

Ewen C D Todd

List of Publications by Year in descending order

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Version: 2024-02-01

70
papers

3,625
citations

94433

37
h-index

133252

59
g-index

73
all docs

73
docs citations

73
times ranked

2825
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | Domoic Acid and Amnesic Shellfish Poisoning - A Review. <i>Journal of Food Protection</i> , 1993, 56, 69-83. | 1.7 | 259 |
| 2 | Preliminary Estimates of Costs of Foodborne Disease in the United States. <i>Journal of Food Protection</i> , 1989, 52, 595-601. | 1.7 | 217 |
| 3 | Outbreaks Where Food Workers Have Been Implicated in the Spread of Foodborne Disease. Part 1. Description of the Problem, Methods, and Agents Involved. <i>Journal of Food Protection</i> , 2007, 70, 1752-1761. | 1.7 | 211 |
| 4 | Surveillance of listeriosis and its causative pathogen, <i>Listeria monocytogenes</i> . <i>Food Control</i> , 2011, 22, 1484-1490. | 5.5 | 183 |
| 5 | Outbreaks Where Food Workers Have Been Implicated in the Spread of Foodborne Disease. Part 3. Factors Contributing to Outbreaks and Description of Outbreak Categories. <i>Journal of Food Protection</i> , 2007, 70, 2199-2217. | 1.7 | 171 |
| 6 | Transfer of <i>Listeria monocytogenes</i> during Mechanical Slicing of Turkey Breast, Bologna, and Salami. <i>Journal of Food Protection</i> , 2006, 69, 619-626. | 1.7 | 122 |
| 7 | Outbreaks Where Food Workers Have Been Implicated in the Spread of Foodborne Disease. Part 6. Transmission and Survival of Pathogens in the Food Processing and Preparation Environment. <i>Journal of Food Protection</i> , 2009, 72, 202-219. | 1.7 | 122 |
| 8 | Costs of acute bacterial foodborne disease in Canada and the United States. <i>International Journal of Food Microbiology</i> , 1989, 9, 313-326. | 4.7 | 119 |
| 9 | Outbreaks Where Food Workers Have Been Implicated in the Spread of Foodborne Disease. Part 4. Infective Doses and Pathogen Carriage. <i>Journal of Food Protection</i> , 2008, 71, 2339-2373. | 1.7 | 109 |
| 10 | Outbreaks Where Food Workers Have Been Implicated in the Spread of Foodborne Disease. Part 2. Description of Outbreaks by Size, Severity, and Settings. <i>Journal of Food Protection</i> , 2007, 70, 1975-1993. | 1.7 | 96 |
| 11 | Outbreaks Where Food Workers Have Been Implicated in the Spread of Foodborne Disease. Part 9. Washing and Drying of Hands To Reduce Microbial Contamination. <i>Journal of Food Protection</i> , 2010, 73, 1937-1955. | 1.7 | 88 |
| 12 | Outbreaks Where Food Workers Have Been Implicated in the Spread of Foodborne Disease. Part 5. Sources of Contamination and Pathogen Excretion from Infected Persons. <i>Journal of Food Protection</i> , 2008, 71, 2582-2629. | 1.7 | 85 |
| 13 | Prevention of food worker transmission of foodborne pathogens: risk assessment and evaluation of effective hygiene intervention strategies. <i>Journal of Foodservice</i> , 2004, 4, 31-49. | 1.5 | 82 |
| 14 | Exploring Historical Canadian Foodborne Outbreak Data Sets for Human Illness Attribution. <i>Journal of Food Protection</i> , 2009, 72, 1963-1976. | 1.7 | 80 |
| 15 | Preliminary Estimates of Costs of Foodborne Disease in Canada and Costs to Reduce Salmonellosis. <i>Journal of Food Protection</i> , 1989, 52, 586-594. | 1.7 | 76 |
| 16 | A mathematical risk model for <i>Escherichia coli</i> O157:H7 cross-contamination of lettuce during processing. <i>Food Microbiology</i> , 2011, 28, 694-701. | 4.2 | 69 |
| 17 | Quantitative Transfer of <i>Escherichia coli</i> O157:H7 to Equipment during Small-Scale Production of Fresh-Cut Leafy Greens. <i>Journal of Food Protection</i> , 2012, 75, 1184-1197. | 1.7 | 68 |
| 18 | Outbreaks Where Food Workers Have Been Implicated in the Spread of Foodborne Disease. Part 10. Alcohol-Based Antiseptics for Hand Disinfection and a Comparison of Their Effectiveness with Soaps. <i>Journal of Food Protection</i> , 2010, 73, 2128-2140. | 1.7 | 66 |

