

Lee-Ann Jaykus

List of Publications by Year in descending order

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Version: 2024-02-01

76
papers

4,564
citations

109321

35
h-index

102487

66
g-index

80
all docs

80
docs citations

80
times ranked

3868
citing authors

#	ARTICLE	IF	CITATIONS
1	Controlling risk of SARS-CoV-2 infection in essential workers of enclosed food manufacturing facilities. <i>Food Control</i> , 2022, 133, 108632.	5.5	12
2	Decontamination of SARS-CoV-2 from cold-chain food packaging provides no marginal benefit in risk reduction to food workers. <i>Food Control</i> , 2022, 136, 108845.	5.5	19
3	Efficacy of an alcohol-based surface disinfectant formulation against human norovirus. <i>Journal of Applied Microbiology</i> , 2022, 132, 3590-3600.	3.1	11
4	Comparative Assessment of the Efficacy of Commercial Hand Sanitizers Against Human Norovirus Evaluated by an in vivo Fingerpad Method. <i>Frontiers in Microbiology</i> , 2022, 13, 869087.	3.5	2
5	Analysis of Bacterial Communities by 16S rRNA Gene Sequencing in a Melon-Producing Agro-environment. <i>Microbial Ecology</i> , 2021, 82, 613-622.	2.8	6
6	The Cantaloupe Farm Environment Has a Diverse Genetic Pool of Antibiotic-Resistance and Virulence Genes. <i>Foodborne Pathogens and Disease</i> , 2021, 18, 469-476.	1.8	2
7	Generation of Nucleic Acid Aptamer Candidates against a Novel Calicivirus Protein Target. <i>Viruses</i> , 2021, 13, 1716.	3.3	2
8	Norovirus transmission mitigation strategies during simulated produce harvest and packing. <i>International Journal of Food Microbiology</i> , 2021, 357, 109365.	4.7	6
9	Both Handwashing and an Alcohol-Based Hand Sanitizer Intervention Reduce Soil and Microbial Contamination on Farmworker Hands during Harvest, but Produce Type Matters. <i>Applied and Environmental Microbiology</i> , 2020, 86, .	3.1	4
10	Characterization of human norovirus binding to gut-associated bacterial ligands. <i>BMC Research Notes</i> , 2019, 12, 607.	1.4	16
11	Use of DNA aptamer for sandwich type detection of <i>Listeria monocytogenes</i> . <i>Analytical Biochemistry</i> , 2018, 557, 27-33.	2.4	23
12	Predicting human norovirus infectivity - Recent advances and continued challenges. <i>Food Microbiology</i> , 2018, 76, 337-345.	4.2	43
13	Contamination of Fresh Produce by Microbial Indicators on Farms and in Packing Facilities: Elucidation of Environmental Routes. <i>Applied and Environmental Microbiology</i> , 2017, 83, .	3.1	32
14	Efficacy of Neutral Electrolyzed Water for Inactivation of Human Norovirus. <i>Applied and Environmental Microbiology</i> , 2017, 83, .	3.1	31
15	A plate-based histo-blood group antigen binding assay for evaluation of human norovirus receptor binding ability. <i>Analytical Biochemistry</i> , 2017, 533, 56-59.	2.4	3
16	Virucidal Activity of Fogged Chlorine Dioxide- and Hydrogen Peroxide-Based Disinfectants against Human Norovirus and Its Surrogate, Feline Calicivirus, on Hard-to-Reach Surfaces. <i>Frontiers in Microbiology</i> , 2017, 8, 1031.	3.5	34
17	Microbial Load of Fresh Produce and Paired Equipment Surfaces in Packing Facilities Near the U.S. and Mexico Border. <i>Journal of Food Protection</i> , 2017, 80, 582-589.	1.7	10
18	Human norovirus binding to select bacteria representative of the human gut microbiota. <i>PLoS ONE</i> , 2017, 12, e0173124.	2.5	90

