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ERRATUM

In the article “Brucellosis Prevalence in Brazilian Slaughterhouses with Different Meat Inspection Systems” by 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, which appears in the *Journal of Food Protection* 81(7):1073–1078, 2018, doi:10.4315/0362-028X.JFP-17-451, the legend for Figure 1 is missing information pertaining to adaptation from the article “Situação Epidemiológica da Brucelose Bovina no Estado de São Paulo.” The legend should read as follows:

FIGURE 1. *Distribution of cattle slaughterhouses sampled for brucellosis diagnostics in São Paulo state, Brazil.* (Adapted from Dias et al. (16).)