

# Linda J Harris

## PUBLICATIONS

Blessington, T., C. G. Theofel, E. J. Mitcham, and **L. J. Harris**. 2013. Survival of foodborne pathogens on inshell walnuts. *Int. J. Food Microbiol.* 166:341–348.

**Harris, L.J.** and L. Ferguson. 2013. Improving the safety and quality of almonds and pistachios. In L.J. Harris (ed), *Tree nuts – improving safety and quality*, Woodhead Publishing, Cambridge. *In press*.

Jensen, D.A., L.M. Friedrich, **L.J. Harris**, M.D. Danyluk, D.W. Schaffner. 2013. Quantifying transfer rates of Salmonella and E. coli O157:H7 between fresh cut produce and common kitchen surfaces. *Journal of Food Protection.* 76(9):1530-1538.

Moyne, A.-L., **L.J. Harris**, and M.L. Marco. 2013. Assessments of total and viable *Escherichia coli* on field and laboratory grown lettuce. *PLOS ONE.* 8(7):e70643.

Williams, T.R., A.-L. Moyne, **L.J. Harris**, and M.L. Marco. 2013. Season, irrigation, leaf age, and *Escherichia coli* inoculation influence the bacterial diversity in the lettuce phyllosphere. *PLOS ONE.* 8(7):e68642.

**Harris, L.J.**, E.D. Berry, T. Blessington, M. Erickson, M. Jay-Russell, X. Jiang, K. Killinger, F. C. Michel, Jr., P. Millner, K. Schneider, M. Sharma, T.V. Suslow, L. Wang, and R. W. Worobo. 2013. A framework for developing research protocols for evaluation of microbial hazards and controls during production that pertain to the application of untreated soil amendments of animal origin on land used to grow produce that may be consumed raw. *Journal of Food Protection* 76(6):1062–1084.

Li, D., L.M. Friedrich, M.D. Danyluk, **L.J. Harris**, and D.W. Schaffner. 2013. Development and validation of a mathematical model for growth of pathogens in cut melons. *Journal of Food Protection* 76(6):953–958.

Schaffner, D. W., R. L. Buchanan, S. Calhoun, M.D. Danyluk, **L.J. Harris**, D. Djordjevic, R. C. Whiting, B. Kottapalli, M. Wiedmann. 2013. Issues to consider when setting intervention targets with limited data for low-moisture food commodities: A peanut case study. *Journal of Food Protection* 76(2):360-369.

Vandamm, J. P., D. Li, **L. J. Harris**, D. W. Schaffner, and M.D. Danyluk. May 2013. Fate of *Escherichia coli* O157:H7, *Listeria monocytogenes*, and *Salmonella* on fresh-cut celery. *Food Microbiology* 34(1):151-157.

**Harris L. J.**, J. R. Shebuski, M. D. Danyluk, M. S. Palumbo, and L. R. Beuchat. 2013. Chapter 9. Nuts, Seeds, and Cereals (203-221). In M. P. Doyle and R. L. Buchanan, (ed), *Food Microbiology: Fundamentals and Frontiers*, 4th ed., ASM Press, Washington, DC.

Blessington, T., C.G. Theofel, and **L.J. Harris**. April 2013. A dry-inoculation method for nut kernels. *Food Microbiology* 33(2):292-297.

**Harris, L.J.**, J. Bender, E.A. Bihn, T. Blessington, M.D. Danyluk, P. Delaquis, L. Goodridge, M. Ibekwe, S. Ilic, K. Kniel, J.T. Lejeune, D.W. Schaffner, D. Stoeckel, and T.V. Suslow. December 2012. A framework for developing research protocols for evaluation of microbial hazards and controls during production that pertain to the quality of agricultural water contacting fresh produce that may be consumed raw. *Journal of Food Protection*. 75(12):2251-2273.

Kim E.B., L.M. Kopit, **L.J. Harris**, and M.L. Marco. November 2012. Draft genome sequence of the quality control strain *Enterococcus faecalis* ATCC 29212. *Journal of Bacteriology* 194(21):6006-6007.

