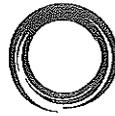


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Scientific Editors' Report Joseph Frank, Lauren S. Jackson, Elliot T. Ryser, and Panagiotis Skandamis . . . . . 4

## Research Papers

- Comparison of UV-C and Pulsed UV Light Treatments for Reduction of *Salmonella*, *Listeria monocytogenes*, and Enterohemorrhagic *Escherichia coli* on Eggs** Askild L. Holck,\* Kristian H. Liland, Signe M. Drømmtorp, Mats Carlehög, and Anette McLeod . . . . . 6
- Efficacy of Lactic Acid, Lactic Acid-Citric Acid Blends, and Peracetic Acid To Reduce *Salmonella* on Chicken Parts under Simulated Commercial Processing Conditions** Alejandra Ramirez-Hernandez, Mindy M. Brashears, and Marcos X. Sanchez-Plata\* . . . . . 17
- Development of a Hazard Classification Scheme for Substances Used in the Fraudulent Adulteration of Foods** Karen Everstine,\* Eileen Abt, Diane McColl, Bert Popping, Sara Morrison-Rowe, Richard W. Lane, Joseph Scimeca, Carl Winter, Andrew Ebert, Jeffrey C. Moore, and Henry B. Chin . . . . . 31
- Efficacy of Antimicrobials Applied Individually and in Combination for Controlling *Listeria monocytogenes* as Surface Contaminants on Queso Fresco** Sarah M. Kozak, Yustyna Bobak, and Dennis J. D'Amico\* . . . . . 46
- Bacteriostatic Effect of Quercetin as an Antibiotic Alternative In Vivo and Its Antibacterial Mechanism In Vitro** Shengnan Wang, Jiaying Yao, Bo Zhou, Jiaxin Yang, Maria T. Chaudry, Mi Wang, Fenglin Xiao, Yao Li,\* and Wenzhe Yin . . . . . 68
- Identification of the Dominant Microbial Species of Spoiled Crisp Grass Carp (*Ctenopharyngodon idellus* C. et V.) and Grass Carp (*Ctenopharyngodon idellus*) Fillets during Cold Storage by Culture-Independent 16S rDNA Sequence Analysis** Lin Li,\* Ziqiang Pan, and Zhihua Shen . . . . . 84
- High Phenotypic Variability among Representative Strains of Common *Salmonella enterica* Serovars with Possible Implications for Food Safety** Wan Zawiah Wan Abdullah, Bernard M. Mackey, and Kimon Andreas G. Karatzas\* . . . . . 93
- Testing for Human Norovirus and Recovery of Process Control in Outbreak-Associated Produce Items** Kaoru Hida, Efstathia Papafragkou, and Michael Kulka\* . . . . . 105
- Survival of *Salmonella* and *Escherichia coli* in Two Different Soil Types at Various Moisture Levels and Temperatures** Kristina Underthun, Jaysankar De, Alan Gutierrez, Rachael Silverberg, and Keith R. Schneider\* . . . . . 150
- An Investigation of Factors that Influence Hygiene Practices at a Small Day Care Center** Jee Hye Lee\* . . . . . 158

## Research Notes

- Characteristics of D-Tryptophan as an Antibacterial Agent: Effect of Sodium Chloride Concentration and Temperature on *Escherichia coli* Growth Inhibition** Kaito Kan, Jian Chen, Shusō Kawamura, and Shigenobu Koseki\* . . . . . 25
- Inhibition of Initial Attachment of Injured *Salmonella* Typhimurium onto Abiotic Surfaces** Woo-Ju Kim, Ki-Ok Jeong, and Dong-Hyun Kang\* . . . . . 37
- Detection of Hepatitis E Virus RNA in Raw Cured Sausages and Raw Cured Sausages Containing Pig Liver at Retail Stores in Switzerland** Petra Giannini, Marco Jermini, Lorenzo Leggeri, Magdalena Nüesch-Inderbinen, and Roger Stephan\* . . . . . 43

\* Asterisk indicates author for correspondence.

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<b>Thermal Inactivation of <i>Salmonella</i> in High-Fat Rendering Meat Products</b> Alejandra Ramirez-Hernandez, Brenda Inestroza, Amy Parks, Mindy M. Brashears, Marcos X. Sanchez-Plata, and Alejandro Echeverry* . . . . .	54
<b>Growth and Biofilm Formation by <i>Listeria monocytogenes</i> in Catfish Mucus Extract on Four Food Contact Surfaces at 22 and 10°C and Their Reduction by Commercial Disinfectants</b> Nitin Dhowlaghar, Piumi De Abrew Abeyesundara, Ramakrishna Nannapaneni,* Mark W. Schilling, Sam Chang, Wen-Hsing Cheng, and Chander S. Sharma. . . . .	59
<b>Acidification of Model Cheese Brines To Control <i>Listeria monocytogenes</i></b> Stephanie R. B. Brown, Nathalia C. Millán-Borrero, Jeffrey C. Carbonella, Anthony J. P. Micheletti, and Dennis J. D'Amico* . . . . .	79
<b>Growth of <i>Yersinia pseudotuberculosis</i> Strains at Different Temperatures, pH Values, and NaCl and Ethanol Concentrations</b> Riikka Keto-Timonen,* Anna Pötinen, Mariella Aalto-Araneda, and Hannu Korkeala . . . . .	142
<b>General Interest</b>	
<b>Response to Questions Posed by the Department of Defense Regarding Microbiological Criteria as Indicators of Process Control or Insanitary Conditions</b> National Advisory Committee on Microbiological Criteria for Foods. . . . .	115