http://toxnet.nlm.nih.gov/cgi-bin/sis/search2/r?dbs+hsdb:@term+@DOCNO+231> Accessed: December 16, 2016.
- Uesugi, A. R., Danyluk, M. D., & Harris, L. J. (2006). Survival of *Salmonella* Enteritidis phage type 30 on inoculated almonds stored at -20, 4, 23, and 35°C. *Journal of Food Protection*, 69(8), 1851-1857.
- Ukuku, D. O., Olanya, M., Geveke, D. J., & Sommers, C. H. (2012). Effect of native microflora, waiting period, and storage temperature on *Listeria monocytogenes* serovars transferred from cantaloupe rind to fresh-cut pieces during preparation. *Journal of Food Protection*, 75(11), 1912- 1919.
- Ukuku, D. O., & Sapers, G. M. (2007). Effect of time before storage and storage temperature on survival of *Salmonella* inoculated on fresh-cut melons. *Food Microbiology*, 24(3), 288-295.
- Ukuku, D. O., Zhang, H., & Huang, L. H. (2009). Growth parameters of *Escherichia coli* O157:H7, *Salmonella* spp., *Listeria monocytogenes*, and aerobic mesophilic bacteria of apple cider amended with nisin-EDTA. *Foodborne Pathogens and Disease*, 6(4), 487-494. doi:10.1089/fpd.2008.0233
- Ultimate Source. Soy lecithin. Retrieved from [http://www.ultimatesourceinc.com/product.php?g\\_intCID=1&g\\_intSID=1&g\\_intPID=1](http://www.ultimatesourceinc.com/product.php?g_intCID=1&g_intSID=1&g_intPID=1) Accessed: December 16, 2016.
- Umeshaa, K. R., Bhavana, N. C., Venugopala, M. N., Karunasagara, I., Krohneb, G., & Karunasagara, I. (2008). Prevalence of human pathogenic enteric viruses in bivalve molluscan shellfish and cultured shrimp in south west coast of India. *International Journal of Food Microbiology*, 122(3), 279-286.
- University of Arizona. (1998). Facts about eggs and food safety. Retrieved from <http://ag.arizona.edu/pubs/health/foodsafety/az1077.html> Accessed: December 16, 2016.
- University of California, Davis. (2011). Green onion production in California. Retrieved from <http://anrcatalog.ucanr.edu/pdf/7243.pdf> Accessed: December 16, 2016.
- University of California, Davis. (2015). Herbs (fresh culinary): Recommendations for maintaining postharvest quality. *Postharvest Technology: Maintaining Produce Quality & Safety*. Retrieved from <http://postharvest.ucdavis.edu/pfvegetable/Herbs/> Accessed: December 16, 2016.
- University of Florida IFAS Extension. (2002). Impact of temperature acclimation on *Vibrio vulnificus* content for Florida cultured clams during summer harvest. Retrieved from <http://shellfish.ifas.ufl.edu/projects/shellfish-aquaculture-production-and-management/temperature-acclimation/> Accessed: December 16, 2016.
- University of Nebraska Cooperative Extension. (2005). Food safety. *Hospitality Institute of Technology and Management*. Retrieved from <http://www.foodsafety.unl.edu/> Accessed: December 16, 2016.
- University of Nebraska-Lincoln. (2014a). *Bacillus cereus*. *UNL Food*. Retrieved from <http://food.unl.edu/bacillus-cereus> Accessed: December 16, 2016.
- University of Nebraska-Lincoln. (2014b). Food storage chart for cupboard/pantry, refrigerator and freezer. *UNL Food*. Retrieved from <http://food.unl.edu/safety/chart> Accessed: December 16, 2016.
- University of Nebraska - Lincoln. (2015a). *Escherichia coli* O157:H7. *UNL Food*. Retrieved from <http://food.unl.edu/escherichinia-coli-o157h7-e-coli> Accessed: December 16, 2016.
- University of Nebraska - Lincoln. (2015b). *Listeria monocytogenes*. *UNL Food*. Retrieved from <http://food.unl.edu/listeria-monocytogenes> Accessed: December 16, 2016.
- University of Nebraska - Lincoln. (2015c). *Shigella*. *UNL Food*. Retrieved from

- <http://food.unl.edu/shigella> Accessed: December 16, 2016.
- Upper Crust Enterprises. (2015). FAQ & Nutrition. Retrieved from <http://uppercrustent.com/faq.asp> Accessed: December 16, 2016.
- Urabe, Y., Minai, Y., Haga, M., Sugita-Konishi, Y., Ishiguro, A., & Hara-Kudo, Y. (2008). Survival of *Salmonella* in spices and growth in cooked food. *Shokuhin Eiseigaku Zasshi: Food Hygiene and Safety Science (Journal of the Food Hygienic Society of Japan)*, 49(2), 70-75.
- US. Foods. (2017). Recall notices. list of recalls between 02-01-2017 to 10-31-2017. Retrieved from <https://www.usfoods.com/recall-notice.html> Accessed: December 16, 2017.
- USA Emergency Supply. (2015a). All about textured vegetable protein. Retrieved from <https://www.usaemergencysupply.com/information-center/all-about/all-about-textured-vegetable-protein> Accessed: December 16, 2016.
- USA Emergency Supply. (2015b). Infant formula. Retrieved from <https://www.usaemergencysupply.com/information-center/self-reliance/food-storage-frequently-asked-questions/infant-formula> Accessed: December 16, 2016.
- USA Emergency Supply. (2015c). Storage life of dry foods. *Self Reliance*. Retrieved from [https://www.usaemergencysupply.com/information\\_center/storage\\_life\\_of\\_foods.htm](https://www.usaemergencysupply.com/information_center/storage_life_of_foods.htm) Accessed: December 16, 2016.
- USA Emergency Supply. (2015d). Storing dry milk. *Food Storage Frequently Asked Questions*. Retrieved from [https://www.usaemergencysupply.com/information\\_center/food\\_storage\\_faq/storing\\_dry\\_milk.htm](https://www.usaemergencysupply.com/information_center/food_storage_faq/storing_dry_milk.htm) Accessed: December 16, 2016.
