

Journal of Food Protection®

ISSN 0362-028X
Official Publication



Reg. U.S. Pat. Off.

Vol. 83

April 2020

No. 4

Research Papers

Antibacterial Mechanism of Vanillic Acid on Physiological, Morphological, and Biofilm Properties of Carbapenem-Resistant <i>Enterobacter hormaechei</i> Weidong Qian,* Min Yang, Ting Wang, Zhaohuan Sun, Miao Liu, Jianing Zhang, Qiao Zeng, Changlong Cai, and Yongdong Li	576
Evaluation of Fight BAC! <i>The Story of Your Dinner</i> Campaign Video: A Multistate Study Tressie Barrett, Yaohua Feng,* Han Chen, Emily Chuang, Shelley Feist, and Mary Choate	584
Reproducibility of <i>Salmonella</i> Thermal Resistance Measurements via Multilaboratory Isothermal Inactivation Experiments Ian M. Hildebrandt,* Bradley P. Marks, Nathan M. Anderson, and Elizabeth M. Grasso-Kelley	609
High-Pressure Inactivation of Histamine-Forming Bacteria <i>Morganella morganii</i> and <i>Photobacterium phosphoreum</i> Yi-Chen Lee,* Ching-Yu Hsieh, Ming-Lun Chen, Chung-Yi Wang, Chung-Saint Lin, and Yung-Hsiang Tsai*.	621
Confounding Role of <i>Salmonella</i> Serotype Dublin Testing Results of Boneless and Ground Beef Purchased for the National School Lunch Program, October 2013 to July 2017 Scott L. Vial, Darin R. Doerscher, Carl M. Schroeder, Ali J. Strickland, and Craig W. Hedberg*	628
Two Generally Recognized as Safe Surfactants plus Acidulants Inactivate <i>Salmonella</i>, <i>Escherichia coli</i> O157:H7, and <i>Listeria monocytogenes</i> in Suspension or on Dip-Inoculated Grape Tomatoes Joshua B. Gurtler*	637
Combined D-Tryptophan Treatment and Temperature Stress Exert Antimicrobial Activity against <i>Listeria monocytogenes</i> in Milk Mahmoud Elafify, Jian Chen, Adel Abdelkhalek, Mohammed Elsherbini, Maha Al-Ashmawy, and Shigenobu Koseki*	644
Survival of <i>Salmonella</i> in Various Wild Animal Feces That May Contaminate Produce Zeynal Topalcengiz,* Patrick M. Spanninger, Saharuetai Jeamsripong, Anil K. Persad, Robert L. Buchanan, Joyjit Saha, Jeff LeJeune, Michele T. Jay-Russell, Kalmia E. Kniel; and Michelle D. Danyluk	651
Effect of Bacteria and Bacterial Constituents on Recovery and Resistance of Tulane Virus Adrienne E. H. Shearer* and Kalmia E. Kniel	661
Phage Biocontrol Improves Food Safety by Significantly Reducing the Level and Prevalence of <i>Escherichia coli</i> O157:H7 in Various Foods Amit Vikram,* Jeffrey I. Tokman, Joelle Woolston, and Alexander Sulakvelidze	668
Regional Character, Restaurant Size, and Food Safety Risk: Evidence from Food Safety Violation Data in Gansu Province, China Yongzhong Sha, Xiangrong Song,* Jian Zhan, Li Lu, Qingxia Zhang, and Yao Lu	677
Concentrations of Polycyclic Aromatic Hydrocarbons in Smoked Foods in Japan Tomoaki Tsutsumi,* Rika Adachi, Rieko Matsuda, Takahiro Watanabe, Reiko Teshima, and Hiroshi Akiyama	692
Lack of the Histone Methyltransferase Gene <i>Ash2</i> Results in the Loss of Citrinin Production in <i>Monascus purpureus</i> Yufeng Chen, Yingbao Liu, Jialan Zhang, Li Li, Shaojin Wang, and Mengxiang Gao*	702
Consumer Interest and Preferred Formats for Disclosure of Restaurant Inspection Results, Minnesota 2019 Melanie J. Firestone* and Craig W. Hedberg	715
Prevalence of <i>Campylobacter</i> and <i>Arcobacter</i> Species in Ostriches from Oudtshoorn, South Africa Nompumelelo Shange, Pieter A. Gouws,* and Louwrens C. Hoffman	722

* 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.

Research Notes

Effectiveness and Functional Mechanism of a Multicomponent Sanitizer against Biofilms Formed by <i>Escherichia coli</i> O157:H7 and Five <i>Salmonella</i> Serotypes Prevalent in the Meat Industry Rong Wang,* You Zhou, Norasak Kalchayanand, Dayna M. Harhay, and Tommy L. Wheeler	568
Effectiveness of Nitrogen Dioxide Fumigation for Microbial Control on Stored Almonds Sookyung Oh and Yong-Biao Liu*	599
Presence of Bacterial Pathogens and Levels of Indicator Bacteria Associated with Duck Carcasses in a Commercial Processing Facility M. E. Berrang,* R. J. Meinersmann, and S. W. Knapp	605
Effect of Peracetic Acid Solutions and Lactic Acid on Microorganisms in On-Line Reprocessing Systems for Chicken Slaughter Plants Christian Thomas, Antje Schönknecht, Christoph Püning, Thomas Alter, Annett Martin, and Niels Bandick*	615
Examination of the Culturable Microbiota from Low-Moisture Foods Imported into Canada for Antibacterial Activity against <i>Listeria monocytogenes</i> Krishna S. Gelda, Valeria R. Parreira, Gisèle LaPointe, and Jeffrey M. Farber*.....	686
Total and Estimated Inorganic Arsenic Levels in Imported and Local Chicken Sold in Trinidad and Tobago Kadine Williams, Elisabeth Mohammed, Devika Maharaj, Terry Mohammed,* and Azad Mohammed	710