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|----|---|------|-----------|
| 19 | Worldwide Surveillance of Foodborne Disease: the Need to Improve. <i>Journal of Food Protection</i> , 1996, 59, 82-92. | 1.7 | 61 |
| 20 | Prevention and Control of Foodborne Diseases in Middle-East North African Countries: Review of National Control Systems. <i>International Journal of Environmental Research and Public Health</i> , 2020, 17, 70. | 2.6 | 59 |
| 21 | Experimental oral toxicity of domoic acid in cynomolgus monkeys (<i>Macaca fascicularis</i>) and rats.. <i>Food and Chemical Toxicology</i> , 1990, 28, 707-715. | 3.6 | 56 |
| 22 | Microbiological safety standards and public health goals to reduce foodborne disease. <i>Meat Science</i> , 2004, 66, 33-43. | 5.5 | 56 |
| 23 | Economic Loss from Foodborne Disease and Non-Illness Related Recalls Because of Mishandling by Food Processors. <i>Journal of Food Protection</i> , 1985, 48, 621-633. | 1.7 | 55 |
| 24 | Outbreaks Where Food Workers Have Been Implicated in the Spread of Foodborne Disease. Part 7. Barriers To Reduce Contamination of Food by Workers. <i>Journal of Food Protection</i> , 2010, 73, 1552-1565. | 1.7 | 54 |
| 25 | Social Influence in Child Care Centers: A Test of the Theory of Normative Social Behavior. <i>Health Communication</i> , 2014, 29, 219-232. | 3.1 | 53 |
| 26 | Impact of bacterial stress and biofilm-forming ability on transfer of surface-dried <i>Listeria monocytogenes</i> during slicing of delicatessen meats. <i>International Journal of Food Microbiology</i> , 2008, 127, 298-304. | 4.7 | 52 |
| 27 | An on-line survey of the behavioral changes in Lebanon, Jordan and Tunisia during the COVID-19 pandemic related to food shopping, food handling, and hygienic practices. <i>Food Control</i> , 2021, 125, 107934. | 5.5 | 51 |
| 28 | Improved Quantitative Recovery of <i>Listeria monocytogenes</i> from Stainless Steel Surfaces Using a One-Ply Composite Tissue. <i>Journal of Food Protection</i> , 2004, 67, 2212-2217. | 1.7 | 49 |
| 29 | Predictive Model of <i>Listeria Monocytogenes</i> ™ Growth Rate Under Different Temperatures and Acids. <i>Food Science and Technology International</i> , 2006, 12, 47-56. | 2.2 | 49 |
| 30 | Transfer of <i>Escherichia coli</i> O157:H7 from Equipment Surfaces to Fresh-Cut Leafy Greens during Processing in a Model Pilot-Plant Production Line with Sanitizer-Free Water. <i>Journal of Food Protection</i> , 2012, 75, 1920-1929. | 1.7 | 49 |
| 31 | Epidemiology of foodborne illness: North America. <i>Lancet, The</i> , 1990, 336, 788-790. | 13.7 | 48 |
| 32 | Transfer of Surface-Dried <i>Listeria monocytogenes</i> from Stainless Steel Knife Blades to Roast Turkey Breast. <i>Journal of Food Protection</i> , 2008, 71, 176-181. | 1.7 | 47 |
| 33 | Investigating a link of two different types of food business management to the food safety knowledge, attitudes and practices of food handlers in Beirut, Lebanon. <i>Food Control</i> , 2015, 55, 166-175. | 5.5 | 46 |
| 34 | Outbreaks Where Food Workers Have Been Implicated in the Spread of Foodborne Disease. Part 11. Use of Antiseptics and Sanitizers in Community Settings and Issues of Hand Hygiene Compliance in Health Care and Food Industries. <i>Journal of Food Protection</i> , 2010, 73, 2306-2320. | 1.7 | 44 |
| 35 | Dining for Safety: Consumer Perceptions of Food Safety and Eating Out. <i>Journal of Hospitality and Tourism Research</i> , 2009, 33, 471-486. | 2.9 | 43 |
| 36 | Outbreaks Where Food Workers Have Been Implicated in the Spread of Foodborne Disease. Part 8. Gloves as Barriers To Prevent Contamination of Food by Workers. <i>Journal of Food Protection</i> , 2010, 73, 1762-1773. | 1.7 | 42 |