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19	Microbial Indicator Profiling of Fresh Produce and Environmental Samples from Farms and Packing Facilities in Northern Mexico. <i>Journal of Food Protection</i> , 2016, 79, 1197-1209.	1.7	17
20	Capture and concentration of viral and bacterial foodborne pathogens using apolipoprotein H. <i>Journal of Microbiological Methods</i> , 2016, 128, 88-95.	1.6	10
21	Human Norovirus Aptamer Exhibits High Degree of Target Conformation-Dependent Binding Similar to That of Receptors and Discriminates Particle Functionality. <i>MSphere</i> , 2016, 1, .	2.9	20
22	A Review of State Licensing Regulations to Determine Alignment with Best Practices to Prevent Human Norovirus Infections in Child-Care Centers. <i>Public Health Reports</i> , 2016, 131, 449-460.	2.5	2
23	A systematic review of human norovirus survival reveals a greater persistence of human norovirus RT-qPCR signals compared to those of cultivable surrogate viruses. <i>International Journal of Food Microbiology</i> , 2016, 216, 40-49.	4.7	56
24	Microbial Hazards in Irrigation Water: Standards, Norms, and Testing to Manage Use of Water in Fresh Produce Primary Production. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2015, 14, 336-356.	11.7	222
25	Zero Risk Does Not Exist: Lessons Learned from Microbial Risk Assessment Related to Use of Water and Safety of Fresh Produce. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2015, 14, 387-410.	11.7	47
26	Generation and characterization of nucleic acid aptamers targeting the capsid P domain of a human norovirus GII.4 strain. <i>Journal of Biotechnology</i> , 2015, 209, 41-49.	3.8	36
27	Validation of a Novel Rinse and Filtration Method for Efficient Processing of Fresh Produce Samples for Microbiological Indicator Enumeration. <i>Journal of Food Protection</i> , 2015, 78, 525-530.	1.7	11
28	Comparison of process control viruses for use in extraction and detection of human norovirus from food matrices. <i>Food Research International</i> , 2015, 77, 320-325.	6.2	18
29	Associations between Weather and Microbial Load on Fresh Produce Prior to Harvest. <i>Journal of Food Protection</i> , 2015, 78, 849-854.	1.7	11
30	Persistence of Human Norovirus RT-qPCR Signals in Simulated Gastric Fluid. <i>Food and Environmental Virology</i> , 2015, 7, 32-40.	3.4	9
31	Human Norovirus as a Foodborne Pathogen: Challenges and Developments. <i>Annual Review of Food Science and Technology</i> , 2015, 6, 411-433.	9.9	86
32	Selection, Characterization and Application of Nucleic Acid Aptamers for the Capture and Detection of Human Norovirus Strains. <i>PLoS ONE</i> , 2014, 9, e106805.	2.5	82
33	Development and evaluation of aptamer magnetic capture assay in conjunction with real-time PCR for detection of <i>Campylobacter jejuni</i> . <i>LWT - Food Science and Technology</i> , 2014, 56, 256-260.	5.2	29
34	Microbiological analysis of environmental samples collected from child care facilities in North and South Carolina. <i>American Journal of Infection Control</i> , 2014, 42, 1049-1055.	2.3	4
35	Selection and characterization of DNA aptamers specific for <i>Listeria</i> species. <i>Analytical Biochemistry</i> , 2014, 459, 39-45.	2.4	56
36	Human Pathogenic Viruses in Food. , 2014, , 218-232.		6

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37	Nucleic acid aptamers for capture and detection of <i>Listeria</i> spp. <i>Journal of Biotechnology</i> , 2013, 167, 454-461.	3.8	71
38	Selection of DNA aptamers for capture and detection of <i>Salmonella</i> Typhimurium using a whole-cell SELEX approach in conjunction with cell sorting. <i>Applied Microbiology and Biotechnology</i> , 2013, 97, 3677-3686.	3.6	96
39	A critical review of methods for detecting human noroviruses and predicting their infectivity. <i>Critical Reviews in Microbiology</i> , 2013, 39, 295-309.	6.1	111
40	Efficacy of Commonly Used Disinfectants for Inactivation of Human Noroviruses and Their Surrogates. <i>Journal of Food Protection</i> , 2013, 76, 1210-1217.	1.7	93
41	Detection of pathogens in foods: the current state-of-the-art and future directions. <i>Critical Reviews in Microbiology</i> , 2011, 37, 40-63.	6.1	204
42	Pathogen-produce pair attribution risk ranking tool to prioritize fresh produce commodity and pathogen combinations for further evaluation (P3ARRT). <i>Food Control</i> , 2011, 22, 1865-1872.	5.5	67
43	Selection and characterization of DNA aptamers with binding selectivity to <i>Campylobacter jejuni</i> using whole-cell SELEX. <i>Applied Microbiology and Biotechnology</i> , 2010, 87, 2323-2334.	3.6	143
44	Effectiveness of Liquid Soap and Hand Sanitizer against Norwalk Virus on Contaminated Hands. <i>Applied and Environmental Microbiology</i> , 2010, 76, 394-399.	3.1	140
45	Sample Preparation: The Forgotten Beginning. <i>Journal of Food Protection</i> , 2009, 72, 1774-1789.	1.7	117
46	Development of a Fluorescent In Situ Method for Visualization of Enteric Viruses. <i>Applied and Environmental Microbiology</i> , 2009, 75, 7822-7827.	3.1	19
47	Outbreak of Norovirus Infection among River Rafters Associated with Packaged Delicatessen Meat, Grand Canyon, 2005. <i>Clinical Infectious Diseases</i> , 2009, 48, 31-37.	5.8	71
48	Quantitative exposure model for the transmission of norovirus in retail food preparation. <i>International Journal of Food Microbiology</i> , 2009, 133, 38-47.	4.7	61
49	Selection, characterization, and application of DNA aptamers for the capture and detection of <i>Salmonella enterica</i> serovars. <i>Molecular and Cellular Probes</i> , 2009, 23, 20-28.	2.1	234
50	Rapid and sensitive detection of hepatitis A virus in representative food matrices. <i>Journal of Virological Methods</i> , 2008, 147, 177-187.	2.1	49
51	Improved Inactivation of Nonenveloped Enteric Viruses and Their Surrogates by a Novel Alcohol-Based Hand Sanitizer. <i>Applied and Environmental Microbiology</i> , 2008, 74, 5047-5052.	3.1	107
52	Microbial Concentrations on Fresh Produce Are Affected by Postharvest Processing, Importation, and Season. <i>Journal of Food Protection</i> , 2008, 71, 2389-2397.	1.7	86
53	Surrogates for the Study of Norovirus Stability and Inactivation in the Environment: A Comparison of Murine Norovirus and Feline Calicivirus. <i>Journal of Food Protection</i> , 2006, 69, 2761-2765.	1.7	434
54	Upstream sample processing facilitates PCR detection of <i>Listeria monocytogenes</i> in mayonnaise-based ready-to-eat (RTE) salads. <i>Food Microbiology</i> , 2006, 23, 584-590.	4.2	16

