Elizabeth C Redmond

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/1557600/publications.pdf

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28 papers 1,468 citations

471371 17 h-index 27 g-index

28 all docs

28 docs citations

times ranked

28

1087 citing authors

#	Article	IF	Citations
1	Consumer Food Handling in the Home: A Review of Food Safety Studies. Journal of Food Protection, 2003, 66, 130-161.	0.8	576
2	Consumer perceptions of food safety risk, control and responsibility. Appetite, 2004, 43, 309-313.	1.8	170
3	Microbiological and observational analysis of cross contamination risks during domestic food preparation. British Food Journal, 2004, 106, 581-597.	1.6	108
4	A comparison and evaluation of research methods used in consumer food safety studies. International Journal of Consumer Studies, 2003, 27, 17-33.	7.2	91
5	The importance of hygiene in the domestic kitchen: Implications for preparation and storage of food and infant formula. Perspectives in Public Health, 2009, 129, 69-76.	0.8	72
6	Consumer perceptions of food safety education sources. British Food Journal, 2005, 107, 467-483.	1.6	45
7	Older Adult Consumer Knowledge, Attitudes, and Self-Reported Storage Practices of Ready-to-Eat Food Products and Risks Associated with Listeriosis. Journal of Food Protection, 2016, 79, 263-272.	0.8	37
8	Behavioral Risk Factors Associated with Listeriosis in the Home: A Review of Consumer Food Safety Studies. Journal of Food Protection, 2014, 77, 510-521.	0.8	36
9	Behavioral Observation and Microbiological Analysis of Older Adult Consumers' Cross-Contamination Practices in a Model Domestic Kitchen. Journal of Food Protection, 2018, 81, 569-581.	0.8	36
10	CONSUMER ATTITUDES AND PERCEPTIONS TOWARDS MICROBIAL FOOD SAFETY IN THE DOMESTIC KITCHEN. Journal of Food Safety, 2004, 24, 169-194.	1.1	35
11	Analysis of Older Adults' Domestic Kitchen Storage Practices in the United Kingdom: Identification of Risk Factors Associated with Listeriosis. Journal of Food Protection, 2015, 78, 738-745.	0.8	34
12	A pilot study to evaluate the effectiveness of a social marketingâ€based consumer food safety initiative using observation. British Food Journal, 2006, 108, 753-770.	1.6	32
13	Assessment of consumer food safety education provided by local authorities in the UK. British Food Journal, 2006, 108, 732-752.	1.6	31
14	Factors influencing the efficacy of consumer food safety communication. British Food Journal, 2005, 107, 484-499.	1.6	25
15	Time-Temperature Profiling of United Kingdom Consumers' Domestic Refrigerators. Journal of Food Protection, 2016, 79, 2119-2127.	0.8	25
16	Older Adult Consumers' Attitudes and Perceptions of Risk, Control, and Responsibility for Food Safety in the Domestic Kitchen. Journal of Food Protection, 2019, 82, 371-378.	0.8	19
17	Cabin crew food safety training: A qualitative study. Food Control, 2019, 96, 151-157.	2.8	18
18	Domestic Kitchen Microbiological Contamination and Self-Reported Food Hygiene Practices of Older Adult Consumers. Journal of Food Protection, 2019, 82, 1326-1335.	0.8	14

#	Article	IF	CITATIONS
19	Contamination of bottles used for feeding reconstituted powdered infant formula and implications for public health. Perspectives in Public Health, 2009, 129, 85-94.	0.8	12
20	Consumer risk perceptions concerning different consequences of foodborne disease acquired from food consumed away from home: A case study in Brazil. Food Control, 2022, 133, 108602.	2.8	12
21	Food Safety Knowledge and Self-Reported Food-Handling Practices in Cancer Treatment. Oncology Nursing Forum, 2018, 45, E98-E110.	0.5	10
22	Evaluating cabin crew food safety training using the Kirkpatrick model: an airlines' perspective. British Food Journal, 2018, 120, 1574-1589.	1.6	8
23	Video observation of hand-hygiene compliance in a manufacturer of ready-to-eat pie and pastry products. International Journal of Environmental Health Research, 2019, 29, 593-606.	1.3	8
24	Exploring Listeria monocytogenes perceptions in small and medium sized food manufacturers: Technical leaders' perceptions of risk, control and responsibility. Food Control, 2021, 126, 108078.	2.8	6
25	Awareness and Attitudes of Student Dietitians in Lebanon, UK and USA towards Food Safety. Foods, 2021, 10, 1875.	1.9	5
26	A case study of food handler hand hygiene compliance in high-care and high-risk food manufacturing environments using covert-observation. International Journal of Environmental Health Research, 2022, 32, 638-651.	1.3	2
27	Assessing Existing Food Safety Resources with United Kingdom–Based Chemotherapy Patients and Family Caregivers for Future Learning Purposes. Journal of Food Protection, 2022, 85, 287-310.	0.8	1
28	Survey of New Zealand Poultry Consumers' Handling of Raw Poultry and Food Safety Awareness To Provide Insight into Risk Factors for Campylobacteriosis. Journal of Food Protection, 2021, 84, 1640-1647.	0.8	0