

Joseph D Eifert

List of Publications by Year in descending order

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Version: 2024-02-01

51
papers

1,159
citations

361413

20
h-index

414414

32
g-index

52
all docs

52
docs citations

52
times ranked

1319
citing authors

#	ARTICLE	IF	CITATIONS
1	Practical application of bacteriophage in food manufacturing facilities for the control of <i>Listeria</i> sp.. Journal of Food Safety, 2023, 43, e12871.	2.3	4
2	Anaerobic soil disinfestation, amendment-type, and irrigation regimen influence <i>Salmonella</i> survival and die-off in agricultural soils. Journal of Applied Microbiology, 2022, 132, 2342-2354.	3.1	3
3	Harnessing Whole Genome Sequence Data for Facility-Specific Signatures for <i>Listeria monocytogenes</i> : A Case Study With Turkey Processing Plants in the United States. Frontiers in Sustainable Food Systems, 2021, 5, .	3.9	5
4	Influence of drying time on prewetted disinfectant towelettes to disinfect glass surfaces. American Journal of Infection Control, 2020, 48, 846-848.	2.3	4
5	Fate of <i>Listeria</i> on various food contact and noncontact surfaces when treated with bacteriophage. Journal of Food Safety, 2020, 40, e12775.	2.3	9
6	Evaluation of disinfectants and wiping substrates combinations to inactivate <i>Staphylococcus aureus</i> on Formica coupons. American Journal of Infection Control, 2019, 47, 465-467.	2.3	2
7	Bubble impact on a tilted wall: Removing bacteria using bubbles. Physical Review Fluids, 2019, 4, .	2.5	14
8	Delmopinol hydrochloride reduces <i>Salmonella</i> on cantaloupe surfaces. Food Science and Nutrition, 2018, 6, 373-380.	3.4	3
9	Cetylpyridinium chloride direct spray treatments reduce <i>Salmonella</i> on cantaloupe rough surfaces. Journal of Food Safety, 2018, 38, e12471.	2.3	5
10	Incidence of <i>Listeria</i> spp. in Ready-to-Eat Food Processing Plant Environments Regulated by the U.S. Food Safety and Inspection Service and the U.S. Food and Drug Administration. Journal of Food Protection, 2018, 81, 1063-1067.	1.7	10
11	Cavitation Bubbles Remove and Inactivate <i>Listeria</i> and <i>Salmonella</i> on the Surface of Fresh Roma Tomatoes and Cantaloupes. Frontiers in Sustainable Food Systems, 2018, 2, .	3.9	7
12	Modulation of innate immunity in Nile tilapia (<i>Oreochromis niloticus</i>) by dietary supplementation of <i>Bacillus subtilis</i> endospores. Fish and Shellfish Immunology, 2018, 83, 171-179.	3.6	67
13	Inhibiting foodborne pathogens <i>Vibrio parahaemolyticus</i> and <i>Listeria monocytogenes</i> using extracts from traditional medicine: Chinese gallnut, pomegranate peel, Baikal skullcap root and forsythia fruit. Open Agriculture, 2018, 3, 163-170.	1.7	4
14	Survival of Tomato Outbreak Associated <i>Salmonella</i> Serotypes in Soil and Water and the Role of Biofilms in Abiotic Surface Attachment. Foodborne Pathogens and Disease, 2018, 15, 548-553.	1.8	12
15	Volume estimation of strawberries, mushrooms, and tomatoes with a machine vision system. International Journal of Food Properties, 2018, 21, 1867-1874.	3.0	33
16	Airborne soil particulates as vehicles for <i>Salmonella</i> contamination of tomatoes. International Journal of Food Microbiology, 2017, 243, 90-95.	4.7	31
17	<i>Listeria monocytogenes</i> survival in the presence of malic acid, lactic acid or blueberry extract. Journal of Berry Research, 2017, 7, 33-41.	1.4	2
18	Evaluation of how different signs affect poultry processing employees' hand washing practices. Food Control, 2016, 68, 1-6.	5.5	5

