

Journal of Food Protection®

ISSN 0362-028X
Official Publication



Reg. U.S. Pat. Off.

Vol. 84

March 2021

No. 3

Research Papers

Prevalence of SARS-CoV-2 Contamination on Food Plant Surfaces as Determined by Environmental Monitoring	Ziwen Ming, Sukkyun Han, Kai Deng, Enrique Reyes, Youngsil Ha, SungSoo Kim, Yu Zhao, Anatoly Dobritsa, Meiting Wu, Dandan Zhang, David P. Cox, Emma Joyner, Hemantha Kulasekara, Seong Hong Kim, Yong Seog Jang, Curtis Fowler, Xing Fei, Hikari Akasaki, Eni Themeli, Alexander Agapov, Dylan Bruneau, Thao Tran, Cameron Szczesny, Casey Kienzle, Kristina Tenney, Hao Geng, Samuel Myoda, and Mansour Samadpour*	352
Effects of Different Smoking Materials and Methods on the Quality of Chinese Traditional Bacon (Larou)	Sijia Wang, Rongfa Guan,* Haizhi Huang, Kai Yang, Ming Cai, and Dandan Chen	359
Survival of <i>Salmonella</i> on Red Meat in Response to Dry Heat	Amreeta Sarjit, Joshua T. Ravensdale, Ranil Coorey, Narelle Fegan, and Gary A. Dykes*	372
Genomic Markers for Quaternary Ammonium Compound Resistance as a Persistence Indicator for <i>Listeria monocytogenes</i> Contamination in Food Manufacturing Environments	Ashley L. Cooper, Catherine D. Carrillo, Mylène Deschênes, and Burton W. Blais*	389
Rapid Screening for <i>Salmonella</i> in Raw Pet Food by Loop-Mediated Isothermal Amplification	Kelly J. Domesle, Shenia R. Young, and Beilei Ge*	399
Relationship between Salinity and Histamine Accumulation in <i>Padaek</i>, a Salt-Fermented Freshwater Fish Paste from Laos	Junichiro Marui,* Souphachay Phouphasouk, Yethao Giavang, Yanglao Yialee, and Sayvisene Boulim	429
Evidence for <i>Bacillus cereus</i> Spores as the Target Pathogen in Thermally Processed Extended Shelf Life Refrigerated Foods	N. Rukma Reddy,* Travis R. Morrissey, Viviana L. Aguilar, Kristin M. Schill, and Guy E. Skinner*	442
Assessment of Stabilized Hydrogen Peroxide for Use in Reducing <i>Campylobacter</i> Levels and Prevalence on Broiler Chicken Wings	D. V. Bourassa,* C. E. Harris, L. N. Bartenfeld Josselson, and R. J. Buhr	449
Quantification of Survival and Transfer of <i>Salmonella</i> on Fresh Cucumbers during Waxing	Jiin Jung and Donald W. Schaffner*	456
Identification and Authentication of Commercial Mi-iuy Croaker (<i>Milichthys miiuy</i>) Products by Two PCR-Based Methods	Tae Sun Kang*	463
Characteristics of Norovirus Food Poisoning Outbreaks in Korea in the 2000s	Jong-Gyu Kim,* Joong-Soon Kim, and Jeong-Gyoo Kim	472
Detection of Pesticide Residues in Vegetables Sold in Changchun City, China	Mengmeng Jiang, Haicheng Gao, Xinxin Liu, Yu Wang, Jiaqi Lan, Yuanxiang Li, Shaowu Lv,* Ketong Zhu, and Pingsheng Gong	481
Thermal Reduction of <i>Bacillus</i> spp. in Naturally Contaminated Mesquite Flour with Two Different Water Activities	Xuetong Fan,* Jessica Baik, and Joshua B. Gurtler	490
Monitoring Growth Compatibility and Bacteriocin Gene Transcription of Adjunct and Starter Lactic Acid Bacterial Strains in Milk	Stamatia Asimakoula, Katerina Giaka, Christos Fanitsios, Athanasia Kakouri, Elpiniki Vandera,* John Samelis, and Anna-Irini Koukkou	509
A Comparison of Three Methods for Determining Thermal Inactivation Kinetics: A Case Study on <i>Salmonella enterica</i> in Whole Milk Powder	Soon Kiat Lau, Xinyao Wei, Nina Kirezi, Rajendra Panth, Arena See, and Jeyamkondan Subbiah*	521

* Asterisk indicates author for correspondence.

Research Notes

Potential for Scombroid Poisoning from Ingestion of <i>Selar crumenophthalmus</i> Due to Increased Histamine Levels in Grenada, West Indies Lucian Peters,* Alfred Chikweto,* John McKibben, and Kathryn Gibson	368
Effect of Gear Type on <i>Vibrio</i> spp. Levels in Farm-Raised Oysters (<i>Crassostrea virginica</i>) after Routine Handling and Resubmersion Victoria L. Pruento,* William C. Walton, and Jessica L. Jones	381
Consecutive Treatments with a Multicomponent Sanitizer Inactivate Biofilms Formed by <i>Escherichia coli</i> O157:H7 and <i>Salmonella enterica</i> and Remove Biofilm Matrix Rong Wang,* You Zhou, Norasak Kalchayanand, Dayna M. Harhay, and Tommy L. Wheeler	408
Effect of Plant-Derived Proteases on Infectivity of Tulane Virus, Murine Norovirus, and Hepatitis A Virus Adrienne E. H. Shearer* and Kalmia E. Kniel	418
Molecular Detection and Characterization of <i>Sarcocystis</i> Infection in Naturally Infected Buffaloes, Brazil Luiza Pires Portella, Fagner D'ambroso Fernandes,* Camila Encarnação Minuzzi, Luis Fernando Vilani de Pelegriini, Luis Antonio Sangioni, Juliana Felipetto Cargnelutti, and Fernanda Silveira Flores Vogel	424
Edible Insects and <i>Toxoplasma gondii</i> : Is It Something We Need To Be Concerned About? Maurizio Percipalle,* Antonio Salvaggio, Giovanni M. Pitari, Renato P. Giunta, Alessandra Aparo, Tiziana Alfonzetti, and Anna Maria Fausta Marino	437
Assessment of Spoilage Potential Posed by <i>Alicyclobacillus</i> spp. in Plant-Based Dairy Beverages Mixed with Fruit Juices during Storage Anastasia E. Kapetanakou, Konstantina E. Passiou, Kalliopi Chalkou, and Panagiotis N. Skandamis*	497