Kimber, M. A., H. Kaur, L. Wang, M.D. Danyluk, and **L.J. Harris**. August 2012. Survival of *Salmonella*, *Escherichia coli* O157:H7, and *Listeria monocytogenes* on inoculated almonds and pistachios Stored at -19, 4, and 24° C. *Journal of Food Protection*, 75(8):1394–1403.

Lambertini, E., M.D. Danyluk, D.W. Schaffner, C.K. Winter, and **L.J. Harris**. March 2012. Risk of salmonellosis from consumption of almonds in the North American market. *Food Res. Int.* 45(2):1166-1174.

**Harris, L.J.**, A.R. Uesugi, S.J. Abd, and K.L. McCarthy. March 2012. Survival of *Salmonella* Enteritidis PT30 on inoculated almond kernels in hot water treatments. *Food Res. Int.* 45(2):1093-1098.

Blessington, T., E.J. Mitcham, and **L.J. Harris**. Feb. 2012. Survival of *Salmonella enterica*, *Escherichia coli* O157:H7, and *Listeria monocytogenes* on inoculated walnut kernels during storage. *J. Food Prot.* 75(2): 245-254.

Abd, S.J., K.L. McCarthy, and **L.J. Harris**. Jan. 2012. Impact of storage time and temperature on thermal inactivation of *Salmonella* Enteritidis PT 30 on oil-roasted almonds. *J. Food Sci.* 77(1):M42-M47.

Moyne, A., M.R. Sudarshana, T. Blessington, S.T. Koike, M.D. Cahn, and **L.J. Harris**. 2011. Fate of *Escherichia coli* O157:H7 in field-inoculated lettuce. *Food Microbiol.* 28:1417-1425.

Bansal, A., T.M. Jones, S.J. Abd, M.D. Danyluk, and **L.J. Harris**. 2010. Most-probable-number determination of *Salmonella* levels in naturally contaminated raw almonds using two sample preparation methods. *J. Food Prot.* 73(11):1986-1992.

Du, W-X, S.J. Abd, K.L. McCarthy and **L.J. Harris**. July 2010. Reduction of *Salmonella* on Inoculated Almonds Exposed to Hot Oil. *Journal of Food Protection*, Vol. 73 (7):1238–1246.

Parker, C.T, S. Huynh, B. Quinones, **L.J. Harris**, and Robert E. Mandrell. June 2010. Comparison of Genotypes of *Salmonella enterica* serovar Enteritidis Phage Type 30 and

9c Strains Isolated during Three Outbreaks Associated with Raw Almonds. *Applied and Environmental Microbiology* vol. 76(11): 3723-31.

Du, W-X, M.D. Danyluk and **L.J. Harris**. 2010. Efficacy of Aqueous and Alcohol-Based Quaternary Ammonium Sanitizers for Reducing *Salmonella* in Dusts Generated in Almond Hulling and Shelling Facilities. *Journal of Food Science* 75(1): M7-M13.

National Advisory Committee on Microbiological Criteria for Foods. 2010. Parameters for determining inoculated pack/challenge study protocols. *Journal of Food Protection* 73(1):140-202.

Theofel, C. G., **L.J. Harris**. July 2009. Impact of pre-inoculation culture conditions on the behavior of *Escherichia coli* O157:H7 inoculated onto Romaine lettuce (*Lactuca sativa*) plants and cut leaf surfaces. *Journal of Food Protection* 72(7):1553-1559.

Amaratunga, S. P., M.D. Danyluk, **L.J. Harris**, and R. P. Singh. September 2008. Effectiveness of electrolysed water in clean-in-place applications for systems fouled with apple juice. *Food Manufacturing Efficiency* 2(1):15-22.

Danyluk, Michelle D., Mamie Nozawa-Inoue, Krassimira R. Hristova, Kate M. Scow, Bruce D. Lampinen, and **Linda J. Harris**. April 2008. Survival and growth of *Salmonella* Enteritidis PT 30 in almond orchard soils. *Journal of Applied Microbiology*. 104:1391-1399.

