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a. Professional Preparation

Purdue University	Food Science	B.S., 1979
Purdue University	Food Science/Animal Science	M.S., 1982
University of North Carolina	Environmental Sciences	Ph.D., 1993

b. Appointments

William Neal Reynolds Distinguished Professor, Departments of Food Science and Microbiology, NCSU, 2012-present
Professor, Department of Food, Bioprocessing, and Nutrition Sciences (FBNS), NCSU, 2006-2012
Associate Professor, FBNS, NCSU, 2000-2006
Assistant Professor, FBNS, NCSU, 1994-2000
Microbiology Department Manager, Dairy and Food Labs, Modesto, CA, 1984-1988
Quality Control Supervisor, Frito-Lay, Inc., Chamblee, GA, 1981-1983

c. Professional Scholarly Activities

National Academy of Sciences, Food and Nutrition Board, member, 2012-present
National Academy of Sciences Food Forum Executive Committee, member, 2012-present
USDA-NIFA Food Virology Collaborative (NoroCORE) Scientific Director, 2011-present
Interpersonnel Agreement with U.S. Food and Drug Administration Office of Foods, 2011-2013
National Research Council (NRC) Committee on the Study of Publishing Establishment-Specific FSIS Data, chair, 2011-2012 (invited)
Institute of Medicine (IOM)-NRC Committee on Review of FDA's Role in Ensuring Safe Food, member, 2009-2010 (invited)
NRC ad hoc Committee for Review of the Food Safety and Inspection Service (FSIS) Risk-Based Approach to Public Health Attribution, committee member, member, 2008-2009 (invited)
National Research Council (NRC) Standing Committee for Review of Food Safety and Defense Risk Assessments Analyses, and Data, committee member, 2008-2011 (invited)
Food and Agriculture Organization-World Health Organization (FAO-WHO) Expert Consultation on Foodborne Viruses, May 21-24, 2007
International Association for Food Protection (IAFP), Executive Board Member (elected), 2007-2012 (served as president 2010-2011)
National Advisory Committee on Microbiological Criteria for Foods, member, 2002-2009 (invited)
USDA National Institute of Food and Agriculture, Foundational Program, panel manager, 2010 (invited)

USDA-CSREES, NRI Food Safety Programs, review panel member, 2007, 2003, 2002, 1999, 1998, 1997, 1996 (invited)
Editorial Board, Journal of Food Protection, member, 1997-present (invited)
Editorial Board, Applied and Environmental Microbiology, 2003-2012 (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)

d. Honors and Awards

Recipient, Purdue University Food Science Distinguished Alumnus Award, 2012
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
Purdue Mortarboard, 1978-1979

e. Collaborators and Grants (career total)

Intramural \$226,067
Extramural (funded as lead PI), 24 awards, total funding >\$4.4 million
Extramural (funded as co-PI), 21 awards, total funding >\$10.8 million
Extramural, Consortium (funded as co-PI), 2 awards, \$6.7 million
Extramural, Consortium (funded as lead PI), 1 award, \$24.8 million
Select collaborations include investigators at Emory University; University of North Carolina at Chapel Hill; Baylor College of Medicine; University of Georgia; Louisiana State University; NC Central University; Illinois Institute of Technology; Clemson University; Universidad de Nuevo Leon; Research Triangle Institute; U.S. Centers for Disease Control and Prevention; U.S. Food and Drug Administration; USDA Agricultural Research Service; among others.

f. Publications (*Peer-Reviewed original research articles, review articles, and books/book chapters since 2007; career total >150*)

