

Lee-Ann Jaykus, Ph.D.
Professor
Food Science Department
North Carolina State University
Raleigh, NC 27695-7624

Education (Major/Minor):

Ph.D. - Environmental Sciences and Engineering, The University of North Carolina at Chapel Hill, 1993
M.S. - Food Science/Animal Sciences, Purdue University, 1982
B.S. - Food Science, Purdue University, 1979

Academic and Professional Appointments:

Professor, Departments of Food Science and Microbiology, NCSU, 2006-present
Associate Professor, Departments of Food Science and Microbiology, NCSU, 2000-2006
Assistant Professor, Department of Food Science, NCSU, 1994-2000
Post Doctoral Research Associate, Department of Environmental Sciences, UNC-CH, 1993-1994
Graduate Research Assistant (Ph.D.), Department of Environmental Sciences, UNC-CH, 1989-1993
Microbiology Department Manager, Dairy and Food Labs-Modesto, 1984-1988
Quality Control Supervisor, Frito-Lay, Inc., 1981-1983

Teaching

FS 530 (Fall every year, 2000-present) - Post-Harvest Food Safety - 3 credits
FS/MB 405 (Fall every year, 1995-present) - Food Microbiology - 3 credits
FS/MB 406 (Fall every year, 1997-present) - Food Microbiology Lab - 1 credit

Contracts and Grants (career total)

Intramural \$186,067
Extramural (funded as lead PI) \$3,587,503
Extramural (funded as co-PI) \$3,211,856
Extramural, Consortium (funded as co-PI) \$6,700,000
TOTAL: \$13,685,426

Membership in professional organizations

International Association for Food Protection (IAFP), 1993-present
Carolinas Association for Food Protection (CAMFES), 1993-present
American Society for Microbiology, 1993-present
Sigma Xi, 1995-present
Institute of Food Technologists (IFT), 1995-present
Society for Risk Analysis, 1996-present
Phi Tau Sigma, 1979-present
Alpha Zeta, 1978-present

Professional honors

Recipient, NCSU Alumni Association Distinguished Research Award, 2007
Recipient of IAFP Educator Award, 2006
Recipient of the NCSU Chapter of Sigma Xi Outstanding Research Award, 2000
Recipient of the Food Science Outstanding Instructor Award, 1998-1999
International Association of Milk, Food, and Environmental Sanitarians (IAMFES) Developing Scientist Award, 1993
Phi Beta Kappa, 1979
Research advisor for 6 recipients of the IAFP Developing Scientist Awards Research advisor for 5 recipients of IFT Student Paper Competition (Seafood and Food Microbiology Divisions)

Professional Service

Food and Agriculture Organization-World Health Organization (FAO-WHO) Expert Consultation on Foodborne Viruses, May 21-24, 2007

International Association for Food Protection (IAFP), Secretary (Executive Board Member, elected) 2007-present

International Association for Food Protection (IAFP), Program Committee, member 2004-present; vice-chair, 2005-2006; chair, 2006-2007 (invited)

National Advisory Committee on Microbiological Criteria for Foods, member, 2002-present (invited)

USDA-CSREES, NRI Food Safety Programs, review panel member, 2007, 2003, 2002, 1999, 1998, 1997, 1996 (invited)

USDA-ARS, Office of Scientific Quality Review, National Program (NP) 108 Post Harvest Food Safety Review, review panel member, 2000 (invited)

Editorial Board, Journal of Food Protection, member, 1997-present (invited)

Editorial Board, Applied and Environmental Microbiology, 2003-present (invited)

International Association for Food Protection (IAFP) Viral and Parasitic Foodborne Disease Professional Development Group, founding organizer and member, 1995-present; chair, 1995-1999; 2002-present

Institute of Food Technologists (IFT) Expert Panel for Microbial Food Safety Risk Ranking Project, member, 2002-2005 (invited)

Institute of Food Technologists (IFT) Expert Panel on Performance Standards, member and chair, 2003-2005 (invited)

Institute of Food Technologists (IFT) Expert Panel on Emerging Foodborne Pathogens, member 2000-2001 (invited)

Institute of Food Technologists (IFT) Scientific Lectureship program, participant, 1996-1999 (invited)

American Academy of Microbiology (AAM) colloquium on "Research Opportunities in Food and Agriculture Microbiology," Washington, D.C., March 12-14, 2005, participant and co-chair, 2005 (invited)