Danyluk, Michelle D., Maria T. Brandl, and **Linda J. Harris**. February 2008. Migration of *Salmonella* Enteritidis PT 30 through almond hulls and shells. *Journal of Food Protection*. 71:397-401.

Palumbo, Mary S., James, R. Gorny, David, E. Gombas, Larry R. Beuchat, Christine M. Bruhn, Barbara Cassens, Pascal Delaquis, Jeffrey M. Farber, **Linda J. Harris**, Keith Ito, Michael T. Osterholm, Michelle Smith, and Katherine M.J. Swanson. 2007. Recommendations for handling fresh-cut leafy green salads by consumers and retail foodservice operators. *Food Protection Trends* 27:892-898.

Du, W.-X, M. D. Danyluk, and **L. J. Harris**. 2007. Evaluation of cleaning treatments for almond-contact surfaces. *Trends Food Prot.* 9:678-683.

Uesugi, A. R., M. D. Danyluk, R. E. Mandrell and **Linda J. Harris**. 2007. Isolation of *Salmonella* Enteritidis PT 30 from a single almond orchard over a 5-year period. *J. Food Prot.* 70:84-89.

Danyluk, M. D., T. M. Jones, S. J. Abd, F. Schlitt-Dittrich, M. Jacobs, and **L. J. Harris**. 2007. Prevalence and amounts of *Salmonella* found on raw California almonds. *J. Food Prot.* 70:820-827.

Danyluk, M. D., **L. J. Harris**, and W. H. Sperber. 2007. Chapter 9. Nuts and Cereals. IN: M. P. Doyle, and L. R. Beuchat (ed.). Food Microbiology: Fundamentals and Frontiers, 3<sup>rd</sup> ed., American Society for Microbiology Press.

Gabel, Michael M., Zhongli Pan, K. S. P. Amaratunga, **Linda J. Harris**, and James, F. Thompson. 2006. Catalytic infrared dehydration of onions. J. Food Sci. 71:E351-E356.

Uesugi, A. R., M. D. Danyluk, and **L. J. Harris**. 2006. Survival of *Salmonella* Enteritidis Phage Type 30 on inoculated almonds stored at -20, 4, 23 and 35°C. J. Food Prot. 69:1851-1857.

Danyluk, M., D., **L. J. Harris**, and D. W. Schaffner. Monte Carlo simulations assessing the risk of salmonellosis from consumption of almonds. J. Food Prot. 69:1594-1599.

Danyluk, M. D., **L. J. Harris**, and W. H. Sperber. 2006. Chapter 9. Nuts and Cereals. IN: Michael P. Doyle, and Larry R. Beuchat (ed.). Food Microbiology: Fundamentals and Frontiers, 3rd ed., American Society for Microbiology Press. *In Press*

Uesugi, A. R., and **L.J. Harris**. 2006. Growth of *Salmonella* Enteritidis Phage Type 30 in almond hull and shell slurries and survival in drying almond hulls. J. Food Prot. 69:712-718.

Min, S., **L.J. Harris**, and J. M. Krochta. November 2006. Inhibition of *Salmonella enterica* and *Escherichia coli* O157:H7 on roasted turkey by edible whey protein coatings incorporating the lactoperoxidase system. J. Food Prot. 69:784-793.

Min, S., **L.J. Harris**, Jung H. Han, and J.M. Krochta. 2005. *Listeria monocytogenes* inhibition by whey protein films and coatings incorporating lysozyme. J. Food Prot., 68(11):2317-2325.

Min, S., **L. J. Harris**, and J. M. Krochta. 2005. *Listeria monocytogenes* inhibition by whey protein films and coatings incorporating the lactoperoxidase system. J. Food Sci. 70:317-324.