- Ward, M., R. Dhingra, J.V. Remais, H.H. Chang, L.M. Johnston, **L. Jaykus, L.** and J. Leon. 2015. Associations between weather and microbial load on fresh-produce prior to harvest. *J. Food Prot.*, in press.
- Heredia, N., L. Solís-Soto, F. Venegas, F.E. Bartz, A. Fabiszewski de Aceituno, **L. Jaykus, J.S.** Leon, and S. García. 2015. Validation of a novel rinse/filtration method for efficient processing of fresh produce samples for microbiological indicator enumeration. *J. Food Prot.*, in press.
- Fraser, A., K. Wohlgenant, S. Cates, X. Chen, **L. Jaykus**, Y. Li, and B. Chapman. 2015. An observational study of frequency of provides hand contacts in child-care facilities in North Carolina and South Carolina. *Am. J. Infect. Cont.*, accepted.
- Jenkins-Brogie, J., M.D. Moore, **L. Jaykus**, and L. Yang. 2014. Design and Evaluation of three immuno-based assays for rapid detection of human norovirus virus-like particles. *J. Anal. Bioanal. Tech.* 5: 220 doi:10.4172/2155-9872.1000220.
- Goulter, R.M., and **Jaykus, L.A.** 2014. Disciplines in Food Safety: Food Virology. In: Motarjemi, Y., Moy, G., and Todd, E. (eds.), *Encyclopedia of Food Safety*, 1st edition, Elsevier Ltd., U.K., pp. 41-46.
- Manuel, C., and **Jaykus, L.A.** 2014. Foodborne Viruses. In: Batt, C.A., and Tortorello, M.L. (eds.), *Encyclopedia of Food Microbiology*, 1st edition, Elsevier Ltd, U.K., pp. 732-737.
- Tung-Thompson, G., J. Gentry-Shields, A. Fraser, and **L. Jaykus**. 2014. Persistence of human norovirus RT-qPCR signals in simulated gastric fluid. *Food Environ. Microbiol.* Doi: 10.1007/s12560-014-9170-4.
- Wohlgenant, K. C., Cates, S. C., Fraser, A., Chapman, B., **Jaykus, L.**, and Chen, X. 2014. Sanitation in classroom and food preparation areas in child-care facilities in North Carolina and South Carolina. *J. Environ. Health.* 77:20-27.
- Li, Y., A. Fraser PhD, X. Chen, S. Cates, K. Wohlgenant, and **L. Jaykus**. 2014. Microbiological analysis of environmental samples collected from child-care facilities in North and South Carolina. *Am. J. Infect. Cont.* 42:1049-1055.
- Thomas, E.M., B. Chapman, **L. Jaykus**, and T. Phister. Tracing temperature patterns in cut leafy greens during service. *J. Food Prot.* 77:1495-500.
- Escudero-Abarca, B.I., S.-H. Suh, M. Moore, H.P. Dwivedi, and **L. Jaykus**. 2014. Selection, characterization and application of nucleic acid aptamers for the capture and detection of human norovirus strains. *PLoS One.* 9:E106805. Doi: 10.1371/journal.pone.0106805.
- Li, Y., **L. Jaykus**, S. Cates, K. Wohlgenant, X. Chen, and A. Fraser. 2014. Hygienic conditions in child-care facilities in North Carolina and South Carolina: and integrated microbial and observational study. *Am. J. Infect. Cont.*, 42:781-786.
- Suh, S.H., H.P Dwivedi, S.J. Choi, and **L. Jaykus**. 2014. Selection and characterization of DNA aptamers specific for *Listeria* species. *Anal. Biochem.* Aug 15:459:39-45.
- Escudero-Abarca, B.I., H. Rawsthorne, R. M. Goulter, S. H. Suh, and **L. Jaykus**. 2014. Molecular methods used to estimate thermal inactivation of a prototype human norovirus: "More heat resistant than previously believed?" *Food Microbiol.* 41:91-95.
- Suh, S.H., H.P. Dwivedi, and **L. Jaykus**. 2014. Development and evaluation of aptamer magnetic capture assay in conjunction with real-time PCR for detection of *Campylobacter jejuni*. *LTW Food Science Technol.* 56:256-260. DOI 10.1016/j.lwt.2013.12.012