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|----|---|-----|-----------|
| 37 | The public perception of food and non-food related risks of infection and trust in the risk communication during COVID-19 crisis: A study on selected countries from the Arab region. <i>Food Control</i> , 2021, 121, 107617. | 5.5 | 42 |
| 38 | Food-Borne Disease Prevention and Risk Assessment. <i>International Journal of Environmental Research and Public Health</i> , 2020, 17, 5129. | 2.6 | 39 |
| 39 | A Review of Outbreaks of Waterborne Disease Associated with Ships: Evidence for Risk Management. <i>Public Health Reports</i> , 2004, 119, 435-442. | 2.5 | 37 |
| 40 | Surveillance of Foodborne Disease III. Summary and Presentation of Data on Vehicles and Contributory Factors; Their Value and Limitations. <i>Journal of Food Protection</i> , 1997, 60, 701-714. | 1.7 | 35 |
| 41 | Viruses of foodborne origin: a review. <i>Virus Adaptation and Treatment</i> , 0, , 25. | 1.5 | 34 |
| 42 | Foodborne disease and food control in the Gulf States. <i>Food Control</i> , 2017, 73, 341-366. | 5.5 | 31 |
| 43 | Growth of <i>Listeria monocytogenes</i> in Different Retail Delicatessen Meats during Simulated Home Storage. <i>Journal of Food Protection</i> , 2012, 75, 896-905. | 1.7 | 28 |
| 44 | Adequate Hand Washing and Glove Use Are Necessary To Reduce Cross-Contamination from Hands with High Bacterial Loads. <i>Journal of Food Protection</i> , 2016, 79, 304-308. | 1.7 | 24 |
| 45 | Surveillance of Foodborne Disease IV. Dissemination and Uses of Surveillance Data. <i>Journal of Food Protection</i> , 1997, 60, 715-723. | 1.7 | 20 |
| 46 | Challenges to global surveillance of disease patterns. <i>Marine Pollution Bulletin</i> , 2006, 53, 569-578. | 5.0 | 16 |
| 47 | Tracking an <i>Escherichia coli</i> O157:H7 Contaminated Batch of Leafy Greens through a Pilot-Scale Fresh-Cut Processing Line. <i>Journal of Food Protection</i> , 2014, 77, 1487-1494. | 1.7 | 16 |
| 48 | The Impact of Climate Change on Raw and Untreated Wastewater Use for Agriculture, Especially in Arid Regions: A Review. <i>Foodborne Pathogens and Disease</i> , 2018, 15, 61-72. | 1.8 | 16 |
| 49 | A Review on the Rising Prevalence of International Standards: Threats or Opportunities for the Agri-Food Produce Sector in Developing Countries, with a Focus on Examples from the MENA Region. <i>Foods</i> , 2018, 7, 33. | 4.3 | 15 |
| 50 | Ciguatera poisoning: A report of three cases. <i>Annals of Emergency Medicine</i> , 1986, 15, 1225-1228. | 0.6 | 14 |
| 51 | Emerging Diseases Associated with Seafood Toxins and Other Water-borne Agents. <i>Annals of the New York Academy of Sciences</i> , 1994, 740, 77-94. | 3.8 | 14 |
| 52 | Surveillance of Foodborne Disease I. Purposes and Types of Surveillance Systems and Networks. <i>Journal of Food Protection</i> , 1997, 60, 555-566. | 1.7 | 14 |
| 53 | Surveillance of Foodborne Disease II. Summary and Presentation of Descriptive Data and Epidemiologic Patterns; Their Value and Limitations. <i>Journal of Food Protection</i> , 1997, 60, 567-578. | 1.7 | 13 |
| 54 | The transfer rate of <i>Salmonella</i> Typhimurium from contaminated parsley to other consecutively chopped batches via cutting boards under different food handling scenarios. <i>Food Research International</i> , 2016, 89, 495-503. | 6.2 | 11 |

