

The existence of optimistic bias about foodborne diseases
association with training participation and food safety p

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Optimistic bias for negative and positive events. Health Education, 2001, 101, 228-234.	0.9	28
2	Knowledge, attitudes and practices of food handlers in food safety: An integrative review. Food Research International, 2017, 100, 53-62.	6.2	156
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4	Food Poisoning Caused by Bacteria (Food Toxins). , 0, , .		25
5	Food safety in Brazilian popular public restaurants: Food handlers's knowledge and practices. Journal of Food Safety, 2018, 38, e12512.	2.3	27
6	The differences between observed and self-reported food safety practices: A study with food handlers using structural equation modeling. Food Research International, 2019, 125, 108637.	6.2	48
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9	Food safety knowledge as gateway to cognitive illusions of food handlers and the different degrees of risk perception. Food Research International, 2019, 116, 126-134.	6.2	30
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18	Influence of educational actions on transitioning of food safety culture in a food service context: Part 1 "Triangulation and data interpretation of food safety culture elements. Food Control, 2021, 119, 107447.	5.5	20

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19	Burnout and food safety: Understanding the role of job satisfaction and menu complexity in foodservice. <i>International Journal of Hospitality Management</i> , 2021, 92, 102705.	8.8	21
20	Influence of educational actions on transitioning of food safety culture in a food service context: Part 2 - Effectiveness of educational actions in a longitudinal study. <i>Food Control</i> , 2021, 120, 107542.	5.5	25
21	Unveiling the food safety climate's paths to adequate food handling in the hospitality industry in Brazil. <i>International Journal of Contemporary Hospitality Management</i> , 2021, 33, 873-892.	8.0	20
22	Conflicts, informality and risk perception about foodborne diseases in small family and non-family run restaurants. <i>Journal of Foodservice Business Research</i> , 2021, 24, 683-708.	2.3	6
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25	Exploring <i>Listeria monocytogenes</i> perceptions in small and medium sized food manufacturers: Technical leaders' perceptions of risk, control and responsibility. <i>Food Control</i> , 2021, 126, 108078.	5.5	6
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