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55	A field study of the microbiological quality of fresh produce of domestic and Mexican origin. <i>International Journal of Food Microbiology</i> , 2006, 112, 83-95.	4.7	135
56	Molecular Approaches for the Detection of Foodborne Viral Pathogens. , 2006, , 91-117.		5
57	Molecular Approaches for the Detection of Foodborne Viral Pathogens. , 2006, , 91-117.		0
58	A Simple Method for the Direct Detection of Salmonella and Escherichia coli O157:H7 from Raw Alfalfa Sprouts and Spent Irrigation Water Using PCR. <i>Journal of Food Protection</i> , 2005, 68, 2256-2263.	1.7	27
59	A Field Study of the Microbiological Quality of Fresh Produce. <i>Journal of Food Protection</i> , 2005, 68, 1840-1847.	1.7	204
60	The Epidemiology of Produce-Associated Outbreaks of Foodborne Disease. , 2005, , 37-72.		5
61	Antimicrobial Resistance of Enterococcus Species Isolated from Produce. <i>Applied and Environmental Microbiology</i> , 2004, 70, 3133-3137.	3.1	89
62	Multiplex Nucleic Acid Sequence-Based Amplification for Simultaneous Detection of Several Enteric Viruses in Model Ready-To-Eat Foods. <i>Applied and Environmental Microbiology</i> , 2004, 70, 6603-6610.	3.1	72
63	Bacterial Separation and Concentration from Complex Sample Matrices: A Review. <i>Critical Reviews in Microbiology</i> , 2004, 30, 7-24.	6.1	251
64	Marine Biotoxins of Algal Origin and Seafood Safety. <i>Journal of Aquatic Food Product Technology</i> , 2003, 12, 29-53.	1.4	10
65	Magnetized Carbonyl Iron and Insoluble Zirconium Hydroxide Mixture Facilitates Bacterial Concentration and Separation from Nonfat Dry Milk. <i>Journal of Food Protection</i> , 2002, 65, 1806-1810.	1.7	20
66	Improved detection of human enteric viruses in foods by RT-PCR. <i>Journal of Virological Methods</i> , 2002, 100, 57-69.	2.1	130
67	A Weighted Composite Dose - Response Model For Human Salmonellosis. <i>Risk Analysis</i> , 2001, 21, 295-306.	2.7	26
68	Validation and Analysis of Modeled Predictions of Growth of Bacillus cereus Spores in Boiled Rice. <i>Journal of Food Protection</i> , 2000, 63, 268-272.	1.7	31
69	Detection Methods for Human Enteric Viruses in Representative Foods. <i>Journal of Food Protection</i> , 2000, 63, 1738-1744.	1.7	88
70	Immobilization with Metal Hydroxides as a Means To Concentrate Food-Borne Bacteria for Detection by Cultural and Molecular Methods. <i>Applied and Environmental Microbiology</i> , 2000, 66, 1769-1776.	3.1	63
71	Use of a Mutant Strain for Evaluating Processing Strategies to Inactivate Vibrio vulnificus in Oysters. <i>Journal of Food Protection</i> , 1999, 62, 592-600.	1.7	10
72	A Multiplex Reverse Transcription Polymerase Chain Reaction Method for the Detection of Foodborne Viruses. <i>Journal of Food Protection</i> , 1999, 62, 1210-1214.	1.7	27

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73	Occurrence and Control of <i>Vibrio vulnificus</i> in Shellfish. <i>Journal of Aquatic Food Product Technology</i> , 1999, 8, 11-25.	1.4	1
74	Virion Concentration Method for the Detection of Human Enteric Viruses in Extracts of Hard-Shell Clams. <i>Journal of Food Protection</i> , 1998, 61, 458-465.	1.7	41
75	rRNA Stability in Heat-Killed and UV-Irradiated Enterotoxigenic <i>Staphylococcus aureus</i> and <i>Escherichia coli</i> O157:H7. <i>Applied and Environmental Microbiology</i> , 1998, 64, 4264-4268.	3.1	127
76	Foodborne Viral Pathogens. , 0, , 619-649.		3