

Journal of Food Protection®

ISSN 0362-028X
Official Publication



International Association for
Food Protection®

Reg. U.S. Pat. Off.

Vol. 81

July 2018

No. 7

Research Papers

- Hot Weather Impacts on New York City Restaurant Food Safety Violations and Operations** Christine Dominianni,* Kathryn Lane, Munerah Ahmed, Sarah Johnson, Wendy McKelvey, and Kazuhiko Ito 1048
- Investigation of Extended-Spectrum and AmpC β -Lactamase-Producing *Enterobacteriaceae* from Retail Seafood in Berlin, Germany** Thi Thu Tra Vu, Thomas Alter,* Uwe Roesler, Nicole Roschanski, and Stephan Huehn 1079
- Combining Headspace Solid-Phase Microextraction and Surface-Enhanced Raman Spectroscopy To Detect the Pesticide Fonofos in Apple Juice** Haoxin Chen, Chunrong Wang, Zhiyun Zhang, and Lili He* 1087
- Evaluation of an Environmental Monitoring Program for the Microbial Safety of Air and Surfaces in a Dairy Plant Environment** Krzysztof A. Zacharski, Mark Southern, Alan Ryan, and Catherine C. Adley* 1108
- Complete Genome of a Novel Lytic *Vibrio parahaemolyticus* Phage VPp1 and Characterization of Its Endolysin for Antibacterial Activities** Mengzhe Li, Yanqiu Jin, Hong Lin, Jingxue Wang,* and Xiuping Jiang 1117
- Surface pH of Fresh Beef as a Parameter To Validate Effectiveness of Lactic Acid Treatment against *Escherichia coli* O157:H7 and *Salmonella*** Norasak Kalchayanand,* Terrance M. Arthur, Joseph M. Bosilevac, John W. Schmidt, Steven D. Shackelford, Ted Brown, and Tommy L. Wheeler 1126
- Effectiveness of Several Antimicrobials Used in a Postchill Decontamination Tank against *Salmonella* and *Campylobacter* on Broiler Carcass Parts** Lei Zhang, Laura J. Garner, Shelly R. McKee, and Sacit F. Bilgili* 1134
- Validation and Application of a Real-Time PCR Assay Based on the CRISPR Array for Serotype-Specific Detection and Quantification of Enterohemorrhagic *Escherichia coli* O157:H7 in Cattle Feces** Lance W. Noll, Rachel Chall, Pragathi B. Shridhar, Xuming Liu, Jianfa Bai,* Sabine Delannoy, Patrick Fach, and T. G. Nagaraja* 1157
- A Comparative Study on the Effects of Quinic Acid and Shikimic Acid on Cellular Functions of *Staphylococcus aureus*** JinRong Bai, YanPing Wu, Kai Zhong, Kai Xiao,* LiJin Liu, YiNa Huang, ZhengShu Wang, and Hong Gao* 1187

Research Notes

- Incidence of *Listeria* spp. in Ready-to-Eat Food Processing Plant Environments Regulated by the U.S. Food Safety and Inspection Service and the U.S. Food and Drug Administration** Robert G. Reinhard,* Robin M. Kalinowski, Peter W. Bodnaruk, Joseph D. Eifert, Renee R. Boyer, Susan E. Duncan, and R. Hartford Bailey 1063
- Use of Nonpathogenic *Escherichia coli* Surrogates as Predictors of the Survival of Nontyphoidal *Salmonella*, non-O157 Shiga Toxin-Producing *Escherichia coli*, and *Escherichia coli* O157 Populations after High Hydrostatic Pressure Processing** Dale R. Woerner, Ifigenia Geornaras, Jennifer N. Martin, Keith E. Belk, Gary R. Acuff, and James S. Dickson* 1068
- Brucellosis Prevalence in Brazilian Slaughterhouses with Different Meat Inspection Systems** Mateus de Souza Ribeiro Mioni, Acácia Ferreira Vicente, Marina Gea Peres, Camila Michele Appolinário, Bruna Letícia Davidé Ribeiro, José Carlos de Figueiredo Pantoja, José Paes de Almeida Nogueira Pinto, Luis Antônio Mathias, and Jane Megid* 1073
- Metal Concentrations in Wild-Harvested Phaeophyta Seaweed from the Atlantic Ocean (Canary Islands, Spain)** S. Paz, C. Rubio, I. Frías, A. J. Gutiérrez,* D. González-Weller, C. Revert, and A. Hardisson 1165

* Asterisk indicates author for correspondence.

The publishers do not warrant, either expressly or by implication, the factual accuracy of the articles or descriptions herein, nor do they so warrant any views or opinions offered by the authors of said articles and descriptions.

Reviews

- Methicillin-Resistant *Staphylococcus aureus* in Poultry and Poultry Meat: A Meta-Analysis** Claudia M. Ribeiro,* Lenita M. Stefani, Simone B. Lucheis, Werner Okano, Juliano Cezar M. Cruz, Guilherme V. Souza, Thais A. C. Casagrande, Paula Andrea S. Bastos, Rafael R. Pinheiro, Mauro M. Arruda, and Vera Afreixo 1055
- Inactivation of Microorganisms in Foods by Ohmic Heating: A Review** Xiaojing Tian, Qianqian Yu, Wei Wu, and Ruitong Dai* 1093
- Efficacy of Antimicrobial Agents for Food Contact Applications: Biological Activity, Incorporation into Packaging, and Assessment Methods: A Review** Amin Mousavi Khaneghah,* Seyed Mohammad Bagher Hashemi, Ismail Eş, Daniela Fracassetti, and Sara Limbo* 1142
- Identification of Biological Hazards in Produce Consumed in Industrialized Countries: A Review** Min Li, Christopher A. Baker, Michelle D. Danyluk, Philippe Belanger, Frank Boelaert, Peter Cressey, Mihaela Gheorghe, Ben Polkinghorne, Hajime Toyofuku, and Arie H. Havelaar* 1171
- Salmonella enterica* Contamination of Market Fresh Tomatoes: A Review** Joshua B. Gurtler,* Nia A. Harlee, Amanda M. Smelser, and Keith R. Schneider 1193