Council for Agricultural Science and Technology (CAST), Task Force for on Microbial Risk Assessment, member and co-chair, 2004-present (invited)

American Academy of Microbiology (AAM) colloquium on "Pre-Harvest Food Safety and Security," Perthshire, Scotland, December 5-8, 2003, participant and member of organizing committee (invited)

American Academy of Microbiology colloquium on "The Global Burden of Diarrheal Disease," Galway, Ireland, February 13-18, 2002, participant (invited)

National Alliance for Food Safety and Security (NAFSS), Risk Analysis and Policy Center Director, 2002-present (invited)

National Alliance for Food Safety and Security (NAFSS) Operations Committee, member, 2000-present

Association of Official Analytical Chemists (AOAC-International) Presidential Task Force on Best Practices in Microbiological Methodology, Matrix Extensions Working group, member, 2005-present (invited)

EPA Expert Panel on Enteric Pathogen Exposure Routes, member, 2000 (invited)

Publications

Peer-Reviewed Papers (submitted and in review) (total of 2)

- Gonzalez-Escalona, N., B. Whitney, **L. Jaykus**, and A. DePaola. Comparison of direct genome restriction enzyme analysis and pulsed field gel electrophoresis for typing of *Vibrio vulnificus* and their correspondence with multilocus sequence typing data. Submitted.
- Papfragkou, E., M. Plante, K. Mattison, S. Bidawid, K. Karthikeyan, J.M. Farber, and **L. Jaykus**. Rapid and sensitive detection of hepatitis A virus in representative food matrices. Submitted.

Peer-Reviewed original research articles and research review articles (published or in press) (total of 69)

- Drake, S.L., A. DePaola, and **L. Jaykus**. An Overview of *Vibrio vulnificus* and *Vibrio parahaemolyticus*, *Comp. Rev. Food Sci.*, accepted.
- Gonzalez-Escalona, N., **L. Jaykus**, and A. DePaola. Typing of *Vibrio vulnificus* strains by variability in their 16S-23S rRNA intergenic spacer regions, in press.
- Brinley, T.A., C. N. Stam, V.-D. Truong, P. Coronel, P. Kumar, J. Simunovic, K.P. Sandeep, G. D. Cartwright, K. R. Swartzel and **L.-A. Jaykus**. 2007. Feasibility of Utilizing Bio-indicators for Testing Microbial Inactivation in Sweetpotato Purees Using a Continuous Flow Microwave System. *J. Food Sci.*, in press.
- Santos, F.B., D.H. D'Souza, **L. Jaykus**, P.K. Ferket, and B.W. Sheldon. 2007. Genotypes, serotypes and antibiotic resistance profiles of *Salmonella* isolated from commercial North Carolina turkey farms. *J. Food Prot.* 70:1328-1333.
- Cates, C., K.M. Kosa, C.M. Moore, **L. Jaykus**, T.A. Ten Eyck, and P. Cowen. 2007. Listeriosis prevention for older adults: Effective messages and delivery methods. *Educational Gerontology.* 33:587-606.
- Gonzalez-Escalona, N., **L. Jaykus**, and A. DePaola. 2007. Accurate identification of desired clones from 16S-23S rDNA spacer libraries using single PCR. *Anal. Biochem., Anal. Biochem.* 360:147-147.