- Johnston, L., M. Wiedmann, A. Ramirez, H. Oliver, K. Nightingale, C. Moore, C. Stevenson, and **L. Jaykus**. 2014. Identification of Core Competencies for an Undergraduate Food Safety Curriculum Using a Modified Delphi Approach. *J. Food Sci. Educ.* 13:12-21. DOI: 10.1111/1541-4329.12024
- Ravaliya, K., J. Gentry-Shields, S. Garcia, N. Heredia, A. Fabiszewski de Aceituno, F.E. Bartz, J.S. Leon, and **L. Jaykus**. 2014. Use of *Bacteroidales* microbial source tracking to monitor fecal contamination in fresh produce production. *Appl. Environ. Microbiol.*, 80:612-617.
- Liu, P. B. Escudero, **L. Jaykus**, J. Montes, R.M. Goulter, M. Lichtenstein, M. Fernandez, J.-C. Lee. E. De Nardo, A. Kirby, J.W. Arbogast, and C.L. Moe. 2013. Laboratory evidence of Norwalk virus contamination levels on the hands of infected individuals. *Appl. Environ. Microbiol.*, 79(24):7875-81. doi: 10.1128/AEM.02576-13.
- Fabiszewski de Aceituno, A., J. Rocks, L. Jaykus, and J.S. Leon. 2013. Foodborne Viruses. In: Labbe R.G. and S. Garcia (eds.) *Guide to Foodborne Pathogens*, 2nd edition. Oxford: Wiley-Blackwell, West Sussex, UK. Pp. 352-376. ISBN: 978-0-470-67142-9.
- Suh, S.H. and L.-A. Jaykus. 2013. Advances in separation and concentration of microorganisms from food samples. In: Sofos, J. (ed.), *Advances in Microbial Food Safety, Volume 1*, Woodhead Publishing Ltd., Oxford, UK. Pp. 173-192. ISBN-13:978 0 85709 438 4.
- Suh, S.-H. and **L. Jaykus**. 2013. Nucleic acid aptamers for capture and detection of *Listeria* spp. *J. Biotechnol.* 167(4):454-61. doi: 10.1016/j.jbiotec.2013.07.027.
- Tung, G., D. Macinga, J. Arbogast, and **L. Jaykus**. 2013. Efficacy of commonly used disinfectants for inactivation of human noroviruses and their surrogates. *J. Food Prot.* 76:1210-1217.
- Dwivedi, H.P., R.D. Smiley, and **L. Jaykus**. 2013. Selection of DNA aptamers for capture and detection of *Salmonella* Typhimurium using a whole-cell SELEX approach in conjunction with cell sorting. *Appl. Microbiol. Biotechnol.* 97:3677-3686.
- Knight A, Li D, Uyttendaele M, **Jaykus L.A.** 2012. A critical review of methods for detecting human noroviruses and predicting their infectivity. *Crit. Rev. Microbiol.* 39:295-309.
- Fraser, A., Arbogast, J., **Jaykus, L.A.**, Linton, R., and Pittet, D. 2012. Rethinking Hand Hygiene in the Retail and Foodservice Industries: Are Recommended Procedures Based on the Best Science and Practical under Real-world Conditions? *Food Prot. Trends.* 32(12):750-759.
- Liu, P., **L. Jaykus**, E. Wong, and C. Moe. 2012. Persistence of norovirus, male-specific coliphage, and *Escherichia coli* on stainless steel coupons and in phosphate-buffered saline. *J. Food Prot.* 75:2151-2157.
- Jaykus, L.**, D.H. D'Souza, and C.L. Moe. 2012. Foodborne Viral Pathogens. In: M.P. Doyle and R. Buchanan (eds.), *Food Microbiology: Fundamentals and Frontiers*, 4th edition, ASM Press, American Society for Microbiology, Washington, D.C., pp. 619-649.
- Dwivedi H. P., Whitney B., and Jaykus L.A. 2012. Food-borne pathogens surveillance database: tracking food-borne pathogens from processing, packaging, storage and distribution". In: "Omics, Microbial Modeling, and Technologies in Food-borne Pathogens" (editors: Xianghe Yan, Vijay K. Juneja, Pina M. Fratamico, and James L. Smith) DEStech Publications, Inc., Lancaster, PA, USA. pp 495-543. (ISBN: 978-1-60595-047-1)
- Escudero-Abarca, B.I., H. Rawsthorne, C. Gensel, and **L.A. Jaykus**. 2012. Persistence and Transferability of Noroviruses on and between Common Surfaces and Foods. *J. Food Prot.* 75:927-935.
- Heldt, C.L., P.V. Gurgel, **L. Jaykus**, and R.G. Carbonell. 2012. Porcine parvovirus removal using trimer and biased hexamer peptides. *Biotechnol. Journal.* 6:1-8.
- Anderson, M., **L. Jaykus**, S. Beaulieu, and S. Dennis. 2011. Pathogen-Produce Pair Attribution Risk