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19	Pomegranate peel (<i>Punica granatum</i> L) extract and Chinese gall (<i>Galla chinensis</i>) extract inhibit <i>Vibrio parahaemolyticus</i> and <i>Listeria monocytogenes</i> on cooked shrimp and raw tuna. <i>Food Control</i> , 2016, 59, 695-699.	5.5	29
20	Effect of ozone and ultraviolet light on <i>Listeria monocytogenes</i> populations in fresh and spent chill brines. <i>Food Control</i> , 2016, 59, 172-177.	5.5	29
21	Shelf Life Determination of Fresh Blueberries (<i>Vaccinium corymbosum</i>) Stored under Controlled Atmosphere and Ozone. <i>International Journal of Food Science</i> , 2015, 2015, 1-9.	2.0	46
22	Survival of <i>Listeria monocytogenes</i> on Fresh Blueberries (<i>Vaccinium corymbosum</i>) Stored under Controlled Atmosphere and Ozone. <i>Journal of Food Protection</i> , 2014, 77, 832-836.	1.7	21
23	Association of <i>Campylobacter</i> spp. levels between chicken grow-out environmental samples and processed carcasses. <i>Poultry Science</i> , 2014, 93, 734-741.	3.4	13
24	Educational needs assessment and practices of grocery store food handlers through survey and observational data collection. <i>Food Control</i> , 2013, 34, 707-713.	5.5	21
25	Biofilms promote survival and virulence of <i>Salmonella enterica</i> sv. Tennessee during prolonged dry storage and after passage through an in vitro digestion system. <i>International Journal of Food Microbiology</i> , 2013, 162, 252-259.	4.7	36
26	Tracking Cross-Contamination Transfer Dynamics at a Mock Retail Deli Market Using GloGerm. <i>Journal of Food Protection</i> , 2013, 76, 272-282.	1.7	24
27	CONTROL OF <i>Listeria monocytogenes</i> IN RECYCLED CHILL BRINE USING ULTRAVIOLET LIGHT AND ANTIMICROBIAL AGENTS. <i>Journal of Food Safety</i> , 2012, 32, 169-175.	2.3	0
28	CONCURRENT USE OF ULTRAVIOLET LIGHT AND CITRIC ACID, DIMETHYL DICARBONATE OR HYDROGEN PEROXIDE TO INACTIVATE <i>Listeria monocytogenes</i> IN CHILL BRINE. <i>Journal of Food Safety</i> , 2011, 31, 530-537.	2.3	4
29	High hydrostatic pressure processing reduces <i>Salmonella enterica</i> serovars in diced and whole tomatoes. <i>International Journal of Food Microbiology</i> , 2011, 149, 113-117.	4.7	39
30	Selected Pathogens of Concern to Industrial Food Processors: Infectious, Toxigenic, Toxico-Infectious, Selected Emerging Pathogenic Bacteria. , 2010, , 5-61.		17
31	Effect of Acid Stress, Antibiotic Resistance, and Heat Shock on the Resistance of <i>Listeria monocytogenes</i> to UV Light When Suspended in Distilled Water and Fresh Brine. <i>Journal of Food Protection</i> , 2009, 72, 1634-1640.	1.7	20
32	Dose of UV Light Required To Inactivate <i>Listeria monocytogenes</i> in Distilled Water, Fresh Brine, and Spent Brine. <i>Journal of Food Protection</i> , 2009, 72, 2144-2150.	1.7	14
33	Pressure-Induced Germination and Inactivation of <i>Bacillus cereus</i> Spores and Their Survival in Fresh Blue Crab Meat (<i>Callinectes sapidus</i>) During Storage. <i>Journal of Aquatic Food Product Technology</i> , 2008, 17, 322-337.	1.4	7
34	High Pressures in Combination with Antimicrobials To Reduce <i>Escherichia coli</i> O157:H7 and <i>Salmonella Agona</i> in Apple Juice and Orange Juice. <i>Journal of Food Protection</i> , 2008, 71, 820-824.	1.7	20
35	Quantitative Recovery of <i>Listeria monocytogenes</i> and Select <i>Salmonella</i> Serotypes from Environmental Sample Media. <i>Journal of AOAC INTERNATIONAL</i> , 2007, 90, 250-257.	1.5	7
36	High-Pressure Resistance Variation of <i>Escherichia coli</i> O157:H7 Strains and <i>Salmonella</i> Serovars in Tryptic Soy Broth, Distilled Water, and Fruit Juice. <i>Journal of Food Protection</i> , 2007, 70, 2078-2083.	1.7	41