Min, S., **L.J. Harris**, and J.M. Krochta. 2005. Antimicrobial effects of lactoferrin, lysozyme, and the lactoperoxidase system and edible whey protein films incorporating the lactoperoxidase system against *Salmonella enterica* and *Escherichia coli* O157:H7. J. Food Sci. 70:332-338.

Danyluk, M.D., A. R. Uesugi, and **L. J. Harris**. 2005. Survival of *Salmonella* Entertidis PT 30 on inoculated almonds after commercial fumigation with propylene oxide. J. Food Prot. 68(8):1613-1622.

Flessa, S., D. M. Lusk, **L. J. Harris**. 2005. Survival of *Listeria monocytogenes* on fresh and frozen strawberries. Int. J. Food Microbiol. 101:255-262.

Parnell, T.L., **L. J. Harris**, and T. V. Suslow. 2005. Reducing *Salmonella* on cantaloupes and honeydew melons using wash practices applicable to postharvest handling, foodservice, and consumer preparation. Int. J. Food Microbiol. 99:59-70.

Isaacs, S. J. Aramini, B. Ceibin, J.A. Farrar, R. Ahmed, D. Middleton, A.U. Chandran, **L.J. Harris**, M. Howes, E. Chan, A.S. Pichette, K. Campbell, A. Gupta, L.J. Lior, M. Pearce, C. Clark, F. Rodgers, F. Jamieson, I. Brophy, and A. Ellis. 2005. An international outbreak of salmonellosis associated with raw almonds contaminated with a rare phage type of *Salmonella* Enteritidis. *J. Food Prot.* 68:191-198.

Lang, M. M., **L. J. Harris**, and L. R. Beuchat. 2004. Survival and recovery of *Escherichia coli* O157:H7, *Salmonella*, and *Listeria monocytogenes* on lettuce and parsley as affected by method of inoculation, time between inoculation and analysis, and treatment with chlorinated water. *Journal of Food Protection* 67:1092-1103.

Lang, Megan M., **Linda J. Harris**, and Larry R. Beuchat. 2004. Evaluation of inoculation method and inoculum drying time for their effects on survival and efficiency of recovery of *Escherichia coli* O157:H7, *Salmonella*, and *Listeria monocytogenes* inoculated on the surface of tomatoes. *Journal of Food Protection* 67:732-741.

Committee on the Review of the Use of Scientific Criteria and Performance Standards for Safe Food. 2003. Scientific criteria to ensure safe food, Food and Nutrition Board, Board on Agriculture and Natural Resources, National Academies Press, Washington, D.C. 400 pp.

Beuchat, Larry R., Frank F. Busta, Jeff N. Farber, Edith H. Garrett, **Linda J. Harris**, Mickey E. Parish, Trevor V. Suslow. 2003. Analysis and evaluation of preventive control measures for the control and reduction/elimination of microbial hazards on fresh and fresh-cut produce. A report of the Institute of Food Technologists for the Food and Drug Administration of the United States Department of Health and Human Services. *Comprehensive Reviews in Food Science and Food Safety*. 2S:1-204.

**Harris, Linda J.**, Jeff N. Farber, Larry R. Beuchat, Mickey E. Parish, Trevor V. Suslow, Edith H. Garrett, Frank F. Busta. 2003. Outbreaks associated with fresh produce: Incidence, growth and survival of pathogens in fresh and fresh-cut produce. *Comprehensive Reviews in Food Science and Food Safety*. 2S:78-141.

Parnell, Tracy L. and **Linda J. Harris**. May 2003. Reducing *Salmonella* on apples using wash practices commonly used by consumers. *Journal of Food Protection*. 66(5):741-747.

**Harris, Linda J.** 2002. *Listeria monocytogenes*. In Cliver, D.O. and H. Reimann (ed.). *Foodborne diseases*, second ed. Academic Press.

Suslow, Trevor V., J. Wu, William F. Fett and **Linda J. Harris**. 2002. Elimination and detection of *Salmonella* Mbandaka from naturally contaminated alfalfa seed by treatment with heat or calcium hypochlorite. *Journal of Food Protection* 65:452-458.