- USA Emergency Supply. (2015e). Types of cane syrup. *Food Storage Frequently Asked Questions*. Retrieved from <https://www.usaemergencysupply.com/information-center/self-reliance/food-storage-frequently-asked-questions/types-of-cane-syrup> Accessed: December 16, 2016.
- Utah State University. (2015a). Dried milk. *How Do I Store...?* Retrieved from <http://extension.usu.edu/foodstorage/htm/dried-milk> Accessed: December 16, 2016.
- Utah State University. (2015b). Dry beans. *Food Storage*. Retrieved from <http://extension.usu.edu/foodstorage/htm/dry-beans> Accessed: December 16, 2016.
- Utah State University. (2015c). Sugars. *Food Storage*. Retrieved from <http://extension.usu.edu/foodstorage/htm/sugars> Accessed: December 16, 2016.
- Utah State University. (2015d). White rice. *Food Storage*. Retrieved from <http://extension.usu.edu/foodstorage/htm/white-rice> Accessed: December 16, 2016.
- Valero, M., Hernandez-Herrero, L. A., & Giner, M. J. (2007). Survival, isolation and characterization of a psychrotrophic *Bacillus cereus* strain from a mayonnaise-based ready-to-eat vegetable salad. *Food Microbiology*, 24(671-677). doi:10.1016/j.fm.2007.04.005
- Valik, L., & Gorner, F. (1993). Growth of *Staphylococcus aureus* in pasta in relation to its water activity. *International Journal of Food Microbiology*, 20(1), 45-48. doi:10.1016/0168-1605(93)90059-P
- Vallabhaneni, S., & Mody, R. K. (2015). Gastrointestinal mucormycosis in neonates: A review. *Current Fungal Infection Reports*, 9(4), 269-274.
- Vally, H., & Misso, N. L. (2012). Adverse reactions to the sulphite additives. *Gastroenterology and Hepatology from Bed to Bench*, 5(1), 16.
- Van den Berg, M., Birnbaum, L. S., Denison, M., De Vito, M., Farland, W., Feeley, M., . . . Peterson, R. E. (2006). The 2005 World Health Organization reevaluation of human and mammalian toxic equivalency factors for dioxins and dioxin-like compounds. *Toxicological Sciences*, 93(2), 223-241.

- doi:10.1093/toxsci/kfl055
- Van den Berg, M., De Jongh, J., Poiger, H., & Olson, J. R. (1994). The toxicokinetics and metabolism of polychlorinated dibenzo-p-dioxins (PCDDs) and dibenzofurans (PCDFs) and their relevance for toxicity. *Critical Reviews in Toxicology*, 24(1), 1-74.
- Van der Fels-Klerx, H., Van Asselt, E., Raley, M., Poulsen, M., Korsgaard, H., Bredsdorff, L., . . . Marvin, H. (2018). Critical review of methods for risk ranking of food-related hazards, based on risks for human health. *Critical Reviews in Food Science and Nutrition*, 58(2), 178-193.
- Van Doren, J. M., Blodgett, R. J., Pouillot, R., Westerman, A., Kleinmeier, D., Ziobro, G. C., . . . Fabbri, L. (2013a). Prevalence, level and distribution of *Salmonella* in shipments of imported capsicum and sesame seed spice offered for entry to the United States: Observations and modeling results. *Food Microbiology*, 36(2), 149-160.
- Van Doren, J. M., Kleinmeier, D., Hammack, T. S., & Westerman, A. (2013b). Prevalence, serotype diversity, and antimicrobial resistance of *Salmonella* in imported shipments of spice offered for entry to the United States, FY2007-FY2009. *Food Microbiology*, 34(2), 239-251.  
doi:10.1016/j.fm.2012.10.002
- Van Doren, J. M., Neil, K. P., Parish, M. E., Gieraltowski, L., Gould, L. H., & Gombas, K. L. (2013c). Foodborne illness outbreaks from microbial contaminants in spices, 1973-2010. *Food Microbiology*, 36(2), 456-464. doi: 10.1016/j.fm.2013.04.014
- Van Egmond, H. P. (1989). Aflatoxin M1: Occurrence, toxicity, regulation. In H. P. Van Egmond (ed.), *Mycotoxins in Dairy Products*. Humana Press, New Jersey.
- Van Hulle, S. W. H., & Ciocci, M. C. (2012). Statistical evaluation and comparison of the chemical quality of bottled water and Flemish tap water. *Desalination and Water Treatment*, 40(1-3), 183-193.  
doi:10.5004/dwt.2012.2848
- Van Kooij, J., & De Boer, E. (1985). A survey of the microbiological quality of commercial tofu in the Netherlands. *International Journal of Food Microbiology*, 2(6), 349-354.
- Van Loo, E. J., Babu, D., Crandall, P. G., & Ricke, S. C. (2012). Screening of commercial and pecan shell-extracted liquid smoke agents as natural antimicrobials against foodborne pathogens. *Journal of Food Protection*, 75(6), 1148-1152.
- Vandamm, J. P., Li, D., Harris, L. J., Schaffner, D. W., & Danyluk, M. D. (2013). Fate of *Escherichia coli* O157:H7, *Listeria monocytogenes*, and *Salmonella* on fresh-cut celery. *Food Microbiology*, 34(1), 151-157. doi:10.1016/j.fm.2012.11.016
- Varma, J. K., Samuel, M. C., Marcus, R., Hoekstra, R. M., Medus, C., Segler, S., . . . Haubert, N. (2007). *Listeria monocytogenes* infection from foods prepared in a commercial establishment: A case-control study of potential sources of sporadic illness in the United States. *Clinical Infectious Diseases*, 44(4), 521-528.
- Vegetarian Gardens (2013b). Vegetable protein product. Retrieved from <http://www.vgiworld.com/index.php/main/products?lang=> Accessed: December 16, 2016.
