

CURRICULUM VITAE

JOHN N. SOFOS

1 November 2013

JOHN N. SOFOS
CURRICULUM VITAE

1 November 2013

TABLE OF CONTENTS

1. Name, Current Position and Address	Page 3
2. Educational Background	Page 3
3. Professional Experience	Page 3
4. Honors and Awards	Page 3
5. Membership in Professional Organizations	Page 4
6. Summary of Major Professional Contributions	Page 4
7. Overview of Activities	Page 5
8. Committee Service	Page 11
9. Teaching	Page 19
10. Graduate Students	Page 19
11. Post-Doctoral Fellows/Visiting Scientists/Technicians/Research Associates	Page 22
12. International Students/Scholars/Post-Docs/Visiting Scientists	Page 23
13. Grants/Contracts/Donations	Page 24
14. Additional Activities	Page 30
15. List of Publications	Page 47
A. Refereed Journal Articles	Page 47
B. Books	Page 68
C. Chapters in Books	Page 68
D. Conference Proceedings	Page 73
E. Invited Presentations	Page 80
F. Published Abstracts and Miscellaneous Presentations	Page 94
G. Bulletins	Page 132
H. Popular Press Articles	Page 136
I. Research Reports	Page 138

JOHN N. SOFOS

CURRICULUM VITAE

1. Name, Current Position and Address:

John N. Sofos
University Distinguished Professor
Colorado State University
Director, Center for Meat Safety & Quality
Professor, Department of Animal Sciences
1171 Campus Delivery
Fort Collins, CO 80523-1171, USA
Office: + 1 970 491 7703; Fax: + 1 970 491 5326
Cell (Mobile) Phone: + 1 970 217 2239
E-mail: john.sofos@colostate.edu
Web page: <http://ansci.colostate.edu>

2. Educational Background:

B.S. Agriculture, Aristotle University of Thessaloniki, Greece, 1971
M.S. Animal Science (Meat Science), University of Minnesota, 1975
Ph.D. Food Science (Food Microbiology), University of Minnesota, 1979

3. Professional Experience:

2007 - : University Distinguished Professor, Colorado State University (CSU), Fort Collins
1987 - : Professor, Department of Animal Sciences, CSU
1987 - 1995: Professor, Department of Food Science & Human Nutrition, CSU
1989 - 2008: Science Advisor, Food and Drug Administration, Denver District Laboratory
1995 - : Scientific Co-Editor, Journal of Food Protection
1988-1989: Professor, Agricultural University of Athens (Sabbatical leave)
1984 - 1987: Associate Professor, Department of Animal Sciences, CSU
1984 - 1987: Associate Professor, Department of Food Science & Human Nutrition, CSU
1980 - 1984: Assistant Professor, Department of Animal Sciences, CSU
1978-1980: Research Associate, Department of Food Science & Nutrition, Univ. of Minn. (UMN)
1975-1978: Research Assistant, Department of Food Science & Nutrition, UMN
1973-1975: Research Assistant, Department of Animal Science, UMN
1972-1973: Senior Laboratory Technician, Department of Animal Science, UMN

4. Honors and Awards:

- Educator Award, North American Meat Processors Association (2012)
- Signal Service Award (Fellow), American Meat Science Association (2010)
- Colorado State University Alumni Association Distinguished Faculty Award (2009)
- Harry Haverland Citation Award, International Association for Food Protection (2008)
- University Distinguished Professor, Colorado State University (2007)
- Food Safety Award, GMA/FPA, International Association for Food Protection (2007)

- Highly Cited Scientist, Thomson Scientific, www.ISIHighlyCited.com (2006)
- Fellow, American Society of Animal Science (2006)
- Fellow, International Association for Food Protection (2006)
- U.S. Department of Health and Human Services Regional (VIII) Director's Citation (2005)
- President's Recognition Award, International Association for Food Protection (2005)
- Educator Award, International Association for Food Protection (2003)
- U.S. Food and Drug Administration (FDA) Commissioner's Special Citation as member of Office of Regulatory Affairs (ORA) Counter-Terrorism Hiring/Training Team (2003)
- U.S. Natl. Advisory Committee on Microbiological Criteria for Foods, Member (2002-2009)
- Scientific Achievement Award for Outstanding ORA Scientific Collaboration (2002)
- Honored Scientist, Sigma Xi, Colorado State University Chapter (2002)
- U.S. Department of Agric. (USDA) Secretary's Honor Award for Superior Service (2001)
- USDA Coop. State Res. Educ. and Ext. Serv. (CSREES), Certificate of Appreciation (2001)
- Award of Merit for Research and Outreach, CSU Chapter of Gamma Sigma Delta (1998)
- Fellow, Institute of Food Technologists (1997)
- Distinguished Meats Research Award, American Society of Animal Science (1995)
- Fellow, American Academy of Microbiology (1995)
- Distinguished Research Award, American Meat Science Association (1994)

5. Membership in Professional Organizations:

- Institute of Food Technologists (IFT)
- IFT Food Microbiology Division (Chair-elect 2005-2006; Chair 2006-2007)
- IFT Muscle Foods Division
- IFT Rocky Mountain Section (Secretary/Treasurer 1983-1984, Program Chair 1984-1985, Chair 1985-1986)
- American Society for Microbiology (ASM)
- ASM Rocky Mountain Branch
- American Academy of Microbiology
- International Association for Food Protection (IAFP, formerly IAMFES)
- American Meat Science Association (AMSA)
- American Society of Animal Science (ASAS)
- AOAC International
- American Association for the Advancement of Science
- Sigma Xi, the Scientific Research Society (CSU Chapter Secretary, 1987-1991)
- Phi Tau Sigma, Honorary Society for Food Scientists
- Gamma Sigma Delta, the Honor Society of Agriculture (CSU Chapter: Vice President, 1999-2000; President, 2000-2001)

6. Summary of Major Professional Contributions:

<u>Publications:</u>	<u>Total</u>
• Refereed Journal Articles:	315
• Books:	8
• Chapters in Books:	67

- Conference Proceedings 100 (62 International)
- Invited Presentations: 210 (112 International)
- Abstracts: 462
- Bulletins: 45
- Popular Press Articles: 31
- Research Reports: 206

Research grants/contracts/donations (as PI or CI): \$16,548,560

Graduate Student Committees: Total: 103 (65 M.S., 38 Ph.D.; 48 international committees, 7 advisees received both M.S. and Ph.D.); Chair or Co-Chair: 61 (34 M.S., 27 Ph.D.)

Research Associates, Post-Doctoral Fellows and Visiting Scientists or Scholars: 38

Research Interests: Ecology, detection, resistance and control of bacterial pathogens.

Teaching: Courses in Food Processing, Food Microbiology, Food Fermentations, Food Biotechnology, Meat Safety, HACCP, Advanced Food Science, and Topics in Meat Safety.

7. Overview of Activities:

John N. Sofos holds the title of University Distinguished Professor at Colorado State University (a recognition reserved for only approximately one percent of the active faculty), and serves as Professor of Microbial Food Safety in the Department of Animal Sciences (1987-) and Director of the Center for Meat Safety and Quality. In the past, he served as Research Associate in the Food Microbiology Laboratory of the Department of Food Science and Nutrition of the University of Minnesota (1978-1980), and Assistant Professor (1980-1984) and Associate Professor (1984-1987) in the Department of Animal Sciences of Colorado State University; in the period 1980-1995, he held a joint appointment in the Department of Food Science and Human Nutrition. His education includes a B.S. degree (Agriculture) from the Aristotle University of Thessaloniki, Greece, and M.S. (Animal Science) and Ph.D. (Food Science) degrees from the University of Minnesota. Currently, he also serves as a Scientific Editor for the Journal of Food Protection (1995-) published by the International Association for Food Protection, while in the past he also served (1989-2008) as Science Advisor for the Denver District Office of the U.S. Food and Drug Administration. Currently he serves as President (elected) of the newly established Governing Council of the Agricultural University of Athens; Member and Chair (elected) of the Panel on Biological Hazards of the European Food Safety Authority (2012-); and Member of the Scientific Committee of the European Food Safety Authority (2012-).

John Sofos has developed and taught several food science and technology courses, including Food Processing I and II, Food Processing Technology, Food Processing Laboratory, Food Fermentations, Developments in Food Science, Food Microbiology, Food Biotechnology, Meat Safety, HACCP, and Topics in Meat Safety. He has served on 103 and has chaired 61 M.S. and Ph.D. graduate student committees, and has hosted in his laboratory 38 research associates, post-doctoral fellows and visiting scientists or scholars. A total of 57 of his students, post-doctoral fellows, visiting scientists and scholars have come from 29 countries other than the United States, including Belize, Botswana, Brazil, Bulgaria, Canada, China, Finland, Greece, India, Indonesia, Iran, Italy, Ivory Coast, Kenya, Korea, Portugal, Romania, Saudi Arabia, South Africa, Spain, Thailand, Turkey, Ukraine, United Arab Emirates, the United Kingdom,

Venezuela, and Zimbabwe. They, now, hold industry, academic and government positions in the United States and other countries.

Current research interests of John Sofos relate to sources, ecology and extent of bacterial pathogen contamination of foods; procedures to reduce contamination and to inactivate or inhibit bacterial pathogens; stress adaptation of pathogenic bacteria; resistance of microorganisms to preservation procedures; and, methods of sampling and detection of bacteria in foods. Together with his students and collaborators he has published 315 refereed scientific journal articles, eight books, 67 book chapters, 462 abstracts, 100 papers in conference proceedings, 210 invited presentations (112 international), 45 articles in bulletins, 31 popular press articles, and 206 research reports. John Sofos is listed as a Highly Cited Scientist by Thomson Reuters (www.ISIHighlyCited.com).

John Sofos is a Fellow of the American Academy of Microbiology (AAM), the Institute of Food Technologists (IFT), the American Society of Animal Science (ASAS), the International Association for Food Protection (IAFP), and the American Meat Science Association (AMSA, Signal Service Award). In 2003, 2005, 2007 and 2008 he received the Educator Award, the President's Recognition Award, the GMA/FPA Food Safety Award, and the Harry Haverland Citation Award, respectively, from IAFP. In addition, he has received Distinguished Research Awards from AMSA (1994) and ASAS (1995), and was presented with an Award of Merit and an Honored Scientist Award by local chapters of Gamma Sigma Delta and Sigma Xi, respectively. In 2001, he received a Certificate of Appreciation from the Cooperative State Research, Education and Extension Service (CSREES) of the United States Department of Agriculture (USDA), and the USDA Secretary's Honor Award for Superior Service. Other awards include a Scientific Achievement Award for Outstanding Intercenter Scientific Collaboration in the Office of Regulatory Affairs (ORA) of the Food and Drug Administration (FDA) (2002), FDA Commissioner's Special Citation as member of ORA Counter-Terrorism Hiring/Training Team (2003), the United States Department of Health and Human Services Regional (VIII) Director's Citation (2005), the Colorado State University Alumni Association Distinguished Faculty Award (2009), and the Educator Award of the North American Meat Processors Association (2012).

John Sofos has presented, by invitation, technical papers, seminars, lectures or keynote addresses in 26 countries including Argentina, Australia (several times), Austria, Belgium, Brazil, Bulgaria (twice), Canada (three times), China (twice), France, Greece (numerous times), Hungary, Indonesia, Ireland (several times), Italy (several times), Japan (twice), Korea (twice), Mexico (several times), New Zealand, Poland, Portugal (several times), Serbia, Spain (several times), The Netherlands (twice), Thailand, Turkey, and the United Kingdom (several times). A sampling of such activities includes: keynote presentation on the food chain approach to food safety and quality at the Biological Food Safety & Quality International Conference, in 2012 in Belgrade, Serbia; keynote presentation on biofilms and pathogens at the 4th Congresso Brasileiro de Ciência e Tecnologia de Carnes, in 2011 in São Pedro-São Paulo, Brazil; keynote lecture on current challenges in safety of foods of animal origin and potential solutions at the 4th Ulusal Veteriner Gıda Hijyeni Kongresi, in 2011 in Belek-Antalya, Turkey; presentation on current worldwide microbial meat safety issues and controls at the II Encontro de Formação Ordem dos Médicos Veterinários, in 2011 in Lisbon, Portugal; presentation on the topic "food safety – a critical component of One Health" at Symposium: One Medicine/One Health, in 2011 in Merida, Mexico; invited lecture on the topic "food safety collaboration among academics, government

and industry” at the China International Food Safety & Quality Conference & Expo 2010, in Shanghai, China; invited lecture on “multiple antimicrobial hurdle issues” at the XVII Congreso Nacional de Microbiología de los Alimentos, in 2010 in Valladolid, Spain; presentation on overview of current meat hygiene and safety risks at the 56th International Congress of Meat Science and Technology, in 2010 in Jeju, Korea; a lecture on intervention strategies to control foodborne pathogens at the Asia Pacific Symposium on Food Safety 2009, hosted by the Korea Food and Drug Administration, and organized by the Korean Society of Food Hygiene and Safety and the Korean International Association for Food Protection in Seoul, Korea; lecture on transferring research results to industry for hazard control and one on biofilms and the need to control them through cleaning and sanitation at the 11° Congreso Internacional, Inocuidad de Alimentos, XXVI Reunión Nacional de Microbiología, Higiene y Toxicología de los Alimentos in Puerto Vallarta, Jalisco, Mexico; lecture on the links between food processing and failure to eliminate foodborne pathogens at the international conference on Food Processing Stresses and Associated Genomics of Gram-negative Food-borne Bacteria in Dublin, Ireland; lecture on progress in the control of VTEC in the abattoir at the international conference, Pathogenic *Escherichia coli* Network: Control and Management of Pathogenic *Escherichia coli* at the Teagasc-Ashtown Food Research Centre in Dublin, Ireland; keynote lecture on Bacterial Foodborne Diseases at a joint scientific Congress of the Federation of Asian Veterinary Associations and the World Organization for Animal Health (OIE) in Bangkok, Thailand; keynote address on Meat Safety Challenges in the 21st Century at an International Meat Secretariat sponsored meeting in Valencia, Spain; presentation on the Role of Academic Institutions in Training of Future Workforce, Industry Personnel, and Consumers in Food Safety at a Food Safety and Quality Conference in Beijing, China; lectures on Food Safety at the Chinese Center for Disease Control and Prevention; Centennial Paper on Developments and Future Outlook for Postharvest Food Safety at the Joint American Dairy Science Association-American Society of Animal Science Annual Meeting in 2008; keynote lecture on Food Safety at a European Union organized Euroconference on Food Safety Assurance; lecture on Meat Decontamination at the International Congress of Meat Science and Technology in Yokohama, Japan; lecture on Meat Safety Concerns at the World Congress on Food Hygiene of the World Association of Veterinary Food Hygienists in The Hague, The Netherlands; lecture on U.S. Efforts to Improve the Microbiology of Meat at a Joint Conference of the Australian and New Zealand Institutes of Food Science and Technology; lectures on Meat Decontamination Intervention Technologies in Canada, invited by the Canadian Meat Science Association and the Canadian meat and animal industries; presentations on Food Safety and HACCP on several occasions in Indonesia; a paper on Effects of Antioxidants on Meat Microbiology at an Organization for Economic Cooperation and Development Symposium in Spain; a lecture on Food Safety, Microbial Resistance and Pathogen Control in Meat Products at meetings in Mexico; seminars on Microbial Risk Assessments and HACCP in Bulgaria; a paper on Sorbate Antimicrobials at the XIV International Congress of Microbiology in Manchester, England; presented data at several USDA hearings on Meat Decontamination and Meat Product Safety; and, symposia papers at IAFP, IFT, ASM, ASAS, and AMSA meetings.

He is a professional member of IAFP, IFT (Food Microbiology Division, Muscle Foods Division, and Rocky Mountain Section), and the American Society for Microbiology (ASM), AAM, AMSA, ASAS, the American Association for the Advancement of Science (AAAS), AOAC International, Sigma Xi, and Gamma Sigma Delta. For these organizations, he has served

on numerous committees or assignments, including Chair of the Food Microbiology Division of IFT (2006-2007); IFT Rocky Mountain Section Secretary-Treasurer, Program Chair, and Chair; IFT Scientific Lectureship Committee, Publications Subcommittee, Committee for Global Interests (member and chair), Fellows Jury, Continuing Education Committee, Committee on Worldwide Interests, Scientific Advisory Panel, Muscle Foods Division Program Committee (Chair), Muscle Foods Division Nominating Committee (Chair), Food Microbiology Division Nominating Committee (Chair), judge in graduate student paper competitions, Chair or Co-Chair of technical sessions, symposia and round tables, etc; Reciprocal Meat Conference planning (and other) committees of AMSA; Food Safety Committee (Co-Chair and Chair) of ASAS; Planning Committee and Program and Publications Subcommittees for the 51st International Congress of Meat Science and Technology; various committees and professional development groups of IAFP, etc.

In addition, John Sofos has served on numerous other national and international committees, task forces, and food safety advisory boards including: Assisting Expert on U.S. National Advisory Committee on Microbiological Criteria for Foods (NACMCF) Subcommittee on Food Safety Questions from the USDA Agricultural Marketing Service to Support Ground Beef Purchase for the Federal Food and Nutrition Assistance Programs (2012); Evaluation Panel Chair for 5-year Research Plan on Food Safety of the USDA Agricultural Research Service (2010-2011); Member of Panel for the evaluation of the Institute of Technology and Management of Agriculture Ecosystems of the Center for Research and Technology-Thessaly, Greece (2011); Member of Panel for the evaluation of the Institute of Human Performance and Rehabilitation of the Center for Research and Technology-Thessaly, Greece (2011); Chair of Panel for the review and evaluation of the Department of Animal Sciences and Aquaculture of the Agricultural University of Athens for the Hellenic Authority for Quality Assurance in Higher Education, Athens, Greece (2011); Member of Team for review of the Department of Animal Science, Texas A&M University (2011); Member of Evaluation Panel for 5-year Research Plan on Food Safety of the USDA Agricultural Research Service (2009); Member of Evaluation Panel for Research Science Strategic Plan of the Center for Food Safety and Applied Nutrition of the United States Food and Drug Administration (2009-2010); Member of U.S. National Academy of Sciences Committee on Review of the USDA/AMS Purchasing Guidelines for Ground Beef for the School Lunch Program (2010); Subject Matter Expert, National Research Council of the National Academy of Science Committee on evaluation of the food safety requirements of the Agricultural Marketing Service (AMS) Federal Purchase Ground Beef Program (2012); Member of Panel on Biological Hazards (BIOHAZ Panel) of the European Food Safety Authority (EFSA, 2009-2012; Vice Chair 2011-2012); Alternate Member of EFSA Scientific Committee (2011-2012); Member of Working Group on Lactic Acid Meat Decontamination of the BIOHAZ Panel of EFSA (2010-2011); Chair of Working Group on Secure Meat Decontamination of the BIOHAZ Panel of EFSA (2011-2012); Chair of Working Group on Listex Bacteriophage Fish Decontamination of the BIOHAZ Panel of EFSA (2011-2012); Member of Working Group on the Safety of Composite Foods of the BIOHAZ Panel of EFSA (2011-2012); Chair of Working Group on Modernization of Bovine Meat Inspection of the BIOHAZ Panel of EFSA (2011-); Chair of Working Group on Mechanically Separated Meat of the BIOHAZ Panel of EFSA (2012-); Chair of Working Group on Scientific Coordination of Meat Inspection Modernization of the BIOHAZ Panel of EFSA (2012-); Member of Working Group on H1N1 Virus of the BIOHAZ Panel of EFSA (2010); Member of Working Group on *Salmonella* Control in Turkeys

of the BIOHAZ Panel of EFSA (2010-2012); Chair of Working Group on Smokies of the BIOHAZ Panel of EFSA (2010-2011); Member of Working Group on Food Irradiation of the BIOHAZ Panel of EFSA (2009-2011); Member of Working Group on *Salmonella* Control in Broilers of the BIOHAZ Panel of EFSA (2009-2011); Member of Working Group on *Campylobacter* Control of the BIOHAZ Panel of EFSA (2009-2011); Member of Working Group on Recycled Hot Water Decontamination of the BIOHAZ Panel of EFSA (2010-2011); Member of Working Group on Meat Decontamination Guidance of the BIOHAZ Panel of EFSA (2009-2010); Member of U.S. National Advisory Committee on Microbiological Criteria for Foods (2002-2009); Member of the Standing Committee on the Use of Public Health Data in Food Safety and Inspection Service (FSIS) Food Safety Programs of the U.S. National Research Council/National Academy of Sciences; Chair of the Committee on Review of the Methodology Proposed by the FSIS for Risk-Based Regulation of In-Commerce Activities (In-Commerce I), and Chair of the Committee on Review of the Methodology Proposed by the FSIS for Follow-up Surveillance for Risk-Based Regulation of In-Commerce Activities (In-Commerce II) of the U.S. National Research Council/National Academy of Sciences; Member of the colloquium on "Global Food Safety: Reducing Risk from Farm to Table" of the American Academy of Microbiology (AAM); Chair of team that evaluated the Department of Food Technology of the Alexander Technological Institute of Thessaloniki, Greece for the Hellenic Quality Assurance Agency for Higher Education; Member of Panel for the evaluation of applications and site visits for the Department of Homeland Security Post-Harvest Food Protection and Defense Center; Member of the U. S. National Academy of Sciences/Institute of Medicine Committee on the Review of the USDA *Escherichia coli* O157:H7 Farm to Table Process Risk Assessment; Member of Technical Analysis Group on Meat Processing of the FSIS; Member of Food Safety Colloquium Group of the AAM; Council member at a Conference on Food Protection; Reviewer/evaluator of the undergraduate and graduate programs of the Department of Food Science and Technology, Agricultural University of Athens; Reviewer/evaluator of proposed new graduate and undergraduate programs in Food Science for the Ministry of Education of Greece; Evaluator of research proposals for the Ministries of Education and Development of Greece; Member of a Research and Development Advisory Group of Meat and Livestock Australia; Chair of a Task Force on Natural Antimicrobials for the Council for Agricultural Science and Technology; Reviewer of the World Health Organization (WHO) *Salmonella* in Poultry Risk Assessment; Panel Manager for the USDA/CSREES National Integrated Food Safety Initiative (twice); Panel Manager for review of research programs of the USDA Agricultural Research Service; External Ph.D. examiner for the University of Tasmania, the University of Witwatersrand (South Africa), the University of Ulster (Northern Ireland), and Cranfield University (UK); Encyclopedia of Food Safety Editorial Advisory Board, Member (2009); Collaborator or member of advisory boards in four European Union funded research consortia; etc. Evaluation panel member for faculty promotion, Technological Educational Institute of Western Macedonia, Greece (2012); Member of a panel for the ARISTEIA research program of the National Council for Research and Technology of Greece (2011-2012); Panel Chair for the ARISTEIA II research program of the National Council for Research and Technology of Greece (2012-); Member and then Chair of task force on Nutrition, Food, Aquaculture & Agro-biotechnology of the National Council for Research and Technology of Greece (2011-); Evaluation panel member for faculty promotion, Technological Educational Institute of Chania, Greece (2012).

Food safety and quality has been the target of research interests throughout the career of John Sofos. In the 1970s work addressed concerns related to potential health problems associated with nitrosamine formation and searched for alternatives to the use of sodium nitrite for control of *Clostridium botulinum* in meat products. Work on sorbates, as alternatives to nitrite, revealed for the first time that sorbic acid inhibits germination of spores of *C. botulinum*, while nitrite inhibits cell outgrowth and multiplication. This work addressed the major food safety concern of that time and its results received substantial attention by industry and regulatory authorities. Additional research addressed the reduction of fat levels in processed meat products through the use of substitutes such as soybean protein products, starches or other moisture binders. This research was the first to attempt to produce low fat meat products and has been cited extensively as efforts to develop such products intensified in the last two decades. Research studies have also addressed another food safety topic of past and present concern to health authorities and consumers. That is the amount of sodium used in processed foods (as sodium chloride), which is influenced by the fat level and its replacement by water. This interrelationship is influential, not only due to technological, food quality and consumer acceptability reasons, but also because of potential microbial shelf life and safety concerns through alterations in water activity, heat transfer and processing parameters. Other studies have examined chemical residues in meat products; parameters for the development of extruded foods and low cost extended food products for developing countries, as well as destruction of spore-forming bacteria during extrusion processing, a subject not researched in the past; improved methodology for determination of rancidity in foods; and, evaluation of microorganisms and enzymes for their ability to degrade cholesterol in meat and tallow.

The major focus of research during the past 15-20 years has been on the pathogens *Escherichia coli* O157:H7 and other Shiga toxin-producing *E. coli*, *Salmonella* and *Listeria monocytogenes* in fresh and processed meat products, and other foods including dried produce. Studies have addressed occurrence of the pathogens in fresh meat, before, during and after slaughter, and in processing plant environments; application of technologies to reduce pathogen incidence on meat animal carcasses and fresh products; pathogen destruction by heat, drying and chemicals; control of growth of pathogens in food products; and, potential for development of resistance and cross-protection of pathogens to food preservation stresses in order to evaluate potential risks and to develop controls for such risks. This research has been timely and of interest to the industry and regulatory agencies.

In addition to major contributions in efforts to control *E. coli* O157:H7 in fresh meat, as *L. monocytogenes* became a foodborne pathogen of concern, it was made the focus of research activities, both in the late 1980s and more recently. Through the years, studies were conducted on the survival of *L. monocytogenes* in plant food processing environments, its potential for growth in meat products and other foods, its control by heat processing and chemical additives, its heat and acid shock resistance, and its resistance in the gastrointestinal system as affected by food antimicrobials. More recent efforts on *Listeria* also address issues related to its presence in rural households with and without ruminant animals in their premises, the potential for presence in households of pregnant women of different backgrounds, as well as in development and dissemination of extension and outreach educational materials and programs for *Listeria* control at processing and food service, and for health care providers and consumers. Additional studies deal with antibiotic resistance, the safety of nonintact meat products, microbial cell-to-cell

communication through quorum sensing, and biofilm formation in processing and food service environments.

As principal investigator or co-investigator, John Sofos has received over \$16 million in grants, contracts or donations for research in the field of Food Technology and Safety. Findings of studies on meat decontamination technologies, by John Sofos and his students and collaborators, have been applied by the industry, in efforts to comply with HACCP requirements, and by government authorities in regulatory changes worldwide. For example, results of research were cited in the Federal Register for the approval of the steam-vacuuming decontamination process for beef carcasses, while studies on beef jerky processing and pathogen control were cited in related USDA-FSIS Guidance documents.

8. Committee Service:

Department:

- Animal Sciences Courses and Curriculum Committee (1980-1981, 1989-1991).
- Animal Sciences Safety Committee (1980-1981).
- Animal Sciences Research Planning Committee (1981-1982).
- Animal Sciences Graduate Student Review and Research Committee (1981-1982, 1985-1987, 1991-1993, 1996-1999; Chair: 1985-1986, 1992-1993, 1998-1999, 2004-).
- Advisor, Food Science and Technology Club (1980-1991).
- Scholarship Committee Food Science and Technology Major (1984-1988).
- Food Science and Human Nutrition Graduate Committee (1984-1986).
- Animal Sciences Coordinating Committee (1985-1986, 1989-1990, 1992-1993).
- Animal Sciences Awards Committee - Chair (1987-1988, 1997-1998).
- Animal Sciences CSRS Review Committee - Research Coordinator (1986-1987).
- Animal Sciences Retreat - Research Group Coordinator (1988).
- Animal Sciences Monfort Chair Selection Committee Member (1989-1990).
- Animal Sciences Library Liaison (1991-1992).
- Animal Sciences Faculty/Staff Awards Committee (1993-1994).
- Animal Sciences Tenure and Promotion Committee (1993-).
- Animal Sciences Tenure/Promotion Committee - Chair (1995-1996, 1999-2001, 2003-2007).
- Animal Sciences Gamma Sigma Delta, Representative (1994-).
- Animal Sciences Departmental Review Committee (1995-1996).
- Animal Sciences Code Committee - Chair (1997).
- Accounts Coordinator, Center for Meat Safety & Quality (1994-).
- Animal Sciences Advisory Committee (1999).
- Animal Sciences Laboratory Utilization Task Force (Chair, 2000).
- Center for Meat Safety & Quality – Director (2005-).
- Chair of Search and Selection Committee for Assistant Professor in Food Microbiology position: Developed position description, completed work for all approvals, arranged, organized and coordinated all interviewing activities. The process led to hiring two assistant professors (Dr. Nightingale and Dr. Goodridge) (2004-2006).
- Search and Selection Committee for Biochemist position, Member (2005-2006).
- Food Animal Research Grants Task Force (2006-2007).

- Laboratory Equipment Funding Task Force (2006-2007).
- Chair of Food Microbiology Position Selection Committee (2012-2013).

College:

- Agricultural Sciences Curriculum Committee (1981-1982).
- Agricultural Sciences Scholastic Standards Committee (1982-1985, 1990-1991).
- Agricultural Sciences Scholarships and Awards Committee (1984-1988).
- Agricultural Sciences Committee on Planning for Progress (1985).
- Agricultural Sciences Code Committee (1995-1996).

University:

- Panel on Human Nutrition and Food Safety Research (1984).
- Panel on Food and Fiber Processing, Marketing and Utilization Res. (1984).
- Scholarships and Awards Committee (1987-1988).
- Advisory Board for Biotechnology Interdisciplinary Studies Program (1987-).
- Faculty Council (1993-1996).
- Faculty Council Research Committee (1995-1997).
- Interdisciplinary Studies Program in Food Science/Safety, Colorado State University: Member of Faculty Advisory Board (2003-).
- Leader of Food Safety Cluster of Infectious Diseases SuperCluster (2007-2010).
- University Distinguished Professors Group (2007-).
- Infectious Diseases Supercluster Leaders Group (2007-2010).
- Monfort Professors nomination evaluation Committee, Member (2008).
- Interdisciplinary Graduate Program Task Force, Member (2008).
- Colorado State University Scholarship Impact Award Selection Committee, Member (2010).
- UDP Selection Committee (2012).
- Monfort Professors Selection Committee (2012).
- Beckman Scholars Proposal Evaluation Committee (2012).

Non-University (selected):

- American Meat Science Association, Nitrite-Free Meat Products Committee (1979-1980).
- Interagency Botulism Research Coordinating Committee (1979-1985).
- National Academy of Sciences, Committee on Nitrite and Alternative Curing Agents in Food, Reviewer (1981-1982).
- Rocky Mountain Food Safety Conference, Planning and Program Committees (1981-1986; Program Chair, 1982).
- American Meat Science Association, Comm. on Fresh Meats and Microbiology (1982-1983).
- Judge, Institute of Food Technologists - Z. J. Ordal and J. C. Ayres Graduate Research Paper Competitions (1984).
- Amer. Meat Science Assoc., Reciprocity Comm. (1984-1985, 1986-1987, 1990, 1991).
- Amer. Meat Science Assoc., Meat Processing Award Committee (1984-1986).
- Inst. of Food Technologists Annual Meeting, Las Vegas, NV, Chaired session (7/23-26/85).
- Joint Institute of Food Technologists/American Society for Microbiology Committee on Food Microbiology Education (1985-1988).
- American Meat Science Association, Food Safety and Microbiology Committee (1985-1986).
- American Meat Science Association, Graduate Student Poster Compet. Comm. 1986-1988).

- American Meat Science Association, Biotechnology Committee (1987-1988).
- Rocky Mountain Inst. of Food Technologists, Nominating Comm. Chair (1987-1988).
- Editorial Board, Lebensmittel-Wissenschaft und Technologie (1987-2001).
- Institute of Food Technologists, Scientific Lectureship Committee, Member (1987-1990).
- Editorial Board, Journal Food Protection (1988-1995).
- Institute of Food Technologists, Muscle Foods Division, Nomin. Comm. (1988-1989).
- Inst. of Food Technologists, Food Microb. Division, Chair Nomin. Comm. (1988-1989).
- American Meat Science Association, Food Safety Committee (1988-1989).
- American Meat Science Association, Committee on Meat Research Award (1988-1989).
- American Meat Science Association, Committee on Collagen (1989-1990).
- Institute of Food Technologists, Resource Person - Antimicrobials (1989-).
- Food and Drug Administration, Denver District Laboratory, Science Advisor for Microbiology (1989-2008).
- Member of Review Team for the California Dairy Foods Research Center of the National Dairy Promotion and Research Board (1990).
- Institute of Food Technologists, Publications Subcommittee, Member (1991-1994).
- Editorial Board, Indonesian Food and Nutrition Quarterly (1991-).
- Peer Review Panelist for Personnel of the Food and Drug Administration (1991).
- American Meat Science Association Reciprocal Meat Confer. Organizing Comm. (1991-1992).
- Editorial Board, Journal Muscle Foods (1992-1995).
- Animal Health Institute, Food Safety Expert (1992-).
- American Meat Science Association, Graduate Student Program Committee (1991-1992).
- American Meat Science Association, Invited Poster Session - Safety Committee (1991-1992).
- Council of Agricultural Science and Technology, Chair of Task Force on Naturally Occurring Antimicrobials in Food (1992-1998).
- American Meat Science Association, Publications Committee (1992-1995).
- American Meat Science Association, Meat Inspection and Food Safety Comm. (1992-1993).
- Lebensmittel Wissenschaft und Technologie, Acting Editor (1993).
- USDA National Research Initiative, Food Safety Panel Member (1993, 1996, 1997).
- USDA National Research Initiative, Food Processing, Ad Hoc Reviewer (1993-2004).
- USDA National Research Initiative, Small Business, Ad Hoc Reviewer (1993-2007).
- Amer. Meat Science Association, Food Safety/Environmental Issues Comm. (1994-1995).
- USDA National Research Initiative, Value-Added, Ad Hoc Reviewer (1994).
- Amer. Meat Science Association, Distinguished Research Award Comm. Chair (1994-1995).
- USDA Technical Review Board, Member (1994).
- Hellenic-American Cultural Association of Colorado, President (1995-2003).
- Food and Drug Administration, Division of Field Science, Science Advisors Working Group, Member (1995-2008).
- Scientific Co-Editor of Journal of Food Protection (1995-).
- American Meat Science Association, Microbiological Guidelines Committee (1995-1996).
- Institute of Food Technologists, Annual Meeting, Technical Session Moderator (1995).
- Midwest Food Manufacturing Alliance, Proposal Review Board Member (1995, 1998, 1999, 2000, 2002).
- Editorial Board, Dairy, Food and Environmental Sanitation (1997-2002).

- Food and Drug Administration, Office of Regulatory Affairs, Division of Field Science, Science Advisors' Working Group, Southwestern Region Repres. (1998-2008).
- Member of colloquium on “Food Safety: Current Status and Future Needs” organized by the American Academy of Microbiology (25 participants) in Nashville, TN (8/13-16/98).
- Co-chaired, with the President of the Institute of Food Technologists, an international forum titled “Unlocking a World of Opportunity for Non-U.S. members of the Institute of Food Technologists/International Union of Food Science and Technology Members,” which was aimed at improving communication in the Food Science field worldwide; the workshop was held at the Annual Meeting of the Inst. of Food Technologists in Atlanta, GA (6/20-24/98).
- American Meat Science Association Committee on Public Issues, Member (1999-2000).
- United States Department of Agriculture Food Safety and Inspection Service, HACCP Coordinator for the State of Colorado (1998-).
- Institute of Food Technologists Fellows Selection Jury, Member (1999-2002).
- American Meat Science Association Workshop on “The Role of Microbiological Testing in Beef Food Safety Programs”: Invited Recorder of Group on Harvest-Hygiene, and Co-author of document. January 18-20, 1999, Kansas City, MO.
- American Academy of Microbiology Nominating Committee for Graduate Microbiology Teaching Award, Member (1999-2002).
- American Society for Microbiology Task Force on Response to FSIS/FDA Proposed Regulation for Meat Irradiation, Member (1999).
- American Academy of Microbiology Co-author of White Paper on “Food Safety: Current Status and Future Needs” (1999).
- Food and Drug Administration, Office of Regulatory Affairs, Division of Field Science, National Task Force on Laboratory Quality Management Systems, Member (1999-2002).
- Department of Food Science and Technology, Agricultural University of Athens, Greece, Reviewer/Evaluator of Undergraduate and Graduate Programs (1999).
- University of Witwatersrand, South Africa, External Examiner for Ph.D. Thesis (1999).
- Experiment Station Comm. on Organization and Policy (ESCOP) / Extension Committee on Organization and Policy (ECOP), Food Safety Subcommittee, Member (2000).
- Food Microbiology Research Conference, Executive Committee, Member (2001- 2007).
- Meat and Livestock Australia, Research/Development Advisory Group, Member (2000).
- U.S. Food and Drug Administration, Office of Regulatory Affairs, Division of Field Science: Research and Technology Transfer Committee, Member (2000-2004).
- University of Tasmania, Australia: External Examiner for Ph.D. Theses (2000, 2004, 2007).
- American Meat Institute Foundation: Food Safety Advisory Council, Member (1999-2000).
- Institute of Food Technologists Report on Alternative Nonthermal Food Processes for the Food and Drug Administration, Reviewer (2000).
- Institute of Food Technologists, Muscle Foods Division Program Committee (1994-1995).
- Institute of Food Technologists, Muscle Foods Division Progr. Comm. Chair (1995-1996).
- American Society of Animal Science, Meat Research Award Committee (1996-1997).
- International Association for Food Protection, Journal of Food Protection Management Committee, Ad hoc Member (1996-).
- Institute of Food Technologists Annual Planning Committee, Member (1996).
- Conference for Food Protection, Council Member (1996).
- American Meat Science Association, Nominating Committee (1995-1996).

- Committee for Global Interests of the Institute of Food Technologists (1995-1999; 1997-1998, Chair; 1998-1999, Past Chair).
- USDA Food Safety and Inspection Service Technical Analysis Group, Member (1996).
- International Association for Food Protection, Meat and Poultry Safety and Quality Professional Development Group, Member (1998-).
- U.S. Natl. Academy of Sciences Institute of Medicine Committee on the Review of the USDA *E. coli* O157:H7 Farm to Table Process Risk Assessment, Member (2001-2002).
- Board of Scient. and Policy Advisors, Amer. Council on Science and Health, Member (2001-).
- FAO/WHO Risk Assessment of *Salmonella* in Eggs and Broiler, Reviewer (2002).
- Ministry of Development, Secretariat for Research and Technology of Greece, Evaluator of research proposals. March 27-31, 2002. Athens, Greece.
- Ministry of Education of Greece, Reviewer of proposals for new graduate and undergraduate university programs, July 7-13, 2002. Athens, Greece.
- American Meat Science Association Member of Committee on Reciprocal Meat Conference Program (2002-2004, 2006-2007).
- Institute of Food Technologists Continuous Education Committee Member (2002-2003).
- Editorial Board, Food Protection Trends (2003-).
- National Advisory Comm. on Microbiological Criteria for Foods, Member (2002-2009).
- USDA Cooperative State Research, Education, and Extension Service, National Integrated Food Safety Initiative, Panel Manager (2002, 2003).
- American Meat Science Association, Request for Proposals Committee, Member (2001-2002, 2005-2006).
- International Association for Food Protection, Retail Food Safety and Quality Professional Development Group, Member (2002-).
- American Meat Science Association, Proposal Reviewer (2003).
- Council for Agricultural Science and Technology, Reviewer of Issue paper on Intervention Strategies for the Safety of Foods of Animal Origin (2003).
- United States Civilian Research and Development Foundation (CRDF) for the Independent States of the Former Soviet Union, Reviewer (2003).
- Interdisciplinary Studies Program in Food Science/Safety, Colorado State University, Member of Faculty Advisory Board (2003-).
- United States National Academy of Sciences Institute of Medicine Committee Report on Scientific Criteria to Ensure Safe Food, Reviewer (2003).
- United States-Israel Binational Agricultural Research & Development Fund (BARD), Proposal Reviewer (2003-2004).
- U.S. Department of Homeland Security Panel for evaluation of proposals and site visits for selection of Food Biosecurity and Defense Center, Member (2004).
- U.S. National Institute for Agricultural Biosecurity, Hazardous Non-Select Agent Security workshop, Participant (2004).
- Inst. of Food Technologists Expert Panel on Antimicrobial Resistance, Member (2004-2006).
- European Union Risk Analysis Network (EU-RAIN) project, Member (2003-2005).
- American Society of Animal Science, Committee on Food Safety (Co-Chair, 2003-2004; Chair 2004-2005).
- Hellenic-American Cultural Association of Colorado, Board Member (2004-).

- Office of Scientific Quality Research of the Agricultural Research Service of USDA, Chair of Panel for evaluation of 5-year research plans on pre-harvest beef/pork safety research (2005).
- International Congress of Meat Science and Technol., Organizing Comm. Member (2005).
- Int. Congress of Meat Science and Technol., Technical Program Comm. Member (2005).
- International Congress of Meat Science and Technol., Publications Comm. Member (2005).
- International Association for Food Protection, Microbial Risk Analysis Professional Development Group, Member (2005-).
- International Association for Food Protection, Food Hygiene and Sanitation Professional Development Group, Member (2005-).
- International Association for Food Protection, Food Safety Network Professional Development Group, Member (2005-).
- International Association for Food Protection Task Force for White Paper on Non-O157 Shiga toxin-producing *Escherichia coli*, Member (2007-2010).
- 6th Int. Confer. on Predictive Modeling in Foods, Organizing Comm. Member (2007-2009).
- Inst. of Food Technologists, Food Microbiology Division, Chair and Past-Chair (2005-2008).
- Food and Drug Administration Analytical Tools Technol. Assess. Group, Member (2007).
- Int. Assoc. for Food Protection Sample Preparation Work. Group, Member (2007-2009).
- National Science Foundation proposal review panel, Member (2007).
- Institute of Food Technologists, Scientific Advisory Panel Member (2008).
- Institute of Food Technologists, Worldwide Issues Committee, Member (2007-2008).
- Inst. of Food Technologists, Food Microb. Division, Nominating Comm., Chair (2007-2008).
- American Society of Animal Science, Fellow Selection Committee, Member (2007-2009).
- Symbiosis-EU research consortium, Member (2007-2012).
- ProSafeBeef European Union research consortium, Member (2007-2012).
- Biotracer European Union research consortium, Member Int. Advisory Board (2007-2012).
- Chair of team that evaluated the Dept. of Food Technology of the Alexander Technological Institute of Thessaloniki, Greece for the Hellenic Quality Assurance Agency for Higher Education, in Athens and Thessaloniki, Greece. November 24-28, 2008.
- National Academy of Sciences Standing Committee on the Use of Public Health Data in the Food Safety and Inspection Service Food Safety Programs, Member (2008-).
- National Academy of Sciences Committee on Review of the Methodology Proposed by the Food Safety and Inspection Service for Risk-based Regulation of In-Commerce Activities (In-Commerce I), Chair (2008-2009).
- Editorial Board, Fleischwirtschaft International (2008-).
- United States Department of Agriculture Farm and Foreign Agricultural Services, Reviewer of proposals for the U.S.-Egypt Science and Technology Program (2008).
- United States Department of Agriculture Foreign Agricultural Service, Reviewer of the European Food Safety Authority Specific Opinion Paper on the Assessment of the Possible Effect of the Four Antimicrobial Treatment Substances on the Emergence of Antimicrobial Resistance (2008).
- United States Department of Agriculture Foreign Agricultural Service, Reviewer of the European Commission, Health & Consumer Protection Directorate-General Paper on the Environmental Impact and Effect on Antimicrobial Resistance of Four Substances used for the Removal of Microbial Surface Contamination of Poultry Carcasses (2008).

- National Academy of Sciences Committee on Review of the Methodology Proposed by the Food Safety and Inspection Service for Follow-up surveillance for Risk-based Regulation of In-Commerce Activities (In-Commerce II), Chair (2008-2009).
- Int. Association for Food Protection Fellow Selection Committee, Member (2009).
- Int. Association for Food Protection Int. Leadership Award, Member (2009-2011).
- Evaluation Panel member for 5-year Research Plan on Food Safety of United States Department of Agriculture Agricultural Research Service (2009).
- Evaluation Panel member for Research Science Strategic Plan of Center for Food Safety and Applied Nutrition of United States Food and Drug Administration (2009-2010).
- International Scientific Research Paper Competition by Aristeidis Daskalopoulos Foundation, Co-Organizer and Evaluator (2009).
- Encyclopedia of Food Safety Editorial Advisory Board, Member (2009-).
- Safe Supply of Affordable Food Everywhere (SSAFE), Member (2008-).
- Amer. Academy for Microbiol. Colloquium Member on Future of Food Safety (2009-2010).
- Member of U.S. National Academy of Sciences Committee on Review of the USDA/AMS Purchasing Guidelines for Ground Beef for the School Lunch Program (2010).
- Evaluation Panel Chair for 5-year Research Plan on Food Safety of the USDA Agricultural Research Service (2010-2011).
- Member of Panel on Biological Hazards (BIOHAZ Panel) of the European Food Safety Authority (EFSA, 2009- ; Vice Chair 2011-2012).
- Alternate Member of EFSA Scientific Committee (2011-2012).
- Member of Working Group on Lactic Acid Meat Decontamination of the BIOHAZ Panel of EFSA (2010-2011).
- Chair of Working Group on Listex Bacteriophage Fish Decontamination of the BIOHAZ Panel of EFSA (2011-2012).
- Member of Working Group on H1N1 Virus of the BIOHAZ Panel of EFSA (2010).
- Member of Working Group on *Salmonella* Control in Turkeys of the BIOHAZ Panel of EFSA (2010-2012).
- Chair of Working Group on Smokies of the BIOHAZ Panel of EFSA (2010-2011).
- Member of Working Group on Food Irradiation of the BIOHAZ Panel of EFSA (2009-2011).
- Member of Working Group on *Salmonella* Control in Broilers of the BIOHAZ Panel of EFSA (2009-2011).
- Member of Working Group on *Campylobacter* Control in Turkeys of the BIOHAZ Panel of EFSA (2009-2011).
- Member of Working Group on Recycled Hot Water Decontamination of the BIOHAZ Panel of EFSA (2010-2011).
- Member of Working Group on Meat Decontamination Guidance of the BIOHAZ Panel of EFSA (2009-2010).
- Member of Working Group on Composite Food Products of the BIOHAZ Panel of EFSA (2010-2012).
- Chair of Working Group on Cecure Meat Decontamination of the BIOHAZ Panel of EFSA (2011-2012).
- Chair of Working Group on Modernization of Bovine Meat Inspection of the BIOHAZ Panel of EFSA (2011-).

- Member of Panel for the evaluation of the Agriculture Ecosystems of the Center for Research and Technology-Thessaly, Greece (2011).
- Member of Panel for the evaluation of the Institute of Human Performance and Rehabilitation of the Center for Research and Technology-Thessaly, Greece (2011).
- Chair of Panel for the review and evaluation of the Department of Animal Sciences and Aquaculture of the Agricultural University of Athens for the Hellenic Authority for Quality Assurance in Higher Education, Athens, Greece (2011).
- Member of Team for review of the Dept. of Animal Science, Texas A&M University (2011).
- Member of Panel for the ARISTEIA research program of the National Council for Research and Technology of Greece (2011-2012).
- Member of Task Force on Nutrition, Food, Aquaculture & Agro-biotechnology of the National Council for Research and Technology of Greece (2011-).
- Subject Matter Expert, National Research Council of the National Academy of Science Committee on evaluation of the food safety requirements of the Agricultural Marketing Service (AMS) Federal Purchase Ground Beef Program (2012).
- External Ph.D. examiner for the University of Tasmania, the University of Witwatersrand (South Africa), the University of Ulster (Northern Ireland), and Cranfield University (UK); Collaborator or member of advisory boards in four European Union funded research consortia; etc.
- Telephone interview with The New York Times on the *Listeria* outbreak linked to cantaloupes. Sofos was quoted in an article, “Deaths From Cantaloupe Listeria Rise” (available at: <http://www.nytimes.com/2011/09/28/business/deaths-from-cantaloupe-listeria-rises.html>). The New York Times quote from Sofos was mentioned in at least 25 other electronic articles/bulletins.
- Elected President of the newly established Governing Council of the Agricultural University of Athens (2012-).
- Evaluation panel member for faculty promotion, Technological Educational Institute of Western Macedonia, Greece (2012).
- Panel Chair for the ARISTEIA II research program of the National Council for Research and Technology of Greece (2012-).
- Member and Chair (elected) of the Panel on Biological Hazards of the European Food Safety Authority (2012-).
- Member of the Scientific Committee of the European Food Safety Authority (2012-).
- Chair of Working Group on Mechanically Separated Meat of the BIOHAZ Panel of EFSA (2012-2013).
- Chair of Working Group on Scientific Coordination of Meat Inspection Modernization of the BIOHAZ Panel of EFSA (2012-).
- Evaluation panel member for faculty promotion, Technological Educational Institute of Chania, Greece (2012).
- Ad hoc Reviewer: Applied Environmental Microbiology, Journal Food Science, Meat Science, Food Microbiology, International Journal of Food Microbiology, Food Control, Journal Food Safety, Journal of Applied Microbiology, Journal of Animal Science, Food Protection Trends, Lebensmittel Wissenschaft und Technologie, Letters in Applied Microbiology, FEMS Microbiology Letters, Zoonoses and Public Health, etc.

9. Teaching

Courses:

<u>Course No.</u>	<u>Credits</u>	<u>Course title</u>	<u>Years</u>
• FT466	5	Food Processing I (developed)	1981-1984
• FT468	5	Food Processing II (developed)	1982-1985
• FN600	2	Recent Developments in Food Science	1983-1987
• FT365	3	Food Processing Technology (developed)	1985-1994
• FT366	2	Food Processing Laboratory (developed)	1985-1993
• MB334	4	Applied Microbiology - Food and Dairy	1985-1987
• FT474	2	Food Fermentations (developed)	1986-1994
• MB/FT334	4	Food Microbiology (developed)	1990-2001
• FT572	2	Food Biotechnology (developed)	1991-2006
• AN567	3	Meat Safety, HACCP and TQM (developed)	1995-2005
• AN360	3	Principles of Meat Science/Microbiology section	2003-2004
• AN460	2	Meat Safety	2005-2010
• AN567	2	HACCP Meat Safety	2005-2011
• AN660	1	Topics in Meat Safety	2006-2011
• VM648		Food Animal Production and Food Safety Guest lectures	
• AN487		Internships	
• AN495		Animal Science Independent Study	
• MB495		Microbiology Independent Study	
• FT495		Food Science Independent Study	
• AN192/AN492		Contributor and grader of questions on written communication	

10. Graduate Students:

<u>Name</u>	<u>Year completed</u>	<u>Degree</u>
• Graham Trout	1982	M.S.
• Fariba Niakan	1983	M.S. (Chair)
• Louise Stone	1983	M.S.
• Suresh Tummala	1984	M.S. (Chair)
• Michael Madril	1984	M.S. (Chair)
• Graham Trout	1984	Ph.D.
• Warrie Means	1985	Ph.D.
• Liz Remington	1987	M.S.
• Andrew Clarke	1987	Ph.D.
• Talash Likimani	1988	Ph.D. (Chair)
• Sri Raharjo	1988	M.S. (Chair)
• Daniel Boyle	1988	M.S. (Chair)
• Karen van Everen	1989	M.S.
• Stuart Ensor	1989	Ph.D. (Co-Chair)
• Eni Harmayani	1989	M.S. (Chair)
• Linda Coulter	1989	M.S.
• Chin Hong Kim	1989	Ph.D.

• Adnan Ba-Jaber	1990	Ph.D. (Chair)
• Mohamed Assiry	1990	M.S.
• Cordelia Squire	1990	M.S.
• Lynn Yen	1990	M.S. (Chair)
• Fred Nyanzi	1991	Ph.D.
• Phyllis Shand	1991	Ph.D. (Co-Chair)
• Liz Ernst Boyle	1991	Ph.D. (Co-Chair)
• Drew Perejda	1992	M.S. (Co-Chair)
• Sri Raharjo	1992	Ph.D. (Chair)
• Ming-Bang Liu	1991	M.S.
• Dale Dexter	1991	M.S.
• Eni Harmayani	1993	Ph.D. (Chair)
• Werner Barbosa	1993	M.S. (Chair)
• Heidi Wederquist	1993	M.S. (Chair)
• Larry Holcomb	1993	M.S. (Chair)
• Richard Worfel	1993	M.S. (Chair)
• Archana Katel	1993	M.S.
• Dale Dexter	1994	Ph.D. (Co-Chair)
• Laura Cabedo	1995	Ph.D. (Chair)
• Brenda Gorman	1995	M.S. (Co-Chair)
• Adi Winata	1994	M.S.
• Ming-Bang Liu	1995	Ph.D.
• Robert Vis	1996	M.S.
• Sherri Kochevar	1996	M.S. (Chair)
• Pam Sinderson	1996	M.S.
• Kaoki Naoko	1996	M.S.
• John Muoria	1997	Ph.D. (Co-Chair)
• Ha-hsiang Liang	1997	M.S.
• Lynn Graves-Delmore	1998	Ph.D. (Co-Chair)
• Robert Delmore	1998	Ph.D. (Co-Chair)
• Lorenzo Ware	1998	M.S. (Chair)
• Steven LaValley	1999	Ph.D.
• Rungtib Chuanchuen	1999	M.S. (Chair)
• Todd Bacon	1999	M.S.
• Henry Zerby	1999	Ph.D.
• Beth Hudson	1999	M.S.
• Robert Cannell	2000	Ph.D.
• Keolebogile Segomelo	2000	M.S. (Chair)
• Jennifer Burnham	2000	M.S.
• Susan Albright	2000	Ph.D. (Co-Chair)
• Lana Wenzel	2000	M.S.
• Elizabeth Duffy	2000	M.S. (Co-Chair)
• Gerard Bedie	2001	M.S. (Chair)
• Elizabeth Derrickson	2001	M.S. (Co-Chair)

• Kevin Marckx	2001	M.S.
• Jarret Stopforth	2001	M.S. (Chair)
• Aisha Abushelaibi	2001	M.S. (Chair)
• Mindy Kain	2001	M.S.
• SumanPriya Lakkakula	2002	M.S. (Chair)
• Todd Bacon	2002	Ph.D. (Chair)
• Jennifer Stefanek	2002	M.S. (Co-Chair)
• Tricia DiPersio	2002	M.S. (Co-Chair)
• Yohan Yoon	2003	M.S. (Chair)
• Ioanna Barmpalia	2003	M.S. (Chair)
• Laura Ashton	2004	M.S. (Chair)
• Jarret Stopforth	2004	Ph.D. (Chair)
• Justin Ransom	2004	Ph.D. (Co-Chair)
• M.C.S. Reddy	2005	M.S.
• Tricia DiPersio	2005	Ph.D. (Co-Chair)
• Mitch Bowling	2006	M.S. (Co-Chair)
• Alexandra Lianou	2006	M.S. (Chair)
• Yohan Yoon	2006	Ph.D. (Chair)
• Catie Simpson	2006	M.S. (Co-Chair)
• Brandon Carlson	2007	M.S. (Co-Chair)
• Jenna Lenhart	2007	M.S.
• Ukrit Laosiripornwattana	2008	M.S.
• Wendie Phelps	2008	M.S.
• Ioanna Barmpalia	2008	Ph.D. (Chair)
• Mawill Rodriguez	2009	Ph.D. (Co-Chair)
• Alex Byelashov	2009	Ph.D. (Chair)
• Mitch Bowling	2009	Ph.D.
• Brandon Carlson	2009	Ph.D.
• Kristen Frey	2009	M.S.
• Jessica Corron	2009	M.S.
• Jeff Callaway	2009	M.S.
• Edith Gonzalez	2009	M.S.
• Cangliang Shen	2010	Ph.D. (Chair)
• Sachi Parikh	2011	M.S. (Co-Chair)
• Catie Simpson-Beauchamp	2010	Ph.D. (Chair)
• Jeremy Adler	2010	Ph.D. (Chair)
• Gianna Duran		Ph.D. (Chair)
• Hanaa Thiel	2010	M.S.
• Shanna Williams	2010	M.S.
• Shivani Gupta	2012	Ph.D. (Chair)
• Matt Nunnely	2012	M.S. (Chair)
• Aliyar Fouladkhah	2013	Ph.D. (Chair)

Total: 103 (65 M.S., 38 Ph.D.; 48 international); Chair or Co-Chair: 61 (34 M.S., 27 Ph.D.)

11. Post-Doctoral Fellows/Visiting Scientists/Technicians/Research Associates:

Post-doctoral Fellows (12 total):

- John Samelis 1999-2001
- Jack Ikeda 2000-2001
- Mehmet Calicioglu 2001-2002
- Kostas Koutsoumanis 2002
- Ifigenia Geornaras 2002-2005
- Panagiotis Skandamis 2003
- Ajay Jha 2005
- Avik Mukherjee 2006-2007
- Yohan Yoon 2006-2007
- Hua Yang 2007-2010
- Kyung Yuk Ko 2008-2009
- Galatios Moschonas 2009-2011

Visiting Scientists/Scholars (18 total):

- Consuelo Gonzalez 1998; Spain
- Giovanni Formato 2003; Italy
- Hristo Daskalov 2003, 2006; Bulgaria
- John Samelis 2004; Greece
- Nuria Fuster 2004; Spain
- Serap Cosansu 2005; Turkey
- József Baranyi 2006; United Kingdom
- George-John Nychas 2007; Greece
- Chrysa Tassou 2007; Greece
- Dimitra Dourou 2007- 2008; Greece
- Yvan Le Marc 2008; UK; France
- Nikos Chorianopoulos 2008-2009; Greece
- Panos Skandamis 2009-2010; Greece
- Antonia Gounadaki 2009-2010; Greece
- Pierluigi Di Ciccio 2010-2011; Italy
- Nikos Andritsos 2011; Greece
- Stavros Manios 2011; Greece
- Jeffrey Hoorfar 2011; Denmark

Research Associates (8 total):

- Kim McKissak 1991-1995
- Sherry Kochevar 1996
- Mindy Kain 1996-2001
- Katrie Strohecker 1999-2000
- Elsie Ryn 2001-2004
- Joe Momfre 2003-2004
- Ifigenia Geornaras 2005-
- Camelia Grosulescu 2007-2011

12. International Students/Scholars/Post-Docs/Visiting Scientists Under Direct Supervision or Collaboration (57 total from 29 countries; some for multiple degrees or visits):

Country	Name	Student or Scholar	Year	
Belize	Gianna Duran	Ph.D.		
Botswana	Keolebogile Segomelo	M.S.	2000	
Brazil	Werner Barbosa	M.S.	1993	
Bulgaria	Hristo Daskalov	Visiting Professor	2003, 2006	
Canada	Phyllis Shand	Ph.D.	1991	
China	Cangliang Shen	Ph.D.	2010	
	Hua Yang	PostDoc	2007-2010	
	Lynn Yen	M.S.	1990	
Denmark	Jeffrey Hoorfar	Visiting Scholar	2011	
Finland	Katrie Strohecker	Research Associate	1999-2000	
France	Yvan Le Marc	PostDoc	2008	
Greece	Nikos Andritsos	Visiting Scientist	2011	
	Ioanna Barmpalia	M.S./Ph.D.	2003/2008	
	Nikos Chorianopoulos	PostDoc	2008-2009	
	Dimitra Dourou	Visiting Scientist	2007-2008	
	Antonia Gounadaki	Visiting Scientist	2009-2010	
	Kostas Koutsoumanis	PostDoc	2002	
	Alexandra Lianou	M.S.	2006	
	Stavros Manios	Visiting Scientist	2011	
	Galatios Moschonas	PostDoc	2009-2011	
	George-John Nychas	Visiting Professor	2007	
	John Samelis	Visiting Scientist	1999-2001/2004	
	Panagiotis Skandamis	PostDoc	2003/2009-2010	
	Chrysa Tassou	Visiting Scientist	2007	
	India	Shivani Gupta	Ph.D.	2012
		Ajay Jha	PostDoc	2005
SumanPriya Lakkakula		M.S.	2002	
Avik Mukherjee		M.S.	2006-2007	
Sachi Parikh		M.S.	2011	
Suresh Tummala		M.S.	1984	
Indonesia	Eni Harmayani	M.S./Ph.D.	1989/1993	
	Sri Raharjo	M.S./Ph.D.	1988/1992	
Iran	Fariba Niakan	M.S.	1983	
	Aliyar Fouladkah	Ph.D.	2013	
Italy	Giovanni Formato	Visiting Scientist	2003	
	Pierluigi Ciccio	Visiting Scientist	2010-2011	
Ivory Coast	Gerard Bedie	M.S.	2001	
Kenya	Talash Likimani	Ph.D.	1988	
	John Muoria	Ph.D.	1997	
Korea	Yohan Yoon	M.S./Ph.D./PostDoc	2003/2006/2006-2007	
	Kyung Yuk Ko	PostDoc	2008-2009	
Portugal	Laurentina Pedroso	Visiting Scientist	1995	

Country	Name	Student or Scholar	Year
Romania	Camelia Grosulescu	Research Associate	2007-2011
Saudi Arabia	Adnan Ba-Jaber	Ph.D.	1990
South Africa	Ifigenia Geornaras	PostDoc/Res. Assoc.	2002-2005/2005-
Spain	Laura Cabedo	Ph.D.	1995
	Nuria Fuster	Visiting Scientist	2004
	Consuelo Gonzalez	Visiting Scientist	1998
Thailand	Rungtib Chuanchuen	M.S.	1999
	Natapol Moonpasiri	M.S.	-----
Turkey	Mehmet Calicioglu	PostDoc	2001-2002
	Serap Cosansu	Visiting Scientist	2005
Ukraine	Alex Byelashov	Ph.D.	2009
U. Arab Emir.	Aisha Abushelaibi	M.S.	2001
United Kingdom	József Baranyi	Visiting Scientist	2006
Venezuela	Mawill Rodriguez	Ph.D.	2009
Zimbabwe	Jarret Stopforth	M.S./Ph.D.	2001/2004

13. Grants/Contracts/Donations (Principal Investigator--PI or Co-Investigator--CI):

Graduate Faculty Research Grant (PI)—(1981)	\$1,000
Biomedical Research Support Grant (NIH) (PI)—(1981)	\$4,000
American Meat Institute (PI)—(1981)	\$10,000
Monsanto Industrial Chemicals Company (PI)—(1981)	\$15,000
Diamond Crystal Salt Company (PI)—(1982)	\$5,000
Monsanto Industrial Chemicals Company (PI)—(1982)	\$10,000
American Meat Institute (PI)—(1983)	\$10,000
USDA (PI)—(1983)	\$750
Natl. Live Stock and Meat Board (CI)—(1984)	\$15,000
Biochemical Research Support Grant (NIH) (PI)—(1985)	\$1,450
Natl. Live Stock and Meat Board (CI)—(1985)	\$20,000
Natl. Live Stock and Meat Board (CI)—(1986)	\$14,500
Pacific Egg and Poultry Association (PI)—(1986)	\$750
Adolph Coors Company (PI)—(1986)	\$1,500
Natl. Cattlemen's Beef Promotion and Research Board (CI)—(1987)	\$20,000
Colorado Wool Growers Association (CI)—(1987)	\$7,000
Superior Brands (CI)—(1988)	\$10,000
Norgren Foundation (CI)—(1988)	\$3,500
Natl. Live Stock and Meat Board (CI)—(1988)	\$17,500
Protein Technologies (CI)—(1989)	\$6,500
Nal. Live Stock and Meat Board (PI)—(1989)	\$25,000
Norgren Foundation (CPI)—(1989)	\$3,500
Norgren Foundation (CI)—(1990)	\$3,500
FMC Corporation (CPI)—(1990)	\$5,000
Natl. Live Stock and Meat Board (CI)—(1990)	\$92,900
USDA Extension Service (CI)—(1991)	\$32,360
U.S. Meat Export Federation (CI)—(1991)	\$37,500
Pacific Egg and Poultry Association Foundation (PI)—(1991)	\$3,500

Natl. Live Stock and Meat Board (CI)—(1992)	\$89,870
Dow Chemical Company (CI)—(1992)	\$10,000
Natl. Live Stock and Meat Board (CI)—(1992)	\$49,885
Penwest Foods (CI)—(1992)	\$10,000
Eastman-Kodak (PI)—(1992)	\$500
Natl. Live Stock and Meat Board (CI)—(1993) Residues in Beef	\$74,500
Hoffmann-LaRoche (PI)—(1993) Vitamin E Meat Microbiology	\$15,000
Natl. Cattlemen's Association (CI)—(1993) Beef Injection Site Damage	\$20,000
Australian Meat/Livestock Corp. (CI)—(1993) Austral. Beef: Microbiol. Quality	\$58,000
Monfort/ConAgra, Inc. (PI)—(1993) Beef Decontamination	\$36,500
McDonald's/Keystone Corporation (PI)—(1993) HACCP Devel. Teaching	\$36,938
Colorado Beef Council (PI)—(1994) Meat Decontamination	\$72,500
Natl. Live Stock and Meat Board (PI)—(1994) Meat Decontamination	\$24,798
American Sheep Industry Association (CI)—(1994) Lamb Decontamination	\$25,000
Monfort/ConAgra, Inc. (PI)—(1994) Cattle Chemical Dehairing Before Slaughter	\$8,000
Howard Hughes Medical Institute (PI)—(1994) <i>E. coli</i> O157:H7 Control	\$500
U.S. Meat Export Federation (CI)—(1994) International Beef Quality Audit	\$126,532
Natl. Cattlemen's Association (CI)—(1994) Beef Injection Site Damage	\$24,800
U.S. Meat Export Federation (CI)—(1994) International Pork Quality Audit	\$48,272
Colorado Beef Council (PI)—(1995) Steam-vacuuming Decontamination	\$34,000
McDonald's/Keystone Corporation (PI)—(1995) HACCP Teaching	\$20,400
Natl. Cattlemen's Association (PI)—(1995) Multintervention Decontamin.	\$52,500
Expion Corporation (PI)—(1995) Decontamination	\$2,000
Howard Hughes Medical Institute (PI)—(1995) <i>E. coli</i> O157:H7 Control	\$500
Natl. Live Stock and Meat Board (PI)—(1995) Hot Water Decontamination	\$12,000
Helios Research Corporation (PI)—(1995) Beef Decontam. Equipment	\$28,000
Colo. State Univ. Meat Science Program of Excellence/equip. (1995)	\$15,000
Natl. Cattlemen's Beef Assoc. (PI)—(1996) Microbial Mapping of Slaughter	\$91,000
Monfort/ConAgra, Inc. (PI)—(1996) Beef Steam-vacuuming	\$7,500
Efercept Co. (PI)—(1996) Decontamination	\$2,000
IBP, Inc. (PI)—(1996) HACCP Workshops	\$6,800
Natl. Cattlemen's Beef Association (CI)—(1996) Beef Injection Site Damage	\$40,200
Alltech, Inc. (CI)—(1996) Mannoligosaccharides-Cattle Microbial Shedding	\$6,996
Roche Vitamins and Fine Chemicals (CI)—(1996) Vitamin E-Beef Qual./Microb.	\$40,000
Mopac Co. (CI)—(1996) HACCP Workshop	\$6,000
Colorado Beef Council (CI)—(1996) HACCP Teaching	\$6,000
Colo. State Univ. Meat Science Program of Excellence/Equip. (1996)	\$40,000
Morning Fresh Farms (PI)—(1996) HACCP	\$500
Natl. Cattlemen's Beef Association (CI)—(1996-1997) Microbiol. Dairy Cows	\$19,195
U.S. Meat Export Federation (PI)—(1997-1998) Beef Variety Meats Decont.	\$229,810
Natl. Pork Producers Council (PI)—(1997) Microb. Mapping of Hog Slaught.	\$80,286
U.S. Meat Export Federation (CI)—(1997-1998) Pork Variety Meats Decontam.	\$198,320
Natl. Cattlemen's Beef Association (PI)—(1997) Microbial Mapping Beef-Pilot	\$35,875
Monfort/ConAgra, Inc. (PI)—(1997-1998) Biopreservation of Beef	\$17,123
King Soopers, Inc. (CI)—(1997) Ground Beef Packaging	\$16,500
National Cattlemen's Beef Association (CI)—(1997-1998) Beef Injecti. Damage	\$41,700