**Harris, Linda J.**, Devon Zagory, and Jim Gorny. 2002. Safety factors. IN: A. Kader (ed.), *Postharvest Technology of Horticultural Crops*. Division of Agriculture and Natural Resources, University of California.

**Harris, Linda J.**, Larry R. Beuchat, Teresa M. Kajs, Tom E. Ward and Charles H. Taylor. Oct. 2001. Efficacy and reproducibility of a produce wash in killing *Salmonella* on the surface of tomatoes assessed with a proposed standard method for produce sanitizers. *Journal of Food Protection* 64:1477-1482.

Knudsen, Dawn M., Sheryl A. Yamamoto and **Linda J. Harris**. Oct. 2001. Survival of *Salmonella* spp. and *E. coli* O157:H7 on fresh and frozen strawberries. *Journal of Food Protection* 64:1483-1488.

Yamamoto, Sheryl A. and **Linda J. Harris**. Sept. 2001. Phosphate buffer increases recovery of *Escherichia coli* O157:H7 from frozen apple juice. *Journal of Food Protection* 64(9):1315-1319.

Beuchat, Larry R., **Linda J. Harris**, Thomas E. Ward and Theresa M. Kajs. Aug. 2001. Development of a proposed standard method for assessing the efficacy of fresh produce sanitizers. *Journal of Food Protection* 64(8):1103-1109.

Beuchat, Larry R., Jeff M. Farber, Edith H. Garrett, **Linda J. Harris**, Mickey E. Parish, Trevor V. Suslow and Frank F. Busta. July 2001. Standardization of a method to determine the efficacy of sanitizers in inactivating human pathogenic microorganisms on raw fruits and vegetables. *Journal of Food Protection* 64(7):1079-1084.

Yamamoto, Sheryl A. and **Linda J. Harris**. July 2001. The effects of freezing and thawing on the survival of *Escherichia coli* O157:H7 in apple juice. *International Journal of Food Microbiology* 67:89-96.

Barakat, Reem K., Mansel W. Griffiths and **Linda J. Harris**. Jan. 2000. Isolation and characterization of *Carnobacterium*, *Lactococcus*, and *Enterococcus* spp. from cooked, modified atmosphere packaged, refrigerated, poultry meat. *International Journal of Food Microbiology* 62(1-2):83-94.

Knight, Kelley P., Frank M. Bartlett, Robin C. McKellar and **Linda J. Harris**. Sept. 1999. Nisin reduces the thermal resistance of *Listeria monocytogenes* Scott A in liquid whole egg. *Journal of Food Protection* 62(9):999-1003.

Barakat, Reem K., and **Linda J. Harris**. Jan. 1999. Growth of *Listeria monocytogenes* and *Yersinia enterocolitica* on cooked modified-atmosphere-packaged poultry in the presence and absence of a naturally occurring microbiota. *Applied and Environmental Microbiology* 65(1):342-345.

Reid, David S., and **Linda J. Harris**. 1999. Microorganisms and microbial toxins. p.9-21, IN: Jackson et al. (eds.), **Impact of processing on food safety**, Kluwer Academic/Plenum Publishers, New York.

Keith, William D., **Linda J. Harris** and Mansel W. Griffiths. 1998. Reduction of bacterial levels in flour by pulsed electric fields. *Journal of Food Process Engineering* 21:263-269.

Tanaka, Takuji, Karen S.L. Teo, Kyra M. Lamb, **Linda J. Harris** and Rickey Y. Yada. Jan. 1998. Effect of replacement of the conserved Tyr75 on the catalytic properties of porcine pepsin A. *Protein and Peptide Letters* 5(1):19-26.

**Harris, Linda J.** Jan. 1998. The microbiology of vegetable fermentations. p.45-72, IN: Brian J.B. Wood (ed.), **Microbiology of Fermented Foods**, 2nd ed., Vol. 1, Blackie Academic & Professional, London.