- Velimirovic, D. S., Mitic, S. S., Tomic, S. B., Kalicanin, B. M., Pavlovic, A. N., & Mitic, M. N. (2013). Levels of major and minor elements in some commercial fruit juices available in Serbia. *Tropical Journal of Pharmaceutical Research*, 12(5), 805-811. doi:10.4314/tjpr.v12i5.22
- Vermeulen, A., Smigic, N., Rajkovic, A., Gysemans, K., Bernaerts, K., Geeraerd, A. H., . . . Devlieghere, F. (2007). Performance of a growth–no growth model for *Listeria monocytogenes* developed for mayonnaise-based salads: Influence of strain variability, food matrix, inoculation level, and presence of sorbic and benzoic acid. *Journal of Food Protection*, 70(9), 2118-2126.

- Verraes, C., Vlaemynck, G., Van Weyenberg, S., De Zutter, L., Daube, G., Sindic, M., . . . Herman, L. (2015). A review of the microbiological hazards of dairy products made from raw milk. *International Dairy Journal*, 50, 32-44.
- Veys, O., de Oliveira Elias, S., Sampers, I., & Tondo, E. C. (2016). Modelling the growth of *Salmonella* spp. and *Escherichia coli* O157 on lettuce. *Procedia Food Science*, 7, 168-172. doi:<https://doi.org/10.1016/j.profoo.2016.10.003>
- Vicente, E., Ariseto, A. P., Furlani, R. P. Z., Monteiro, V., Goncalves, L. M., Pereira, A. L. D., & Toledo, M. C. F. (2015). Levels of 3-monochloropropane-1,2-diol (3-MCPD) in selected processed foods from the Brazilian market. *Food Research International*, 77, 310-314. doi:10.1016/j.foodres.2015.03.035
- Vigil, K. J., Jiang, Z. D., Chen, J. J., Palumbo, K. L., Galbadage, T., Brown, E. L., . . . DuPont, H. L. (2009). Short report: Coliform and *Escherichia coli* contamination of desserts served in public restaurants from Guadalajara, Mexico, and Houston, Texas. *American Journal of Tropical Medicine and Hygiene*, 80(4), 606-608.
- Vigo Presses. (2015). How to preserve apple juice. Retrieved from <http://www.vigopresses.co.uk/AdditionalDepartments/Header-Content/Make-apple-juice/Storing-apple-juice/How-to-preserve-apple-juice-2> Accessed: December 16, 2016.
- Vision Pack. (2013). Vision Pack 2013 gift basket collection. Retrieved from [http://www.visionpackbrands.com/pdf\\_products13/CandyConfecCakes2013.pdf](http://www.visionpackbrands.com/pdf_products13/CandyConfecCakes2013.pdf) Accessed: December 16, 2016.
- Viswanathan, P., & Kaur, R. (2001). Prevalence and growth of pathogens on salad vegetables, fruits and sprouts. *International Journal of Hygiene and Environmental Health*, 203(3), 205-213.
- Vromman, V., Waegeneers, N., Cornellis, C., De Boosere, I., Van Holderbeke, M., Vinkx, C., . . . L., P. (2010). Dietary cadmium intake by the Belgian adult population. *Food Additives & Contaminants: Part A*, 27(12), 1665-1673.
- Vuddhakul, V., Soboon, S., Sunghiran, W., Kaewpiboon, S., Chowdhury, A., Ishibashi, M., . . . Nishibuchi, M. (2006). Distribution of virulent and pandemic strains of *Vibrio parahaemolyticus* in three molluscan shellfish species (*Meretrix meretrix*, *Perna viridis*, and *Anadara granosa*) and their association with foodborne disease in southern Thailand. *Journal of Food Protection*, 69(11), 2615-2620.
- Wagley, S., Koofhethile, K., & Rangdale, R. (2009). Prevalence and potential pathogenicity of *Vibrio parahaemolyticus* in Chinese mitten crabs (*Eriocheir sinensis*) harvested from the River Thames estuary, England. *Journal of Food Protection*, 72(1), 60-66.
- Wagner, A. (2008). Bacterial food poisoning. Retrieved from <https://aggie-horticulture.tamu.edu/food-technology/bacterial-food-poisoning/> Accessed: February 12, 2018.
- Waizenegger, J., Winkler, G., Kuballa, T., Ruge, W., Kersting, M., Alexy, U., & Lachenmeier, D. W. (2012). Analysis and risk assessment of furan in coffee products targeted to adolescents. *Food Additives and Contaminants: Part A*, 29(1), 19-28. doi:10.1080/19440049.2011.617012
- Walker, G. C., & Harmon, L. G. (1965). The growth and persistence of *Staphylococcus aureus* in milk and broth substrates. *Journal of Food Science*, 30(2), 351-358. doi:10.1111/j.1365-2621.1965.tb00314.x
- Walker, M. (2011). Aluminum in imported noodles. Laboratory of the Government Chemist. Middlesex, United Kingdom. Retrieved from [https://assets.publishing.service.gov.uk/government/uploads/system/uploads/attachment\\_data/file/317870/Aluminium\\_in\\_imported\\_noodles.pdf](https://assets.publishing.service.gov.uk/government/uploads/system/uploads/attachment_data/file/317870/Aluminium_in_imported_noodles.pdf). Accessed December 16, 2019.

- Walker, S. J., Archer, P., & Banks, J. G. (1990). Growth of *Listeria monocytogenes* at refrigeration temperatures. *Journal of Applied Bacteriology*, *68*(2), 157-162.
- Walkling-Ribeiro, M., Noci, F., Cronin, D. A., Lyng, J. G., & Morgan, D. J. (2010). Shelf life and sensory attributes of a fruit smoothie-type beverage processed with moderate heat and pulsed electric fields. *LWT - Food Science and Technology*, *43*, 1067-1073. doi:10.1016/j.lwt.2010.02.010
- Wallace, B. J., Guzewich, J. J., Cambridge, M., Altekruze, S., & Morse, D. L. (1999). Seafood-associated disease outbreaks in New York, 1980–1994. *American Journal of Preventive Medicine*, *17*(1), 48-54.
- Walsh, K. A., Bennett, S. D., Mahovic, M., & Gould, L. H. (2014). Outbreaks associated with cantaloupe, watermelon, and honeydew in the United States, 1973–2011. *Foodborne Pathogens and Disease*, *11*(12), 945-952.