National Cattlemen's Beef Association (CI)—(1997-1998) Beef Injection Site/Ant. Agri-West Laboratory (CI)—(1997-1998) Raw Materials Microbiology	\$33,970
American Association Meat Purveyors (CI)—(1997) HACCP Workshop	\$2,000
American Sheep industry Association (PI)—(1997) HACCP Workshop	\$5,000
IBP, Inc. (PI)—(1997) HACCP Workshop	\$8,164
Morning Fresh Farms (PI)—(1997) HACCP	\$500
National Cattlemen's Beef Assoc. (PI)—(1998-1999) Pre-evis. Decon.	\$121,740
USDA/FSIS (CI)—(1998-1999) Sheep-Lamb Pathog. Baseline-Reduction	\$245,377
Natl. Cattlemen's Beef Assoc. (PI)—(1998-1999) Microb. Mapp. Beef-Retail	\$264,125
CSU Agricultural Exper. Station (CI)—(1998-1999) <i>E. coli</i> O157:H7 Control	\$9,210
U. Colo. Health Sci. Center, NIH CNRU (PI)—(1998-1999) <i>E. coli</i> O157 Control	\$20,907
Natl. Cattlemen's Beef Association (CI)—(1998-1999) Injection Site Incidence	\$51,720
American Sheep Industry Association (CI)—(1998-1999) Sheep Pathogen Red.	\$40,000
Monfort/ConAgra, Inc. (PI)—(1998-1999) Multiple-Hurdle Decontamination	\$18,300
Natl. Pork Produc. Council/IDEXX (CI)—(1998-2000) Pork Contamin. at Retail	\$23,520
U.S. Meat Export Feder. (CI)—(1998-1999) Pork Consumer Preference-Korea	\$103,110
IDEXX Food Safety Net Serv. (CI)—(1998-1999) Retail Ground Beef Contamin.	\$104,100
Natl. Cattlemen's Beef Assoc. (CI)—(1998-1999) Multiple Hurdle Decontamin.	\$8,960
Natl. Pork Produc. Council (CI)—(1999) Development of a Food Safety Module	\$10,000
Natl. Pork Producers Council (CI)—(1999-2000) Growth of Pathogens on Pork	\$40,000
Natl. Cattlemen's Beef Association (CI)—(1999-2000) Microb. Map. III: Fabric.	\$50,000
Natl. Pork Producers Council (PI)—(1999-2000) Control of <i>Listeria</i> in Pork	\$20,000
Natl. Cattlemen's Beef Association (CI)—(2000) Meat Decontamin. Ozone	\$44,950
Amer. Meat Inst. Found. (CI)—(1999-2000) Survey Data Analysis: <i>E. coli</i> O157	\$10,000
Colorado Agr. Exper. Station (PI)—(1999-2000) Improv. Safety of Foods for CO	\$93,000
Future Beef (PI)—(2000) Support Studies of Jarret Stopforth	\$10,000
Natl. Pork Produc. Council (CI)—(2000) Food Safety Slide Set for Pork 101	\$3,500
ConAgra Lamb Co. (CI)—(2000) Pre-evisceration Lamb Washing	\$6,820
CHAD Co. (CI)—(2000) Beef Head and Tongue Decontamination	\$1,840
Amer. Meat Inst. Found. (CI)—(2000-2001) Optimization of Sampling for <i>E. coli</i>	\$123,202
Bioxide Corporation (CI)—(2000) Meat Decontamination Ozone	\$27,075
Oklahoma Beef Council/OSU (CI)—(2000) Growth of Pathogens Ground Beef	\$21,158
CSREES-USDA (PI)—(1999-2002) Risks and Controls for Stressed Bacteria	\$190,920
Colorado Agr. Exper. Station (PI)—(2000-2001) Improving Safety Foods for CO	\$70,000
CSREES-USDA (PI)—(2000-2004) Minimizing Risks Pathogens in Dried Foods	\$479,223
Birco Corp. (PI)—(2001) Meat Decontamination Acid and Sodium Chlorite	\$9,400
Amer. Sheep Ind. Assoc. (CI)—(2000-2001) Sheep Quality Assurance Program	\$100,880
Praxair Corp (PI)—(2001-2002) Decontamination of Meat with Ozone	\$29,900
CSREES-USDA (Co-PI)—(2001-2003) <i>E. coli</i> O157 in Cattle: Risks and Controls	\$525,962
Colo. Agr. Exper. Station (PI)—(2001-2002) Improv. Safety of Foods for CO	\$70,000
Natl. Cattlemen's Beef Association (CI)—(2001) Comp. of New Interventions	\$92,960
Novozymes N. America, Inc. (CI)—(2001) Effects of NCT on Beef Tenderness	\$21,979
Future Beef Operations, LLC (CI)—(2001) Case-ready Ground Beef Data	\$5,304
RMS Research Management Systems USA, Inc. (CI)—(2001) ARDEC Use Fee	\$500
ConAgra Foods, Inc. (CI)—(2001) Cooking Time Data Collection	\$1,200
Food Safety Net Services, Inc. (CI)—(2001) Data for <i>Mycobacterium</i> Study	\$8,700

USMEF (CI)—(2001) Collect Data to Determine the Value of Beef Exports	\$10,000
Future Beef Operations, LLC (CI)—(2001) FBO Graduate Assistant Foundation	\$15,000
Natl. Pork Board (PI)—(2002-2003) Optimization of Antimicrobials for <i>Listeria</i>	\$24,950
Natl. Cattlemen’s Beef Association (CI)—(2002-2003) Antimicrob. Lactoferrin	\$88,124
Natl. Cattlemen’s Beef Association (CI)—(2002-2003) On-farm Interventions	\$80,285
Colo. Agr. Exper. Station (PI)—(2002-2003) Improv. Safety of Foods for CO	\$70,000
Purac Inc. (CI)—(2002) Beef Food Safety White Paper	\$1,500
Safefoods Corp. (CI)—(2002) CPC Carcass Rinsing	\$1,601
Penford Foods (CI)—(2002-2003) Organic Acid and Electrostatic Coating Interv.	\$4,713
Natl. Cattlemen’s Beef Assoc. (CI)—(2002) Beef Hide Reduction Contamin.	\$68,620
Food Safety Net Services (CI)—(2002) <i>Mycobacterium</i> in Ground Beef	\$4,350
Food Safety Net Serv. (CI)—(2002-2003) Dupont/Packerland Pathog. Reduction	\$29,201
Birko Inc. (PI)—(2002) Sodium Chlorite-Lactic Acid Decontamination	\$9,716
Natl. Pork Board (CI)—(2002) Competitive Disparities for Pork Export Markets	\$118,042
Natl. Cattlemen’s Beef Assoc. (CI)—(2003) GFAP-ELISA for CNS Detection	\$196,500
USDA/Foreign Agric. Service (CI)—(2003) Agric. Sci. Faculty Exchange	\$53,293
Purac Inc. (CI)—(2003) Lactic Acid Evaluation in Fresh Meat	\$29,609
USDA/Natl. Sheep Ind. Improv. Center (CI)—(2003) Sheep Safety and Quality	\$20,000
Food Safety Net Services (CI)—(2003) <i>E. coli</i> O157:H7 Reduction Study	\$71,340
CCHE (Colo. Commis. (CI)—(2003) Biowaste Disposal and Utilization	\$59,852
Natl. Cattlemen’s Beef Association (CI)—(2003) Cataloging Beef Muscles	\$31,407
Rhodia, Inc. (CI)—(2003) Evaluation of Antimicrobial Activity of Avgard	\$13,558
Amer. Sheep Ind. Assoc. (CI)—(2003) Sheep Safety and Quality Assurance	\$25,000
Natl. Cattlemen’s Beef Assoc. (CI)—(2003) <i>E.coli</i> O157:H7 Carcass Chilling	\$148,300
Colo. Agr. Exper. Station (PI)—(2003-2004) Improving Safety of Foods for CO	\$70,000
CalPoly-Chico (CI)—(2003) Dev. Natural Beef Program	\$7,500
Natl. Cattlemen’s Beef Association (CI)—(2003-2004) <i>E. coli</i> O157 Reduction	\$74,600
Chisso America (PI)—2004/Antimicrobial Activity of ϵ -Polylysine	\$18,647
Amer. Meat Institute Found. (PI)—(2004-2005) Antim. Activity of Lactoferrin	\$60,500
Colo. Agr. Exper. Station (PI)—(2004-2005) Improving Safety of Foods for CO	\$50,000
CSREES-USDA (PI)—(2004-2007) <i>Listeria</i> control in RTE Meat Products	\$597,481
Amer. Meat Institute Found. (CI)—2004-2005/Antim. Activity of Lactic Acid	\$107,106
Natl. Cattlemen’s Beef Association (CI)—(2004) Chemical Hide Washing	\$72,006
Natl. Cattlemen’s Beef Association (CI)—2004-2005/Antimicrobial tenderiz.	\$77,255
USMEF (CI)—2004/Grad. Student Assistansthip	\$3,568
Food Safety Net Services (CI)—(2004-2005) Molec. Charact. of <i>E. coli</i> O157	\$28,500
USDA-Foreign Agric. Service (CI)—(2003-2008) Ag. Sci. Exchange Program	\$14,296
USDA-Foreign Agric. Service (CI)—(2003-2008) Ag. Sci. Exchange Program	\$1,430
Natl. Cattlemen’s Beef Association (CI)—(2004) CNS Carcass Cross-contamin.	\$42,665
RMS Research Manag. Syst. (CI)—(2004) Shear Force Data Collection	\$3,016
Natl. Cattlemen’s Beef Association (CI)—(2004) Antibact. Resistance Testing	\$2,000
Colorado Livestock Assoc. (CI)—(2004) Beef University	\$4,000
Natl. Cattlemen’s Beef Association (CI)—(2004) Fact Sheet on Injection Sites	\$2,000
Food Safety Net Services (CI)—(2004) Sample Collection	\$665
RMS Research Manag. Syst. (CI)—(2004) BeefCam Validation	\$5,161
Miniat Company (CI)—(2004) Beef University	\$1,500

RMS Research Manag. Syst. (CI)—(2004) Grad. Student Assistanship	\$10,000
USMEF (CI)—(2004-2005) Beef Variety Meats	\$54,550
Chisso Corporation (PI)—(2005) Antimicrobial Activity of Polylysine	\$20,000
NCBA (CI)—(2005-2006) Octanoic Acid in Feed for <i>E. coli</i> O157:H7 Control	\$94,670
USMEF (CI)—(2005-2006) Grad. Student Internship	\$5,260
NCBA (CI)—(2005) Carcass Washing of GFAP	\$38,375
NCBA (CI)—(2005) SSOP for GFAP	\$56,600
NCBA (CI)—(2005) SSOP for GFAP	\$13,000
NCBA (CI)—(2005) National Beef Quality Audit	\$43,110
NCBA (CI)—(2005) National Beef Quality Audit	\$20,890
NCBA (CI)—(2005) Develop Beef Aging Fact Sheet	\$8,500
NCBA (CI)—(2005) Grass Fed Beef White Paper	\$3,001
Certified Angus Beef (CI)—(2005) CAB Workshop	\$2,154
Coleman Natural Meats (PI)—(2005) WBS Samples	\$1,000
Coleman Natural Meats (CI)—(2005) Coleman Beef University	\$3,550
Chipotle Mexican Grill (CI)—(2005) Beef University	\$5,000
USMEF (CI)—(2005) Japanese Diet Visit	\$688
NCBA (CI)—(2005) Beef Cut Photo Library	\$3,500
RMS Res. Manag. Systems (CI)—(2005) Graduate Student Assistanship	\$10,000
CSREES-USDA (CI)—(2005-2008) <i>Listeria</i> in Farm vs. Nonfarm Households	\$600,000
CSREES-USDA (PI)—(2005-2009) <i>Listeria</i> Control/Education in RTE Meat	\$2,000,000
NCBA (CI)—(2006) Thermal Destruction of Antimicrobial Resistant <i>Salmonella</i>	\$70,000
NCBA (PI)—(2006) Inactiv. <i>E. coli</i> O157:H7 in Tenderized/Marinated Beef	\$70,000
CSREES-USDA (PI)—(2006-200) <i>E. coli</i> O157:H7 Control in Nonintact Beef	\$487,326
CSREES-USDA (CI)—(2006-2008) <i>Listeria</i> Control during Pregnancy	\$1,500,000
APHIS-USDA (CI)—(2006) Natl. Animal Identification System	\$295,227
NCBA (CI)—(2006) Natl. Beef Quality Audit	\$11,250
USMEF (CI)—(2006) Grad. Student Internship	\$5,900
NCBA (CI)—(2006) Converting Bovine SRM into Feeds or Biofuels	\$87,220
CO Beef Council (CI)—(2006) CO Beef Quality Assurance Program	\$52,000
Natl. Pork Prod. Council (CI)—(2006) Pork Decontamination Report for EU	\$10,000
NCBA (CI)—(2006) Beef Decontamination Report for EU	\$10,000
Swift Co. (CI)—(2006) Shear Force Data Collection	\$1,800
NCBA (CI)—(2006) Beef Yield Fact Sheet	\$8,500
Food Safety Net Serv. (CI)—(2006) Cattle Hide Sampling	\$6,654
RMS Res. Manag. Syst. (CI)—(2006) Instrument Grading Data Collection	\$591
NCBA (CI)—(2006) Instrument Grading Data Collection	\$3,515
Amer. Meat Inst. (CI)—(2006) Meeting Veterinary Pathologists of USDA	\$1,227
NCBA (CI)—(2006) Meeting Veterinary Pathologists of USDA	\$1,227
NCBA (CI)—(2006) Instrument Grading Data Collection	\$10,557
NCBA (CI)—(2006) White Paper on Practices for Beef Tenderness	\$7,500
Smithfield Co. (CI)—(2006) Cattle Persistent Shedding	\$4,374
RMS Res. Manag. Syst. (CI)—(2006) Grad. Student Assistanship	\$20,000
USMEF (CI)—(2006) Travel to Vietnam for Exports	\$1,051
NCBA (PI)—(2007) <i>Escherichia coli</i> O157:H7 Biofilms	\$73,185
Food Lion, Inc. (CI)—(2007) Service/Warner-Bratzler Shear	\$2,325

FPL Foods (CI)—(2007) Product Evaluation	\$65
Smithfield Beef (CI)—(2007) Service/Warner-Bratzler Shear	\$2,250
Montana State University (CI)—(2007) Service/Warner-Bratzler Shear	\$5,123
Coleman Natural Beef (CI)—(2007) Service/Warner-Bratzler Shear	\$450
NCBA (CI)—(2007) Photo Shoot	\$1,542
Hydro-Pro (CI)—(2007) Service/Warner-Bratzler Shear	\$718
NCBA (CI)—(2007) Identif. Gene Markers of <i>E. coli</i> O157 Attachment	\$83,450
CSU Infect. Dis. Supercl. (CI)—(2007) Small Molec. Control <i>E. coli</i> O157:H7	\$42,417
CSU Infectious Dis. Supercl. (PI)—(2007) Food Safety Cluster Operating	\$5,000
NOAA (CI)—(2007) A Bacteriophage Immun. Assay for <i>V. parahaemolyticus</i>	\$215,444
AMIF (PI)—(2008) Brining Ingrid. Meat <i>E. coli</i> O157 Survival	\$81,000
NCBA (PI)—(2008) Antibiotic Resist. Integrons in Environment. Samples	\$116,800
USMEF (CI)—(2008) Graduate Student Intern. Fellowship	\$6,600
NCBA (CI)—(2008) Sample Collection Residue Analysis	\$16,400
USMEF (CI)—(2008) Sample Shipping Hong Kong	\$213
Std. Meat Co. (CI)—(2008) International Meat Marketing White Paper	\$5,000
NAMPA (CI)—(2008) Center of the Plate Conference	\$8,933
CSU PRSE (PI)—(2008-2009) PRSE Fellowships	\$15,000
CSU PRSE (PI)--(2008-2009) PRSE Support	\$22,500
USDA-CSREES (CI)—(2009) Quantif. Microb. Risks Produce	\$1,084,429
USDA-CSREES (PI)—(2009-2012) Best Practices for Small Meat Processors	\$599,992
EU Consortium (CI)—(2008-2011) Symbiosis-EU	\$35,000
Bar-S Foods (PI)—(2009-2011) <i>Listeria</i> Control	\$18,000
USMEF (CI)—(2009) Shelflife of Meats	\$48,982
Colorado 4H Foundation (CI)—(2009) Meat Judging	\$5,255
CSU PRSE (PI)—2009-2010) PRSE Fellowships	\$15,000
CSU PRSE (PI)--(2009-2010) PRSE Support	\$15,000
Dean CAS (CI)—(2009) FFA Meat Evaluation Contest	\$2,178
CSU Infectious Dis. Supercl. (PI)—(2007) Food Safety Cluster Operating	\$3,000
CSU PRSE (PI)—(2010-2011) PRSE Fellowships	\$15,000
CSU PRSE (PI)—(2010-2011) PRSE Support	\$15,000
AMIF (PI)—(2010) Reduction of <i>Salmonella</i> Poultry	\$55,000
AMIF (PI)—(2010) Non-O157 STEC decontamination	\$88,800
Elanco Anim. Health (CI)—(2010-2013) BoviBrom Validation	\$37,625
USDA-NIFA (CI)—(2010) Pathogen Persistence Risk Factors	\$600,000
CSU Infectious Dis. Supercl. (PI)—(2010) Food Safety Cluster Operating	\$3,000
Bemis Inc (CI)—(2010) Extend shelf-life of Pork	\$44,825
Bemis Inc (CI)—(2010) Extend shelf-life of Beef	\$43,193
CSU PRSE (PI)—(2011-2012) PRSE Fellowships	\$15,000
CSU PRSE (PI)—(2011-2012) PRSE Support	\$20,000
CSU PRSE (PI)—(2012-2013) PRSE Fellowships	\$10,000
CSU PRSE (PI)—(2012-2013) PRSE Support	\$20,000
National Pork Board (CI)—(2012-2013) Literature Review & Needs Assessment	\$12,948
CSU PRSE (PI)—(2013-2014) PRSE Fellowships	\$10,000
CSU PRSE (PI)—(2013-2014) PRSE Support	\$24,000

CO Dept. of Agriculture (CI)—(2013-2015) Improving the Safety of Cantaloupes \$205,000
(Total: \$16,548,560)

Various supplies (meat, ingredients, etc.): American Can Company; Loveland Foods; H. W. Longacre; Diamond Crystal Salt Company; Monsanto Company; FMC Corporation; Cargill ; ConAgra Foods; Hormel; Swift; Pathatrix/Matrix; etc.). A major meat and poultry processing company (wishes to remain anonymous) has contributed large amounts of several products for use in research.

14. Additional Activities (partial list):

- Several newspaper, magazine and radio interviews and press releases on my research (1979-).
- Minnesota Science/3-- Article on bacon research (1980).
- Interagency Botulism Research Coordinating Committee Meeting--Invited present. (1979).
- European Meeting of Meat Research Workers, Colorado Springs, CO--Presentation (9/1-5/80).
- CSU Department of Animal Sciences Seminar--Speaker (Botulism Control) (10/27/80).
- CSU Instructional Development Workshop (Research Funding)--Attended (1/8/81).
- Research Planning Meeting with Amer. Meat Institute, New Orleans, LA (2/26-7/81).
- 1871 HEDC Update--Invited Speaker (Salt in Processed Foods) (3/26/81).
- Rocky Mountain Institute of Food Technologists--Invited Speaker (Salt: 5,000 Years of Innocence Have Ended!) (9/24/81).
- Interagency Botulism Research Coordinating Comm. Meeting, Philadelphia, PA (10/4-6/81).
- American Meat Institute Conference, Chicago, IL (10/11-13/81).
- Colorado State University Nutrition Institute--Invited Speaker (Can We Have Cured Meats Without Nitrates and Salts?) (10/28/81).
- NCR-95 Committee Meeting, Lincoln, NE--Speaker (11/1-4/81).
- Food Microbiology Research Conference VIII, Chicago, IL (11/11-13/81).
- CSU Dept. of Animal Sciences Seminar--Speaker (Nitrites and Alternatives) (11/11-13/81).
- Meat Industry Magazine--Interview on research (December, 1981).
- Institute of Food Technol. Annual Meet. Atlanta, GA--Chair, Technical Session (6/7-10/81).
- CSU Professional Development Workshops (Chairing a symposium, Preparing effective lectures, Developing and using instructional objectives) (1/6-8/82).
- Article in AGRI-Search, CSU Experiment Station (Spring, 1982).
- Colorado Meat Dealers Association Convention, Colorado Springs--Invited Speaker (Salt in Meat - Is it Safe to Shake the Habit?) (6/10-13/82).
- Interagency Botulism Research Coordinating Comm. Meeting, Rockville, MD (10/12-14/82).
- Meat Processing Magazine--Interview on research (September, 1982).
- NACTA Journal--Review of book on Meat Hygiene (September, 1982).
- Food Engineering Magazine--Interview on research (October, 1982).
- CSU Professional Development Workshop (Project management) (1/5/83).
- Meat Industry Magazine--Interview on research (January, 1983).
- CSU Dept. of Food Sci. and Nutrition Seminar—(Indirect Antimicr. Effects of Salts) (3/3/83).
- Longs Peak Science and Engineering Fair--Judge (3/3-4/83).
- Journal of Food Science and Technology - Review of book on Handling, Transportation and Storage of Fruits and Vegetables (July, 1983).

- Western Association of Food and Drug Officials, Snowmass, CO--Invited Speaker (Salt and Food Safety) (8/2/83).
- Interagency Botulism Research Coordinating Comm. Mtg., Atlanta, GA--Speaker (10/6-7/83).
- Press release on reduced salt levels in frankfurters from published papers (December, 1983).
- Meat Industry Magazine--Article on research (March, 1984).
- CSU Communications Press Release on Least-cost Computer Formulations (May, 1984).
- Meat Industry Magazine--Article research (May, 1984).
- Fort Collins Coloradoan--News release on research (5/16/84).
- American Health Magazine--Article on research (July-August, 1984).
- Sausage and Processed Meats Workshop, Sponsored by WSMA, CMDA and CSU--Co-organizer and speaker (3/22-23/84).
- Rocky Mountain Branch of Amer. Soc. for Microbiol. Spring Meet.--Paper (3/22-23/84).
- Institute of Food Technologists/American Society for Microbiology Food Microbiology Teaching Laboratory Workshop, Anaheim, CA (6/13-15/84).
- Gordon Research Conference: Microbiological Safety of Food (6/13-15/84).
- European Meeting of Meat Research Workers, Bristol, UK--Presented paper (6/13-15/84).
- NCR-95 Committee on Meat Processing and Food Additives--Speaker (6/13-15/84).
- Rocky Mountain Branch of Amer. Soc. for Microbiol. Spring Meeting--Paper (6/13-15/84).
- Mile High Chapter of the National Assoc. of Federal Veterinar.--Invited Speaker (5/18/85).
- Int. Flavor Conference: The Shelflife of Foods and Beverages, Rhodes, Greece--Speaker (7/23-26/85).
- Food Microbiology Research Conference, Chicago, IL (11/6-8/85).
- Gordon Research Conference on the Microbiological Safety of Foods (7/13-16/85).
- Colorado State University Department of Animal Sciences Seminar (How to Write and Publish a Research Paper)--Speaker (10/14/85).
- University of Wyoming Department of Animal Science Seminar (Quality and Shelf-life of Low Salt Meat Products)--Speaker (10/25/85).
- European Meeting of Meat Res. Workers, Ghent, Belgium--Presented 2 papers (8/23-29/86).
- CSU Dept. of Animal Sci. Seminar-- Speaker (Scientific Writing and Publishing) (9/21/87).
- 34th International Congress of Meat Science and Technology, Brisbane, Australia--Presented three papers (8/29-9/2/88).
- COST 91 Food Biotechnology, EEC Committee, Athens, Greece--Participant (10/11-22/88).
- Conference on Biotechnology and Development, Athens, Greece--Participant (11/10-12/88).
- Western States Meat Association, Seminar, Denver, CO--Lecture of *Listeria* (10/11/89).
- Western States Meat Association, Annual Meat Processing Conference, Fort Collins, CO--Lecture on Meat Product Shelf-life (10/13/89).
- Various research facilities (University of Utrecht, TNO, IVO, National Institute of Public Health) in The Netherlands--Visitor (2/11-15/89).
- Greek Institute of Food Scientists Meeting, Athens, Greece--Invited Speaker (2/24/89).
- Federal Center for Meat Research, Kulmbach, Germany--Visitor (5/11-14/89).
- Amer. Society for Microbiol. Annual Meeting, Anaheim, CA--Invited Speaker (5/13-17/90).
- National Provisioner magazine report (4 column) from WSMA *Listeria* seminar--(01/08/90).
- Institute of Food Technologists Short Course on HACCP, Dallas, TX--Attended (5/31-6/1/91).

- Food and Drug Administration, Laboratory Directors Conference, Washington, DC--Participant (6/5-7/91).
- CSU HACCP Training Workshop--Organizer/Presenter (9/26-27/91).
- CSU HACCP Training Workshop--Organizer/Presenter (2/6-7/92).
- Food and Drug Administration, Lab. Directors Confer. Baltimore, MD--Participant (6/1-5/92).
- International Congress of Meat Science and Technology, France--Three papers (8/23-28/92).
- Compendium of Methods for Microbiol. Examination of Foods--Chapter Reviewer (1992).
- CSU, Diversity Workshop--Attended (1/23/93).
- Cargil/EXCEL HACCP Workshop, Wichita, KS--Invited Speaker (2/4-5/93).
- Food and Drug Administration Science Conference, Pine Bluff, AR--Participant (1993).
- U.S. Meat Export Federation, Russian Delegation Visit, Fort Collins, CO--Speaker (1993).
- 40th International Congress of Meat Science and Technology, The Hague, The Netherlands--Four technical papers (1994).
- NFBQA Strategy Workshop: "Microbiological Concerns Associated with Nonfed Slaughter Cattle," Fort Collins, CO--Invited Speaker (1994).
- VTEC '94, 2nd International Symposium and Workshop on "Verocytotoxic (Shiga-like toxin)-producing *Escherichia coli* infections," Bergamo, Italy (6/27-30/94).
- International Flavor Conference, Cos, Greece--Three papers (7/6-8/94).
- National Meat Association, Copper Mountain, CO--"Meet the Experts" Program (7/28-31/94).
- CSU, Two HACCP Workshops, Fort Collins, CO--Co-organizer and Speaker (1995).
- HACCP Workshops for IBC, Inc. Sioux City, IA--Co-organizer/Speaker (1/5-7/96).
- HACCP Workshops for MOPAC, Philadelphia, PA--Co-organizer/Speaker (12/16-19/96).
- Teaching at Colorado State Beef University Beef Quality Excellence in Colorado program (May, 1996).
- NCBA Food Service Tour on Carcass--Speaker (Steam-vacuuming) (6/18/96).
- Keystone/McDonald's Beef Industry Tour on Quality and Safety Issues--Speaker (6/20/96).
- Nippon Veterinary and Animal Sci. Univ. Scientists--Speaker (Food Safety Issues) (7/9/96).
- Rapid Methods Workshop, Manhattan, KS--Invited Speaker (7/14/96).
- Research on steam-vacuum decontamination of beef carcasses was cited in the Federal Register approval of that process (1996).
- External Faculty Evaluator, University of Agriculture, Malaysia (1996-).
- National Cattlemen's Beef Association, Proposal review panel (1996, 2002, 2003).
- Institute of Food Technologists, Symposium Co-organizer (1997).
- President's National Food Safety Initiative, participated in Washington, D.C. (3/30-4/2/97).
- HACCP Workshop for AAMP, Fort Collins, CO--Speaker (1/9-11/97).
- HACCP workshop for American Sheep Ind. Assoc., Fort Collins, CO--Co-organizer/Speaker (2/20-22/97).
- HACCP Workshop for IBP, Inc., Sioux City, IA--Speaker (6/6-8/97).
- Food Microbiology Research Conference XVI, Chicago, IL (11/9-12/97).
- Reciprocal Meat Conference--Invited poster presentation (6/29-7/2/97).
- USDA HACCP Implementation Conference, Denver, CO--Participant (1/16/98).
- CSU Gamma Sigma Delta--Speaker (Food Safety-The Real Facts) (1/22/98).
- Participated in an International Conference on Emerging Infectious Diseases in Atlanta, GA (organized by the Centers for Disease Control and Prevention, the American Society for

Microbiology, and the Council of State and Territorial Epidemiologists; among others, speakers included Secretary of Health and Human Services, Donna Shalala, the Surgeon General Dr. Satcher, and Dr. Joshua Lederberg, the Nobel Prize winner) (3/8-11/98).

- CSU Department of Animal Sciences Seminar--Speaker (Food Safety Issues) (2/10/98).
- Food and Drug Administration, Denver District--Seminars on various topics (1989-2003).
- Chaired meeting of Committee for Global Interests of Institute of Food Technologists in Chicago, IL (3/23-24/98).
- Reviewed research proposals on food safety for the USDA (3/98).
- Explained HACCP to management personnel at Ball Corporation in Denver (4/7/98).
- One technical paper presentation on sampling of beef carcasses for microbiological testing, as required by the new inspection regulations, at the annual meeting of the Institute of Food Technologists in Chicago, IL (6/20-24/98).
- Chaired meeting of Committee for Global Interests of Institute of Food Technologists in Chicago, IL (6/20-24/98).
- Reviewed research proposals on pre-harvest food safety for the Center for Veterinary Medicine of the Food and Drug Administration (6/98).
- Served as the reviewer of a Fact Sheet on "Avoiding and Reducing Bacterial Contamination of Fresh Pork Cuts" published by the American Meat Science Association (1998).
- Reviewed book, The Microbiology of Meat and Poultry for Food Technol. Magazine (1998).
- Three technical paper presentations on sampling, analysis, and the microbiology of beef at the Annual Meeting of the American Society of Animal Science in Denver, CO (7/27-30/98).
- Four technical paper presentations on sampling, analysis, microbiology and decontamination of beef and pork at the Annual Meeting of the International Association of Milk, Food and Environmental Sanitarians in Nashville, TN (8/16-19/98).
- Four technical paper presentations on meat microbiology at the International Congress of Meat Science and Technology in Barcelona, Spain (9/2-4/98).
- Participated in extension workshop "Beef University" in Fort Collins (9/23-25/98).
- Attended a USDA/FSIS HACCP coordination meeting in Denver (10/17/98).
- Attended the National Food Safety Research Conference organized by USDA/ARS/CSREES in Alexandria, VA (11/12-13/98).
- Participated by invitation in a workshop on "Microbial Food Contamination" organized by the U.S./Israel Binational Research and Development Fund in Shepherdstown, West Virginia (11/8-12/98).
- BQA Program, February 25-26, 1999 -- Speaker on Food Safety, Fort Collins.
- Pork 101, March 11-12, 1999 -- Speaker on Meat Microbiology, Fort Collins.
- Keystone/McDonald's Beef Tour, May 6, 1999, Speaker on Meat Safety, Fort Collins.
- Attended CSU NCURA Videoconference on 'Research Award Administration.'
- Institute of Food Technologists Committee for Global Interests, Chicago, IL Meeting, March 13-14, 1999: Participated.
- Amer. Society for Microbiol. Annual Meet. Chicago, IL, May 30 to June 1, 1999: Attended.
- Institute of Food Technologists, Annual Meeting, Chicago, IL, July 24-28, 1999: Attended; Invited speaker.
- Institute of Food Technologists, Committee for Global Interests Meeting, Chicago, IL, July 25, 1999: Participated.

- International Association for Milk, Food and Environmental Sanitarians, Annual Meeting, Dearborn, MI, July 31 to August 8, 1999: Attended.
- Food and Drug Administration, Division of Field Science, Laboratory Quality Management Systems, Rockville, MD, September 13-17, 1999: Participated in workshop.
- Food Microbiology Research Conference: Attended - Chicago IL, November 7-10, 1999.
- Conference of Research Workers in Animal Diseases (CRWAD): Attended, Chicago, IL, November 7-8, 1999.
- American Meat Institute Foundation, Food Safety Advisory Council Meeting, Washington, D.C., December 6-7, 1999: Participated.
- Encyclopedia of Food Science and Technology: Chapter Reviewer.
- Consumer Reports Magazine: Interviewed for article on Food Safety.
- Colorado State University, 1999 Research Report: Interview for article on Meat Decontamination.
- Fort Collins Coloradoan: Interviews on research and food safety, 2000, 2003, 2005, 2008.
- Meat and Livestock Australia, Research and Development Advisory Group meeting, May 8, 2000, Brisbane, Australia (Participated).
- Amer. Society for Microbiol. Annual Meet. May 21-25, 2000, Los Angeles, CA (Attended).
- Int. Conference on Emerging Infectious Diseases, July 16-19, 2000, Atlanta, GA (Attended).
- International Association for Food Protection, Annual Meeting, August 6-9, 2000, Atlanta, GA (Presented 3 technical papers).
- Institute of Food Technologists Round Table Discussion on Global Food Safety Issues, Facilitator. June 11, 2000. Dallas, TX
- American Meat Science Association, Reciprocal Meat Conference, Facilitator of Session on DNA Fingerprinting: Application During Foodborne Outbreaks. June 18-21, 2000, Ohio State University, Columbus, Ohio.
- International Congress of Meat Science and Technology, August 27-September 2, 2000, Buenos Aires, Argentina (Presented technical paper).
- USDA Competitive Grants Workshop, October 6, 2000, Denver, CO (Participated).
- Food and Drug Administration, Division of Field Science, Laboratory Quality Management Systems, Rockville, MD, October 23-27, 2000: Participated in workshop.
- American Meat Science Association Committee on Continuing Education Committee, Preparation of documents for Advanced HACCP Course (2000).
- Food and Drug Administration Office of Regulatory Affairs Research and Technology Transfer Committee meeting, June 2-5, 2001, Rockville, MD; participated.
- American Society for Microbiology General Meeting, May 20-24, 2001, Orlando, FL; one technical presentation.
- Institute of Food Technologists Annual Meeting, June 23-27, 2001, New Orleans, LA; five technical presentations.
- International Association for Food Protection Annual Meeting, August 5-8, 2001, Minneapolis, MN; 12 technical presentations.
- International Congress of Meat Science and Technology, August 26-31, 2001, Krakow, Poland; three presentations.
- Participated in two meetings of the United States National Academy of Sciences Institute of Medicine Committee on the Review of the USDA *E. coli* O157:H7 Farm to Table Process Risk Assessment, Irvine, CA, January 31-February 1, 2002.

- American Society for Microbiology General Meeting, one technical presentation, Salt Lake City, Utah, May 19-23, 2002.
- Invited participant in Institute of Food Technologists Summit on Dormant Microbes: Research Needs, Orlando, FL, January 11-13, 2003.
- CSREES/USDA, National Integrated Food Safety Initiative Panel Manager training, Washington, DC, March 18, 2003.
- American Society for Microbiology General Meeting, two technical presentations, Washington, DC, May 18-20, 2003.
- CSREES/USDA, National Integrated Food Safety Initiative Panel Meeting, Washington, DC, June 8-13, 2003.
- National Advisory Committee on Microbiological Criteria for Foods (NACMCF) Meeting, Washington, DC, June 23-27, 2003.
- Invited seminar speaker on Pathogen Control, Merial Company, Duluth, GA, July 1, 2003.
- European Union Risk Analysis Information Network (EU-RAIN) Conference: Invited participant, Dublin, Ireland, July 8-12, 2003.
- Institute of Food Technologists Annual Meeting, five technical presentations, Chicago, IL, July, 12-16, 2003.
- International Association for Food Protection Annual Meeting, 14 technical presentations, New Orleans, LA, August 9-13, 2003.
- National Advisory Committee on Microbiological Criteria for Foods (NACMCF) Meeting, Washington, DC, August 17-22, 2003.
- International Congress of Meat Science and Technology, Campinas, Brazil, one technical presentation, August 31-September 5, 2003.
- FDA/ORA/DFS Research and Technology Transfer Committee Meeting, Cincinnati, OH, September 16-19, 2003.
- Food Microbiology Research Conference, Co-organized/Co-chaired one half-day session, Chicago, IL, November 9-12, 2003.
- Rocky Mountain Farmers Union, three talks on Pathogen Control, Fort Collins, CO, November 20, 2003.
- Cargill, Speaker on Pathogen Control, Fort Collins, CO, December 18, 2003.
- National Advisory Committee for Microbiological Criteria for Foods (NACMCF) Meeting, Washington, DC, January 12-16, 2004.
- FDA/ORA/DFS Research and Technol. Transfer Comm. Conference call, February 5, 2004.
- National Advisory Committee for Microbiological Criteria for Foods (NACMCF) Meeting, Atlanta, GA, February 9-13, 2004.
- FDA/ORA/DFS Science Advisors, Conference call, February 12, 2004.
- FDA/ORA/DFS Science Advisors, Conference call, February 19, 2004.
- FDA/ORA/DFS Research and Technology Transfer Comm. Conference call, March 4, 2004.
- Department of Homeland Security, Panel for evaluation of proposals and site visits for selection of Food Biosecurity and Defense Center (2004), Member; meeting, Washington, DC. March 9-11, 2004.
- Department of Homeland Security, Panel for evaluation of proposals and site visits for selection of Food Biosecurity and Defense Center (2004), Member; site visit, Ohio State University, Columbus, OH. March 29-31, 2004.

- Department of Homeland Security, Panel for evaluation of proposals and site visits for selection of Food Biosecurity and Defense Center (2004), Member; site visit, University of California, Davis, CA. April 7-8, 2004.
- FDA/ORR/DFS Research and Technology Transfer Comm. Conference call, April 8, 2004.
- Institute of Food Technologists Expert Panel on Antimicrobial Resistance meeting, Chicago, IL. April 14-16, 2004.
- National Institute for Agricultural Biosecurity, Hazardous Non-Select Agent Security workshop, Washington, DC. April 21-23, 2004.
- National Advisory Committee for Microbiological Criteria for Foods (NACMCF) Meeting, Washington DC. June 14-17, 2004.
- National Advisory Committee for Microbiological Criteria for Foods (NACMCF) Meeting, Washington DC. August 23-27, 2004.
- FDA/ORR/DFS Research and Technology Transfer Committee Meeting, Philadelphia, PA, September 13-16, 2004.
- FDA/ORR/DFS Science Advisors, Conference call, October 28, 2004.
- FDA/ORR/DFS Science Advisors, Conference call, November 22, 2004.
- FDA/ORR/DFS Res. and Technol. Transfer Comm. Conference call, December 15, 2004.
- FDA/ORR/DFS Science Advisors, Conference call, December 22, 2004.
- Institute of Food Technologists Annual Meeting, six technical presentations, July 12-16, 2004. Las Vegas, NV.
- Joint Annual Meeting of American Dairy Science Association, American Society of Animal Science, Poultry Science Association, July 25-29, 2004. St. Louis, MO. Attended as Chair of the Food Safety Committee of ASAS.
- 5th ASEPT *Listeria monocytogenes* and Risk Analysis International Conference, one technical presentation, March 17-18, 2004. Laval, France.
- International Association for Food Protection Annual Meeting, 12 technical presentations, August 8-11, 2004. New Orleans, LA.
- Institute of Food Technologists Annual Meeting, July 15-20, 2005, New Orleans, LA; three technical presentations.
- Attended a CSREES Grantsmanship Workshop, February 1, 2005. Washington, DC.
- Attended Food Safety Summit, March 16-18, 2005, Washington, DC.
- Visited the Office of Scientific Quality Research of the Agricultural Research Service of USDA to discuss chairing a panel for the evaluation of 5-year research plans on pre-harvest beef and pork safety research, May 8-9, 2005, Beltsville, Maryland.
- Participated in an Institute of Food Technologists Leadership Training, May 10-11, 2005, Washington, DC.
- Participated in the meeting of the European Union Risk Analysis Network, May 14-21, 2005, Gotteburg, Sweden.
- Participated (invited) in workshop for establishment of post-harvest food safety research objectives for the National Pork Board. July 26, 2005, Cincinnati, Ohio.
- Attended an International Commission on Microbiological Criteria for Foods international meeting on Microbiological Criteria and Food Safety Objectives, October 30-November 1, 2005, Washington, DC.
- Participated in the meeting of the European Union Risk Analysis Network, November 29-December 4, 2005, Dublin, Ireland.

- Organizer and Chair of Symposium on Food Safety at Annual Meeting of the American Society of Animal Science, July 25-28, 2005, Cincinnati, Ohio.
- Facilitator of Session on Antimicrobial Resistance at the 51st Int. Congress of Meat Science and Technology, and the Reciprocal Meats Conference of the American Meat Science Association, August 7-12, 2005, Baltimore, Maryland; two technical presentations.
- Annual Meeting of the International Association for Food Protection, Co-organizer and Co-chair of symposium on Pathogen Control, August 13-18, 2005, Baltimore, Maryland; eight technical presentations.
- Organizer of *Listeria* Control Project Organizational Workshop, Fort Collins, CO. February 13-14, 2006.
- American Meat Institute and Food Marketing Institute Joint Meeting of Food Safety Committees. Washington, DC. March 15-16, 2006.
- National Advisory Committee on Microbiological Criteria for Foods meeting, participant. Washington, DC. March 20-24, 2006.
- Food Microbiology Research Conference, member of Executive Committee, participant. Chicago, IL. March 26-29, 2006.
- Annual Meeting of Amer. Society for Microbiol. attended. Orlando, FL. May, 21-24, 2006.
- Inst. of Environmental Health, visited to discuss research. Seattle, WA. June 1-3, 2006.
- United States Department of Agriculture Cooperative State, Research Education and Extension Service, National Integrated Food Safety Initiative meeting for funded projects Impact, speaker. Washington, DC. June 4-6, 2006.
- Reciprocal Meat Conference of American Meat Science Association, invited speaker, session facilitator. Urbana-Champaign, IL. June 18-21, 2006.
- Annual Meeting of Institute of Food Technologists, participant, two technical presentations; Chair-elect of Food Microbiology Division meetings. Orlando, FL. June 23-28, 2006.
- Annual Meeting of American Society of Animal Science, participant; elected Fellow. Minneapolis, MN. July 9-13, 2006.
- National Advisory Committee on Microbiological Criteria for Foods meeting, participant. Washington, DC. July 16-19, 2006.
- Annual Meeting of International Association for Food Protection, participant, invited speaker, seven technical presentations. Alberta, Calgary, Canada. August 12-16, 2006.
- FoodMicro 2006 International Meeting, participant, three technical presentations. Bologna, Italy. August 27-September 1, 2006.
- National Advisory Committee on Microbiological Criteria for Foods meeting, participant. Washington, DC. September 17-22, 2006.
- *Listeria* Control Input and Planning Workshop of Stakeholders, organizer, facilitator, speaker. Denver, CO. September 25-26, 2006.
- Food Safety Education Conference, speaker. Denver, CO. September 27-29, 2006.
- Congreso Internacional Inocuidad Alimentaria, invited keynote speaker. Universidad Autonoma de Nuevo Leon, Monterrey, Mexico. October 9-11, 2006.
- Food Marketing Institute/National Restaurant Association Conference, invited speaker. Washington, DC. October 11-13, 2006.
- International Conference on Food Science and Nutrition, invited keynote speaker and evaluator of competition papers. Aristeidis Daskalopoulos Foundation, Athens, Greece. October 31-November 1, 2006.

- *Listeria* Workshop, Advanced *Listeria monocytogenes* Intervention and Control Workshop, organizer of session and speaker. American Meat Institute Foundation, Denver, CO. November 14-15, 2006.
- Annual Meeting of Conference of Research Workers in Animal Diseases, participant, one technical presentation. Chicago, IL. December 3-5, 2006.
- Attended American Meat Institute and Food Marketing joint meeting of Food Safety Committees in Washington, DC. March 15-16, 2006.
- Two invited talks at the FSRC Food Safety Information Infrastructure Project: Phase 1 Workshop on Research Community's Role in Collection, Access and Sharing of Food Safety Information meeting at the University of Maryland in Baltimore, MD. February 1, 2007.
- Participated as member of the Int. Advisory Board at the European Union Consortium project Biotracer. Vienna, Austria. February 19-21, 2007.
- Participated and chaired a session at the National Animal Identification System project meeting. Denver, Colorado. March 13-15, 2007.
- Participated as proposal review panel member at the National Science Foundation. Arlington, Virginia. March 20, 2007.
- Attended the Isopol Int. Listeriosis meeting. Savannah, Georgia. March 21-22, 2007.
- Participated at an Institute of Food Technologists leadership meeting. Chicago, Illinois. March 22-24, 2007.
- Presented an invited lecture on Beef Safety at the kickoff meeting of the European Union Consortium ProSafeBeef project. Dublin, Ireland. March 27-29, 2007.
- National Advisory Committee on Microbiological Criteria for Foods meeting, participant. Washington, DC. May 7-10, 2007.
- National Advisory Committee on Microbiological Criteria for Foods meeting, participant. Washington, DC. May 14-15, 2007.
- Met and discussed potential collaboration in scientific activities with personnel of the Aristeides Daskalopoulos Foundation. Athens, Greece. May 28, 2007.
- Annual Meeting of the International Association for Food Protection. Two presentations at a Listeriosis workshop (ten technical presentations). Lake Buena Vista, Florida. July, 7, 2007.
- Annual Meeting of the Institute of Food Technologists. Two invited presentations and six technical presentations. Chicago, Illinois. July 28-August, 1, 2007.
- Participated at the National Animal Identification System project meeting. Breckenridge, Colorado. August 14-16, 2007.
- National Advisory Committee on Microbiological Criteria for Foods meeting, participant. Washington, DC. August 23-24, 2007.
- Met and discussed potential collaboration in scientific activities with personnel of the Aristeides Daskalopoulos Foundation. Athens, Greece. September 16, 2007.
- Presented a technical paper at the 5th Int. Conference on Predictive Modeling in Foods. Athens, Greece. September 16-19, 2007.
- National Advisory Committee on Microbiological Criteria for Foods meeting, participant. Washington, DC. September 24-28, 2007.
- Met and discussed potential collaboration in scientific activities with personnel of the Aristeides Daskalopoulos Foundation. Athens, Greece. October 8, 2007.
- Participated in the European Union Consortium ProSafeBeef project meeting in Athens, Greece. October 10-12, 2007.

- Invited presentation on “Risk and prevention based food safety” at the Conference “Protecting American Consumers Every Step of the Way: Confer. on Import Safety Science and Technology”. Texas A & M University, College Station, Texas. October 17-18, 2007.
- One technical presentation at the Annual Meeting of the Conference of Research Workers in Animal Diseases, Chicago, Illinois. December 2-4, 2007.
- Attended the American Meat Institute Foundation meeting on *E. coli* O157 in Washington, DC. January 22-23, 2008.
- Attended the International Association for Food Protection meeting on the Safety of Microwaveable Foods in Washington, DC. January 23-24, 2008.
- Participated in a National Advisory Committee on Microbiological Criteria for Foods meeting in Washington, DC. February 5-7, 2008.
- Presented an update on meat safety research to Colorado Livestock Association. February 19, 2008, Fort Collins, CO.
- Attended the Food Safety Summit in Washington, DC, March 17-19, 2008.
- Three presentations at a *Listeria* Control workshop of the National Association of Meat Processors and National Meat Association, April 23, 2008, Ontario, CA.
- Participated in an Institute of Food Technologists Scientific Advisory Panel meeting, Chicago, Illinois. May, 12, 2008.
- Participated in a National Advisory Committee on Microbiological Criteria for Foods meeting in Washington, DC. May 20-22, 2008.
- Participated in the kickoff meeting of the European Union consortium project Biotracer-EU in Athens, Greece, October 13, 2008.
- Participated in a meeting on Future Challenges to Microbial Food Safety organized by the European Food Safety Authority and by VWA Food Microbiology in Wolfheze, The Netherlands. June 8-12, 2008.
- Two invited presentations and 10 technical presentations at the 68th Annual Meeting of the Institute of Food Technologists, June 28-July 1, 2008, New Orleans, LA.
- Participated as member of the International Advisory Board at the European Union Consortium project Biotracer. July 1-5, 2008, Dublin, Ireland.
- Presented an invited Centennial Paper at the Joint American Dairy Science Association-American Society of Animal Science Annual Meeting, July 7-11, 2008, Indianapolis, IN.
- Participated in a meeting of the International Association for Food Protection Sample Preparation Working Group, August 2, 2008, Columbus, Ohio.
- Attended the annual meeting of the International Association for Food Protection in Columbus, Ohio. August 3-7, 2008 (16 technical presentations).
- Participated in a National Advisory Committee on Microbiological Criteria for Foods meeting in Washington, DC. August, 17-20, 2008.
- A webinar presentation for the project Control of *Listeria monocytogenes* on Ready-to-Eat Meat and Poultry Products, September 17, 2008, Fort Collins, CO.
- Five technical presentations at the Food Micro 2008 meeting in Aberdeen, Scotland. September 1-5, 2008.
- Food safety research update to CSU Beef Team. September 30, 2008, Fort Collins, CO.
- Presentation of an invited paper at the 61st Reciprocal Meat Conference of the American Meat Science Association, June 22-25, 2008, Gainesville, FL.
- Presented a seminar at the University of Nebraska, November 4, Lincoln, NE.

- Participated at National Academy of Sciences Committee meetings as member of the Standing Committee on the Use of Public Health Data in the Food Safety and Inspection Service Food Safety Programs, and as Chair of the Committee on Review of the Methodology Proposed by the Food Safety and Inspection Service for Risk-based Regulation of In-Commerce Activities, in Washington, DC. November 6-7, 2008.
- Update on research to visitors from Tokyo University, November 11, 2008, Fort Collins, CO.
- Presented at a conference as member of a Committee on CONSORT for Livestock Food Safety studies in Chicago, Illinois. November 18-19, 2008.
- Attended the Annual Meeting of the Conference of Research Workers in Animal Diseases in Chicago, Illinois. December 7-9, 2008.
- Participant in the Food Safety and Quality Benchmarking Survey, sponsored by Kraft, and conducted by Booz-Allen-Hamilton (2008).
- Participated as Chair of the Committee of the National Academy of Sciences on Review of the Methodology Proposed by the Food Safety and Inspection Service for Risk-based Regulation of In-Commerce Activities (In Commerce I) at a meeting, in Irvine, CA. January 7-9, 2009.
- Attended and presented research progress at the 2009 NCBA/BIFSCO Beef Industry Safety Summit, in San Diego, CA. March 4-6, 2009.
- Participated as Panel member for SBIR Food safety proposal evaluation of the National Science Foundation, in Washington, DC. March 11-13, 2009.
- Participated in a National Advisory Committee on Microbiological Criteria for Foods meeting, in Washington, DC. March 16-20, 2009.
- Participated and presented a briefing to FSIS for the National Academy of Sciences Committee on Review of the Methodology Proposed by the Food Safety and Inspection Service for Risk-based Regulation of In-Commerce Activities (In Commerce I), in Washington DC. March 19, 2009.
- Presented an invited lecture and participated in the meeting of the European Union Consortium Project ProSafeBeef, in Dublin, Ireland. March 22-27, 2009.
- Participated as co-organizer and presented a lecture at the Antibiotic Resistance Conference, in Washington, DC. April 1-3, 2009.
- Participated as co-organizer and evaluator at a scientific research competition sponsored by the Aristeidis Daskalopoulos Foundation, in Athens, Greece. April 4-12, 2009.
- Participated as an invited Colloquium member of the American Academy of Microbiology in the development of a paper on the Future of Food Safety, in San Francisco, CA. April 23-26, 2009.
- Participated, as a member of a Panel for the Evaluation of the 5-year Food Safety Research Program of the Agricultural research Service of the United States Department of Agriculture, in Beltsville, MD. May 11-13, 2009.
- Attended the Annual General Meeting of the American Society for Microbiology, in Philadelphia, PA. May 17-20, 2009.
- Participated at National Academy of Sciences Committee meetings as member of the Standing Committee on the Use of Public Health Data in the Food Safety and Inspection Service Food Safety Program, in Washington, DC. June 2-3, 2009.
- Attended the Institute of Food Technologists Annual Meeting, in Anaheim, CA. June 6-8, 2009. (7 technical presentations).

- Participated as a member at a plenary meeting of the European Food Safety Authority Biohazard Panel, in Parma, Italy. June 8-12, 2009.
- Participated as member of the International Advisory Board at the European Union Consortium project Biotracer meeting, in Berlin, Germany. June 20-27, 2009.
- Participated as Chair of the Committee of the National Academy of Sciences on Review of the Proposed by the Food Safety and Inspection Service Follow-up Surveillance for Risk-based Regulation of In-Commerce Activities (In Commerce II) at a meeting, in Washington, DC. July 5-8, 2009.
- Attended and presented progress reports on funded projects at a meeting of USDA/CSREES/NIFSI, in Grapevine, TX. July 11, 2009 (2 technical presentations).
- Attended the Annual Meeting of the International Association for Food Protection, in Grapevine, TX. July, 12-14, 2009 (16 technical presentations).
- Participated as a member at a meeting of the European Food Safety Authority Working Group on Decontamination, in Brussels, Belgium. August 31-September 3, 2009.
- Participated as a member at a meeting of the European Food Safety Authority Working Group on Irradiation, in Parma, Italy. September 6-8, 2009.
- Participated as a member at a plenary meeting of the European Food Safety Authority Biohazard Panel, in Parma, Italy. September 9-10, 2009.
- Participated as a member at a plenary meeting of the European Food Safety Authority Working Group *Salmonella* in Broilers Control, in Parma, Italy. September 11, 2009.
- Participated as the external examiner in a Ph.D. final oral examination at the University of Ulster in Belfast, Northern, Ireland. September 12-14, 2009.
- Presented an invited paper and participated at a European Union Research Consortium on ProSafeBeef General Assembly, in Athens, Greece. October 14-15, 2009.
- Participated as a member at a meeting of the European Food Safety Authority Working Group on Decontamination, in Brussels, Belgium. October 16, 2009.
- Participated at a European Union Research Consortium on Symbiosis meeting, in Naples, Italy. October 17-19, 2009.
- Participated as a member at a plenary meeting of the European Food Safety Authority Biohazard Panel, in Barcelona, Spain. October 20-22, 2009.
- Participated as a member at a meeting of the European Food Safety Authority Working Group on Irradiation, in Barcelona, Spain. October 23-25, 2009.
- Presented to the National Veterinary Research & Quarantine Service, November 12, Seoul, Korea.
- Participated as a member at a meeting of the European Food Safety Authority Working Group on Decontamination, in Copenhagen, Denmark. December 1-3, 2009.
- Met with the coordinator of the European Union Research Consortium on Symbiosis, in Athens, Greece. December 4-7, 2009.
- Participated as a member at a plenary meeting of the European Food Safety Authority Biohazard Panel, in Parma, Italy. December 8-11, 2009.
- Organizer of monthly conference telephone calls of scientists collaborating in the *Listeria* Control USDA project (2005-2010).
- Participated as a member of an evaluation panel for a site visit to evaluate the research programs of the Center for Food Safety and Applied Nutrition of the Food and Drug Administration, in College Park and Laurel, MD. January 13-15, 2010.

- Participated as a member at a plenary meeting of the European Food Safety Authority Biohazard Panel, in Parma, Italy. January 18-22, 2010.
- Participated as a member at a meeting of the European Food Safety Authority Working Group on *Campylobacter* Control in Broilers, in Brussels, Belgium. January 25-28, 2010.
- Participated in a European Food Safety Authority sponsored workshop on the Process of Systematic Review, in Parma, Italy. February 21-24, 2010.
- Participated as a member at a meeting of the European Food Safety Authority Working Group on Hot Water Decontamination, in Brussels, Belgium. February 25-27, 2010.
- Attended the 2010 NCBA/BIFSCO Beef Industry Safety Summit, in Dallas, TX. March 2-5, 2010.
- Participated as a member at a plenary meeting of the European Food Safety Authority Biohazard Panel, in Parma, Italy. March 8-12, 2010.
- Participated as a member of the International Advisory Board at the European Union Consortium project Biotracer meeting, in Copenhagen, Denmark. March 21-25, 2010.
- Participated as a member in a meeting of the National Academy of Sciences Standing Committee on the Use of Public Health Data in the Food Safety and Inspection Service Food Safety Programs, in Washington, DC. April 14-16, 2010.
- Participated in a meeting of a consortium to submit a CAP proposal to the National Institute of Food and Agriculture on Control of STEC in Beef, in Chicago, IL. April 29-30, 2010.
- Attended the ISOPOL Listeriosis meeting, in Porto, Portugal. May 3-10, 2010.
- Participated as a member at a meeting of the European Food Safety Authority Working Group on *Campylobacter* Control in Broilers, in Amsterdam, The Netherlands. May 15-18, 2010.
- Participated as a member at a meeting of the European Food Safety Authority Working Group on Hot Water Decontamination, in Parma, Italy. May 23-25, 2010.
- Participated as a member at a plenary meeting of the European Food Safety Authority Biohazard Panel, in Parma, Italy. May 26-27, 2010.
- Visited scientists at the Agricultural University of Athens to discuss and plan activities for the European Union Research Consortium on Symbiosis, in Athens, Greece. June 4-11, 2010.
- Participated as a member at a meeting of the European Food Safety Authority Working Group on *Campylobacter* Control in Broilers, in Barcelona, Spain. June 14-17, 2010.
- Attended the Annual Reciprocal Meat Conference of the American Meat Science Association, in Lubbock, TX. June 21-23, 2010. (2 technical presentations).
- Participated as a member at a meeting of the European Food Safety Authority Working Group on *Salmonella* Control in Broilers, in Brussels, Belgium. July 1-3, 2010.
- Participated as a member at a meeting of the European Food Safety Authority Working Group on Hot Water Decontamination, in Parma, Italy. July 5-6, 2010.
- Participated as a member at a plenary meeting of the European Food Safety Authority Biohazard Panel, in Parma, Italy. July 7-9, 2010.
- Participated as a member in a meeting of the National Academy of Sciences Committee on Review of the USDA Agricultural Marketing Service Ground Beef Purchasing Requirements for the School Lunch Program, in Washington, DC. July 13-15, 2010.
- Attended the Institute of Food Technologists Annual Meeting, in Anaheim, CA. July 17-20, 2010. (5 technical presentations).
- Attended the Annual Meeting of the International Association for Food Protection, in

- Anaheim, CA. July 31-August 4, 2010. (9 technical presentations).
- Participated as a member in a meeting of the National Academy of Sciences Committee on Review of the USDA Agricultural Marketing Service Ground Beef Purchasing Requirements for the School Lunch Program, in Washington, DC. August 9-11, 2010.
 - Invited Speaker at the International Congress of Meat Science and Technology, in Jeju, Korea. August 14-21, 2010.
 - Participated as a member at a meeting of the European Food Safety Authority Working Group on Hot Water Decontamination, in Copenhagen, Denmark. August 30-31, 2010.
 - Attended the Conference Food Micro 2010, in Copenhagen, Denmark. September 1-3, 2010. (1 technical presentation).
 - Invited Speaker at the XVII Congreso Nacional de Microbiología de los Alimentos, in Valladolid, Spain. September 18-20, 2010.
 - Participated as a member at a plenary meeting of the European Food Safety Authority Biohazard Panel, in Brussels, Belgium. September 21-22, 2010.
 - Participated as a member at a meeting of the European Food Safety Authority Working Group on *Campylobacter* Control in Broilers, in Brussels, Belgium. September 23-24, 2010.
 - Visited scientists at the Agricultural University of Athens to discuss and plan activities for the European Union Research Consortium on Symbiosis, in Athens, Greece. October 13-18, 2010.
 - Participated as a member at a plenary meeting of the European Food Safety Authority Biohazard Panel, in Parma, Italy. October 19-21, 2010.
 - Participated as a member at a meeting of the European Food Safety Authority Working Group on *Salmonella* Control in Broilers, in Parma, Italy. October 22-23, 2010.
 - As a member of an exchange group between the USDA Foreign Agricultural Service and the China Ministry of Agriculture, visited the China Academy of Agricultural Sciences, in Beijing, China. November 4-6, 2010.
 - As a member of an exchange group between the USDA Foreign Agricultural Service and the China Ministry of Agriculture, visited Nankai University and Tianjin Normal University, in Tianjin, China. November 7-8, 2010.
 - As a member of an exchange group between the USDA Foreign Agricultural Service and the China Ministry of Agriculture, visited Shanghai Jiaotong University College of Agriculture, in Shanghai, China. November 9, 2010.
 - Invited Speaker at International Consortium on Antibiotic Resistance Mitigation and Food Safety Kickoff Meeting, in Tianjin, China. November 7-8, 2010.
 - Invited Speaker and Coordinator of Workshop at 2010 China International Food Safety and Quality Conference, in Shanghai, China. November 10-12, 2010.
 - Participated as a member at a meeting of the European Food Safety Authority Working Group on *Campylobacter* Control in Broilers, in Amsterdam, The Netherlands. November 21-24, 2010.
 - Participated as a member at a plenary meeting of the European Food Safety Authority Biohazard Panel, in Parma, Italy. December 6-10, 2010.
 - Participated as a member in a meeting of the National Academy of Sciences Standing Committee on the Use of Public Health Data in the Food Safety and Inspection Service Food Safety Programs, in Washington, DC. December 12-14, 2010.
 - Organizer of monthly conference telephone calls of scientists collaborating in the *Listeria*

Control USDA project.

- Participated, as a member of a Colorado State University delegation with the Provost in a visit and a Symposium on “One Medicine/One Health” at UADY Merida, Mexico, exploring opportunities to address local and global needs in human and animal health, January 15-20, 2011.
- Participated in a meeting of the European Food Safety Authority Biological Hazards Panel Working Group on *Campylobacter* Control in Broilers, in Barcelona, Spain, January 26-27, 2011.
- Attended the 2011 NCBA/BIFSCO Beef Industry Safety Summit, in Dallas, TX. March 2-4, 2011.
- Chaired a meeting of the European Food Safety Authority Biological Hazards Panel Working Group on the Safety of Meat Product ‘Smokies’, in Dublin, Ireland, March 8, 2011.
- Participated as a member at a plenary meeting of the European Food Safety Authority Biohazard Panel, in Dublin, Ireland, March 9-10, 2011.
- Participated as a member at a meeting of the European Food Safety Authority Scientific Committee, in Parma, Italy, April 5-6, 2011.
- Participated as Vice Chair at a meeting of the European Food Safety Panel on Biological Hazards, in Parma, Italy, April 13-14, 2011.
- Participated as a member at a meeting of the European Food Safety Authority Working Group on Lactic Acid Decontamination, in Parma, Italy, April 15, 2011.
- Worked with collaborators at the Agricultural University of Athens, Greece on the sponsored project “Symbiosis-EU”, May 4-6, 2011.
- Participated as external committee member in a Ph.D. final examination at the Agricultural University of Athens, Greece, May 10, 2011.
- Participated in a meeting of the European Food Safety Authority Biological Hazards Panel Working Group on *Campylobacter* Control in Broilers, in Parma, Italy, May 24, 2011.
- Participated as Vice Chair at a meeting of the European Food Safety Panel on Biological Hazards, in Parma, Italy, May 25-26, 2011.
- Attended the Institute of Food Technologists Annual Meeting, in New Orleans, LA, June 11-13, 2011 (4 technical presentations).
- Participated as a member at a meeting of the European Food Safety Authority Working Group on Lactic Acid Decontamination, in Brussels, Belgium, June 17, 2011.
- Participated as Chair at a meeting of the European Food Safety Authority Working Group on Secure Meat Decontamination, in Brussels, Belgium, June 27, 2011.
- Invited keynote speaker at the Oscar Mayer/Kraft Foods Meat Science Summit, in Madison, WI, July 20, 2011.
- Attended the Annual Meeting of the International Association for Food Protection, in Milwaukee, WI, July 31-August 3, 2011 (5 technical presentations).
- Invited speaker in a symposium on Biotracing at the 98th Annual Meeting of the International Association for Food Protection, in Milwaukee, WI, July 31-August 3, 2011.
- Invited speaker in a symposium on Validation of Antimicrobial Interventions at the 98th Annual Meeting of the International Association for Food Protection, in Milwaukee, WI, July 31-August 3, 2011.
- Worked with collaborators at the Agricultural University of Athens, Greece on the sponsored project “Symbiosis-EU”, August 23-25, 2011.

- Participated as a member of a panel in the evaluation of the Institute of Technology and Management of Agriculture Ecosystems of the Center for Research and Technology-Thessaly, Greece, August 31, 2011.
- Participated as a member of a panel in the evaluation of the Institute of Human Performance and Rehabilitation of the Center for Research and Technology-Thessaly, Greece, September 1, 2011.
- Chaired a panel evaluating the Department of Animal Sciences and Aquaculture of the Agricultural University of Athens for the Hellenic Authority for Quality Assurance in Higher Education, in Athens, Greece, September 5-10, 2011.
- Chaired a meeting of the European Food Safety Panel on Biological Hazards, in Parma, Italy, September 21-22, 2011.
- Participated as a member at a meeting of the European Food Safety Authority Working Group on Salmonella Control in Turkeys, in Parma, Italy, September 23, 2011.
- Invited lecture at the University of Lusófona, in Lisbon, Portugal, October 7, 2011.
- Invited keynote lecture at the II Encontro de Formação Ordem dos Médicos Veterinários, in Lisbon, Portugal, October 8-9, 2011.
- Invited keynote lecture at the 4th Ulusal Veteriner Gıda Hijyeni Kongresi, in Belek-Antalya, Turkey, October 13-16, 2011.
- Invited keynote lecture at the 4th Congresso Brasileiro de Ciência e Tecnologia de Carnes, in São Pedro-São Paulo, Brazil, October 24-27, 2011.
- Chaired a meeting of the European Food Safety Authority Working Group on Modernization of Bovine Inspection, in Parma, Italy, October 18, 2011.
- Co-chaired a meeting of the European Food Safety Panel on Biological Hazards, in Parma, Italy, October 19-20, 2011.
- Chaired a meeting of the European Food Safety Authority Working Group on Listex Bacteriophage Decontamination, in Brussels, Belgium, November 7, 2011.
- Participated in a meeting of the European Food Safety Authority Working Group on Safety of Composite Food Products, in Brussels, Belgium, November 9, 2011.
- Participated as a panel member in the review of the Animal Science department at Texas A&M University, in College Station, TX, November 14-16, 2011.
- Participated as Vice Chair in a meeting of the European Food Safety Panel on Biological Hazards, in Parma, Italy, December 7-8, 2011.
- Participated in a meeting of the European Food Safety Authority Biological Hazards Panel, in Parma, Italy, January 25-26, 2012.
- Participated in a meeting of the European Food Safety Authority Biological Hazards Panel Working Group on Composite Food Products, in Parma, Italy, January 27, 2012.
- Participated in meetings of collaborators in the research project consortia Symbiosis-EU, in Athens, Greece, February 7-8, 2012.
- Participated in meetings with collaborators in the research project consortium Symbiosis-EU and ProSafeBeef, in Dublin, Ireland, February 14-15, 2012.
- Co-chaired a meeting of the Task Force of the Greek Council on Science and Technology dealing with research planning for Nutrition, Food, Aquaculture and Agro-biotechnology of Greece for the years 2014-2020, in Athens Greece, February 16-17, 2012.
- Participated in a meeting of the European Food Safety Authority Biological Hazards Panel, in Copenhagen, Denmark, March 7-8, 2012.

- Chaired a meeting of the European Food Safety Authority Biological Hazards Panel Working Group on Bovine Meat Inspection, in Copenhagen, Denmark, March 9, 2012.
- Participated in a meeting of the European Food Safety Authority Biological Hazards Panel Working Group on Composite Food Products, in Brussels, Belgium, March 13, 2012.
- Attended annual meeting of the North American Meat Processors Association, in Chicago, Illinois, March 16-17, 2012.
- Chaired a committee evaluating the Department of Animal Production of the Technological Educational Institute of Larissa for the Hellenic Higher Education Accreditation and Quality Assurance agency, in Larissa and Athens, Greece, March 19-23, 2012.
- Participated in a meeting of the European Food Safety Authority Biological Hazards Panel, in Parma, Italy, April 18-19, 2012.
- Participated in a meeting of the European Food Safety Authority Biological Hazards Panel, in Parma, Italy, May 23-24, 2012.
- Participated in a meeting of the European Food Safety Authority Biological Hazards Panel, with Bovine Meat Inspection Stakeholders, in Parma, Italy, May 25, 2012.
- Member of a committee evaluating the Department of Agricultural Products Marketing and Quality Control of the Technological Educational Institute of Western Macedonia for the Hellenic Higher Education Accreditation and Quality Assurance agency, in Larissa and Athens, Greece, June 5-8, 2012.
- Chaired a meeting of the European Food Safety Authority Biological Hazards Panel Working Group on Bovine Meat Inspection, in Dublin, Ireland, June 14, 2012
- Attended the Institute of Food Technologists Annual Meeting, in Las Vegas, Nevada, June 25-27, 2012.
- Participated in a meeting of the European Food Safety Authority Biological Hazards Panel, in Parma, Italy, July 4-5, 2012. Elected Panel Chair.
- Attended the International Association for Food Protection Annual Meeting, in Providence, Rhode Island, July 22-25, 2012.
- Attended FoodMicro 2012. One technical presentation, Istanbul, Turkey, September 4-7, 2012.
- Chaired a meeting of the European Food Safety Authority Biological Hazards Panel, in Parma, Italy, September 12-13, 2012.
- Participated in a meeting of the European Food Safety Authority Scientific Committee, in Parma, Italy, September 18-19, 2012.
- Presented the Keynote Address at the Food Safety and Quality Conference, in Belgrade, Serbia, October 4, 2012.
- Chaired a meeting of the European Food Safety Authority Biological Hazards Panel Working Group on Scientific Coordination of Meat Inspection, in Parma, Italy, October 22, 2012.
- Chaired a meeting of the European Food Safety Authority Biological Hazards Panel Working Group on Mechanically Separated Meat, in Parma, Italy, October 23, 2012.
- Chaired a meeting of the European Food Safety Authority Biological Hazards Panel, in Parma, Italy, October 24-25, 2012.
- Attended by invitation the European Food Safety Authority 10-Year Anniversary Scientific Conference, in Parma, Italy, November 7-8, 2012.
- Attended by invitation the European Food Safety Authority 10-Year High Level Conference, in Parma, Italy, November 13, 2012.

- Participated in a meeting of the European Food Safety Authority Scientific Committee, in Parma, Italy, November 27-28, 2012.
- Chaired a meeting of the European Food Safety Authority Biological Hazards Panel Working Group on Bovine Meat Inspection, in Parma, Italy, December 4, 2012.
- Chaired a meeting of the European Food Safety Authority Biological Hazards Panel, in Parma, Italy, December 5-6, 2012.

