Surveillance for Foodborne Disease Outbreaks â€” Unit

MMWR Surveillance Summaries
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Citation Report

#	Article	IF	Citations
1	New York City House Mice (Mus musculus) as Potential Reservoirs for Pathogenic Bacteria and Antimicrobial Resistance Determinants. MBio, 2018, 9, .	1.8	39
2	The Implementation and Food Safety Issues Associated With Poultry Processing Reuse Water for Conventional Poultry Production Systems in the United States. Frontiers in Sustainable Food Systems, 2018, 2, .	1.8	16
3	Source of Water and Potential Sanitizers and Biological Antimicrobials for Alternative Poultry Processing Food Safety Applications. Frontiers in Sustainable Food Systems, 2018, 2, .	1.8	14
4	Factors Affecting Microbiological Quality of Vegetable- and Meat-Based Meals Served at Cafeterias in the Republic of Korea. Journal of Food Protection, 2018, 81, 1838-1843.	0.8	2
5	Reducing Transfer of Salmonella and Aerobic Mesophilic Bacteria on Melon Rinds Surfaces to Fresh Juice by Washing With Chlorine: Effect of Waiting Period Before Refrigeration of Prepared Juice. Frontiers in Sustainable Food Systems, 2018, 2, .	1.8	4
6	Hotspot mutations and ColE1 plasmids contribute to the fitness of Salmonella Heidelberg in poultry litter. PLoS ONE, 2018, 13, e0202286.	1.1	34
7	Current Trends of Rice Milling Byproducts for Agricultural Applications and Alternative Food Production Systems. Frontiers in Sustainable Food Systems, 2019, 3, .	1.8	104
8	Guideline for the Antibiotic Use in Acute Gastroenteritis. Infection and Chemotherapy, 2019, 51, 217.	1.0	27
9	Optical Temperature Control Unit and Convolutional Neural Network for Colorimetric Detection of Loop-Mediated Isothermal Amplification on a Lab-On-A-Disc Platform. Sensors, 2019, 19, 3207.	2.1	9
10	Microbial Contamination in Milk Quality and Health Risk of the Consumers of Raw Milk and Dairy Products. , 0, , .		21
11	Leaf-associated microbiota on perilla (Perilla frutescens var. frutescens) cultivated in South Korea to detect the potential risk of food poisoning. Food Research International, 2019, 126, 108664.	2.9	5
12	Quantification and discovery of PCR inhibitors found in food matrices commonly associated with foodborne viruses. Food Science and Human Wellness, 2019, 8, 351-355.	2.2	17
13	Growth Biocontrol of Foodborne Pathogens and Spoilage Microorganisms of Food by Polish Propolis Extracts. Molecules, 2019, 24, 2965.	1.7	32
14	Overview of Foodborne Disease Outbreaks in Brazil from 2000 to 2018. Foods, 2019, 8, 434.	1.9	42
15	Human Norovirus Histo-Blood Group Antigen (HBGA) Binding Sites Mediate the Virus Specific Interactions with Lettuce Carbohydrates. Viruses, 2019, 11, 833.	1.5	12
16	Prevalence and concentration of stx+ E. coli and E. coli O157 in bovine manure from Florida farms. PLoS ONE, 2019, 14, e0217445.	1.1	15
17	Antimicrobial activity of nanoemulsions of cinnamon, rosemary, and oregano essential oils on fresh celery. LWT - Food Science and Technology, 2019, 112, 108247.	2.5	67
18	Evaluation of commercial antimicrobials against stress-adapted Campylobacter jejuni on broiler wings by using immersion and electrostatic spray and an economic feasibility analysis. Food Control, 2019, 103, 161-166.	2.8	16

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19	Developing and Validating a UPLCâ€MS Method with a StageTipâ€Based Extraction for the Biogenic Amines Analysis in Fish. Journal of Food Science, 2019, 84, 1138-1144.	1.5	13
20	Current insights on high priority antibiotic-resistant Salmonella enterica in food and foodstuffs: a review. Current Opinion in Food Science, 2019, 26, 35-46.	4.1	26
21	Current insights on Arcobacter butzleri in food chain. Current Opinion in Food Science, 2019, 26, 9-17.	4.1	23
22	Rapid detection of coliform bacteria using a lateral flow test strip assay. Journal of Microbiological Methods, 2019, 160, 29-35.	0.7	27
23	Exposure Assessment and Sensitivity Analysis for Chilled Shrimp During Distribution: A Case Study of Home Delivery Services in Taiwan. Journal of Food Science, 2019, 84, 859-870.	1.5	1
24	Microbial contamination including Vibrio cholerae in fishery auction markets in West Sea, South Korea. Fisheries and Aquatic Sciences, 2019, 22, .	0.3	4
25	Top-Down Proteomic Identification of Shiga Toxin 1 and 2 from Pathogenic Escherichia coli Using MALDI-TOF-TOF Tandem Mass Spectrometry. Microorganisms, 2019, 7, 488.	1.6	4
26	A multiplex loop-mediated isothermal amplification assay for rapid detection of <i>Bacillus cereus</i> and <i>Staphylococcus aureus </i>. BioScience Trends, 2019, 13, 510-515.	1.1	12
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28	Prevalence and risk factors associated withCampylobacterspp. andSalmonella entericain livestock raised on diversified small-scale farms in California. Epidemiology and Infection, 2019, 147, e321.	1.0	15
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30	Pathogens in Milk: Campylobacter spp.. , 2020, , 419-419.		0
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32	Detection of microorganisms with lateral flow test strips. Methods in Microbiology, 2020, 47, 351-394.	0.4	11
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42	Changes in Consumersâ€™ Food Purchase and Transport Behaviors over a Decade (2010 to 2019) Following Health and Convenience Food Trends. International Journal of Environmental Research and Public Health, 2020, 17, 5448.	1.2	13
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90	The efficacy of pulsed ultraviolet light processing for table and hatching eggs. Poultry Science, 2021, 100, 100923.	1.5	8

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92	Integrating the Food and Drug Administration Office of the Coordinated Outbreak Response and Evaluation Networkâ€™s foodborne illness outbreak surveillance and response activities with principles of the National Incident Management System. Journal of Emergency Management, 2021, 19, 131-141.	0.2	0
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