- Wan Norhanaa, M. N., Poolec, S. E., C., H., Deetha, G., & Dykes, A. (2010). Prevalence, persistence and control of *Salmonella* and *Listeria* in shrimp and shrimp products: A review. *Food Control*, *21*(4), 343-361. doi:10.1016/j.foodcont.2009.06.020
- Wang, F., Jiang, L., Yang, Q., Han, F., Chen, S., Pu, S., . . . Ge, B. (2011). Prevalence and antimicrobial susceptibility of major foodborne pathogens in imported seafood. *Journal of Food Protection*, *74*(9), 1451-1461.
- Wang, M. E., Chen, W. P., & Peng, C. (2016). Risk assessment of Cd polluted paddy soils in the industrial and township areas in Hunan, Southern China. *Chemosphere*, *144*, 346-351. doi:10.1016/j.chemosphere.2015.09.001
- Wang, X.-M., Lü, X.-F., Yin, L., Liu, H.-F., Zhang, W.-J., Si, W., . . . Liu, S.-G. (2013). Occurrence and antimicrobial susceptibility of *Listeria monocytogenes* isolates from retail raw foods. *Food Control*, *32*(1), 153-158.
- Wang, Y., Liu, X., Xiao, C., Wang, Z., Wang, J., Xiao, H., . . . Yue, T. (2012). HPLC determination of aflatoxin M-1 in liquid milk and milk powder using solid phase extraction on OASIS HLB. *Food Control*, *28*(1), 131-134. doi:10.1016/j.foodcont.2012.04.037
- Warburton, D. W., Bowen, B., & Konkle, A. (1994). The survival and recovery of *Pseudomonas aeruginosa* and its effect upon salmonellae in water: Methodology to test bottled water in Canada. *Canadian Journal of Microbiology*, *40*(12), 987-992.
- Warren, B. R., Yuk, H. G., & Schneider, K. R. (2007). Survival of *Shigella sonnei* on smooth tomato surfaces, in potato salad and in raw ground beef. *International Journal of Food Microbiology*, *116*(3), 400-404. doi:10.1016/j.ijfoodmicro.2007.02.010
- Weber, J. V., & Sharypov, V. I. (2009). Ethyl carbamate in foods and beverages: A review. *Environmental Chemistry Letters*, *7*(3), 233-247.
- WebMD. (2015). Condiments: Dress up food with mustard and more. *Food & Recipes*. Retrieved from <http://www.webmd.com/food-recipes/healthtool-condiments-table> Accessed: December 16, 2016.
- Weight Watchers. (2015). This week: How can I keep my celery crisp and my broccoli from molding? *Food Q&A: Keeping Veggies Fresh*. Retrieved from [http://www.weightwatchers.com/util/art/index\\_art.aspx?tabnum=1&art\\_id=7191&sc=126](http://www.weightwatchers.com/util/art/index_art.aspx?tabnum=1&art_id=7191&sc=126) Accessed: December 16, 2016.
- Weis, K., Hammond, R., Hutchinson, R., & Blackmore, C. (2011). *Vibrio* illness in Florida, 1998–2007. *Epidemiology & Infection*, *139*(4), 591-598.
- Weissinger, W. R., Chantarapanont, W., & Beuchat, L. R. (2000). Survival and growth of *Salmonella*

- baildon in shredded lettuce and diced tomatoes, and effectiveness of chlorinated water as a sanitizer. *International Journal of Food Microbiology*, 62(1-2), 123-131. doi:10.1016/S0168-1605(00)00415-3
- Weller, D., Wiedmann, M., & Strawn, L. K. (2015). Irrigation is significantly associated with an increased prevalence of *Listeria monocytogenes* in produce production environments in New York State. *Journal of Food Protection*, 78(6), 1132-1141.
- Wells, C. L., & Wilkins, T. D. (1996). Clostridia: Sporeforming anaerobic bacilli. In Baron, S. (ed.), *Medical Microbiology*, 4th ed. University of Texas Medical Branch at Galveston.
- Wemmenhove, E., Stampelou, I., Van Hooijdonk, A., Zwietering, M., & Wells-Bennik, M. (2013). Fate of *Listeria monocytogenes* in Gouda microcheese: No growth, and substantial inactivation after extended ripening times. *International Dairy Journal*, 32(2), 192-198.
- Wemmenhove, E., van Valenberg, H. J., Zwietering, M. H., van Hooijdonk, T. C., & Wells-Bennik, M. H. (2016). Minimal inhibitory concentrations of undissociated lactic, acetic, citric and propionic acid for *Listeria monocytogenes* under conditions relevant to cheese. *Food Microbiology*, 58, 63-67.
- Western Nut Company. (2011). Frequently asked questions. Retrieved from [http://www.westernut.com/customer\\_faq.aspx](http://www.westernut.com/customer_faq.aspx) Accessed: December 16, 2016.
- Wetzel, K., Lee, J., Lee, C. S., & Binkley, M. (2010). Comparison of microbial diversity of edible flowers and basil grown with organic versus conventional methods. *Canadian Journal of Microbiology*, 56(11), 943-951.
- What's Cooking America. (2015). Shelf life of food - refrigerator and freezer storage chart. *Food Storage Chart - Food Storage Guidelines*. Retrieved from <http://whatscookingamerica.net/Information/FreezerChart.htm> Accessed: December 16, 2016.
- White, S. S., & Birnbaum, L. S. (2009). An overview of the effects of dioxins and dioxin-like compounds on vertebrates, as documented in human and ecological epidemiology. *Journal of Environmental Science and Health: Part C*, 27(4), 197-211. doi:10.1080/10590500903310047
- Whitwork, J. (2019). Dried fruit mix suspected as cause of Norway's ongoing *Salmonella* outbreak. Retrieved from <https://www.foodsafetynews.com/2019/03/dried-fruit-mix-suspected-as-cause-of-norways-ongoing-salmonella-outbreak/>. Accessed December 20, 2019.
- Whole Foods Market. (2012). Popcorn, Indiana recalls several items due to possible *Listeria monocytogenes* contamination. Retrieved from <https://www.wholefoodsmarket.com/content/popcorn-indiana-recalls-several-items-due-possible-listeria-monocytogenes-contamination> Accessed: December 16, 2016.