15. List of Publications:

A. Refereed Journal Articles:

1. Sofos, J.N., and C.E. Allen. 1977. Effects of lean meat source and levels of fat and soy protein on the properties of wiener-type products. *J. Food Sci.* 42:875-878.
2. Sofos, J.N., I. Noda, and C.E. Allen. 1977. Effects of soy proteins and their levels of incorporation on the properties of wiener-type products. *J. Food Sci.* 42:879-884.
3. Noda, I., J.N. Sofos, and C.E. Allen. 1977. Nutritional evaluation of all-meat and meat-soy wieners. *J. Food Sci.* 42:567-569.
4. Sofos, J.N., F.F. Busta, K. Bhothipaksa, and C.E. Allen. 1979. Sodium nitrite and sorbic acid effects on *Clostridium botulinum* toxin formation in chicken frankfurter-type emulsions. *J. Food Sci.* 44:668-672, 675.
5. Sofos, J.N., F.F. Busta, and C.E. Allen. 1979. Sodium nitrite and sorbic acid effects on *Clostridium botulinum* spore germination and total microbial growth in chicken frankfurter emulsions during temperature abuse. *Appl. Environ. Microbiol.* 37:1103-1109.
6. Sofos, J.N., F.F. Busta, and C.E. Allen. 1979. Botulism control by nitrite and sorbate in cured meats: a review. *J. Food Prot.* 42:739-770.
7. Sofos, J.N., F.F. Busta, and C.E. Allen. 1979. Effects of sodium nitrite on *Clostridium botulinum* toxin production in frankfurter emulsions formulated with meat and soy proteins. *J. Food Sci.* 44:1267-1271.
8. Sofos, J.N., F.F. Busta, and C.E. Allen. 1979. *Clostridium botulinum* control by sodium nitrite and sorbic acid in various meat and soy protein formulations. *J. Food Sci.* 44:1662-1667, 1671.
9. Sofos, J.N., F.F. Busta, and C.E. Allen. 1980. Influence of pH on *Clostridium botulinum* control by sodium nitrite and sorbic acid in chicken emulsions. *J. Food Sci.* 45:7-12.
10. Sofos, J.N., and F.F. Busta. 1980. Alternatives to the use of nitrite as an antibotulinal agent. *Food Tech.* 34(5):244-251.
11. Sofos, J.N., F.F. Busta, K. Bhothipaksa, C.E. Allen, M.C. Robach, and M.W. Paquette. 1980. Effects of various concentrations of sodium nitrite and potassium sorbate on *Clostridium botulinum* toxin production in commercially prepared bacon. *J. Food Sci.* 45:1285-1292.
12. Robach, M.C., J.L. Owens, M.W. Paquette, J.N. Sofos, and F.F. Busta. 1980. Effects of various concentrations of sodium nitrite and potassium sorbate on nitrosamine formation in commercially prepared bacon. *J. Food Sci.* 45:1280-1284.
13. Paquette, M.W., M.C. Robach, J.N. Sofos, and F.F. Busta. 1980. Effects of various concentrations of sodium nitrite and potassium sorbate on color and sensory qualities of commercially prepared bacon. *J. Food Sci.* 45:1293-1296.
14. Sofos, J.N., and F.F. Busta. 1981. Antimicrobial activity of sorbate. *J. Food Prot.* 44:614-622.

15. Robach, M.C., and J.N. Sofos. 1982. Use of sorbates in meat products, fresh poultry and poultry products: a review. *J. Food Prot.* 45:374-383.
16. Blocher, J.C., F.F. Busta, and J.N. Sofos. 1982. Influence of potassium sorbate and pH on ten strains of type A and B *Clostridium botulinum*. *J. Food Sci.* 47:2028-2032.
17. Nelson, K.A., F.F. Busta, J.N. Sofos, and M.K. Wagner. 1983. Effect of polyphosphates in combination with nitrite-sorbate or sorbate on *Clostridium botulinum* growth and toxin production in chicken frankfurter emulsions. *J. Food Prot.* 46:846-850, 855.
18. Sofos, J.N. 1983. Effects of reduced salt (NaCl) levels on the stability of frankfurters. *J. Food Sci.* 48:1684-1691.
19. Sofos, J.N. 1983. Effects of reduced salt (NaCl) levels on sensory and instrumental evaluation of frankfurters. *J. Food Sci.* 48:1692-1695, 1699.
20. Sofos, J.N. 1983. Antimicrobial effects of sodium and other ions in foods: a review. *J. Food Safety* 6:45-78.
21. Sofos, J.N., D.J. Fagerberg, and C.L. Quarles. 1985. Effects of sorbic acid feed fungistat on the intestinal microflora of floor-reared broiler chickens. *Poultry Sci.* 64:832-840.
22. Stern, N.J., M.P. Hernandez, L. Blankenship, K.E. Deibel, S. Doores, M.P. Doyle, H. Ng, M.D. Pierson, J.N. Sofos, W.H. Sveum, and D.C. Westhoff. 1985. Prevalence and distribution of *Campylobacter jejuni* and *Campylobacter coli* in retail meats. *J. Food Prot.* 48:595-599.
23. Madril, M.T., and J.N. Sofos. 1985. Antimicrobial and functional effects of six polyphosphates in reduced NaCl comminuted meat products. *Lebensm.-Wiss. u.-Technol.* 18:316-322.
24. Sofos, J.N. 1985. Influence of sodium tripolyphosphate on the binding and antimicrobial properties of reduced NaCl-comminuted meat products. *J. Food Sci.* 50:1379-1383, 1391.
25. Sofos, J.N. 1985. Improved cooking yields of meat batters formulated with potassium sorbate and reduced levels of NaCl. *J. Food Sci.* 50:1571-1575.
26. Sofos, J.N., M.D. Pierson, J.C. Blocher, and F.F. Busta. 1986. Mode of action of sorbic acid on bacterial cells and spores. *Int. J. Food Microbiol.* 3:1-17.
27. Sofos, J.N. 1986. Antimicrobial activity and functionality of reduced sodium chloride and potassium sorbate in uncured poultry products. *J. Food Sci.* 51:16-19, 23.
28. Sofos, J.N. 1986. Use of phosphates in low-sodium meat products. *Food Technol.* 40(9):52, 54-58, 60, 62, 64, 66, 68-69.
29. Madril, M.T., and J.N. Sofos. 1986. Interaction of reduced NaCl, sodium acid pyrophosphate and pH on the antimicrobial activity of comminuted meat products. *J. Food Sci.* 51:1147-1151.
30. Means, W.J., A.D. Clarke, J.N. Sofos, and G.R. Schmidt. 1987. Binding, sensory and storage properties of algin/calcium structured beef steaks. *J. Food Sci.* 52:252-256, 262.
31. Clarke, A.D., J.N. Sofos, and G.R. Schmidt. 1988. Effect of algin/calcium, pH and muscle proteins on gelation and microstructure of gels and structured beef. *Lebensm.-Wiss. u.-Technol.* 21:46-53.
32. Clarke, A.D., J.N. Sofos, and G.R. Schmidt. 1988. Effect of algin/calcium binder levels on various characteristics of structured beef. *J. Food Sci.* 53:711-713, 726.
33. Boyle, D.L., J.N. Sofos, and J.A. Maga. 1988. Inhibition of spoilage and pathogenic microorganisms by liquid smoke from various woods. *Lebensm.-Wiss. u.-Technol.* 21:54-58.
34. Sofos, J.N., J.A. Maga, and D.L. Boyle. 1988. Effect of ether extracts from condensed

- wood smokes on the growth of *Aeromonas hydrophila* and *Staphylococcus aureus*. J. Food Sci. 53:1840-1843.
35. Clarke, A.D., J.N. Sofos, and G.R. Schmidt. 1988. Influence of varying pH and algin/calcium binders on selected physical and sensory characteristics of structured beef. J. Food Sci. 53:1266-1269, 1277.
 36. Ensor, S.A., E.A. Ernst, J.N. Sofos, and G.R. Schmidt. 1989. Quality characteristics of restructured turkey meat with variable alginate/calcium-lactate ratios. J. Food Sci. 54:558-560.
 37. Ernst, E.A., S.A. Ensor, J.N. Sofos, and G.R. Schmidt. 1989. Shelf-life of algin/calcium restructured turkey products held under aerobic and anaerobic conditions. J. Food Sci. 54:1147-1150, 1154.
 38. Likimani, T.A., J.N. Sofos, J.A. Maga, and J.M. Harper. 1989. The microstructure of corn/soybean blends extruded with a thermostable α -amylase. Lebensm.-Wiss. u.-Technol. 22:301-306.
 39. Raharjo, S., J.N. Sofos, J.A. Maga, and G.R. Schmidt. 1989. Influence of meat restructuring systems on lipid oxidation in beef. Lebensm.-Wiss. u.-Technol. 22:199-203.
 40. Boyle, D.L., G.R. Schmidt, and J.N. Sofos. 1990. Growth of *Listeria monocytogenes* inoculated in waste fluids from clean-up of a meat grinder. J. Food Sci. 55:277-278.
 41. Boyle, D.L., J.N. Sofos, and G.R. Schmidt. 1990. Growth of *Listeria monocytogenes* inoculated in waste fluids collected from a slaughterhouse. J. Food Prot. 53:102-104, 118.
 42. Boyle, D.L., J.N. Sofos, and G.R. Schmidt. 1990. Thermal destruction of *Listeria monocytogenes* in a meat slurry and in ground beef. J. Food Sci. 55:327-329.
 43. Likimani, T.A., J.N. Sofos, J.A. Maga, and J.M. Harper. 1990. Methodology to determine destruction of bacterial spores during extrusion cooking. J. Food Sci. 55:1388-1393.
 44. Likimani, T.A., L. Alvarez-Martinez, and J.N. Sofos. 1990. The effect of feed moisture and shear strain on destruction of *Bacillus globigii* spores during extrusion cooking. Food Microbiol. 7:3-11.
 45. Likimani, T.A., J.A. Maga, and J.N. Sofos. 1990. The rate of starch hydrolysis in extruded corn/soybean products. Lebensm.-Wiss. u.-Technol. 23:226-228.
 46. Ensor, S.A., J.N. Sofos, and G.R. Schmidt. 1990. Effects of connective tissue on algin restructured beef. J. Food Sci. 55:911-914.
 47. Ensor, S.A., J.N. Sofos, and G.R. Schmidt. 1990. Optimization of algin/calcium binder in restructured beef. J. Muscle Foods 1:197-206.
 48. Likimani, T.A., and J.N. Sofos. 1990. Bacterial spore injury during extrusion cooking of corn/soybean mixtures. Int. J. Food Microbiol. 11:243-250.
 49. Likimani, T.A., J.N. Sofos, J.A. Maga, and J.M. Harper. 1991. Extrusion cooking of corn/soybean mix in presence of thermostable α -amylase. J. Food Sci. 56:99-105, 108.
 50. Ensor, S.A., J.N. Sofos, and G.R. Schmidt. 1991. Differential scanning calorimetric studies of meat protein-alginate mixtures. J. Food Sci. 56:175-179, 190.
 51. Kallander, K.D., A.D. Hitchins, G.A. Lancette, J.A. Schmiege, G.R. Garcia, H.M. Solomon, and J.N. Sofos. 1991. Fate of *Listeria monocytogenes* in shredded cabbage stored at 5 and 25°C under a modified atmosphere. J. Food Prot. 54:302-304.
 52. Yen, L.C., J.N. Sofos, and G.R. Schmidt. 1991. Effect of meat curing ingredients on thermal destruction of *Listeria monocytogenes* in ground pork. J. Food Prot. 54:408-412.
 53. Harmayani, E., J.N. Sofos, and G.R. Schmidt. 1991. Growth and aminopeptidase activity of *Pseudomonas fragi* in presence of phosphates. Lebensm.-Wiss. u.-Technol. 24:350-354.

54. Harmayani, E., J.N. Sofos, and G.R. Schmidt. 1991. Effect of sodium lactate, calcium lactate and sodium alginate on bacterial growth and aminopeptidase activity. *J. Food Safety* 11:269-283.
55. Gifford, H., K. Lorenz, and J.N. Sofos. 1991. Analysis of bakery products for presence of *Listeria monocytogenes*. *Lebensm.-Wiss. u.-Technol.* 24:476-477.
56. Estela, L.A., J.N. Sofos, and B.B. Flores. 1992. Bacteriophage typing of *Listeria monocytogenes* cultures isolated from seafoods. *J. Food Prot.* 55:13-17.
57. Yen, L.C., J.N. Sofos, and G.R. Schmidt. 1992. Thermal destruction of *Listeria monocytogenes* in ground pork with water, sodium chloride and other curing ingredients. *Lebensm.-Wiss. u.-Technol.* 25:61-65.
58. Sloan, E.M., C.J. Hagen, G.A. Lancette, J.T. Peeler, and J.N. Sofos. 1992. Comparison of five selective enrichment broths and two selective agars for recovery of *Vibrio vulnificus* from oysters. *J. Food Prot.* 55:356-359.
59. Ba-Jaber, A.S., J.N. Sofos, G.R. Schmidt, and J.A. Maga. 1992. Texturization of hand- and mechanically-deboned poultry meat combinations with a soy protein isolate by extrusion cooking. *Lebensm.-Wiss. u.-Technol.* 25:153-157.
60. Yen, L.C., J.N. Sofos, and G.R. Schmidt. 1992. Destruction of *Listeria monocytogenes* by heat in ground pork formulated with kappa-carrageenan, sodium lactate and the algin/calcium meat binder. *Food Microbiol.* 9:223-230.
61. Raharjo, S., J.N. Sofos, and G.R. Schmidt. 1992. Improved speed, specificity, and limit of determination of an aqueous acid extraction thiobarbituric acid-C₁₈ method for measuring lipid peroxidation in beef. *J. Agr. Food Chem.* 40:2182-2185.
62. Raharjo, S., J.N. Sofos, and G.R. Schmidt. 1992. Applicability of an aqueous acid extraction thiobarbituric acid-C₁₈ method for measuring lipid peroxidation in meat from five animal species. *Lebensm.-Wiss. u.-Technol.* 25:548-551.
63. Ba-Jaber, A.S., J.N. Sofos, G.R. Schmidt, and J.A. Maga. 1992. Cohesion and hardness of extrusion-cooked mechanically- and hand-deboned poultry meat with soy protein isolate and kappa-carrageenan. *J. Muscle Foods* 4:27-39.
64. Estela, L.A., and J.N. Sofos. 1993. Comparison of conventional and reversed phage typing procedures for identification of *Listeria* spp. *Appl. Environ. Microbiol.* 59:617-619.
65. Raharjo, S., and J.N. Sofos. 1993. Methodology for measuring malonaldehyde as a product of lipid peroxidation in muscle tissues: a review. *Meat Sci.* 35:145-169.
66. Raharjo, S., J.N. Sofos, and G.R. Schmidt. 1993. Effect of meat curing agents and phosphates on thiobarbituric acid (TBA) numbers of ground beef determined by the aqueous acid extraction TBA-C₁₈ method. *Food Chem.* 47:137-143.
67. Harmayani, E., J.N. Sofos, and G.R. Schmidt. 1993. Fate of *Listeria monocytogenes* in raw and cooked ground beef with meat processing additives. *Int. J. Food Microbiol.* 18:223-232.
68. Dexter, D.R., J.N. Sofos, and G.R. Schmidt. 1993. Quality characteristics of turkey bologna formulated with carrageenan, starch, milk and soy protein. *J. Muscle Foods* 4:207-223.
69. Raharjo, S., J.N. Sofos, and G.R. Schmidt. 1993. Solid-phase acid extraction improves thiobarbituric acid method to determine lipid oxidation. *J. Food Sci.* 58:921-924, 932.
70. Sofos, J.N. 1993. Current microbiological considerations in food preservation. *Int. J. Food Microbiol.* 19:87-108.
71. Boyle, E.A. E., J.N. Sofos, and G.R. Schmidt. 1993. Depression of a_w by soluble and insoluble solids in alginate restructured beef heart meat. *J. Food Sci.* 58:959-962, 967.

72. Shand, P.J., J.N. Sofos, and G.R. Schmidt. 1993. Properties of algin/calcium and salt/phosphate structured beef rolls with added gums. *J. Food Sci.* 58:1224-1230.
73. Dexter, D.R., G.L. Cowman, J.B. Morgan, R.P. Clayton, J.D. Tatum, J.N. Sofos, G.R. Schmidt, R.D. Glock, and G.C. Smith. 1994. Incidence of injection-site blemishes in beef top sirloin butts. *J. Anim. Sci.* 72:824-827.
74. Hagen, C.J., E.M. Sloan, G.A. Lancette, J.T. Peeler, and J.N. Sofos. 1994. Enumeration of *Vibrio parahaemolyticus* and *Vibrio vulnificus* in various seafoods with two enrichment broths. *J. Food Prot.* 57:403-409.
75. Smith, G.C., J.N. Sofos, M.J. Aaronson, J.B. Morgan, J.D. Tatum, and G.R. Schmidt. 1994. Incidence of pesticide residues and residues of chemicals specified for testing in U.S. beef by the European Community. *J. Muscle Foods* 5:271-284.
76. Raharjo, S., D.R. Dexter, R.C. Worfel, J.N. Sofos, M.B. Solomon, G.W. Shults, and G.R. Schmidt. 1994. Restructuring veal steaks with salt/phosphate and sodium alginate/calcium lactate. *J. Food Sci.* 59:471-473.
77. Barbosa, W.B., L. Cabedo, H.J. Wederquist, J.N. Sofos, and G.R. Schmidt. 1994. Growth variation among species and strains of *Listeria* in culture broth. *J. Food Prot.* 57:765-769, 775.
78. Shand, P.J., J.N. Sofos, and G.R. Schmidt. 1994. Kappa-carrageenan, sodium chloride and temperature affect yield and texture of structured beef rolls. *J. Food Sci.* 59:282-287.
79. Wederquist, H.J., J.N. Sofos, and G.R. Schmidt. 1994. *Listeria monocytogenes* inhibition in refrigerated vacuum packaged turkey bologna by chemical additives. *J. Food Sci.* 59:498-500, 516.
80. Shand, P.J., J.N. Sofos, and G.R. Schmidt. 1994. Differential scanning calorimetry of beef/kappa-carrageenan mixtures. *J. Food Sci.* 59:711-715.
81. Barbosa, W.B., J.N. Sofos, G.R. Schmidt, and G.C. Smith. 1995. Growth potential of individual strains of *Listeria monocytogenes* in fresh vacuum-packaged refrigerated ground top rounds of beef. *J. Food Prot.* 58:398-403.
82. Cutting, J.H., W.M. Kiessling, F.L. Bond, J.E. McCarron, K.S. Kreuzer, J.A. Hurlbut, and J.N. Sofos. 1995. Agarose gel electrophoretic detection of six β -lactam antibiotic residues in milk. *J. AOAC Int.* 78:663-667.
83. Brent, J., H. Gomez, F. Judson, K. Miller, A. Rossi-Davis, P. Shillam, C. Hatheway, L. McCroskey, E. Mintz, K. Kallander, C. McKee, J. Romer, E. Singleton, J. Yager, and J. Sofos. 1995. Botulism from potato salad. *Dairy, Food and Environ. Sanit.* 15:420-422.
84. Kallander, K.D., J.C. Romer, J.N. Sofos, K.S. Kreuzer, and E.R. Singleton. 1995. Detection of heated bacterial spores with fluid thioglycollate and soybean casein digest broths containing variable concentrations of solids. *J. Food Prot.* 58:421-425.
85. George, M.H., J.B. Morgan, R.D. Glock, J.D. Tatum, G.R. Schmidt, J.N. Sofos, G.L. Cowman, and G.C. Smith. 1995. Injection-site lesions: incidence, tissue histology, collagen concentration, and muscle tenderness in beef rounds. *J. Anim. Sci.* 73:3510-3518.
86. Gorman, B.M., J.N. Sofos, J.B. Morgan, G.R. Schmidt, and G.C. Smith. 1995. Evaluation of hand-trimming, various sanitizing agents, and hot water spray-washing as decontamination interventions for beef brisket adipose tissue. *J. Food Prot.* 58:899-907.
87. Gorman, B.M., J.B. Morgan, J.N. Sofos, and G.C. Smith. 1995. Microbiological and visual effects of trimming and/or spray washing for removal of fecal material from beef. *J. Food Prot.* 58:984-989.
88. Sofos, J.N., E. Harmayani, and G.C. Smith. 1995. Cholesterol: health effects and potential

- for reduction. Nutrition Abstracts and Reviews (Series A) 65:533-539.
89. Wederquist, H.J., J.N. Sofos, and G.R. Schmidt. 1995. Culture media comparison for the enumeration of *Listeria monocytogenes* in refrigerated vacuum packaged turkey bologna made with chemical additives. Lebensm.-Wiss. u.-Technol. 28:455-461.
 90. Worfel, R.C., J.N. Sofos, G.C. Smith, J.B. Morgan, and G.R. Schmidt. 1995. Microbial contamination of condensates formed on superstructures of wood and other materials in meat plants. Dairy, Food and Environ. Sanit. 15:430-434.
 91. Garcia, G.R., R.E. Haymond, D.M. Sprague, E.R. Singleton, J.T. Peeler, G.A. Lancette, and J.N. Sofos. 1995. Comparison of a rapid plate count and MPN methods for enumeration of fecal coliforms and *Escherichia coli* in soft-shell clams. J. Food Prot. 58:1197-1200.
 92. Raharjo, S., D.R. Dexter, R.C. Worfel, J.N. Sofos, M.B. Solomon, G.W. Shults, and G.R. Schmidt. 1995. Quality characteristics of restructured beef steaks manufactured by various techniques. J. Food Sci. 60:68-71.
 93. Cannon, J.E., J.B. Morgan, G.R. Schmidt, R.J. Delmore, J.N. Sofos, G.C. Smith, and S.N. Williams. 1995. Vacuum-packaged precooked pork from hogs fed supplemental vitamin E: chemical, shelf-life and sensory properties. J. Food Sci. 60:1179-1182.
 94. Schnell, T.D., J.N. Sofos, V.G. Littlefield, J.B. Morgan, B.M. Gorman, R.P. Clayton, and G.C. Smith. 1995. Effects of postexsanguination dehairing on the microbial load and visual cleanliness of beef carcasses. J. Food Prot. 58:1297-1302.
 95. Kukay, C.C., L.H. Holcomb, J.N. Sofos, J.B. Morgan, J.D. Tatum, R.P. Clayton, and G.C. Smith. 1996. Application of HACCP by small-scale and medium-scale meat processors. Dairy, Food and Environ. Sanit. 16:74-80.
 96. Cannon, J.E., J.B. Morgan, G.R. Schmidt, J.D. Tatum, J.N. Sofos, G.C. Smith, R.J. Delmore, and S.N. Williams. 1996. Growth and fresh meat quality characteristics of pigs supplemented with vitamin E. J. Anim. Sci. 74:98-105.
 97. Heaton, K.L, G.C. Smith, J.N. Sofos, M.J. Aaronson, and D.K. Jones. 1996. Analysis of pork products for chemical residues. J. Muscle Foods 7:213-224.
 98. Smith, G.C., J.B. Morgan, J.N. Sofos, and J.D. Tatum. 1996. Supplemental vitamin E in beef cattle diets to improve shelf-life of beef. Anim. Feed Sci. Technol. 59:207-214.
 99. Reagan, J.O., G.R. Acuff, D.R. Buege, M.J. Buyck, J.S. Dickson, C.L. Kastner, J.L. Marsden, J.B. Morgan, R. Nickelson II, G.C. Smith, and J.N. Sofos. 1996. Trimming and washing of beef carcasses as a method of improving the microbiological quality of meat. J. Food Prot. 59:751-756.
 100. Worfel, R.C., J.N. Sofos, G.C. Smith, and G.R. Schmidt. 1996. Airborne bacterial contamination in beef slaughtering-dressing plants with different layouts. Dairy, Food and Environ. Sanit. 16:440-443.
 101. Cabedo, L., J.N. Sofos, and G.C. Smith. 1996. Removal of bacteria from beef tissue by spray washing after different times of exposure to fecal material. J. Food Prot. 59:1284-1287.
 102. Gorman, B.M., S.L. Kochevar, J.N. Sofos, J.B. Morgan, G.R. Schmidt, and G.C. Smith. 1997. Changes on beef adipose tissue following decontamination with chemical solutions or water of 35°C or 74°C. J. Muscle Foods 8:185-197.
 103. Cabedo, L., J.N. Sofos, G.R. Schmidt, and G.C. Smith. 1997. Attachment of *Escherichia coli* O157:H7 and other bacterial cells grown in two media to beef adipose and muscle tissues. J. Food Prot. 60:102-106.

104. Kochevar, S.L., J.N. Sofos, R.R. Bolin, J.O. Reagan, and G.C. Smith. 1997. Steam vacuuming as a pre-evisceration intervention to decontaminate beef carcasses. *J. Food Prot.* 60:107-113.
105. Schnell, T.D., J.N. Sofos, J.B. Morgan, M.J. Aaronson, J.D. Tatum, and G.C. Smith. 1997. Pesticide residues in beef tissues from cattle fed fruits, vegetables and their byproducts. *J. Muscle Foods* 8:173-183.
106. Smith, G.C., K.L. Heaton, J.N. Sofos, J.D. Tatum, M.J. Aaronson, and R.P. Clayton. 1997. Residues of antibiotics, hormones and pesticides in conventional, natural and organic beef. *J. Muscle Foods* 8:157-172.
107. Kochevar, S.L., J.N. Sofos, S.B. LeValley, and G.C. Smith. 1997. Effect of water temperature, pressure and chemical solution on removal of fecal material and bacteria from lamb adipose tissue by spray-washing. *Meat Sci.* 45:377-388.
108. Cutting, J.H., J.A. Hurlbut, and J.N. Sofos. 1997. Quantitation of penicillin G in medicated premix feeds by micellar electrokinetic capillary chromatography. *J. AOAC Int.* 80:951-955.
109. Graves Delmore, L.R., J.N. Sofos, J.O. Reagan, and G.C. Smith. 1997. Hot-water rinsing and trimming/washing of beef carcasses to reduce physical and microbiological contamination. *J. Food Sci.* 62:373-376.
110. Cabedo, L., J.N. Sofos, and G.C. Smith. 1998. Bacterial growth in ground beef patties made with meat from animals fed diets without or with supplemental vitamin E. *J. Food Prot.* 61:36-40.
111. Delmore, Jr., R.J., G.R. Schmidt, J.D. Tatum, J.N. Sofos, and G.C. Smith. 1998. Supplementation of vitamin E to bovine females in "white cow", mature beef, upgrading programs. *J. Muscle Foods* 9:153-171.
112. Graves Delmore, L.R., J.N. Sofos, G.R. Schmidt, and G.C. Smith. 1998. Decontamination of inoculated beef with sequential spraying treatments. *J. Food Sci.* 63:890-893.
113. Sofos, J.N., and G.C. Smith. 1998. Nonacid meat decontamination technologies: model studies and commercial applications. *Int. J. Food Microbiol.* 44:171-188.
114. Hagen, C.J., E.R. Singleton, K.S. Kreuzer, E.M. Sloan, and J.N. Sofos. 1998. Isolation of catalase-negative *Listeria monocytogenes* from foods. *Dairy, Food and Environ. Sanit.* 18:424-426.
115. Delmore, Jr., R.J., J.N. Sofos, K.E. Belk, W.R. Lloyd, G.L. Bellinger, G.R. Schmidt, and G.C. Smith. 1999. Good manufacturing practices for improving the microbiological quality of beef variety meats. *Dairy, Food and Environ. Sanit.* 19:742-752.
116. Sofos, J.N., S.L. Kochevar, G.R. Bellinger, D.R. Buege, D.D. Hancock, S.C. Ingham, J.B. Morgan, J.O. Reagan, and G.C. Smith. 1999. Sources and extent of microbiological contamination of beef carcasses in seven United States slaughtering plants. *J. Food Prot.* 62:140-145.
117. Sofos, J.N., S.L. Kochevar, J.O. Reagan, and G.C. Smith. 1999. Extent of beef carcass contamination with *Escherichia coli* and probabilities of passing U.S. regulatory criteria. *J. Food Prot.* 62:234-238.
118. Sofos, J.N., S.L. Kochevar, J.O. Reagan, and G.C. Smith. 1999. Incidence of *Salmonella* on beef carcasses relating to the U.S. Meat and Poultry Inspection Regulations. *J. Food Prot.* 62:467-473.
119. Ware, L.M., M.L. Kain, J.N. Sofos, K.E. Belk, and G.C. Smith. 1999. Comparison of sponging and excising as sampling procedures for microbiological analysis of fresh beef-

- carcass tissue. J. Food Prot. 62:1255-1259.
120. Zerby, H.N., K.E. Belk, J.K. Ahola, J.N. Sofos, D.M. Schaefer, J.B. Morgan, and G.C. Smith. 1999. Effects of muscle α -tocopherol level and surface microbiological contamination on retail caselife of fresh beef from the US, Japan and Australia. Meat Sci. 52:111-118.
 121. Zerby, H.N., K.E. Belk, J.N. Sofos, L.R. McDowell, and G.C. Smith. 1999. Case life of seven retail products from beef cattle supplemented with alpha-tocopheryl acetate. J. Anim. Sci. 77:2458-2463.
 122. Zerby, H.N., K.E. Belk, J.N. Sofos, L.R. McDowell, S.N. Williams, and G.C. Smith. 1999. Display life of fresh beef containing different levels of vitamin E and initial microbiological contamination. J. Muscle Foods 10:345-355.
 123. Sofos, J.N., L.R. Beuchat, P.M. Davidson, and E.A. Johnson. 1998. Naturally occurring antimicrobials in food: interpretive summary. Regul. Toxicol. Pharmacol. 28:71-72.
 124. Delmore, Jr., R.J., J.N. Sofos, G.R. Schmidt, K.E. Belk, W.R. Lloyd, and G.C. Smith. 2000. Interventions to reduce microbiological contamination of beef variety meats. J. Food Prot. 63:44-50.
 125. Bacon, R.T., K.E. Belk, J.N. Sofos, R.P. Clayton, J.O. Reagan, and G.C. Smith. 2000. Microbial populations on animal hides and beef carcasses at different stages of slaughter in plants employing multiple-sequential interventions for decontamination. J. Food Prot. 63:1080-1086.
 126. Scanga, J.A., A.D. Grona, K.E. Belk, J.N. Sofos, G.R. Bellinger, and G.C. Smith. 2000. Microbiological contamination of raw beef trimmings and ground beef. Meat Sci. 56:145-152.
 127. Duffy, E.A., S.B. LeValley, K.E. Belk, J.N. Sofos, and G.C. Smith. 2000. Pre-harvest management practices, good manufacturing practices during harvest, and microbiological quality of lamb carcasses. Dairy, Food and Environ. Sanit. 20:753-762.
 128. Duffy, E.A., K.E. Belk, J.N. Sofos, G.R. Bellinger, A. Pape, and G.C. Smith. 2001. Extent of microbial contamination in United States pork retail products. J. Food Prot. 64:172-178.
 129. Duffy, E.A., K.E. Belk, J.N. Sofos, S.B. LeValley, M.L. Kain, J.D. Tatum, G.C. Smith, and C.V. Kimberling. 2001. Microbial contamination occurring on lamb carcasses processed in the United States. J. Food Prot. 64:503-508.
 130. Ware, L.M., M.L. Kain, J.N. Sofos, K.E. Belk, J.O. Reagan, and G.C. Smith. 2001. Influence of sampling procedure, handling and storage on the microbiological status of fresh beef. Dairy, Food and Environ. Sanit. 21:14-19.
 131. Samelis, J., J.N. Sofos, P.A. Kendall, and G.C. Smith. 2001. Influence of the natural microbial flora on the acid tolerance response of *Listeria monocytogenes* in a model system of fresh meat decontamination fluids. Appl. Environ. Microbiol. 67:2410-2420.
 132. Samelis, J., J.N. Sofos, P.A. Kendall, and G.C. Smith. 2001. Fate of *Escherichia coli* O157:H7, *Salmonella* Typhimurium DT 104, and *Listeria monocytogenes* in fresh meat decontamination fluids at 4 and 10°C. J. Food Prot. 64:950-957.
 133. Burnham, J.A., P.A. Kendall, and J.N. Sofos. 2001. Ascorbic acid enhances destruction of *Escherichia coli* O157:H7 during home-type drying of apple slices. J. Food Prot. 64:1244-1248.
 134. Bedie, G.K., J. Samelis, J.N. Sofos, K.E. Belk, J.A. Scanga, and G.C. Smith. 2001. Antimicrobials in the formulation to control *Listeria monocytogenes* postprocessing contamination on frankfurters stored at 4°C in vacuum packages. J. Food Prot. 64:1949-

- 1955.
135. Samelis, J., J.N. Sofos, M.L. Kain, J.A. Scanga, K.E. Belk, and G.C. Smith. 2001. Organic acids and their salts as dipping solutions to control *Listeria monocytogenes* inoculated following processing of sliced pork bologna stored at 4°C in vacuum packages. *J. Food Prot.* 64:1722-1729.
 136. Kain, M.L., S.L. Kochevar, J.N. Sofos, K.E. Belk, C. Rossiter, J.O. Reagan, and G.C. Smith. 2001. Relationships of live animal scores for ambulatory status, body condition, hide cleanliness, and fecal matter consistency to microbiological contamination of dairy cow carcasses. *Dairy, Food and Environ. Sanit.* 21:990-996.
 137. Ransom, J.R., K.E. Belk, R.T. Bacon, J.N. Sofos, J.A. Scanga, and G.C. Smith. 2002. Comparison of sampling methods for microbiological testing of beef animal rectal/colonial feces, hides, and carcasses. *J. Food Prot.* 65:621-626.
 138. Roeber, D.L., R.C. Cannell, W.R. Wailes, K.E. Belk, J.A. Scanga, J.N. Sofos, G.L. Cowman, and G.C. Smith. 2002. Frequencies of injection-site lesions in muscles from rounds of dairy and beef cow carcasses. *J. Dairy Sci.* 85:532-536.
 139. Samelis, J., and J.N. Sofos. 2002. Role of glucose in enhancing the temperature-dependent growth inhibition of *Escherichia coli* O157:H7 ATCC 43895 by a *Pseudomonas* sp. *Appl. Environ. Microbiol.* 68:2600-2604.
 140. Kiessling, C.R., J.H. Cutting, M. Loftis, W.M. Kiessling, A.R. Datta, and J.N. Sofos. 2002. Antimicrobial resistance of food-related *Salmonella* isolates, 1999-2000. *J. Food Prot.* 65:603-608.
 141. Samelis, J., J.N. Sofos, P.A. Kendall, and G.C. Smith. 2002. Effect of acid adaptation on survival of *Escherichia coli* O157:H7 in meat decontamination washing fluids and potential effects of organic acid interventions on the microbial ecology of the meat plant environment. *J. Food Prot.* 65:33-40.
 142. Samelis, J., G.K. Bedie, J.N. Sofos, K.E. Belk, J.A. Scanga, and G.C. Smith. 2002. Control of *Listeria monocytogenes* with combined antimicrobials after postprocess contamination and extended storage of frankfurters at 4°C in vacuum packages. *J. Food Prot.* 65:299-307.
 143. Samelis, J., J.N. Sofos, J.S. Ikeda, P.A. Kendall, and G.C. Smith. 2002. Exposure to non-acid fresh meat decontamination washing fluids sensitizes *Escherichia coli* O157:H7 to organic acids. *Lett. Appl. Microbiol.* 34:7-12.
 144. Bacon, R.T., J.N. Sofos, K.E. Belk, and G.C. Smith. 2002. Application of a commercial steam vacuum unit to reduce inoculated *Salmonella* on chilled fresh beef adipose tissue. *Dairy, Food and Environ. Sanit.* 22:184-190.
 145. Bacon, R.T., J.N. Sofos, K.E. Belk, D.R. Hyatt, and G.C. Smith. 2002. Prevalence and antibiotic susceptibility of *Salmonella* isolated from beef animal hides and carcasses. *J. Food Prot.* 65:284-290.
 146. Avens, J.S., S.N. Albright, A.S. Morton, B.E. Prewitt, P.A. Kendall, and J.N. Sofos. 2002. Destruction of microorganisms on chicken carcasses by steam and boiling water immersion. *Food Control* 13:445-450.
 147. Bacon, R.T., J.N. Sofos, K.E. Belk, and G.C. Smith. 2002. Commercial application of lactic acid to reduce bacterial populations on chilled beef carcasses, subprimal cuts and table surfaces during fabrication. *Dairy, Food and Environ. Sanit.* 22:674-682.
 148. Albright, S.N., P.A. Kendall, J.S. Avens, and J.N. Sofos. 2002. Effect of marinade and drying temperature on inactivation of *Escherichia coli* O157:H7 on inoculated home dried beef jerky. *J. Food Safety* 22:155-167.

149. Kain, M.L., J.A. Scanga, J.N. Sofos, K.E. Belk, J.O. Reagan, D.R. Buege, W.P. Henning, J.B. Morgan, T.P. Ringkob, G.R. Bellinger, and G.C. Smith. 2002. Consumer behavior regarding time lapse between store-purchase and subsequent home-storage of fresh beef retail cuts. *Dairy, Food and Environm. Sanit.* 22:740-744.
150. Calicioglu, M., J.N. Sofos, J. Samelis, P.A. Kendall, and G.C. Smith. 2002. Inactivation of acid-adapted and nonadapted *Escherichia coli* O157:H7 during drying and storage of beef jerky treated with different marinades. *J. Food Prot.* 65:1394-1405.
151. Clark, S.B., S.B. Turnipseed, G.J. Nandrea, M.R. Madson, J.A. Hurlbut, and J.N. Sofos. 2002. Confirmation of phenylbutazone residues in bovine kidney by liquid chromatography/mass spectrometry. *J. AOAC Int.* 85:1009-1014.
152. Stopforth, J.D., J. Samelis, J.N. Sofos, P.A. Kendall, and G.C. Smith. 2002. Biofilm formation by acid-adapted and nonadapted *Listeria monocytogenes* in fresh beef decontamination washings and its subsequent inactivation with sanitizers. *J. Food Prot.* 65:1717-1727.
153. Calicioglu, M., J.N. Sofos, J. Samelis, P.A. Kendall, and G.C. Smith. 2002. Destruction of acid- and non-adapted *Listeria monocytogenes* during drying and storage of beef jerky. *Food Microbiol.* 19:545-559.
154. Clark, S.B., J.J. O'Rangers, W.D. Rowe, M.R. Madson, J.A. Hurlbut, J.N. Sofos, B. Fuerst, G. James, S. Griffith, and R.S. Readnour. 2002. Interlaboratory comparison of methods for the determination of incurred tilmicosin residues in bovine liver. *J. AOAC Int.* 85:1260-1267.
155. Sofos, J.N. 2002. Stress-adapted, cross-protected, resistant: a concern? *Food Technol.* 56(11):22.
156. Abushelaibi, A.A., J.N. Sofos, J. Samelis, and P.A. Kendall. 2003. Survival and growth of *Salmonella* in reconstituted infant cereal hydrated with water, milk or apple juice and stored at 4°C, 15°C and 25°C. *Food Microbiol.* 20:17-25.
157. Ransom, J.R., K.E. Belk, J.N. Sofos, J.D. Stopforth, J.A. Scanga, and G.C. Smith. 2003. Comparison of intervention technologies for reducing *Escherichia coli* O157:H7 on beef cuts and trimmings. *Food Prot. Trends* 23:24-34.
158. Calicioglu, M., J.N. Sofos, and P.A. Kendall. 2003. Fate of acid-adapted and non-adapted *Escherichia coli* O157:H7 inoculated post-drying on beef jerky treated with marinades before drying. *Food Microbiol.* 20:169-177.
159. Calicioglu, M., J.N. Sofos, P.A. Kendall, and G.C. Smith. 2003. Effects of acid adaptation and modified marinades on survival of postdrying *Salmonella* contamination on beef jerky during storage. *J. Food Prot.* 66:396-402.
160. Bacon, R.T., J.N. Sofos, P.A. Kendall, K.E. Belk, and G.C. Smith. 2003. Comparative analysis of acid resistance between susceptible and multi-antimicrobial-resistant *Salmonella* strains cultured under stationary-phase acid tolerance-inducing and noninducing conditions. *J. Food Prot.* 66:732-740.
161. Calicioglu, M., J.N. Sofos, and P.A. Kendall. 2003. Influence of marinades on survival during storage of acid-adapted and nonadapted *Listeria monocytogenes* inoculated post-drying on beef jerky. *Int. J. Food Microbiol.* 86:283-292.
162. Albright, S.N., P.A. Kendall, J.S. Avens, and J.N. Sofos. 2003. Pretreatment effect on inactivation of *Escherichia coli* O157:H7 inoculated beef jerky. *Lebensm.-Wiss. u.-Technol.* 36:381-389.
163. Calicioglu, M., J.N. Sofos, J. Samelis, P.A. Kendall, and G.C. Smith. 2003. Effect of acid

- adaptation on inactivation of *Salmonella* during drying and storage of beef jerky treated with marinades. *Int. J. Food Microbiol.* 89:51-65.
164. Bacon, R.T., J.R. Ransom, J.N. Sofos, P.A. Kendall, K.E. Belk, and G.C. Smith. 2003. Thermal inactivation of susceptible and multiantimicrobial-resistant *Salmonella* strains grown in the absence or presence of glucose. *Appl. Environ. Microbiol.* 69:4123-4128.
 165. Samelis, J., J.S. Ikeda, and J.N. Sofos. 2003. Evaluation of the pH-dependent, stationary-phase acid tolerance of *Listeria monocytogenes* and *Salmonella* Typhimurium DT104 induced by culturing in media with 1% glucose: a comparative study with *Escherichia coli* O157:H7. *J. Appl. Microbiol.* 95:563-575.
 166. Stopforth, J.D., J. Samelis, J.N. Sofos, P.A. Kendall, and G.C. Smith. 2003. Influence of organic acid concentration on survival of *Listeria monocytogenes* and *Escherichia coli* O157:H7 in beef carcass wash water and on model equipment surfaces. *Food Microbiol.* 20:651-660.
 167. Abushelaibi, A.A., J.N. Sofos, J. Samelis, and P.A. Kendall. 2003. Behavior of *Listeria monocytogenes* in reconstituted infant cereals. *J. Food Saf.* 23:147-158.
 168. Ikeda, J.S., J. Samelis, P.A. Kendall, G.C. Smith, and J.N. Sofos. 2003. Acid adaptation does not promote survival or growth of *Listeria monocytogenes* on fresh beef following acid and nonacid decontamination treatments. *J. Food Prot.* 66:985-992.
 169. Stopforth, J.D., J. Samelis, J.N. Sofos, P.A. Kendall, and G.C. Smith. 2003. Influence of extended acid stressing in fresh beef decontamination runoff fluids on sanitizer resistance of acid-adapted *Escherichia coli* O157:H7 in biofilms. *J. Food Prot.* 66:2258-2266.
 170. DiPersio, P.A., P.A. Kendall, M. Calicioglu, and J.N. Sofos. 2003. Inactivation of *Salmonella* during drying and storage of apple slices treated with acidic or sodium metabisulfite solutions. *J. Food Prot.* 66:2245-2251.
 171. Koutsoumanis, K.P., P.A. Kendall, and J.N. Sofos. 2003. Effect of food processing-related stresses on acid tolerance of *Listeria monocytogenes*. *Appl. Environ. Microbiol.* 69:7514-7516.
 172. Stopforth, J.D., J.S. Ikeda, P.A. Kendall, and J.N. Sofos. 2004. Survival of acid-adapted or nonadapted *Escherichia coli* O157:H7 in apple wounds and surrounding tissue following chemical treatments and storage. *Int. J. Food Microbiol.* 90:51-61.
 173. Koutsoumanis, K.P., P.A. Kendall, and J.N. Sofos. 2004. Modeling the boundaries of growth of *Salmonella* Typhimurium in broth as a function of temperature, water activity, and pH. *J. Food Prot.* 67:53-59.
 174. Samelis, J., P.A. Kendall, G.C. Smith, and J.N. Sofos. 2004. Acid tolerance of acid-adapted and nonadapted *Escherichia coli* O157:H7 following habituation (10°C) in fresh beef decontamination runoff fluids of different pH values. *J. Food Prot.* 67:638-645.
 175. Koutsoumanis, K.P., and J.N. Sofos. 2004. Comparative acid stress response of *Listeria monocytogenes*, *Escherichia coli* O157:H7 and *Salmonella* Typhimurium after habituation at different pH conditions. *Lett. Appl. Microbiol.* 38:321-326.
 176. Koutsoumanis, K.P., P.A. Kendall, and J.N. Sofos. 2004. A comparative study on growth limits of *Listeria monocytogenes* as affected by temperature, pH and a_w when grown in suspension or on a solid surface. *Food Microbiol.* 21:415-422.
 177. Sloan, E., M. O'Neill, C. Kaysner, A. DePaola, J.L. Nordstrom, and J. Sofos. 2004. Evaluation of two nonradioactive gene probes for the enumeration of *Vibrio parahaemolyticus* in crabmeat. *J. Rapid Methods Autom. Microbiol.* 11:297-311.
 178. DiPersio, P.A., P.A. Kendall, and J.N. Sofos. 2004. Inactivation of *Listeria monocytogenes*

- during drying and storage of peach slices treated with acidic or sodium metabisulfite solutions. *Food Microbiol.* 21:641-648.
179. Yoon, Y., J.D. Stopforth, P.A. Kendall, and J.N. Sofos. 2004. Inactivation of *Salmonella* during drying and storage of Roma tomatoes exposed to predrying treatments including peeling, blanching, and dipping in organic acid solutions. *J. Food Prot.* 67:1344-1352.
 180. Stopforth, J.D., Y. Yoon, K.E. Belk, J.A. Scanga, P.A. Kendall, G.C. Smith, and J.N. Sofos. 2004. Effect of simulated spray chilling with chemical solutions on acid-habituated and non-acid-habituated *Escherichia coli* O157:H7 cells attached to beef carcass tissue. *J. Food Prot.* 67:2099-2106.
 181. Nummer, B.A., J.A. Harrison, M.A. Harrison, P. Kendall, J.N. Sofos, and E.L. Andress. 2004. Effects of preparation methods on the microbiological safety of home-dried meat jerky. *J. Food Prot.* 67:2337-2341.
 182. Barmpalia, I.M., I. Geornaras, K.E. Belk, J.A. Scanga, P.A. Kendall, G.C. Smith, and J.N. Sofos. 2004. Control of *Listeria monocytogenes* on frankfurters with antimicrobials in the formulation and by dipping in organic acid solutions. *J. Food Prot.* 67:2456-2464.
 183. Koutsoumanis, K.P., L.V. Ashton, I. Geornaras, K.E. Belk, J.A. Scanga, P.A. Kendall, G.C. Smith, and J.N. Sofos. 2004. Effect of single or sequential hot water and lactic acid decontamination treatments on the survival and growth of *Listeria monocytogenes* and spoilage microflora during aerobic storage of fresh beef at 4, 10, and 25°C. *J. Food Prot.* 67:2703-2711.
 184. Samelis, J., G.K. Bedie, J.N. Sofos, K.E. Belk, J.A. Scanga, and G.C. Smith. 2005. Combinations of nisin with organic acids or salts to control *Listeria monocytogenes* on sliced pork bologna stored at 4°C in vacuum packages. *Lebensm.-Wiss. u.-Technol.* 38:21-28.
 185. Barmpalia, I.M., K.P. Koutsoumanis, I. Geornaras, K.E. Belk, J.A. Scanga, P.A. Kendall, G.C. Smith, and J.N. Sofos. 2005. Effect of antimicrobials as ingredients of pork bologna for *Listeria monocytogenes* control during storage at 4 or 10°C. *Food Microbiol.* 22:205-211.
 186. Stopforth, J.D., L.V. Ashton, P.N. Skandamis, J.A. Scanga, G.C. Smith, J.N. Sofos, and K.E. Belk. 2005. Single and sequential treatment of beef tissue with lactic acid, ammonium hydroxide, sodium metasilicate, and acidic and basic oxidized water to reduce numbers of inoculated *Escherichia coli* O157:H7 and *Salmonella* Typhimurium. *Food Prot. Trends* 25:14-22.
 187. Yoon, Y., M. Calicioglu, P.A. Kendall, G.C. Smith, and J.N. Sofos. 2005. Influence of inoculum level and acidic marination on inactivation of *Escherichia coli* O157:H7 during drying and storage of beef jerky. *Food Microbiol.* 22:423-431.
 188. Derrickson-Tharrington, E., P.A. Kendall, and J.N. Sofos. 2005. Inactivation of *Escherichia coli* O157:H7 during storage or drying of apple slices pretreated with acidic solutions. *Int. J. Food Microbiol.* 99:79-89.
 189. Stopforth, J.D., Y. Yoon, I.M. Barmpalia, J. Samelis, P.N. Skandamis, and J.N. Sofos. 2005. Reduction of *Listeria monocytogenes* populations during exposure to a simulated gastric fluid following storage of inoculated frankfurters formulated and treated with preservatives. *Int. J. Food Microbiol.* 99:309-319.
 190. Dewell, G.A., J.R. Ransom, R.D. Dewell, K. McCurdy, I.A. Gardner, A.E. Hill, J.N. Sofos, K.E. Belk, G.C. Smith, and M.D. Salman. 2005. Prevalence of and risk factors for *Escherichia coli* O157 in market-ready beef cattle from 12 U.S. feedlots. *Foodborne*

- Pathog. Dis. 2:70-76.
191. Noah, C.W., C.I. Shaw, J.S. Ikeda, K.S. Kreuzer, and J.N. Sofos. 2005. Development of green fluorescent protein-expressing bacterial strains and evaluation for potential use as positive controls in sample analyses. *J. Food Prot.* 68:680-686.
 192. Clark, S.B., S.B. Turnipseed, M.R. Madson, J.A. Hurlbut, L.R. Kuck, and J.N. Sofos. 2005. Confirmation of sulfamethazine, sulfathiazole, and sulfadimethoxine residues in condensed milk and soft-cheese products by liquid chromatography/tandem mass spectrometry. *J. AOAC Int.* 88:736-743.
 193. Geornaras, I., K.E. Belk, J.A. Scanga, P.A. Kendall, G.C. Smith, and J.N. Sofos. 2005. Postprocessing antimicrobial treatments to control *Listeria monocytogenes* in commercial vacuum-packaged bologna and ham stored at 10°C. *J. Food Prot.* 68:991-998.
 194. DiPersio, P.A., Y. Yoon, J.N. Sofos, and P.A. Kendall. 2005. Inactivation of *Salmonella* during drying and storage of carrot slices prepared using commonly recommended methods. *J. Food Sci.* 70:M230-M235.
 195. Smith, G.C., J.D. Tatum, K.E. Belk, J.A. Scanga, T. Grandin, and J.N. Sofos. 2005. Traceability from a US perspective. *Meat Sci.* 71:174-193.
 196. Koutsoumanis, K.P., and J.N. Sofos. 2005. Effect of inoculum size on the combined temperature, pH and a_w limits for growth of *Listeria monocytogenes*. *Int. J. Food Microbiol.* 104:83-91.
 197. Samelis, J., J.N. Sofos, P.A. Kendall, and G.C. Smith. 2005. Survival or growth of *Escherichia coli* O157:H7 in a model system of fresh meat decontamination runoff waste fluids and its resistance to subsequent lactic acid stress. *Appl. Environ. Microbiol.* 71:6228-6234.
 198. DiPersio, P.A., P.A. Kendall, Y. Yoon, and J.N. Sofos. 2005. Influence of blanching treatments on *Salmonella* during home-type dehydration and storage of potato slices. *J. Food Prot.* 68:2587-2593.
 199. Geornaras, I., and J.N. Sofos. 2005. Activity of ϵ -polylysine against *Escherichia coli* O157:H7, *Salmonella* Typhimurium, and *Listeria monocytogenes*. *J. Food Sci.* 70:M404-M408.
 200. Geornaras, I., P.N. Skandamis, K.E. Belk, J.A. Scanga, P.A. Kendall, G.C. Smith, and J.N. Sofos. 2006. Postprocess control of *Listeria monocytogenes* on commercial frankfurters formulated with and without antimicrobials and stored at 10°C. *J. Food Prot.* 69:53-61.
 201. Yoon, Y., P.N. Skandamis, P.A. Kendall, G.C. Smith, and J.N. Sofos. 2006. A predictive model for the effect of temperature and predrying treatments in reducing *Listeria monocytogenes* populations during drying of beef jerky. *J. Food Prot.* 69:62-70.
 202. Zhao, S., P.F. McDermott, S. Friedman, S. Qaiyumi, J. Abbott, C. Kiessling, S. Ayers, R. Singh, S. Hubert, J. Sofos, and D.G. White. 2006. Characterization of antimicrobial-resistant *Salmonella* isolated from imported foods. *J. Food Prot.* 69:500-507.
 203. Hossner, K.L., R.S. Yemm, S.E. Sonnenshein, G.L. Mason, B.A. Cummings, M.C.S. Reddy, J.N. Sofos, J.A. Scanga, J.D. Tatum, G.C. Smith, and K.E. Belk. 2006. Comparison of immunochemical (enzyme-linked immunosorbent assay) and immunohistochemical methods for the detection of central nervous system tissue in meat products. *J. Food Prot.* 69:644-650.
 204. Simpson, C.A., J.R. Ransom, J.A. Scanga, K.E. Belk, J.N. Sofos, and G.C. Smith. 2006. Changes in microbiological populations on beef carcass surfaces exposed to air- or spray-chilling and characterization of hot box practices. *Food Prot. Trends* 26:226-235.

205. Woerner, D.R., J.R. Ransom, J.N. Sofos, J.A. Scanga, G.C. Smith, and K.E. Belk. 2006. Preharvest processes for microbial control in cattle. *Food Prot. Trends* 26:393-400.
206. Childs, K.D., C.A. Simpson, W. Warren-Serna, G. Bellinger, B. Centrella, R.A. Bowling, J. Ruby, J. Stefanek, D.J. Vote, T. Choat, J.A. Scanga, J.N. Sofos, G.C. Smith, and K.E. Belk. 2006. Molecular characterization of *Escherichia coli* O157:H7 hide contamination routes: feedlot to harvest. *J. Food Prot.* 69:1240-1247.
207. Ashton, L.V., I. Geornaras, J.D. Stopforth, P.N. Skandamis, K.E. Belk, J.A. Scanga, G.C. Smith, and J.N. Sofos. 2006. Fate of inoculated *Escherichia coli* O157:H7, cultured under different conditions, on fresh and decontaminated beef transitioned from vacuum to aerobic packaging. *J. Food Prot.* 69:1273-1279.
208. Geornaras, I., P.N. Skandamis, K.E. Belk, J.A. Scanga, P.A. Kendall, G.C. Smith, and J.N. Sofos. 2006. Post-processing application of chemical solutions for control of *Listeria monocytogenes*, cultured under different conditions, on commercial smoked sausage formulated with and without potassium lactate-sodium diacetate. *Food Microbiol.* 23:762-771.
209. Daskalov, H., J. Momfre, and J.N. Sofos. 2006. Survival and growth of *Listeria monocytogenes* on sausage formulated with inoculated and stored rework product. *Food Control* 17:981-986.
210. DiPersio, P.A., P.A. Kendall, and J.N. Sofos. 2006. Sensory evaluation of home dried fruit prepared using treatments that enhance destruction of pathogenic bacteria. *J. Food Qual.* 29:47-64.
211. Reddy, M.C.S., K.L. Hossner, K.E. Belk, J.A. Scanga, R.S. Yemm, J.N. Sofos, and G.C. Smith. 2006. Detection of central nervous system tissue on meat and carcass-splitting band saw blade surfaces using modified fluorescent glial fibrillary acidic protein enzyme-linked immunosorbent assay sampling and extraction procedures. *J. Food Prot.* 69:1966-1970.
212. Lianou, A., J.D. Stopforth, Y. Yoon, M. Wiedmann, and J.N. Sofos. 2006. Growth and stress resistance variation in culture broth among *Listeria monocytogenes* strains of various serotypes and origins. *J. Food Prot.* 69:2640-2647.
213. DiPersio, P.A., J.N. Sofos, and P.A. Kendall. 2006. Food drying workshops promote safe home drying methods. *Food Prot. Trends* 26:165-173.
214. Sofos, J.N., and Y. Yoon. 2006. Safer food using predictive modeling; Novel approaches to control *Listeria monocytogenes* in ready-to-eat meat products. *Fleischwirtschaft Int.* 2006(3):16-18, 21.
215. Woerner, D.R., J.R. Ransom, J.N. Sofos, G.A. Dewell, G.C. Smith, M.D. Salman, and K.E. Belk. 2006. Determining the prevalence of *Escherichia coli* O157 in cattle and beef from the feedlot to the cooler. *J. Food Prot.* 69:2824-2827.
216. Stopforth, J.D., P.N. Skandamis, L.V. Ashton, I. Geornaras, P.A. Kendall, K.E. Belk, J.A. Scanga, G.C. Smith, and J.N. Sofos. 2006. Impact of inoculum preparation and storage conditions on the response of *Escherichia coli* O157:H7 populations to undercooking and simulated exposure to gastric fluid. *Appl. Environ. Microbiol.* 72:672-679.
217. Formato, G., I. Geornaras, I.M. Barmpalia, P.N. Skandamis, K.E. Belk, J.A. Scanga, P.A. Kendall, G.C. Smith, and J.N. Sofos. 2007. Effect of acid adaptation on growth during storage at 10°C and resistance to simulated gastric fluid of *Listeria monocytogenes* inoculated onto bologna formulated with or without antimicrobials. *J. Food Prot.* 70:65-69.
218. Stopforth, J.D., P.N. Skandamis, I. Geornaras, and J.N. Sofos. 2007. Acid tolerance of acid-adapted and nonacid-adapted *Escherichia coli* O157:H7 strains in beef

- decontamination runoff fluids or on beef tissue. *Food Microbiol.* 24:530-538.
219. Lianou, A., I. Geornaras, P.A. Kendall, K.E. Belk, J.A. Scanga, G.C. Smith, and J.N. Sofos. 2007. Fate of *Listeria monocytogenes* in commercial ham, formulated with or without antimicrobials, under conditions simulating contamination in the processing or retail environment and during home storage. *J. Food Prot.* 70:378-385.
 220. Lianou, A., I. Geornaras, P.A. Kendall, J.A. Scanga, and J.N. Sofos. 2007. Behavior of *Listeria monocytogenes* at 7°C in commercial turkey breast, with or without antimicrobials, after simulated contamination for manufacturing, retail and consumer settings. *Food Microbiol.* 24:433-443.
 221. DiPersio, P.A., P.A. Kendall, Y. Yoon, and J.N. Sofos. 2007. Influence of modified blanching treatments on inactivation of *Salmonella* during drying and storage of carrot slices. *Food Microbiol.* 24:500-507.
 222. Heller, C.E., J.A. Scanga, J.N. Sofos, K.E. Belk, W. Warren-Serna, G.R. Bellinger, R.T. Bacon, M.L. Rossman, and G.C. Smith. 2007. Decontamination of beef subprimal cuts intended for blade tenderization or moisture enhancement. *J. Food Prot.* 70:1174-1180.
 223. Rovira, P.J., J.A. Scanga, T. Grandin, K.L. Hossner, R.S. Yemm, K.E. Belk, J.D. Tatum, J.N. Sofos, and G.C. Smith. 2007. Central nervous system tissue contamination of the circulatory system following humane cattle stunning procedures. *Food Prot. Trends* 27:524-529.
 224. Kiessling, C.R., M. Jackson, K.A. Watts, M.H. Loftis, W.M. Kiessling, M.B. Buen, E.W. Laster, and J.N. Sofos. 2007. Antimicrobial susceptibility of *Salmonella* isolated from various products, from 1999 to 2003. *J. Food Prot.* 70:1334-1338.
 225. Lianou, A., and J.N. Sofos. 2007. A review of the incidence and transmission of *Listeria monocytogenes* in ready-to-eat products in retail and food service environments. *J Food Prot.* 70:2172-2198.
 226. Geornaras, I., Y. Yoon, K.E. Belk, G.C. Smith, and J.N. Sofos. 2007. Antimicrobial activity of ϵ -polylysine against *Escherichia coli* O157:H7, *Salmonella* Typhimurium, and *Listeria monocytogenes* in various food extracts. *J. Food Sci.* 72:M330-M334.
 227. Skandamis, P.N., J.D. Stopforth, Y. Yoon, P.A. Kendall, and J.N. Sofos. 2007. Modeling the effect of storage atmosphere on growth-no growth interface of *Listeria monocytogenes* as a function of temperature, sodium lactate, sodium diacetate, and NaCl. *J. Food Prot.* 70:2329-2338.
 228. Skandamis, P.N., J.D. Stopforth, P.A. Kendall, K.E. Belk, J.A. Scanga, G.C. Smith, and J.N. Sofos. 2007. Modeling the effect of inoculum size and acid adaptation on growth/no growth interface of *Escherichia coli* O157:H7. *Int. J. Food Microbiol.* 120:237-249.
 229. Sofos, J.N. 2007. Meat decontamination in the U.S.: an overview. *Fleischwirtschaft Int.* 22(4):58-61.
 230. Barmpalia-Davis, I.M., I. Geornaras, P.A. Kendall, and J.N. Sofos. 2008. Differences in survival among 13 *Listeria monocytogenes* strains in a dynamic model of the stomach and small intestine. *Appl. Environ. Microbiol.* 74:5563-5567.
 231. Barmpalia-Davis, I.M., I. Geornaras, P.A. Kendall, and J.N. Sofos. 2008. Survival of *Listeria monocytogenes* in a simulated dynamic gastrointestinal model during storage of inoculated bologna and salami slices in vacuum packages. *J. Food Prot.* 71:2014-2023.
 232. Bowling, M.B., R.S. Yemm, K.E. Belk, J.N. Sofos, G.C. Smith, and J.A. Scanga. 2008. An evaluation of central nervous system cross-contamination due to carcass splitting in commercial beef-packing plants. *J. Food Prot.* 71:83-92.

233. Byelashov, O.A., P.A. Kendall, K.E. Belk, J.A. Scanga, and J.N. Sofos. 2008. Control of *Listeria monocytogenes* on vacuum-packaged frankfurters sprayed with lactic acid alone or in combination with sodium lauryl sulfate. *J. Food Prot.* 71:728-734.
234. Byelashov, O.A., C.A. Simpson, I. Geornaras, P.A. Kendall, J.A. Scanga, and J.N. Sofos. 2008. Evaluation of changes in *Listeria monocytogenes* populations on frankfurters at different stages from manufacturing to consumption. *J. Food Sci.* 73:M430-M437.
235. Carlson, B.A., I. Geornaras, Y. Yoon, J.A. Scanga, J.N. Sofos, G.C. Smith, and K.E. Belk. 2008. Studies to evaluate chemicals and conditions with low-pressure applications for reducing microbial counts on cattle hides. *J. Food Prot.* 71:1343-1348.
236. Carlson, B.A., J. Ruby, G.C. Smith, J.N. Sofos, G.R. Bellinger, W. Warren-Serna, B. Centrella, R.A. Bowling, and K.E. Belk. 2008. Comparison of antimicrobial efficacy of multiple beef hide decontamination strategies to reduce levels of *Escherichia coli* O157:H7 and *Salmonella*. *J. Food Prot.* 71:2223-2227.
237. Lenhart, J., P. Kendall, L. Medeiros, J. Doorn, M. Schroeder, and J. Sofos. 2008. Consumer assessment of safety and date labeling statements on ready-to-eat meat and poultry products designed to minimize risk of listeriosis. *J. Food Prot.* 71:70-76.
238. Mukherjee, A., Y. Yoon, K.E. Belk, J.A. Scanga, G.C. Smith, and J.N. Sofos. 2008. Thermal inactivation of *Escherichia coli* O157:H7 in beef treated with marination and tenderization ingredients. *J. Food Prot.* 71:1349-1356.
239. Shen, C., and J.N. Sofos. 2008. Antilisterial activity of hops beta acids in broth with or without other antimicrobials. *J. Food Sci.* 73:M438-M442.
240. Simpson, C.A., I. Geornaras, Y. Yoon, J.A. Scanga, P.A. Kendall, and J.N. Sofos. 2008. Effect of inoculum preparation procedure and storage time and temperature on the fate of *Listeria monocytogenes* on inoculated salami. *J. Food Prot.* 71:494-501.
241. Skandamis P.N., Y. Yoon, J.D. Stopforth, P.A. Kendall, and J.N. Sofos. 2008. Heat and acid tolerance of *Listeria monocytogenes* after exposure to single and multiple sublethal stresses. *Food Microbiol.* 25:294-303.
242. Smith, G.C., D.L. Pendell, J.D. Tatum, K.E. Belk, and J.N. Sofos. 2008. Post-slaughter traceability. *Meat Sci.* 80:66-74.
243. Sofos, J.N. 2008. Challenges to meat safety in the 21st century. *Meat Sci.* 78:3-13.
244. Yoon, Y., and J.N. Sofos. 2008. Autoinducer-2 activity of Gram-negative foodborne pathogenic bacteria and its influence on biofilm formation. *J. Food Sci.* 73:M140-M147.
245. Yoon, Y., and J.N. Sofos. 2008. Conditions affecting autoinducer-2-based quorum-sensing of *Escherichia coli* O157:H7 on fresh beef. *J. Food Safety* 28:587-600.
246. Kendall, P., L. Medeiros, M. Schroeder, W. Yuan, and J. Sofos. 2008. Safe food practices of dietary managers at high risk for listeriosis. *Dietary Manager* 17(4):8-12.
247. Bass, P.D., D.L. Pendell, D.L. Morris, J.A. Scanga, K.E. Belk, T.G. Field, J.N. Sofos, J.D. Tatum, and G.C. Smith. 2008. Review: sheep traceability systems in selected countries outside of North America. *Prof. Anim. Sci.* 24:302-307.
248. Barmpalia-Davis, I.M., I. Geornaras, P.A. Kendall, and J.N. Sofos. 2009. Effect of fat content on survival of *Listeria monocytogenes* during simulated digestion of inoculated beef frankfurters stored at 7°C. *Food Microbiol.* 26:483-490.
249. Byelashov, O.A., B.A. Carlson, I. Geornaras, P.A. Kendall, J.A. Scanga, and J.N. Sofos. 2009. Fate of post-processing inoculated *Listeria monocytogenes* on vacuum-packaged pepperoni stored at 4, 12 or 25°C. *Food Microbiol.* 26:77-81.

250. Carlson, B.A., K.K. Nightingale, G.L. Mason, J.R. Ruby, W.T. Choat, G.H. Loneragan, G.C. Smith, J.N. Sofos, and K.E. Belk. 2009. *Escherichia coli* O157:H7 strains that persist in feedlot cattle are genetically related and demonstrate an enhanced ability to adhere to intestinal epithelial cells. *Appl. Environ. Microbiol.* 75:5927-5937.
251. Mukherjee, A., Y. Yoon, I. Geornaras, K.E. Belk, J.A. Scanga, G.C. Smith, and J.N. Sofos. 2009. Effect of meat binding formulations on thermal inactivation of *Escherichia coli* O157:H7 internalized in beef. *J. Food Sci.* 74:M94-M99.
252. Nychas, G.-J.E., D. Dourou, P. Skandamis, K. Koutsoumanis, J. Baranyi, and J. Sofos. 2009. Effect of microbial cell-free meat extract on the growth of spoilage bacteria. *J. Appl. Microbiol.* 107:1819-1829.
253. Pradhan, A.K., R. Ivanek, Y.T. Gröhn, I. Geornaras, J.N. Sofos, and M. Wiedmann. 2009. Quantitative risk assessment for *Listeria monocytogenes* in selected categories of deli meats: impact of lactate and diacetate on listeriosis cases and deaths. *J. Food Prot.* 72:978-989.
254. Rodríguez-Marval, M., I. Geornaras, P.A. Kendall, J.A. Scanga, K.E. Belk, and J.N. Sofos. 2009. Microwave oven heating for inactivation of *Listeria monocytogenes* on frankfurters before consumption. *J. Food Sci.* 74:M453-M460.
255. Shen, C., I. Geornaras, P.A. Kendall, and J.N. Sofos. 2009. Control of *Listeria monocytogenes* on frankfurters by dipping in hops beta acids solutions. *J. Food Prot.* 72:702-706.
256. Shen, C., I. Geornaras, P.A. Kendall, and J.N. Sofos. 2009. Antilisterial activities of salad dressings, without or with prior microwave oven heating, on frankfurters during simulated home storage. *Int. J. Food Microbiol.* 132:9-13.
257. Skandamis, P.N., J.D. Stopforth, L.V. Ashton, I. Geornaras, P.A. Kendall, and J.N. Sofos. 2009. *Escherichia coli* O157:H7 survival, biofilm formation and acid tolerance under simulated slaughter plant moist and dry conditions. *Food Microbiol.* 26:112-119.
258. Skandamis, P.N., J.D. Stopforth, Y. Yoon, P.A. Kendall, and J.N. Sofos. 2009. Heat and acid tolerance responses of *Listeria monocytogenes* as affected by sequential exposure to hurdles during growth. *J. Food Prot.* 72:1412-1418.
259. Smith, G.C., D.L. Pendell, K.E. Belk, J.D. Tatum, J.N. Sofos, and D.L. Morris. 2009. Opinions of those in cattle, swine, and sheep slaughtering and rendering sectors regarding aspects of the National Animal Identification System. *Prof. Anim. Sci.* 25:641-653.
260. Sofos, J.N. 2009. ASAS centennial paper: developments and future outlook for postslaughter food safety. *J. Anim. Sci.* 87:2448-2457.
261. Sofos, J.N. 2009. Preparing safe nonintact meat products - a review. *Fleischwirtschaft Int.* 24:68-73.
262. Sofos, J.N. 2009. Die Herstellung sicherer Hackfleischprodukte und Fleischzubereitungen. *Fleischwirtschaft* 89:99-104 (German translation of the article published in *Fleischwirtschaft Int.* 24:68-73).
263. Sofos, J.N., L.B. Chuboff, W.H. Dumouchel, W.H. Sperber, K.M.J. Swanson, E.C.D. Todd, C.A. Waldrop, and R.A. Williams. 2009. Review of the methodology proposed by the Food Safety and Inspection Service for risk-based surveillance of in-commerce activities - a letter report. National Academies' Division on Earth and Life Sciences, National Research Council of the National Academies, The National Academies Press, Washington, D.C. 27 p.