- Vicari A.S., A. Mohktari, R.A. Morales, **L. Jaykus**, H.C. Frey, B.D. Slenning, and P. Cowen. 2007. Second-order modeling of variability and uncertainty in microbial hazard characterization. *J. Food Prot.* 70:363-372.
- Bang, W., Drake, M.A., and **Jaykus, L.** 2007. Recovery and detection of *V. vulnificus* during storage. *Food Microbiol.* 24:664-70.
- Hegde, V., C.G. Leon-Vlarde, C.M. Stam, **L. Jaykus**, and J.A. Odumeru. 2007. Evaluation of BBL™ CHROMagar™ *Listeria* agar for the isolation and identification of *Listeria monocytogenes* from food and environmental samples. *J. Microbiol. Meth.* 68:82-87.
- Drake, S.L., D. Elhanafi, W. Wang, M.A. Drake, D.P. Green, and **L. Jaykus**. 2006. Validation of a green fluorescent protein labeled strain of *Vibrio vulnificus* for use in the evaluation of post-harvest strategies for handling of raw oysters. *Appl. Environ. Microbiol.* 72:7205-7211.
- Cates, S.C., K.M. Kosa, T. TenEyck, **L. Jaykus**, C.M. Moore, and P. Cowen. 2006. Changes in older adults' knowledge, attitudes, and practices after receiving information on listeriosis prevention. *Food Prot. Trends* 26:774-785.
- Cannon, J.L., E. Papafraqkou, G. Park, J. Osborne, **L. Jaykus**, and J. Vinje. 2006. Surrogates for the study of norovirus stability and inactivation in the environment: a comparison of murine norovirus and feline calicivirus. *J. Food Prot.* 69:2761-2765.
- Johnston, L.M., **L. Jaykus**, D. Moll, J. Anciso, B. Mora, and C.L. Moe. 2006. A field study of the microbiological quality of fresh produce of domestic and imported origin. *Int. J. Food Microbiol.* 112:83-95.
- Cates, S.C., R.A. Morales, S.A. Kams, **L. Jaykus**, K.M. Kosa, T. TenEyck, and P. Cowen. 2006. Consumer knowledge, storage, and handling practices regarding *Listeria* in frankfurters and deli meats: results of a web-based survey. *J. Food Prot.*, 69:1630-1639.
- Mokhtari, A., C.M. Moore, H. Yang, **L. Jaykus**, R. Morales, S.C. Cates and P. Cowen. 2006. Consumer-Phase *Salmonella enterica* serotype Enteritidis Risk Assessment for Egg-Containing Food Products. *Risk Anal.* 26:753-768.
- Isonhood, J., M.A. Drake, and **L. Jaykus**. 2006. Upstream sample processing facilitates PCR detection of *Listeria monocytogenes* in mayonnaise-based deli salads. *Food Microbiol.* 23:584-590.
- D'Souza, D.H., A. Sair, K. Williams, E. Papafraqkou, J. Jean, C. Moore, and **L. Jaykus**. 2006. Persistence of caliciviruses on environmental surfaces and their transfer to food. *Int. J. Food Microbiol.* 108:84-91.
- Mokhtari, A., H.C. Frey, and **L. Jaykus**. 2006. Application of classification and regression trees (CART) for sensitivity analysis of the *Escherichia coli* O157:H7 food safety process risk model. *J. Food Prot.* 69:609-618.