- Whyte, P., McGill, K., Cowley, D., Madden, R., Moran, L., Scates, P., . . . Collins, J. (2004). Occurrence of *Campylobacter* in retail foods in Ireland. *International Journal of Food Microbiology*, 95(2), 111-118.
- Widdowson, M.-A., Meltzer, M. I., Zhang, X., Bresee, J. S., Parashar, U. D., & Glass, R. I. (2007). Cost-effectiveness and potential impact of rotavirus vaccination in the United States. *Pediatrics*, 119(4), 684-697.
- Wiest, D. B., Cochran, J. B., & Tecklenburg, F. W. (2012). Chloramphenicol toxicity revisited: A 12-year-old patient with a brain abscess. *Journal of Pediatric Pharmacology and Therapeutics*, 17(2), 182-188. doi:10.5863/1551-6776-17.2.182
- Wijtes, T., McClure, P. J., Zwietering, M., & Roberts, T. A. (1993). Modelling bacterial growth of *Listeria monocytogenes* as a function of water activity, pH and temperature. *International Journal of Food Microbiology*, 18(2), 139-149. doi:10.1016/0168-1605(93)90218-6

- Wikipedia. (2015). Dried and salted cod. Retrieved from [https://en.wikipedia.org/wiki/Dried\\_and\\_salted\\_cod](https://en.wikipedia.org/wiki/Dried_and_salted_cod) Accessed: December 16, 2016.
- Wild Fermentation. (2011). Whey shelf life. *Dairy Ferments*. Retrieved from <http://www.wildfermentation.com/forum/viewtopic.php?f=3&t=2159> Accessed: December 16, 2016.
- Wild, C. P., & Gong, Y. Y. (2010). Mycotoxins and human disease: A largely ignored global health issue. *Carcinogenesis*, 31(1), 71-82. doi:10.1093/carcin/bgp264
- Willis, C., Little, C. L., Sagoo, S., De Pinna, E., & Threlfall, J. (2009). Assessment of the microbiological safety of edible dried seeds from retail premises in the United Kingdom with a focus on *Salmonella* spp. *Food Microbiology*, 26(8), 847-852. doi: 10.1016/j.fm.2009.05.007
- Wilson, D., Hooper, C., & Shi, X. Y. (2012). Arsenic and lead in juice: Apple, citrus, and apple-base. *Journal of Environmental Health*, 75(5), 14-20.
- Wilson, I. G. (1995). Occurrence of *Listeria* species in ready to eat foods. *Epidemiology & Infection*, 115(3), 519-526.
- Windrantz, P., & Arias, M. L. (2000). Evaluation of the bacteriological quality of ice cream sold at San Jose, Costa Rica. *Archivos Latinoamericanos de Nutrición*, 50(3), 301-303.
- Winiarska-Mieczan, A., & Kiczorowska, B. (2012). Determining the content of lead and cadmium in infant food from the Polish market. *International Journal of Food Sciences and Nutrition*, 63(6), 708- 712. doi:10.3109/09637486.2011.644765
- Witthuhn, R. C., Engelbrecht, S., Joubert, E., & Britz, T. J. (2005). Microbial content of commercial South African high-moisture dried fruits. *Journal of Applied Microbiology*, 98(3), 722-726.
- Wong, H.-C., Jiang, H.-Y., Lin, H.-Y., & Wang, Y.-T. (2015). Microbiological quality of seafood marketed in Taiwan. *Journal of Food Protection*, 78(11), 1973-1979.
- Wong, H. C., Chen, M. C., Liu, S. H., & Liu, D. P. (1999). Incidence of highly genetically diversified *Vibrio parahaemolyticus* in seafood imported from Asian countries. *International Journal of Food Microbiology*, 52(3), 181-188. doi:10.1016/S0168-1605(99)00143-9
- Wong, W. C., Pui, C., Chai, L., Lee, H., Ghazali, F., Tang, J., . . . Son, R. (2011). Biosafety assessment of *Listeria monocytogenes* in vegetarian burger patties in Malaysia. *International Food Research Journal*, 18, 459-163.
- Woody, J. (2004). The use and re-use of dry breading mixtures in retail and foodservice establishments. Retrieved from <http://ehs.ncpublichealth.com/faf/docs/foodprot/DryBreading.pdf> Accessed: December 16, 2016.
- World Carrot Museum. (2015). The wonder of carrot juice. Retrieved from <http://www.carrotmuseum.co.uk/carrotjuice.html> Accessed: December 16, 2016.
- World Health Organization. (1998). Executive summary. Assessment of the health risk of dioxins: Reevaluation of the tolerable daily intake (TDI). Geneva, Switzerland.
- World Health Organization. (2006). Evaluation of certain food additives. Retrieved from [http://apps.who.int/iris/bitstream/10665/43408/1/WHO\\_TRS\\_934\\_eng.pdf](http://apps.who.int/iris/bitstream/10665/43408/1/WHO_TRS_934_eng.pdf) Accessed: December 16, 2016.
- World Health Organization. (2009). Toxicological and health aspects of melamine and cyanuric acid. Retrieved from [http://www.who.int/foodsafety/publications/chem/Melamine\\_report09.pdf](http://www.who.int/foodsafety/publications/chem/Melamine_report09.pdf) Accessed: December 16, 2016.
- World Health Organization. (2010). Exposure to cadmium: A major public health concern. Retrieved from <http://www.who.int/ipcs/features/cadmium.pdf>. Accessed: December 16, 2016.

- World Health Organization. (2011a). Enterohaemorrhagic *Escherichia coli* (EHEC). Retrieved from <http://www.who.int/mediacentre/factsheets/fs125/en/> Accessed: December 16, 2016.
- World Health Organization. (2011b). Evaluation of certain food additives and contaminants - severity, 3rd report of the Joint FAO/WHO Expert Committee on food additives. WHO technical report series No. 960. Retrieved from [http://apps.who.int/iris/bitstream/10665/44515/1/WHO\\_TRS\\_960\\_eng.pdf](http://apps.who.int/iris/bitstream/10665/44515/1/WHO_TRS_960_eng.pdf) Accessed: December 16, 2016.