264. Sofos, J.N., L.B. Chuboff, M.D. Hardin, J.M. Ruzante, W.H. Sperber, E.C.D. Todd, C.A. Waldrop, and R.A. Williams. 2009. Review of the methodology proposed by the Food Safety and Inspection Service for followup surveillance of in-commerce businesses - a letter report. National Academies' Division on Earth and Life Sciences, National Research Council of the National Academies, The National Academies Press, Washington, D.C. 37 p.
265. Yang, H., P.A. Kendall, L.C. Medeiros, and J.N. Sofos. 2009. Efficacy of sanitizing agents against *Listeria monocytogenes* biofilms on high-density polyethylene cutting board surfaces. *J. Food Prot.* 72:990-998.
266. Yang, H., P.A. Kendall, L. Medeiros, and J.N. Sofos. 2009. Inactivation of *Listeria monocytogenes*, *Escherichia coli* O157:H7, and *Salmonella* Typhimurium with compounds available in households. *J. Food Prot.* 72:1201-1208.
267. Yoon, Y., I. Geornaras, P.A. Kendall, and J.N. Sofos. 2009. Modeling the effect of marination and temperature on *Salmonella* inactivation during drying of beef jerky. *J. Food Sci.* 74:M165-M171.
268. Yoon, Y., P.A. Kendall, K.E. Belk, J.A. Scanga, G.C. Smith, and J.N. Sofos. 2009. Modeling the growth/no-growth boundaries of postprocessing *Listeria monocytogenes* contamination on frankfurters and bologna treated with lactic acid. *Appl. Environ. Microbiol.* 75:353-358.
269. Yoon, Y., A. Mukherjee, K.E. Belk, J.A. Scanga, G.C. Smith, and J.N. Sofos. 2009. Effect of tenderizers combined with organic acids on *Escherichia coli* O157:H7 thermal resistance in non-intact beef. *Int. J. Food Microbiol.* 133:78-85.
270. Acuff, G.R., W.K. Hallman, K.B. Harris, C.W. Hedberg, G.H. Loneragan, J. Ruzante, D.W. Schaffner, J.N. Sofos, J.G. Surak, K.M.J. Swanson, M. Wiedmann. 2010. An evaluation of the food safety requirements of the federal purchase ground beef program. National Academies' Division on Earth and Life Sciences, Board on Agriculture and Natural Resources, National Research Council of the National Academies, The National Academies Press, Washington, D.C. 43 p.
271. Byelashov, O.A., J.M. Adler, I. Geornaras, K.Y. Ko, K.E. Belk, G.C. Smith, and J.N. Sofos. 2010. Evaluation of brining ingredients and antimicrobials for effects on thermal destruction of *Escherichia coli* O157:H7 in a meat model system. *J. Food Sci.* 75:M209-M217.
272. Byelashov, O.A., H. Daskalov, I. Geornaras, P.A. Kendall, K.E. Belk, J.A. Scanga, G.C. Smith, and J.N. Sofos. 2010. Reduction of *Listeria monocytogenes* on frankfurters treated with lactic acid solutions of various temperatures. *Food Microbiol.* 27:783-790.
273. Cosansu, S., I. Geornaras, K. Ayhan, and J.N. Sofos. 2010. Control of *Listeria monocytogenes* by bacteriocin-producing *Pediococcus acidilactici* 13 and its antimicrobial substance in a dry fermented sausage sucuk and in turkey breast. *J. Food Nutrit. Res.* 49:206-214.
274. O'Connor, A.M., J.M. Sargeant, I.A. Gardner, J.S. Dickson, M.E. Torrence, and Consensus Meeting Participants: C.E. Dewey, I.R. Dohoo, R.B. Evans, J.T. Gray, M. Greiner, G. Keefe, S.L. Lefebvre, P.S. Morley, A. Ramirez, W. Sicho, D.R. Smith, K. Snedeker, J.N. Sofos, M.P. Ward, and R. Wills. 2010. The REFLECT statement: methods and processes of creating reporting guidelines for randomized controlled trials for livestock and food safety. *J. Food Prot.* 73:132-139. *The REFLECT statement has also been published, in 2010, in: J.*

- Vet. Intern. Med.* 24:57-64, *J. Swine Health Prod.* 18:18-26, *Prev. Vet. Med.* 93:11-18, and *Zoonoses Public Health* 57:95-104.
275. Pradhan, A.K., R. Ivanek, Y.T. Gröhn, R. Bukowski, I. Geornaras, J.N. Sofos, and M. Wiedmann. 2010. Quantitative risk assessment of listeriosis-associated deaths due to *Listeria monocytogenes* contamination of deli meats originating from manufacture and retail. *J. Food Prot.* 73:620-630.
 276. Rodríguez-Marval, M., P.A. Kendall, K.E. Belk, and J.N. Sofos. 2010. Inactivation of *Listeria monocytogenes* during reheating of frankfurters with hot water before consumption. *Food Prot. Trends* 30:16-24.
 277. Rodríguez-Marval, M., P.A. Kendall, J.T. LeJeune, K.E. Belk, L.C. Medeiros, and J.N. Sofos. 2010. Risk factors associated with prevalence of foodborne pathogens in rural households of Colorado with and without ruminant animals. *Food Prot. Trends* 30:803-815.
 278. Shen, C., J.M. Adler, I. Geornaras, K.E. Belk, G.C. Smith, and J.N. Sofos. 2010. Inactivation of *Escherichia coli* O157:H7 in nonintact beefsteaks of different thicknesses cooked by pan broiling, double pan broiling, or roasting by using five types of cooking appliances. *J. Food Prot.* 73:461-469.
 279. Simpson Beauchamp, C., O.A. Byelashov, I. Geornaras, P.A. Kendall, J.A. Scanga, K.E. Belk, G.C. Smith, and J.N. Sofos. 2010. Fate of *Listeria monocytogenes* during freezing, thawing and home storage of frankfurters. *Food Microbiol.* 27:144-149.
 280. Sofos, J.N. 2010. Biofilms – importance and need for control. *Fleischwirtschaft Int.* 25:27-30.
 281. Sofos, J.N., and I. Geornaras. 2010. Overview of current meat hygiene and safety risks and summary of recent studies on biofilms, and control of *Escherichia coli* O157:H7 in nonintact, and *Listeria monocytogenes* in ready-to-eat, meat products. *Meat Sci.* 86:2-14.
 282. Yang, H., O.A. Byelashov, I. Geornaras, L.D. Goodridge, K.K. Nightingale, K.E. Belk, G.C. Smith, and J.N. Sofos. 2010. Presence of antibiotic-resistant commensal bacteria in samples from agricultural, city, and national park environments evaluated by standard culture and real-time PCR methods. *Can. J. Microbiol.* 56:761-770.
 283. Yang, H., O.A. Byelashov, I. Geornaras, L.D. Goodridge, K.K. Nightingale, K.E. Belk, G.C. Smith, and J.N. Sofos. 2010. Characterization and transferability of class 1 integrons in commensal bacteria isolated from farm and nonfarm environments. *Foodborne Pathog. Dis.* 7:1441-1451.
 284. Yoon, Y., and J.N. Sofos. 2010. Absence of association of autoinducer-2-based quorum sensing with heat and acid resistance of *Salmonella*. *J. Food Sci.* 75:M444-M448.
 285. Adler, J.M., I. Geornaras, O.A. Byelashov, K.E. Belk, G.C. Smith, and J.N. Sofos. 2011. Survival of *Escherichia coli* O157:H7 in meat product brines containing antimicrobials. *J. Food Sci.* 76:M478-M485.
 286. Chen, J.C., B.A. Carlson, J.N. Sofos, G.C. Smith, K.E. Belk, and K.K. Nightingale. 2011. High-throughput small molecule screening reveals structurally diverse compounds that inhibit the growth of *Escherichia coli* O157:H7 in vitro. *J. Food Prot.* 74:2148-2156.
 287. Dourou, D., C. Simpson Beauchamp, Y. Yoon, I. Geornaras, K.E. Belk, G.C. Smith, G.-J.E. Nychas, and J.N. Sofos. 2011. Attachment and biofilm formation by *Escherichia coli* O157:H7 at different temperatures, on various food-contact surfaces encountered in beef processing. *Int. J. Food Microbiol.* 149:262-268.
 288. Grant, M.A., C. Hedberg, R. Johnson, J. Harris, C.M. Logue, J. Meng, J.N. Sofos, and J.S. Dickson. 2011. The significance of non-O157 shiga toxin-producing *Escherichia coli* in

- food. *Food Prot. Trends* 31:33-45.
289. Shen, C., I. Geornaras, K.E. Belk, G.C. Smith, and J.N. Sofos. 2011. Inactivation of *Escherichia coli* O157:H7 in moisture-enhanced nonintact beef by pan-broiling or roasting with various cooking appliances set at different temperatures. *J. Food Sci.* 76:M64-M71.
 290. Shen, C., I. Geornaras, K.E. Belk, G.C. Smith, and J.N. Sofos. 2011. Thermal inactivation of acid, cold, heat, starvation, and desiccation stress-adapted *Escherichia coli* O157:H7 in moisture-enhanced nonintact beef. *J. Food Prot.* 74:531-538.
 291. Shen, C., I. Geornaras, P.A. Kendall, and J.N. Sofos. 2011. Evaluation of microwave oven heating and salad dressings to control *Listeria monocytogenes* on diced ham and turkey breast. *Food Prot. Trends* 31:148-155.
 292. Williams, S.K., S. Roof, E.A. Boyle, D. Burson, H. Thippareddi, I. Geornaras, J.N. Sofos, M. Wiedmann, and K. Nightingale. 2011. Molecular ecology of *Listeria monocytogenes* and other *Listeria* species in small and very small ready-to-eat meat processing plants. *J. Food Prot.* 74:63-77.
 293. Yoon Y., I. Geornaras, J.A. Scanga, K.E. Belk, G.C. Smith, P.A. Kendall, and J.N. Sofos. 2011. Probabilistic models for the prediction of target growth interfaces of *Listeria monocytogenes* on ham and turkey breast products. *J. Food Sci.* 76:M450-M455.
 294. Yoon, Y., A. Mukherjee, I. Geornaras, K.E. Belk, J.A. Scanga, G.C. Smith, and J.N. Sofos. 2011. Inactivation of *Escherichia coli* O157:H7 during cooking of non-intact beef treated with tenderization/marination and flavoring ingredients. *Food Control* 22:1859-1864.
 295. Adler, J.M., I. Geornaras, K.E. Belk, G.C. Smith, and J.N. Sofos. 2012. Thermal inactivation of *Escherichia coli* O157:H7 inoculated at different depths of non-intact blade-tenderized beef steaks. *J. Food Sci.* 77:M108-M114.
 296. Buffer, J.L., L.C. Medeiros, P. Kendall, M. Schroeder, and J. Sofos. 2012. Health professionals' knowledge and understanding about *Listeria monocytogenes* indicates a need for improved professional training. *J. Food Prot.* 75:1310-1316.
 297. Buncic, S., and J. Sofos. 2012. Interventions to control *Salmonella* contamination during poultry, cattle and pig slaughter. *Food Res. Int.* 45:641-655.
 298. Fouladkhah, A., I. Geornaras, and J.N. Sofos. 2012. Effects of reheating against *Listeria monocytogenes* inoculated on cooked chicken breast meat stored aerobically at 7°C. *Food Prot. Trends* 32:697-704.
 299. Fouladkhah, A., I. Geornaras, H. Yang, K.E. Belk, K.K. Nightingale, D.R. Woerner, G.C. Smith, and J.N. Sofos. 2012. Sensitivity of Shiga toxin-producing *Escherichia coli*, multidrug-resistant *Salmonella*, and antibiotic-susceptible *Salmonella* to lactic acid on inoculated beef trimmings. *J. Food Prot.* 75:1751-1758.
 300. Francis, G.A., A. Gallone, G.J. Nychas, J.N. Sofos, G. Colelli, M.L. Amodio, and G. Spano. 2012. Factors affecting quality and safety of fresh-cut produce. *Crit. Rev. Food Sci. Nutr.* 52:595-610.
 301. Geornaras, I., H. Yang, S. Manios, N. Andritsos, K.E. Belk, K.K. Nightingale, D.R. Woerner, G.C. Smith, and J.N. Sofos. 2012. Comparison of decontamination efficacy of antimicrobial treatments for beef trimmings against *Escherichia coli* O157:H7 and 6 non-O157 Shiga toxin-producing *E. coli* serogroups. *J. Food Sci.* 77:M539-M544.
 302. Geornaras, I., H. Yang, G. Moschonas, M.C. Nunnally, K.E. Belk, K.K. Nightingale, D.R. Woerner, G.C. Smith, and J.N. Sofos. 2012. Efficacy of chemical interventions against *Escherichia coli* O157:H7 and multidrug-resistant and antibiotic-susceptible *Salmonella* on inoculated beef trimmings. *J. Food Prot.* 75:1960-1967.

303. Moschonas, G., I. Geornaras, J.D. Stopforth, D. Wach, D.R. Woerner, K.E. Belk, G.C. Smith, and J.N. Sofos. 2012. Antimicrobials for reduction of *Salmonella* contamination in uncooked, surface-browned breaded chicken products. *J. Food Prot.* 75:1023-1028.
304. Moschonas, G., I. Geornaras, J.D. Stopforth, D. Wach, D.R. Woerner, K.E. Belk, G.C. Smith, and J.N. Sofos. 2012. Activity of caprylic acid, carvacrol, ϵ -polylysine and their combinations against *Salmonella* in not-ready-to-eat surface-browned, frozen, breaded chicken products. *J. Food Sci.* 77:M405-411.
305. Pittman, C.I., I. Geornaras, D.R. Woerner, K.K. Nightingale, J.N. Sofos, L. Goodridge, and K.E. Belk. 2012. Evaluation of lactic acid as an initial and secondary subprimal intervention for *Escherichia coli* O157:H7, non-O157 Shiga toxin-producing *E. coli*, and a nonpathogenic *E. coli* surrogate for *E. coli* O157:H7. *J. Food Prot.* 75:1701-1708.
306. Simpson Beauchamp, C., D. Dourou, I. Geornaras, Y. Yoon, J.A. Scanga, K.E. Belk, G.C. Smith, G.-J.E. Nychas, and J.N. Sofos. 2012. Sanitizer efficacy against *Escherichia coli* O157:H7 biofilms on inadequately cleaned meat-contact surface materials. *Food Prot. Trends* 32:173-182.
307. Simpson Beauchamp, C., D. Dourou, I. Geornaras, Y. Yoon, J.A. Scanga, K.E. Belk, G.C. Smith, G.-J.E. Nychas, and J.N. Sofos. 2012. Transfer, attachment, and formation of biofilms by *Escherichia coli* O157:H7 on meat-contact surface materials. *J. Food Sci.* 77:M343-M347.
308. Skandamis, P.N., A.S. Gounadaki, I. Geornaras, and J.N. Sofos. 2012. Adaptive acid tolerance response of *Listeria monocytogenes* strains under planktonic and immobilized growth conditions. *Int. J. Food Microbiol.* 159:160-166.
309. Buffer, J., P. Kendall, L. Medeiros, M. Schroeder, and J. Sofos. 2013. Nurses and dietitians differ in food safety information provided to highly susceptible clients. *J. Nutr. Educ. Behav.* 45:102-108.
310. Fouladkhah, A., I. Geornaras, G.-J. Nychas, and J.N. Sofos. 2013. Antilisterial properties of marinades during refrigerated storage and microwave oven reheating against post-cooking inoculated chicken breast meat. *J. Food Sci.* 78:M285-M289.
311. Fouladkhah, A., I. Geornaras, and J.N. Sofos. 2013. Biofilm formation of O157 and non-O157 Shiga toxin-producing *Escherichia coli* and multidrug-resistant and susceptible *Salmonella* Typhimurium and Newport and their inactivation by sanitizers. *J. Food Sci.* 78:M880-886.
312. Fouladkhah, A., I. Geornaras, H. Yang, and J.N. Sofos. 2013. Lactic acid resistance of Shiga toxin-producing *Escherichia coli* and multidrug-resistant and susceptible *Salmonella* Typhimurium and *Salmonella* Newport in meat homogenate. *Food Microbiol.* 36:260-266.
313. Geornaras, I., D. Toczko, and J.N. Sofos. 2013. Effect of age of cook-in-bag delicatessen meats formulated with lactate-diacetate on the behavior of *Listeria monocytogenes* contamination introduced when opening the packages during storage. *J. Food Prot.* 76:1274-1278.
314. Panagou, E.Z., G.-J.E. Nychas, and J.N. Sofos. 2013. Types of traditional Greek foods and their safety. *Food Control* 29:32-41.
315. Yoon, Y., I. Geornaras, A. Mukherjee, K.E. Belk, J.A. Scanga, G.C. Smith, and J.N. Sofos. 2013. Effects of cooking methods and chemical tenderizers on survival of *Escherichia coli* O157:H7 in ground beef patties. *Meat Sci.* 95:317-322.

B. Books:

1. Sofos, J.N. 1989. Sorbate Food Preservatives. CRC Press, Inc., Boca Raton, FL. ISBN 0-8493-6786-7, 237 p.
2. Sofos, J.N., L.R. Beuchat, P.M. Davidson, and E.A. Johnson. 1998. Naturally Occurring Antimicrobials in Food. Council for Agricultural Science and Technology, Ames, IA. ISBN 1-887383-12-3, 103 p.
3. Juneja, V.K. and J.N. Sofos (Editors). 2001. Control of Foodborne Microorganisms. Marcel Dekker, Inc., New York, NY. ISBN 0-8247-0573-4. 535 p.
4. Doyle, M.P., S. Ferson, D.D. Hancock, M.M. Levine, G. Paoli, B.J. Peterson, J.N. Sofos, and S.S. Sumner. 2002. *Escherichia coli* O157:H7 in Ground Beef; Review of a Draft Risk Assessment. Institute of Medicine of the National Academies. The National Academies Press, Washington, DC. ISBN 0-309-08627-2, 161 p.
5. Davidson, P.M. Sofos, J.N. and A.L. Branen (Editors). 2005. Antimicrobials in Foods, 3rd edition, CRC/Taylor & Francis, Boca Raton, FL. ISBN 0-8247-4037-8, 706 p.
6. Sofos, J.N. (Editor). 2005. Improving the Safety of Fresh Meat. CRC/Woodhead Publishing Limited, Cambridge, UK. ISBN 978-1-85573-955-0, 780 p.
7. Juneja, V.K. and J.N. Sofos (Editors). 2009. Pathogens and Toxins in Foods: Challenges and Interventions. ASM Press, Washington, D.C. ISBN: 978-1-55581-459-5, 512 p.
8. Sofos, J. (Editor). 2013. Advances in Microbial Food Safety, Volume 1. Woodhead Publishing Limited, Cambridge, UK. 978-0-85709-438-4. 528 p.

C. Chapters in Books:

1. Sofos, J.N. and F.F. Busta. 1982. Chemical food preservatives (Chapter 11). In *Principles and Practice of Disinfection, Preservation and Sterilization*, A.D. Russell, W.B. Hugo, and G.A.J. Ayliffe, Editors. Blackwell Scientific Publications Ltd., Oxford, UK. pp. 306-342.
2. Sofos, J.N. and F.F. Busta. 1983. Sorbates. In *Antimicrobials in Foods*, A.L. Branen and P.M. Davidson, Editors. Marcel Dekker, Inc., New York, NY. pp. 141-175.
3. Sofos, J.N. 1986. Quality and shelf-life of low sodium chloride meat products. In *The Shelflife of Foods and Beverages*, G. Charalambous, Editor. Elsevier Science Publishers, Amsterdam, The Netherlands. pp. 463-482.
4. Sofos, J.N. and J.A. Maga. 1988. Composition and antimicrobial properties of liquid spice smokes. In *Frontiers of Flavor*, G. Charalambous, Editor. Elsevier Science Publishers, Amsterdam, The Netherlands. pp. 453-472.
5. Sugiyama, H. and J.N. Sofos. 1988. Botulism. In *Developments in Microbiology - 4*, R.K. Robinson, Editor. Elsevier Applied Science Publishers, Amsterdam, The Netherlands. pp. 77-120.
6. Sofos, J.N. 1989. Detection of injured sporeforming bacteria from foods. In *Detection of Injured Index and Pathogenic Microorganisms in Foods, Water and Feeds*, B. Ray, Editor. CRC Press, Inc., Boca Raton, FL, pp. 147-177.
7. Sofos, J.N. 1989. Phosphates in meat products. In *Developments in Food Preservation - 5*, S. Thorne, Editor. Elsevier Science Publishers, Amsterdam, The Netherlands. pp. 207-252.
8. Sofos, J.N. and S. Raharjo. 1990. Lipid oxidation in restructured meat products. In *Flavors and Off-Flavors*, G. Charalambous, Editor. Elsevier Science Publishers, Amsterdam, The Netherlands. pp. 907-924.
9. Sofos, J.N. and F.F. Busta. 1992. Chemical food preservatives. In *Principles and Practice of Disinfection, Preservation and Sterilization*, 2nd edition, A.D. Russell, W.B. Hugo and

- G.A.J. Ayliffe, Editors. Blackwell Scientific Publications, Ltd., Oxford, UK. pp. 351-397.
10. Sofos, J.N. 1992. *Listeria monocytogenes* and its fate in meat products. In *Developments in Food Science 29 - Food Science and Human Nutrition*, G. Charalambous, Editor. Elsevier Science Publishers, Amsterdam, The Netherlands. pp. 743-760.
 11. Ba-Jaber, A.S., J.N. Sofos, G.R. Schmidt, and J.A. Maga. 1992. Extrusion cooking of chicken meat with various nonmeat ingredients. In *Developments in Food Science 29 - Food Science and Human Nutrition*, G. Charalambous, Editor. Elsevier Science Publishers, Amsterdam, The Netherlands. pp. 761-782.
 12. Sofos, J.N. 1992. Botulism in home-processed foods. In *Handbook of Natural Toxins, Volume 7, Food Poisoning*, A.T. Tu, Editor, Marcel Dekker, Inc., New York, NY. pp. 171-203.
 13. Sofos, J.N. 1992. Sorbic acid, antimicrobial activity and mechanisms of action. In *Encyclopedia of Microbiology*, Joshua Lederberg, Editor. Academic Press, Inc., San Diego, CA. Vol. 4, pp. 43-52.
 14. Sofos, J.N. and F.F. Busta. 1993. Sorbic acid and sorbates. In *Antimicrobials in Foods*, 2nd edition, P.M. Davidson and A.L. Branen, Editors. Marcel Dekker, Inc., New York, NY. pp. 49-94.
 15. Sofos, J.N. 1994. Microbial growth and its control in meat, poultry and fish. In *Advances in Meat Research, vol. 9: Quality Attributes and their Measurement in Meat, Poultry and Fish Products*, A.M. Pearson and T.R. Dutson, Editors. Chapman and Hall, Glasgow, UK. pp. 353-403.
 16. Sofos, J.N. and S. Raharjo. 1994. Curing agents. In *Handbook of Toxicology, Volume 1, Food Additive Toxicology*, A.T. Tu and J.A. Maga, Editors. Marcel Dekker, Inc., New York, NY. pp. 235-267.
 17. Sofos, J.N. and S. Raharjo. 1994. Salts. In *Handbook of Toxicology, Volume 1, Food Additive Toxicology*, A.T. Tu and J.A. Maga, Editors. Marcel Dekker, Inc., New York, NY. pp. 413-430.
 18. Sofos, J.N. 1994. Antimicrobial agents. In *Handbook of Toxicology, Volume 1, Food Additive Toxicology*, A.T. Tu and J.A. Maga, Editors. Marcel Dekker, Inc., New York, NY. pp. 501-529.
 19. Sofos, J.N., W.B. Barbosa, H.J. Wederquist, G.R. Schmidt, and G.C. Smith. 1995. Potential for growth and inhibition of *Listeria monocytogenes* in meat and poultry products. In *Food Flavors: Generation, Analysis and Process Influence*, G. Charalambous, Editor. Elsevier, New York, NY. pp. 1243-1264.
 20. Sofos, J.N., J.A. Perejda, and G.R. Schmidt. 1995. Use of starch for water binding in restructured meat products. In *Food Flavors: Generation, Analysis and Process Influence*, G. Charalambous, Editor. Elsevier, New York, NY. pp. 1281-1301.
 21. Genigeorgis, C. and J.N. Sofos. 1999. Inactivating human pathogens by processing and packing. In *Veterinary Aspects of Meat Production, Processing, and Inspection: An Update of Recent Developments in Europe*, F.J.M. Smulders, Editor. ECCEAMST, University of Utrecht, The Netherlands. ISBN 90-75319-19-3. pp. 195-231.
 22. Sofos, J.N. and F.F. Busta. 1999. Chemical food preservatives. Chapter 17, In *Principles and Practice of Disinfection, Preservation and Sterilization*, 3rd Edition, A.D. Russell, W.B. Hugo and G.A.J. Ayliffe, Editors. Blackwell Science Ltd., Oxford, UK. ISBN 0-632-04194-3. pp. 485-541.
 23. Sofos, J.N., L. Cabedo, H. Zerby, K.E. Belk, and G.C. Smith. 2000. Potential interactions

- between antioxidants and microbial quality. In *Antioxidants in Muscle Foods*, E. Decker, C. Faustman and C.J. Lopez-Bote, Editors. John Wiley and Sons, New York, NY. ISBN 0-471-31454-4. pp. 427-453.
24. Smith, G.C., K.E. Belk, J.N. Sofos, J.D. Tatum, and S.N. Williams. 2000. Economic implications of improved stability in beef. In *Antioxidants in Muscle Foods*, E. Decker, C. Faustman and C.J. Lopez-Bote, Editors. John Wiley and Sons, New York, NY. ISBN 0-471-31454-4. pp. 397-426.
 25. Sofos, J.N. 2000. Sorbic acid. In *Natural Food Antimicrobial Systems*, A.S. Naidu, Editor. CRC Press, Inc. Boca Raton, FL. ISBN 0-8493-2047-X. pp. 637-659.
 26. Sofos, J.N. and G.C. Smith. 2001. The role of slaughter hygiene in food safety. Chapter in *EOLSS Encyclopedia of Life Support Systems*, EOLSS Publishers Co. Ltd., Oxford, UK.
 27. Sofos, J.N. 2001. Microbial control in foods: needs and concerns. In *Control of Foodborne Microorganisms*, V.K. Juneja, and J.N. Sofos, Editors. Marcel Dekker, Inc., New York, NY. ISBN 0-8247-0573-4. pp. 1-11.
 28. Sofos, J.N. 2002. Riesgos Microbiologicos de las Carnes y productos Carnicos; Programas nacionales de reduccion de patogenos. In *Seguridad Alimentaria de la Carne y los Productos Carnicos. II Seminario Internacional Fundisa*, Madrid, 2 y 3 de Octubre. Obra Colectiva Dirigida y Coordinada por: Jesus Lizaso y Almuneda Anton Boix, Madrid, Spain. ISBN 84-607-5661-0. pp. 53-100.
 29. Sofos, J.N. 2002. Approaches to pre-harvest food safety assurance. In *Food Safety Assurance and Veterinary Public Health; Volume 1, Food Safety Assurance in the Pre-Harvest Phase*, F.J.M. Smulders and J.D. Collins, Editors. Wageningen Academic Publishers, Wageningen, The Netherlands. ISBN 9076998051. pp. 23-48.
 30. Sofos, J.N., K.E. Belk, C. Rossiter, J.O. Reagan, and G.C. Smith. 2002. Live dairy cull cow characteristics and associated microbial contamination. In *Food Safety Assurance and Veterinary Public Health; Volume 1, Food Safety Assurance in the Pre-Harvest Phase*, F.J.M. Smulders and J.D. Collins, Editors. Wageningen Academic Publishers, Wageningen, The Netherlands. ISBN 9076998051. pp. 330-332.
 31. Bacon, R.T. and J.N. Sofos. 2003. Food hazards: biological food; characteristics of biological hazards in foods. In *Food Safety Handbook*, R.H. Schmidt and G. Rodrick, Editors. Willey Interscience, New York, NY. ISBN 0-471-21064-1. pp. 157-195.
 32. Samelis, J. and J.N. Sofos. 2003. Strategies to control stress-adapted pathogens and provide safe foods. In *Microbial Adaptation to Stress and Safety of New-Generation Foods*. A.E. Yousef and V.K. Juneja, Editors. CRC Press, Inc. Boca Raton, FL. ISBN 1-56676-912-4. pp. 303-351.
 33. Samelis, J. and J.N. Sofos. 2003. Yeasts in meat and meat products. In *Yeasts in Foods, Beneficial and Detrimental Aspects*, T. Boekhout and V. Robert, Editors. Behr's Verlag, Hamburg, Germany. ISBN 3-86022-961-3. pp. 239-265.
 34. Samelis, J. and J.N. Sofos. 2003. Organic acids. In *Natural Antimicrobials for the Minimal Processing of Foods*, S. Roller, Editor. Woodhead Publishing Limited, Cambridge, UK. ISBN 1-85573-699-1. pp. 98-132.
 35. Samelis, J., J.D. Stopforth, and J.N. Sofos. 2004. Potential for development of stress, adaptation and resistance in pathogenic bacteria found in decontaminated fresh meat environments. IFIS Publishing, FoodInfo Online Features, February 11, 2004. <http://www.foodsciencecentral.com/library.html#ifis/12883>
 36. Koutsoumanis, K. and J.N. Sofos. 2004. Microbial contamination of carcasses and cuts. In

- Encyclopedia of Meat Sciences*, W.K. Jensen, Editor. Elsevier Academic Press, Amsterdam, The Netherlands. ISBN 0-12-464970-X (set). pp. 727-737.
37. Geornaras, I. and J.N. Sofos. 2004. Animal source food: quality and safety - meat and poultry. In *Encyclopedia of Animal Science*, W. Pond and A. Bell, Editors. Marcel Dekker, Inc., New York, NY. ISBN 0-8247-4796-8. pp. 33-35. Also included in the second edition, Taylor and Francis, doi: 10.1081/E-EAS2-120019437.
 38. Geornaras, I. and J.N. Sofos. 2004. Animal source food: quality and safety - milk and eggs. In *Encyclopedia of Animal Science*, W. Pond and A. Bell, Editors. Marcel Dekker, Inc., New York, NY. ISBN 0-8247-4796-8. pp. 36-38. Also included in the second edition, Taylor and Francis, doi: 10.1081/E-EAS2-120034144.
 39. Sofos, J.N. 2004. Pathogens in animal products: major biological hazards. In *Encyclopedia of Animal Science*, W. Pond and A. Bell, Editors. Marcel Dekker, Inc., New York, NY. ISBN 0-8247-4796-8. pp. 698-700. Also included in the second edition, Taylor and Francis, doi: 10.1081/E-EAS2-120030467.
 40. Sofos, J.N. 2004. Pathogens in animal products: sources and control. In *Encyclopedia of Animal Science*, W. Pond and A. Bell, Editors. Marcel Dekker, Inc., New York, NY. ISBN 0-8247-4796-8. pp. 701-703. Also included in the second edition, Taylor and Francis, doi: 10.1081/E-EAS2-120019744.
 41. Stopforth, J.D., J.N. Sofos, and F.F. Busta. 2005. Sorbic acid and sorbates, Chapter 3. In *Antimicrobials in Foods*, 3rd edition, P.M. Davidson, J.N. Sofos, and A.L. Branen, Editors. pp. 49-90. CRC/Taylor & Francis, Boca Raton, FL. ISBN 0-8247-4037-8.
 42. Stopforth, J.D., P.N. Skandamis, P.M. Davidson, and J.N. Sofos. 2005. Naturally occurring compounds – animal sources, Chapter 15. In *Antimicrobials in Foods*, 3rd edition, P.M. Davidson, J.N. Sofos, and A.L. Branen, Editors. pp. 453-505. CRC/Taylor & Francis, Boca Raton, FL. ISBN 0-8247-4037-8.
 43. Stopforth, J.D. and J.N. Sofos. 2005. Carcass chilling. In *Improving the Safety of Fresh Meat*, J.N. Sofos, Editor. pp. 364-387. Woodhead Publishing Limited, Cambridge, UK. ISBN-13: 978-1-85573-955-0.
 44. Geornaras, I. and J.N. Sofos. 2005. Combining physical and chemical decontamination interventions for meat. In *Improving the Safety of Fresh Meat*, J.N. Sofos, Editor. pp. 433-460. Woodhead Publishing Limited, Cambridge, UK. ISBN-13: 978-1-85573-955-0.
 45. Koutsoumanis, K.P., I. Geornaras, and J.N. Sofos. 2006. Microbiology of land animals. In: *Handbook of Food Science, Technology and Engineering*. vol. 1, Hui, Y. H (ed.) chapter 52.1, pp. 52.1-52.43, CRC Press Taylor & Francis Group, Boca Raton, FL. ISBN 1-57444-551-0.
 46. Stopforth, J.D. and J.N. Sofos. 2006. Recent advances in pre- and post-slaughter intervention strategies for control of meat contamination. In: Juneja V.J., Cherry J.P., Tunick M.H., Editors. *Advances in microbial food safety*, ACS Symposium 931. Recent advances in intervention strategies to improve food safety. Washington, D.C.: American Chemical Society, Oxford University Press. pp. 66-86. ISBN 13: 978-0-8412-3915-9.
 47. Sofos, J.N. 2006. Field data availability and needs for use in microbiological risk assessment. In: *Food Safety Assurance and Veterinary Public Health*. Vol. 4. Towards a Risk-based Chain Control. F.J.M, Smulders, Editor, Publ. Wageningen Academic Publishers, Wageningen, The Netherlands. pp. 57- 74. ISBN 13: 978-90-76998-97-8.
 48. Nychas, G-J., D.L. Marshall, and J.N. Sofos. 2007. Meat, poultry and seafood spoilage. Chapter 6. In: *Food Microbiology, Fundamentals and Frontiers*, 3rd Edition, M.P. Doyle

- and L.R. Beuchat, Editors. ASM Press, Washington, DC. pp. 105-140. ISBN-13: 978-1-55581-407-6.
49. Bowling, M.B., K.E. Belk, K.K. Nightingale, L.D. Goodridge, J.A. Scanga, J.N. Sofos, J.D. Tatum, and G.C. Smith. 2007. Central nervous system tissue in meat products: an evaluation of risk, prevention strategies, and testing procedures, chapter 2. In: *Advances in Nutrition Research*, Volume 53, S.L. Taylor, Editor, Publ. Elsevier, Amsterdam, The Netherlands. pp. 39-64. ISBN-978-0-12-373729-8.
 50. Byelashov, O.A., and J.N. Sofos. 2009. Strategies for on-line decontamination of carcasses, pp. 149-182. *In* F. Toldrá (ed.), *Safety of meat and processed meat*, Springer Science+Business Media, New York, NY. ISBN: 978-0-387-89025-8.
 51. Geornaras, I., and J.N. Sofos. 2009. Interventions for hazard control during food processing, pp. 396-410. *In* V.K. Juneja, and J.N. Sofos (ed.), *Pathogens and toxins in foods: challenges and interventions*, ASM Press, Washington, DC. ISBN: 978-1-55581-459-5.
 52. Juneja, V.K., and J.N. Sofos. 2009. Preface. *In* V.K. Juneja, and J.N. Sofos (ed.), *Pathogens and toxins in foods: challenges and interventions*, ASM Press, Washington, DC. ISBN: 978-1-55581-459-5.
 53. Lianou, A., and J.N. Sofos. 2009. Interventions for hazard control in retail-handled ready-to-eat foods, pp. 411-435. *In* V.K. Juneja, and J.N. Sofos (ed.), *Pathogens and toxins in foods: challenges and interventions*, ASM Press, Washington, DC. ISBN: 978-1-55581-459-5.
 54. Nychas, G.-J., and J.N. Sofos. 2009. Pathogens in vegetables and fruits: risks and control, pp. 77-110. *In* G. Spano, and G. Colelli (ed.), *Survival and control of pathogens in fresh cut vegetables*, Transworld Research Network, Kerala, India. ISBN: 978-81-7895-404-2.
 55. Simpson, C.A., and J.N. Sofos. 2009. Antimicrobial ingredients, pp. 301-377. *In* R. Tarté (ed.), *Ingredients in meat products: properties, functionality and applications*, Springer Science+Business Media, New York, NY. ISBN: 978-0-387-71326-7.
 56. Simpson Beauchamp, C., and J.N. Sofos. 2009. Diarrheagenic *Escherichia coli*, pp. 71-94. *In* V.K. Juneja, and J.N. Sofos (ed.), *Pathogens and toxins in foods: challenges and interventions*, ASM Press, Washington, DC. ISBN: 978-1-55581-459-5.
 57. Sofos, J.N. 2009. Foreword, pp. xxiii-xxv. *In* N. Heredia, I. Wesley, and S. García (ed.), *Microbiologically safe foods*, John Wiley & Sons, Hoboken, N.J. ISBN: 978-0-470-05333-1.
 58. Stopforth, J.D., B. Kottapalli, and J.N. Sofos. 2009. Interventions for hazard control in foods preharvest, pp. 357-378. *In* V.K. Juneja, and J.N. Sofos (ed.), *Pathogens and toxins in foods: challenges and interventions*, ASM Press, Washington, DC. ISBN: 978-1-55581-459-5.
 59. Geornaras, I., and J.N. Sofos. 2010. Animal source foods (ASFs): safety of non-intact beef products, pp. 33-36. *In* D.E. Ullrey, C. Kirk Baer, and W.G. Pond (ed.), *Encyclopedia of animal science*, 2nd edition, CRC Press/Taylor and Francis, Boca Raton, FL. doi: 10.1081/E-EAS2-120045558. ISBN: 978-1-4398-0932-7.
 60. Paramithiotis, S., E.H. Drosinos, J.N. Sofos, and G.-J.E. Nychas. 2010. Fermentation: microbiology and biochemistry, pp. 185-198. *In* F. Toldrá (ed.), *Handbook of meat processing*, Wiley-Blackwell, Ames, IA. ISBN: 978-0-8138-2182-5.
 61. Simpson Beauchamp, C., and J.N. Sofos. 2010. Animal source foods (ASFs): *Listeria monocytogenes*, pp. 23-26. *In* D.E. Ullrey, C. Kirk Baer, and W.G. Pond (ed.),

- Encyclopedia of animal science, 2nd edition, CRC Press/Taylor and Francis, Boca Raton, FL. doi: 10.1081/E-EAS2-120044992. ISBN: 978-1-4398-0932-7.
62. Sofos, J.N. 2010. Υγιεινή και ασφάλεια τροφίμων: ο δικός μας ρόλος, pp. 154-189. *In* Φ.Μαγκανάρη, Ρ. Σωφρονά (ed.), Γνώση έχω, υγεία κατέχω. Ίδρυμα Αριστείδης Δασκαλόπουλος, Μαρούσι, Ελλάδα. ISBN: 978-960-89680-1-1.
 63. Skandamis, P.N., G.-J.E. Nychas, and J.N. Sofos. 2010. Meat decontamination, pp. 43-85. *In* F. Toldrá (ed.), Handbook of meat processing, Wiley-Blackwell, Ames, IA. ISBN: 978-0-8138-2182-5.
 64. Lianou, A., K.P. Koutsoumanis, and J.N. Sofos. 2012. Organic acids and other chemical treatments for microbial decontamination of food, pp. 592-664. *In* A. Demirci, and M.O. Ngadi (ed.), Microbial decontamination in the food industry, Woodhead Publishing Limited, Cambridge, UK. ISBN: 978-0-85709-085-0.
 65. Stopforth, J.D., J.N. Sofos, S.L. Taylor, and J.L. Baumert. 2012. Food safety issues in animal source foods related to animal health and welfare, pp. 205-231. *In* W.G. Pond, F.W. Bazer, and B.E. Rollin (ed.), Animal welfare in animal agriculture: husbandry, stewardship, and sustainability in animal production, CRC Press/Taylor & Francis Group, Boca Raton, FL. ISBN: 978-1-4398-4842-5.
 66. Sofos, J.N., G. Flick, G.-J. Nychas, C.A. O'Bryan, S.C. Ricke, and P.G. Crandall. 2013. Meat, poultry, and seafood, pp. 111-167. *In* M.P. Doyle, and R.L. Buchanan (ed.), Food microbiology: fundamentals and frontiers, 4th edition, ASM Press, Washington D.C. ISBN: 978-1-55581-626-1.
 67. Tompkin, R.B., and J. Sofos. 2013. Interview with a food safety expert: Dr. R. Bruce Tompkin, pp. 3-22. *In* J. Sofos (ed.), Advances in microbial food safety, volume 1, Woodhead Publishing Limited, Cambridge, UK. 978-0-85709-438-4. 528 p.

D. Conference Proceedings:

1. Sofos, J.N., F.F. Busta, and C.E. Allen. 1980. Use of nitrite and sorbate for botulism control. *Proceed. 26th European Meeting of Meat Research Workers*. Colorado Springs, CO. 26(2):241-244.
2. Sofos, J.N. 1981. Nitrite, sorbate and pH interaction in cured meat products. *Proceed. 34th Reciprocal Meat Conference*. Oregon State University, Corvallis, OR. 34:104-120.
3. Madril, M.T. and J.N. Sofos. 1984. Antimicrobial activity and functionality of polyphosphates in reduced NaCl comminuted meat products. *Proceed. 30th European Meeting of Meat Research Workers*, Bristol, UK. 30:236.
4. Sofos, J.N. 1985. Effects of low sodium chloride levels and sodium tripolyphosphate on the shelf-life of temperature abused meat products. *Proceed. 31st European Meeting of Meat Research Workers*, Albena, Bulgaria, 31(2):594-598.
5. Sofos, J.N. 1986. Influence of sodium chloride, sorbic acid and potassium sorbate on weight losses and gas production in emulsified meat products. *Proceed. 32nd European Meeting of Meat Research Workers*, Ghent, Belgium, 32:303-306.
6. Sofos, J.N. and M.T. Madril. 1986. Polyphosphate and pH interactions in comminuted meat products. *Proceed. 32nd European Meeting of Meat Research Workers*, Ghent, Belgium, 32:341-344.
7. Schmidt, G.R., W.J. Means, and J.N. Sofos. 1987. Restructuring beef with the algin/calcium gelation mechanism. *Proceed. New Protein Technology Conference*, Brigham Young University, Provo, UT, pp. 167-173.

8. Schmidt, G.R. and J.N. Sofos. 1987. Restructured steaks. Proceed. Range Beef Cow Symposium X, Cheyenne, WY. pp. 186-194.
9. Schmidt, G.R., W.J. Means, and J.N. Sofos. 1987. Restructuring beef with the algin/calcium gelation mechanism. Proceed. Great Plains Cattle Feeders Conference at the SW Kansas Experiment Station Feeders Day, Garden City, KS. pp. 7-13.
10. Schmidt, G.R. and J.N. Sofos. 1988. Restructured meats: the SMR alginate process. In Trends in Modern Meat Technology - 2. B. Krol, P. S. van Roon and J. H. Houben, Editors. Pudoc, Wageningen, The Netherlands. pp. 120-124.
11. Raharjo, S., J.N. Sofos, J.A. Maga, and G.R. Schmidt. 1988. Influence of meat restructuring systems on the lipid oxidation in lamb. Proceed. 34th Int. Congress of Meat Science and Technology, Brisbane, Australia, 34:410-412.
12. Schmidt, G.R., S.L. Moore, B.D. Gildemeister, and J.N. Sofos. 1988. The effect of injected soy protein concentrate on restructured beef. Proceed. 34th Int. Congress of Meat Science and Technology, Brisbane, Australia, 34:413-415.
13. Sofos, J.N., J.A. Maga, J. Martin, and G.R. Schmidt. 1988. Antimicrobial effects of liquid smokes in mechanically deboned turkey meat. Proceed. 34th Int. Congress of Meat Science and Technology, Brisbane, Australia, 34:453-455.
14. Raharjo, S., J.N. Sofos, G.R. Schmidt. 1992. Optimization of sample weight, sample blank and recovery procedure in a thiobarbituric acid - C₁₈ (TBA-C₁₈) method for measuring TBA numbers in ground beef. Proceed. 64th Annual Meeting of the Western Section of the American Society of Animal Science. 43:317-320.
15. Raharjo, S., J.N. Sofos, and G.R. Schmidt. 1992. A modified thiobarbituric acid - C₁₈ (TBA-C₁₈) method for measuring lipid peroxidation in meat. Proceed. 38th Int. Congress of Meat Science and Technology, Clermont Ferrand, France. 38(3):571-574.
16. Sofos, J.N., G.R. Schmidt, N. Boonmasiri, and L. Yen. 1992. Thermal destruction of *Listeria monocytogenes* in meat products. Proceed. 38th Int. Congress of Meat Science and Technology, Clermont Ferrand, France. 38(3):759-762.
17. Sofos, J.N., A. Ba-Jaber, and G.R. Schmidt. 1992. Extrusion cooking of mechanically deboned turkey meat with soy protein, kappa-carrageenan and oat fiber. Proceed. 38th Int. Congress of Meat Science and Technology, Clermont Ferrand, France. 38(3):1125-1128.
18. Smith, G.C., J.N. Sofos, M.J. Aaronson, R.P. Clayton, J.D. Tatum, and J.B. Morgan. 1992. Technical perspectives: today's trade issues. Proceed. Meat Industry Research Conference, American Meat Institute, Arlington, VA.
19. Sherbeck, J.A., G.C. Smith, M.J. Aaronson, J.N. Sofos, and J.B. Morgan. 1993. Analysis of beef tissues for chemical residues. Proceed. 65th Annual Meeting of the Western Section of the American Society of Animal Science 44:163-166.
20. Smith, G.C., J.B. Morgan, J.N. Sofos, and J.D. Tatum. 1994. Supplemental vitamin E in beef cattle diets to improve shelf-life of beef. Proceed. Eastern Nutrition Conference, Canadian Feed Industry Association, College Inn, Guelph, Ontario, Canada. pp. 123-131.
21. Smith, G.C., J.B. Morgan, J.N. Sofos, J.D. Tatum, and G.R. Schmidt. 1994. Quality and shelf-life of beef from animals fed supplemental vitamin E. Proceed. 40th Int. Congress of Meat Science and Technology, The Hague, The Netherlands.
22. Sofos, J.N., J.B. Morgan, G.C. Smith, and G.R. Schmidt. 1994. Application of HACCP principles in beef slaughter and fabrication. Proceed. 40th Int. Congress of Meat Science and Technology, The Hague, The Netherlands.
23. Sofos, J.N., B.M. Smyth, C.M. Bacco, and G.R. Schmidt. 1994. Inhibition of *Listeria*

- monocytogenes* by preservatives: vacuum-packaged bologna. Proceed. 40th Int. Congress of Meat Science and Technology, The Hague, The Netherlands.
24. Schmidt, G.R., J.N. Sofos, and J.A. Perejda. 1994. Use of starches to enhance cooking yields and binding of algin/calcium restructured beef. Proceed. 40th Int. Congress of Meat Science and Technology, The Hague, The Netherlands.
 25. Smith, G.C., J. N. Sofos, J.B. Morgan, J.O. Reagan, G.R. Acuff, D.R. Buege, J.S. Dickson, C.L. Kastner, and R. Nickelson. 1994. Fecal material removal and bacterial count reduction by trimming and/or spray-washing of beef external-fat surfaces. Proceed. Meat Industry Research Conference, American Meat Institute, Washington, DC. pp. 31-41.
 26. Smith, G.C., J.N. Sofos, J.B. Morgan, M.J. Aaronson, R.P. Clayton, D.K. Jones, J.D. Tatum, and G.R. Schmidt. 1994. Ensuring the safety of the meat supply. Proceed. 47th Reciprocal Meat Conference, American Meat Science Association, Chicago, IL. 47:31-36.
 27. Smith, G.C., J.B. Morgan, J.N. Sofos, and J.D. Tatum. 1994. Feeding of supplemental vitamin E and its effect on meat quality. Proceed. 34th Int. Feed Production Conference, Piacenza, Italy. pp. 309-327.
 28. Smith, G.C., J.B. Morgan, J.N. Sofos, J.D. Tatum, and G.R. Schmidt. 1995. Vitamin E and meat quality. Symposium: From Feed to Food, Utrecht, The Netherlands. pp. 1-10.
 29. Cannon, J.E., J.B. Morgan, G.R. Schmidt, R.J. Delmore, J.N. Sofos, G.C. Smith, and S.N. Williams. 1995. Chemical, shelf-life and sensory properties of vacuum-packaged precooked pork from hogs fed supplemental vitamin E. Proceed. 41st Int. Congress of Meat Science and Technology, San Antonio, TX. 41(2):370-373.
 30. Smith, G.C., J.N. Sofos, J.B. Morgan, J.O. Reagan, G.R. Acuff, D.R. Buege, J.S. Dickson, C.L. Kastner, and R. Nickelson. 1995. Fecal-material removal and bacterial-count reduction by trimming and/or spray-washing of beef external-fat surfaces. Proceed. USDA/FSIS Scientific and Technical Conference, New Technology to Improve Food Safety, Chicago, IL.
 31. Sofos, J.N. and G.C. Smith. 1997. Meat decontamination technologies: model studies and commercial applications. Proceed. World Congress on Food Hygiene, The Hague, The Netherlands. p. 269.
 32. Sofos, J.N. 1998. Carcass intervention/decontamination technologies. Proceed. Technical Symposium on Intervention Technologies and Biotechnology for the Canadian Meat Industry. Sponsored by Canadian Meat Research Institute and Canadian Meat Science Association, Banff, Alberta, Canada. pp. 1-17.
 33. Smith, G.C., S.N. Williams, J.N. Sofos, K.E. Belk, and J.D. Tatum. 1998. Supplementation of cattle diets with Vitamin D₃ to improve beef tenderness or with Vitamin E to improve beef color and caselife. Proceed. Meat Industry Research Conference, Philadelphia, PA. pp. 1-15.
 34. Smith, G.C., J.N. Sofos, and K.E. Belk. 1998. Interventions from the farm or feedlot to the food store: minimizing microbiological food safety risks. Proceed. Alltech's 14th Annual Symposium, Lexington, KY. pp. 323-350.
 35. Sofos, J.N. and G.C. Smith. 1998. Evaluation of various treatments to reduce contamination on carcass tissue. Proceed. 44th Int. Congress of Meat Science and Technology, Barcelona, Spain. 44:316-317.
 36. Cabedo, L., J.N. Sofos, G.R. Schmidt, and G.C. Smith. 1998. Changes in bacterial counts of vacuum-packaged beef from animals fed high Vitamin E. Proceed. 44th Int. Congress of Meat Science and Technology, Barcelona, Spain. 44:322-323.

37. Cabedo, L., J.N. Sofos, G.R. Schmidt, and G.C. Smith. 1998. Changes in *Listeria monocytogenes* populations in raw and cooked beef, pork, lamb and chicken meat. Proceed. 44th Int. Congress of Meat Science and Technology, Barcelona, Spain. 44:330-331.
38. Zerby, H.N., K.E. Belk, J.N. Sofos, L.R. McDowell, S.N. Williams, and G.C. Smith. 1998. Effects of Vitamin E and initial microbiological counts on beef caselife. Proceed. 44th Int. Congress of Meat Science and Technology, Barcelona, Spain. 44:490-491.
39. Zerby, H.N., K.E. Belk, J.N. Sofos, and G.C. Smith. 1998. Microbiological sampling of hog carcasses. Proceed. Pork Quality & Safety Summit, National Pork Producers Council, Des Moines, IA. pp. 77-85.
40. Zerby, H.N., R.J. Delmore, K.E. Belk, J.N. Sofos, and G.C. Smith. 1998. Intervention strategies for pork variety meats. Proceed. Pork Quality & Safety Summit, National Pork Producers Council, Des Moines, IA. pp. 87-99.
41. Sofos, J.N., K.E. Belk, and G.C. Smith. 1999. Processes to reduce contamination with pathogenic microorganisms in meat. Proceed. 45th Int. Congress of Meat Science and Technology, Yokohama, Japan. 45(2):596-605.
42. Sofos, J.N. 2000. Approaches to pre-harvest food safety assurance. Proceed. Euroconference: Food Safety Assurance and Veterinary Public Health; The Topical Research Issues – Event 1: ‘Food Safety Assurance in the Pre-harvest Phase,’ University of Veterinary Medicine, Vienna, Austria. pp. 13-14.
43. Sofos, J.N., K.E. Belk, C. Rossiter, J.O. Reagan, and G.C. Smith. 2000. Live dairy cull cow characteristics and associated microbial contamination. Proceed. Euroconference: Food Safety Assurance and Veterinary Public Health; The Topical Research Issues – Event 1: ‘Food Safety Assurance in the Pre-harvest Phase,’ University of Veterinary Medicine, Vienna, Austria. pp. 123-124.
44. Segomelo, K., M.L. Kain, G.R. Bellinger, K.E. Belk, J.A. Scanga, J.N. Sofos, and G.C. Smith. 2000. Bacteria pathogen changes in fresh pork after storage and consumer abuse. Proceed. 46th Int. Congress of Meat Science and Technology, Buenos Aires, Argentina. 46:728-729.
45. Segomelo, K., M.L. Kain, K.E. Belk, G.R. Bellinger, J.A. Scanga, J.N. Sofos, and G.C. Smith. 2000. Changes in pathogenic bacteria counts during limited abuse of fresh pork. Proceed. 46th Int. Congress of Meat Science and Technology, Buenos Aires, Argentina. 46:730-731.
46. Samelis, J., K. Strohecker, J.N. Sofos, K.E. Belk, J.A. Scanga, and G.C. Smith. Screening of antimicrobials against *Listeria monocytogenes* in pork bologna. Proceed. 46th Int. Congress of Meat Science and Technology, Buenos Aires, Argentina. 46:660-661.
47. Bacon, R.T., K.E. Belk, J.N. Sofos, and G.C. Smith. 2000. Incidence of *Escherichia coli* O157:H7 on hide, carcass and beef trimming samples collected from United States packing plants. Proceed. 53rd Reciprocal Meat Conference, Ohio State University, Columbus, OH. 53:106-108.
48. Scanga, J.A., J. Samelis, K. Strohecker, J.N. Sofos, K.E. Belk, and G.C. Smith. 2000. Screening of antimicrobials against *Listeria monocytogenes* in pork bologna. Proceed. Pork Quality and Safety Summit, Des Moines, IA. pp. 189-193.
49. Belk, K.E., K. Segomelo, M.L. Kain, G.R. Bellinger, J.A. Scanga, J.N. Sofos, and G.C. Smith. 2000. Growth of pathogens on fresh pork chops and ground pork after encountering temperature abuse. Proceed. Pork Quality and Safety Summit, National Pork Producers Council, Des Moines, IA. pp. 294-301.

50. Duffy, E.A., K.E. Belk, J.N. Sofos, G.R. Bellinger, and G.C. Smith. 2000. United States retail pork microbiological baseline. Proceed. Pork Quality and Safety Summit, National Pork Producers Council, Des Moines, IA. pp. 305-309.
51. Smith, G.C., K.E. Belk, J.N. Sofos, J.D. Tatum, and S.N. Williams. 2000. High vitamin E beef: the science and technology. Proceed. Canadian Beef Summit, Las Vegas, NV. pp. 21-51.
52. Pedroso, L., A. Paulo, A. Louca, and J. Sofos. 2001. Evaluation of sliced ready to eat hams from Portugal for various types of microbial contamination. Proceed. 47th Int. Congress Meat Science and Technology, Krakow, Poland. 47(2):24-25.
53. Samelis, J., J.N. Sofos, P.A. Kendall, and G.C. Smith. 2001. Behavior of acid-adapted *Listeria monocytogenes* in meat decontamination washings. Proceed. 47th Int. Congress Meat Science and Technology, Krakow, Poland. 47(2):54-55.
54. Sofos, J.N., Samelis, J., K.E. Belk, J.A. Scanga, and G.C. Smith. 2001. Control of *Listeria monocytogenes* post-processing contamination in pork products. Proceed. 47th Int. Congress of Meat Science and Technology, Krakow, Poland. 47(2):286-287.
55. Smith, G.C., K.E. Belk, J.N. Sofos, and J.A. Scanga. 2001. The importance of value-added convenient, consumer-friendly beef products to the future of the beef industry. Proceed. National Beef Science Seminar, Lethbridge, Alberta, Canada. pp. 151-170.
56. Sofos, J.N. 2002. Foodborne diseases – Emerging foodborne pathogens. Proceed. of Food Protection 2002 – International Conference, February 22-23. Monte de Caparica, Lisbon, Portugal. 7 p.
57. Sofos, J.N. 2002. Listeriosis outbreaks and approaches for control. Proceed. of Food Protection 2002 – International Conference, February 22-23. Monte de Caparica, Lisbon, Portugal. 8 p.
58. Stopforth, J.D., J. Samelis, J.N. Sofos, P.A. Kendall, and G.C. Smith. 2002. Biofilm formation by *Listeria monocytogenes* in fresh beef decontamination washings. Proceed. 48th Int. Congress of Meat Science and Technology, Rome, Italy. 48(1):202-203.
59. Calicioglu, M. J.N. Sofos, J. Samelis, P.A. Kendall, and G.C. Smith. 2002. Effect of marinades on survival of acid-adapted and nonadapted *Listeria monocytogenes* on beef jerky. Proceed. 48th Int. Congress of Meat Science and Technology, Rome, Italy. 48(1):176-177.
60. Roeber, D.L., K.E. Belk, S.B. LaValley, J.A. Scanga, J.N. Sofos, and G.C. Smith. 2002. Producing consumer products from sheep: the sheep safety and quality assurance program. Proceed. Western Section, American Society of Animal Science 53:1-4.
61. Smith, G.C., K.E. Belk, J.A. Scanga, J.N. Sofos, and J.D. Tatum. 2002. Traceback, traceability and source verification in the U.S. beef industry. Proceed. IX Simposio Centroamericano y del Caribe Sobre Procesamiento de Carnes, Cartago, Costa Rica. pp. 21-32.
62. LeValley, S.B., E.A. Duffy, K.E. Belk, J.D. Tatum, J.N. Sofos, G.C. Smith, and C.V. Kimberling. 2002. Sheep pathogen reduction interventions and animal production food safety practices. Proceed. Western Section, American Society of Animal Science 53:277-280.
63. Sofos, J.N. 2003. Regulatory and national programs for enhancement of meat safety in the United States. Proceed. of the Food Protection 2003-International Conference, NISQA, May 12-13. Monte de Caparica, Lisbon, Portugal. 6 p.
64. Smith, G.C., D.L. Roeber, K.E. Belk, J.A. Scanga, J.N. Sofos, and G.L. Cowman. 2003.

- Injection-site lesions in steer/heifer and market cow/bull beef: effects on consumer perception, wholesomeness and palatability. Conference Notes, 75th Annual Western Veterinary Conference, Las Vegas, NV. VET-504. 3 p.
65. Smith, G.C., J.N. Sofos, K.E. Belk, and J.A. Scanga. 2003. Reducing incidence of meatborne pathogens: preharvest, harvest and postharvest microbiological interventions. Conference Notes, 75th Annual Western Veterinary Conference, Las Vegas, NV. VET-503. 4 p.
 66. Smith, G.C., T. Grandin, K.E. Belk, J.A. Scanga, and J.N. Sofos. 2003. Adoption of animal welfare guidelines by quick-service restaurants, supply chains and supermarkets; implications for producers and veterinarians. Conference Notes, 75th Annual Western Veterinary Conference, Las Vegas, NV. VET-505. 4 p.
 67. Smith, G.C., J.N. Sofos, J.A. Scanga, and K.E. Belk. 2003. What are we doing to prevent entry of BSE and FMD into US cattle and of BSE prions in US beef. Conference Notes, 75th Annual Western Veterinary Conference, Las Vegas, NV. VET-502. 4 p.
 68. Samelis, J., J.N. Sofos, P.A. Kendall, and G.C. Smith. 2003. Lactic acid sensitization of *Salmonella* Typhimurium DT104 and *Listeria monocytogenes* in nonacid (water) meat decontamination waste fluids. Proceed. 49th Int. Congress Meat Science and Technology, August 31-September 5. Campinas, Brazil. 49:307-308.
 69. Sofos, J.N., P. Skandamis, J.D. Stopforth, and T. Bacon. 2003. Current issues related to meatborne pathogenic bacteria. Proceed. 56th Reciprocal Meat Conference, June 15-18, Columbia, MO. pp. 33-37.
 70. Σαμέλης, Ι. και Ι.Ν. Σοφός. 2004. Έλεγχος της ανάπτυξης *Listeria monocytogenes* σε αλλαντικά με συνδυασμένη χρήση νισίνης και οργανικών οξέων πριν από τη συσκευασία σε κενό και συντήρηση σε θερμοκρασία 4°C. 3^ο Πανελλήνιο Συμπόσιο Υγιεινής και Τεχνολογίας Τροφίμων, Τόμος Β', ΙΧ-08, σελ. 133-138, Αθήνα, Μάρτιος.
 71. Κουτσομανής, Κ. και Ι. Σοφός. 2004. Πρόβλεψη των ορίων ανάπτυξης της *Salmonella* Typhimurium σε υγρό θρεπτικό υπόστρωμα ως συνάρτηση της θερμοκρασίας, της ενεργότητας του νερού και του pH. 3^ο Πανελλήνιο Συμπόσιο Υγιεινής και Τεχνολογίας Τροφίμων, Τόμος Β', ΙΧ-08, σελ. Αθήνα, Μάρτιος.
 72. Sofos, J.N., I. Geornaras, and J.D. Stopforth. 2004. *Listeria monocytogenes* risk assessment and control. Proceed. Núcleo De Investigacão Formação Em Segurancae Qualidade Alimentar, Food Protection 2004-International Conference, May 20-22, Monte da Caparica, Lisbon, Portugal, pp. 67-72.
 73. Sofos, J.N. 2004. Why is it useful to reduce contamination in unprocessed foods? Proceed. Núcleo De Investigacão Formação Em Segurancae Qualidade Alimentar, Food Protection 2004-International Conference, May 20-22, Monte da Caparica, Lisbon, Portugal, pp. 94-97.
 74. Sofos, J.N., I. Geornaras, I.M. Barmpalia, J.D. Stopforth, L.V. Ashton, K.E. Belk, J.A. Scanga, and G.C. Smith. 2004. Optimization of antimicrobials for control of *Listeria monocytogenes* and for acceptable pork product quality. Proceed. Pork Quality and Safety Summit of the National Pork Board. August 16-17, Des Moines, IA. 18 p.
 75. Sofos, J.N. 2004. Stress-adapted pathogenic bacteria and strategies for their control. Proceed. Symposium of the Japan Society for Research of Food Protection, September 9, Tokyo, Japan. 5 p.
 76. Sofos, J.N. 2004. Cleaning, sanitation and biofilms; fresh meat decontamination. Proceed.of the FoodFactory2004 Conference, October 6-8, Laval, France. 6 p.

77. Sofos, J.N. 2004. Field data availability and needs for use in microbiological risk management. Proceed. of the European Union Conference on Food Safety and Veterinary Public Health, October 22-23. Rome, Italy. 3 p.
78. Phelps, W.A., J.A. Scanga, K.E. Belk, J.N. Sofos, and G.C. Smith. 2004. Bio-waste disposal and utilization. Proceed. of the Bio-Waste Disposal Conference, Denver, CO. Department of Animal Sciences, Colorado State University, Fort Collins, CO. pp. 2-17.
79. Scanga, J.A., W.A. Phelps, K.E. Belk, J.N. Sofos, G.R. Schmidt, W.R. Wailes, W.J. Umberger, S.R. Koontz, F.B. Garry, W. Cunningham, and G.C. Smith. 2004. Bio-Waste Disposal and Utilization. Proceedings of the Bio-Waste Disposal Conference, Denver, CO. Department of Animal Sciences, Colorado State University, Fort Collins, CO. 101 p.
80. Smith, G.C., J.D. Tatum, K.E. Belk, J.A. Scanga, T. Grandin, and J.N. Sofos. 2005. Traceability from a US perspective. Proceed. of the International Congress of Meat Science & Technology (Baltimore, MD), pp. 1-58. American Meat Science Association, Savoy, IL.
81. Sofos, J.N., C.A. Simpson, K.E. Belk, J.A. Scanga, and G.C. Smith. 2006. *Salmonella* interventions for beef. Proceed. 59th Reciprocal Meat Conference, pp. 11-24, June 18-21, Urbana/Champaign, IL. American Meat Science Association, Savoy, IL.
82. Belk, K.E., J.A. Scanga, J.N. Sofos, J.D. Tatum, and G.C. Smith. 2006. Selling Pork in International Markets. Proc. 2006 Pork Academy (Des Moines, IA) pp. 1-9. National Pork Board, Des Moines, IA.
83. Smith, G.C., K.E. Belk, J.A. Scanga, J.D. Tatum, and J.N. Sofos. 2007. BSE in North America 2007. Proceed. 79th Western Veterinary Conference, Las Vegas, NV. February 19. 79:V442, 4 p.
84. Smith, G.C., K.L. Hossner, T.E. Engle, K.E. Belk, J.A. Scanga, J.N. Sofos, T. Grandin, and J.D. Tatum. 2007. FAQs regarding organic beef. Proceed. 79th Western Veterinary Conference, Las Vegas, NV. February 19. 79:V443, 4 p.
85. Smith, G.C., J.N. Sofos, K.E. Belk, J.A. Scanga, K.K. Nightingale, and L.D. Goodridge. 2007. Controlling foodborne pathogens in cattle. Proceed. 79th Western Veterinary Conference, Las Vegas, NV. February 19. 79:V444, 5 p.
86. Sofos, J.N., I. Geornaras, K.E. Belk, and G.C. Smith. 2008. Nonintact whole muscle food safety: The problem and research needs. Proceedings of the 61st Reciprocal Meat Conference, American Meat Science Association, June 22-25, Gainesville, FL. 7 p.
87. Skandamis, P.N., J.D. Stopforth, L.V. Ashton, I. Geornaras, P.A. Kendall, P.A., and J.N. Sofos. 2008. Μελέτη σχηματισμού βιοϋμενίων, επιβίωσης και οξεοανθεκτικότητας *Escherichia coli* O157:H7 σε επιφάνειες ανοξείδωτου χάλυβα σε συνθήκες που προσομοιάζουν περιβάλλον σφαγείου. Πρακτικά «1^ο Πανελλήνιο συνέδριο για το κρέας και τα προϊόντα του-Από το στάβλο στο τραπέζι». Στάδιο Ειρήνης και Φιλίας, Αθήνα, 10-12 Οκτωβρίου 2008. Σελ. 460-461.
88. Skandamis, P.N., Y. Yoon, P.A. Kendall, G.C. Smith, and J.N. Sofos. 2008. Μοντελοποίηση της επίδρασης μαρινάδας και θερμοκρασίας στη θανάτωση του *Escherichia coli* O157:H7 κατά την ξήρανση προϊόντος βόειου κρέατος “beef jerky”. Πρακτικά «1^ο Πανελλήνιο συνέδριο για το κρέας και τα προϊόντα του- Από το στάβλο στο τραπέζι». Στάδιο Ειρήνης και Φιλίας, Αθήνα, 10-12 Οκτωβρίου 2008. Σελ. 458-459.
89. Sofos, J.N. 2008. Bacterial foodborne diseases. Proceedings of the 15th Congress of the Federation of Asian Veterinary Associations, FAVA-OIE Joint Symposium on Emerging Diseases, October 27-30, Bangkok, Thailand, S19-S34.
90. Shen, C., K.E. Belk, J.M. Adler, I. Geornaras, D.R. Woerner, J.D. Tatum, G.C. Smith, and

- J.N. Sofos. 2009. Enhancing beef tenderness: pre- and post-harvest practices and microbiological considerations. Proceedings of the American Animal Science Association and China Animal Science and Veterinary Medicine Association Pacific Rim Conference, (Beijing, China).
91. Sofos, J.N. 2009. Meat decontamination: needs, approaches, benefits, concerns. Proceedings of an international conference on "Advancing Beef Safety through Research and Innovation", which was organized as part of European Framework IV Research Project ProSafeBeef (Food CT-2006-36241), March 25-26, Dublin, Ireland, pp. 40-41.
 92. Sofos, J.N. 2009. Links between food processing and failure to eliminate foodborne pathogens. Proceedings of an international conference on Food Processing Stresses & Associated Genomics of Gram-negative Food-borne Bacteria; organized by the Centre for Foodborne Zoonomics and the Teagasc-Ashtown Food Research Centre, September 16, Dublin, Ireland, pp. 13-15.
 93. Sofos, J.N. 2009. Progress in the control of VTEC in the abattoir. Proceedings of an international conference, Pathogenic *Escherichia coli* Network: Control and Management of Pathogenic *Escherichia coli*; organized by the Teagasc-Ashtown Food Research Centre, September 17-18, Dublin, Ireland, pp. 31-33.
 94. Sofos, J.N. 2009. Biofilms and the need to control them through cleaning and sanitation. Proceedings of the 11° Congreso Internacional, Inocuidad de Alimentos, XXVI Reunión Nacional de Microbiología, Higiene y Toxicología de los Alimentos, November 5-7, Puerto Vallarta, Jalisco, Mexico, pp. 27-28.
 95. Sofos, J.N. 2010. Multiple antimicrobial hurdle issues. Proceedings of the XVII Congreso Nacional de Microbiología de los Alimentos, September 19-22, Valladolid, Spain, pp. 17-19.
 96. Di Ciccio, P.A., I. Geornaras, M.C. Nunnally, E. Zanardi, A. Ianieri, and J.N. Sofos. 2011. Survival of *Salmonella* in dried chicken meat residues on the surface of packaging materials. Proceedings of the 57th International Congress of Meat Science and Technology, August 7-12, Ghent, Belgium, 4 p.
 97. Sofos, J.N. 2011. Current worldwide microbial meat safety issues and controls. Proceedings of the II Encontro de Formação Ordem dos Médicos Veterinários, October 8-9, Lisbon, Portugal, 12 p.
 98. Sofos, J.N. 2011. Current challenges in safety of foods of animal origin and potential solutions. Proceedings of the 4th Ulusal Veteriner Gıda Hijyeni Kongresi, October 13-16, Belek-Antalya, Turkey, pp. 11-28.
 99. Sofos, J.N. 2011. Biofilms and pathogens: control in meat processing and meat products. Proceedings of the 4th Congresso Brasileiro de Ciência e Tecnologia de Carnes, October 24-27, São Pedro-São Paulo, Brazil, pp. 153-160.
 100. Sofos, J.N. 2012. The food chain approach to food safety and quality. Proceedings of the Biological Food Safety & Quality International Conference, October 4-5, Belgrade, Serbia, pp. 1-3. (62)

E. Invited Presentations:

1. Busta, F.F. and J.N. Sofos. 1979. Antimicrobial effects of sorbate. Gordon Research Conference on Food Microbiology, July 24-29. Tilton School, Tilton, NH.
2. Sofos, J.N., F.F. Busta, and C.E. Allen. 1979. Sodium nitrite and sorbic acid effects on *Clostridium botulinum* toxin formation. Interagency Botulism Research Coordinating

- Committee Meeting in U.S. Army Natick Research and Development Command, October 10-11. Natick, MA.
3. Sofos, J.N. 1980. The safety of cured meat products. Annual Meeting of the Association of Food and Drug Officials, April 22. Minneapolis, MN.
 4. Busta, F.F. and J.N. Sofos. 1980. Antimicrobial activity of sorbate and nitrite. Seminar on Chemical Control of Microorganisms. 80th Annual Meeting of the American Society for Microbiology, May 11-16. Miami Beach, FL.
 5. Sofos, J.N. and F.F. Busta. 1980. Enumeration of anaerobic sporeformers - with and without stress. Gordon Research Conference on the Microbial Safety of Foods, Plymouth State College, June 16- 20. Plymouth, NH.
 6. Sofos, J.N. 1981. Nitrite, sorbate and pH interaction in cured meat products. 34th Reciprocal Meat Conference, July 19-22. Oregon State University, Corvallis, OR.
 7. Sofos, J.N. 1981. Meat and poultry - what is happening during processing and distribution. 9th Annual Rocky Mountain Conference on Food Safety, May 19-20. Denver, CO.
 8. Sofos, J.N. 1981. Salt and its importance in food processing and preservation. Home Economics Extension Agents Update, March 26, Colorado State University, Fort Collins, CO.
 9. Sofos, J.N. 1981. Sodium functions in cooked, cured meats and poultry. USDA Workshop on Sodium as an Ingredient in Processed Foods. August 3-4, Beltsville, MD.
 10. Sofos, J.N. 1981. Salt: 5000 years of innocence have ended! Rocky Mountain Institute of Food Technologists Meeting, September 24. Denver, CO.
 11. Sofos, J.N. 1982. Salt in meat. Colorado Meat Dealers Association Convention, June 12. Colorado Springs, CO.
 12. Sofos, J.N. 1983. Indirect antimicrobials in foods: sodium and other ions. 83rd Annual Meeting American Society for Microbiology, March 6-11. New Orleans, LA.
 13. Sofos, J.N. 1983. Salt and food safety. Western Association of Food and Drug Officials Meeting, August 2. Snowmass, CO.
 14. Sofos, J.N. 1983. Growth of *Clostridium sporogenes* in reduced NaCl and tripolyphosphate containing meat products. Interagency Botulism Research Coordinating Committee Meeting, October 6-7. Centers for Disease Control, Atlanta, GA.
 15. Sofos, J.N., J.C. Blocher, and F.F. Busta. 1984. Mode of action of sorbic acid on bacterial spores. 84th Annual Meeting of the American Society for Microbiology, March 4-9. St. Louis, MO.
 16. Sofos, J.N. 1985. *Campylobacter jejuni*: A pathogen of recent concern in meat and poultry. Mile High Chapter of the National Association of Federal Veterinarians, May 18. Denver, CO.
 17. Sofos, J.N. 1986. Mechanisms of antimicrobial action of sorbates. XIV International Congress of Microbiology, September 6-12. Manchester, UK.
 18. Sofos, J.N. 1987. Chemical and microbiological interactions of sorbic acid in foods and beverages. Symposium on the Chemistry of Food Preservatives, Food Chemistry Group, Royal Society of Chemistry, December 3. London, UK.
 19. Sofos, J.N. 1990. Current status and future of food antimicrobial agents: Sorbic acid and sorbates. 90th Annual Meeting of the American Society for Microbiology, May 13-17. Anaheim, CA.
 20. Sofos, J.N. 1992. Traditional methods in microbial food preservation. 92nd Annual Meeting of the American Society for Microbiology, May 26-30. New Orleans, LA.