- Yang, H., A. Mohktari, **L. Jaykus**, R. Morales, S.C. Cates, and P. Cowen. 2006. Consumer phase risk assessment for *Listeria monocytogenes* in deli meats. *Risk Anal.*, 26:89-103.
- Eifert, J.D., P.A. Curtis, M.C. Bazaco, R.J. Meinersmann, M.E. Berrang, S. Kernodle, C. Stam., **L.-A. Jaykus**, and S. Kathariou. 2005. Molecular characterization of *Listeria monocytogenes* of the serotype 4b complex (4b, 4d, 4e) from two turkey processing plants. *Foodborne Pathogens and Disease* 2:192-200.
- Johnston, L.M., D. Elhanafi, M.A. Drake, and **L. Jaykus**. 2005. A simple method for the direct detection of *Salmonella* and *E. coli* O157:H7 from raw alfalfa sprouts and spent irrigation water using PCR. *J. Food Prot.* 68:2256-2263.
- Johnston, L.M., **L. Jaykus**, D. Moll, M. Martinez, J. Anciso, B. Mora, and C.L. Moe. 2005. A field study of the microbiological quality of fresh produce. *J. Food Prot.* 68:1840-1847.
- Allen, D.G., D.P. Green, G.E. Bolton, **L. Jaykus**, and W.G. Cope. 2005. Detection and identification of histamine-producing bacteria associated with harvesting and processing mahi-mahi and yellowfin tuna. *J. Food Prot.* 68:1676-1682.
- Taylor, T.M., D. Elhanafi, M.A. Drake, and **L. Jaykus**. 2005. PCR Detection of *Escherichia coli* O157:H7 in different model ground beef systems. *J. Food Prot.* 68:225-232.
- Moe, C.L., A. Sair, L. Lindesmith, M.K. Estes, and **L. Jaykus**. 2004. Diagnosis of Norwalk virus infection by indirect enzyme immunoassay of salivary antibodies to recombinant Norwalk virus antigen. *Clin. Diag. Lab. Immunol.* 11:1028-1034.
- Stevens, K.A. and **L. Jaykus**. 2004. Direct detection of bacterial pathogens in representative dairy products using a combined bacterial concentration-PCR approach. *J. Appl. Microbiol.* 97:1115-1122.
- Jean, J., D.H. D'Souza, and **L. Jaykus**. 2004. Multiplex nucleic acid sequence-based amplification (NASBA) for the simultaneous detection of enteric viruses in model ready-to-eat foods. *Appl. Environ. Microbiol.* 70:6603-6610.
- Yildirim, S., W. Lin, A.D. Hitchins, **L. Jaykus**, E. Altermann, T.R. Klaenhammer, and D. Kathariou. 2004. Epidemic clone I-specific genetic markers in strains of *Listeria monocytogenes* serotype 4b from routine surveys of foods. *Appl. Environ. Microbiol.* 7:4158-4164.
- Johnston, L.M. and **L. Jaykus**. 2004. Antimicrobial resistance of *Enterococcus* species isolated from produce. *Appl. Environ. Microbiol.* 70:3133-3137.
- Stevens, K.A. and **L. Jaykus**. 2004. Bacterial separation and concentration from complex sample matrices: a review. *CRC Crit. Rev. Microbiol.* 30:7-24.
- D'Souza, D.J. and **L. Jaykus**. 2003. Nucleic acid sequence based amplification (NASBA) for the rapid and sensitive detection of *Salmonella enterica* from foods. *J. Appl. Microbiol.*, 95(6): 1343-50.
- Jean, J., D. D'Souza, and **L. Jaykus**. 2003. Transcriptional enhancement of RT-PCR for rapid and sensitive detection of noroviruses. *FEMS Microbiol. Lett.* 226:339-345.
- Moore, C.M., B.W. Sheldon, and **L. Jaykus**. 2003. Transfer of *Salmonella* and *Campylobacter* from stainless steel to romaine lettuce. *J. Food Prot.* 66:2231-2236.
- DeCesare, A., B.W. Sheldon, K.S. Smith, and **L. Jaykus**. 2003. Survival and persistence of *Campylobacter* and *Salmonella* species under varying organic loads and food contact surfaces. *J. Food Prot.* 66:1587-1594.
- Balmer-Hanchey, E.L., **L. Jaykus**, D.P. Green, and P. McClellan-Green. 2003. Marine biotoxins and seafood safety. *J. Aquatic Food Prod. Technol.*, 12:29-53.
- Greene, S.R., C.L. Moe, **L. Jaykus**, M. Cronin, L. Grosso, and P. van Aarle. 2003. Evaluation of the NucliSens® Basic Kit assay for detection of Norwalk virus RNA in stool specimens. *J. Virol. Meth.* 108:123-131.
- Koo, K. and **L. Jaykus**. 2003. Detection of *Listeria monocytogenes* from a model food using fluorescence resonance energy transfer-based PCR with an "asymmetric" fluorogenic probe set. *Appl. Environ. Microbiol.* 69:1082-1088.
- Koo, K. and **L. Jaykus**. 2002. Detection of single nucleotide polymorphisms within the *Listeria* genus using an "asymmetric" fluorogenic probe set and fluorescence resonance energy transfer based PCR. *Let. Appl. Microbiol.*, 35:513-517.
- D'Souza, D.H. and **L. Jaykus**. 2002. Zirconium hydroxide effectively immobilizes and concentrates human enteric viruses. *Let. Appl. Microbiol.* 35:414-418.
- Cullison, M.A. and **L. Jaykus**. 2002. Magnetized Carbonyl Iron and Insoluble Zirconium Hydroxide Mixture Facilitates Bacterial Concentration and Separation from Non-Fat Dry Milk. *J. Food Prot.* 65:1806-1810.
- McKillip, J.A., **L. Jaykus**, and M.A. Drake. 2002. The influence of growth in a food medium on the detection of *Escherichia coli* O157:H7 by PCR. *J. Food Prot.* 65:1775-1779.