- World Health Organization. (2013a). Data and statistics. Retrieved from <http://www.who.int/research/en>. Accessed: June 7, 2013.
- World Health Organization. (2013b). Publications. Retrieved from <http://www.who.int/publications/en>. Accessed: June 7, 2013
- World Health Organization. (2013c). Botulism. Retrieved from <http://www.who.int/mediacentre/factsheets/fs270/en/> Accessed: December 16, 2016.
- World Health Organization. (2014). Dioxins and their effects on human health. Retrieved from <http://www.who.int/mediacentre/factsheets/fs225/en/> Accessed: December 16, 2016.
- World Health Organization. (2015). Foodborne trematodiasis. Retrieved from <http://www.who.int/mediacentre/factsheets/fs368/en/> Accessed: December 16, 2016.
- Wu, F., Narrod, C., Tiongco, M., & Liu, Y. (2011). The health economics of aflatoxin: Global burden of disease. Retrieved from [http://programs.ifpri.org/afla/pdf/aflacontrol\\_wp04.pdf](http://programs.ifpri.org/afla/pdf/aflacontrol_wp04.pdf) Accessed: February 12, 2018.
- Wu, F. M., Doyle, M. P., Beuchat, L. R., Wells, J. G., Mintz, E. D., & Swaminathan, B. (2000). Fate of *Shigella sonnei* on parsley and methods of disinfection. *Journal of Food Protection*, 63(5), 568- 572.
- Wu, H., Yao, J., Guo, M., Tan, Z., Zhou, D., & Zhai, Y. (2015a). Distribution of marine lipophilic toxins in shellfish products collected from the Chinese market. *Marine Drugs*, 13(7), 4281-4295. doi:10.3390/md13074281
- Wu, S., Wu, Q., Zhang, J., Chen, M., & Hu, H. (2015). *Listeria monocytogenes* prevalence and characteristics in retail raw foods in China. *PLoS ONE*, 10(8), e0136682.
- Wyatt, C. J. (1981). The growth of *Salmonella* Typhimurium, *Staphylococcus aureus*, and *Bacillus cereus* in bakery products as related to the food distribution system. Oregon State University, Oregon State Scholars Archive. Retrieved from <https://ir.library.oregonstate.edu/xmlui/handle/1957/27469?show=full> Accessed: December 16, 2016.
- Xanthiakos, K., Simos, D., Angelidis, A., Nychas, G. E., & Koutsoumanis, K. (2006). Dynamic modeling of *Listeria monocytogenes* growth in pasteurized milk. *Journal of Applied Microbiology*, 100(6), 1289-1298.
- Xing, W. Q., Zhang, H. Y., Scheckel, K. G., & Li, L. P. (2016). Heavy metal and metalloid concentrations in components of 25 wheat (*Triticum aestivum*) varieties in the vicinity of lead smelters in Henan province, China. *Environmental Monitoring and Assessment*, 188(1). doi:10.1007/s10661-015-5023-3
- Xu, X., Wu, Q., Zhang, J., Cheng, J., Zhang, S., & Wu, K. (2014). Prevalence, pathogenicity, and serotypes of *Vibrio parahaemolyticus* in shrimp from Chinese retail markets. *Food Control*, 46, 81-85.
- Xu, X. M., Wu, H. W., He, H. L., Huang, B. F., Han, J. L., & Ren, Y. P. (2013). Study of chloropropanols in soy sauce by gas chromatography-triple quadrupole mass spectrometry with coupled column separation without derivatisation. *Food Additives and Contaminants: Part A*, 30(3), 421-429.

- doi:10.1080/19440049.2012.755646
- Yamani, M. I., & Al-Dababseh, B. A. (1994). Microbial quality of hoummos (chickpea dip) commercially produced in Jordan. *Journal of Food Protection*, 57(5), 431-435.
- Yang, E., Fan, L., Jiang, Y., Doucette, C., & Fillmore, S. (2012). Antimicrobial activity of bacteriocin-producing lactic acid bacteria isolated from cheeses and yogurts. *AMB Express*, 2. doi:10.1186/2191-0855-2-48
- Yang, X., Wu, Q., Zhang, J., Huang, J., Chen, L., Liu, S., . . . Cai, S. (2015). Prevalence, enumeration, and characterization of *Salmonella* isolated from aquatic food products from retail markets in China. *Food Control*, 57, 308-313.
- Yang, Z. Q., Jiao, X. A., Li, P., Pan, Z. M., Huang, J. L., Gu, R. X., . . . Chao, G. X. (2009). Predictive model of *Vibrio parahaemolyticus* growth and survival on salmon meat as a function of temperature. *Food Microbiology*, 26(6), 606-614.
- Yano, Y., Kaneniwa, M., Satomi, M., Oikawa, H., & Chen, S. S. (2006). Occurrence and density of *Vibrio parahaemolyticus* in live edible crustaceans from markets in China. *Journal of Food Protection*, 69(11), 2742-2746.
- Yano, Y., Yokoyama, M., Satomi, M., Oikawa, H., & Chen, S. S. (2004). Occurrence of *Vibrio vulnificus* in fish and shellfish available from markets in China. *Journal of Food Protection*, 67(8), 1617-1623.
- Yasunaga, H., Horiguchi, H., Kuwabara, K., Hashimoto, H., & Matsuda, S. (2010). Clinical features of bowel anisakiasis in Japan. *American Journal of Tropical Medicine and Hygiene*, 83(1), 104-105. doi: 10.4269/ajtmh.2010.09-0780
- Yazdanpanah, H., Shafaati, A., Foroutan, S. M., Zarghi, A., Aboul-Fathi, F., Khoddam, A., . . . Nazari, F. (2014). Occurrence of deoxynivalenol in foods for human consumption from Tehran, Iran. *Iranian Journal of Pharmaceutical Research*, 13, 87-92.
- Yigeremu, B., Bogale, M., & Ashenafi, M. (2001). Fate of *Salmonella* species and *E. coli* in fresh-prepared orange, avocado, papaya and pine apple juices. *Ethiopian Journal of Health Sciences*, 11(2).