21. Sofos, J.N. 1993. Meat curing. European Economic Community Sponsored Workshop on Modern Meat Processing, June 27-30, Athens, Greece.
22. Sofos, J.N. 1995. Efforts to improve the microbiological status of meat in the United States after the 1993 *E. coli* O157:H7 outbreak. "Bridging 2000 and Beyond," Joint Australian and New Zealand Institute of Food Science and Technology Conference, May 15-19. Auckland, New Zealand. (Trip sponsored by IFT).
23. Sofos, J.N. 1995. Antimicrobial treatments to improve the microbiological status of beef in the U.S. Seminar sponsored by Australian Meat Technology and Australian Meat Research Corporation on "USDA, FSIS Proposed Rules ('Mega Rules') for the Meat Industry," May 26. Melbourne, Australia.
24. Sofos, J.N. 1995. Antimicrobial treatments to improve the microbiological status of beef in the U.S. Seminar sponsored by Australian Meat Technology and Australian Meat Research Corporation on "USDA, FSIS Proposed Rules ('Mega Rules') for the Meat Industry," May 30. Brisbane, Australia.
25. Genigeorgis, C. and J.N. Sofos. 1995. Traditional and emerging food safety problems. "Production of Processed Meats and Convenience Foods: Building a Predictable Safety," sponsored by the European Consortium for Continuing Education in Advanced Meat Science and Technology, June 25-27. Athens, Greece.
26. Sofos, J.N. 1995. Microbiology of raw materials and ingredients. "Production of Processed Meats and Convenience Foods: Building a Predictable Safety," sponsored by the European Consortium for Continuing Education in Advanced Meat Science and Technology, June 25-27. Athens, Greece.
27. Sofos, J.N. 1995. Effects of chemical additives. "Production of Processed Meats and Convenience Foods: Building a Predictable Safety," sponsored by the European Consortium for Continuing Education in Advanced Meat Science and Technology, June 25-27. Athens, Greece.
28. Sofos, J.N. 1995. Integrated quality assurance for processed meats: HACCP basics and applications. "Production of Processed Meats and Convenience Foods: Building a Predictable Safety," sponsored by the European Consortium for Continuing Education in Advanced Meat Science and Technology, June 25-27. Athens, Greece.
29. Smith, G.C., J.N. Sofos, J.B. Morgan, and J.O. Reagan. 1995. Carcass washing and decontamination. 55th Annual Meeting of the Institute of Food Technologists, June 3-7. Anaheim, CA.
30. Sofos, J.N. 1995. Application of HACCP principles and beyond: Beef slaughter and fabrication. 82nd Annual Meeting of the International Association of Milk, Food and Environmental Sanitarians, July 30-August 2. Pittsburgh, PA.
31. Sofos, J.N. 1996. Rapid methods in meat microbiology. Distinguished Fellow Lecture at the 16th Annual Rapid Methods and Automation in Microbiology Workshop, July 11-19. Kansas State University, Manhattan, KS.
32. Sofos, J.N. 1997. Mapping of microbial contamination in beef slaughtering operations. Presented to personnel of the Food Safety and Inspection Service of the United States Department of Agriculture, February 27, Washington, DC.
33. Sofos, J.N. 1997. Evaluation of excised brisket, flank and rump samples for generic *Escherichia coli* contamination in beef slaughtering operations. Presented at a public meeting of the food Safety and Inspection Service of the United States Department of Agriculture on Microbial Testing as part of the United States Meat and Poultry Inspection

- Regulations, May 8. Washington, DC.
34. Sofos, J.N. 1997. Rapid methods: their use in the field and applications to state public health laboratories. 40th Annual Planning Conference of the Association of State and Territorial Public Health Laboratory Directors, June 2. San Diego, CA.
 35. Sofos, J.N. 1997. Needs and concerns for microbial inactivation in foods. 57th Annual Meeting of the Institute of Food Technologists, June 14-18. Orlando, FL.
 36. Sofos, J.N. 1997. *E. coli* and *Salmonella* levels on beef carcasses—survey results compared to mega-reg requirements. 85th Annual Meeting of the International Association of Milk, Food and Environmental Sanitarians, July 6-9. Orlando, FL.
 37. Sofos, J.N. 1997. Nonacid meat decontamination technologies; model studies and commercial applications. World Congress on Food Hygiene of the World Association of Veterinary Food Hygienists, August 24-29. The Hague, The Netherlands.
 38. Sofos, J.N. 1998. Decontamination intervention technologies. Keynote Presentation at the Technology Symposium organized by the Canadian Meat Council, Canadian Meat Science Association, and Canadian Meat Research Institute, February 4. Banff, Alberta, Canada.
 39. Sofos, J.N. 1998. Food Safety-the real facts. Presented at the meeting of the Colorado State University Chapter of Gamma Sigma Delta, January 19. Fort Collins, CO.
 40. Sofos, J.N. 1998. Food safety issues. Presented at the Colorado State University Department of Animal Sciences seminar, February 2. Fort Collins, CO.
 41. Sofos, J.N. 1998. HACCP update. Presented at University of Western Sydney Hawkesbury, April 23. Richmond, NSW, Australia.
 42. Sofos, J.N. 1998. Carcass sampling techniques/testing methods/baseline levels of contamination. Presented at University of Western Sydney Hawkesbury, April 23. Richmond, NSW, Australia.
 43. Sofos, J.N. 1998. Food safety issues. Presented at University of Western Sydney Hawkesbury, April 24. Richmond, NSW, Australia.
 44. Sofos, J.N. 1998. Microbial testing methods. Presented at University of Western Sydney Hawkesbury, April 27. Richmond, NSW, Australia.
 45. Sofos, J.N. 1998. U.S. Mega reg issues. Presented at South Australia Research and Development Institute, Sponsored by Pig Research and Development Corporation, April 29. Adelaide, Australia.
 46. Sofos, J.N. 1998. Carcass decontamination technologies. Presented at South Australia Research and Development Institute, Sponsored by Pig Research and Development Corporation, April 29. Adelaide, Australia.
 47. Sofos, J.N. 1998. Carcass sampling and testing. Presented at South Australia Research and Development Institute, Sponsored by Pig Research and Development Corporation, April 29. Adelaide, Australia.
 48. Sofos, J.N. 1998. The latest on carcass sampling/testing methods and on baseline levels of contamination. Sponsored by Australian Meat Technology, Meat Research Corporation, Victoria Agriculture, Pig Research and Development Corporation, and University of Western Sydney, April 30. Melbourne, Australia.
 49. Sofos, J.N. 1998. Overview of current mega-reg issues in the U.S. and application of decontamination technologies. Sponsored by Australian Meat Technology, Meat Research Corporation, Victoria Agriculture, Pig Research and Development Corporation, and University of Western Sydney, April 30. Melbourne, Australia.
 50. Sofos, J.N. 1998. The latest on carcass sampling/testing methods and on baseline levels of

- contamination. Sponsored by Australian Meat Technology, Meat Research Corporation, Victoria Agriculture, Pig Research and Development Corporation, and University of Western Sydney, May 1. Brisbane, Australia.
51. Sofos, J.N. 1998. Overview of current mega-reg issues in the U.S. and application of decontamination technologies. Sponsored by Australian Meat Technology, Meat Research Corporation, Victoria Agriculture, Pig Research and Development Corporation, and University of Western Sydney, May 1. Brisbane, Australia.
 52. Sofos, J.N. 1998. Food safety concerns and approaches for improvement. Presented at Gadjah Mada University, May 5. Yogyakarta, Indonesia.
 53. Sofos, J.N. 1998. Good manufacturing practices and HACCP. Presented at Gadjah Mada University, May 6. Yogyakarta, Indonesia.
 54. Sofos, J.N. 1998. New food safety systems for pathogen reduction. Presented at Food Safety Symposium, Organized by Gadjah Mada University, May 12. Yogyakarta, Indonesia.
 55. Sofos, J.N. 1998. HACCP special requirements for retail and food service. Presented at Food Safety Symposium organized by Gadjah Mada University, May 12. Yogyakarta, Indonesia.
 56. Sofos, J.N. 1998. Impact of HACCP implementation on small and very small scale business. Presented at Food Safety Symposium organized by Gadjah Mada University, May 13. Yogyakarta, Indonesia.
 57. Sofos, J.N. 1998. Enforcement of pathogen reduction and HACCP regulations. Presented at Food Safety Symposium organized by Gadjah Mada University, May 13. Yogyakarta, Indonesia.
 58. Sofos, J.N. 1998. Food safety update. Presented at University of Western Sydney Hawkesbury, May 19. Richmond, NSW, Australia.
 59. Sofos, J.N. 1998. Potential interactions between antioxidants and microbial meat quality. Presented at the Symposium on Dietary Strategies for Improving Muscle-Based Food Products, Sponsored by Organization for Economic Cooperation and Development, September 8. Madrid, Spain.
 60. Sofos, J.N. 1998. Food Safety in the 90s. Presented at the Colorado State University Chapter of Sigma Xi, the Scientific Research Society, October 23. Fort Collins, CO.
 61. Sofos, J.N. 1998. Microbiological contamination of beef during slaughter and fabrication: overview of studies. Presented at a workshop organized by the Food Safety and Inspection Service to address the subject of risk Assessment of *Escherichia coli* O157:H7 in Beef, October 28. Alexandria, VA.
 62. Sofos, J.N. 1999. Strategies to control stressed pathogens and provide safe foods. 59th Annual Meeting of the Institute of Food Technologists, July 24-28. Chicago, IL.
 63. Sofos, J.N. 1999. BQA Program. Speaker on Food Safety, February 25-26. Fort Collins, CO.
 64. Sofos, J.N. 1999. Pork 101. Speaker on Meat Microbiology, March 11-12. Fort Collins, CO.
 65. Sofos, J.N. 1999. Animal cleanliness and carcass decontamination to enhance food safety. Invited Seminar, February 19. University of CT, Storrs, CT.
 66. Sofos, J.N. 1999. Information management and microbial testing. Invite presentation at the 3M META Conference, March 7-10. Colorado Springs, CO.
 67. Sofos, J.N. 1999. Food safety in the 1990s. Invited presentation at the meeting of the

- Rocky Mountain Branch of the American Society for Microbiology, April 10. Laramie, WY.
68. Sofos, J.N. 1999. Interventions for decreasing pathogens in fresh meat. Invited Seminar, University of Wyoming, April 16. Laramie, WY.
 69. Sofos, J.N. 1999. Keystone/McDonald's Beef Industry Tour, Speaker on Meat Safety, May 6. Fort Collins, CO.
 70. Sofos, J.N. 1999. Processes to reduce contamination with pathogenic microorganisms in meat. Invited Presentation at the 45th International Congress of Meat Science and Technology, August 1-6. Yokohama, Japan.
 71. Sofos, J.N. 1999. Reduction and inhibition of pathogenic bacteria in foods. Invited presentation at the symposium "Food Safety—Bridging Two Millennia," University of Minnesota, December 3. St. Paul, MN.
 72. Sofos, J.N. 2000. *Listeria*: Properties and response to hurdles. Invited presentation at the Conference "*Listeria monocytogenes* its control for meat safety." Organized by American Meat Science Association and National Meat Association, February 16. San Francisco, CA.
 73. Sofos, J.N. 2000. Approaches to pre-harvest food safety assurance. Euroconference: Food Safety Assurance and Veterinary Public Health; The Topical Research Issues – Event 1: Invited Keynote speaker on 'Food Safety Assurance in the Pre-harvest Phase,' University of Veterinary Medicine, September 30 – October 2. Vienna, Austria.
 74. Sofos, J.N. 2001. Control of foodborne pathogens in meat products by sanitation, drying and antimicrobials. Invited presentation at United States Department of Agriculture, Food Safety and Inspection Service, Technical Conference on Performance Standards for the Production of Processed Meat and Poultry Products, May 8. Washington, DC.
 75. Sofos, J.N. 2001. Microbial hygiene in livestock production systems. Invited lecture organized by Victoria (Australia) Department of Natural Resources and Environment, Victoria Institute of Animal Science, July 9. Rutherglen, Victoria, Australia.
 76. Sofos, J.N. 2001. Microbial hygiene in livestock production systems. Invited lecture organized by Victoria (Australia) Department of Natural Resources and Environment, Victoria Institute of Animal Science, July 11. Hamilton, Victoria, Australia.
 77. Sofos, J.N. 2001. Microbial testing of meat – the way it is and the way it should be. Invited lecture organized by Meat and Livestock Australia, July 12. Melbourne, Victoria, Australia.
 78. Sofos, J.N. 2001. Microbial testing of meat – The way it is and the way it should be. Invited lecture organized by Meat and Livestock Australia, July 16. Sydney, New South Wales, Australia.
 79. Sofos, J.N. 2001. Microbial testing of meat – The way it is and the way it should be. Invited lecture organized by Meat and Livestock Australia, July 17. Brisbane, Queensland, Australia.
 80. Sofos, J.N. 2001. Control of *Listeria monocytogenes* post-processing contamination in pork products. Invited presentation at 47th International Congress of Meat Science and Technology, August 26-31. Krakow, Poland.
 81. Sofos, J.N. 2001. Microbial contamination and decontamination of meat. Seminar, Colorado State University Chapter of SX, the Scientific Society, September 19. Fort Collins, CO.
 82. Sofos, J.N. 2001. Optimizing technologies to achieve product safety; interactions among food safety technologies. Invited presentation at Meat Industry Research Conference of the

- American Meat Science Association and the American Meat Institute Foundation, October 15-17. Chicago, IL.
83. Sofos, J.N. 2002. Foodborne diseases – Emerging pathogens. Invited presentation at Food Protection 2002 – International Conference, February 22-23. Monte de Caparica, Lisbon, Portugal.
 84. Sofos, J.N. 2002. Listeriosis – Recent outbreaks in the USA associated with processed meats; Industry strategies for control. Invited presentation at Food Protection 2002 – International Conference, February 22-23. Monte de Caparica, Lisbon, Portugal.
 85. Sofos, J.N. 2002. Food safety objectives. Invited presentation at Egas Moniz, NISQA, February 22-23. Monte de Caparica, Lisbon, Portugal.
 86. Sofos, J.N. 2002. Microbiological criteria and testing. Invited presentation at Egas Moniz, NISQA, February 22-23. Monte de Caparica, Lisbon, Portugal.
 87. Sofos, J.N. 2002. Foodborne pathogenic microorganisms. Gamma Sigma Delta Seminar. Colorado State University, March 18. Fort Collins, CO.
 88. Sofos, J.N. 2002. Microtesting: the good and the bad. Food Safety Symposium. Invited presentation at Food Safety Net Services, April 29-30. San Antonio, TX.
 89. Sofos, J. N. 2002. Decontamination methods at slaughter. Invited presentation at “Pathogen Reduction: A Scientific Dialogue.” A Scientific Symposium sponsored by the Food Safety and Inspection Service of the United States Department of Agriculture, May 5-6. Washington, DC.
 90. Sofos, J.N. 2002. Pathogen control with chemical additives in muscle foods. Invited presentation at 62nd Annual Meeting of the Institute of Food Technologists, June 15-19. Anaheim, CA.
 91. Sofos, J.N. 2002. Additives and interventions in processed meats. Invited presentation at 89th Annual Meeting of the International Association for Food Protection, June 30-July 3. San Diego, CA.
 92. Sofos, J.N. 2002. Biofilm formation by *Listeria monocytogenes* in fresh beef decontamination washings. Invited presentation at 48th Int. Congress of Meat Science and Technology, August 25-30. Rome, Italy.
 93. Sofos, J.N. 2002. Microbiological hazards on meat and meat products; National programs to reduce contamination. Invited keynote speech at the II Seminario Internacional Fundisa, October 2-3. Madrid, Spain.
 94. Sofos, J.N. 2002. Microbial foodborne illness update. SX Seminar. Colorado State University, December 13. Fort Collins, CO.
 95. Sofos, J.N. 2003. Regulatory and national USA programs for enhancement of meat safety. Invited presentation at Food Protection 2003-International Conference, NISQA, May 12-13. Monte de Caparica, Lisbon, Portugal.
 96. Sofos, J.N. 2003. Foodborne pathogens of concern. Invited presentation at Egas Moniz, NISQA, May 12-13. Monte de Caparica, Lisbon, Portugal.
 97. Sofos, J.N. 2003. Processing hurdles to control pathogens. Invited presentation at Egas Moniz, NISQA, May 12-13. Monte de Caparica, Lisbon, Portugal.
 98. Sofos, J.N. 2003. Current issues related to meatborne pathogenic bacteria. Invited presentation at the 56th Reciprocal Meat Conference, June 15-18. Columbia, MO.
 99. Sofos, J.N. 2003. Strategies for bacterial control at slaughter and meat processing. Invited Food Safety Seminar presented at Merial Company, July 1. Duluth, GA.
 100. Sofos, J.N. 2003. Pathogen control in fresh and processed meat products. Invited presentation

- at 5^{to} Congreso International Inocuidad de Alimentos, November 14-15. Guadalajara, Mexico.
101. Sofos, J.N. 2003. Benefits of applying effective pathogen control in raw foods. Invited presentation at 5^{to} Congreso International Inocuidad de Alimentos, November 14-15. Guadalajara, Mexico.
 102. Sofos, J.N. 2003. *Listeria monocytogenes*: listeriosis and its control in ready-to-eat products. Invited presentation at European Union Risk Analysis Information Network (EU-RAIN), Catering Food Safety, A Responsibility Ignored, November 26-28. Budapest, Hungary.
 103. Sofos, J.N. 2003. Rocky Mountain Farmers Union, Three talks on Pathogen Control, November 20. Fort Collins, CO.
 104. Sofos, J.N. 2003. Cargill Executives visit, Speaker on Pathogen Control, December 18. Fort Collins, CO.
 105. Sofos, J.N. 2004. Food safety. Seminar for Interdisciplinary Studies in Food Science/Safety students. January 29, Fort Collins CO.
 106. Sofos, J.N. 2004. Beef and lamb HACCP. Invited presentation at European Union Risk Analysis Information Network (EU-RAIN), Farm to Fork Food Safety, A Call for Common Sense, May 12-14. Athens, Greece.
 107. Sofos, J.N. 2004. Ingredients that inhibit growth of *Listeria monocytogenes* in ready-to-eat meats. Presented at the Annual Meeting of the Institute of Food Technologists. July 12-16, Las Vegas, NV.
 108. Sofos, J.N., I. Geornaras, and J.D. Stopforth. 2004. *Listeria monocytogenes* risk assessment and control. Presented at Núcleo De Investigacão Formacão Em Segurancae Qualidade Alimentar, Food Protection 2004-International Conference, May 20-22, Monte da Caparica, Lisbon, Portugal.
 109. Sofos, J.N. 2004. Why is it useful to reduce contamination in unprocessed foods? Presented at Núcleo De Investigacão Formacão Em Segurancae Qualidade Alimentar, Food Protection-2004 International Conference, May 20-22, Monte da Caparica, Lisbon, Portugal.
 110. Sofos, J.N., I. Geornaras, I.M. Barmpalia, J.D. Stopforth, L.V. Ashton, K.E. Belk, J.A. Scanga, and G.C. Smith. 2004. Optimization of antimicrobials for control of *Listeria monocytogenes* and for acceptable pork product quality. Presented at the Pork Quality and Safety Summit of the National Pork Board. August 16-17, Des Moines, IA.
 111. Sofos, J.N. 2004. Recent developments in pre- and post-harvest intervention strategies. Presented at the 228th American Chemical Society National Meeting, August 22-26, Philadelphia, PA.
 112. Sofos, J.N. 2004. Food safety research and education. Colorado Congressional Aides Visit. August 20. Fort Collins, CO.
 113. Sofos, J.N. 2004. Stress-adapted pathogenic bacteria and strategies for their control. Invited keynote presentation at a Symposium of the Japan Society for Research of food Protection, September 9, Tokyo, Japan.
 114. Sofos, J.N. 2004. Food safety issues in the United States. Invited presentation at the Food Safety Commission of Japan, September 10, Tokyo, Japan.
 115. Sofos, J.N. 2004. Cleaning, sanitation and biofilms; fresh meat decontamination. Invited presentation at the FoodFactory2004 Conference, October 6-8, Laval, France.
 116. Sofos, J.N. 2004. Field data availability and needs for use in microbiological risk

- management. Invite keynote presentation at the European Union Conference on Food Safety and Veterinary Public Health, October 22-23. Rome, Italy.
117. Sofos, J.N. 2004. Meat safety update. Presented to Keystone Foods visiting group. October 29. Fort Collins, CO.
 118. Sofos, J.N. 2004. Food safety research update. Colorado State University Department of Animal Sciences Seminar. November 9.
 119. Sofos, J.N. 2005. Antimicrobial agents and processes for control of *Listeria monocytogenes* in ready-to-eat meat and poultry products. Invited speaker at the Western Meat Science Conference of the American Meat Science Association / National Meat Association, February 22-23, Las Vegas. Nevada
 120. Sofos, J.N. 2005. Application of HACCP system in American food plants; 3-hour lecture. Invited lecture at University of Stara Zagora, Stara Zagora, Bulgaria. April 16-23, 2005.
 121. Sofos, J.N. 2005. Antimicrobial application in ready-to-eat foods. Invited presentation at Alkar-Rapid-Pack Company Food Safety Seminar, May 2-4, Lodi, Wisconsin.
 122. Sofos, J.N. 2005. Recent food safety issues and regulations in the United States. Invited presentation at the Agricultural University of Athens, June 30, Athens, Greece.
 123. Sofos, J.N. 2005. Pathogen control during processing: what we can do to reduce pathogens in the processing plant. Annual Meeting of the American Society of Animal Science, July 25-28, Cincinnati, Ohio.
 124. Sofos, J.N. 2005. Update on interventions to control pathogens in meat and poultry products. Invited presentation at the Annual Meeting of the International Association for Food Protection, August 13-18, Baltimore, Maryland.
 125. Sofos, J.N. 2005. Beef food safety update. Invited presentation to McDonalds Group, September 8, Fort Collins, Colorado.
 126. Sofos, J.N. 2005. *Listeria* food safety update. Invited presentation at the Extension Food Safety Update, September 22, Fort Collins, Colorado.
 127. Sofos, J.N. 2006. Microbial control with multiple hurdles. Invited lecture (2.5 hour) at the Agricultural University of Athens, Greece. March 7.
 128. Sofos, J.N. 2006. HACCP and risk assessment based microbial control. Invited lecture (3 hour) at the Agricultural University of Athens, Greece. March 8.
 129. Sofos, J.N. 2006. Cleaning, sanitizing and biofilms. Invited lecture (2 hour) at the Aristotle University of Thessaloniki, Greece. March 9.
 130. Sofos, J.N. 2006. Microbial control with multiple hurdles and risk assessment based microbial control. Invited lecture (2 hour) at the Aristotle University of Thessaloniki, Greece. March 9.
 131. Sofos, J.N. 2006. *Listeria monocytogenes* and its control in ready-to-eat foods. Invited lecture (2 hour) at the Aristotle University of Thessaloniki, Greece. March 10.
 132. Sofos, J.N. 2006. Integrated Food Safety Impacts For Project: Minimizing the risk of *Listeria monocytogenes* and other pathogens in dried foods. USDA/CSREES, Washington, D.C. June 5-6.
 133. Sofos, J.N. 2006. *Salmonella* interventions for beef. 59th Reciprocal Meat Conference. Urbana/Champaign, IL. , June 18-21.
 134. Sofos, J.N. 2006. Potential for resistance to antimicrobial hurdles. Invited presentation at the Annual Meeting of the International Association for Food Protection, Calgary, Canada. June 13-16.
 135. Sofos, J.N., 2006. Microbial stress adaptation and cross protection in food environments.

- Webcast presentation of the Office of Regulatory Affairs, Food and Drug Administration. September 14.
136. Sofos, J.N. 2006. Understanding and controlling *Listeria monocytogenes* transmission through ready-to-eat meat products from processing plant to consumer. Food Safety Education Conference, Preconference Workshop on *Listeria* Control Input and Planning. FSIS/NSF, Denver, CO. September 25-26.
 137. Sofos, J.N. 2006. *Listeria monocytogenes* and listeriosis. Food Safety Education Conference. FSIS/NSF, Denver, CO. September 27-29.
 138. Sofos, J.N. 2006. Microbial resistance to food preservation procedures. Congreso Internacional Inocuidad Alimentaria 2006. Universidad Autonoma de Nuevo Leon, Monterrey, Mexico. October 9-11.
 139. Sofos, J.N. 2006. Antibiotic resistance. 2006 Food Safety Supply Chain Conference. Food Marketing Institute/National Restaurant Association, Washington, D.C. October 11-13.
 140. Sofos, J.N. 2006. Food hygiene and safety: who is responsible? International Conference on Food Science and Nutrition. Aristeidis Daskalopoulos Foundation, Athens, Greece. October 31-November 1.
 141. Sofos, J.N. 2006. Chemical and combination intervention technologies for alternatives 1 and 2. *Listeria* Workshop, Advanced *Listeria monocytogenes* Intervention and Control Workshop. American Meat Institute Foundation, Denver, CO. November 14-15.
 142. Sofos, J.N. 2006. Microbial sampling and testing issues. Invited lecture at the Aristotle University of Thessaloniki, Greece, December 7.
 143. Sofos, J.N. 2007. The food safety research agenda: What is the role of the research community in the food safety information infrastructure. FSRC Food Safety Information Infrastructure Project: Phase 1 Workshop on Research Community's Role in Collection, Access and Sharing of Food Safety Information. Baltimore, MD. February 1.
 144. Sofos, J.N. 2007. Accessibility and timeliness of data generated by the research community. FSRC Food Safety Information Infrastructure Project: Phase 1 Workshop on Research Community's Role in Collection, Access and Sharing of Food Safety Information. Baltimore, MD. February 1.
 145. Sofos, J.N. 2007. Challenges to Meat Safety in the 21st Century. Int. Symposium on Meat Safety: from abattoir to consumer. Organized by the Int. Meat Secreteriat. Valencia, Spain. February 14-15.
 146. Sofos, J.N. 2007. Decontamination and related issues. Organizational meeting of the EU ProSafeBeef research project. Dublin, Ireland. March 29.
 147. Sofos, J.N. 2007. Fresh meat decontamination. Aristotle University of Thessaloniki, Thessaloniki, Greece. May 25.
 148. Sofos, J.N. 2007. Food safety issues, concerns and regulations. Agricultural University of Athens, Athens, Greece. May 30.
 149. Sofos, J.N. 2007. Principles of biological hazard control and resistance. Agricultural University of Athens, Athens, Greece. May 31.
 150. Sofos, J.N. 2007. *Listeria monocytogenes*, is it still an issue in RTE meat and poultry products? Controlling *Listeria monocytogenes* in Ready-to-Eat Meat and Poultry Products – A Train-the-Trainer Workshop. Organized in Association with the International Association for Food Protection. Lake Buena Vista, FL. July, 7.
 151. Sofos, J.N. 2007. Antimicrobial agents to control *Listeria monocytogenes* on RTE meat and poultry products, An Update. Controlling *Listeria monocytogenes* on Ready-to-Eat Meat

- and Poultry Products – A Train-the-Trainer Workshop. Organized in Association with the International Association for Food Protection. Lake Buena Vista, FL. July, 7.
152. Sofos, J.N. 2007. Antimicrobial resistant pathogens in meats. Annual Meeting of the Institute of Food Technologists. Chicago, IL. July 28-August, 1.
 153. Sofos, J.N. 2007. Overview of emerging foodborne pathogens associated with muscle foods. Annual Meeting of the Institute of Food Technologists. Chicago, IL. July 28-August, 1.
 154. Sofos, J.N. 2007. Pathogen control with sequential or simultaneous hurdles. A Symposium on Advances in Antimicrobial Interventions for Quality Control of Meat and Poultry Products. Organized by the Canadian Meat Council and the American Meat Institute. Toronto, Canada. September 13-14.
 155. Sofos, J.N. 2007. Risk and prevention based food safety. Invited presentation at the Conference “Protecting American Consumers Every Step of the Way: Conference on Import Safety Science and Technology”. Texas A & M University, College Station, Texas October 17-18.
 156. Sofos, J.N. 2007. Introduction to risk assessment principles. Presented at workshop on “Introducing the Principles o Risk Assessment and its Practical Implementation by the Regulatory Agency on Food Safety” to Heads of Inspection Offices and of Laboratories of the Bulgarian Veterinary Service. Sofia, Bulgaria. October 29 – November 2.
 157. Sofos, J.N. 2007. Theoretical foundation of risk analysis. Presented at workshop on “Introducing the Principles o Risk Assessment and its Practical Implementation by the Regulatory Agency on Food Safety” to Heads of Inspection Offices and of Laboratories of the Bulgarian Veterinary Service. Sofia, Bulgaria. October 29 – November 2.
 158. Sofos, J.N. 2007. Risk assessment as a basis for food safety management. Presented at workshop on “Introducing the Principles o Risk Assessment and its Practical Implementation by the Regulatory Agency on Food Safety” to Heads of Inspection Offices and of Laboratories of the Bulgarian Veterinary Service. Sofia, Bulgaria. October 29 – November 2.
 159. Sofos, J.N. 2007. Overview of research activities on control of pathogenic bacteria in fresh and processed meat products. Presented at the Food Research Institute. Norwich, UK. December 6.
 160. Sofos, J.N. 2008. Update on meat safety research. Presented to Colorado Livestock Association. February 19, Fort Collins, CO.
 161. Sofos, J.N. 2008. *Listeria*, an enemy that needs to be controlled. Presented at the 1^o Congresso Nacional Da Industria Portuguesa de Carnes. Sponsored by AFBRICAR, ANIC, and Faculdade de Medicina Veterinaria, Universidade Lusofona, February 21-22, Lisbon, Portugal.
 162. Sofos, J.N. 2008. Food safety hazards. Lecture presented at the Instituto Superior Ciencias Egas Moniz, NISQA, February 23, Lisbon, Portugal.
 163. Sofos, J.N. 2008. Control of hazards, single and multiple hurdles. Lecture presented at the Instituto Superior Ciencias Egas Moniz, NISQA, February 23, Lisbon, Portugal.
 164. Sofos, J.N. 2008. Potential risks associated with pathogen control strategies, an update. EU Project ProSafeBeef meeting, April 2-4, Ghent, Belgium.

165. Sofos, J.N. 2008. *Listeria monocytogenes* control strategies: physical, chemical and combination treatments. Workshop on Control of *Listeria monocytogenes* on Ready-to Eat Meat and Poultry Products, Sponsored by National Association of Meat Processors and National Meat Association, April 23, Ontario, CA.
166. Sofos, J.N. 2008. Control of *Listeria* through sanitary equipment and facility design and sanitation best practices. Workshop on Control of *Listeria monocytogenes* on Ready-to Eat Meat and Poultry Products, Sponsored by National Association of Meat Processors and National Meat Association, April 23, Ontario, CA.
167. Sofos, J.N. 2008. Validation and verification of intervention strategies. Workshop on Control of *Listeria monocytogenes* on Ready-to Eat Meat and Poultry Products, Sponsored by National Association of Meat Processors and National Meat Association, April 23, Ontario, CA.
168. Sofos, J.N. 2008. Non-intact whole muscle food safety: the problem and research needs. Presented at the 61st Reciprocal Meat Conference, American Meat Science Association, June 22-25, Gainesville, FL.
169. Sofos, J.N. 2008. *Listeria monocytogenes*: Issues and prevalence in ready-to-eat meat and poultry products at retail and at home. Presented at the 68th Annual Meeting of the Institute of Food Technologists, June 28-July 1, New Orleans, LA.
170. Sofos, J.N. 2008. Advances in antimicrobial intervention strategies to control microbial contamination and future opportunities. Centennial Paper presented at the 68th Annual Meeting of the Institute of Food Technologists, June 28-July 1, New Orleans, LA.
171. Sofos, J.N. 2008. Developments and future outlook for postharvest food safety. Presented at the Joint American Dairy Science Association-American Society of Animal Science Annual Meeting, July 7-11, Indianapolis, IN.
172. Sofos, J.N. 2008. *Listeria monocytogenes* control strategies: chemical treatments. Presented at the Control of *Listeria monocytogenes* on Ready-to-Eat Meat and Poultry Products Webinar Series under the ListeriaCentral project, September 17, Fort Collins, CO.
173. Sofos, J.N. 2008. Issues and problems in food safety. Presented at the National Institute for Nutrition and Food Safety, Chinese Center for Disease Control and Prevention, September 23, Beijing, China.
174. Sofos, J.N. 2008. Food Safety challenges. Presented at the National Institute for Communicable Disease Control and Prevention, Chinese Center for Disease Control and Prevention, September 22, Beijing, China.
175. Sofos, J.N. 2008. Role of academic institutions in training of future workforce, industry personnel, and consumers in food safety. Presented at the Second China International Food Safety and Quality Conference, September 24-25, Beijing, China.
176. Sofos, J.N. 2008. Food safety. Presented at the Nankai and Tianjin Universities, September 26, Beijing, China.
177. Sofos, J.N. 2008. Food safety research update. Presented to CSU Beef Team. September 30, Fort Collins, CO.
178. Sofos, J.N. 2008. Food safety: public health issues. Presented at the International seminar on Basic Principles of Food Hygiene and Safety, sponsored by the Aristeidis Daskalopoulos Foundation, October 15, Athens, Greece.
179. Sofos, J.N. 2008. Principles of cleaning and sanitation. Presented at the International seminar on Basic Principles of Food Hygiene and Safety, sponsored by the Aristeidis Daskalopoulos Foundation, October 15, Athens, Greece.

180. Sofos, J.N. 2008. Sanitary facility and equipment design. Presented at the International seminar on Basic Principles of Food Hygiene and Safety, sponsored by the Aristeidis Daskalopoulos Foundation, October 15, Athens, Greece.
181. Sofos, J.N. 2008. Seminar overview and conclusions. Presented at the International seminar on Basic Principles of Food Hygiene and Safety, sponsored by the Aristeidis Daskalopoulos Foundation, October 15, Athens, Greece.
182. Sofos, J.N. 2008. Bacterial foodborne diseases. Keynote address presented at the 15th Congress of the Federation of Asian Veterinary Associations, FAVA-OIE Joint Symposium on Emerging Diseases, October 26-30, Bangkok, Thailand.
183. Sofos, J.N. 2008. Multiple antimicrobial hurdles. Seminar presented at the University of Nebraska, November 4, Lincoln, NE.
184. Sofos, J.N. 2008. Meat Safety research update. Presented to visitors from Tokyo University. November 11, 2008, Fort Collins, CO.
185. Sofos, J.N. 2009. Screening for antibiotic resistance genes and Class 1 integrons in commensal bacteria in agricultural and other environments and their potential transfer to pathogenic bacteria. Presented at the 2009 Beef Industry Safety Summit, March 4-6, San Diego, CA.
186. Sofos, J.N. 2009. Meat decontamination: needs, approaches, benefits, concerns. Presented at an international conference on "Advancing Beef Safety through Research and Innovation", which was organized as part of European Framework IV Research Project ProSafeBeef (Food CT-2006-36241), March 25-26, Dublin, Ireland.
187. Sofos, J.N. 2009. Antibiotic resistance in meats and other foods. Presented at the Conference on Food Safety and Public Health Frontier: Minimizing Antibiotic Resistance Transmission through the Food Chain; co-sponsored by USDA-CSREES, Ohio Agricultural Research and Development Center, and Ohio State University Extension, April 2-3, Crystal City, VA.
188. Sofos, J.N. 2009. Links between food processing and failure to eliminate foodborne pathogens. Presented at an international conference on Food Processing Stresses & Associated Genomics of Gram-negative Food-borne Bacteria; organized by the Centre for Foodborne Zoonomics and the Teagasc-Ashtown Food Research Centre, September 16, Dublin, Ireland.
189. Sofos, J.N. 2009. Progress in the control of VTEC in the abattoir. Presented at an international conference, Pathogenic *Escherichia coli* Network: Control and Management of Pathogenic *Escherichia coli*; organized by the Teagasc-Ashtown Food Research Centre, September 17-18, Dublin, Ireland.
190. Sofos, J.N. 2009. Potential microbial effects of marination. Presented at a ProSafeBeef General Assembly, October 14-16, Athens, Greece.
191. Sofos, J.N. 2009. Biofilms and the need to control them through cleaning and sanitation. Presented at the 11° Congreso Internacional, Inocuidad de Alimentos, XXVI Reunión Nacional de Microbiología, Higiene y Toxicología de los Alimentos, November 5-7, Puerto Vallarta, Jalisco, Mexico.
192. Sofos, J.N. 2009. Transferring research results to industry for hazard control. Presented at the 11° Congreso Internacional, Inocuidad de Alimentos, XXVI Reunión Nacional de Microbiología, Higiene y Toxicología de los Alimentos, November 5-7, Puerto Vallarta, Jalisco, Mexico.

193. Sofos, J.N. 2009. Intervention strategies to control foodborne pathogens. Presented at the Asia Pacific Symposium on Food Safety 2009; hosted by the Korea Food and Drug Administration, and organized by the Korean Society of Food Hygiene and Safety, and Korean International Association for Food Protection Affiliate, November 11-13, Seoul, Korea.
194. Sofos, J.N. 2009. Intervention strategies to control foodborne pathogens. Presented to the National Veterinary Research & Quarantine Service, November 12, Seoul, Korea.
195. Sofos, J.N. 2010. Overview of current meat hygiene and safety risks and summary of recent studies on biofilms, and control of *Escherichia coli* O157:H7 in nonintact, and *Listeria monocytogenes* in ready-to-eat, meat products. Presented at the 56th International Congress of Meat Science and Technology, August 15-20, Jeju, Korea.
196. Sofos, J.N. 2010. Multiple antimicrobial hurdle issues. Presented at the XVII Congreso Nacional de Microbiología de los Alimentos, September 19-22, Valladolid, Spain.
197. Sofos, J.N. 2010. Antibiotic resistance in meat products. Presented at the International Consortium on Antibiotic Resistance Mitigation and Food Safety (ICARM) Kickoff Meeting, November 7-8, Tianjin, China.
198. Sofos, J.N. 2010. Food safety collaboration among academic, government and industry. Presented at the China International Food Safety & Quality Conference & Expo 2010, November 10-11, Shanghai, China.
199. Sofos, J.N. 2011. Food Safety – A critical component of One Health. Presented at Symposium: One Medicine/One Health - UADY and CSU opportunities to address local and global needs in human and animal health. Colorado State University delegation to visit UADY, Merida, Mexico, January 15-20.
200. Sofos, J.N. 2011. Research on pathogen control in meat products. Presented at Oscar Mayer/Kraft Foods Meat Science Summit, July 20, Madison, WI.
201. Sofos, J.N. 2011. Tracing food pathogens – reflection. Presented at the 98th Annual Meeting of the International Association for Food Protection, July 31-August 3, Milwaukee, WI.
202. Sofos, J.N. 2011. The science and purpose of laboratory challenge studies. Presented at the 98th Annual Meeting of the International Association for Food Protection, July 31-August 3, Milwaukee, WI.
203. Sofos, J.N. 2011. Importance of food safety. Presented at the University of Lusófona, October 7, Lisbon, Portugal.
204. Sofos, J.N. 2011. Current worldwide microbial meat safety issues and controls. Presented at the II Encontro de Formação Ordem dos Médicos Veterinários, October 8-9, Lisbon, Portugal.
205. Sofos, J.N. 2011. Current challenges in safety of foods of animal origin and potential solutions. Presented at the 4th Ulusal Veteriner Gida Hijyeni Kongresi, October 13-16, Belek-Antalya, Turkey.
206. Sofos, J.N. 2011. Biofilms and pathogens: control in meat processing and meat products. Presented at the 4th Congresso Brasileiro de Ciência e Tecnologia de Carnes, October 24-27, São Pedro-São Paulo, Brazil.
207. Sofos, J.N. 2012. Comparison of meat decontamination treatment efficacy against various STEC serotypes and antibiotic resistant Salmonella. May 1, Dallas, TX.

208. Sofos, J.N. 2012. Research Planning for Greece in Nutrition, Food, Aquaculture and Agrobiotechnology – 2014-2020. Presented at a meeting of the National Council for Research and Technology of Greece, July 31, Athens, Greece.
209. Sofos, J.N. 2012. The food chain approach to food safety and quality. Invited keynote presentation at the Biological Food Safety & Quality International Conference, October 4-5, Belgrade, Serbia.
210. Sofos, J.N. 2012. Role of microbial testing in food safety. Presented at the Agricultural University of Athens, November 30, Athens, Greece. (112)

F. Published Abstracts and Miscellaneous Presentations:

1. Sofos, J.N. and C.E. Allen. 1976. Effects of soybean proteins on composition, emulsion stability and texture of wieners. 36th Annual Meeting of the Institute of Food Technologists. Abstract No. 316.
2. Sofos, J.N., I. Noda, and C.E. Allen. 1976. Flavor and nutritive value of wieners containing soy proteins. 36th Annual Meeting of the Institute of Food Technologists. Abstract No. 388.
3. Sofos, J.N., F.F. Busta, and C.E. Allen. 1977. *Clostridium botulinum* toxigenesis in emulsified, wiener-type products containing soy proteins. 37th Annual Meeting of the Institute of Food Technologists. Abstract No. 17.
4. Sofos, J.N., F.F. Busta, and C.E. Allen. 1979. Sodium nitrite and sorbic acid effects on *Clostridium botulinum* spore germination. 79th Annual Meeting of the American Society for Microbiology. Abstract No. P23.
5. Busta, F.F. and J.N. Sofos. 1979. Alternatives to the use of nitrite as an antibotulinal agent. 39th Annual Meeting of the Institute of Food Technologists. Abstract No. 246.
6. Sofos, J.N., F.F. Busta, and C.E. Allen. 1979. *Clostridium botulinum* control by sodium nitrite and sorbic acid in frankfurters formulated with various meats and soy proteins. 39th Annual Meeting of the Institute of Food Technologists. Abstract No. 374.
7. Sofos, J.N., F.F. Busta, and C.E. Allen. 1979. Influence of pH on *Clostridium botulinum* control by sodium nitrite and sorbic acid in chicken emulsions. 39th Annual Meeting of the Institute of Food Technologists. Abstract No. 456.
8. Sofos, J.N., F.F. Busta, K. Bhothipaksa, C.E. Allen, M.C. Robach, and M.W. Paquette. 1980. Sodium nitrite and potassium sorbate effects on *Clostridium botulinum* toxin production in commercially prepared bacon. 40th Annual Meeting of the Institute of Food Technologists. Abstract No. 441.
9. Nelson, K.A., F.F. Busta, J.N. Sofos, and C.E. Allen. 1980. Effect of product pH and ingredient forms in chicken frankfurter emulsions on *Clostridium botulinum* growth and toxin production. 40th Annual Meeting of the Institute of Food Technologists. Abstract No. 58.
10. Robach, M.C., M.W. Paquette, J.N. Sofos, and F.F. Busta. 1980. Effects of various concentrations of sodium nitrite and potassium sorbate on organoleptic qualities and nitrosamine formation in commercially prepared bacon. 40th Annual Meeting of the Institute of Food Technologists. Abstract No. 266.
11. Sofos, J.N., F.F. Busta, and C.E. Allen. 1980. Use of nitrite and sorbate for botulism control. 26th European Meeting of Meat Research Workers. Colorado Springs, Colorado. August 31 - September 5. Abstract No. M-9.
12. Blocher, J.C., F.F. Busta, and J.N. Sofos. 1981. Influence of potassium sorbate and pH on ten strains of Type A and B *Clostridium botulinum*. 41st Annual Meeting of the Institute of

- Food Technologists. Abstract No. 458.
13. Sofos, J.N. 1982. Effects of reduced salt levels on the formation and quality of cured sausages. 42nd Annual Meeting of the Institute of Food Technologists. Abstract No. 34.
 14. Madril, M.T. and J.N. Sofos. 1984. Antimicrobial effects of polyphosphates and reduced NaCl levels in cured meats. Spring Meeting of the Rocky Mountain Branch of the American Society for Microbiology, April 28, Boulder, CO.
 15. Sofos, J.N. 1984. Antimicrobial activity of reduced NaCl levels and tripolyphosphate in *Clostridium sporogenes* inoculated meat emulsions. 44th Annual Meeting of the Institute of Food Technologists. June 10-13, Anaheim, CA. Abstract No. 102.
 16. Sofos, J.N. 1984. Antimicrobial activity of reduced NaCl levels and potassium sorbate in uncured poultry products inoculated with *Clostridium sporogenes*. 44th Annual Meeting of the Institute of Food Technologists. June 10-13, Anaheim, CA. Abstract No. 209.
 17. Stern, N.J., M.P. Hernandez, L.C. Blankenship, K. Deibel, S. Doores, M.P. Doyle, H. Ng, M.D. Pierson, J.N. Sofos, W.H. Sveum, and M. Wehr. 1984. A nationwide study on *Campylobacter jejuni/coli* recovery, reproducibility and incidence in retail meats. 44th Annual Meeting of the Institute of Food Technologists. June 10-13, Anaheim, CA. Abstract No. 25.
 18. Madril, M.T. and J.N. Sofos. 1984. Antimicrobial activity and functionality of polyphosphates in reduced NaCl comminuted meat products. 30th European Meeting of Meat Research Workers, September 9-14, Bristol, UK. Abstract.
 19. Sofos, J.N. and M.T. Madril. 1985. Effect of sodium acid pyrophosphate on the antimicrobial activity of reduced NaCl meat products. Spring Meeting of the Rocky Mountain Branch of the American Society for Microbiology, May 4, Denver, CO.
 20. Madril, M.T. and J.N. Sofos. 1985. Influence of sodium acid pyrophosphate, pH and NaCl on the binding and shelf-life of meat products. 45th Annual Meeting of the Institute of Food Technologists. June 9-12, Atlanta, GA. Abstract No. 445.
 21. Sofos, J.N. 1985. Quality and shelf-life of low sodium chloride meat products. 4th Int. Flavor Conference, American Chemical Society, Division of Agricultural and Food Chemistry, July 23-26. Rhodes, Greece.
 22. Sofos, J.N. 1985. Effects of low sodium chloride and sodium tripolyphosphate on the shelf-life of temperature abused meat products. 31st European Meeting of Meat Research Workers. August 25-31, Albena, Bulgaria.
 23. Means, W.J., A.D. Clarke, J.N. Sofos, and G.R. Schmidt. 1986. Binding properties, sensory parameters and storage stability of algin/calcium structured steaks. 46th Annual Meeting of the Institute of Food Technologists. June 15-18, Dallas, TX. Abstract No. 490.
 24. Keeney, W.P., M.T. Madril, and J.N. Sofos. 1986. Comparison of tetrasodium and tetrapotassium pyrophosphate in low NaCl comminuted meat products. 46th Annual Meeting of the Institute of Food Technologists. June 15-18, Dallas, TX. Abstract No. 491.
 25. Sofos, J.N. 1986. Stability and shelf-life of chicken frankfurters formulated with NaCl, KCl, MgCl₂, CaCl₂ and potassium sorbate. 46th Annual Meeting of the Institute of Food Technologists. June 15-18, Dallas, TX. Abstract No. 125.
 26. Sofos, J.N. 1986. Influence of sodium chloride, sorbic acid and potassium sorbate on weight losses and gas production in emulsified meat products. 32nd European Meeting of Meat Research Workers, August 23- 29, Ghent, Belgium. Abstract No. 6:3.
 27. Sofos, J.N. and M.T. Madril. 1986. Polyphosphate and pH interactions in comminuted meat products. 32nd European Meeting of Meat Research Workers, August 23-29, Ghent,

- Belgium. Abstract No. 7:4.
28. Clarke, A.D., J.N. Sofos, and G.R. Schmidt. 1987. Interaction of hydrogen ion concentration and algin/calcium binder levels on selected physical and sensory parameters of structured beef. 47th Annual Meeting of the Institute of Food Technologists. June 16-19, Las Vegas, NV. Abstract No. 286.
 29. Sofos, J.N., D.L. Boyle, A.D. Clarke, and G.R. Schmidt. 1987. Growth of various microorganisms in algin/calcium structured beef stored under aerobic (tray-pack) conditions. 47th Annual Meeting of the Institute of Food Technologists. June 16-19, Las Vegas, NV. Abstract No. 140.
 30. Sofos, J.N., D.L. Boyle, A.D. Clarke, and G.R. Schmidt. 1987. Growth of various microorganisms in algin/calcium structured beef stored in vacuum packages. 47th Annual Meeting of the Institute of Food Technologists. June 16-19, Las Vegas, NV. Abstract No. 141.
 31. Likimani, T.A., J.A. Maga, and J.N. Sofos. 1987. Extrusion cooking of a weaning food using a thermostable α -amylase. 47th Annual Meeting of the Institute of Food Technologists, June 16-19, Las Vegas, NV. Abstract No. 20.
 32. Sofos, J.N., J.A. Maga, and D.L. Boyle. 1987. Inhibition of *Aeromonas hydrophila* and *Staphylococcus aureus* by liquid smoke from various woods. 47th Annual Meeting of the Institute of Food Technologists. June 16-19, Las Vegas, NV. Abstract No. 128.
 33. Sofos, J.N. and J.A. Maga. 1987. Composition and antimicrobial properties of liquid condensates from spice smoke. 5th Int. Flavor Conference American Chemical Society, Division of Agricultural and Food Chemistry, July 1-3, Porto Carras, Greece. Abstract.
 34. Schmidt, G.R. and J.N. Sofos. 1987. Restructured Meats: The SMR alginate process. Presented at Int. Symposium on Trends in Modern Meat Technology - 2, November 23-25, Den Dolder, The Netherlands.
 35. Boyle, D.L., G.R. Schmidt, and J.N. Sofos. 1988. Growth of *Listeria monocytogenes* in various waste solutions from clean-up of a beef processing operation. 48th Annual Meeting of the Institute of Food Technologists. June 19-22, New Orleans, LA. Abstract No. 323.
 36. Ernst, E.A., S.A. Ensor, J.N. Sofos, and G.R. Schmidt. 1988. Storage properties of algin/calcium restructured turkey products held under aerobic and anaerobic conditions. 48th Annual Meeting of the Institute of Food Technologists. June 19-22, New Orleans, LA. Abstract No. 49.
 37. Likimani, T.A., J.N. Sofos, and J.A. Maga. 1988. Destruction of *Bacillus globigii* spores during extrusion cooking. 48th Annual Meeting of the Institute of Food Technologists. June 19-22, New Orleans, LA. Abstract No. 56.
 38. Ensor, S.A., E.A. Ernst, J.N. Sofos, and G.R. Schmidt. 1988. Quality characteristics of turkey meat restructured with variable alginate-lactate ratios. 48th Annual Meeting of the Institute of Food Technologists. June 19-22, New Orleans, LA. Abstract No. 454.
 39. Raharjo, S., J.N. Sofos, J.A. Maga, and G.R. Schmidt. 1988. Influence of meat restructuring systems on the lipid oxidation in lamb. 34th Int. Congress of Meat Science and Technology, August 29-September 2, Brisbane, Australia.
 40. Sofos, J.N., J.A. Maga, J. Martin, and G.R. Schmidt. 1988. Antimicrobial effects of liquid smokes in mechanically deboned turkey meat. 34th Int. Congress of Meat Science and Technology, August 29-September 2, Brisbane, Australia.
 41. Schmidt, G.R., S.L. Moore, B.D. Gildemeister, and J.N. Sofos. 1988. The effect of injected soy protein concentrates on restructured beef. 34th Int. Congress of Meat Science and

- Technology, August 29-September 2, Brisbane, Australia.
42. Raharjo, S., J.N. Sofos, G.R. Schmidt, and J.A. Maga. 1988. Influence of meat restructuring systems on lipid oxidation in beef. 41st Reciprocal Meat Conference, June 12-15, University of Wyoming, Laramie, WY. Abstract.
 43. Ensor, S.A., J.N. Sofos, and G.R. Schmidt. 1989. Interaction of postrigor muscle, collagen and algin/calcium systems as studied by differential scanning calorimetry. 49th Annual Meeting of the Institute of Food Technologists. June 25-29, Chicago, IL. Abstract No. 385.
 44. Boyle, D.L. and J.N. Sofos. 1989. Development of a culture medium for enumeration of *Listeria monocytogenes* in foods. 49th Annual Meeting of the Institute of Food Technologists, June 25-29, Chicago, IL. Abstract No. 462.
 45. Boyle, D.L., J.N. Sofos, and G.R. Schmidt. 1989. Thermal destruction of *Listeria monocytogenes* in a meat slurry and in ground beef. 49th Annual Meeting of the Institute of Food Technologists. June 25-29, Chicago, IL. Abstract No. 477.
 46. Gildemeister, B.D., J.N. Sofos, and G.R. Schmidt. 1990. Survival of *Listeria monocytogenes* in aqueous solutions of meat curing ingredients. 50th Annual Meeting of the Institute of Food Technologists. June 16-20, Anaheim, CA. Abstract No. 384.
 47. Yen, L., J.N. Sofos, and G.R. Schmidt. 1990. Effect of sodium chloride on thermal destruction of *Listeria monocytogenes* in ground pork. 50th Annual Meeting of the Institute of Food Technologists. June 16-20, Anaheim, CA. Abstract No. 385.
 48. Harmayani, E, J.N. Sofos, and G.R. Schmidt. 1990. Effect of meat processing additives on growth and amino-peptidase activity of *Pseudomonas fragi*. 50th Annual Meeting of the Institute of Food Technologists. June 16- 20, Anaheim, CA. Abstract No. 386.
 49. Boonmasiri, N., J.N. Sofos, and G.R. Schmidt. 1990. Thermal destruction of *Listeria monocytogenes* in ground pork with different levels of fat. 50th Annual Meeting of the Institute of Food Technologists. June 16-20, Anaheim, CA. Abstract No. 387.
 50. Shand P.J., J.N. Sofos, and G.R. Schmidt. 1990. Cook yield, bind and textural properties of restructured meat systems with added polysaccharide gums. 50th Annual Meeting of the Institute of Food Technologists. June 16- 20, Anaheim, CA. Abstract No. 460.
 51. Bajaber, A.S., J.N. Sofos, G.R. Schmidt, and J.A. Maga. 1990. Restructuring mechanically and hand-deboned poultry meat by extrusion cooking with soy protein and K-carrageenan. 50th Annual Meeting of the Institute of Food Technologists. June 16-20, Anaheim, CA. Abstract No. 733.
 52. Ernst Boyle, E.A., J.N. Sofos, and G.R. Schmidt. 1990. Depression of water activity by soluble and insoluble solids in alginate restructured beef heart meat. 50th Annual Meeting of the Institute of Food Technologists. June 16-20, Anaheim, CA. Abstract No. 734.
 53. Shand, P.J., J.N. Sofos, and G.R. Schmidt. 1990. Effect of kappa carrageenan, sodium chloride and temperature on yield and textural properties of beef rolls. 43rd Reciprocal Meat Conference. June 12-15, Mississippi State University, Starkville, MS. Abstract.
 54. Dexter, D.R., J.N. Sofos, and G.R. Schmidt. 1991. Quality characteristics of turkey bologna formulated with carrageenan, starch, milk and soy protein. 51st Annual Meeting of the Institute of Food Technologists. June 1-5, Dallas, TX. Abstract No. 60.
 55. Shand, P.J., J.N. Sofos, and G.R. Schmidt. 1991. Differential scanning calorimetry of meat/kappa-carrageenan mixtures. 51st Annual Meeting of the Institute of Food Technologists, June 1-5, Dallas, TX. Abstract No. 67.
 56. Boyle, E.A., J.N. Sofos, and G.R. Schmidt. 1991. Characteristics of intermediate moisture beef heart products formed by extrusion cooking. 51st Annual Meeting of the Institute of

- Food Technologists. June 1-5, Dallas, TX. Abstract No. 80.
57. Raharjo, S., J.N. Sofos, J.A. Maga, and G.R. Schmidt. 1991. A modified rapid thiobarbituric acid method for measuring lipid peroxidation in ground beef. 51st Annual Meeting of the Institute of Food Technologists. June 1-5, Dallas, TX. Abstract No. 253.
 58. Harmayani, E., J.N. Sofos, and G.R. Schmidt. 1991. Behavior of *Listeria monocytogenes* in raw and cooked ground beef with meat processing additives. 51st Annual Meeting of the Institute of Food Technologists. June 1-5, Dallas, TX. Abstract No. 404.
 59. Raharjo, S., J.N. Sofos, G.R. Schmidt, and J.A. Maga. 1991. A specific thiobarbituric acid method for measuring lipid peroxidation in ground beef. 44th Reciprocal Meat Conference, June 9-12, Kansas State University, Manhattan, KS. Abstract.
 60. Raharjo, S., J.N. Sofos, J.A. Maga, K.G.D. Allen, and G.R. Schmidt. 1991. Improved limit of determination and specificity of the thiobarbituric acid method for measuring lipid peroxidation in ground beef. *J. Anim. Sci.* 69 (Suppl. 1):348.
 61. Harmayani, E., J.N. Sofos, G.C. Smith, and G.R. Schmidt. 1992. Potential for reducing cholesterol levels in fat with microbial enzymes. 52nd Annual Meeting of the Institute of Food Technologists. June 20-24, New Orleans, LA. Abstract No. 121.
 62. Barbosa, W.B., L. Cabedo, H.J. Wederquist, and J.N. Sofos. 1992. Growth variation among species and strains of *Listeria* in culture broth. 52nd Annual Meeting of the Institute of Food Technologists, June 20-24, New Orleans, LA. Abstract No. 73.
 63. Raharjo, S., J.N. Sofos, G.R. Schmidt, and J.A. Maga. 1992. Evaluation of a new aqueous acid extraction TBA-C₁₈ and other TBA methods for measuring lipid peroxidation in ground beef. 52nd Annual Meeting of the Institute of Food Technologists. June 20-24, New Orleans, LA. Abstract No. 552.
 64. Raharjo, S., J.N. Sofos, G.R. Schmidt, and J.A. Maga. 1992. Applicability of an aqueous acid extraction TBA-C₁₈ method for measuring lipid peroxidation in meat from five animal species. 52nd Annual Meeting of the Institute of Food Technologists. June 20-24, New Orleans, LA. Abstract No. 342.
 65. Smith, G.C., M.J. Aaronson, and J.N. Sofos. 1992. Case studies: Residues in meat samples. 52nd Annual Meeting of the Institute of Food Technologists. June 20-24, New Orleans, LA. Abstract No. 259.
 66. Estela, L.A. and J.N. Sofos. 1992. Evaluation of the reversed phage typing procedure for *Listeria monocytogenes* cultures isolated from foods and the environment. 52nd Annual Meeting of the Institute of Food Technologists. June 20-24, New Orleans, LA. Abstract No. 76.
 67. Hagen, C.J., E.M. Sloan, and J.N. Sofos. 1992. Evaluation of enrichment broths, incubation temperatures and times for recovery of *Vibrio vulnificus* and *Vibrio parahaemolyticus* from frozen shrimp. 52nd Annual Meeting of the Institute of Food Technologists. June 20-24, New Orleans, LA. Abstract No. 86.
 68. Kallander, K., J. Romer, and J.N. Sofos. 1992. Improved detection of heated *Bacillus stearothermophilus* spores using modified fluid thioglycollate and soybean casein digest broths. 92nd Annual Meeting of the American Society for Microbiology, May 26-30, New Orleans, LA. Abstract No. Q346.
 69. Raharjo, S., J.N. Sofos, and G.R. Schmidt. 1992. Optimization of sample weight, sample blank and recovery procedure in a thiobarbituric acid - C₁₈ (TBA-C₁₈) method for measuring TBA numbers in ground beef. 64th Annual Meeting of the Western Section of the American Society of Animal Science, July 8-10, Colorado State University, Fort

- Collins, CO.
70. Harmayani, E., J.N. Sofos, G.C. Smith, and G.R. Schmidt. 1992. Microbial reduction of cholesterol levels in fat and meat under aerobic and anaerobic conditions. 45th Reciprocal Meat Conference of the American Meat Science Association, June 14-17, Colorado State University, Fort Collins, CO.
 71. Sofos, J.N., G.R. Schmidt, N. Boonmasiri, and L. Yen. 1992. Thermal destruction of *Listeria monocytogenes* in meat products. 38th Int. Congress of Meat Science and Technology, August 23-28, Clermont Ferrand, France. Abstract.
 72. Raharjo, S., J.N. Sofos, and G.R. Schmidt. 1992. A modified thiobarbituric acid - C₁₈ (TBA-C₁₈) method for measuring lipid peroxidation in meat. 38th Int. Congress of Meat Science and Technology, August 23-28, Clermont Ferrand, France. Abstract.
 73. Sofos, J.N., A. Ba-Jaber, and G.R. Schmidt. 1992. Extrusion cooking of mechanically deboned turkey meat with soy protein, kappa-carrageenan and oat fiber. 38th Int. Congress of Meat Science and Technology, August 23-28, Clermont Ferrand, France. Abstract.
 74. Harmayani, E., J.N. Sofos, G.C. Smith, and G.R. Schmidt. 1993. Cholesterol reduction in tallow with microbial enzymes. 53rd Annual Meeting of the Institute of Food Technologists. July 10-14, Chicago, IL. Abstract No. 400.
 75. Wederquist, H.J., J.N. Sofos, and G.R. Schmidt. 1993. Thermal destruction of *Listeria monocytogenes* in heat shocked frankfurter emulsions formulated with and without additives. 53rd Annual Meeting of the Institute of Food Technologists. July 10-14, Chicago, IL. Abstract No. 686.
 76. Wederquist, H.J., J.N. Sofos, and G.R. Schmidt. 1993. Effects of sodium acetate, sodium bicarbonate, sodium lactate and potassium sorbate on growth of *Listeria monocytogenes* in refrigerated vacuum packaged turkey bologna. 53rd Annual Meeting of the Institute of Food Technologists. July 10-14, Chicago, IL. Abstract No. 687.
 77. Barbosa, W.B., G.R. Schmidt, J.N. Sofos, and G.C. Smith. 1993. Fate of individual strains of *L. monocytogenes* in fresh vacuum packaged ground beef of different pH values. 53rd Annual Meeting of the Institute of Food Technologists. July 10-14, Chicago, IL. Abstract No. 688.
 78. Raharjo, S., D.R. Dexter, R.C. Worfel, J.N. Sofos, M.B. Solomon, and G.R. Schmidt. 1993. Properties of veal steaks restructured with salt/phosphate and alginate/calcium lactate. 53rd Annual Meeting of the Institute of Food Technologists. July 10-14, Chicago, IL. Abstract No. 84.
 79. Raharjo, S., D.R. Dexter, R.C. Worfel, J.N. Sofos, M.B. Solomon, and G.R. Schmidt. 1993. Formation of restructured beef steaks using various techniques. 53rd Annual Meeting of the Institute of Food Technologists. July 10-14, Chicago, IL. Abstract No. 85.
 80. Heaton, K.L., G.C. Smith, J.N. Sofos, M.J. Aaronson, and D.K. Jones. 1993. Analysis of various pork tissues and cured pork products for pesticide and drug residues. 53rd Annual Meeting of the Institute of Food Technologists. July 10-14, Chicago, IL. Abstract No. 279.
 81. Cabedo, L., J.N. Sofos, G.R. Schmidt, and G.C. Smith. 1993. Behavior of *Listeria monocytogenes* in raw and cooked meat from various species. 53rd Annual Meeting of the Institute of Food Technologists. July 10-14, Chicago, IL. Abstract No. 689.
 82. Kallander, K.D., J.C. Romer, and J.N. Sofos. 1993. Detection of heated mesophilic and thermophilic *Bacillus* spp. spores with regular and reduced concentration of soybean casein digest broths. 93rd General Meeting of the American Society of Microbiology. May 16-20, Atlanta, GA. Abstract No. Q-275.