- Sair, A.I., D.H. D'Souza, and **L. Jaykus**. 2002. Human enteric viruses as causes of foodborne disease. *Comp. Rev. Food Sci. and Safety*, 1:73-89.
- Latimer, H.K., **L. Jaykus**, R.A. Morales, P. Cowen and D. Crawford-Brown. 2002. Sensitivity analysis of *Salmonella* Enteritidis levels in contaminated shell eggs using a biphasic growth model. *Int. J. Food Microbiol.*, 75:71-87.
- Sair, A.I., D.H. D'Souza, C.L. Moe, and **L. Jaykus**. 2002. Improved detection of human enteric viruses in foods by RT-PCR. *J. Virol. Meth.*, 100:57-69.
- Latimer, H.K., **L. Jaykus**, R.A. Morales, P. Cowen and D. Crawford-Brown. 2001. A weighted composite dose-response model for human salmonellosis. *Risk Anal.* 21:295-305.
- Leggitt, P.R. and **L. Jaykus**. 2000. A method to detect human enteric viruses in representative food commodities. *J. Food Prot.*, 63:1738-1744.
- Koo, K. and **L. Jaykus**. 2000. A modified method to detect PCR products by 5' nuclease activity and an asymmetric fluorogenic probe set. *BioTechniques*, 29:690-694.
- Koo, K. and **L. Jaykus**. 2000. Selective amplification of *Bacillus cereus* 16S rRNA: Use of a DNA primer containing three consecutive mismatched basis near its 3' terminus to reduce false positive signals. *Lett. Appl. Microbiol.*, 31:187-192.
- McKillip, J.L., **L. Jaykus**, and M. Drake. 2000. A comparison of methods for the detection of *Escherichia coli* 0157:H7 from artificially contaminated dairy products using PCR. *J. Appl. Microbiol.*, 89:49-55.
- Lucore, L.A., M.A. Cullison, and **L. Jaykus**. 2000. Immobilization with metal hydroxides as a means to concentrate foodborne bacteria for detection by cultural and molecular methods. *Appl. Environ. Microbiol.*, 66:1769-1776.
- McElroy, D.M., **L. Jaykus**, and P.M. Foegeding. 2000. Validation and analysis of modeled predictions of growth of *Bacillus cereus* spores in boiled rice. *J. Food Prot.*, 63:268-272.
- McElroy, D.M., **L. Jaykus**, and P.M. Foegeding. 1999. A quantitative microbial risk assessment for *Bacillus cereus* emetic disease associated with the consumption of Chinese-style rice. *J. Food Safety*, 19:209-229.
- Dombroski, C.S., **L. Jaykus**, and D.P. Green. 1999. Occurrence and control of *Vibrio vulnificus* in shellfish. 1999. *J. Aquatic Food Prod. Technol.*, 8:11-25.
- Rosenfield, S.I. and **L. Jaykus**. 1999. A multiplex RT-PCR method for the detection of foodborne viruses. *J. Food Prot.*, 62:1210-1214.
- McKillip, J.L., **L. Jaykus**, and M. Drake. 1999. Nucleic acid persistence in heat-killed *Escherichia coli* 0157:H7 from contaminated skim milk. *J. Food Prot.*, 62:839-844.
- Dombroski, C.S., **L. Jaykus**, D.P. Green, and B.E. Farkas. 1999. Use of a mutant strain for evaluating processing strategies to inactivate *Vibrio vulnificus* in oysters. *J. Food Prot.*, 62:592-600.
- Jaykus, L.** and D.R. Ward. 1999. An integrated approach: The future of graduate food safety education. *Dairy, Food, and Environ. Sanit.* 19:14-17.
- Chung, H., **L. Jaykus**, G. Lovelace, and M.D. Sobsey. 1998. Bacteriophages and bacteria as indicators of enteric viruses in oysters and their harvest waters. *Water Sci. Technol.*, 38:37-44.
- McKillip, J.L., **L. Jaykus**, and M. Drake. 1998. Ribosomal RNA stability in heat-killed and UV-irradiated enterotoxigenic *Staphylococcus aureus* and *Escherichia coli* 0157:H7. *Appl. Environ. Microbiol.*, 64:4264-4268.
- Dix, A.B. and **L. Jaykus**. 1998. A virion concentration method for the detection of human enteric viruses in extracts of hard-shelled clams. *J. Food Prot.*, 61:458-465.
- Jaykus, L.** 1997. Epidemiology and detection as options for the control of viral and parasitic foodborne disease. *Emerging Infect. Dis.*, 3:529-539.
- Jaykus, L.** 1996. The application of quantitative risk assessment to microbial food safety risks. *CRC Crit. Rev. Microbiol.*, 22:279-293.
- Chung, H., **L. Jaykus**, and M.D. Sobsey. 1996. Improved detection of human enteric viruses in field oyster specimens by in vivo and in vitro amplification of nucleic acids. *Appl. Environ. Microbiol.*, 62:3772-3778.
- Jaykus, L.**, R. DeLeon, and M.D. Sobsey. 1996. A virion concentration method for detection of human enteric viruses in oysters by PCR and oligoprobe hybridization. *Appl. Environ. Microbiol.* 62:2074-2080.
- Jaykus, L.**, R. DeLeon, and M.D. Sobsey. 1995. Development of a rapid molecular method for the detection of human enteric viruses in oysters. *J. Food Prot.* 58:1357-1362.
- Jaykus, L.**, R. DeLeon, and M.D. Sobsey. 1993. Application of RT-PCR for the detection of enteric viruses in oysters. *Wat. Sci. Technol.*, 27:49-53.