- Yokoigawa, K., Takikawa, A., Okubo, Y., & Umesako, S. (2003). Acid tolerance and *gad* mRNA levels of *Escherichia coli* O157:H7 grown in foods. *International Journal of Food Microbiology*, 82(3), 203-211. doi:10.1016/S0168-1605(02)00305-7
- Yong, R. Q., Cutmore, S. C., Miller, T. L., Adlard, R. D., & Cribb, T. H. (2013). The ghost of parasites past: Eggs of the blood fluke *Cardicola chaetodontis* (Aporocotyliidae) trapped in the heart and gills of butterflyfishes (Perciformes: Chaetodontidae) of the Great Barrier Reef. *Parasitology*, 140(9), 1186-1194.
- Yoon, C. Y., & Kang, K. J. (2006). Occurrence of *Vibrio parahaemolyticus* in fishery products from the southwestern coast of Korea. *Food Science and Biotechnology*, 15(4), 578-581.
- Yoon, S. K., Kang, Y. S., Sohn, M. G., Kim, C. M., & Park, J. (2007). Prevalence of enterotoxigenic *Staphylococcus aureus* in retail ready-to-eat Korean kimbab rolls. *Food Science and Biotechnology*, 16(4), 621-625.
- Young Pecan. (2015). Storage & handling. Retrieved from <http://www.youngpecan.com/default.asp?id=129> Accessed: December 16, 2016.
- Yu, K., Newman, M. C., Archbold, D. D., & Hamilton-Kemp, T. R. (2001). Survival of *Escherichia coli* O157:H7 on strawberry fruit and reduction of the pathogen population by chemical agents. *Journal of Food Protection*, 64(9), 1334-1340.
- Yu, W.-T., Jong, K.-J., Lin, Y.-R., Tsai, S.-e., Tey, Y. H., & Wong, H.-c. (2013). Prevalence of *Vibrio parahaemolyticus* in oyster and clam culturing environments in Taiwan. *International Journal of*

- Food Microbiology*, 160(3), 185-192.
- Yucatan Guacamole. (2015). Yucatan Guacamole. Retrieved from <http://avocado.com/> Accessed: December 16, 2016.
- Yunis, A. A. (1989). Chloramphenicol toxicity: 25 years of research. *American Journal of Medicine*, 87(3N), 44N-48N.
- Zahir, F., Rizwi, S. J., Haq, S. K., & Khan, R. H. (2005). Low dose mercury toxicity and human health. *Environmental Toxicology and Pharmacology*, 20(2), 351-360. doi:10.1016/j.etap.2005.03.007
- Zaika, L. L., Moulden, E., Weimer, L., Phillips, J. G., & Buchanan, R. L. (1994). Model for the combined effects of temperature, initial pH, sodium chloride and sodium nitrite concentrations on anaerobic growth of *Shigella flexneri*. *International Journal of Food Microbiology*, 23(3-4), 345- 358.
- Zand, N., Chowdhry, B. Z., Wray, D. S., Pullen, F. S., & Snowden, M. J. (2012). Elemental content of commercial 'ready to-feed' poultry and fish based infant foods in the UK. *Food Chemistry*, 135(4), 2796-2801. doi:10.1016/j.foodchem.2012.07.034
- Zarei, M., Maktabi, S., & Ghorbanpout, M. (2012). Prevalence of *Listeria monocytogenes*, *Vibrio parahaemolyticus*, *Staphylococcus aureus*, and *Salmonella* spp. in seafood products using multiplex polymerase chain reaction. *Foodborne Pathogens and Disease*, 9(2), 108-112. doi:10.1089/fpd.2011.0989
- Zarnke, R. L., Gamble, R., Heckert, R. A., & Ver Hoef, J. (1997). Serologic survey for *Trichinella* spp. in grizzly bears from Alaska. *Journal of Wildlife Diseases*, 33(3), 474-479. doi: <http://dx.doi.org/10.7589/0090-3558-33.3.474>
- Zeng, F. F., Wei, W., Li, M. S., Huang, R. X., Yang, F., & Duan, Y. Y. (2015). Heavy metal contamination in rice-producing soils of Hunan province, China and potential health risks. *International Journal of Environmental Research and Public Health*, 12(12), 15584-15593. doi:10.3390/ijerph121215005
- Zeng, W., Vorst, K., Brown, W., Marks, B. P., Jeong, S., Pérez-Rodríguez, F., & Ryser, E. T. (2014). Growth of *Escherichia coli* O157:H7 and *Listeria monocytogenes* in packaged fresh-cut romaine mix at fluctuating temperatures during commercial transport, retail storage, and display. *Journal of Food Protection*, 77(2), 197-206.
- Zewdie, T., Smith, C. M., Hutcheson, M., & West, C. R. (2010). Basis of the Massachusetts reference dose and drinking water standard for perchlorate. *Environmental Health Perspectives*, 118(1), 42-48. doi:10.1289/ehp.0900635
- Zhang, G., Chen, Y., Hu, L., Melka, D., Wang, H., Laasri, A., . . . Bunning, V. K. (2018). Survey of foodborne pathogens, aerobic plate counts, total coliform counts, and *Escherichia coli* counts in leafy greens, sprouts, and melons marketed in the United States. *Journal of Food Protection*, 81(3), 400-411.
- Zhang, G., Hu, L., Melka, D., Wang, H., Laasri, A., Brown, E. W., . . . Hammack, T. S. (2017). Prevalence of *Salmonella* in cashews, hazelnuts, macadamia nuts, pecans, pine nuts, and walnuts in the United States. *Journal of Food Protection*, 80(3), 459-466. doi:10.4315/0362-028x.jfp-16-396
- Zhang, G., L. Hu, R. Pouillot, A. Tatavarthy, J.M. Van Doren, D. Kleinmeier, G.C. Ziobro, D. Melka, H. Wang, E.W. Brown, E. Strain, V.K. Bunning, S.M. Musser, and T.S. Hammack. (2017). Prevalence of *Salmonella* in 11 spices offered for sale from retail establishments and in imported shipments offered for entry to the United States. *Journal of Food Protection*, 80(11), 1791-1805.