83. Estela, L.A. and J.N. Sofos. 1993. Development of a North American bacteriophage set for *Listeria monocytogenes*. 93rd General Meeting of the American Society of Microbiology. May 16-20, Atlanta, GA. Abstract No. P-82.
84. Cutting, J.H., W.M. Kiessling, F.L. Bond, J.A. Hurlbut, J.N. Sofos, and J.E. McCarron. 1993. An electrophoresis method for the detection and identification of six beta-lactam antibiotic residues in milk. 107th AOAC Meeting. July 26-29, Washington, DC. Abstract No. 346.
85. Sherbeck, J.A., G.C. Smith, M.J. Aaronson, J.N. Sofos, and J.B. Morgan. 1993. Analysis of beef tissues for chemical residues. 65th Annual Meeting of the Western Section of the American Society of Animal Science. July 7-9, Spokane, WA. Abstract.
86. Smith, G.C., J.B. Morgan, J.N. Sofos, and J.D. Tatum. 1994. Feeding of supplemental vitamin E and its effect on meat quality. 3rd Int. Food Production Conference, Piacenza Facilta Di Agraria, February 22-23. Milano, Italy. pp. 35-36.
87. Barkans, D.E. and J.N. Sofos. 1994. Potential for growth of *Listeria monocytogenes* in beef with raw green peppers and onions. 54th Annual Meeting of the Institute of Food Technologists. June 25-29, Atlanta, GA. Abstract No. 59C-6.
88. Cabedo, L., J.N. Sofos, J.B. Morgan, G.C. Smith, and G.R. Schmidt. 1994. Comparison of bacterial growth in beef from animals fed diets without or with added vitamin E. 54th Annual Meeting of the Institute of Food Technologists. June 25-29, Atlanta, GA. Abstract No. 66-3.
89. Sofos, J.N., W.B. Barbosa, H.J. Wederquist, G.R. Schmidt, and G.C. Smith. 1994. Potential for growth of *Listeria monocytogenes* in meat and poultry products. 8th Int. Flavor Conference: Recent Developments in Food Science and Nutrition, American Chemical Society, Division of Agricultural and Food Chemistry, July 6-8. Cos, Greece.
90. Sofos, J.N., A.S. Ba-Jaber, G.R. Schmidt, and J.A. Morgan. 1994. Quality of extrusion cooked poultry meat products. 8th Int. Flavor Conference: Recent Developments in Food Science and Nutrition, American Chemical Society, Division of Agricultural and Food Chemistry, July 6-8. Cos, Greece.
91. Sofos, J.N., J.A. Perejda, and G.R. Schmidt. 1994. Use of starch for water binding in restructured meat products. 8th Int. Flavor Conference: Recent Developments in Food Science and Nutrition, American Chemical Society, Division of Agricultural and Food Chemistry, July 6-8. Cos, Greece.
92. Smith, G.C., J.B. Morgan, J.N. Sofos, J.D. Tatum, and G.R. Schmidt. 1994. Quality and shelf-life of beef from animals fed supplemental vitamin E. 40th Int. Congress of Meat Science and Technology, 8/28-9/2, The Hague, The Netherlands. Abstract.
93. Sofos, J.N., J.B. Morgan, G.C. Smith, and G.R. Schmidt. 1994. Application of HACCP principles in beef slaughter and fabrication. 40th Int. Congress of Meat Science and Technology, 8/28-9/2, The Hague, The Netherlands. Abstract.
94. Sofos, J.N., B.M. Smyth, C.M. Bacco, and G.R. Schmidt. 1994. Inhibition of *Listeria monocytogenes* by preservatives in vacuum-packaged bologna. 40th Int. Congress of Meat Science and Technology, 8/28-9/2, The Hague, The Netherlands. Abstract.
95. Schmidt, G.R., J.N. Sofos, and J.A. Perejda. 1994. Use of starches to enhance cooking yields and binding of algin/calcium restructured beef. 40th Int. Congress of Meat Science and Technology, 8/28-9/2, The Hague, The Netherlands. Abstract.
96. Hagen, C.J. and J.N. Sofos. 1995. Comparison of three methods for the detection of *Listeria monocytogenes* in foods. 95th General Meeting of the American Society for

- Microbiology. May 21-25, Washington, DC. Abstract No. P57.
97. Cannon, J.E., R.J. Delmore, J.B. Morgan, G.R. Schmidt, J.N. Sofos, and G.C. Smith. 1995. Characteristics of fresh and cooked pork sausage from pigs supplemented with vitamin E. 55th Annual Meeting of the Institute of Food Technologists. June 3-7, Anaheim, CA. Abstract No. 68C-1.
 98. Graves-Delmore, L.R., I.J. Eustace, V.M. Treadwell, J.N. Sofos, D.E. Barkans, and G.R. Schmidt. 1995. Evaluation of the shelf-life and quality of Australian manufacturing beef. 55th Annual Meeting of the Institute of Food Technologists. June 3-7, Anaheim, CA. Abstract No. 12D-6.
 99. Gorman, B.M., J.B. Morgan, J.N. Sofos, and G.C. Smith. 1995. The effect of pressure, size of fecal contamination and time on removal of fecal material and microorganisms from beef adipose tissue by spray-washing. 55th Annual Meeting of the Institute of Food Technologists. June 3-7, Anaheim, CA. Abstract No. 12D-8.
 100. Gorman, B.M., S.L. Kochevar, J.N. Sofos, J.B. Morgan, G.R. Schmidt, and G.C. Smith. 1995. Shelf-life of beef tissue following spray-washing with chemical solutions and 35°C or 74°C water. 55th Annual Meeting of the Institute of Food Technologists. June 3-7, Anaheim, CA. Abstract No. 50-9.
 101. Cabedo, L., J.N. Sofos, G.R. Schmidt, and G.C. Smith. 1995. Effect of culturing medium on attachment of *E. coli* O157:H7 onto fat or lean beef tissues. 55th Annual Meeting of the Institute of Food Technologists. June 3-7, Anaheim, CA. Abstract No. 12B-2.
 102. Cabedo, L., J.N. Sofos, G.R. Schmidt, and G.C. Smith. 1995. Attachment and removal of *Escherichia coli* O157:H7 from beef carcass adipose tissue as affected by its exposure to decontaminating agents. 55th Annual Meeting of the Institute of Food Technologists. June 3-7, Anaheim, CA. Abstract No. 2B-3.
 103. Schnell, T.D., J.N. Sofos, V.G. Littlefield, J.B. Morgan, B.M. Gorman, R.P. Clayton, and G.C. Smith. 1995. Dehairing of beef carcasses as an intervention to reduce microbial load and improve visual cleanliness. 55th Annual Meeting of the Institute of Food Technologists. June 3-7, Anaheim, CA. Abstract No. 50-8.
 104. Reagan, J.O., M.J. Buyck, R. Nickelson, G.R. Acuff, D.R. Buege, J.S. Dickson, C.L. Kastner, J.L. Marsden, J.B. Morgan, G.C. Smith, and J.N. Sofos. 1995. Zero tolerance trimming of beef carcasses. 55th Annual Meeting of the Institute of Food Technologists. June 3-7, Anaheim, CA. Abstract No. 62-4.
 105. Smith, G.C., J.N. Sofos, J.B. Morgan, and J.O. Reagan. 1995. Carcass washing and decontamination of beef carcasses. 55th Annual Meeting of the Institute of Food Technologists. June 3-7, Anaheim, CA. Abstract No. 62-5.
 106. Cabedo, L., J.N. Sofos, J.B. Morgan, G.R. Schmidt, and G.C. Smith. 1995. Effect of time of exposure of beef fat fascia to *Escherichia coli* ATCC 11370 on its removal by spray-washing with chemical solutions and 35 °C or 74 °C water. 82nd Annual Meeting of the International Association of Milk, Food and Environmental Sanitarians. July 30-August 2, Pittsburgh, PA. Abstract No. 89.
 107. Gorman, B.M., J.N. Sofos, J.B. Morgan, G.R. Schmidt, and G.C. Smith. 1995. Intervention through use of hand-trimming, chemical sanitizers and hot water spray-washing to remove fecal and microbiological contamination from beef adipose tissue. 82nd Annual Meeting of the International Association of Milk, Food and Environmental Sanitarians. July 30-August 2, Pittsburgh, PA. Abstract No. 98.
 108. Cutting, J.H., J.N. Sofos, and J.A. Hurlbut. 1995. Evaluation of a micellar electrokinetic

- capillary chromatography method (MECC) for the quantitation of penicillin G in premix feeds. 109th AOAC Meeting. Abstract No. 16-C-001.
109. Cutting, J.H., J.A. Hurlbut, and J.N. Sofos. 1995. Detection of beta-lactam antibiotics in milk using micellar electrokinetic capillary chromatography (MECC). 109th AOAC. Abstract No. 14-E-007.
 110. Sofos, J.N. 1995. Application of HACCP principles and beyond: Beef slaughter and fabrication. 82nd Annual Meeting of the International Association of Milk, Food and Environmental Sanitarians. July 30-August 2, Pittsburgh, PA. Abstract No. 25.
 111. Cannon, J.E., J.B. Morgan, G.R. Schmidt, J.D. Tatum, J.N. Sofos, G.C. Smith, G.G. Hilton, and S.N. Williams. 1995. Growth and fresh-meat quality and characteristics of pigs supplemented with vitamin E. 87th Annual Meeting of the American Society of Animal Science. J. Anim. Sci. Vol. 73, Supplement 1, No. 219.
 112. Sofos, J.N. 1995. Efforts to improve the microbiological status of meat in the United States after the 1993 *E. coli* O157:H7 outbreak. Joint Australian and New Zealand Institutes of Food Science and Technology Conference, May 15-19, Auckland, NZ. p. 35.
 113. Kochevar, S.L., J.N. Sofos, G.C. Smith, and R.R. Bolin. 1996. Evaluation of steam-vacuuming as a pre-evisceration intervention to decontaminate beef carcasses. 56th Annual Meeting of the Institute of Food Technologists. June 22-26, New Orleans, LA, Abstract No. 2GE-1.
 114. Kochevar, S.L., J.N. Sofos, S.B. LeValley, and G.C. Smith. 1996. The effect of water temperature, pressure, and chemical solution on removal of fecal material and bacteria from lamb adipose tissues by spray-washing. 56th Annual Meeting of the Institute of Food Technologists. June 22-26, New Orleans, LA, Abstract No. 2GE-2.
 115. Graves Delmore, L.R., G.C. Smith, J.N. Sofos, J.O. Reagan, M.J. Buyck, and R. Nickelson, II. Hot-water rinsing and trimming/washing of beef carcasses to reduce fecal and microbiological contamination. 56th Annual Meeting of the Institute of Food Technologists. June 22-26, New Orleans, LA, Abstract No. 2GE-3.
 116. VanSickle, J.L. and J.N. Sofos. 1996. Evaluation of lactic and bacteria for the biological inhibition of *Escherichia coli* O157:H7. 56th Annual Meeting of the Institute of Food Technologists. June 22-26, New Orleans, LA, Abstract No. 35-7.
 117. Cutting, J.H., J.A. Hurlbut, and J.N. Sofos. 1996. Evaluation of a micellar electrophoretic capillary chromatography method (MECC) for the quantitation of penicillin in premix feeds. Food and Drug Administration, Forum on Regulatory Sciences, Washington, DC. Abstract No. A2.
 118. Kochevar, S., J. Sofos, and G. Smith. 1996. An evaluation of the effects of two beef carcass decontamination methods. 83rd Annual Meeting of the International Association of Milk, Food and Environmental Sanitarians. June 30-July 3, Seattle, WA, Abstract. No. 124.
 119. Sofos, J.N., S.L. Kochevar, G.C. Smith, J.O. Reagan, D.D. Hancock, S.C. Ingham, G.R. Lundell, and J.B. Morgan. 1997. Incidence of *Salmonella* on beef carcasses at various stages of the slaughtering process. 84th Annual Meeting of the International Association of Milk, Food and Environmental Sanitarians. July 6-9, Orlando, FL. Abstract No. P71.
 120. Sofos, J.N., S.L. Kochevar, G.C. Smith, J.O. Reagan, D.R. Buege, D.D. Hancock., G.R. Lundell, and J.B. Morgan. 1997. Probabilities of passing *E. coli* performance criteria in seven beef slaughtering plants. 84th Annual Meeting of the International Association of Milk, Food and Environmental Sanitarians. July 6-9, Orlando, FL. Abstract No. P72.
 121. Graves Delmore, L.R., J.N. Sofos, G.R. Schmidt, and G.C. Smith. 1997. Evaluation of

- multiple hurdles for beef carcass decontamination. 50th Reciprocal Meat Conference, American Meat Science Association, Chicago, IL.
122. Zerby, H.N., K.E. Belk, J.N. Sofos, G.C. Smith, and L.R. McDowell. 1997. Effects of vitamin E supplementation and high versus low initial microbial loads on retail display life of beef muscle. 84th Annual Meeting of the International Association of Milk, Food and Environmental Sanitarians. July 6-9, Orlando, FL. Abstract No. P35.
 123. Sofos, J.N. 1997. *E. coli* and *Salmonella* levels on beef carcasses—survey results compared to mega-reg requirements. 84th Annual Meeting of the International Association of Milk, Food and Environmental Sanitarians. July 6-9, Orlando, FL. Abstract No. S-11.
 124. Sofos, J.N. 1997. Need and concerns for microbial inactivation in foods. 57th Annual Meeting of the Institute of Food Technologists. Abstract No. 2-1.
 125. Kochevar, S.L., J.N. Sofos, G.C. Smith, and J.O. Reagan. 1997. Extent of microbial contamination on beef carcasses during slaughtering and after 24 hours of chilling. 57th Annual Meeting of the Institute of Food Technologists. Abstract No. 46B-17.
 126. Kochevar, S.L., J.N. Sofos, G.C. Smith, and J.O. Reagan. 1997. Contamination of beef carcasses with *Escherichia coli* Biotype I in United States slaughtering plants. 57th Annual Meeting of the Institute of Food Technologists. Abstract No. 46B-19.
 127. Graves Delmore, L.R., J.N. Sofos, G.R. Schmidt, and G.C. Smith. 1997. Inactivation of pathogenic bacteria by the chemical dehairing process proposed for use on beef carcasses during slaughter. 50th Reciprocal Meat Conference, American Meat Science Association, Chicago, IL. Abstract.
 128. Schmieg, J., D.M. Sprague, and J.N. Sofos. 1997. Detection of *Shigella* by PCR following filtration and minimal enrichment. Food and Drug Administration Forum on Regulatory Sciences, Bethesda, MD. Abstract No. A28.
 129. Kain, M.L., S.L. Kochevar, J.N. Sofos, K.E. Belk, C. Rossiter, J.O. Reagan, and G.C. Smith. 1998. Condition and cleanliness of live animals in relation to microbiological counts on cow carcasses. *J. Anim. Sci.* 76(Suppl. 1):142 (Abstract 548).
 130. Ware, L.M., M.L. Kain, J.N. Sofos, K.E. Belk, and G.C. Smith. 1998. Influence of sampling procedure and stage of sampling on the microbiological status of fresh beef. *J. Anim. Sci.* 6(Suppl. 1):142 (Abstract 547).
 131. Kain, M.L., J.N. Sofos, K.E. Belk, and G.C. Smith. 1998. Time and temperature effects on bacterial numbers detected on sponges used to sample beef carcass tissue. 58th Annual Meeting of the Institute of Food Technologists. Abstract No. 9-16.
 132. Sofos, J.N. 1998. Potential interactions between antioxidants and microbial meat quality. Presented at the Symposium on Dietary Strategies for Improving Muscle-Based Food Products, Sponsored by Organization for Economic Cooperation and Development, September 8. Madrid, Spain. pp. 29-30.
 133. Ware, L.M., M. Kain, J.N. Sofos, K.E. Belk, and G.C. Smith. 1998. A comparative evaluation of sponging and excising as sampling procedures for microbiological analysis of beef carcass tissue. 85th Annual Meeting of the International Association of Milk, Food and Environmental Sanitarians. August 16-19, Nashville, TN. Abstract No. P88.
 134. Kain, M.L., J.N. Sofos, and G.C. Smith. 1998. Recovery of *E. coli* pure culture suspensions from sponges following shaking or stomaching. 85th Annual Meeting of the International Association of Milk, Food and Environmental Sanitarians. August 16-19, Nashville, TN. Abstract No. P90.

135. Delmore, R. J., Jr., J.N. Sofos, G.R. Schmidt, K.E. Belk, and G.C. Smith. 1998. Reduction in microbiological contamination of beef variety meats exposed to various decontamination treatments. 85th Annual Meeting of the International Association of Milk, Food and Environmental Sanitarians. August 16-19, Nashville, TN. Abstract No. P62.
136. Kain, M.L., J.N. Sofos, H.N. Zerby, K.E. Belk, M.D. Hardin, and G.C. Smith. 1998. Shipping, storage and sampling-sponge effects on bacterial numbers detected from pork carcass skin and fat surfaces. 85th Annual Meeting of the International Association of Milk, Food and Environmental Sanitarians. August 16-19, Nashville, TN. Abstract No. P89.
137. Delmore, R.J., J.N. Sofos, G.R. Schmidt, K.E. Belk, and G.C. Smith. 1998. Bacterial counts and incidence of *Salmonella* spp., *Listeria monocytogenes*, and *Escherichia coli* O157:H7 detected on U.S. beef variety meats. *J. Anim. Sci.* 76(Suppl. 1):154 (Abstract No. 595).
138. Garcia, G.R., C. Ramirez, J. Hunt, S.C. Madzo, and J.N. Sofos. 1998. Detection of inactivated *Brucella abortus* and *Brucella melitensis* in goat cheese by direct DNA amplification. FDA Science Forum, Biotechnology: Advances, Applications and Regulatory Challenges, December 8-9, Washington, DC. Abstract No. K19.
139. Bacon, R.T., J.N. Sofos, K.E. Belk, J.O. Reagan, and G.C. Smith. 1999. Commercial evaluation of multiple-sequential interventions for decontamination of beef carcasses. 86th Annual Meeting of the International Association of Milk, Food and Environmental Sanitarians. August 1-4, Dearborn, MI. Abstract No. T-3.
140. Kain, M., J.N. Sofos, K.E. Belk, J.O. Reagan, G. C. Smith, D.R. Buege, W.P. Henning, J.B. Morgan, T.P. Ringkob, and G.R. Bellinger. 1999. Microbiological contamination baselines of beef carcasses, wholesale cuts and retail cuts. 86th Annual Meeting of the International Association of Milk, Food and Environmental Sanitarians. August 1-4, Dearborn, MI. Abstract No. P44.
141. Zerby, H.N., K.E. Belk, J.N. Sofos, G.R. Schmidt, N. Kotrola, and G.C. Smith. 1999. Efficacy of acidified sodium chlorite as a decontamination treatment for pork tongues. Annual Meeting of the American Society of Animal Science, Indianapolis, IN. Abstract No. 43-6.
142. Zerby, H.N., K.E. Belk, M. Hardin, W. Lloyd, J.N. Sofos, and G.C. Smith. 1999. Application of treatments to reduce contamination of pork variety meats. 86th Annual Meeting of the International Association of Milk, Food and Environmental Sanitarians. August 1-4, Dearborn, MI. Abstract No. T-17.
143. Zerby, H.N., K.E. Belk, M. Hardin, J.N. Sofos, and G.C. Smith. 1999. Levels of microbiological contamination of pork carcasses during slaughter. 86th Annual Meeting of the International Association of Milk, Food and Environmental Sanitarians. August 1-4, Dearborn, MI. Abstract No. T-11.
144. Zerby, H.N., K.E. Belk, M. Hardin, W. Lloyd, J.N. Sofos, and G.C. Smith. 1999. Extent of microbiological contamination on pork variety meats. 86th Annual Meeting of the International Association of Milk, Food and Environmental Sanitarians. Dearborn, MI. August 1-4. Abstract No. T-12.
145. Smith, G.C., J.N. Sofos, and K.E. Belk. 1999. Minimizing microbiological beef safety risks: potential for preharvest interventions. Annual Meeting of the American Society of Animal Science, Indianapolis, IN. pp. 1-2.
146. Schmidt, G.R., J.N. Sofos, E.A. Duffy, K.E. Belk, and G.C. Smith. 1999. HACCP training at Colorado State University. 52nd Reciprocal Meat Conference. Abstract p.133.

147. Clark, S.B., C.R. Klessling, J.A. Hurlbut, J.N. Sofos, and M.R. Madson. 1999. Sensitivity of detection of various veterinary drugs using the fast antimicrobial screen test 113. AOAC Int. Meeting, Houston, TX, September 26-30. Abstract No. H-1403.
148. Albright, S.N., J. Burnham, P.A. Kendall, and J.N. Sofos. 1999. Minimizing the risk of *Escherichia coli* O157:H7 in home dried food systems. Poster presentation. Cooperative Extension Annual Forum, Colorado State University, Fort Collins, CO, Sept. 30.
149. Sofos, J.N. 1999. Strategies to control stressed pathogens and provide safe foods. 59th Annual Meeting of the Institute of Food Technologists. July 24-28, Chicago, IL. Abstract.
150. Samelis, J., J.N. Sofos, P.A. Kendall, and G.C. Smith. 2000. Changes in populations and acid tolerance of *Listeria monocytogenes* in fresh beef decontamination fluids. 87th Annual Meeting of the International Association for Food Protection. Atlanta, GA. August 6-9. Abstract No. P055.
151. Smith, G.C., J.N. Sofos, K.E. Belk, J.A. Scanga, and J.D. Tatum. 2000. Safety of food of ruminant origin. XXI World Buiatrics Congress, Punta del Este, Uruguay. Abstract.
152. Smith, G.C., J.N. Sofos, K.E. Belk, J.A. Scanga, and J.D. Tatum. 2000. Traceback, Traceability and Source Verification In The U.S. Beef Industry. XXI World Buiatrics Congress, Punta del Este, Uruguay. Abstract.
153. Smith, G.C., J.N. Sofos, K.E. Belk, J.A. Scanga, and J.D. Tatum. 2000. Pathogen Contamination Of Cattle And Beef; Challenges And Opportunities In Process Control. XXI World Buiatrics Congress, Punta del Este, Uruguay. Abstract.
154. Smith, G.C., J.N. Sofos, K.E. Belk, J.A. Scanga, and J.D. Tatum. 2000. Quality of Beef and Its Certification For The Public In The Future. XXI World Buiatrics Congress, Punta del Este, Uruguay. Abstract.
155. Bacon, R.T., K.E. Belk, J.N. Sofos, and G.C. Smith. 2000. Antimicrobial resistance of *Salmonella* spp. isolates found on beef animal hides and carcasses, and the potential ramifications for producers. 53rd Reciprocal Meat Conference. Ohio State University, Columbus, OH. June 18-21. Abstract, p. 117.
156. Albright, S.N., J.N. Sofos, and P.A. Kendall. 2000. Survival of inoculated *Escherichia coli* O157:H7 on beef jerky dried at 62.5°C following four preparation treatments. 87th Annual Meeting of the International Association for Food Protection. August 6-9, Atlanta, GA. Abstract No. P025.
157. Segomelo, K., M.L. Kain, G. Bellinger, K.E. Belk, J. Scanga, J.N. Sofos, and G.C. Smith. 2000. Fate of bacterial pathogens inoculated on fresh pork during simulated temperature abuse at distribution. 87th Annual Meeting of the International Association for Food Protection. August 6-9, Atlanta, GA. Abstract No. P068.
158. Segomelo, K., M.L. Kain, G. Bellinger, K.E. Belk, J. Scanga, J.N. Sofos, and G.C. Smith. 2000. Population changes of pathogenic bacteria inoculated in fresh pork following chilled storage and simulated consumer temperature abuse. 87th Annual Meeting of the International Association for Food Protection. August 6-9, Atlanta, GA. Abstract No. P097.
159. Duffy, E.A., G.R. Bellinger, A. Page, K.E. Belk, J.N. Sofos, and G.C. Smith. 2000. Levels of microbial contamination in United States pork retail products. 87th Annual Meeting of the International Association for Food Protection, August 6-9, Atlanta, GA. Abstract No. P099.
160. Duffy, E.A., S.B. LaValley, M.L. Kain, K.E. Belk, J.N. Sofos, J.D. Tatum, G.C. Smith, and C.V. Kimberling. 2000. Microbial contamination occurring on lamb carcasses processed in

- the United States. 87th Annual Meeting of the International Association for Food Protection. August 6-9, Atlanta, GA. Abstract No. P100.
161. Bacon, R.T., J.N. Sofos, K.E. Belk, and G.C. Smith. 2000. Incidence and antibiotic resistance of *Salmonellae* spp. Cultures isolated from animal hide and beef carcasses. 87th Annual Meeting of the International Association for Food Protection. August 6-9, Atlanta, GA. Abstract No. P099.
 162. Albright, S.N., P.A. Kendall, and J.N. Sofos. 2000. Sensory properties of beef jerky processed under various conditions. 60th Annual Meeting of the Institute of Food Technologists. June 10-14, Dallas, TX. Abstract No. 11-1.
 163. Albright, S.N., J.N. Sofos, P.A. Kendall, and G.R. Schmidt. 2000. Survival of *Escherichia coli* in marinated beef jerky dried at two temperatures. 60th Annual Meeting of the Institute of Food Technologists. June 10-14, Dallas, TX. Abstract No. 34-4.
 164. Burnham, J.A., P.A. Kendall, and J.N. Sofos. 2000. Survival of *Escherichia coli* O157:H7 on home-dehydrated apple slices. 60th Annual Meeting of the Institute of Food Technologists. June 10-14, Dallas, TX. Abstract No. 51H-14.
 165. Garcia, G., E. Sloan, C. Ramirez, S.M. Ramsey, and J.N. Sofos. 2000. A preliminary evaluation of two chromogenic agar media for detection of enterohemorrhagic *Escherichia coli*. Presented at the FDA Science Forum – FDA and the Science of Safety: New Perspectives. February 14-15, Washington, DC. Abstract J11, p. 72.
 166. Ramirez, C., J.N. Sofos, and E.R. Singleton. 2000. Sensitivity of a direct polymerase chain reaction (PCR) method for *Shigella* species inoculated in produce rinses. Presented at the FDA Science Forum – FDA and the Science of Safety: New Perspectives. February 14-15, Washington, DC. Abstract J19, p. 74.
 167. Albright, S.N., J.S. Avens, A.S. Morton, B.E. Prewitt, P.A. Kendall, and Sofos, J.N. 2000. Destruction of bacteria on chicken carcasses by steam and boiling water immersion. Food Safety Objectives: Public Health, HACCP and Science Conference Abstract Book. Poster No. 33, p. 55.
 168. Samelis, J., J.N. Sofos, J.S. Ikeda, P.A. Kendall, and G.C. Smith. 2001. *Escherichia coli* O157:H7 is sensitized to organic acids by previous exposure to nonacid (water) fresh meat decontamination fluids. 101nd General Meeting of the American Society for Microbiology. Orlando, FL. Abstract No. P-47.
 169. Kain, M.L., J. Samelis, J.N. Sofos, K.E. Belk, J.A. Scanga, and G.C. Smith. 2001. Evaluation of antimicrobials as post-processing solutions against *Listeria monocytogenes* on sliced pork bologna stored at 4°C in vacuum packages. 61st Annual Meeting of the Institute of Food Technologists. June 23-26, New Orleans, LA. Abstract No. 59E-1.
 170. Bedie, G.K., J. Samelis, J.N. Sofos, K.E. Belk, J.A. Scanga, and G.C. Smith. 2001. Antimicrobials in the formulation to control post-processing contamination by *Listeria monocytogenes* on frankfurters stored at 4°C in vacuum. 61st Annual Meeting of the Institute of Food Technologists. June 23-26, New Orleans, LA. Abstract No. 59E-5.
 171. Derrickson, E.L., P.A. Kendall, and J.N. Sofos. 2001. Survival of *Escherichia coli* O157:H7 on apple slices treated with acidic solutions. 61st Annual Meeting of the Institute of Food Technologists, June 23-26, New Orleans, LA. Abstract No. 59E-6.
 172. Derrickson, E.L., P.A. Kendall, and J.N. Sofos. 2001. Destruction of *Escherichia coli* O157:H7 in beef jerky exposed to acidified marinades before drying. 61st Annual Meeting of the Institute of Food Technologists. June 23-26, New Orleans, LA. Abstract No. 59E-7.

173. Samelis, J., J.N. Sofos, P.A. Kendall, and G.C. Smith. 2001. Fate of *Escherichia coli* O157:H7 and *Salmonella* Typhimurium DT104 in fresh meat decontamination fluids at 4°C and 10°C. 61st Annual Meeting of the Institute of Food Technologists. June 23-26, New Orleans, LA. Abstract No. 59F-5.
174. Lakkakula, S., P.A. Kendall, J. Samelis, and J.N. Sofos. 2001. Destruction of *Escherichia coli* O157:H7 on apples of different varieties treated with citric acid before drying. 88th Annual Meeting of the International Association for Food Protection. August 5-8, Minneapolis, MN. Abstract No. PO32.
175. Derrickson, E.L., P.A. Kendall, and J.N. Sofos. 2001. Destruction of *Escherichia coli* O157:H7 during drying of apple slices pre-treated with acidic solutions after inoculation. 88th Annual Meeting of the International Association for Food Protection. August 5-8, Minneapolis, MN. Abstract No. PO33.
176. Samelis, J., M.L. Kain, J.N. Sofos, J.A. Scanga, K.E. Belk, and G.C. Smith. 2001. Combinations of nisin with organic acids or salts to control post-processing contamination of *Listeria monocytogenes* on sliced, vacuum packaged pork bologna at 4°C. 88th Annual Meeting of the International Association for Food Protection. August 5-8, Minneapolis, MN. Abstract No. PO48.
177. Bedie, G., J. Samelis, J.N. Sofos, K.E. Belk, J.A. Scanga, and G.C. Smith. 2001. Effect of antimicrobials in the formulation and post-packaging thermal pasteurization on *Listeria monocytogenes* inoculated on frankfurters after peeling. 88th Annual Meeting of the International Association for Food Protection. August 5-8, Minneapolis, MN. Abstract No. PO46.
178. Kain, M.L., J. Samelis, J.N. Sofos, K.E. Belk, J.A. Scanga, and G.C. Smith. 2001. Treatments to control post-processing contamination by *Listeria monocytogenes* on sliced pork bologna stored at 4°C in vacuum packages. 88th Annual Meeting of the International Association for Food Protection. August 5-8, Minneapolis, MN. Abstract No. PO47.
179. Ikeda, J.S., J. Samelis, P.A. Kendall, G.C. Smith, and J.N. Sofos. 2001. Fate of acid-adapted and nonadapted *Listeria monocytogenes* on fresh beef following acid and nonacid decontamination treatments. 88th Annual Meeting of the International Association for Food Protection. August 5-8, Minneapolis, MN. Abstract No. PO49.
180. Samelis, J., J.N. Sofos, P.A. Kendall, and G.C. Smith. 2001. Lactic acid sensitization of *Salmonella* Typhimurium DT104 and *Listeria monocytogenes* in non-acid (water) meat decontamination fluids at 10°C. 88th Annual Meeting of the International Association for Food Protection. August 5-8, Minneapolis, MN. Abstract No. PO50.
181. Stopforth, J.D., J. Samelis, J.N. Sofos, P.A. Kendall, and G.C. Smith. 2001. Biofilm formation by acid-adapted and nonadapted *Listeria monocytogenes* in fresh meat decontamination washings and its destruction by sanitizers. 88th Annual Meeting of the International Association for Food Protection. August 5-8, Minneapolis, MN. Abstract No. PO51.
182. Samelis, J., J.N. Sofos, P.A. Kendall, and G.C. Smith. 2001. *Escherichia coli* O157:H7 maintains acid tolerance in acid-containing but not in non acid-containing fresh meat decontamination waste fluids. 88th Annual Meeting of the International Association for Food Protection. August 5-8, Minneapolis, MN. Abstract No. PO75.
183. Abushelaibi, A.A., J. Samelis, P.A. Kendall, and J.N. Sofos. 2001. Survival and growth of *Salmonella* in reconstituted infant cereal hydrated with water, milk or apple juice. 88th

- Annual Meeting of the International Association for Food Protection. August 5-8, Minneapolis, MN. Abstract No. PO95.
184. Samelis, J., J.N. Sofos, J.S. Ikeda, P.A. Kendall, and G.C. Smith. 2001. Effect of glucose supplementation on growth and acid tolerance of *Escherichia coli* O157:H7 in pure and mixed cultures with a *Pseudomonas* spp. at 10°C. 88th Annual Meeting of the International Association for Food Protection. August 5-8, Minneapolis, MN. Abstract No. PO99.
 185. Ransom, J.R., R.T. Bacon, K.E. Belk, J.N. Sofos, J.A. Scanga, and G.C. Smith. 2001. Evaluation of methods for sampling rectal/colonic feces, hides and carcasses to test for presence of *Escherichia coli* O157:H7 and *Salmonella* spp. 88th Annual Meeting of the International Association for Food Protection. August 5-8, Minneapolis, MN. Abstract No. T01.
 186. Kiessling, C.R., J.C. Cutting, M. Loftis, W.M. Kiessling, A. Datta, and J.N. Sofos. 2001. Antibiotic resistance of *Salmonellae* isolated from various food samples. FDA Science Forum, Washington, DC. Abstract.
 187. Clark, S.B., S.B. Turnipseed, G.J. Nandrea, J.A. Hurlbut, J.N. Sofos, and C.E. Shultz. 2001. Identification and confirmation of flumoxin meglumine and phenylbutazone residues in animal kidney by ELISA screening and liquid chromatography mass spectrometry. FDA Science Forum, Washington, DC. Abstract.
 188. Sloan, E.M., O'Neill, C. Kaysner, A. DePaola, and J. Sofos. 2001. Comparison of two nonradioactive gene probes for the enumeration of *Vibrio parahaemolyticus* in crabmeat. FDA Science Forum, Washington, DC. Abstract.
 189. Clark, S.B. S.B. Turnipseed, G.J. Nandrea, M.R. Madson, J.N. Sofos, J.A. Hurlbut, and C.E. Shultz. 2001. Identification and confirmation of flumixin meglumine and phenylbutazone residues in animal kidney by ELISA screening and LC/MS. 115th AOAC Int. Annual Meeting, Kansas City MO. September 9-13, Abstract No. A-101.
 190. Roeber, D.L., R.C. Cannell, K.E. Belk, J.N. Sofos, J.A. Scanga, G.L. Cowman, and G.C. Smith. 2001. Incidence of injection-site lesions in top sirloin butts of fed steers and heifers. *Journal of Animal Science* 79:(Supplement 1) Abstract No. 263.
 191. Roeber, D.L., R.C. Cannell, K.E. Belk, J.N. Sofos, J.A. Scanga, G.L. Cowman, and G.C. Smith. 2001. Incidence of injection-site lesions in beef and dairy cow rounds. *Journal of Animal Science* 79:(Supplement 1) Abstract No. 264.
 192. Calicioglu, M., J.N. Sofos, J. Samelis, and P.A. Kendall. 2002. Influence of marinades on survival during storage at 25°C of acid-adapted and nonadapted *Escherichia coli* O157:H7 inoculated post-drying on beef jerky. 62nd Annual Meeting of the Institute of Food Technologists. June 15-19. Anaheim, CA. Abstract No. 76B-8.
 193. DiPersio, P., P.A. Kendall, M. Calicioglu, and J.N. Sofos. 2002. Destruction of *Listeria monocytogenes* during drying and storage of peaches treated with acid or sodium metabisulfite solutions. 62nd Annual Meeting of the Institute of Food Technologists. June 15-19. Anaheim, CA. Abstract No. 15D-13.
 194. Sofos, J.N., J. Samelis, M. Calicioglu, and P.A. Kendall. 2002. Pathogen control with chemical additives in muscle foods. 62nd Annual Meeting of the Institute of Food Technologists. June 15-19. Anaheim, CA. Abstract No. 4-3.
 195. Stopforth, J.D., P.A. Kendall, G.C. Smith, and J.N. Sofos. 2002. Influence of extended acid stressing in fresh beef decontamination fluids on sanitizer inactivation of acid-adapted *Escherichia coli* O157:H7 biofilms. 89th Annual Meeting of the International Association for Food Protection. June 30-July 3, San Diego, CA. Abstract No. P40.

196. Abushelaibi, A., J. Samelis, P. Kendall, and J.N. Sofos. 2002. Survival and growth of *Listeria monocytogenes* in stored (4,15 or 25°C) infant cereals hydrated with water, milk or apple juice. 89th Annual Meeting of the International Association for Food Protection. June 30-July 3, San Diego, CA. Abstract No. P54.
197. Bacon, R.T., J.N. Sofos, P.A. Kendall, K.E. Belk, and G.C. Smith. 2002. Acid tolerance of susceptible and multi-antimicrobial resistant *Salmonella* cultures prepared under acid-stressing conditions. 89th Annual Meeting of the International Association for Food Protection. June 30-July 3, San Diego, CA. Abstract No. P73.
198. Bacon, R.T., J.N. Sofos, P.A. Kendall, K.E. Belk, and G.C. Smith. 2002. Thermal inactivation of susceptible and multi-antimicrobial resistant *Salmonella* cultures grown in the absence or presence of glucose. 89th Annual Meeting of the International Association for Food Protection. June 30-July 3, San Diego, CA. Abstract No. P74.
199. Yoon, Y., P.A. Kendall, and J.N. Sofos. 2002. Inactivation of *Salmonella* during drying of Roma tomatoes treated with organic acids. 89th Annual Meeting of the International Association for Food Protection. June 30-July 3, San Diego, CA. Abstract No. P95.
200. DiPersio, P., P.A. Kendall, M. Calicioglu, and J.N. Sofos. 2002. Inactivation of *Salmonella* during drying and storage of Gala apples treated with acid or sodium metabisulfite solutions. 89th Annual Meeting of the International Association for Food Protection. June 30-July 3, San Diego, CA. Abstract No. P103.
201. Lakkakula, S.P., P.A. Kendall, J. Samelis, and J.N. Sofos. 2002. Effect of acid adaptation on inactivation of *Escherichia coli* O157:H7 during drying of apple slices. 89th Annual Meeting of the International Association for Food Protection. June 30-July 3, San Diego, CA. Abstract No. P108.
202. Ikeda, J., J.D. Stopforth, P.A. Kendall, and J.N. Sofos. 2002. Survival of acid-adapted or nonadapted *Escherichia coli* O157:H7 in apple wounds following chemical treatments and storage of samples. 89th Annual Meeting of the International Association for Food Protection. June 30-July 3, San Diego, CA. Abstract No. P167.
203. Pedroso, L., A. Louca, and J. Sofos. 2002. Investigation for potential sites of microbial contamination on sliced ready-to-eat meat products. 89th Annual Meeting of the International Association for Food Protection. June 30-July 3, San Diego, CA. Abstract No. P170.
204. Calicioglu, M., J.N. Sofos, J. Samelis, and P.A. Kendall. 2002. Effect of acid adaptation on destruction of *Salmonella* during drying (60°C) and storage (25°C) of beef jerky treated with marinades. 89th Annual Meeting of the International Association for Food Protection. June 30-July 3, San Diego, CA. Abstract No. P180.
205. Calicioglu, M., J.N. Sofos, J. Samelis and P.A. Kendall. 2002. Influence of marinades on survival during storage at 25°C of acid-adapted and nonadapted *Listeria monocytogenes* and *Salmonella* inoculated post-drying on beef jerky. 89th Annual Meeting of the International Association for Food Protection. June 30-July 3, San Diego, CA. Abstract No. P181.
206. Ransom, J.R., K.E. Belk, J.N. Sofos, J.A. Scanga, and G.C. Smith. 2002. Comparison of intervention technologies for reducing *Escherichia coli* O157:H7 on beef cuts and trimmings. 89th Annual Meeting of the International Association for Food Protection. June 30-July 3, San Diego, CA. Abstract No. T61.
207. Calicioglu, M., J.N. Sofos, J. Samelis, and P.A. Kendall. 2002. Inactivation of acid-adapted and nonadapted *Escherichia coli* O157:H7 during drying (60°C) and storage (25°C) of beef

- jerky strips previously treated with various marinades. 102nd General Meeting of the American Society for Microbiology. May 19-23, Salt Lake City, UT. Abstract No. P-23.
208. Clark, S.B., G.J. Nandrea, M.R. Madson, J.N. Sofos, and J.A. Hurlbut. 2002. Detection of flumixin meglumine and phenylbutazone residues in raw milk by ELISA screening. FDA Science Forum, Washington, DC. February 20-21. Abstract No. S7.
 209. Stopforth, J.D., J. Samelis, J.N. Sofos, P.A. Kendall, and G.C. Smith. 2002. Biofilm formation by *Listeria monocytogenes* in fresh beef decontamination washings. 48th Int. Congress of Meat Science and Technology. Rome, Italy, August 25-30. Abstract.
 210. Calicioglu, M. J.N. Sofos, J. Samelis, P.A. Kendall, and G.C. Smith. 2002. Effect of marinades on survival of acid-adapted and nonadapted *Listeria monocytogenes* on beef jerky. 48th Int. Congress of Meat Science and Technology. Rome, Italy, August 25-30. Abstract.
 211. Ashton, L.V., K.P. Koutsoumanis, I. Geornaras, P.A. Kendall, and J.N. Sofos. 2003. Effect of hot water and lactic acid decontamination on the heat resistance of *Escherichia coli* O157:H7 on beef during aerobic storage at 4°C, 10°C and 25°C. 103rd General Meeting of the American Society for Microbiology. May 18-22, Washington, DC. Abstract No. P-015.
 212. Ashton, L.V., J. Samelis, and J.N. Sofos. 2003. Growth kinetics of *Escherichia coli* O157:H7 as affected by acid adaptation procedures. 103rd General Meeting of the American Society for Microbiology. May 18-22, Washington, DC. Abstract No. P-081.
 213. Ashton, L.V., J. Samelis, P.A. Kendall, and J.N. Sofos. 2003. Changes in the acid tolerance of *Escherichia coli* O157:H7 as affected by acid adaptation procedures. 90th Annual Meeting of the International Association for Food Protection. August 10-13, New Orleans, LA. Abstract No. P023.
 214. Koutsoumanis, K.P., L.V. Ashton, I. Geornaras, P.A. Kendall, and J.N. Sofos. 2003. Survival and growth of *Escherichia coli* O157:H7 on fresh beef inoculated before and after decontamination with hot water and lactic acid in different sequences. 90th Annual Meeting of the International Association for Food Protection. August 10-13, New Orleans, LA. Abstract No. P026.
 215. Ashton, L.V., K.P. Koutsoumanis, I. Geornaras, P.A. Kendall, and J.N. Sofos. 2003. Acid tolerance of *Escherichia coli* O157:H7 during aerobic storage at 4°C, 10°C and 25°C of beef treated with hot water and lactic acid. 90th Annual Meeting of the International Association for Food Protection. August 10-13, New Orleans, LA. Abstract No. P027.
 216. Stopforth, J.D., Y. Yoon, K.E. Belk, G.C. Smith, and J.N. Sofos. 2003. The Effect of simulated spray-chilling on acid-habituated and non-acid-habituated *Escherichia coli* O157:H7 cells attached to beef carcass tissue. 90th Annual Meeting of the International Association for Food Protection. August 10-13, New Orleans, LA. Abstract No. P028.
 217. Geornaras, I., K.P. Koutsoumanis, L.V. Ashton, P.A. Kendall, and J.N. Sofos. 2003. Effects of hot water and lactic acid applied singly and in combination on survival and growth of *Salmonella* on fresh beef stored at 4, 10 or 25°C. 90th Annual Meeting of the International Association for Food Protection. August 10-13, New Orleans, LA. Abstract No. P037.
 218. Koutsoumanis, K.P., P.A. Kendall, and J.N. Sofos. 2003. Modeling liquid and surface growth limits of *Listeria monocytogenes* as a function of pH, a_w and temperature. 90th Annual Meeting of the International Association for Food Protection. August 10-13, New Orleans, LA. Abstract No. P048.

219. Koutsoumanis, K.P., I. Geornaras, L.V. Ashton, P.K. Kendall, and J.N. Sofos. 2003. Heat resistance of inoculated *Salmonella* on fresh beef as affected by decontamination treatments, storage temperature and storage time. 90th Annual Meeting of the International Association for Food Protection. August 10-13, New Orleans, LA. Abstract No. P145.
220. Yoon, Y., P.A. Kendall, G.C. Smith, and J.N. Sofos. 2003. Influence of inoculum level and acidic marination on inactivation of *Escherichia coli* O157:H7 during drying and storage of beef jerky. 90th Annual Meeting of the International Association for Food Protection. August 10-13, New Orleans, LA. Abstract No. P155.
221. Stopforth, J.D., Y. Yoon, J. Samelis, and J.N. Sofos. 2003. Reduction of *Listeria monocytogenes* populations during exposure to a simulated gastric fluid following storage of inoculated frankfurters formulated and treated with preservatives. 90th Annual Meeting of the International Association for Food Protection. August 10-13, New Orleans, LA. Abstract No. P162.
222. Barmpalia, I.M., I. Geornaras, P.A. Kendall, K.E. Belk, J.A. Scanga, G.C. Smith, and J.N. Sofos. 2003. Control of *Listeria monocytogenes* with antimicrobials in the formulation and by dipping in organic acids of post-processing inoculated pork frankfurters stored at 10°C in vacuum packages. 90th Annual Meeting of the International Association for Food Protection. August 10-13, New Orleans, LA. Abstract No. P163.
223. Koutsoumanis, K.P., P.A. Kendall, and J.N. Sofos. 2003. Development and evaluation of a mathematical model for the effect of temperature, pH, NaCl and sodium lactate on the surface growth limits of *Listeria monocytogenes*. 90th Annual Meeting of the International Association for Food Protection. August 10-13, New Orleans, LA. Abstract No. P173.
224. Ransom, J.R., J.N. Sofos, K.E. Belk, G.A. Dewell, K.S. McCurdy, G.C. Smith, and M.D. Salman. 2003. Determining the prevalence of *Escherichia coli* O157 in cattle and beef from the feedlot to the cooler. 90th Annual Meeting of the International Association for Food Protection. August 10-13, New Orleans, LA. Abstract No. T47.
225. Ransom, J.R., J.N. Sofos, K.E. Belk, I. Geornaras, and G.C. Smith. 2003. Evaluation of cetylpyridinium chloride for the reduction of bacterial populations on beef hide surfaces. 90th Annual Meeting of the International Association for Food Protection. August 10-13, New Orleans, LA. Abstract No. T48.
226. Koutsoumanis, K.P., P.A. Kendall, and J.N. Sofos. 2003. Effect of inoculum size on the growth/no growth boundary of *Listeria monocytogenes*. 90th Annual Meeting of the International Association for Food Protection. August 10-13, New Orleans, LA. Abstract No. T54.
227. Koutsoumanis, K., P.A. Kendall, and J.N. Sofos. 2003. Acid tolerance of *Listeria monocytogenes* as affected by environmental stresses related to food processing technologies. 63rd Annual Meeting of the Institute of Food Technologists. July 12-16, Chicago, IL. Abstract No. 29G-1.
228. Barmpalia, I., I. Geornaras, K. Koutsoumanis, K.E. Belk, J.A. Scanga, P.A. Kendall, G.C. Smith, and J.N. Sofos. 2003. Antimicrobials in the formulation of pork bologna for control of *Listeria monocytogenes*, inoculated after slicing and stored at 4°C and 10°C in vacuum packages. 63rd Annual Meeting of the Institute of Food Technologists. July 12-16, Chicago, IL. Abstract No. 60C-1.
229. Geornaras, I., K. Koutsoumanis, L. Ashton, P.A. Kendall, and J.N. Sofos. 2003. Effect of decontamination treatments, storage temperature and storage time on the acid tolerance

- response of *Salmonella* inoculated on fresh beef. 63rd Annual Meeting of the Institute of Food Technologists. July 12-16, Chicago, IL. Abstract No. 60C-4.
230. Koutsoumanis, K., P.A. Kendall, and J.N. Sofos. 2003. Development and evaluation of a growth/no growth interface model for *Salmonella* Typhimurium as a function of temperature, water activity and pH. 63rd Annual Meeting of the Institute of Food Technologists. July 12-16, Chicago, IL. Abstract No. 76E-5.
 231. Dipersio, P.A., P.A. Kendall, and J.N. Sofos. 2003. Consumer acceptance of peach quarters and slices treated with antimicrobial solutions before home-type dehydration. 63rd Annual Meeting of the Institute of Food Technologists. July 12-16, Chicago, IL. Abstract No. 104D-5.
 232. Ransom, J.R., J.N. Sofos, K.E. Belk, G.D. Dewell, K.S. McCurdy, G.C. Smith, and M.D. Salman. 2003. Prevalence of *Escherichia coli* O157:H7 in feedlot cattle feces and on carcasses from those cattle. 10th Int. Society for Veterinary Epidemiology and Economics Symposium, Viña del Mar, Chile, November 17-21. Abstract.
 233. Dewell, G.D., J.R. Ransom, K. McCurdy, K.E. Belk, J.N. Sofos, G.C. Smith, and M.D. Salman. 2003. Geographical difference in prevalence of *Escherichia coli* O157 in finished beef cattle. American Association of Bovine Practitioners Annual Meeting. Abstract.
 234. Dewell, G.D., J.R. Ransom, R.D. Dewell, D.A. Dargatz, J.N. Sofos, K.E. Belk, G.C. Smith, and M.D. Salman. 2003. Prevalence of *Escherichia coli* O157 in cattle and beef. 2nd Governor's Conference on Ensuring Meat Safety: *E. coli* O157:H7 Progress and Challenges, University of Nebraska-Lincoln, Lincoln, NE. Abstract p. 33.
 235. Dewell, G.D., J.R. Ransom, R.D. Dewell, D.A. Dargatz, J.N. Sofos, K.E. Belk, G.C. Smith, and M.D. Salman. 2003. *Escherichia coli* O157 in finished beef cattle. 10th Int. Society for Veterinary Epidemiology and Economics Symposium, Viña del Mar, Chile, November 17-21. Abstract.
 236. Sofos, J.N. 2003. Pathogen control in fresh and processed meat products. 5^{to} Congreso International Inocuidad de Alimentos, November 14-15, Guadalajara, Mexico. Abstract pp. 107-109.
 237. Sofos, J.N. 2003. Benefits of applying effective pathogen control in raw foods. 5^{to} Congreso International Inocuidad de Alimentos, November 14-15, Guadalajara, Mexico. Abstract p. 118.
 238. Sofos, J.N. 2003. *Listeria monocytogenes*: listeriosis and its control in ready-to-eat products. European Union Risk Analysis Information Network (EU-RAIN), Catering Food Safety, A Responsibility Ignored, November 26-28, Budapest, Hungary. Abstract.
 239. Kiessling, C.R., K.A. Watts, M.H. Loftis, W.M. Kiessling, M.B. Buen, E.W. Laster, A.R. Datta, and J.N. Sofos. 2004. Antibiotic resistance of *Salmonellae* isolated from FDA-regulated products, 1999-2003. AOAC International Meeting. Abstract.
 240. Clark, S.B., S.B. Turnipseed, M.R. Madson, J.A. Hurlbut, L.R. Kuck, and J.N. Sofos. 2004. Confirmation of sulfamethazine, sulfathiazole, and sulfadimethoxine residues in condensed milk and soft-cheese products by liquid chromatography tandem mass spectrometry. FDA Science Forum. Abstract No. A-52.
 241. Kiessling, C.R., K.A. Watts, M.H. Loftis, W.M. Kiessling, W.B. Buen, E.W. Laster, A.R. Datta, and J.N. Sofos. 2004. Antibiotic Resistance of *Salmonellae* isolated from various products. FDA Science Forum. Abstract No. H-10.
 242. Noah, C.W. and J.N. Sofos. 2004. Evaluation of two commercially available ELISA kits for soy allergen detection in foods. FDA Science Forum. Abstract No. L-09.

243. Noah, C.W., C.I. Shaw, and J.N. Sofos. 2004. Evaluation of green fluorescent protein cultures for potential use as positive controls. FDA Science Forum. Abstract No. C-03.
244. Ramirez, C., C.L. Burns, K.S. Kreuzer, and J.N. Sofos. 2004. Validation of *Salmonella* SLM analysis of FEA regulated products based on data derived from field accomplishment computerized tracing system (FACTS) spiked samples. FDA Science Forum. Abstract No. C-14.
245. Sofos, J.N., J.D. Stopforth, L.V. Ashton, and I. Geornaras. 2004. Influence of meat product type, antimicrobials and storage on the resistance of *Listeria monocytogenes* in simulated gastric fluid. 5th ASEPT *Listeria monocytogenes* and Risk Analysis International Conference. March 17-18, Laval, France. Abstract
246. Sofos, J.N. 2004. Beef and lamb HACCP. European Union Risk Analysis Information Network (EU-RAIN), May 12-14, The Agricultural University of Athens, Greece. Abstract.
247. Ransom, J.R., J.N. Sofos, K.E. Belk, J.A. Scanga, and G.C. Smith. 2004. Effectiveness of activated and non-activated lactoferrin, lactic acid and water in reducing *Escherichia coli* O157:H7, *Listeria monocytogenes* and *Salmonella* Typhimurium populations on fresh and ready-to-eat beef products. 57th Reciprocal Meat Conference, June 20-23, 2004, Lexington, KY. Abstract No. 67.
248. Rose, S.R., K.E. Belk, J.N. Sofos, J.A. Scanga, K.L. Hossner, and G.C. Smith. 2004. Effects of lactic acid treatments on microbiological, chemical, and sensory properties of stored fresh beef trimmings. Joint Annual Meeting of American Dairy Science Association, American Society of Animal Science, Poultry Science Association, July 25-29, St. Louis, MO. Abstract.
249. Ransom, J.R., K.E. Belk, J.A. Scanga, J.N. Sofos, and G.C. Smith. 2004. Investigation of cattle feedlot management practices to reduce *Escherichia coli* O157. Joint Annual Meeting of American Dairy Science Association, American Society of Animal Science, Poultry Science Association, July 25-29, St. Louis, MO. Abstract.
250. Ashton, L., I. Geornaras, J.D. Stopforth, and J.N. Sofos. 2004. Acid tolerance response of *Listeria monocytogenes* in ready-to-eat bologna and ham dipped in antimicrobial solutions and stored in vacuum packages at 10°C. 64th Annual Meeting of the Institute of Food Technologists. July 12-16, Las Vegas, NV. Abstract No. 67E-6.
251. Geornaras, I., P.N. Skandamis, K.E. Belk, J.A. Scanga, G.C. Smith, J.N. Sofos, and P.A. Kendall. 2004. Antimicrobial treatments to control *Listeria monocytogenes*, cultured under different conditions, on commercial frankfurters formulated with and without antimicrobials during storage at 10°C. 64th Annual Meeting of the Institute of Food Technologists. July 12-16, Las Vegas, NV. Abstract No. 67E-11.
252. Skandamis, P.N., J.D. Stopforth, J.N. Sofos, and P.A. Kendall. 2004. Modeling of the effect of inoculum size and acid adaptation on growth/no growth interface of *Escherichia coli* O157:H7. 64th Annual Meeting of the Institute of Food Technologists. July 12-16, Las Vegas, NV. Abstract No. 114D-6.
253. Skandamis, P.N., Y. Yoon, J.D. Stopforth, J.N. Sofos, and P.A. Kendall. 2004. Heat and acid tolerance of *Listeria monocytogenes* after exposure to sequential or simultaneous sublethal stresses. 64th Annual Meeting of the Institute of Food Technologists. July 12-16, Las Vegas, NV. Abstract No. 99D-7.
254. Skandamis, P.N., Y. Yoon, G.C. Smith, J.N. Sofos, and P.A. Kendall. 2004. Modeling the effect of marination and temperature on inactivation of *Escherichia coli* O157:H7 during

- drying of beef jerky. 64th Annual Meeting of the Institute of Food Technologists. July 12-16, Las Vegas, NV. Abstract No. 67E-13.
255. Sofos, J.N., Y. Yoon, P.A. DiPersio, and P.A. Kendall. 2004. Inactivation of *Salmonella* during drying of Nantes carrot slices treated with blanching or immersion in 3.23% NaCl before drying, or oven heating after drying. 64th Annual Meeting of the Institute of Food Technologists. July 12-16, Las Vegas, NV. Abstract No. 114C-8.
256. Sofos, J.N. 2004. Ingredients that inhibit growth of *Listeria monocytogenes* in ready-to-eat meats. 64th Annual Meeting of the Institute of Food Technologists. July 12-16, Las Vegas, NV. Abstract No. 2-3.
257. Ashton, L.V., J.D. Stopforth, P.N. Skandamis, K.E. Belk, G.C. Smith, and J.N. Sofos. 2004. Influence of inoculum preparation procedure and spoilage flora on *Escherichia coli* O157:H7 on fresh beef stored under anaerobic conditions at 0, 4, 12, or 25°C. 91st Annual Meeting of the International Association of Food Protection, August 8-11, Phoenix, AZ. Abstract No. P053.
258. Ashton, L.V., I. Geornaras, P.N. Skandamis, and J.N. Sofos. 2004. Acid tolerance response of inoculated *Listeria monocytogenes* during storage in vacuum packages at 10°C of pork sausage or frankfurters treated with antimicrobials. 91st Annual Meeting of the International Association of Food Protection, August 8-11, Phoenix, AZ. Abstract No. P179.
259. DiPersio, P.A., P.A. Kendall, Y. Yoon, and J.N. Sofos. 2004. Inactivation of *Salmonella* during drying and storage of nantes carrot slices treated with steam, water or acid blanching before dehydration. 91st Annual Meeting of the International Association of Food Protection, August 8-11, Phoenix, AZ. Abstract No. P217.
260. Geornaras, I., I.M. Barmपालia, K.E. Belk, J.A. Scanga, P.A. Kendall, G.C. Smith, and J.N. Sofos. 2004. Antimicrobial treatments to control the growth of *Listeria monocytogenes* following post-processing contamination of commercial bologna and ham. 91st Annual Meeting of the International Association of Food Protection, August 8-11, Phoenix, AZ. Abstract No. P006.
261. Koutsoumanis, K.P., L.V. Ashton, I. Geornaras, P.A. Kendall, G.C. Smith, and J.N. Sofos. 2004. Effect of single or combined antimicrobial washes and their sequence of application on microbial reduction and survival during storage of beef. 2004. 91st Annual Meeting of the International Association of Food Protection, August 8-11, Phoenix, AZ. Abstract No. P036.
262. Samelis, J., J.N. Sofos, P.A. Kendall, and G.C. Smith. 2004. Factors affecting survival/growth of *Escherichia coli* O157:H7 in fresh beef decontamination runoff waste fluids and the resistance of pathogen cells to a subsequent lactic acid (pH 3.5) stress. 91st Annual Meeting of the International Association of Food Protection, August 8-11, Phoenix, AZ. Abstract No. T69.
263. Skandamis, P.N., J.D. Stopforth, L.V. Ashton, I. Geornaras, P.A. Kendall, and J.N. Sofos. 2004. Effect of drying on survival and acid tolerance of *Escherichia coli* O157:H7 biofilms formed in beef decontamination runoff fluids. 91st Annual Meeting of the International Association of Food Protection, August 8-11, Phoenix, AZ. Abstract No. P164.
264. Skandamis, P.N., Y. Yoon, J.D. Stopforth, P.A. Kendall, and J.N. Sofos. 2004. Modeling the effect of aerobic and anaerobic storage on growth/no growth interface of *Listeria monocytogenes* as a function of temperature, sodium lactate, sodium diacetate and NaCl.

- 91st Annual Meeting of the International Association of Food Protection, August 8-11, Phoenix, AZ. Abstract No. P118.
265. Skandamis, P.N., J.D. Stopforth, Y. Yoon, I. Geornaras, P.A. Kendall, and J.N. Sofos. 2004. Heat and acid tolerance response of *Listeria monocytogenes* as affected by sequential exposure to hurdles during growth. 91st Annual Meeting of the International Association of Food Protection, August 8-11, Phoenix, AZ. Abstract No. P178.
266. Stopforth, J.D., P.N. Skandamis, and J.N. Sofos. 2004. Acid tolerance response of acid-adapted or nonadapted *Escherichia coli* O157:H7 strains grown as a mixture or as individual strains and mixed prior to inoculation on beef tissue or in beef decontamination runoff fluids. 91st Annual Meeting of the International Association of Food Protection, August 8-11, Phoenix, AZ. Abstract No. P165.
267. Stopforth, J.D., L.V. Ashton, P.N. Skandamis, K.E. Belk, J.A. Scanga, G.C. Smith, and J.N. Sofos. 2004. Decontamination interventions to reduce *Escherichia coli* O157:H7 and *Salmonella* Typhimurium on beef carcass tissue. 91st Annual Meeting of the International Association of Food Protection, August 8-11, Phoenix, AZ. Abstract No. P015.
268. Yoon, Y., P.N. Skandamis, P.A. Kendall, G.C. Smith, and J.N. Sofos. 2004. A predictive model to determine the effect of drying temperature and marination in reducing *Listeria monocytogenes* population during drying of beef jerky. 91st Annual Meeting of the International Association of Food Protection, August 8-11, Phoenix, AZ. Abstract No. P117.
269. Sofos, J.N. 2004. Recent developments in pre- and post-harvest intervention strategies. 228th American Chemical Society National Meeting, Philadelphia, PA, August 22-26. Abstract AGFD 127.
270. Smith, G.C., J.D. Tatum, J.N. Sofos, K.E. Belk, and J.A. Scanga. 2004. Do organic animal husbandry practices make beef and dairy products safer? 228th American Chemical Society National Meeting, Philadelphia, PA, August 22-26. Abstract AGRO 23.
271. Sofos, J.N. 2004. Food safety issues in the United States. Presented at the Food Safety Commission of Japan, September 10, Tokyo, Japan. Abstract.
272. Clark, S.B., C.M. Karbinwnyk, M.R. Madson, J.A. Hurlbut, and J.N. Sofos. 2005. Detection of penicillin residues on environmental swabs by liquid chromatography and mass spectrometry. FDA Science Forum, April 27-28. Washington, DC. Abstract No. I-06.
273. Kiessling, C.R., M.H. Loftis, W.M. Kiessling, M.B. Buen, E.W. Laster, and J.N. Sofos. 2005. Antibiotic resistance of *Salmonellae* isolated from various products, 2003-2004. FDA Science Forum, April 27-28. Washington, DC. Abstract No. J-18.
274. Madson, S.M., E.D. Gonzales, L.T. Michel, P.L. Dexter, M.Z. Thomas, K.S. Kreuzer, C.L. Burns, and J.N. Sofos. 2005. Recovery of *Bacillus anthracis* from two artificially contaminated foods using FERN methodology. FDA Science Forum, April 27-28. Washington, DC. Abstract No. N-20.
275. Noah, C.W. and J.N. Sofos. 2005. Detection of staphylococcal enterotoxin in various matrices with commercial kits. FDA Science Forum, April 27-28. Washington, DC. Abstract No. N-26.
276. Kinney, J.A., T.B. Bickell, E.W. Laster, C. Ramirez, and J.N. Sofos. 2005. A three-phase evaluation of the feasibility to extend the storage life of in-house prepared plates of xylose-lysine-desoxycholate and hektoen enteric agar media for *Salmonella* recovery in foods. FDA Science Forum, April 27-28. Washington, DC. Abstract No. P-10.

277. Yoon, Y., P.N. Skandamis, P.A. Kendall, G.C. Smith, and J.N. Sofos. 2005. Modeling the effect of drying temperature and marination for reducing *Salmonella* population during drying of beef jerky. 65th Annual Meeting of the Institute of Food Technologists. July 15-20, New Orleans, LA. Abstract No. 89E-22.
278. Yoon, Y., and J.N. Sofos. 2005. Production of autoinducer-2 in *Escherichia coli* O157:H7 inoculated fresh beef or purge and interaction with level of natural flora. 92st Annual Meeting of the International Association of Food Protection, August 14-17, Baltimore, MD. Abstract No. P1-22.
279. Yoon, Y., I. Geornaras, I.M. Barmpalia, P.A. Kendall, K.E. Belk, J.A. Scanga, G.C. Smith, and J.N. Sofos. 2005. Modeling the growth/no growth interface of *Listeria monocytogenes* in ready-to-eat products as a function of lactic acid concentration and dipping time, and storage temperature. 92st Annual Meeting of the International Association of Food Protection, August 14-17, Baltimore, MD. Abstract No. P1-02.
280. Carlson A. B., I. Geornaras, Y. Yoon, J.A. Scanga, K.E. Belk, J.N. Sofos, and G.C. Smith. 2005. Studies to evaluate chemicals/conditions for lowering microbial counts on cattle hides. 92st Annual Meeting of the International Association of Food Protection, August 14-17, Baltimore, MD. Abstract No. T3-09.
281. Simpson, C.A., K. Childs, W. Warren-Serna, K.E. Belk, J.N. Sofos, J.A. Scanga, and G.C. Smith. 2005. Sources of beef contamination with *Escherichia coli* O157:H7 from feedlot to harvest floor. 92st Annual Meeting of the International Association of Food Protection, August 14-17, Baltimore, MD. Abstract No. P1-25.
282. Heller, C., J. Scanga, J. Sofos, K. Belk, R.T. Bacon, and G. Smith. 2005. Decontamination of beef cuts, intended for blade/needle or moisture-enhancement tenderization by surface trimming vs. rinsing with solutions of hot (82°C) water, warm (55°C) lactic acid or activated lactoferrin plus warm (55°C) lactic acid 92st Annual Meeting of the International Association of Food Protection, August 14-17, Baltimore, MD. Abstract No. T2-04.
283. Lianou, A., J.D. Stopforth, Y. Yoon, M. Wiedmann and J.N. Sofos. 2005. Growth and stress resistance variation of *Listeria monocytogenes* strains from clinical, food, animal and environmental sources. 92st Annual Meeting of the International Association of Food Protection, August 14-17, Baltimore, MD. Abstract No. P1-04.
284. DiPersio, P.A., P.A. Kendall, Y. Yoon, and J.N. Sofos. 2005. Inactivation of *Salmonella* during and storage of carrot slices treated with steam, water or acid blanching before dehydration. 65th Annual Meeting of the Institute of Food Technologists. July 15-20, New Orleans, LA. Abstract No. 89E-20.
285. DiPersio, P.A., P.A. Kendall, Y. Yoon, and J.N. Sofos. 2005. Influence of blanching treatments on *Salmonella* during home-type dehydration and storage of potato slices. 92st Annual Meeting of the International Association of Food Protection, August 14-17, Baltimore, MD. Abstract No. P3-23.
286. Geornaras, I. and J.N. Sofos. 2005. Antimicrobial activity of ϵ -popylysine against *Escherichia coli* O157:H7, *Salmonella* Typhimurium and *Listeria monocytogenes*. 65th Annual Meeting of the Institute of Food Technologists. July 15-20, New Orleans, LA. Abstract No. 89D-5.
287. Duran, G. and J.N. Sofos. 2005. Determination of minimum inhibitory concentrations of sodium lactate and sodium diacetate combinations against individual *Listeria monocytogenes* strains. 92st Annual Meeting of the International Association of Food Protection, August 14-17, Baltimore, MD. Abstract No. T4-01.

288. Sofos, J.N. 2005. Pathogen control during processing: what we can do to reduce pathogens in meat processing plants. *J. An. Sci.* Vol. 83, Supplement 1, p. 359. Abstract No. 580.
289. Simpson, C.A., K. Childs, W. Warren-Serna, J.A. Scanga, J.N. Sofos, R.A. Bowling, T. Choat, J. Ruby, J.L. Stefanek, D.J. Vote, and K.E. Belk. 2005. Molecular characterization of *Escherichia coli* O157:H7 hide contamination routes: feedlot to harvest floor. 51st Int. Congress Meat Sci. Technol. August 7-12, Baltimore, MD. Abstract No. T110.
290. Carlson, B.A., J.R. Ransom, J.A. Scanga, K.E. Belk, J.N. Sofos, and G.C. Smith. 2005. The evaluation of Avgard™ to determine its effectiveness at reducing microbial counts when applied at different commercial parameters. 51st Int. Congress Meat Sci. Technol. August 7-12, Baltimore, MD. Abstract No. T94.
291. Rowe, W.D., Madson, M.R., J.N. Sofos, F.J. Schenck, V.A. Vega, L.H. Lagman, D.M. Altwein. 2006. Determination of avermectin residues in raw milk, pasteurized whole milk and pasteurized skim milk using HPLC with fluorescent detection. FDA Science Forum, April 18-20. Washington, DC. Abstract No. A-61.
292. Kiessling, C.R., M.B. Buen, W.M. Kiessling, E.W. Laster, M.H. Loftis, and J.N. Sofos. 2006. Antimicrobial resistance patterns of *Salmonella* isolated from FDA regulated products during 2005. FDA Science Forum, April 18-20. Washington, DC. Abstract No. B-42.
293. Madson, S.M., E.W. Laster, M.Z. Thomas, K.A. Watts, and J.N. Sofos. 2006. A preliminary limited study on detection of *Shigella sonnei* from cantaloupe rinse by culturing with or without pre-enrichment, cell capture, and aerobic or anaerobic enrichment. FDA Science Forum, April 18-20. Washington, DC. Abstract No. B-53.
294. Madson, S.M., E.D. Gonzales, L.T. Michel, Z.A. Miller, M.B. Buen, D.E. Farmer, P.L. Dexter, M.Z. Thomas, K.A. Watts, K.S. Kreuzer, C.L. Burns, and J.N. Sofos. 2006. Recovery of *Bacillus anthracis* from various artificially contaminated foods using cultural and PCR methodologies. FDA Science Forum, April 18-20. Washington, DC. Abstract No. J-10.
295. Ramirez, C., S.M. Madson, T.B. Bickell, M.B. Buen, C.L. Burns, J.S. Cholensky, P.L. Dexter, D.E. Farmer, R.L. Farmer, E.D. Gonzales, M.A. Jackson, K.D. Kallander, C.R. Kiessling, W.M. Kiessling, J.A. Kinney, E.W. Laster, C.M. Lemons, M.H. Loftis, M.E. Maselli, L.T. Michel, Z.A. Miller, T.L. Morales, C.I. Shaw, M.Z. Thomas, K.A. Watts, and J.N. Sofos. 2006. Evaluation of the potential for using a green fluorescent protein (GFP) positive strain of *Salmonella* to replace the designated positive culture control in routine sample analysis. FDA Science Forum, April 18-20. Washington, DC. Abstract No. L-26.
296. Lianou, A., I. Geornaras, P.A. Kendall, and J.N. Sofos. 2006. Fate of *Listeria monocytogenes* in commercial ham under conditions simulating contamination at the processing and retail environment and home storage. 66th Annual Meeting of the Institute of Food Technologists. June 24-28, Orlando, FL. Abstract No. 039H-10.
297. Yoon, Y. and J.N. Sofos. 2006. Autoinducer-2-like activity by gram-negative bacterial pathogens and its influence on biofilm formation. 66th Annual Meeting of the Institute of Food Technologists. June 24-28, Orlando, FL. Abstract No. 003A-19.
298. Lianou, A., I. Geornaras, P.A. Kendall, K.E. Belk, J.A. Scanga, G.C. Smith, and J.N. Sofos. 2006. Effect of antimicrobials, point of inoculation and home storage conditions on *Listeria monocytogenes* growth on commercial uncured turkey breast. 93rd Annual Meeting of the International Association of Food Protection, August 13-16, Calgary, Alberta, Canada. Abstract No. P5-28.