Jaykus-Hockney, L.J. and M.A. Cousin. 1985. Detection of heat-resistant proteases produced by psychrotrophs in refrigerated milk. *J.Dairy Sci.*, 68:810-816.

Peer-Reviewed Book Chapters (total of 14)

- D'Souza, D.H. and **L. Jaykus**. Rapid diagnostic method in food safety: viruses. In: Heldman, Bridges, D. Hoover, and Whilleler (eds.), *Encyclopedia of Biotechnology in Agriculture and Food*, accepted.
- L. Jaykus**. Detection of the presence of bacteria, viruses, and parasitic protozoa in shellfish. In: C.J. Hurst (ed.), *Manual of Environmental Microbiology*, 3rd edition, ASM Press, American Society for Microbiology, Washington, D.C., in press.
- P. Cowen, C.M. Moore, **L.A. Jaykus**, R. Morales, and A.S. Vicari. 2006. Using Surveillance Data to Characterize and Analyze Risk Factors for Foodborne Illness. In: M. Potter (ed.), *Food Consumption and Disease Risk*, CRC Press-Woodhead Publishing, Cambridge, England, pp. 140-180.
- D'Souza, C.L. Moe, and **L. Jaykus**. 2007. Foodborne viral pathogens. In: M.P. Doyle and L.R. Beuchat (eds.), *Food Microbiology: Fundamentals and Frontiers*, 3rd edition, ASM Press, American Society for Microbiology, Washington, D.C. pp. 581-607.
- Johnston, L.M., C.L. Moe, D. Moll, and **L. Jaykus**. 2006. The epidemiology of produce-associated outbreaks for foodborne disease. In: J.L. James (ed.), *Microbial Hazard Identification of Fresh Fruit and Vegetables*. John Wiley and Sons, Inc., Hoboken, N.J. pp. 37-72.
- Papafraqkou, E., D.H. D'Souza, and **L. Jaykus**. 2006. Foodborne viruses: Prevention and Control. In: S.M. Goyal (ed.), *Food Virology*. Springer Science + Business Media, LLC, New York, NY, pp. 289-330.
- D'Souza, D.H., J. Jean, and **L. Jaykus**. 2006. Methods for the detection of viral and parasitic protozoan pathogens in foods. In: Y.H. Hui (ed.), *Handbook of Food Technology and Engineering*, Vol. 4, Chapt. 188. CRC-Taylor and Francis, Boca Raton, FL, pp. 188-1 to 188-23.
- D'Souza, D.H. and **L. Jaykus**. 2005. Molecular approaches for the detection of foodborne viral pathogens. In: *PCR Methods in Foods*, Springer Science, New York, NY, pp. 91-117.
- Jaykus, L.** Academic activities in food safety: Centers, consortia, and initiatives. 2003. In: M.E. Torrence and R.E. Isaacson (eds.), *Microbial Food Safety in Animal Agriculture: Current Topics*. Iowa State University Press, Ames, IA., pp. 11-17.
- Jaykus, L.**, R. DeLeon, and G.A. Toranzos. 2001. Detection of bacteria, viruses and parasitic protozoa in shellfish. In: C.J. Hurst (ed.), *Manual of Environmental Microbiology*, 2nd edition, ASM Press, American Society for Microbiology, Washington, D.C. pp. 264-276.
- Jaykus, L.** Detection of human enteric viruses in foods. 2001. In: S. Sattar (ed.) *Foodborne Diseases Handbook, Volume 2: Viruses, Parasites, Pathogens and HACCP* (2nd edition), Marcel Dekker, Inc., New York, NY, Chapter 6, pp. 137-163.
- DeLeon, R. and **L. Jaykus**. 1996. Detection of the presence of bacteria and viruses in shellfish. In: C.J. Hurst (ed.), *Manual of Environmental Microbiology*, ASM Press, American Society for Microbiology, Washington, D.C. , Chapter 21, pp. 203-212.
- Jaykus, L.**, M.T. Hemard, and M.D. Sobsey. 1993. Human enteric pathogenic viruses. In: *Environmental Indicators and Shellfish Safety*. C.R. Hackney and M.D. Pierson (eds.), Chapman and Hall, New York, NY, pp. 92-153.
- Sobsey, M.D. and **L. Jaykus**. 1991. Human enteric viruses and depuration of bivalve mollusks. In: *Molluscan Shellfish Depuration*. W.S. Otwell, G.E. Rodrick, and R.E. Martin (eds.), CRC Press, Boca Raton, FL.