- Zhang, G., Ma, L., Patel, N., Swaminathan, B., Wedel, S., & Doyle, M. P. (2007). Isolation of *Salmonella* Typhimurium from outbreak-associated cake mix. *Journal of Food Protection*, 70(4), 997-1001.
- Zhang, J., Yang, X., Kuang, D., Shi, X., Xiao, W., Zhang, J., . . . Meng, J. (2015). Prevalence of antimicrobial resistance of non-typhoidal *Salmonella* serovars in retail aquaculture products. *International*

- Journal of Food Microbiology*, 210, 47-52. doi:10.1016/j.ijfoodmicro.2015.04.019
- Zhang, S. H., Wu, Q. P., Zhang, J. M., Lai, Z. B., & Zhu, X. M. (2016). Prevalence, genetic diversity, and antibiotic resistance of enterotoxigenic *Escherichia coli* in retail ready-to-eat foods in China. *Food Control*, 68, 236-243. doi:10.1016/j.foodcont.2016.03.051
- Zhang, X. X., Li, J. M., Zong, N., Zhou, Z. Y., & Ma, L. Y. (2014). Ochratoxin A in dried vine fruits from Chinese markets. *Food Additives & Contaminants: Part B-Surveillance*, 7(3), 157-161. doi:10.1080/19393210.2013.867365
- Zhang, Y. D., Zheng, N., Han, R. W., Zheng, B. Q., Yu, Z. N., Li, S. L., . . . Wang, J. Q. (2014). Occurrence of tetracyclines, sulfonamides, sulfamethazine and quinolones in pasteurized milk and UHT milk in China's market. *Food Control*, 36(1), 238-242. doi:10.1016/j.foodcont.2013.08.012
- Zhang, Y. H., & Caupert, J. (2012). Survey of mycotoxins in U.S. distiller's dried grains with solubles from 2009 to 2011. *Journal of Agricultural and Food Chemistry*, 60(2), 539-543. doi:10.1021/jf203429f
- Zhao, R., Yan, S. S., Liu, M., Wang, B., Hu, D., Guo, D. B., . . . Fan, C. (2016). Seafood consumption among Chinese coastal residents and health risk assessment of heavy metals in seafood. *Environmental Science and Pollution Research*, 23(16), 16834-16844. doi:10.1007/s11356-016-6817-8
- Zheng, N., Sun, P., Wang, J. Q., Zhen, Y. P., Han, R. W., & Xu, X. M. (2013). Occurrence of aflatoxin M1 in UHT milk and pasteurized milk in China market. *Food Control*, 29(1), 198-201. doi:10.1016/j.foodcont.2012.06.020
- Zheng, R.-L., Li, H.-F., Jiang, R.-F., & Zhang, F.-S. (2008). Cadmium accumulation in the edible parts of different cultivars of radish, *Raphanus sativus* L., and carrot, *Daucus carota* var. sativa, grown in a Cd-contaminated soil. *Bulletin of Environmental Contamination and Toxicology*, 81(1), 75-79.
- Zhu, H., Yan, B. X., Cao, H. C., & Wang, L. X. (2012). Risk assessment for methylmercury in fish from the Songhua River, China: 30 years after mercury-containing wastewater outfalls were eliminated. *Environmental Monitoring and Assessment*, 184(1), 77-88. doi:10.1007/s10661-011-1948-3
- Zhu, Z., Liu, G. H., Chen, Y. H., & Cheng, J. Q. (2013). Assessment of aflatoxins in pigmented rice using a validated immunoaffinity column method with fluorescence HPLC. *Journal of Food Composition and Analysis*, 31(2), 252-258. doi:10.1016/j.jfca.2013.05.011
- Zicari, G., Rivetti, D., Soardo, V., Cerrato, E., & Panata, M. (2011). The cultivation of the mushroom *Agaricus bisporus* (Champignon): Micro-organisms and preservability. *Igiene e Sanita Pubblica - Journal Database*, 67(5), 647-657.
- Zicari, G., Rivetti, D., Soardo, V., Cerrato, E., & Panata, M. (2012). Edible mushrooms and chemical risk. *Progress in Nutrition*, 14(2), 100-107.
- Zimmerman, A. M., DePaola, A., Bowers, J. C., Krantz, J. A., Nordstrom, J. L., Johnson, C. N., & Grimes, D. J. (2007). Variability of total and pathogenic *Vibrio parahaemolyticus* densities in northern Gulf of Mexico water and oysters. *Applied and Environmental Microbiology*, 73(23), 7589-7596. doi: 10.1128/AEM.01700-07
- Zwietering, M., De Wit, J., & Notermans, S. (1996). Application of predictive microbiology to estimate the number of *Bacillus cereus* in pasteurised milk at the point of consumption. *International Journal of Food Microbiology*, 30(1), 55-70.
- Zwietering, M., Stewart, C., & Whiting, R. (2010). Validation of control measures in a food chain using the FSO concept. *Food Control*, 21(12), 1716-1722.
- Zwolak, I., & Zaporowska, H. (2012). Selenium interactions and toxicity: A review. *Cell Biology and Toxicology*, 28(1), 31-46. doi:10.1007/s10565-011-9203-9
- 1-800-Caviar. Caviar shelf life. *Fine Foods Delicatessen*. Retrieved from <http://www.1-800->

- [caviar.com/caviar-shelf-life.html](http://caviar.com/caviar-shelf-life.html). Accessed: December 16, 2016.
- 21 Food. (2015a). Appetizer sweet plantain. Retrieved from <http://www.21food.com/products/appetizer---sweet-plantain-480862.html> Accessed: December 16, 2016.
- 21 Food. Biscuits and wafers. Retrieved from <http://www.21food.com/products/biscuits-and-wafers-166725.html> Accessed: February 12, 2018.
- 21 Food. (2015b). Falafel balls - supermarket line. Retrieved from <http://www.21food.com/products/falafel-balls---supermarket-line-504805.html> Accessed: December 16, 2016.
- 21 Food. (2015c). Fish fry / curry recipe spice mix. *Products > Spices & Seasonings > Raw Spices*. Retrieved from <http://www.21food.com/products/fish-fry---curry-recipe-spice-mix-597864.html> Accessed: December 16, 2016.