299. Carlson, B.A., M.B. Bowling, J. Ruby, J.A. Scanga, K.E. Belk, J.N. Sofos, G.R. Bellinger, W. Warren-Serna, B. Centrella, S. Wood, R. Bowling and G.C. Smith. 2006. Identification of an effective strategy for microbiological reduction on cattle hides. 93rd Annual Meeting of the International Association of Food Protection, August 13-16, Calgary, Alberta, Canada. Abstract No. T1-11.
300. Simpson, C.A., I. Geornaras, and J.N. Sofos. 2006. Effect of temperature and storage time on the fate of *Listeria monocytogenes* on inoculated salami. 93rd Annual Meeting of the International Association of Food Protection, August 13-16, Calgary, Alberta, Canada. Abstract No. T6-01.
301. Durán, G. and J.N. Sofos. 2006. Effects of low equal molar concentrations of three food grade acids on *Listeria monocytogenes* in bologna. 93rd Annual Meeting of the International Association of Food Protection, August 13-16, Calgary, Alberta, Canada. Abstract No. T6-02.
302. Yoon, Y. and J.N. Sofos. 2006. Association of autoinducer-2-like activity with heat and acid resistance of *Escherichia coli* O157:H7. 93rd Annual Meeting of the International Association of Food Protection, August 13-16, Calgary, Alberta, Canada. Abstract No. P5-14.
303. Yoon, Y. and J.N. Sofos. 2006. Quorum sensing and stress resistance relationship in *Salmonella*. 93rd Annual Meeting of the International Association of Food Protection, August 13-16, Calgary, Alberta, Canada. Abstract No. P4-60.
304. Yoon, Y, P.A. Kendall, K.E. Belk, J.A. Scanga, G.C. Smith, and J.N. Sofos. 2006. Modeling to predict the growth/no growth and selected growth limit boundaries of *Listeria monocytogenes* in ready-to-eat products as a function of lactic acid concentration, dipping time, and storage temperature. 93rd Annual Meeting of the International Association of Food Protection, August 13-16, Calgary, Alberta, Canada. Abstract No. T6-03.
305. Geornaras, I., G. Formato, I.M. Barmpalia, P.N. Skandamis, K.E. Belk, J.A. Scanga, P.A. Kendall, G.C. Smith, and J.N. Sofos. 2006. Fate of acid adapted and non-acid adapted *Listeria monocytogenes* on bologna formulated with and without antimicrobials, during storage at 10C and exposure to simulated gastric fluid. FoodMicro 2006, the 20th Intern. ICFMH Symposium, Alma Matter Studiorum Universita di Bologna, August 29 – September 2, Bologna, Italy. p. 99.
306. Geornaras, I., K. Koutsoumanis, L. Ashton, J.N. Sofos, and G. Smith. 2006. The effect of hot water and lactic acid decontamination treatments on the heat and acid tolerance of *Salmonella* Typhimurium on fresh beef stored under different time-temperature conditions. FoodMicro 2006, the 20th Intern. ICFMH Symposium, Alma Matter Studiorum Universita di Bologna, August 29 – September 2, Bologna, Italy. p. 117.
307. Sofos, J.N., A. Lianou, and I. Geornaras. 2006. Behavior of *Listeria monocytogenes* in Delicatessen meat and poultry products under two contamination scenarios. FoodMicro 2006, the 20th Intern. ICFMH Symposium, Alma Matter Studiorum Universita di Bologna, August 29 – September 2, Bologna, Italy. p. 193.
308. Bowling, M.B., K.E. Belk, J.N. Sofos, T.E. Engle, J.A. Scanga, T.E. Engle, J.D. Stopforth, M.Samadpour, R.S. Yemm, and J. Paterson. 2006. Supplementation of Feedlot cattle with Octanoic Acid for three days pre-harvest to reduce risk of contamination with *Escherichia coli* O157:H7. Proc. Recip. Meat Conf., June 18-21, University of Illinois, Champaign-Urbana.

309. Murphy, R.G.L., J.A. Scanga, B.E. Powers, P.B. Nash, K.C. VerCauteren, J.N. Sofos, K.E. Belk, and G.C. Smith. 2006. Alkaline Hydrolysis of Prion-Positive Materials for Production of Non-Ruminant Feed. National Carcass Disposal Symposium, 4-7 December, Beltsville, MD.
310. Yoon, Y. and J.N. Sofos. 2006. Studies on autoinducer-2-based quorum sensing in foodborne pathogens. Abstract #P54, P. 111. Proceedings of 87th Annual Meeting of Conference of Research Workers in Animal Diseases, December 3-5, Chicago, IL. Blackwell Publishing, Ames. IA.
311. Barmpalia-Davis, I.M., I. Geornaras, P.A. Kendall, and J.N. Sofos. 2007. Survival of thirteen *Listeria monocytogenes* strains in a dynamic model of the stomach and small intestine. 94th Annual Meeting of the International Association for Food Protection, July 8-11, Lake Buena Vista, FL. Abstract No. P5-32.
312. Byelashov, O. A., B. A. Carlson, G. Duran, I. Geornaras, P. A. Kendall, J. A. Scanga, and J. N. Sofos. 2007. Fate of *Listeria monocytogenes* on vacuum-packaged pepperoni during storage at 4, 12, or 25°C. 94th Annual Meeting of the International Association for Food Protection, July 8-11, Lake Buena Vista, FL. Abstract No. P2-42.
313. Geornaras, I., P. A. Kendall, J. A. Scanga, and J. N. Sofos. 2007. Survival of *Listeria monocytogenes* inoculated post-processing on frankfurters formulated with low concentrations of malic acid, sodium citrate, and sodium acetate, and exposed to a heat treatment after packaging. 94th Annual Meeting of the International Association for Food Protection, July 8-11, Lake Buena Vista, FL. Abstract No. P2-20.
314. Rodriguez-Marval, M., I. Geornaras, P. A. Kendall, L. Medeiros, J. LeJeune, and J. N. Sofos. 2007. Incidence of *Listeria* in rural home environments with and without ruminant animals. 94th Annual Meeting of the International Association for Food Protection, July 8-11, Lake Buena Vista, FL. Abstract No. P5-59.
315. Simpson, C.A., O. Byelashov, I. Geornaras, P.A. Kendall, J.A. Scanga, K.E. Belk, G.C. Smith, and J.N. Sofos. 2007. Effect of freezing, thawing method, and aerobic storage on the fate of *Listeria monocytogenes* during home storage of frankfurters. 94th Annual Meeting of the International Association for Food Protection, July 8-11, Lake Buena Vista, FL. Abstract No. P2-56.
316. Yoon, Y. and J. N. Sofos. 2007. Quorum sensing signal production and its role on growth of *Salmonella* Thompson and *Escherichia coli* O157:H7 under various conditions. 94th Annual Meeting of the International Association for Food Protection, July 8-11, Lake Buena Vista, FL. Abstract No. P5-16.
317. Byelashov, O.A., C.A. Simpson, I. Geornaras, P.A. Kendall, J.A. Scanga, and J.N. Sofos. 2007. Fate of *Listeria monocytogenes* on frankfurters at different stages from manufacturing to consumption. 94th Annual Meeting of the International Association for Food Protection, July 8-11, Lake Buena Vista, FL. Abstract No. T6-10.
318. Mukherjee, A., Y. Yoon, K.E. Belk, J.A. Scanga, G.C. Smith, and J.N. Sofos. 2007. Effect of marination and tenderization ingredients on thermal inactivation of *Escherichia coli* O157:H7 in beef. 94th Annual Meeting of the International Association for Food Protection, July 8-11, Lake Buena Vista, FL. Abstract No. T6-04.
319. Yoon, Y., I.M. Barmpalia-Davis, I. Geornaras, and J.N. Sofos. 2007. Modeling to predict the fate of *Listeria monocytogenes* on commercial frankfurters as a function of storage temperature and time. 94th Annual Meeting of the International Association for Food Protection, July 8-11, Lake Buena Vista, FL. Abstract No. T7-08.

320. Carlson, B.A., K.K. Nightingale, J.N. Sofos, J.A. Scanga, G.C. Smith, and K.E. Belk. 2007. Pre-harvest carriage and diversity of *Escherichia coli* O157:H7 in feedlot cattle. 94th Annual Meeting of the International Association for Food Protection, July 8-11, Lake Buena Vista, FL. Abstract No. T6-06.
321. Barmpalia-Davis, I.M., I. Geornaras, P.A. Kendall, and J.N. Sofos. 2007. Changes of *Listeria monocytogenes* counts in a gastrointestinal model following inoculation onto salami or bologna slices and storage at 4°C in vacuum packages. 67th Annual Meeting of the Institute of Food Technologists. July 28 – August 1, Chicago, IL. Abstract No. 098-24.
322. Byelashov, O.A., P.A. Kendall, K.E. Belk, J.A. Scanga, and J.N. Sofos. 2007. Control of *Listeria monocytogenes* on vacuum-packaged frankfurters sprayed with lactic acid alone or in combination with sodium lauryl sulfate. 67th Annual Meeting of the Institute of Food Technologists. July 28 – August 1, Chicago, IL. Abstract No. 058-11.
323. Geornaras, I., Y. Yoon, K.E. Belk, G.C. Smith, and J.N. Sofos. 2007. Activity of ε-polylysine against *Escherichia coli* O157:H7, *Salmonella* Typhimurium and *Listeria monocytogenes* in food extracts. 67th Annual Meeting of the Institute of Food Technologists. July 28 – August 1, Chicago, IL. Abstract No. 142-05.
324. Yoon, Y., A. Mukherjee, K.E. Belk, J.A. Scanga, G.C. Smith, and J.N. Sofos. 2007. Effect of tenderizers combined with organic acids on *Escherichia coli* O157:H7 thermal resistance in beef. 67th Annual Meeting of the Institute of Food Technologists. July 28 – August 1, Chicago, IL. Abstract No. 098-20.
325. Rodríguez-Marval, M.R., I. Geornaras, P. Kendall, J. Scanga, and J.N. Sofos. 2007. Use of microwave ovens for inactivation of *Listeria monocytogenes* inoculated on frankfurters. 67th Annual Meeting of the Institute of Food Technologists. July 28 – August 1, Chicago, IL. Abstract No. 048-04.
326. Lenhart, J., P. Kendall, M. Schroeder, J., Doorn, L. Medeiros, and J.N. Sofos. 2007. Preventing listeriosis in selected high risk populations: Is the message reaching at-risk audiences? J. Nutrition Educ. Behavior, Abstract P22. 39[Suppl 4]:S113.
327. Doorn, J., L. Medeiros, J., LeJeune P. Kendall, M. Schroeder, J. Sofos, and M. Rodriguez-Marval. 2007. Household member behaviors and prevalence of *Listeria monocytogenes* in the home environment. J. Nutrition Educ. Behavior, Abstract P27. 39[Suppl 4]:S115.
328. Lenhart, J., P.A. Kendall, J. Doorn, L.C. Medeiros, and J.N. Sofos. 2007. Consumer assessment of safety and date labeling statements on ready-to-eat meat and poultry products. 67th Annual Meeting of the Institute of Food Technologists. July 28-August 1, Chicago, IL. Abstract No. 005-02.
329. Sofos, J.N. 2007. Antimicrobial resistant pathogens in meats. 67th Annual Meeting of the Institute of Food Technologists. July 28-August, 1. Chicago, IL. Abstract No. 106-03.
330. Sofos, J.N. 2007. Overview of emerging foodborne pathogens associated with muscle foods. 67th Annual Meeting of the Institute of Food Technologists. July 28-August, 1.Chicago, IL. Abstract No. 195-01.
331. Bowling, M.B., R.S. Yemm, K.E. Belk, J.N. Sofos, and J.A. Scanga. 2007. An evaluation of central nervous system cross-contamination due to carcass splitting in commercial beef packing plants. 60th Reciprocal Meats Conference, June 17-20. Brookings, SD. Abstract.
332. Carlson, B.A., K.K. Nightingale, J.N. Sofos, J.A. Scanga, G.C. Smith and K.E. Belk. 2007. Pre-harvest investigation and characterization of *Escherichia coli* O157:H7 persistence in a population of feedlot cattle. 107th General Meeting of the American Society for Microbiology, May 21-25, Toronto, ON, Canada. Abstract No. Z-056.

333. Yoon, Y., I. Geornaras, G. Duran, and J.N. Sofos. 2007. Modeling to predict the growth of *Listeria monocytogenes* on ready-to-eat meat and poultry products as a function of storage temperature and time. 5th International Conference on Predictive Modelling in Foods. September 16-19. Athens, Greece. Abstract No. PB37.
334. Yoon, Y., Mukherjee, A., and Sofos, J.N. 2007. Thermal inactivation of *Escherichia coli* O157:H7 in non-intact beef. 2007 Conference of Research Workers in Animal Diseases Meeting, December 2-4, Chicago, IL. Abstract No. 65P.
335. Williams, S.K., S. Roof, E.A. Boyle, H. Thippareddi, D. Burson, K.K. Nightingale, M. Wiedmann, J.A. Scanga, and J.N. Sofos. 2008. A longitudinal study on *Listeria monocytogenes* contamination patterns in small and very small ready-to-eat meat processing plants. 108th General Meeting of the American Society for Microbiology, June 1-5, Boston, MA. Abstract No. P-067.
336. Carlson, B.A., J.N. Sofos, G.C. Smith, K.E. Belk, and K.K. Nightingale. 2008. *Escherichia coli* O157:H7 strains that persist in cattle populations are characterized by enhanced ability to adhere to human intestinal epithelial cells. 108th General Meeting of the American Society for Microbiology, June 1-5, Boston, MA. Abstract No. P-039.
337. Barmpalia-Davis, I.M., I. Geornaras, K.E. Belk, J.A. Scanga, G.C. Smith, and J.N. Sofos. 2008. Fate of *Listeria monocytogenes* on processed meat and poultry products treated with lactoferrin, activated lactoferrin, and organic acids and salts. 68th Annual Meeting of the Institute of Food Technologists, June 28-July 1, New Orleans, LA. Abstract No. 134-28.
338. Byelashov, O.A., H. Daskalov, I. Geornaras, P.A. Kendall, K.E. Belk, J.A. Scanga, G.C. Smith, and J.N. Sofos. 2008. Reduction of *Listeria monocytogenes* on frankfurters by lactic acid treatments applied at various temperatures. 68th Annual Meeting of the Institute of Food Technologists, June 28-July 1, New Orleans, LA. Abstract No. 134-29.
339. Dourou, D., C.A. Simpson, K.E. Belk, J.A. Scanga, G.C. Smith, K. Koutsoumanis, G.-J.E. Nychas, and J.N. Sofos. 2008. Variation on the attachment and biofilm formation among *Escherichia coli* O157:H7 strains on stainless steel surfaces under two inoculation scenarios. 68th Annual Meeting of the Institute of Food Technologists, June 28-July 1, New Orleans, LA. Abstract No. 010-28.
340. Durán, G., I. Geornaras, and J.N. Sofos. 2008. Antilisterial effects of a sequential carvacrol and acetic acid dip. 68th Annual Meeting of the Institute of Food Technologists, June 28-July 1, New Orleans, LA. Abstract No. 052-21.
341. Mukherjee, A., Y. Yoon, I. Geornaras, K.E. Belk, J.A. Scanga, G.C. Smith, and J.N. Sofos. 2008. Effect of restructuring formulations on thermal inactivation of *Escherichia coli* O157:H7 internalized in fresh beef tissue. 68th Annual Meeting of the Institute of Food Technologists, June 28-July 1, New Orleans, LA. Abstract No. 134-18.
342. Rodríguez-Marval, M., P.A. Kendall, K.E. Belk, and J.N. Sofos. 2008. Use of hot water for inactivation of *Listeria monocytogenes* inoculated on frankfurters formulated with or without antimicrobials. 68th Annual Meeting of the Institute of Food Technologists, June 28-July 1, New Orleans, LA. Abstract No. 052-23.
343. Shen, C., I. Geornaras, P.A. Kendall, and J.N. Sofos. 2008. Antilisterial activity of hops beta acids in broth with or without other antimicrobials. 68th Annual Meeting of the Institute of Food Technologists, June 28-July 1, New Orleans, LA. Abstract No. 052-20 (116-04).

344. Simpson, C.A., D. Dourou, K.E. Belk, J.A. Scanga, G.C. Smith, and J.N. Sofos. 2008. Effect of beef-cutting surface material, previous exposure to beef residues and inoculation method on attachment of *Escherichia coli* O157:H7 and its fate in beef fabrication-floor fluids. 68th Annual Meeting of the Institute of Food Technologists, June 28-July 1, New Orleans, LA. Abstract No. 045-03.
345. Sofos, J.N., and I. Geornaras. 2008. *Listeria monocytogenes*: Issues and prevalence in ready-to-eat meat and poultry products at retail and at home. 68th Annual Meeting of the Institute of Food Technologists, June 28-July 1, New Orleans, LA. Abstract No. 104-03.
346. Sofos, J.N., and I. Geornaras. 2008. Advances in antimicrobial intervention strategies to control microbial contamination and future opportunities. 68th Annual Meeting of the Institute of Food Technologists, June 28-July 1, New Orleans, LA. Abstract No. 141-02.
347. Yang, H., P.A. Kendall, L.C. Medeiros, and J.N. Sofos. 2008. Efficacy of sanitizing agents for home use against *Listeria monocytogenes* biofilms on smooth and rough surface high density polyethylene cutting boards. 68th Annual Meeting of the Institute of Food Technologists, June 28-July 1, New Orleans, LA. Abstract No. 052-37.
348. Yoon, Y., A. Mukherjee, I. Geornaras, K.E. Belk, J.A. Scanga, G.C. Smith, and J.N. Sofos. 2008. Biofilm formation by autoinducer-2-producing and non-producing strains of *Escherichia coli* O157:H7 on food-contact surfaces under various conditions. 68th Annual Meeting of the Institute of Food Technologists, June 28-July 1, New Orleans, LA. Abstract No. 010-22.
349. Sofos, J.N. 2008. Developments and future outlook for postharvest food safety. 2008 Joint American Dairy Science Association-American Society of Animal Science Annual Meeting, July 7-11, Indianapolis, IN. Abstract No. 543.
350. Adler, J.M., Y. Yoon, K.E. Belk, J.A. Scanga, G.C. Smith, and J.N. Sofos. 2008. Attachment and growth of *Escherichia coli* O157:H7 on stainless steel as affected by nutrient level, ground beef residues and natural flora. 95th Annual Meeting of the International Association for Food Protection, August 3-6, Columbus, OH. Abstract No. P4-35.
351. Barmpalia-Davis, I.M., I. Geornaras, P.A. Kendall, and J.N. Sofos. 2008. Effect of fat content on survival of *Listeria monocytogenes* during simulated digestion of inoculated beef frankfurters stored at 7°C. 95th Annual Meeting of the International Association for Food Protection, August 3-6, Columbus, OH. Abstract No. P2-56.
352. Buffer, J., L. Medeiros, W. Yuan, P. Kendall, and J. Sofos. 2008. When do dietitians and nurses provide food safety information to high risk populations? 95th Annual Meeting of the International Association for Food Protection, August 3-6, Columbus, OH. Abstract No. P3-55.
353. Carlson, B.A., J.N. Sofos, G.C. Smith, K.E. Belk, and K.K. Nightingale. 2008. Characterization of the ability of bovine *Escherichia coli* O157 to adhere to human intestinal epithelium cells. 95th Annual Meeting of the International Association for Food Protection, August 3-6, Columbus, OH. Abstract No. T1-11.
354. Dourou, D., C.A. Simpson, Y. Yoon, K.E. Belk, J.A. Scanga, G.C. Smith, K. Koutsoumanis, G.-J.E. Nychas, and J.N. Sofos. 2008. Effect of temperature, shear and substrate on attachment and biofilm formation by *Escherichia coli* O157:H7 on various food-contact surfaces encountered in beef processing. 95th Annual Meeting of the International Association for Food Protection, August 3-6, Columbus, OH. Abstract No. P2-48.

355. Durán, G., I. Geornaras, T. E. Engle, and J.N. Sofos. 2008. Membrane fatty acid changes of cells from ten *Listeria monocytogenes* strains exposed to various antimicrobials. 95th Annual Meeting of the International Association for Food Protection, August 3-6, Columbus, OH. Abstract No. P4-48.
356. Durán, G., I. Geornaras, and J.N. Sofos. 2008. Effect of thirteen antimicrobials on morphology of *Listeria monocytogenes* cells as examined with scanning and transmission electron microscopy. 95th Annual Meeting of the International Association for Food Protection, August 3-6, Columbus, OH. Abstract No. P5-30.
357. Geornaras, I., Y. Le Marc, G. Durán, A. Lianou, U. Laosiripornwattana, C.C. Grosulescu, Y. Yoon, J. Baranyi, and J.N. Sofos. 2008. Predictive modeling of *Listeria monocytogenes* on cured and uncured turkey breast for safety-based shelf-life determination. 95th Annual Meeting of the International Association for Food Protection, August 3-6, Columbus, OH. Abstract No. P5-28.
358. Le Marc, Y., I. Geornaras, B.A. Carlson, Y. Yoon, J. Baranyi, and J.N. Sofos. 2008. Predicting the effects of storage temperature on growth of *Listeria monocytogenes* on roast beef formulated with or without antimicrobials. 95th Annual Meeting of the International Association for Food Protection, August 3-6, Columbus, OH. Abstract No. P5-29.
359. Kendall, P., L. Medeiros, M. Schroeder, W. Yuan, and J. Sofos. 2008. Food safety practices and educational needs of dietary managers in nursing care facilities. 95th Annual Meeting of the International Association for Food Protection, August 3-6, Columbus, OH. Abstract No. P3-56.
360. Schroeder, M., P. Kendall, and J.N. Sofos. 2008. Successful listeriosis prevention continuing education seminars for health professionals working with pregnant women. 95th Annual Meeting of the International Association for Food Protection, August 3-6, Columbus, OH. Abstract No. P3-60.
361. Shen, C., I. Geornaras, P.A. Kendall, and J.N. Sofos. 2008. Antilisterial activities of salad dressings, without or with prior microwave oven heating, on frankfurters during simulated home storage. 95th Annual Meeting of the International Association for Food Protection, August 3-6, Columbus, OH. Abstract No. P2-50.
362. Shen, C., I. Geornaras, P.A. Kendall, and J.N. Sofos. 2008. Control of *Listeria monocytogenes* on frankfurters by dipping in hops beta acids solutions. 95th Annual Meeting of the International Association for Food Protection, August 3-6, Columbus, OH. Abstract No. P5-31.
363. Simpson, C.A., D. Dourou, Y. Yoon, K.E. Belk, J.A. Scanga, G.C. Smith, and J.N. Sofos. 2008. Effect of substrate on attachment and subsequent fate of *Escherichia coli* O157:H7 on meat-contact surfaces. 95th Annual Meeting of the International Association for Food Protection, August 3-6, Columbus, OH. Abstract No. P2-47.
364. Yang, H., P.A. Kendall, L. Medeiros, and J.N. Sofos. 2008. Evaluation of household products as sanitizers against *Listeria monocytogenes*, *Escherichia coli* O157:H7 and *Salmonella* Typhimurium. 95th Annual Meeting of the International Association for Food Protection, August 3-6, Columbus, OH. Abstract No. T6-11.
365. Yuan, W., L. Medeiros, J. Buffer, P. Kendall, and J. Sofos. 2008. Registered dietitians and registered nurses lack awareness and knowledge of *Listeria monocytogenes*, indicating need for continuing education. 95th Annual Meeting of the International Association for Food Protection, August 3-6, Columbus, OH. Abstract No. T6-01.

366. Geornaras, I., Y. Le Marc, Y. Yoon, I. Barmpalia-Davis, A. Jha, M. Mora, J. Baranyi, and J. Sofos. 2008. Modelling the effect of temperature on the growth of *Listeria monocytogenes* on commercial beef bologna and frankfurters. FoodMicro 2008, the 21st International ICFMH Symposium, September 1-4, Aberdeen, Scotland. Abstract No. P C9.
367. Le Marc, Y., I. Geornaras, I. Barmpalia-Davis, Y. Yoon, J. Baranyi, and J. Sofos. 2008. Predicting the effects of temperature and background competitive flora on the growth of *Listeria monocytogenes* on commercial turkey frankfurters. FoodMicro 2008, the 21st International ICFMH Symposium, September 1-4, Aberdeen, Scotland. Abstract No. P C10.
368. Yoon, Y., A. Mukherjee, K. Belk, J. Scanga, G. Smith, and J. Sofos. 2008. Effect of various ingredients used for tenderization/marination and flavoring on *Escherichia coli* O157:H7 thermal resistance in non-intact beef. FoodMicro 2008, the 21st International ICFMH Symposium, September 1-4, Aberdeen, Scotland. Abstract No. P FF53.
369. Yoon, Y., A. Mukherjee, I. Geornaras, K. Belk, J. Scanga, G. Smith, and J. Sofos. 2008. Inactivation of *Escherichia coli* O157:H7 in stored non-intact beef cooked by grilling, broiling or frying. FoodMicro 2008, the 21st International ICFMH Symposium, September 1-4, Aberdeen, Scotland. Abstract No. P FF54.
370. Doulgeraki, A., V. Blana, A. Argyri, S. Ammor, J. Sofos, and G. Nychas. 2008. The role of lactic acid bacteria and AI-2 like activity in spoilage of modified atmosphere packaged meat. FoodMicro 2008, the 21st International ICFMH Symposium, September 1-4, Aberdeen, Scotland. Abstract No. P FF56.
371. Pradhan A., R. Ivanek, Y.T. Gröhn, I. Geornaras, J. Sofos, and M. Wiedmann. 2008. Quantitative risk assessment for *Listeria monocytogenes* in selected categories of deli meats: impact of lactate-diacetate on listeriosis cases. Society for Risk Analysis Annual Meeting, December 7-10, Boston, MA. Abstract No. P121.
372. Murphy, R.G.L., J.A. Scanga, B.E. Powers, P.B. Nash, K.C. VerCauteren, J.L. Pilon, J.N. Sofos, K.E. Belk, and G.C. Smith. 2008. Alkaline hydrolysis of prion-positive materials for purposes of disposal. 61st Reciprocal Meat Conference, American Meat Science Association, June 22-25, Gainesville, FL. Abstract No. 69.
373. Carlson, B.A., K.K. Nightingale, M. Rossman, J.N. Sofos, G.C. Smith, and K.E. Belk. 2008. Characterization of *Escherichia coli* O157:H7 shedding and persistence in feedlot cattle. 61st Reciprocal Meat Conference, American Meat Science Association, June 22-25, Gainesville, FL. Abstract No. 70.
374. Smith, G.C., D.L. Pendell, J.D. Tatum, K.E. Belk, and J.N. Sofos. 2008. Post-slaughter traceability. Presented at the International Congress of Meat Science & Technology, Cape Town, South Africa.
375. Smith, G.C., D.L. Pendell, J.D. Tatum, K.E. Belk, and J.N. Sofos. 2008. Farm to fork traceability & assurance. Presented at the Food Safety & Security Summit, Washington, DC.
376. Smith, G.C., D.L. Pendell, J.D. Tatum, K.E. Belk, and J.N. Sofos. 2008. The State of the US Meat Industry on traceability. Presented at the Safe Quality Food Institute International Conference, for the Food Marketing Institute, Denver, CO.
377. Sofos, J.N. 2008. Role of academic institutions in training of future workforce, industry personnel, and consumers in food safety. Presented at the Second China International Food Safety and Quality Conference, September 24-25, Beijing, China. Abstract No. D3.

378. Smith, G.C., K.E. Belk, J.N. Sofos, and J.D. Tatum. 2008. Conventional, natural, grass-fed & organic beef. Presented at the Annual Conference of the Utah Dietetics Association, Layton, UT.
379. Adler, J.M., I. Geornaras, K.E. Belk, G.C. Smith, and J.N. Sofos. 2009. Thermal inactivation of *Escherichia coli* O157:H7 at different depths of panbroiled and roasted non-intact steaks. 96th Annual Meeting of the International Association for Food Protection, July 12-15, Grapevine, TX. Abstract No. T8-02.
380. Adler, J.M., I. Geornaras, K.E. Belk, G.C. Smith, and J.N. Sofos. 2009. *Escherichia coli* O157:H7 attachment and survival on stainless steel as affected by levels of initial environmental hydration and sanitizers. 62nd Reciprocal Meat Conference, American Meat Science Association, June 21-24, Rogers, AR. Abstract.
381. Adler, J.M., I. Geornaras, O.A. Byelashov, K.E. Belk, G.C. Smith, and J.N. Sofos. 2009. *Escherichia coli* O157:H7 survival in meat brining solutions containing antimicrobials. 69th Annual Meeting of the Institute of Food Technologists, June 6-9, Anaheim/OC, CA. Abstract No. 011-04.
382. Buffer, J.L., L.C. Medeiros, P.A. Kendall, and J. Sofos. 2009. Dietitians are not consistently providing food safety education to at-risk populations. 2009 ADA Food & Nutrition Conference & Expo, October 17-20, Denver, CO. Abstract.
383. Byelashov, O.A., J.M. Adler, I. Geornaras, K.Y. Ko, K.E. Belk, G.C. Smith, and J.N. Sofos. 2009. Evaluation of brining ingredients and antimicrobials for effects on thermal destruction of *Escherichia coli* O157:H7 in a meat model system. 96th Annual Meeting of the International Association for Food Protection, July 12-15, Grapevine, TX. Abstract No. P1-16.
384. Byelashov, O.A., I. Geornaras, C.C. Grosulescu, K.K. Nightingale, P.A. Kendall, and J.N. Sofos. 2009. Growth of *Listeria monocytogenes* on sliced inoculated pastrami and roast beef during vacuum-packaged storage at 4, 7 or 12°C. 96th Annual Meeting of the International Association for Food Protection, July 12-15, Grapevine, TX. Abstract No. P1-23.
385. Byelashov, O.A., H. Yang, K.E. Belk, G.C. Smith, L. Goodridge, K.K. Nightingale, and J.N. Sofos. 2009. Prevalence of potentially antibiotic-resistant bacteria carrying class 1 integrons in water and fecal samples from farm, urban, and natural environments. 69th Annual Meeting of the Institute of Food Technologists, June 6-9, Anaheim/OC, CA. Abstract No. 026-44.
386. Chorianopoulos, N., I. Geornaras, G.-J.E. Nychas, K.E. Belk, G.C. Smith, and J.N. Sofos. 2009. Transfer of *Escherichia coli* O157:H7 to beef steaks through needle tenderization. 96th Annual Meeting of the International Association for Food Protection, July 12-15, Grapevine, TX. Abstract No. P1-74.
387. Corron, J.L., J.M. Simpson, J.N. Sofos, and K.K. Nightingale. 2009. *Listeria monocytogenes* epidemic clone strains and strains harboring virulence attenuating mutations in *inlA* show evidence of niche adaptation. 96th Annual Meeting of the International Association for Food Protection, July 12-15, Grapevine, TX. Abstract No. T8-07.
388. Smith, G.C., K.E. Belk, and J.N. Sofos. 2009. Hazard analysis critical control points Short Course (HACCP 1 through HACCP 11). Presented at Short Courses in San Antonio, TX and Green Bay, WI.
389. Smith, G.C., K.E. Belk, J.D. Tatum, and J.N. Sofos. 2009. Why consumers want natural

- and conventional beef. Presented at the Tri-State County Agents Meeting in Rapid City, SD.
390. Smith, G.C., K.E. Belk, J.D. Tatum, and J.N. Sofos. 2009. Conventional, natural, grass-fed and organic beef. Presented at the Pennsylvania Dietetics Association Annual Convention in King Of Prussia, PA.
 391. Smith, G.C., K.E. Belk, and J.N. Sofos. 2009. Preharvest and harvest beef safety. Presented at the State Beef Quality Assurance Coordinators Meeting in Denver, CO.
 392. Coşansu, S., I. Geornaras, K. Ayhan, and J.N. Sofos. 2009. Control of *Listeria monocytogenes* on ready-to-eat turkey breast slices by bacteriocin. 3rd International Congress on Food and Nutrition, April 22-25, Antalya, Turkey. Abstract.
 393. Doulgeraki, A., V. Blana, E. Panagou, J. Sofos, and G.-J. Nychas. 2009. Quorum sensing compounds and the role of lactic acid bacteria in beef spoilage. Advancing Beef Safety through Research and Innovation - an international conference organized by ProSafeBeef, March 25-26, Dublin, Ireland. Abstract No. P31.
 394. Frey, K., R.L. Scharff, S. Baker, J. LeJune, J.N. Sofos, L.C. Medeiros, and P. Kendall. 2009. Development and validation of an instrument to assess food safety knowledge and behavior among low income pregnant women. 96th Annual Meeting of the International Association for Food Protection, July 12-15, Grapevine, TX. Abstract No. P1-105.
 395. Geornaras, I., C.C. Grosulescu, S. Gupta, Y. Le Marc, P.A. Kendall, J. Baranyi, and J.N. Sofos. 2009. Growth of *Listeria monocytogenes* on three ham products formulated with and without potassium/sodium lactate and sodium diacetate. 96th Annual Meeting of the International Association for Food Protection, July 12-15, Grapevine, TX. Abstract No. P3-53.
 396. Grosulescu, C.C., I. Geornaras, U. Laosiripornwattana, Y. Le Marc, P.A. Kendall, and J.N. Sofos. 2009. Growth kinetics of *Listeria monocytogenes* on cured and uncured turkey breast. 69th Annual Meeting of the Institute of Food Technologists, June 6-9, Anaheim/OC, CA. Abstract No. 155-25.
 397. Gupta, S., I. Geornaras, L.D. Goodridge, K.K. Nightingale, K.E. Belk, G.C. Smith, and J.N. Sofos. 2009. Translocation of *Escherichia coli* O157:H7 during needle injection for moisture enhancement of meat. 96th Annual Meeting of the International Association for Food Protection, July 12-15, Grapevine, TX. Abstract No. P1-73.
 398. Gupta, S., I. Geornaras, P.A. Kendall, L.C. Medeiros, and J.N. Sofos. 2009. Survival and recovery of *Listeria monocytogenes* from laminate kitchen countertop surfaces with different cleaning materials. 69th Annual Meeting of the Institute of Food Technologists, June 6-9, Anaheim/OC, CA. Abstract No. 236-05.
 399. Ko, K.Y., K.E. Belk, G.C. Smith, and J.N. Sofos. 2009. Antimicrobial activity of various natural compounds against *Escherichia coli* O157:H7 cultured in ground beef extract. 96th Annual Meeting of the International Association for Food Protection, July 12-15, Grapevine, TX. Abstract No. P3-59.
 400. Le Marc, Y., I. Geornaras, J. Baranyi, and J.N. Sofos. 2009. Modelling the kinetics of *Listeria monocytogenes* on frankfurters and other ready-to-eat meat products from manufacturing to consumption. 6th International Conference on Predictive Modeling in Foods, September 8-12, Washington, DC. Abstract.
 401. Nightingale, K.K., J.L. Corron, B.A. Carlson, K.E. Belk, G.C. Smith, and J.N. Sofos. 2009. Identification of novel chemical compounds that control *Escherichia coli* O157:H7 through use of a high-throughput small molecule screen. 2009 Beef Industry Safety Summit, March

- 4-6, San Diego, CA. Abstract.
402. Nightingale, K.K., J.N. Sofos, and M. Wiedmann. 2009. *Listeria monocytogenes*: molecular ecology and persistence. 96th Annual Meeting of the International Association for Food Protection, July 12-15, Grapevine, TX. Abstract No. S5.
 403. Nightingale, K.K., J.N. Sofos, and M. Wiedmann. 2009. *Listeria monocytogenes*: molecular ecology and persistence. Asia Pacific Symposium on Food Safety 2009, November 11-13, Seoul, Korea. Abstract.
 404. Nychas, G.-J., D. Ercolini, C. Bessant, H. Aarts, E. Dufour, J.M. Carstensen, S. On, J. Sofos, V. Spais, L. Schiavo, C. Tassou, R. Goodacre, A. Papadopoulos, and G. Del Perci. 2009. Scientific sYnergisM of nano-Bio-Info-cOgni Science for an Integrated system to monitor meat quality and Safety during production, storage and distribution in the EU. Advancing Beef Safety through Research and Innovation - an international conference organized by ProSafeBeef, March 25-26, Dublin, Ireland. Abstract No. P35.
 405. Parikh, S., P.A. Kendall, H. Yang, I. Geornaras, L.C. Medeiros, and J.N. Sofos. 2009. Efficiency of commonly available sanitizers and household compounds against *Listeria monocytogenes* biofilms on food contact surfaces with/without exposure to nutrients. 96th Annual Meeting of the International Association for Food Protection, July 12-15, Grapevine, TX. Abstract No. P2-63.
 406. Parikh, S., P.A. Kendall, H. Yang, I. Geornaras, and J.N. Sofos. 2009. Survival and inactivation of *Listeria monocytogenes* biofilms on food contact surfaces using commercially available and homemade sanitizers. 69th Annual Meeting of the Institute of Food Technologists, June 6-9, Anaheim/OC, CA. Abstract No. 123-38.
 407. Pradhan, A.K., R. Ivanek, Y.T. Gröhn, R. Bukowski, I. Geornaras, J. Sofos, and M. Wiedmann. 2009. Quantitative risk assessment on the effect of *Listeria monocytogenes* contamination in deli meats originating from manufacture and retail, on listeriosis cases. Society for Risk Analysis Annual Meeting, December 6-9, Baltimore, MD. Abstract No. P.86.
 408. Rodríguez-Marval, M., J. LeJeune, L.C. Medeiros, P.A. Kendall, and J.N. Sofos. 2009. Risk factors associated with the presence of *Listeria* in rural households with or without ruminant animals. 96th Annual Meeting of the International Association for Food Protection, July 12-15, Grapevine, TX. Abstract No. P3-107.
 409. Scharff, R., P. Kendall, J. Sofos, J. LeJeune, S. Baker, and L.C. Medeiros. 2009. Education influences food safety knowledge and behavior of pregnant, low-income English- and Spanish-speaking women. 96th Annual Meeting of the International Association for Food Protection, July 12-15, Grapevine, TX. Abstract No. P1-108.
 410. Schroeder, M.H., P.A. Kendall, M. Rodríguez-Marval, J.N. Sofos, J. LeJeune, and L.C. Medeiros. 2009. Impact of education on food selection, storage and handling practices of rural families. 96th Annual Meeting of the International Association for Food Protection, July 12-15, Grapevine, TX. Abstract No. P1-102.
 411. Shen, C., J.M. Adler, I. Geornaras, K.E. Belk, G.C. Smith, and J.N. Sofos. 2009. Thermal inactivation of *Escherichia coli* O157:H7 in nonintact beef steaks of different thickness by different cooking methods and equipment. 96th Annual Meeting of the International Association for Food Protection, July 12-15, Grapevine, TX. Abstract No. T6-09.
 412. Shen, C., K. Belk, J. Adler, I. Geornaras, D. Woerner, J. D. Tatum, G. Smith, and J. Sofos. 2009. Enhancing beef tenderness: Pre- and postharvest practices and microbiological considerations. Inaugural American Animal Science Association and China Animal

- Science and Veterinary Medicine Association Pacific Rim Meeting, November 8-10, Beijing, China. Abstract No. 70.
413. Shen, C., I. Geornaras, P.A. Kendall, and J.N. Sofos. 2009. Survival of *Listeria monocytogenes* on diced ham and turkey breast treated with salad dressings without or with prior microwave oven heating. 69th Annual Meeting of the Institute of Food Technologists, June 6-9, Anaheim/OC, CA. Abstract No. 123-52.
 414. Simpson, C.A., D. Dourou, Y. Yoon, K.E. Belk, J.A. Scanga, G.C. Smith, and J.N. Sofos. 2009. Sanitizer inactivation of *Escherichia coli* O157:H7 biofilm cells on soiled beef cutting-contact surfaces. 69th Annual Meeting of the Institute of Food Technologists, June 6-9, Anaheim/OC, CA. Abstract No. 123-42.
 415. Sofos, J.N. 2009. Antibiotic resistance in meats and other foods. Conference on Food Safety and Public Health Frontier: Minimizing Antibiotic Resistance Transmission through the Food Chain; co-sponsored by USDA-CSREES, Ohio Agricultural Research and Development Center, and Ohio State University Extension, April 2-3, Crystal City, VA. Abstract No. S4.
 416. Sofos, J.N. 2009. Intervention strategies to control foodborne pathogens. Asia Pacific Symposium on Food Safety 2009; hosted by the Korea Food and Drug Administration, and organized by the Korean Society of Food Hygiene and Safety, and Korean International Association for Food Protection Affiliate, November 11-13, Seoul, Korea. Abstract.
 417. Sofos, J.N., J.A. Scanga, and I. Geornaras. 2009. Survival and cooking inactivation of *Escherichia coli* O157:H7 in nonintact beef products. 2009 Project Directors Meeting for the National Integrated Food Safety Initiative, USDA-CSREES, July 11, Grapevine, TX. Abstract.
 418. Sofos, J.N., M. Wiedmann, and H. Thippareddi. 2009. Understanding and controlling *Listeria monocytogenes* transmission through ready-to-eat meat products from processing plant to consumer. 2009 Project Directors Meeting for the National Integrated Food Safety Initiative, USDA-CSREES, July 11, Grapevine, TX. Abstract.
 419. Williams, S.K., K.K. Nightingale, J.N. Sofos, J.A. Scanga, S. Roof, M. Wiedmann, H. Thippareddi, D. Burson, and E.A. Boyle. 2009. Molecular ecology of *Listeria* in small and very small ready-to-eat meat processing plants. 109th General Meeting of the American Society for Microbiology, May 17-21, Philadelphia, PA. Abstract No. P-058.
 420. Williams, S.K., S. Roof, E.A. Boyle, H. Thippareddi, D.E. Burson, K.K. Nightingale, M. Wiedmann, and J.N. Sofos. 2009. Molecular detection of *Listeria monocytogenes* in small and very small ready-to-eat meat processing plants. 96th Annual Meeting of the International Association for Food Protection, July 12-15, Grapevine, TX. Abstract No. T8-08.
 421. Yang, H., O.A. Byelashov, I. Geornaras, L. Goodridge, K.K. Nightingale, K.E. Belk, G.C. Smith, and J.N. Sofos. 2009. Screening for antibiotic resistance genes and Class 1 integrons in commensal bacteria in agricultural and other environments and their potential transfer to pathogenic bacteria. 2009 Beef Industry Safety Summit, March 4-6, San Diego, CA. Abstract.
 422. Chorianopoulos, N.G., I. Geornaras, S. Gupta, K.Y. Ko, G.-J.E. Nychas, K.E. Belk, G.C. Smith, and J.N. Sofos. 2010. Effect of brine ingredients on *Escherichia coli* O157:H7 during storage and cooking of moisture-enhanced vacuum-packaged beef. 97th Annual Meeting of the International Association for Food Protection, August 1-4, Anaheim, CA. Abstract No. P2-140.

423. Chorianopoulos, N., S. Giaouris, P. Skandamis, J. Sofos, and G. Nychas. 2010. Effect of *Listeria monocytogenes* acid-tolerance response on its adherent survival under food processing-related stresses and on the subsequent disinfection of attached cells with standard acid and natural sanitizers. 97th Annual Meeting of the International Association for Food Protection, August 1-4, Anaheim, CA. Abstract No. P1-59.
424. Gupta, S., I. Geornaras, K.E. Belk, G.C. Smith, and J.N. Sofos. 2010. Thermal inactivation of *Escherichia coli* O157:H7 in different parts of beef roasts moisture-enhanced with different brining formulations and cooked to rare or very-rare degrees of doneness. 70th Annual Meeting of the Institute of Food Technologists, July 17-20, Chicago, IL. Abstract No. COMP17-04 (038-57).
425. Gupta, S., I. Geornaras, K.E. Belk, G.C. Smith, and J.N. Sofos. 2010. Sanitation of tenderizer blades to reduce cross-contamination of beef with *Escherichia coli* O157:H7. Food Micro 2010, 22nd International ICFMH Symposium, August 30-September 3, Copenhagen, Denmark. Abstract No. PED1.27.
426. Gupta, S., I. Geornaras, N. Chorianopoulos, K.Y. Ko, K.E. Belk, G.C. Smith, and J.N. Sofos. 2010. Survival of *Escherichia coli* O157:H7 during frozen storage and subsequent cooking of beef steaks moisture-enhanced with different brining formulations. 63rd Reciprocal Meat Conference, American Meat Science Association, June 20-23, Lubbock, TX. Abstract No. 106P.
427. Kendall, P., S. Baker, R. Scharff, J. LeJeune, J. Sofos, and L. Medeiros. 2010. Impact of education on food safety knowledge and behavior of low-income English- and Spanish-speaking pregnant women. 2010 Food Safety Education Conference, March 23-26, Atlanta, GA. Abstract.
428. Ko, K.Y., I. Geornaras, O.A. Byelashov, and J.N. Sofos. 2010. Comparison of the thermotolerance of *Escherichia coli* O157:H7 wild-type strains and their rifampicin-resistant derivatives. 70th Annual Meeting of the Institute of Food Technologists, July 17-20, Chicago, IL. Abstract No. 037-13.
429. Ko, K.Y., S. Gupta, N.G. Chorianopoulos, I. Geornaras, K.E. Belk, G.C. Smith, and J.N. Sofos. 2010. Fate of *Escherichia coli* O157:H7 during aerobic storage at 4 or 12°C and subsequent thermal inactivation during cooking of beef moisture-enhanced with different brining ingredients. 70th Annual Meeting of the Institute of Food Technologists, July 17-20, Chicago, IL. Abstract No. 041-02.
430. Nisiotou, A., A. Gounadaki, V. Iliopoulos, P. Skandamis, J. Sofos, and G. Nychas. 2010. Wine-based marinades prevent the growth of *Salmonella* Typhimurium and background flora in beef fillets. 97th Annual Meeting of the International Association for Food Protection, August 1-4, Anaheim, CA. Abstract No. P3-72.
431. Pittman, C.I., B. Bisha, L. Goodridge, J.M. Adler, I. Geornaras, J.N. Sofos, D.R. Woerner, P.A. Kendall, and K.E. Belk. 2010. Evaluation of commercially available compounds for antimicrobial intervention of sub-primal beef and pork. 63rd Reciprocal Meat Conference, American Meat Science Association, June 20-23, Lubbock, TX. Abstract No. 100P.
432. Shen, C., I. Geornaras, K.E. Belk, G.C. Smith, and J.N. Sofos. 2010. Thermal inactivation of *Escherichia coli* O157:H7 in moisture-enhanced nonintact beef by pan-broiling or roasting using different cooking appliances with different starting temperatures. 70th Annual Meeting of the Institute of Food Technologists, July 17-20, Chicago, IL. Abstract No. 038-09.

433. Shen, C., I. Geornaras, K.E. Belk, G.C. Smith, and J.N. Sofos. 2010. Thermal inactivation of acid, cold, heat, starvation and desiccation stress-adapted *Escherichia coli* O157:H7 in nonintact beef moisture-enhanced with various brine ingredients. 97th Annual Meeting of the International Association for Food Protection, August 1-4, Anaheim, CA. Abstract No. P3-82.
434. Simpson Beauchamp, C., I. Geornaras, K.E. Belk, G.C. Smith, and J.N. Sofos. 2010. Fate of *Escherichia coli* O157:H7 in beef slaughter runoff fluids during carcass chilling and subsequent decontamination. 97th Annual Meeting of the International Association for Food Protection, August 1-4, Anaheim, CA. Abstract No. P2-141.
435. Skandamis, P.N., A.S. Gounadaki, I. Geornaras, and J.N. Sofos. 2010. Effect of planktonic and immobilized growth on the adaptive acid tolerance response of *Listeria monocytogenes* strains. 97th Annual Meeting of the International Association for Food Protection, August 1-4, Anaheim, CA. Abstract No. P2-120.
436. Skandamis, P.N., A.S. Gounadaki, I. Geornaras, and J.N. Sofos. 2010. Effect of strain competition, meat microflora, limited nutrients and sequence of strain attachment on biofilm formation by two *Escherichia coli* O157:H7 strains and subsequent resistance to a quaternary ammonium compound. 97th Annual Meeting of the International Association for Food Protection, August 1-4, Anaheim, CA. Abstract No. P2-121.
437. Sofos, J.N., I. Geornaras, P.A. Kendall, and L.C. Medeiros. 2010. Approaches for control of *Listeria monocytogenes* in the home environment. 2010 Food Safety Education Conference, March 23-26, Atlanta, GA. Abstract.
438. Yang, H., O.A. Byelashov, I. Geornaras, L.D. Goodridge, K.K. Nightingale, K.E. Belk, G.C. Smith, and J.N. Sofos. 2010. Presence of antibiotic resistant commensal bacteria in agricultural, city and national park environments evaluated by standard culture and real-time PCR methods. 70th Annual Meeting of the Institute of Food Technologists, July 17-20, Chicago, IL. Abstract No. 037-16.
439. Yang, H., O.A. Byelashov, I. Geornaras, L.D. Goodridge, K.K. Nightingale, K.E. Belk, G.C. Smith, and J.N. Sofos. 2010. Antibiotic-resistance Class 1 integrons in commensal bacteria from various environments and their transferability to foodborne pathogens. 97th Annual Meeting of the International Association for Food Protection, August 1-4, Anaheim, CA. Abstract No. P2-70.
440. Yang, H., I. Geornaras, K.E. Belk, G.C. Smith, and J.N. Sofos. 2010. Effect of marinade ingredients with antimicrobial properties against *Escherichia coli* O157:H7 in a beef homogenate. 97th Annual Meeting of the International Association for Food Protection, August 1-4, Anaheim, CA. Abstract No. P1-19.
441. Adler, J.M., I. Geornaras, K.E. Belk, G.C. Smith, and J.N. Sofos. 2011. Thermal inactivation of *Escherichia coli* O157:H7 on the surface or within non-intact steaks as affected by thickness, thawing, starting cook temperature and cooking method. 98th Annual Meeting of the International Association for Food Protection, July 31-August 3, Milwaukee, WI. Abstract No. P1-58.
442. Brandt, A.L., J.L. Corron, K.E. Belk, L. Goodridge, J.N. Sofos, D.R. Woerner, and K.K. Nightingale. 2011. Inactivation of *Escherichia coli* O157:H7 *in vitro* and on beef tissue after exposure to alexidine dihydrochloride. 111th General Meeting of the American Society for Microbiology, May 21-24, New Orleans, LA. Abstract No. 1838.
443. Di Ciccio, P.A., I. Geornaras, M.C. Nunnally, E. Zanardi, A. Ianieri, and J.N. Sofos. 2011. Survival of *Salmonella* in dried chicken meat residues on the surface of packaging

- materials. 57th International Congress of Meat Science and Technology, August 7-12, Ghent, Belgium. Abstract No. 244.
444. Fouladkhah, A., I. Geornaras, and J.N. Sofos. 2011. Effects of reheating on *Listeria monocytogenes* inoculated on cooked chicken breast meat and stored aerobically at 7°C. 71st Annual Meeting of the Institute of Food Technologists, June 11-14, New Orleans, LA. Abstract No. 198-25.
445. Fouladkhah, A., I. Geornaras, and J.N. Sofos. 2011. Antilisterial properties of marinades against post-cooking inoculated chicken breast meat during refrigerated storage and microwave oven reheating. 98th Annual Meeting of the International Association for Food Protection, July 31-August 3, Milwaukee, WI. Abstract No. P3-157.
446. Geornaras, I., D. Toczko, and J.N. Sofos. 2011. Fate of *Listeria monocytogenes* on ham and turkey breast formulated with lactate-diacetate and inoculated with the pathogen at different stages of their shelf life. 98th Annual Meeting of the International Association for Food Protection, July 31-August 3, Milwaukee, WI. Abstract No. P1-29.
447. Moschonas, G.D., I. Geornaras, J.D. Stopforth, K.E. Belk, D.R. Woerner, G.C. Smith, and J.N. Sofos. 2011. Use of antimicrobials to reduce *Salmonella* contamination in heated for external browning, but uncooked, frozen breaded chicken meat products. 71st Annual Meeting of the Institute of Food Technologists, June 11-14, New Orleans, LA. Abstract No. 202-02.
448. Moschonas, G.D., I. Geornaras, J. Stopforth, and J.N. Sofos. 2011. Antimicrobial treatments for reduction of *Salmonella* contamination in not ready-to-eat, surface-browned, frozen, breaded chicken entrees. 98th Annual Meeting of the International Association for Food Protection, July 31-August 3, Milwaukee, WI. Abstract No. P1-14.
449. Nunnally, M.C., I. Geornaras, and J.N. Sofos. 2011. Survival of *Listeria monocytogenes* in food residues on the surface of commonly used food packaging materials. 71st Annual Meeting of the Institute of Food Technologists, June 11-14, New Orleans, LA. Abstract No. 199-37.
450. Nunnally, M.C., I. Geornaras, and J.N. Sofos. 2011. Survival of *Escherichia coli* O157:H7 in meat residues deposited on the surface of meat packaging materials. 98th Annual Meeting of the International Association for Food Protection, July 31-August 3, Milwaukee, WI. Abstract No. P3-56.
451. Borjas, E., A. Brandt, J. Sofos, M. Bunning, M. Wiedmann, and K. Nightingale. 2012. Longitudinal study of *Salmonella enterica*, *Escherichia coli* O157:H7, and *Listeria monocytogenes* in fresh meat processing plant environments. 99th Annual Meeting of the International Association for Food Protection, July 22-25, Providence, RI. Abstract No. P3-125.
452. Brandt, A., E. Borjas, J. Sofos, M. Wiedmann, and K. Nightingale. 2012. A longitudinal study on *Escherichia coli* O157:H7, *Salmonella enterica*, and *Listeria monocytogenes* isolated from ready-to-eat meat processing facilities. 99th Annual Meeting of the International Association for Food Protection, July 22-25, Providence, RI. Abstract No. P1-105.
453. Fouladkhah, A., I. Geornaras, H. Yang, and J.N. Sofos. 2012. Lactic acid resistance of non-O157 Shiga toxin-producing *Escherichia coli* and multidrug resistant and susceptible *Salmonella* as compared to *Escherichia coli* O157:H7. 99th Annual Meeting of the International Association for Food Protection, July 22-25, Providence, RI. Abstract No. P1-98.

454. Fouladkhah, A., I. Geornaras, H. Yang, K.E. Belk, D.R. Woerner, and J.N. Sofos. 2012. Lactic acid decontamination of beef trimmings inoculated with *Escherichia coli* O157:H7, non-O157 Shiga toxin-producing *Escherichia coli*, and multidrug resistant and susceptible *Salmonella* serovars. 99th Annual Meeting of the International Association for Food Protection, July 22-25, Providence, RI. Abstract No. P2-98.
455. Geornaras, I., N. Andritsos, S. Manios, G. Moschonas, H. Yang, K.E. Belk, D.R. Woerner, and J.N. Sofos. 2012. Effect of type of tissue, application method, and other parameters on the chemical decontamination of beef trimmings inoculated with Shiga toxin-producing *Escherichia coli* and antibiotic-resistant and -susceptible *Salmonella* Newport. 72nd Annual Meeting of the Institute of Food Technologists, June 25-28, Las Vegas, NV. Abstract No. 136-03.
456. Geornaras, I., G. Moschonas, M.C. Nunnally, A. Fouladkhah, H. Yang, K.E. Belk, D.R. Woerner, and J.N. Sofos. 2012. Comparison of chemical decontamination efficacy in beef trimmings inoculated with *Escherichia coli* O157:H7 and multidrug-resistant and -susceptible *Salmonella* serotypes. 72nd Annual Meeting of the Institute of Food Technologists, June 25-28, Las Vegas, NV. Abstract No. 035-50.
457. Geornaras, I., H. Yang, S. Manios, N. Andritsos, K.E. Belk, D.R. Woerner, and J.N. Sofos. 2012. Comparison of sensitivity of Shiga toxin-producing *Escherichia coli* serotypes inoculated on beef trimmings to various chemical decontamination treatments. 99th Annual Meeting of the International Association for Food Protection, July 22-25, Providence, RI. Abstract No. P2-10.
458. Moschonas, G., I. Geornaras, J.D. Stopforth, D.R. Woerner, K.E. Belk, G.C. Smith, and J.N. Sofos. 2012. Effects of antimicrobial treatments, surface browning method and product dimensions on *Salmonella* contamination in not-ready-to-eat, surface-browned, frozen, breaded chicken products. 99th Annual Meeting of the International Association for Food Protection, July 22-25, Providence, RI. Abstract No. P2-11.
459. Moschonas, G., I. Geornaras, J. Stopforth, D. Woerner, K. Belk, G. Smith, and J. Sofos. 2012. The effect of lauric arginate, in combination with caprylic acid, carvacrol and ε-polylysine, on *Salmonella* contamination in frozen, surface-browned, breaded, raw chicken products. FoodMicro 2012, 23rd International ICFMH Symposium, September 3-7, Istanbul, Turkey. Abstract No. P-24.
460. Yang, X., D.R. Woerner, J.D. Tatum, J.N. Sofos, I. Geornaras, and K.E. Belk. 2012. An evaluation of the effectiveness of Freshcase[®] technology to extend the storage life of beef and pork. 65th Reciprocal Meat Conference, American Meat Science Association, June 17-20, Fargo, ND. Abstract No. 20.
461. Fouladkhah, A., I. Geornaras, and J.N. Sofos. 2013. Biofilm formation by Shiga toxin-producing *Escherichia coli* and multidrug-resistant and susceptible *Salmonella* and their inactivation by sanitizers. 100th Annual Meeting of the International Association for Food Protection, July 28-31, Charlotte, NC. Abstract No. P1-171.
462. Yang, X., C.I. Pittman, C.C. Perham, I. Geornaras, J.N. Sofos, D.R. Woerner, and K.E. Belk. 2013. Validation of the commercial use of thermal pasteurization combined with a bromine solution as whole carcass antimicrobial intervention when tested at operational parameters. BIFSCO, March 13-15, Dallas, TX. Abstract.

G. Bulletins:

1. Allen, C.E., J.N. Sofos, K. Bhothipaksa, and F.F. Busta. 1978. An alternative-reduced

- nitrite plus sorbic acid in cured poultry products. Minnesota Turkey Research, pp. 1-9. University of Minnesota, Agricultural Experiment Station, Miscellaneous Report No. 164.
2. Allen, C.E., J.N. Sofos, and F.F. Busta. 1979. The role and importance of nitrite alternatives to cured meat products. 1978-1979 Minnesota Swine Research Reports, pp. 41-46. University of Minnesota, Department of Animal Science, in cooperation with the Agricultural Extension Service and the Agricultural Experiment Station.
 3. Cutting, J.H., W.M. Kiessling, C.L. Resel, J.N. Sofos, J.A. Hurlbut, J.T. Peeler, and J.E. McCarron. 1991. Modification of tissue preservation, homogenization and sampling for the detection of neomycin sulfate antibiotic residues. Food and Drug Administration, Laboratory Information Bulletin 7(12), No. 3627.
 4. Sofos, J.N., L. Holcomb, J.D. Tatum, R.P. Clayton, J.B. Morgan, S. Sanders, J.D. Eilers, M.J. Aaronson, and G.C. Smith. 1993. Model HACCP plans for smaller meat plants. Colorado State University Center for Red Meat Safety Technical Bulletin No. CRMS-7.
 5. Morgan, J.B., G.R. Schmidt, G.C. Smith, and J.N. Sofos. 1993. Beef slaughter and fabrication HACCP manual. Colorado State University Center for Red Meat Safety Technical Bulletin No. CRMS-8.
 6. Cutting, J.H., W.M. Kiessling, F.L. Bond, J.A. Hurlbut, J.N. Sofos, and J.E. McCarron. 1992. An electrophoresis method for the detection and identification of six beta lactam antibiotic residues in milk. Food and Drug Administration, Laboratory Information Bulletin 8(12) No. 4026.
 7. Bond, F.L., J.E. McCarron, and J.N. Sofos. 1993. Detection and identification of streptomycin and dihydrostreptomycin in beef kidney tissue using electrophoresis and bioautography. Food and Drug Administration, Laboratory Information Bulletin Vol. 9(5), No. 3771.
 8. Garcia, G.R., D.M. Sprague, E.R. Singleton, J.T. Peeler, and J.N. Sofos. 1993. A comparison on an MFC elevated temperature plate count (ETPC) procedure with the MPN *E. coli* method for analysis of soft-shell clams. Food and Drug Administration, Laboratory Information Bulletin 9(8), No. 3801.
 9. Bond, F.L., C.R. Kiessling, K.S. Kreuzer, and J.N. Sofos. 1994. Detection and quantification of chlortetracycline in catfish. Food and Drug Administration, Laboratory Information Bulletin 10(1-6), No. 3853.
 10. Schmiege, J.A., D.M. Sprague, E.R. Singleton, and J.N. Sofos. 1994. Recovery of *Escherichia coli* and *Staphylococcus aureus* using phosphate buffered saline vs. Butterfield's phosphate buffer in MPN dilutions. Food and Drug Administration, Laboratory Information Bulletin 10(1-6), No. 3871.
 11. Gonzales, E.D., G.R. McKee, K.S. Kreuzer, E.R. Singleton, and J.N. Sofos. 1994. Comparison of the standard aerobic plate count method and the Petrifilm™ aerobic count method for use in the hard surface carrier test method for testing disinfectants. Food and Drug Administration, Laboratory Information Bulletin 10(1-6), No. 3870.
 12. Loftis, M., C.R. Kiessling, W.M. Kiessling, E.D. Gonzales, J.H. Cutting, F.L. Bond, K.S. Kreuzer, and J.N. Sofos. 1994. Use of computer programs to replace hand-graphing in calculation of microbiological antibiotic assays. Food and Drug Administration, Laboratory Information Bulletin 10(1-6), No. 3842.
 13. Garcia, G.R., E.R. Singleton, and J.N. Sofos. 1994. Enumeration of *Listeria monocytogenes* with a 3-tube MPN procedure and a modified oxford agar plating method. Food and Drug Administration, Laboratory Information Bulletin 10(9), No. 3899.

14. Kiessling, C.R., M. Loftis, K.S. Kreuzer, and J.N. Sofos. 1994. Comparative evaluation of three rapid test kits with the microbiological disc assay for the detection of six beta-lactam antibiotic residues in milk. Food and Drug Administration, Laboratory Information Bulletin 10(10), No. 3904.
15. Bond, F.L., J.N. Sofos, K.S. Kreuzer, and C.R. Kressling. 1994. An evaluation of the Charm II test for the detection of spectinomycin in raw milk. Food and Drug Administration, Laboratory Information Bulletin 10(11), No. 3915.
16. Romer, J.C., K.D. Kallander, J.N. Sofos, K.S. Kreuzer, and E.R. Singleton. 1994. Improved detection of heated thermophilic bacterial spores. Food and Drug Administration, Laboratory Information Bulletin 10(12), No. 3919.
17. Cutting, J.H., J.A. Hurlbut, and J.N. Sofos. 1995. Comparison of the AOAC microbiological methodology for detection of penicillin in food with a micellar electrokinetic capillary chromatography method. Food and Drug Administration, Laboratory Information Bulletin 10(12), No. 3956.
18. Sofos, J.N., G.C. Smith, J.B. Morgan, and G.R. Schmidt. 1995. Beef Slaughter and Fabrication HACCP Workshop Manual -- 1995. Colorado State University Center for Red Meat Safety. Technical Bulletin No. CRMS-9.
19. Hagen, C.J. and J.N. Sofos. 1996. A catalase-negative *Listeria monocytogenes* isolated from a food sample. Food and Drug Administration, Laboratory Information Bulletin. 11(10), No. 3993.
20. Cutting, J.H., J.A. Hurlbut, J.N. Sofos, and C.C. Walker. 1996. Use of micellar electrokinetic capillary chromatography (MECC) to detect beta-lactam antibiotic residues in milk. Food and Drug Administration, Laboratory Information Bulletin 12(1-6), No. 4017.
21. McKee, C.R., E.D. Gonzales, E.R. Singleton, and J.N. Sofos. 1996. Studies to standardize the number of microorganisms on the carriers of the AOAC hard surface carrier test: Effect of culture incubation time and refrigeration. Food and Drug Administration, Laboratory Information Bulletin 12(1-6), No. 4018.
22. Sprague, D., J.S. Schmieg, and J.N. Sofos. 1997. Detection of *Shigella* by polymerase chain reaction (PCR) following filtration and minimal enrichment. Food and Drug Administration Laboratory Information Bulletin No. 4109.
23. Garcia, G.R., C. Ramirez, J. Hunt, S.C. Madzo, and J.N. Sofos. 1997. Detection of inactivated *Brucella abortus* and *Brucella melitensis* in goat cheese by direct DNA amplification. Food and Drug Administration Laboratory Information Bulletin No. 4120.
24. Kiessling, C.R., J.H. Cutting, and J.N. Sofos. 1997. Detection and quantitation of oxytetracycline residues in rainbow trout muscle with adhering skin. Food and Drug Administration, Laboratory Information Bulletin No. 4107.
25. Kiessling, C.R., M. Loftis, C.C. Walker, and J.N. Sofos. 1997. Detection and quantitation of amoxicillin residues in catfish muscle. Food and Drug Administration, Laboratory Information Bulletin No. 4104.
26. Clark, S.B., J.A. Hurlbut, and J.N. Sofos. 1999. Sensitivity of detection of various veterinary drugs using the fast antimicrobial screen test (FAST). Food and Drug Administration Laboratory Information Bulletin.
27. Garcia, G.R., E. Sloan, C. Ramirez, S.M. Ramsey, and J.N. Sofos. 1999. A preliminary evaluation of two chromogenic agar media for detection of *Escherichia coli* O157:H7. Food and Drug Administration, Laboratory Information Bulletin No. 4177.

28. Ramirez, C., J. Sofos, and E. Singleton. 2000. Sensitivity of a polymerase chain reaction (PCR) method for the detection of *Shigella* species inoculated in produce rinses. Food and Drug Administration, Laboratory Information Bulletin No. 4204.
29. Sloan, E., M. O'Neill, C. Kaysner, A. DePaola, and J. Sofos. 2000. Comparison of two nonradioactive gene probes for the enumeration of *Vibrio parahaemolyticus* in crabmeat. Food and Drug Administration, Laboratory Information Bulletin No. 4221.
30. Twohy, C.W., C.A. Hoffman, K.E. Zuroski, J. Ellis Bell, and J.N. Sofos. 2000. A robotics workstation for testing of liquid sporicidal agents. Food and Drug Administration, Laboratory Information Bulletin No. 4223.
31. Clark, S.B., J.A. C.R. Kiessling, M.A. Madson, Hurlbut, and J.N. Sofos. 2001. Stability and sensitivity of detection of various veterinary drugs using the fast antimicrobial screen test (FAST). Food and Drug Administration, Laboratory Information Bulletin No. 4238.
32. Clark, S.B., S.B. Turnipseed, G.J. Nandrea, M.R. Madson, E.R. Singleton, J.A. Hurlbut, J.N. Sofos, and C.E. Schultz. 2001. Identification and confirmation of flunixin meglumine and phenylbutazone residues in animal kidney by ELISA screening and liquid chromatography mass spectrometry. Food and Drug Administration, Laboratory Information Bulletin No. 4246.
33. O'Rangers, J.J., S.B. Clark, J.A. Hurlbut, J.N. Sofos, B. Fuerst, and R.S. Readnour. 2001. Interlaboratory comparison of methods for the detection of tilmicosin residue in incurred bovine liver. Food and Drug Administration, Laboratory Information Bulletin No. 4248.
34. Shaw, C.I., J.N. Sofos, and C.L. Burns. 2002. Excel spreadsheet for pH analysis. Food and Drug Administration, Laboratory Information Bulletin No. 4279.
35. Shaw, C.I., J.N. Sofos, and C.L. Burns. 2002. Linear regression spreadsheet for water activity analysis. Food and Drug Administration, Laboratory Information Bulletin No. 4288.
36. Clark, S.B., W.D. Rowe, M.R. Madson, J.A. Hurlbut, L.R. Kuck, and J.N. Sofos. 2003. Detection of eight sulfonamide residues in pasteurized bovine milk by liquid chromatography. Food and Drug Administration, Laboratory Information Bulletin No. 4310.
37. Noah, C.W., C.I. Shaw, and J.N. Sofos. 2003. Evaluation of green fluorescent protein cultures for potential use as positive controls. Food and Drug Administration, Laboratory Information Bulletin No. 4314.
38. Noah, C.W. and J.N. Sofos. 2004. Evaluation of two commercially available ELISA kits for soy allergen detection in foods. Food and Drug Administration, Laboratory Information Bulletin No. 4318.
39. Ramirez, C., C.L. Burns, K.S. Kruezer, and J.N. Sofos. 2004. Validation of VIDAS Salmonella SLM analysis of FDA regulated products based on data derived from field accomplishment computerized tracking system (FACTS) spiked samples. Food and Drug Administration, Laboratory Information Bulletin No. 4324.
40. Kiessling, C.R., J.N. Sofos, K.A. Watts, M.H. Loftis, W.M. Kiessling, M.B. Buen, E.W. Laster, and A.R. Datta. 2004. Antimicrobial resistance of *Salmonella* isolated from various food products. Food and Drug Administration, Laboratory Information Bulletin No. 4330.
41. Kinney, J.A., T.B. Bickell, E.W. Laster, C. Ramirez, and J.N. Sofos. 2005. A three-phase evaluation of the feasibility to extend the storage life of in-house prepared plates of xylose-lysine-desoxycholate and hectoen enteric agar media for *Salmonella* recovery in foods. Food and Drug Administration, Laboratory Information Bulletin No. 4358.