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37	Effects of Modified Atmosphere Packaging on Toxin Production by <i>Clostridium botulinum</i> in Raw Aquacultured Summer Flounder Fillets (<i>Paralichthys dentatus</i>). <i>Journal of Food Protection</i> , 2007, 70, 1159-1164.	1.7	15
38	Evaluation of Quantitative Recovery Methods for <i>Listeria monocytogenes</i> Applied to Stainless Steel. <i>Journal of AOAC INTERNATIONAL</i> , 2007, 90, 810-816.	1.5	11
39	Singlepathr® <i>Salmonella</i> : Performance-Tested MethodSM 060401. <i>Journal of AOAC INTERNATIONAL</i> , 2006, 89, 417-432.	1.5	7
40	Prediction of raw produce surface area from weight measurement. <i>Journal of Food Engineering</i> , 2006, 74, 552-556.	5.2	42
41	Recovery of <i>Salmonella</i> spp. from Raw Produce Surfaces Using Ultrasonication. <i>Foodborne Pathogens and Disease</i> , 2004, 1, 295-299.	1.8	5
42	Inhibition of pathogens on fresh produce by ultraviolet energy. <i>International Journal of Food Microbiology</i> , 2004, 90, 1-8.	4.7	228
43	Fast surface approximation for volume and surface area measurements using distance transform. <i>Optical Engineering</i> , 2003, 42, 2947.	1.0	21
44	Comparison of sampling techniques for detection of <i>Arcobacter butzleri</i> from chickens. <i>Poultry Science</i> , 2003, 82, 1898-1902.	3.4	22
45	Response of <i>Salmonella</i> and <i>Escherichia coli</i> O157:H7 to UV Energy. <i>Journal of Food Protection</i> , 2003, 66, 1071-1073.	1.7	66
46	Efficacy of Detergents in Removing <i>Salmonella</i> and <i>Shigella</i> spp. from the Surface of Fresh Produce. <i>Journal of Food Protection</i> , 2003, 66, 2210-2215.	1.7	31
47	Antimicrobial susceptibilities of <i>Escherichia coli</i> strains from a turkey operation. <i>Journal of the American Veterinary Medical Association</i> , 2002, 221, 411-416.	0.5	28
48	Acetic, Lactic, and Hydrochloric Acid Effects on <i>Staphylococcus aureus</i> 196E Growth Based on a Predictive Model. <i>Journal of Food Science</i> , 1997, 62, 174-178.	3.1	21
49	Predictive Model with Improved Statistical Analysis of Interactive Factors Affecting the Growth of <i>Staphylococcus aureus</i> 196E. <i>Journal of Food Protection</i> , 1996, 59, 608-614.	1.7	22
50	Ciidae: Newly recognized beetle pests of commercial dried mushrooms. <i>Journal of Stored Products Research</i> , 1993, 29, 45-48.	2.6	11
51	Aquacultured Hybrid Striped Bass Fillet Quality Resulting from Post-Harvest Cooling or CO ₂ Treatments. <i>Journal of Food Science</i> , 1992, 57, 1099-1102.	3.1	21