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|----|--|-----|-----------|
| 55 | The inhibitory effect of traditional pomegranate molasses on <i>S. typhimurium</i> growth on parsley leaves and in mixed salad vegetables. <i>Journal of Food Safety</i> , 2018, 38, e12469. | 2.3 | 10 |
| 56 | Seafood Toxins of Algal Origin and their Control in Canada. , 1993, , 129-144. | | 9 |
| 57 | Potential sources of food hazards in emerging commercial aquaculture industry in sub-Saharan Africa: a case study for Uganda. <i>International Journal of Food Science and Technology</i> , 2009, 44, 1677-1687. | 2.7 | 8 |
| 58 | Foodborne Disease in the Middle East. , 2017, , 389-440. | | 7 |
| 59 | Listeria in Raw Milk Soft Cheese: A Case Study of Risk Governance in the United States Using the IRGC Framework. <i>International Risk Governance Council Bookseries</i> , 2008, , 179-220. | 1.0 | 7 |
| 60 | How has public perception of food safety and health risks changed a year after the pandemic and vaccines roll out?. <i>Food Control</i> , 2022, 139, 109073. | 5.5 | 7 |
| 61 | Procedures to Investigate Foodborne Illness. , 2011, , 1-164. | | 6 |
| 62 | The influence of pre-wash chopping and storage conditions of parsley on the efficacy of disinfection against <i>S. Typhimurium</i> . <i>Food Control</i> , 2016, 65, 121-131. | 5.5 | 4 |
| 63 | Food Worker Personal Hygiene Requirements during Harvesting, Processing, and Packaging of Plant Products. , 2005, , 115-153. | | 2 |
| 64 | Bacterial Contamination in Saeng-go-gi, a Ready-to-Eat Fresh Raw Beef Dish Sold in Restaurants in South Korea. <i>Journal of Food Protection</i> , 2015, 78, 619-623. | 1.7 | 2 |
| 65 | Comparison of hygiene standards and food safety practices between sole-proprietor and corporate-managed restaurants in Lebanon. <i>British Food Journal</i> , 2020, 122, 1112-1129. | 2.9 | 2 |
| 66 | Agriculture, Food Safety, and Foodborne Diseases. , 2006, , . | | 2 |
| 67 | How to Manage Risk—the Way Forward. , 0, , 427-436. | | 0 |
| 68 | Quantitative Models Application to Fulfil Microbiological Criteria in Foods. , 0, , 327-331. | | 0 |
| 69 | Perspectives on Research Needs. <i>Food Additives</i> , 2007, , 813-841. | 0.1 | 0 |
| 70 | Role of Programs Designed To Improve the Microbiological Safety of Imported Food. , 0, , 209-254. | | 0 |