42. Dexter, P.L., D. Schoonmaker-Bopp, E. Casey, and J.N. Sofos. 2005. Pulse field electrophoresis method for *Pseudomonas*. Food and Drug Administration, Laboratory Information Bulletin No. 4362.
43. Ramirez, C., S.M. Madson, T.B. Bickell, M.B. Buen, C.L. Burns, J.S. Cholensky, P.L. Dexter, D.E. Farmer, R.L. Farmer, E.D. Gonzales, M.A. Jackson, K.D. Kallander, C.R. Kiessling, W.M. Kiessling, J.A. Kinney, E.W. Laster, C.M. Lemons, M.H. Loftis, M.E. Maselli, L.T. Michel, Z.A. Miller, T.L. Morales, C.I. Shaw, M.Z. Thomas, K.A. Watts, and J.N. Sofos. 2006. Evaluation of the potential for using a green fluorescent protein (GFP) containing strain of *Salmonella* as a positive control in routine sample analysis. Food and Drug Administration, Laboratory Information Bulletin No. 4384.
44. Doyle, M.P., F.F. Busta, B.R. Cords, P.M. Davidson, J. Hawke, H.S. Hurd, R.E. Isaackson, K. Matthews, J. Maurer, J. Meng, T.J. Montville, T.R. Shryock, J.N. Sofos, A.K. Vidaver, and L. Vogel. 2006. Antimicrobial Resistance: Implications for the Food System. Comprehensive Reviews in Food Science and Food Safety, Institute of Food Technologists, Chicago, IL.
45. Madson, S.M., E.D. Gonzales, L.T. Michel, Z.A. Miller, M.B. Buen, D.E. Farmer, P.L. Dexter, M.Z. Thomas, K.A. Watts, K. S. Kreuzer, C.L. Burns, and J.N. Sofos. 2006. Recovery of *Bacillus anthracis* from artificially contaminated foods with cultural and PCR methodologies. Food and Drug Administration, Laboratory Information Bulletin No. 4386.

H. Popular Press Articles:

1. Sofos, J.N. 1981. Botulism. In Encyclopedia "Ydria." Athens, Greece.
2. Sofos, J.N. 1981. Sausages. In Encyclopedia "Ydria." Athens, Greece.
3. Schmidt, G.R. and J.N. Sofos. 1984. Processed meats: Convenience, safety and versatility. Family Circle: Great Ideas, Summer, pp. 18-19.
4. Sofos, J.N. 1992. Heat resistance of *Listeria*. Meat Focus International 1(1):17-19.
5. Sofos, J.N. 1993. The HACCP system in meat processing and inspection in the United States. Meat Focus International 2(5):217-225.
6. Sofos, J.N. and G.C. Smith. 1993. The new headache of the U.S. meat industry: *E. coli* O157:H7. Meat Focus International 2(7):317-325.
7. Sofos, J.N., J.B. Morgan, and G.C. Smith. 1993. Meat safety facts: A guide to prevent foodborne illness. Meat Focus International 2(7):325-326.
8. Smith, G.C., M.J. Aaronson, and J.N. Sofos. 1993. Chemical residues in beef. Meat Focus International 2(10):463-467.
9. Sofos, J.N., R.C. Worfel, G.C. Smith, J.B. Morgan, and G.R. Schmidt. 1994. The use of wood in meat plants. Meat Focus International 3(5):213-217.
10. Smith, G.C., B.M. Gorman, J.N. Sofos, and J.B. Morgan. 1995. Removing fecal material and reducing bacterial count by trimming and/or spray-washing beef external fat. Meat Business Magazine, February, pp. 9 and 16.
11. Schmidt, G.R., J.N. Sofos, and G.C. Smith. 1998. How to keep the hot box clean. Meat Processing Magazine, February, pp. 34, 37, 38.
12. Sofos, J.N. 1998. Hurdling; evaluating red meat pathogen reduction technologies. Meat & Poultry (April), pp. 18-21.
13. Sofos, J.N. 1998. Carcass Intervention/Decontamination Technologies. Ontario Cattlemen's Association Newsletter.
14. Sofos, J.N., K.E. Belk, and G.C. Smith. 1998. Minimizing microbiological food safety

- risks: Potential for preslaughter (preharvest) interventions. A developing white paper prepared for the Beef Quality Assurance Advisory Board of the National Cattlemen's Beef Association, 88 p.
15. Albright, S.N., J. Burnham, P.A. Kendall, and J.N. Sofos. 1999. New recommendations for home dried jerky that minimize the risk of *E. coli* O157:H7. *Safe Food News*. 4(3):1-2. Colorado State University, Fort Collins, CO.
 16. Bacon, R.T., J.N. Sofos, K.E. Belk, and G.C. Smith. 1999. Monfort aims new weapons at contamination. *Meat Processing* (May Issue) pp 44-46, 48, 50-51.
 17. Bacon, R.T., J.N. Sofos, K.E. Belk, and G.C. Smith. 1999. Is it working in practice? *Calf News* (June Issue) pp 1, 4-5.
 18. Kendall, P. and J. Sofos. 2000. Meat jerky. Colorado State University Extension Bulletin.
 19. Kendall, P.A and J.N. Sofos. 2000. Jerkies and Leathers, Food and Nutrition Series Fact Sheet #9.311. Rev. 11/01/00. Colorado State University Cooperative Extension, Fort Collins, CO.
 20. Ransom, J.R., J.N. Sofos, K.E. Belk, J.A. Scanga, and G.C. Smith. 2001. Minimizing microbiological food safety risks: potential for preslaughter (preharvest interventions). White Paper for American Meat Institute Foundation, Arlington, VA. Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 111 p.
 21. Duffy, E.A., J.N. Sofos, K.E. Belk, and G.C. Smith. 2001. National pork retail microbiological baseline. FACTS—National Pork Producers Council and American Meat Science Association. National Pork Producers Council, Des Moines, IA. 4 p.
 22. Kendall, P. and J. Sofos. 2003. Drying Fruits. Colorado State University Cooperative Extension Fact Sheet. No. 9.309. Colorado State University, Fort Collins, CO. Revised 3/03.
 23. Kendall, P. and J. Sofos. 2003. Leathers and Jerkies. Colorado State University Cooperative Extension Fact Sheet. No. 9.309. Colorado State University, Fort Collins, CO. Revised 3/03.
 24. Barmpalia, I.M., I. Geornaras, K.E. Belk, J.A. Scanga, P.A. Kendall, G.C. Smith, and J.N. Sofos. 2004. Chemical preservatives for *Listeria monocytogenes* control. *Meat the Press*, Newsletter of the Colorado Association of Meat Processors and the Wyoming Meat Processors Association. September, pages 3 and 16.
 25. Sofos, J.N. 2005. Establishing antimicrobial hurdles. *Meat Processing Magazine*, November. 3 p.
 26. Woerner D.R., J.R. Ransom, J.N. Sofos, J.A. Scanga, G.C. Smith, and K.E. Belk. 2006. Preharvest Processes for Microbial Control in Cattle. *Feedinfo News Service Scientific Reviews*. December 2006. Available from URL: <http://www.feedinfo.com>.
 27. Sofos, J.N. 2007. What needs to be done to improve food safety. *Food Technol.* 07.07: 132.
 28. Sofos, J.N. 2008. *Listeria monocytogenes*: enemy no. 1 for the ready-to-eat industry. *National Provisioner* February, 2 p.
 29. Sofos, J.N. 2009. Biofilms: Our constant enemies. *Food Safety Magazine*, February/March, 38, 40-41.
 30. Colorado State scientists work to control *Listeria* outbreak. 2008. Today@Colorado State (10/07/08), Colorado State University. Available at: http://www.today-archive.colostate.edu/index.asp?url=display_story&story_id=1005557. Accessed on 7 September, 2009. (Press release).

31. Buffer, J., L. Medeiros, M. Schroeder, P. Kendall, J. LeJeune, and J. Sofos. 2010. Cleaning & sanitizing the kitchen using inexpensive household food-safe products. The Ohio State University Extension Fact Sheet, The Ohio State University, Columbus, OH. Available at: <http://foodsafety.osu.edu/wp-content/uploads/2010/06/FoodSafety-factsheet-Sanitizing.pdf>.

I. Research Reports:

1. Sofos, J.N. and M.T. Madril. 1985. The effect of low salt levels and polyphosphates on the binding quality and antimicrobial stability of processed meat products. pp. 111-117. Beef Program Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
2. Sofos, J.N. 1986. Effect of low salt, sodium acid pyrophosphate and pH on the binding, shelf-life and quality of frankfurter-type products. pp. 196-203. Beef Program Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
3. Sofos, J.N. 1987. Weight losses and shelf-life of low salt meat products with combinations of phosphates and sorbates. pp. 45-41. Beef Program Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
4. Schmidt, G.R., W.J. Means, and J.N. Sofos. 1987. Restructuring beef with the algin/calcium gelation mechanism. pp. 53-59. Beef Program Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
5. Sofos, J.N., G.R. Schmidt, and S. Raharjo. 1989. Influence of the algin/calcium binder on lipid oxidation in restructured beef. pp. 19-24. Beef Program Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
6. Sofos, J.N., G.R. Schmidt, and D.L. Boyle. 1989. Growth of inoculated *Listeria* in residual solutions from cleanup of a beef grinder. pp. 25-30. Beef Program Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
7. Sofos, J.N., G.R. Schmidt, and D.L. Boyle. 1990. Destruction of *Listeria monocytogenes* during cooking of ground beef. pp. 1-5. Beef Program Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
8. Tatum, J.D., J.B. Morgan, J.N. Sofos, R.P. Clayton, M.A. Aaronson, G.C. Smith, H.L. Holcomb, J.D. Eilers, and S.K. Sanders. 1992. A program to assist small- and medium-sized red-meat processing plants in implementing the Hazard Analysis and Critical Control Point (HACCP) model in food-safety assurance programs. Final Report submitted to the United States Department of Agriculture, Extension Service by the Department of Animal Sciences, Colorado State University, Fort Collins, CO. 262 p.
9. Smith, G.C., M.J. Aaronson, and J.N. Sofos. 1992. Identification of protocol, procedure and methodology for laboratory tests to allow U.S. packer compliance with USDA-FSIS-ECD No. 90-22-EEC Residue Testing Requirements for 1990. Final Report submitted to the National Live Stock and Meat Board by the Department of Animal Sciences, Colorado State University, Fort Collins, CO. 29 p.
10. Smith, G.C., J.N. Sofos, J.B. Morgan, D.J. Marsh, and R.C. Worfel. 1992. Comparison of current U.S. Meat Inspection Regulations and the European Community's Third Country Meat Directive. Final Report submitted to the U.S. Meat Export Federation by the Department of Animal Sciences, Colorado State University, Fort Collins, CO. 269 p.
11. Smith, G.C., J.N. Sofos, J. B. Morgan, D.J. Marsh, and R.C. Worfel. 1992. Executive Summary, Comparison of Current U.S. Meat Inspection Regulations and the European Community's Third Country Meat Directive. Final Report submitted to the U.S. Meat

- Export Federation by the Department of Animal Sciences, Colorado State University, Fort Collins, CO. 23 p.
13. Dexter, D.R., G.L. Cowman, J.B. Morgan, R.P. Clayton, J.D. Tatum, J.N. Sofos, G.R. Schmidt, and G.C. Smith. 1993. Incidence of injection-site blemishes in beef top sirloin rounds. pp. 167-173. Beef Program Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
 14. Sofos, J.N., G.R. Schmidt, and G.C. Smith. 1995. Screening Material Generated by Sodium Chloride Ionizer for Antimicrobial Activity. Final Report submitted to the Expion Company by the Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
 16. Gorman, B.M., J.B. Morgan, J.N. Sofos, and G.C. Smith. 1995. Evaluation of hand-trimming, various sanitizing agents and hot water spray-washing as decontamination interventions for beef brisket adipose tissue. pp. 127-1132. Beef Program Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
 17. Kochevar, S.L., J.N. Sofos, G.R. Schmidt, and G.C. Smith. 1995. Screening the Heliojet as a Method for Decontaminating Beef Carcasses. Final Report submitted to Helios Research Corporation by the Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
 18. Gorman, B.M., J.N. Sofos, J.B. Morgan, G.R. Schmidt, and G.C. Smith. 1995. Evaluation of hand-trimming, various sanitizing agents and hot water spray-washing as decontamination interventions for beef brisket adipose tissue. pp. 127-132. Beef Program Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
 19. Graves-Delmore, L.R., J.N. Sofos, and G.C. Smith. 1996. Hot-water rinsing and trimming/washing decontamination of beef carcasses. pp. 95-100. Beef Program Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
 20. Kochevar, S.L., J.N. Sofos, G.C. Smith, and R.R. Bolin. 1996. Decontamination of beef carcasses by use of steam-vacuuming. pp. 131-137. Beef Program Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
 21. Schnell, T.D., J.N. Sofos, V.G. Littlefield, J.B. Morgan, B.M. Gorman R.P. Clayton, and G.C. Smith. 1996. Effects of dehairing on the microbial load and visual cleanliness of beef carcasses. pp. 149-158. Beef Program Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
 22. Schnell, T.D., G.C. Smith, M.J. Aaronson, J.N. Sofos, J.D. Tatum, and J.B. Morgan. 1996. Pesticide residues in beef from cattle fed fruits, vegetables, and/or their by-products. pp. 159-166. Beef Program Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
 23. Sofos, J.N., S.L. Kochevar, K.E. Belk, and G.C. Smith. 1996. Identification and Implementation of Critical Control Points (CCPs) and Detection and Control of External Pathogens, Through Microbial Mapping—Phase I. Final Report submitted to the National Cattlemen’s Beef Association by the Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 31 pages.
 24. Graves Delmore, L.R., J.N. Sofos, G.R. Schmidt, and G.C. Smith. 1996. Preliminary studies to initiate development of a model with multiple hurdles for reducing the probability of contamination of beef carcasses with bacterial pathogens. Final Report submitted to the National Cattlemen’s Beef Association by the Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 43 p.

25. Graves Delmore, L.R., J.N. Sofos, G.R. Schmidt, and G.C. Smith. 1997. Development of a multiple hurdles model for reducing the probability of contamination of beef carcasses. pp. 119-125. Beef Program Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
26. Kain, M.L., S.L. Kochevar, J.N. Sofos, and G.C. Smith. 1997. Detection and control of external pathogens through microbial mapping; The New York cull dairy cow project. Final Report submitted to the National Cattlemen's Beef Association by the Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 46 p.
27. Sofos, J.N., S. L. Kochevar, K.E. Belk, R.C. Cannell, M.L. Kain, and G.C. Smith. 1997. Mapping of Microbial Contamination in Beef Slaughtering Operations. Final Report submitted to the National Cattlemen's Beef Association by the Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 97 p.
28. Kain, M.L., L.M. Ware, H.N. Zerby, R.C. Cannell, K.E. Belk, J.N. Sofos, and G.C. Smith. 1998. Pilot study for the national study microbial mapping II. Final Report submitted to the National Cattlemen's Beef Association by the Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 12 p.
29. Zerby, H.N., K.E. Belk, J.N. Sofos, L.R. McDowell, S.N. Williams, and G.C. Smith. 1998. Effects of initial microbiological contamination level on appearance and retail caselife of fresh beef steaks derived from cattle fed diets with different levels of Vitamin E. pp. 1-8. Beef Program Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
30. Zerby, H.N., K.E. Belk, J.N. Sofos, L.R. McDowell, S.N. Williams, and G.C. Smith. 1998. Caselife of seven retail beef products from the carcasses of beef cattle supplemented with alpha-tocopherol acetate. pp. 9-15. Beef Program Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
31. Sofos, J.N., M.L. Kain, S.L. Kochevar, K.E. Belk, R.C. Cannell, G.C. Smith, D.R. Buege, S.C. Ingham, D.D. Hancock, J.B. Morgan, G.R. Bellinger, and J.O. Reagan. 1998. Microbial mapping of beef carcasses during slaughter—Phase I. pp. 17-23. Beef Program Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
32. Kain, M.L., S.L. Kochevar, J.N. Sofos, C. Rossiter, K.E. Belk, and G.C. Smith. 1998. Live animal characteristics and carcass contamination in cull dairy cows. pp. 37-41. Beef Program Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
33. Smith, G.C., R.C. Cannell, K.E. Belk, J.D. Tatum, J.N. Sofos, and G.R. Schmidt. 1998. Beef quality assurance audits: incidence of injection-site damage in top sirloin butts and in muscles of the round—1997. Final Report submitted to the National Cattlemen's Beef Association by the Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 11 p.
34. Smith, G.C., R.C. Cannell, M.L. Kain, K.E. Belk, J.D. Tatum, J.N. Sofos, and G.R. Schmidt. 1998. Beef quality assurance audits: assays for prevalence of antibiotics in injection-site lesions from muscles in top sirloin butts and in rounds. Final Report submitted to the National Cattlemen's Beef Association by the Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 13 p.
35. Delmore, R.J., Jr., H.N. Zerby, J.N. Sofos, G.R. Schmidt, K.E. Belk, and G.C. Smith. 1998. Development of a microbial profile and identification of microbiological intervention strategies for beef variety meats. Final Report submitted to the U.S. Meat Export

- Federation by the Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 148 p.
36. Zerby, H.N., R.J. Delmore, Jr., R. Murphree, K.E. Belk, J.N. Sofos, G.R. Schmidt, G.L. Bellinger, A. Pape, M. Hardin, W. Lloyd, and G.C. Smith. 1998. Development of a microbiological profile of pork variety meats and intervention strategies for reducing microbiological contamination on pork variety meats. Final Report submitted to the U.S. Meat Export Federation by the Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 113 p.
 37. Zerby, H.N., K.E. Belk, J.N. Sofos, G.R. Schmidt, and G.C. Smith. 1998. Microbiological sampling of hog carcasses. Final Report submitted to the National Pork Producers Council by the Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 51 p.
 38. Sofos, J.N., M.L. Kain, K.E. Belk, and G.C. Smith. 1998. Microbial mapping II: Determining microbiological counts on beef carcasses, wholesale and retail cuts, to assist those in fabrication distribution and retailing sectors to deliver safe beef to retail customers. Final Report submitted to the National Cattlemen's Beef Association by the Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 29 p.
 39. Bacon, R.T., J.N. Sofos, K.E. Belk, J.O. Reagan, and G.C. Smith. 1999. Commercial evaluation of multiple-sequential interventions for decontamination of beef carcasses. pp. 151-156. Beef Program Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
 40. Cannell, R.C., K.E. Belk, J.D. Tatum, J.N. Sofos, G.L. Cowman, M.T. Smith, and G.C. Smith. 1999. Incidence of injection-site blemishes in beef top sirloin butts. pp. 101-108. Beef Program Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
 41. Delmore, R.J., J.N. Sofos, G.R. Schmidt, K.E. Belk, and G.C. Smith. 1999. Application of treatments to reduce microbiological counts on beef variety meats. pp. 201-208. Beef Program Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
 42. Grona, A.D., K.E. Belk, J.N. Sofos, and G.C. Smith. 1999. Retail caselife and bacterial growth on the surface of ground beef in PVC film overwrap, in a modified atmosphere package or in a master package. pp. 171-176. Beef Program Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
 43. Kain, M.L., J.N. Sofos, K.E. Belk, and G.C. Smith. 1999. Influence of storage on bacterial numbers detected on sponges following beef carcass tissue sampling. pp. 183-188. Beef Program Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
 44. Kain, M.L., J.N. Sofos, K.E. Belk, J.O. Reagan, and G.C. Smith. 1999. Microbiological contamination baselines of beef carcasses, wholesale cuts and retail cuts. pp. 165-170. Beef Program Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
 45. Ware, L.M., M.L. Ware, L.M., M.L. Kain, J.N. Sofos, K.E. Belk, and G.C. Smith. 1999. Influence of sampling procedure, handling and storage on the microbiological status of fresh beef. pp. 157-164. Beef Program Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.

46. Ware, L.M., M.L. Kain, J.N. Sofos, K.E. Belk, and G.C. Smith. 1999. Sparging and excising as sampling procedures for fresh beef carcass tissue. Beef Program Report. Department of Animal Sciences, Colorado State University, Fort Collins, CO.
47. Bacon, R.T., J.N. Sofos, K.E. Belk, and G.C. Smith. 1999. Evaluation of multiple-hurdle microbiological interventions—to include pre-evisceration spray-washing and other technologies—for beef carcass decontamination. Final Report submitted to the National Cattlemen's Beef Association by the Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 28 p.
48. Cannell, R.C., G.C. Smith, K.E. Belk, J.D. Tatum, J.N. Sofos, and G.R. Schmidt. 1999. Beef quality assurance audits: Incidence of injection-site damage in top sirloin butts and in muscles of the round—1998. Final Report submitted to the National Cattlemen's Beef Association by the Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 24 p.
49. Vonada, M.L., B.S. Bidner, K.E. Belk, F.K. McKeith, W.R. Lloyd, K.K. Scheller, M.E. O'Connor, G.C. Smith, and J.N. Sofos. 1999. Pork consumer preference study—South Korea, Phase I. Final Report submitted to the U.S. Meat Export Federation by the Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 26 p.
50. Smith, G.C., R.C. Cannell, K.E. Belk, J.D. Tatum, J.N. Sofos, and G.R. Schmidt. 1999. Beef quality assurance audits: incidence of injection-site damage in top sirloin butts and in muscles of the round—March through September. Final Report submitted to the National Cattlemen's Beef Association by the Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 25 p.
51. Belk, K.E., H.N. Zerby, W.R. Henning, J.N. Sofos, and G.C. Smith. 1999. Microbial contamination of raw ingredients and location of process control points for the manufacturing of ground beef destined for sale at retail supermarkets. Final Report submitted to the National Cattlemen's Beef Association by the Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 16 p.
52. Duffy, E.A., K.E. Belk, J.N. Sofos, G.C. Smith, G.R. Bellinger, and A. Pape. 1999. National pork retail microbiological baseline. Final Report submitted to the National Pork Producers Council by the Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 25 p.
53. Duffy, E.A., S.B. LeValley, M.L. Kain, K.E. Belk, J.D. Tatum, J.N. Sofos, G.C. Smith, and C.V. Kimberling. 1999. Sheep pathogen reduction interventions and animal production food safety practices. Final Report submitted to the U.S. Department of Agriculture and American Sheep Industry Association, Inc. by the Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 49 p.
54. Duffy, E.A., S.B. LeValley, M.L. Kain, K.E. Belk, J.D. Tatum, J.N. Sofos, G.C. Smith, and C.V. Kimberling. 1999. Sheep pathogen reduction interventions and animal production food safety practices. Addendum to Final Report submitted to the U.S. Department of Agriculture and American Sheep Industry Association, Inc. by the Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 20 p.
55. Bacon, R.T., J.N. Sofos, K.E. Belk, and G.C. Smith. 2000. Incidence of *Salmonella* spp. on beef cattle hides and carcasses in eight commercial beef slaughtering facilities. pp. 53-56. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.

56. Bacon, R.T., J.N. Sofos, K.E. Belk, and G.C. Smith. 2000. Post-chilling application of a commercial steam vacuum unit to fresh beef adipose tissue inoculated with *Salmonella* spp. pp. 35-39. Animal Sciences Research Report, Department of Animal Sciences, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
57. Bacon, R.T., J.N. Sofos, K.E. Belk, and G.C. Smith. 2000. Evaluation of “Zero Tolerance” final rail inspection conducted in commercial beef processing facilities. pp. 41-44. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
58. Bacon, R.T., J.N. Sofos, K.E. Belk, and G.C. Smith. 2000. A comparison of the three commercial beef carcass decontamination systems. pp. 45-51. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
59. Bacon, R.T., J.N. Sofos, K.E. Belk, and G.C. Smith. 2000. Post chilling application of a commercial steam vacuum unit to fresh beef adipose tissue inoculated with *Salmonella* spp. Confidential Final Report submitted to Supreme Beef, Dallas, TX by the Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 17 p.
60. Bacon, R.T., K.E. Belk, J.N. Sofos, and G.C. Smith. 2000. Incidence of *Escherichia coli* O157:H7 on hide, carcass and beef trimmings samples collected from United States packing plants. Confidential Final Report submitted to the American Meat Institute Foundation by the Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 33 p.
61. Bacon, R.T., J.N. Sofos, K.E. Belk, and G.C. Smith. 2000. Microbial mapping III. Determining microbial counts on beef subprimal cuts and trimmings during/following fabrication with and without microbiological interventions. Final Report submitted to the National Cattlemen’s Beef Association by the Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 25 p.
62. Duffy, E.A., R.T. Bacon, S.L. Kochevar, K.E. Belk, J.N. Sofos, and G.C. Smith. 2000. Effect of pre-evisceration spray-washing pressure on removal of visible and microbiological contamination from lamb carcasses. Final Report submitted to ConAgra Lamb Division by the Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 26 p.
63. Smith, C.D., K.E. Belk, J.N. Sofos, J.A. Scanga, M.L. Kain, and G.C. Smith. 2000. Effects of deligen II, as a decontamination intervention, when applied to hides, carcasses and to ground beef during blending and the impact of using the system on rates of oxidation when applied to lean and fat tissue and ground beef. Final Report submitted to National Cattlemen’s Beef Association by the Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 15 p.
64. Duffy, E.A., K.E. Belk, J.N. Sofos, G.R. Bellinger, A. Pape, and G.C. Smith. Levels of microbial contamination in United States pork retail products. Animal Sciences Research Report. pp. 23-27. Department of Animal Sciences, Colorado State University, Fort Collins, CO.
65. Segomelo, K., M.L. Kain, K.E. Belk, G.R. Bellinger, J.A. Scanga, J.N. Sofos, and G.C. Smith. 2000. Changes in inoculated bacterial pathogens on fresh pork stored at temperatures to simulate mild distribution abuse. Animal Sciences Research Report. pp. 57-59. Department of Animal Sciences, Colorado State University, Fort Collins, CO.
66. Segomelo, K., M.L. Kain, K.E. Belk, G.R. Bellinger, J.A. Scanga, J.N. Sofos, and G.C.

- Smith. 2000. Pathogenic bacteria populations in inoculated fresh pork after chilled storage and simulated consumer abuse. Animal Sciences Research Report. pp. 61-65. Department of Animal Sciences, Colorado State University, Fort Collins, CO.
67. Sofos, J.N., K.E. Belk, G.C. Smith, M. Kain, G. Bedie, K. Strohecker, J. Scanga, and J. Samelis. 2000. Inactivation or inhibition of post-processing contamination of *Listeria monocytogenes* in pork products with antimicrobials in the formulation or by post-processing decontamination. Final Report submitted to National Pork Producers Council by the Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 48 p.
68. Smith, C.D., K.E. Belk, J.N. Sofos, G.R. Bellinger, and G.C. Smith. 2000. Reduction of bacteria populations on beef heads and tongues. Animal Sciences Research Report pp. 19-22. Department of Animal Sciences, Colorado State University, Fort Collins, CO.
69. Belk, K.E., J.N. Sofos, G.C. Smith, J.A. Scanga, K. Kegomelo, M.L. Kain, and G.R. Bellinger. 2000. Growth of bacteria on pork carcasses and cuts following application of different chilling procedures and after being subjected to temperature abuse during distribution and by consumers. Final Report submitted to National Pork Producers Council by the Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 115 p.
70. Ransom, J.R., R.T. Bacon, K.E. Belk, J.N. Sofos, J.A. Scanga, and G.C. Smith. 2000. Develop optimal methods for sampling rectal/colonic feces, hides and carcasses to test for presence of *Escherichia coli* O157:H7 and *Salmonella* spp. Final Report submitted to the American Meat Institute Foundation by the Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 20 p.
71. Smith, G.C., C.D. Smith, K.E. Belk, J.A. Scanga, and J.N. Sofos. 2000. Current issues in the meat industry and their impact on the cow/calf sector. Presented at the Robert Taylor Beef Symposium, Fort Collins, CO. 8 p.
72. Smith, G.C., J.N. Sofos, K.E. Belk, J.A. Scanga, and J.D. Tatum. 2000. Bacteriological safety of beef, pork and lamb. Presented at the Annual Convention of the Southwest Meat Association, San Antonio, TX. pp. 58 p.
73. Smith, G.C., K.E. Belk, J.N. Sofos, J.D. Tatum, and S.N. Williams. 2000. High vitamin E beef: the science and technology. Presented at the Canadian Cattle Feeders Beef Summit, Las Vegas, NV. 30 p.
74. Smith, G.C., J.N. Sofos, K.E. Belk, and J.A. Scanga. 2000. Assurance of safety of the U.S. beef supply. Presented at the Colorado Chef's Symposium, Keystone, CO. 63 p.
75. Duffy, E.A., J.N. Sofos, K.E. Belk, and G.C. Smith. 2001. National pork retail microbiological baseline. FACTS—National Pork Producers Council and American Meat Science Association. National Pork Producers Council, Des Moines, IA. 4 p.
76. Ikeda, J.S., J. Samelis, P.A. Kendall, G.C. Smith, and J.N. Sofos. 2001. Potential for growth of *Listeria monocytogenes* on decontaminated beef. pp. 57-59. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
77. Kain, M.L., J. Samelis, J.N. Sofos, J.A. Scanga, K.E. Belk, and G.C. Smith. 2001. Application of antimicrobials as post-processing solutions to control *Listeria monocytogenes* on sliced pork bologna stored at 4°C in vacuum packages. pp. 59-64. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.

78. Bedie, G.K., M.L. Kain, J. Samelis, J.N. Sofos, K.E. Belk, J.A. Scanga, and G.C. Smith. 2001. Evaluation of antimicrobials incorporated into the formulation against post-processing contamination of *Listeria monocytogenes* on frankfurters stored at 4°C in vacuum packages. pp. 65-67. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
79. Stopforth, J.D., J. Samelis, J.N. Sofos, P.A. Kendall, and G.C. Smith. 2001. Biofilm formulation of acid-adapted and nonadapted *Listeria monocytogenes* in meat decontamination washings. pp. 69-72. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
80. Kohls, L.I., J.L. Stefanek, C.D. Smith, K.E. Belk, J.A. Scanga, J.N. Sofos, and G.C. Smith. 2001. A comparison of five different modified atmosphere package methods for retail display-ready ground beef. pp. 73-76. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
81. Smith, C.D., K.E. Belk, J.N. Sofos, J.A. Scanga, M.L. Kain, and G.C. Smith. 2001. Effects of activated ozone, as a decontamination intervention, when applied to hides, carcasses, and to ground beef during blending. pp. 87-90. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
82. Smith, C.D., K.E. Belk, J.N. Sofos, J.A. Scanga, M.L. Kain, and G.C. Smith. 2001. Effects of activated ozone, on lipid peroxidation, when applied to carcasses and to ground beef during blending. pp. 91-93. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
83. Ransom, J.R., R.T. Bacon, K.E. Belk, J.N. Sofos, J.A. Scanga, and G.C. Smith. 2001. Evaluation of methods for sampling rectal/colonal feces, hides and carcasses to test for presence of *Escherichia coli* O157:H7 and *Salmonella* spp. pp. 95-98. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
84. Bacon, R.T., J.N. Sofos, K.E. Belk, and G.C. Smith. 2001. Microbial mapping III. Determining microbiological counts on beef subprimal cuts during/ following fabrication with and without microbiological decontamination treatments. pp. 105-110. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
85. Stefanek, J.L., L.I. Kohls, C.D. Smith, K.E. Belk, J.A. Scanga, J.N. Sofos, and G.C. Smith. 2001. Microbiological quality of ground beef when five case-ready modified atmosphere packing methods are used. pp. 111-115. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
86. Ransom, J.R., K.E. Belk, J.D. Stopforth, J.N. Sofos, J.A. Scanga, and G.C. Smith. 2001. Comparison Of New Intervention Additives/Chemicals With Interventions Presently In Use For Reducing Incidence of *E. coli* O157:H7 On Beef Cuts and Beef Trimmings. Final Report submitted to the National Cattlemen's Beef Association by the Center for Red Meat Safety, Colorado State University, Fort Collins, CO. 22 p.
87. Stopforth, J.D., J. Samelis, J.N. Sofos, P.A. Kendall, and G.C. Smith. 2002. Biofilm formation of acid-adapted *Escherichia coli* O157:H7 and *Listeria monocytogenes* in diluted organic acid meat decontamination washings. pp. 33-36. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
88. Calicioglu, M., J.N. Sofos, J. Samelis, P.A. Kendall, and G.C. Smith. 2002. Destruction of acid-adapted and non-adapted *Salmonella* during drying and storage of beef jerky treated

- with marinades. pp. 49-51. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
89. Calicioglu, M., J.N. Sofos, J. Samelis, P.A. Kendall, and G.C. Smith. 2002. Effect of acid adaptation and marinades on destruction of *Escherichia coli* O157:H7 during drying and storage of beef jerky. pp. 57-59. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
 90. Roeber, D.L., R.C. Cannell, W.R. Wailes, K.E. Belk, J.A. Scanga, J.N. Sofos, and G.C. Smith. 2002. Frequencies of injection-site lesions in muscles from rounds of dairy and beef cow carcasses. pp. 73-76. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
 91. Yoon, Y., P.A. Kendall, and J.N. Sofos. 2002. Inactivation of *Salmonella* during dehydration of Roma tomatoes treated with organic acids. pp. 77-80. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
 92. Calicioglu, M., J.N. Sofos, J. Samelis, P.A. Kendall, and G.C. Smith. 2002. *Listeria monocytogenes* destruction during drying and storage of beef jerky treated with marinades. pp. 85-87. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
 93. Stefanek, J.L., K.E. Belk, J.A. Scanga, J.N. Sofos, and G.C. Smith. 2002. Review of intervention technologies available for decontamination of carcasses. Final Report submitted to Purac America, Inc. by the Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 36 p.
 94. Stefanek, J.L., J.R. Ransom, J.N. Sofos, J.A. Scanga, K.E. Belk, and G.C. Smith. 2002. The potential of using ozone as a decontaminant in beef slaughtering/dressing and/or fabrication. Final Report submitted to PRAXAIR, Inc. by the Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 50 p.
 95. Ransom, J.R., K.E. Belk, J.N. Sofos, J.A. Scanga, and G.C. Smith. 2002. Comparison of intervention technologies for reducing *Escherichia coli* O157:H7 of fresh beef carcass adipose tissue. pp. 37-40. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
 96. Smith, G.C., K.E. Belk, J.A. Scanga, and J.N. Sofos. 2002. Current issues in the beef industry and their impact on the Cow/calf sector. Presented at the Judith Basin Cattlemen's Association Field Day, Stanford, MT, at the Georgia Cattlemen's Association Annual Convention (Perry, GA) and at the Mississippi Cattlemen's Association Annual Convention, Jackson, MS. 29 p.
 97. Smith, G.C., K.E. Belk, J.N. Sofos, and J.A. Scanga. 2002. The importance of value-added convenient, consumer-friendly beef products to the future of the beef industry. Presented to Texas Beef Council, Austin, TX. 20 p.
 98. Smith, G.C., J.N. Sofos, K.E. Belk, and J.A. Scanga. 2002. Just the facts, mom!! food safety risks from foodborne pathogens, chemical residues, genetically modified organisms, foreign animal diseases, and food bioterrorism. Presented to the Southern Colorado Dietetics Association, Colorado Springs, CO. 14 p.
 99. Smith, G.C., J.N. Sofos, K.E. Belk, and J.A. Scanga. 2002. The blame game: foodborne illness, hormones, antibiotics, B.S.E. and food bioterrorism. Presented to the Wisconsin Dietetics Association. Oshkosh, WI. 4 p.
 100. Smith, G.C., K.E. Belk, J.A. Scanga, and J.N. Sofos. 2002. Current issues in the beef

- industry and their impact on the cow/calf sector. Presented to the Texas Beef Council, Austin, TX. 28 p.
101. Smith, G.C., K.E. Belk, J.A. Scanga, and J.N. Sofos. 2002. Current issues in the beef industry and their impact on the cow/calf sector. Presented at the national meeting of the Cattleman Corporation of Costa Rica. San Jose, Costa Rica. 27 p.
 102. Smith, G.C., J.N. Sofos, K.E. Belk, and J.A. Scanga. 2002. Beef safety risks from pathogens, pesticides, growth promotants, antibiotics, antimicrobial-resistant microorganisms, chemical residues, genetically modified organisms, foreign animal diseases and food bioterrorism. Presented to the Denver Dietetics Association, Centennial, CO. 7 p.
 103. Smith, G.C., K.E. Belk., J.A. Scanga, J.N. Sofos, and J.D. Tatum. 2002. Traceback, traceability and source verification in the beef industry. Presented at the national meeting of the Cattleman Corporation of Costa Rica, San Jose, Costa Rica. 12 p.
 104. Ashton, L.V., K.P. Koutsoumanis, I. Geornaras, P.A. Kendall, and J.N. Sofos. 2003. Changes in *Escherichia coli* O157:H7 populations during storage of beef decontaminated with hot water and lactic acid. pp. 5-8. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
 105. Barmpalia, I.M., I. Geornaras, L.V. Ashton, P.A. Kendall, K.E. Belk, J.A. Scanga, G.C. Smith, and J.N. Sofos. 2003. Control of *Listeria monocytogenes* with preservatives in the formulation of pork bologna inoculated after slicing, and evaluated after vacuum packaging and storage at 10°C. pp. 9-13. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
 106. Yoon, Y., P.A. Kendall, G.C. Smith, and J.N. Sofos. 2003. Effect of contamination level on death of *Escherichia coli* O157:H7 during drying of beef jerky. pp. 15-18. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
 107. Stopforth, J.D., J. Samelis, J.N. Sofos, P.A. Kendall, and G.C. Smith. 2003. Inactivation of acid-adapted *Escherichia coli* O157:H7 biofilms formed in fresh beef decontamination fluids. pp. 19-22. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
 108. Geornaras, I., K.P. Koutsoumanis, L.V. Ashton, P.A. Kendall, and J.N. Sofos. 2003. Influence of decontamination treatments on survival and growth of *Salmonella* during storage of fresh beef. pp. 23-25. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
 109. Roeber, D.L., K.E. Belk, S.B. LeValley, J.A. Scanga, J.N. Sofos, P. Rodgers, and G.C. Smith. 2003. Producing consumer products from sheep: the sheep safety and quality assurance program. pp. 67-70. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
 110. Ransom, J.R., K.E. Belk, J.N. Sofos, and G.C. Smith. 2003. Treatment of beef hides with cetylpyridinium chloride solution to reduce contamination before slaughter of beef cattle. Final Report submitted to the National Cattlemen's Beef Association by the Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 6 p.
 111. Ransom, J.R., J.N. Sofos, K.E. Belk, J.A. Scanga, K.L. Hossner, K.D. Childs, R.S. Yemm, and G.C. Smith. 2003. Susceptibility of *Escherichia coli* O157:H7, *Salmonella* Typhimurium, and *Listeria monocytogenes*, inoculated onto beef tissues, steaks and RTE

- products, to lactic acid, lactoferrin and activated lactoferrin. Final Report submitted to the National Cattlemen's Beef Association by the Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 41 p.
112. Ransom, J.R., K.E. Belk, J.N. Sofos, J.A. Scanga, T.E. Engle, and G.C. Smith. 2003. Investigation of on-farm management practices as pre-harvest beef microbiological interventions. Final Report submitted to the National Cattlemen's Beef Association by the Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 16 p.
 113. Reddy, M.C.S., J.A. Scanga, K.E. Belk, J.N. Sofos, and G.C. Smith. 2003. The potential of using organic acid slurry (OAS) as antimicrobial intervention on pre-chilled beef adipose tissue. Final Report submitted to Penford Food Ingredients Company by the Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 14 p.
 114. Stopforth, J.D., J.N. Sofos, K.E. Belk, and G.C. Smith. 2003. Microbial profiles and food safety intervention studies at Packerland plants. Final Report submitted to DuPont Food Industry Solutions by the Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 26 p.
 115. Stopforth, J.D., L.V. Ashton, J.A. Scanga, J.N. Sofos, K.E. Belk, and G.C. Smith. 2003. Evaluation of existing and proposed or novel chemicals as single and sequential fresh beef decontamination interventions. Final Report submitted to DuPont Food Industry Solutions and Food Safety Net Services, by the Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 22 p.
 116. LeValley, S.B., E.A. Duffy, K.E. Belk, J.D. Tatum, J.N. Sofos, G.C. Smith, and C.V. Kimberling. 2003. Sheep pathogen reduction interventions and animal production food safety practices. pp. 71-74. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
 117. Sofos, J.N., K.E. Belk, J.A. Scanga, and G.C. Smith. 2003. Optimization of antimicrobials for control of *Listeria monocytogenes* and for acceptable pork product quality. Final Report to submitted to the National Pork Board by the Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 18 p.
 118. Rose, S.R., K.E. Belk, J.N. Sofos, J.A. Scanga, J.D. Tatum, K.L. Hossner, and G.C. Smith. 2003. An evaluation of lactic acid treatment on microbiological, chemical and sensory properties of fresh beef trimmings. Final Report submitted to Purac America, Inc. by the Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 37 p.
 119. Yoon, Y., P.N. Skandamis, P.A. Kendall, G.C. Smith, and J.N. Sofos. 2004. Effect of drying temperature and marination in reducing *Listeria monocytogenes* on beef jerky. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 4 p.
 120. Ashton, L.V., J.D. Stopforth, P.N. Skandamis, P.A. Kendall, K.E. Belk, J.A. Scanga, G.C. Smith, and J.N. Sofos. 2004. Influence of inoculum preparation procedure on *Escherichia coli* O157:H7 in fresh beef stored under anaerobic conditions. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 6 p.
 121. Ashton, L.V., I. Geornaras, K.E. Belk, J.A. Scanga, G.C. Smith, and J.N. Sofos. 2004. Acid tolerance of *Listeria monocytogenes* during storage of inoculated bologna or ham exposed to antimicrobial solutions. Animal Sciences Research Report, Department of Animal

- Sciences, Colorado State University, Fort Collins, CO. 5 p.
122. Barmpalia, I.M., I. Geornaras, P.A. Kendall, K.E. Belk, J.A. Scanga, G.C. Smith, and J.N. Sofos. 2004. Use of antimicrobials in the formulation and as dipping solutions to control *Listeria monocytogenes* in pork frankfurters. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 7 p.
 123. Geornaras, I., K.E. Belk, J.A. Scanga, P.A. Kendall, G.C. Smith, and J.N. Sofos. 2004. Control of *Listeria monocytogenes* on inoculated commercial ham and bologna slices by dipping in antimicrobial solutions. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 5 p.
 124. Geornaras, I., K.E. Belk, J.A. Scanga, P.A. Kendall, G.C. Smith, and J.N. Sofos. 2004. Antimicrobial dipping treatments to control *Listeria monocytogenes* in commercial frankfurters and smoked sausages. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 5 p.
 125. Rose, S.E., K.E. Belk, J.N. Sofos, J.A. Scanga, J.D. Tatum, K.L. Hossner, and G.C. Smith. 2004. An evaluation of lactic acid treatments of fresh beef trimmings on microbiological, chemical, and sensory properties. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 4 p.
 126. Geornaras, I. and J.N. Sofos. 2004. Evaluation of the antimicrobial activity of ϵ -polylysine. Research Report submitted to Chisso America, Inc. by the Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 31 p.
 127. Hoffman, T.W., D.L. Roeber, K.E. Belk, S.B. LeValley, J.A. Scanga, J.N. Sofos and G.C. Smith. 2004. Producing consumer products from sheep: the sheep safety and quality assurance program. Report to the American Sheep Industry Association by the Meat Science Program, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 87 p.
 128. Hossner, K.L., K.E. Belk, R.S. Yemm, G.L. Mason, B.A. Cummings, S. Sonnenshein, M.C.S. Reddy, J.N. Sofos, J.A. Scanga, J.D. Tatum, and G.C. Smith. 2004. Improving sensitivity, precision and repeatability of the GFAP-ELISA for detecting CNS contamination in AMR-generated tissues compared to the immunohistochemical protocol used by USDA-FSIS. Final Report to the National Cattlemen's Beef Association by the Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 108 p.
 129. Phelps, W.A., J.A. Scanga, K.E. Belk, J.N. Sofos, and G.C. Smith. 2004. Bio-waste disposal and utilization in Colorado. Final Report to the Colorado Department of Higher Education, by the Center for Red Meat Safety, Colorado State University, Fort Collins, CO. 192 p.
 130. Ransom, J.R., K.E. Belk, J.N. Sofos, J.A. Scanga, T.E. Engle, and G.C. Smith. 2004. Investigation of on-farm management practices as pre-harvest beef microbiological interventions. Final Report—Addendum to the National Cattlemen's Beef Association by the Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 26 p.
 131. Sofos, J.N., I.M. Barmpalia, I. Geornaras, Y. Yoon, P.A. Kendall, K.E. Belk, J.A. Scanga, and G.C. Smith. 2005. Comparison of use of activated lactoferrin with use of a 'Gold Standard' combination/concentration of antimicrobials for post-processing control of *Listeria monocytogenes* in ready-to-eat meat products. American Meat Institute Foundation Final Report.

132. Yoon, Y., P.A. Kendall, G.C. Smith, and J.N. Sofos. 2005. Development of models to evaluate the effect of beef jerky drying temperature and marination against *Salmonella*. 5 p. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
133. Lianou, A., J.D. Stopforth, Y. Yoon, and J.N. Sofos. 2005. Growth and heat resistance variation of *Listeria monocytogenes* strains. 3 p. Animal Science Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
134. Simpson, C.A., J.R. Ransom, J.A. Scanga, K.E. Belk, J.N. Sofos, and G.C. Smith. 2005. Microbiological populations on beef carcass surfaces exposed to air-chilling or spray-chilling. 5 p. Animal Science Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
135. Geornaras, I., K.E. Belk, J.A. Scanga, G.C. Smith, and J.N. Sofos. 2005. Effect of ϵ -popylysine against *Escherichia coli* O157:H7, *Salmonella* Typhimurium and *Listeria monocytogenes*. 5 p. Animal Science Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
136. Heller, C.E., J.A. Scanga, J.N. Sofos, K.E. Belk, R.T. Bacon, R.F. Huffman, and G.C. Smith. 2005. Determination of residual effects of 2.5% and 5.0% lactic acid application to beef subprimals on aerobic bacteria, L-lactate levels and retained moisture. Report to the USDA Food Safety Inspection Service. Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
137. Heller, C.E., J.N. Sofos, K.E. Belk, G.C. Smith, R.T. Bacon, and J.A. Scanga. 2005. Use of warm (55 °C) 2.5% or 5.0% lactic acid for: (a) reducing microbial counts on beef subprimal cuts and beef trimmings following fabrication, and (b) reducing incidence of *E. coli* O157:H7 in combo-bins of beef trimmings and inside (in the interior) beef cuts subjected to blade/needle or moisture-enhancement tenderization. Final Report to the American Meat Institute Foundation. Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
138. Simpson, C.A., K. Childs, W. Warren-Serna, K.E. Belk, J.N. Sofos, J.A. Scanga, and G.C. Smith. 2005. Molecular characterization of *Escherichia coli* O157:H7; routes of contamination from feedlot to harvest floor. Final Report to the National Cattleman's Beef Association, April, 2005. Center for Red Meat Safety, Colorado State University, Fort Collins, CO.
139. Heller, C.E., J.A. Scanga, J.N. Sofos, K.E. Belk, and G.C. Smith. 2005. Decontamination of beef cuts, intended for blade/needle or moisture-enhancement tenderization by surface trimming vs. rinsing with solutions of hot (82°C) water, warm (55°C) lactic acid or activated lactoferrin plus warm (55°C) lactic acid. Final Report to the National Cattlemen's Beef Association, Centennial, CO. Center for Red Meat Safety, Colorado State University, Fort Collins, CO.
140. Carlson, B.A., J.A. Scanga, K.E. Belk, J.N. Sofos, and G.C. Smith. 2005. Further study of hide-on carcass washing to identify alternative chemicals/conditions for lowering microbial indicator counts and incidence of *E. coli* O157:H7 on incoming slaughter cattle. Final Report to the National Cattlemen's Beef Association, Centennial, CO. Center for Red Meat Safety, Colorado State University, Fort Collins, CO.
141. Smith, G.C., K.L. Hossner, T.E. Engle, K.E. Belk, J.A. Scanga, J.N. Sofos, T. Grandin, and J.D. Tatum. 2005. Conventional, natural, grass-fed and organic beef; Fact Sheet. pp. 1-49.

- Final Report to the National Cattlemen's Beef Association, Centennial, CO. Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
142. Bowling, M.B., J.A. Scanga, K.E. Belk, K.L. Hossner, R.S. Yemm, J.N. Sofos, J.D. Tatum, and G.C. Smith. 2005. A comparison of residual GFAP levels on the blade, in the nose wheel housing and in the drive wheel housing of the Jarvis Buster IX and Buster IV carcass splitting saws before and after dipping. Final Report to the National Cattlemen's Beef Association, Centennial, CO. Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
 143. Bowling, M.B., K.E. Belk, K.L. Hossner, R.S. Yemm, J.N. Sofos, J.A. Scanga, J.D. Tatum, and G.C. Smith. 2005. An evaluation of central nervous system (CNS) cross-contamination due to carcass splitting in commercial beef packing plants using glial fibrillary acidic protein (GFAP). Final Report to the National Cattlemen's Beef Association, Centennial, CO. Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
 144. Bowling, M.B., J.A. Scanga, K.E. Belk, K.L. Hossner, R.S. Yemm, J.N. Sofos, J.D. Tatum, and G.C. Smith. 2005. An evaluation of the ability of commercial carcass washing cabinets to remove glial fibrillary acidic protein (GFAP) from beef carcasses. Final Report to the National Cattlemen's Beef Association, Centennial, CO. Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
 145. Bowling, M.B., J.A. Scanga, K.E. Belk, K.L. Hossner, R.S. Yemm, J.N. Sofos, J.D. Tatum, and G.C. Smith. 2005. Evaluation of splitting saw washing procedures to remove CNS tissue. Final Report to the National Cattlemen's Beef Association, Centennial, CO. Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
 146. Rovira P.J., J.A. Scanga, T. Grandin, K. Hossner, R. Yemm, G.A. Dewell, K.E. Belk, J.D. Tatum, J.N. Sofos, and G.C. Smith. 2006. Identification of humane cattle stunning systems that minimize likelihood of central nervous system tissue entering the circulatory system. Final Report to the National Cattlemen's Beef Association, Centennial, CO. Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
 147. Carlson, B.A. M.B. Bowling, J. Ruby, J.A. Scanga, K.E. Belk, J.N. Sofos, G.R. Bellinger, W. Warren-Serna, B. Centrella, S. Wood, R.A. Bowling, and G.C. Smith. 2006. Determination Of The Most Effective Intervention Strategy For Microbiological Reduction On Cattle Hides Prior To Removal. pp. 1-23. Final Report Submitted to the National Cattlemen's Beef Association. Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO and Food Safety Net Services, San Antonio, TX.
 148. Carlson, B.A., K.K. Nightingale, J.A. Scanga, J.D. Tatum, J.N. Sofos, G.C. Smith, and K.E. Belk. 2006. Identification and Evaluation of Cattle Persistently Shedding vs. Cattle Non-Persistently Shedding *Escherichia coli* O157:H7. Final Research Report submitted to the National Cattlemen's Beef Association. Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO 80523-1171.
 149. Bowling, M.B., K.E. Belk, J.A. Scanga, J.N. Sofos, J.D. Tatum, K.K. Nightingale, L.D. Goodridge, and G.C. Smith. 2006. The Multiple and Sequential Use of Carcass microbiological interventions on Beef Carcasses. Final Report to the National Cattlemen's Beef Association, Centennial, CO. Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO.

150. Bowling, M.B., K.E. Belk, J.A. Scanga, J.N. Sofos, J.D. Tatum, K.K. Nightingale, L.D. Goodridge, and G.C. Smith. 2006. The Multiple and Sequential Use of Carcass microbiological interventions on Pork Carcasses. Final Report to the National Pork Producer's Council, Washington, DC. Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
151. Bass, P.D., K.E. Belk, J.A. Scanga, J.N. Sofos, and G.C. Smith. 2006. Effects of 5% lactic acid applications on Enterobacteriaceae levels and prevalence of *Salmonella* in low temperature edible rendering. Final Report to Cargill Meat Solutions, Inc. Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
152. Murphy, R.G.L., I. Geornaras, B.E. Powers, J.A. Scanga, K.E. Belk, and J.N. Sofos. 2006. Evaluate the potential of the Hydrol-Pro Technologies, Inc., BioMEER chemical hydrolysis unit to cause a 4-log reduction in the concentration of *Geobacillus stearothermophilus* (ATCC 10149) spores. Final Report submitted to the sponsor.
153. Lianou, A., I. Geornaras, P.A. Kendall, K.E. Belk, J.A. Scanga, G.C. Smith, and J.N. Sofos. 2006. Behavior of *Listeria monocytogenes* in commercial turkey breast during aerobic storage at 45°F under two contamination scenarios. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 4 p.
154. Lianou, A., I. Geornaras, P.A. Kendall, K.E. Belk, J.A. Scanga, G.C. Smith, and J.N. Sofos. 2006. Fate of *Listeria monocytogenes* in commercial ham under conditions simulating contamination at the processing or retail environment and home storage. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 4 p.
155. Carlson, B.A., J.A. Scanga, K.E. Belk, J.N. Sofos, and G.C. Smith. 2006. Study of hide washing for reduction of microbial counts on incoming slaughter cattle. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 4 p.
156. Carlson, B.A., J.R. Ransom, J.A. Scanga, K.E. Belk, J.N. Sofos, and G.C. Smith. 2006. Evaluation of Avgard for its effectiveness at reducing microbial indicator counts on beef adipose tissue. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 4 p.
157. Carlson, B.A., M.B. Bowling, J. Ruby, J.A. Scanga, K.E. Belk, J.N. Sofos, G.R. Bellinger, W. Warren-Serna, B. Centrella, S. Wood, R.A. Bowling, and G.C. Smith. 2006. Evaluation of strategies for reduction of microbiological contamination on cattle hides. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 5 p.
158. Duran, G., and J.N. Sofos. 2006. Effects of low equal molar concentrations of three food grade acids on *Listeria monocytogenes* in bologna. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 4 p.
159. Duran, G., and J.N. Sofos. 2006. Determination of minimum inhibitory concentrations of sodium lactate and sodium diacetate combinations against individual *Listeria monocytogenes* strains. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 4 p.
160. Heller, C.A., J.A. Scanga, J.N. Sofos, K.E. Belk, W. Warren-Serna, G.R. Bellinger, R.T. Bacon, M.I. Rossman, and G.C. Smith. 2006. Decontamination of beef subprimal cuts, intended for mechanical tenderization. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 3 p.

161. Rovira P.J., J.A. Scanga, T. Grandin, K. Hossner, R. Yemm, K.E. Belk, J.D. Tatum, J.N. Sofos, and G.C. Smith. 2006. Identification of humane cattle stunning systems that minimize likelihood of central nervous system tissue entering the circulatory system. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 4 p.
162. Yoon, Y., and J.N. Sofos. 2006. The effect of autoinducer-2-like activity on biofilm formation by *Salmonella*. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 3 p.
163. Yoon, Y., and J.N. Sofos. 2006. Modeling the growth/no growth interface of *Listeria monocytogenes* in bologna. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 3 p.
164. Mukherjee, A., Y. Yoon, J.N. Sofos, G.C. Smith, K.E. Belk, and J.A. Scanga. 2007. Evaluate survival/growth during frozen, refrigerated, or retail type storage, and thermal resistance, following storage of *Escherichia coli* O157:H7 contamination on or in marinated, tenderized or restructured beef steaks and roasts which will minimize survival or enhance destruction of the pathogen. Final Report submitted to the National Cattlemen's Beef Association, by the Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 84 p.
165. Byelashov, O.A., P.A. Kendall, K.E. Belk, J.A. Scanga, and J.N. Sofos. 2007. Effect of lactic acid and sodium lauryl sulfate against *Listeria monocytogenes* on frankfurters. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
166. Byelashov, O.A., B.A. Carlson, G. Duran, I. Geornaras, P.A. Kendall, J.A. Scanga, G.C. Smith, and J.N. Sofos. 2007. Fate of *Listeria monocytogenes* during storage of pepperoni. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
167. Byelashov, O.A., C.A. Simpson, I. Geornaras, P.A. Kendall, K.E. Belk, J.A. Scanga, G.C. Smith, and J.N. Sofos. 2007. Fate of *Listeria monocytogenes* on stored frankfurters. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
168. Mukherjee, A., Y. Yoon, K.E. Belk, J.A. Scanga, G.C. Smith, and J.N. Sofos. 2007. Cooking destruction of *Escherichia coli* O157:H7 in beef with marination and tenderization ingredients. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
169. Mukherjee, A., Y. Yoon, K.E. Belk, J.A. Scanga, G.C. Smith, and J.N. Sofos. 2007. Reduction of *Escherichia coli* O157:H7 by cooking beef treated with different restructuring ingredients. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
170. Geornaras, I., Y. Yoon, K.E. Belk, J.A. Scanga, G.C. Smith, and J.N. Sofos. 2007. Antimicrobial activity of ϵ -polylysine in various food extracts. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
171. Shen, C., and J.N. Sofos. 2007. Activity of hops beta acids. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
172. Yoon, Y., A. Mukherjee, I. Geornaras, K.E. Belk, J.A. Scanga, G.C. Smith, and J.N. Sofos. 2007. Effect of tenderizers combined with organic acids on *Escherichia coli* O157:H7 in nonintact beef. Animal Sciences Research Report, Department of Animal Sciences,

- Colorado State University, Fort Collins, CO.
173. Yoon, Y., and J.N. Sofos. 2007. Quorum sensing and growth of *Escherichia coli* O157:H7 in culture broth. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
 174. Yoon, Y., G. Duran, I. Geornaras, J.A. Scanga, P.A. Kendall, K.E. Belk, G.C. Smith, and J.N. Sofos. 2007. Growth rate of *Listeria monocytogenes* on uncured turkey breast. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
 175. Rodríguez-Marval, M., I. Geornaras, P.Kendall, L. Medeiros, J. LeJeune and J.N. Sofos. 2007. *Listeria* and the home environment. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
 176. Simpson, C.A., O. Byelashov, I. Geornaras, P.A. Kendall, J.A. Scanga, K.E. Belk, G.C. Smith, and J.N. Sofos. 2007. Fate of *Listeria monocytogenes* during thawing and storage of frankfurters. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
 177. Carlson, B.A., K.K. Nightingale, J.A. Scanga, J.N. Sofos, G.C. Smith and K.E. Belk. 2007. Investigation of the persistence of *Escherichia coli* O157:H7 in a fed cattle population. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
 178. Bass, P.D., K.E. Belk, M.B. Bowling, T.G. Field, S.H. Geleta, S.B. LeValley, J.M. Meisinger, R.G.L. Murphy, D.L. Pendell, J.A. Scanga, G.C. Smith, J.N. Sofos, J.D. Tatum and W.R. Wailes. 2007. Assessing the impact of the National Animal Identification System (NAIS) with regard to beef, pork and lamb harvesting and rendering facilities in the US. Final Report submitted to the USDA-APHIS-VS by Colorado State University and the Colorado Department of Agriculture. 90 p.
 179. Adler, J.M., I. Geornaras, K.E. Belk, G.C. Smith, and J.N. Sofos. 2008. Attachment and growth of *Escherichia coli* O157:H7 on stainless steel under processing conditions. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 3 p.
 180. Adler, J.M., I. Geornaras, O.A. Byelashov, K.E. Belk, G.C. Smith, and J.N. Sofos. 2008. Survival of *Escherichia coli* O157:H7 in meat brining solutions with antimicrobials. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 4 p.
 181. Adler, J.M., Y. Yoon, K.E. Belk, J.A. Scanga, G.C. Smith, and J.N. Sofos. 2008. Growth of *Escherichia coli* O157:H7 on stainless steel in fluids containing meat residues and natural flora. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 3 p.
 182. Byelashov, O.A., I. Geornaras, P.A. Kendall, and J.N. Sofos. 2008. Growth of *Listeria monocytogenes* on sliced and inoculated pastrami. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 3 p.
 183. Gupta, S., P.A. Kendall, I. Geornaras, and J.N. Sofos. 2008. Survival of *Listeria monocytogenes* on kitchen countertop laminate surfaces. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 4 p.
 184. Sofos, J.N., Y. Yoon, C.A. Simpson, D. Dourou, J.M. Adler, A. Mukherjee, I. Geornaras, L. Goodridge, J.A. Scanga, K.E. Belk, and G.C. Smith. 2008. Formation, destruction and removal of *Escherichia coli* O157:H7 biofilms on materials that comprise meat-contact

- surfaces in beef fabrication and grinding processes. Final report submitted to the National Cattlemen's Beef Association, 112 p.
185. Murphy, R.G.L., J.A. Scanga, B.E. Powers, P.B. Nash, K.C. VerCauteren, J.L. Pilon, J.N. Sofos, K.E. Belk, and G.C. Smith. 2008. Alkaline hydrolysis of prion-positive materials for purposes of disposal. Final Report submitted to National Cattlemen's Beef Association, 41 p.
 186. Bowling, M.B., K.E. Belk, J.A. Scanga, J.N. Sofos, and G.C. Smith. 2008. The Multiple and sequential use of carcass microbiological interventions on beef carcasses. Final Report submitted to the European Union Scientific Committee, Brussels, Belgium, 23 p.
 187. Bowling, M.B., K.E. Belk, J.A. Scanga, J.N. Sofos, and G.C. Smith. 2008. The multiple and sequential use of carcass microbiological interventions on pork carcasses. Final Report submitted to the European Union Scientific Committee, Brussels, Belgium, 18 p.
 188. Bowling, M.B., K.E. Belk, J.N. Sofos, J.D. Tatum, and G.C. Smith. 2009. Ground beef sample collection for residue analysis. Final report to the National Cattlemen's Beef Association. Department of Animal Sciences, Center for Meat Safety & Quality, Colorado State University, Fort Collins, CO. 20 p.
 189. Bowling, M.B., K.E. Belk, J.N. Sofos, J.D. Tatum, and G.C. Smith. 2009. Determination of antibiotic, β -agonist, and non-steroidal anti-inflammatory drug residues in ground beef from USDA Certified Organic, USDA Process Verified Never Ever 3, conventional, and market cow and bull sources. Final report to the National Cattlemen's Beef Association. Center for Meat Safety & Quality, Colorado State University, Fort Collins, CO. 15 p.
 190. Geornaras, I., N. Chorianopoulos, K.Y. Ko, J.M. Adler, O.A. Byelashov, S. Gupta, C. Shen, K.E. Belk, G.C. Smith, and J.N. Sofos. 2009. Effect of traditional and modified enhancement solution ingredients on survival of *Escherichia coli* O157:H7 during storage and cooking of moisture-enhanced beef. Final report submitted to the American Meat Institute Foundation by the Center for Meat Safety & Quality, Food Safety Cluster, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 157 p. Available at: <http://www.amif.org/ht/d/sp/i/26883/pid/26883#Ecoli>. Accessed 19 November, 2009.
 191. Yang, H., O.A. Byelashov, I. Geornaras, L. Goodridge, K.K. Nightingale, K.E. Belk, G.C. Smith, and J.N. Sofos. 2009. Screening for antibiotic-resistance genes and class 1 integrons in commensal bacteria in agricultural and other environments and their potential transfer to pathogenic bacteria. Final report submitted to the National Cattlemen's Beef Association by the Center for Meat Safety & Quality, Food Safety Cluster, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 57 p.
 192. Green, M.D., R.G.L. Murphy, T.L. Desimone, C.I. Pittman, M.B. Bowling, C.L. Dixon, F.A. Carvalho, L. Goodridge, K.K. Nightingale, J.N. Sofos, J.D. Tatum, D. Woerner, G.C. Smith, and K.E. Belk. 2010. A review of procedures to extend the storage life of chilled and frozen beef, pork, and lamb muscle cuts, variety meats, and processed products destined for foreign markets, and a presentation of storage life estimates. Final report submitted to the United States Meat Export Federation, Denver, CO, by the Center for Meat Safety & Quality, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 166 p.
 193. Pittman, C.I., B. Bisha, L. Goodridge, J.M. Adler, I. Geornaras, J.N. Sofos, D.R. Woerner, P.A. Kendall, and K.E. Belk. 2010. JBS microbiological intervention validation - Blitz.

- Final research report submitted to JBS S.A., Greeley, CO. Department of Animal Sciences, Colorado State University, Fort Collins, CO.
194. Pittman, C.I., B. Bisha, L. Goodridge, J.M. Adler, I. Geornaras, J.N. Sofos, D.R. Woerner, P.A. Kendall, and K. E. Belk. 2010. JBS microbiological intervention validation - Lactic acid. Final research report submitted to JBS S.A., Greeley, CO. Department of Animal Sciences, Colorado State University, Fort Collins, CO.
 195. Pittman, C.I., B. Bisha, L. Goodridge, J.M. Adler, I. Geornaras, J.N. Sofos, D.R. Woerner, P.A. Kendall, and K.E. Belk. 2010. JBS microbiological intervention validation - Spray in bag technologies. Final research report submitted to JBS S.A., Greeley, CO. Department of Animal Sciences, Colorado State University, Fort Collins, CO.
 196. Pittman, C.I., B. Bisha, L. Goodridge, J.M. Adler, I. Geornaras, J.N. Sofos, D.R. Woerner, P.A. Kendall, and K.E. Belk. 2010. JBS microbiological intervention validation - SYNTRx. Final research report submitted to JBS S.A., Greeley, CO. Department of Animal Sciences, Colorado State University, Fort Collins, CO.
 197. Pittman, C.I., B. Bisha, L. Goodridge, J.M. Adler, I. Geornaras, J.N. Sofos, D.R. Woerner, P.A. Kendall, and K.E. Belk. 2010. JBS microbiological intervention validation. Final research report submitted to JBS S.A., Greeley, CO. Department of Animal Sciences, Colorado State University, Fort Collins, CO.
 198. Pittman, C.I., B. Bisha, L. Goodridge, J.M. Adler, I. Geornaras, J.N. Sofos, D.R. Woerner, P.A. Kendall, and K.E. Belk. 2010. Antimicrobial chemicals for sub-primal microbiological intervention. Final research report submitted to Hawkins, Inc., Glen Allen, VA. Department of Animal Sciences, Colorado State University, Fort Collins, CO.
 199. Pittman, C.I., B. Bisha, L. Goodridge, J.M. Adler, I. Geornaras, J.N. Sofos, D.R. Woerner, P.A. Kendall, and K.E. Belk. 2010. Validation of citrus essential oils to control foodborne pathogens on beef carcasses and subprimals. Final research report submitted to the National Cattlemen's Beef Association, Centennial, CO. Department of Animal Sciences, Colorado State University, Fort Collins, CO.
 200. Geornaras, I., H. Yang, N. Andritsos, A. Fouladkhah, S. Manios, G.D. Moschonas, M.C. Nunnally, K.E. Belk, K.K. Nightingale, D.R. Woerner, G.C. Smith, and J.N. Sofos. 2011. Evaluation of chemical decontamination treatments for beef trimmings against *Escherichia coli* O157:H7, non-O157 Shiga toxin-producing *E. coli* and antibiotic resistant and susceptible *Salmonella* Typhimurium and *Salmonella* Newport. Final report submitted to the American Meat Institute Foundation by the Center for Meat Safety & Quality, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 146 p.
 201. Moschonas, G.D., I. Geornaras, J.D. Stopforth, D. Wach, D.R. Woerner, K.E. Belk, G.C. Smith, and J.N. Sofos. 2011. Development of an intervention to reduce the likelihood of *Salmonella* contamination in raw poultry intended for use in the manufacture of frozen, not-ready-to-eat entrees. Final report submitted to the American Meat Institute Foundation by the Center for Meat Safety & Quality, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 66 p.
 202. Pittman, C.I., I. Geornaras, D.R. Woerner, K.K. Nightingale, J.N. Sofos, L. Goodridge, and K.E. Belk. 2011. Evaluation of lactic acid as an initial and secondary subprimal intervention for *Escherichia coli* O157:H7, non-O157 shiga toxin-producing *E. coli*, and a non-pathogenic *E. coli* surrogate for *E. coli* O157:H7. Final report submitted to JBS, Greeley, CO, by the Center for Meat Safety & Quality, Department of Animal Sciences, Colorado State University, Fort Collins, CO.

203. Pittman, C.I, I. Geornaras, K.K. Nightingale, J.N. Sofos, D.R. Woerner, L. Goodridge, and K.E.Belk. 2011. Assessment of BoviBrom against *Escherichia coli* on beef carcass tissue. Final report submitted to Elanco Animal Health, Greenfield, IN, by the Center for Meat Safety & Quality, Department of Animal Sciences, Colorado State University, Fort Collins, CO.
204. Pittman, C.I., D.R. Woerner, X. Yang, K.E. J. Vollmar, I. Geornaras, J.N. Sofos, and K.E. Belk. 2012. Validation of a hot water cabinet for use as a whole carcass antimicrobial intervention in Greeley, CO and Tolleson, AZ. Final report submitted to the JBS North America, Greeley, CO, by the Center for Meat Safety and Quality, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 16 p.
205. Pittman, C.I., D.R. Woerner, X. Yang, K.E. J. Vollmar, I. Geornaras, J.N. Sofos, and K.E. Belk. 2012. Validation of thermal pasteurization used with and without a commercial bromine solution for use as a whole carcass antimicrobial intervention. Final report submitted to the JBS North America, Greeley, CO, by the Center for Meat Safety and Quality, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 30 p.
206. Perham, C.C., I. Geornaras, A. Fouladkhah, D.R. Woerner, K.E. Belk, and J.N. Sofos. 2013. Food safety assistance for small meat and poultry processors through development and implementation of “Industry Best Practices: An Integrated Approach.” Final report submitted to the University of Nebraska-Lincoln by the Center for Meat Safety & Quality, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 27 p.