## Lorraine F Mcintyre

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Evaluation of food safety knowledge, attitudes and self-reported hand washing practices in FOODSAFE trained and untrained food handlers in British Columbia, Canada. Food Control, 2013, 30, 150-156.	5.5	125
2	Outbreak of Diarrhetic Shellfish Poisoning Associated with Mussels, British Columbia, Canada. Marine Drugs, 2013, 11, 1669-1676.	4.6	83
3	Identification of <i>Bacillus cereus</i> Group Species Associated with Food Poisoning Outbreaks in British Columbia, Canada. Applied and Environmental Microbiology, 2008, 74, 7451-7453.	3.1	71
4	Frozen Chicken Nuggets and Strips—A Newly Identified Risk Factor for Salmonella Heidelberg Infection in British Columbia, Canada. Journal of Food Protection, 2004, 67, 1111-1115.	1.7	54
5	An Outbreak of Norovirus Caused by Consumption of Oysters from Geographically Dispersed Harvest Sites, British Columbia, Canada, 2004. Foodborne Pathogens and Disease, 2007, 4, 349-358.	1.8	49
6	Listeriosis Outbreaks in British Columbia, Canada, Caused by Soft Ripened Cheese Contaminated from Environmental Sources. BioMed Research International, 2015, 2015, 1-12.	1.9	45
7	Occurrence and Distribution of Listeria Species in Facilities Producing Ready-to-Eat Foods in British Columbia, Canada. Journal of Food Protection, 2012, 75, 216-224.	1.7	33
8	Outbreak of <i>Vibrio parahaemolyticus</i> Associated with Consumption of Raw Oysters in Canada, 2015. Foodborne Pathogens and Disease, 2018, 15, 554-559.	1.8	31
9	Trichinellosis from consumption of wild game meat. Cmaj, 2007, 176, 449-451.	2.0	25
10	Outbreaks of Norovirus and Acute Gastroenteritis Associated with British Columbia Oysters, 2016–2017. Food and Environmental Virology, 2019, 11, 138-148.	3.4	25
11	Multiple Clusters of Norovirus among Shellfish Consumers Linked to Symptomatic Oyster Harvesters. Journal of Food Protection, 2012, 75, 1715-1720.	1.7	24
12	Efficacy of common disinfectant/cleaning agents in inactivating murine norovirus and feline calicivirus as surrogate viruses for human norovirus. American Journal of Infection Control, 2015, 43, 1208-1212.	2.3	23
13	Amplification by long RT-PCR of near full-length norovirus genomes. Journal of Virological Methods, 2008, 149, 226-230.	2.1	18
14	Formation of a Volunteer Harmful Algal Bloom Network in British Columbia, Canada, Following an Outbreak of Diarrhetic Shellfish Poisoning. Marine Drugs, 2013, 11, 4144-4157.	4.6	15
15	Spatiotemporal patterns of paralytic shellfish toxins and their relationships with environmental variables in British Columbia, Canada from 2002 to 2012. Environmental Research, 2017, 156, 190-200.	7.5	15
16	Retraining effectiveness in FOODSAFE trained food handlers in British Columbia, Canada. Food Control, 2014, 35, 137-141.	5.5	13
17	Changing Trends in Paralytic Shellfish Poisonings Reflect Increasing Sea Surface Temperatures and Practices of Indigenous and Recreational Harvesters in British Columbia, Canada. Marine Drugs, 2021, 19, 568.	4.6	12
18	Ethanol Concentration of Kombucha Teas in British Columbia, Canada. Journal of Food Protection, 2021, 84, 1878-1883.	1.7	9

#	Article	IF	CITATIONS
19	Two cases of poisoning by raw taro leaf and how a poison control centre, food safety inspectors, and a specialty supermarket chain found a solution. Environmental Health Review, 2014, 57, 59-64.	0.5	2
20	Near-Real-Time Surveillance of Illnesses Related to Shellfish Consumption in British Columbia: Analysis of Poison Center Data. JMIR Public Health and Surveillance, 2018, 4, e17.	2.6	2
21	A Survey of Raw Frozen Breaded Chicken Products for Salmonella in British Columbia, Canada, and Phylogenetically Associated Illnesses. Journal of Food Protection, 2020, 83, 315-325.	1.7	2