Peer-Reviewed Reports (total of 5)

- Jaykus, L.**, S. Dennis, D. Bernard, H.G. Claycamp, D. Gallagher, A.J. Miller, M. Potter, M. Powell, D. Schaffner, M.A. Smith, and T. Ten Eyck. 2006. Issue Paper: Using risk analysis to inform microbial food safety decisions. Issue Paper 31, Council for Agricultural Science and Technology (CAST), Ames, IA.
- National Advisory Committee on Microbiological Criteria for Foods (NACMCF). 2006. Requisite scientific parameters for establishing the equivalence of alternative methods of pasteurization. *J. Food Prot.* 69:1190-1216.
- Doyle, M., **L. Jaykus**, and M. Metz. 2005. Research opportunities in food and agriculture microbiology. A Report from the American Academy of Microbiology, Washington, D.C. pp. 1-17.
- Jaykus, L.**, G.R. Acuff, F. Busta J.S. Dickson, C.A. Hollingsworth, J. Marcy, and A.-M. McNamara. 2004. Managing Food Safety: Use of performance standards and other criteria in food inspection systems. Institute of Food Technologists (IFT) Authoritative Report, Chicago, IL. pp. 1-15.

Potter, M., D. Archer, A. Benson, F. Busta, J.S. Dickson, M. Doyle, J. Farber, B.B. Finlay, M. Goldblatt, C. Hedberg, D. Hoover, M. Jahncke, **L. Jaykus**, C. Kaspar, A.P. Liang, J. Lindsay, J. Pestka, M. Peirson, P. Slade, R.B. Tompkin, and M.L. Tortorella. 2002. Emerging microbiological food safety issues: implications for control in the 21st century. Institute of Food Technologists, IFT Expert Report, Chicago, IL. pp. 1-107.

Other Papers (proceedings and other) (total of 9)

- Jaykus, L.**, G.R. Acuff, F. Busta, J.S. Dickson, C.A. Hollingsworth, J. Marcy, and A.-M. McNamara. 2004. Managing Food Safety: A systematic approach. *Food Technol.* 58:36-39.
- Jaykus, L.** 2003. Real considerations for the development of “real-time” methods to detect pathogens in food and environmental sample matrices. *ASM News*, 69:341-347.
- Williams, K.E. and **L. Jaykus**. 2002. Norwalk-like viruses and their significance to foodborne disease burden. *J. Assoc. Food and Drug Officials* 66:28-42.
- Vicari, A.S., R.A. Morales, **L.A. Jaykus**, and P. Cowen. Revisiting dose-response models of foodborne pathogens. Submitted (Proceedings for the International Society of Veterinary Epidemiology and Economics, August, 2000).
- Jaykus, L.** Enteric viruses as “emerging” agents of foodborne disease. 2000. *Irish J. Ag. and Food Res.*, 39:245-255.
- Jaykus, L.** Foodborne viruses: emerging agents or emerging techniques? 1999. *Dairy, Food and Environ. Santit.*, 19:664, 658.
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