Powell, Doug P., and **Linda J. Harris**. Oct. 1997. Hamburger hell: Better risk communication for better health. p.77-98, IN: Douglas Powell and William Leiss (eds.), **Mad Cows and Mother's Milk. The Perils of Poor Risk Communication**, McGill-Queen's University Press, Montreal.

Keith, William D., **Linda J. Harris**, Leanne Hudson and Mansel W. Griffiths. July 1997. Pulsed electric fields as a processing alternative for microbial reduction in spice. *Food Research International* 30(3/4):185-191.

Steele, M., W.Bruce McNab, Susan Read, Case Poppe, **Linda J. Harris**, Anna M. Lammerding and Joseph A. Odumeru. Feb. 1997. Analysis of whole-cell fatty acid profiles of verotoxigenic *Escherichia coli* and *Salmonella enteritidis* with the microbial identification system. *Applied and Environmental Microbiology* 63(2):757-760.

Howes, Maureen, Scott McEwen, Mansel Griffiths and **Linda Harris**. Nov. 1996. Food handler certification by home study: Measuring changes in knowledge and behavior. *Dairy, Food and Environmental Sanitation* 16(11):737-744.

Steele, Marina, Anna M. Lammerding, W. Bruce McNab, **Linda J. Harris**, Jan J. Kolar and Joseph Odumeru. Oct. 1995. Evaluation of an automated fatty acid analysis system for typing *Listeria monocytogenes*. Conference Proceedings XII International Symposium on Problems of Listeriosis, October 1995.

Cottrell, Timothy J., **Linda J. Harris**, Takuji Tanaka and Rickey Y. Yada. Aug. 1995. The sole lysine residue in porcine pepsin works as a key residue for catalysis and conformational flexibility. *Journal of Biological Chemistry* 270(34):19974-19978.

Jackman, Robert L., Timothy J. Cottrell and **Linda J. Harris**. 1995. Protein engineering. p.181-236, IN: Y.H. Hui and G.G. Khachatourians (eds.), **Food Biotechnology: Microorganisms, Volume I: Principles and General Applications**, VCH Publishers, New York.

**Harris, Linda J.** June 1993. Control of *Listeria* in foods. Conference Proceedings Workshop on Lactic Acid Bacteria Research in Canada, Edmonton, Alberta, June 1993.

**Harris, Linda J.** and Mansel W. Griffiths. June 1992. The detection of foodborne pathogens by the polymerase chain reaction (PCR). *Food Research International* 25(6):457-469.

**Harris, Linda J.** and Michael E. Stiles. April 1992. Reliability of *Escherichia coli* counts for vacuum-packaged ground beef. *Journal of Food Protection* 55(4):266-270.

**Harris, Linda J.**, Henry P. Fleming and Todd R. Klaenhammer. May 1992. Characterization of two nisin-producing *Lactococcus lactis* subsp. *lactis* strains isolated from a commercial sauerkraut fermentation. *Applied and Environmental Microbiology* 58(5):1477-1483.

**Harris, Linda J.**, Henry P. Fleming and Todd R. Klaenhammer. May 1992. Novel paired starter culture system for sauerkraut, consisting of a nisin-resistant *Leuconostoc mesenteroides* strain and a nisin-producing *Lactococcus lactis* strain. *Applied and Environmental Microbiology* 58(5):1484-1489.

**Harris, Linda J.**, Henry P. Fleming and Todd R. Klaenhammer. Jan. 1992. Developments in nisin research. *Food Research International* 25(1):57-66.

**Harris, Linda J.**, Henry P. Fleming and Todd R. Klaenhammer. Nov. 1991. Sensitivity and resistance of *Listeria monocytogenes* ATCC 19115, Scott A, and UAL 500 to nisin. *Journal of Food Protection* 54(11):836-840.

**Harris, Linda J.**, M.A. Daeschel, M.E. Stiles and T.R. Klaenhammer. June 1989. Antimicrobial activity of lactic acid bacteria against *Listeria monocytogenes*. *Journal of Food Protection* 52(6):384-387.