- Ranking Tool to Prioritize Fresh Produce Commodity and Pathogen Combinations for Further Evaluation (P³ARRT). *Food Cont.* 22:1865-1872.
- Dwivedi, H.P. and **L. Jaykus**. 2011. Detection of pathogens in foods: The current state-of-the-art and future directions. *Crit. Rev. Microbiol.* 37:30-63.
- Ross, T., P.M. Fratimico, L. Jaykus, and M.H. Zwietering. 2011. Statistics of sampling for microbiological testin fo foodborne pathogens. In: J. Hoorfar (ed.). *Rapid Detection, Characterization, and Enumeration of Foodborne Pathogens*. ASM Press, Washington, DC, pp. 103-120.
- Bosch, A., S. Bidawid, F.S. Le Guyader, D. Lees, and **L. Jaykus**. 2011. Norovirus, hepatitis A virus, and indicator microorganisms in shellfish, soft fruit, and water. In: J. Hoorfar (ed.). *Rapid Detection, Characterization, and Enumeration of Foodborne Pathogens*. ASM Press, Washington, DC, pp. 333-347.
- D'Souza, D.H., K.E. Knier, and **L. Jaykus**. 2011. Hepatitis A virus in Ready-to-Eat Foods. In: J. Hoorfar (ed.). *Rapid Detection, Characterization, and Enumeration of Foodborne Pathogens*. ASM Press, Washington, DC, pp. 393-410.
- Tirado, M.C., R. Clarke, **L.A. Jaykus**, A. McQuatters-Gollop, and J. M. Frank. 2010. Climate change and food safety: a review. *Food Res. Int.* 43:1745-1765.
- Dwivedi, H.P., R.D. Smiley, and **L. Jaykus**. 2010. Selection and characterization of DNA aptamers with binding selectivity to *Campylobacter jejuni* using whole-cell SELEX. *Appl. Microbiol. Biotechnol.* 87:2323-2334.
- Liu, P., H.-M. Hsiao, **L. Jaykus**, and C.L. Moe. 2010. Quantification of Norwalk virus inoculums: Comparison of endpoint titration with real-time reverse transcription-PCR methods. *J. Med. Virol.* 82:1612-1616.
- Bjornsdottir, K., G.E. Bolton, **L. Jaykus**, P.D. McClellan-Green, and D.P. Green. 2010. Development of molecular-based methods for determination of high histamine producing bacteria in fish. *Int. J. Food Microbiol.* 130:1161-1167.
- Liu, P., Y. Yuen, H.-M. Hsiao, **L. Jaykus**, and C. Moe. 2010. Effectiveness of Liquid Soap and Hand Sanitizer against Norwalk Virus on Contaminated Hands. *Appl. Environ. Microbiol.* 76:394-399.
- Drake, S.L., B. Whitney, J. F. Levine, A. DePaola, and **L.A. Jaykus**. 2010. Correlation of mannitol fermentation with virulence-associated genotypic characteristics in *Vibrio vulnificus* isolates from oysters and water samples in the Gulf of Mexico. *Foodborne Path. Dis.* 7:97-101.
- Jaykus, L.** and B. Escudero-Abarca. 2010. Human pathogenic viruses in food. In: V.K. Juneja and J.N. Sofos (eds.) *Pathogens and Toxins in Foods: Challenges and Interventions*. ASM Press, Washington, DC, pp. 218-232.
- Liu, P., Y.-W. Chien, E. Papafragkou, H.-M. Hsiao, **L. Jaykus**, and C. Moe. 2009. Persistence of human noroviruses on food preparation surfaces and human hands. *Food Environ. Virol.* 1:141-147.
- Rawsthorne, H., T. Phister, and L. Jaykus. 2009. Development of a fluorescent in situ method for visualization of enteric viruses. *Appl. Environ. Microbiol.* 75:7822-7827.
- Burnham, V.E., M.E. Janes, **L.A. Jaykus**, J. Supan, A. DePaola, and J. Bell. 2009. Growth and survival differences of *Vibrio vulnificus* and *Vibrio parahaemolyticus* strains during cold storage. *J. Food Sci.* 74:M314-M318.
- Leon, J. S., **L. Jaykus**, and C. Moe. 2009. Microbiology of fruits and vegetables. In J. Santos-Garcia (ed.), *Microbiologically safe foods*. John Wiley and Sons, Inc., New York, p 255-290
- Mokhtari, A. and **L. Jaykus**. 2009. Quantitative exposure model for the transmission of norovirus in

- retail food preparation. *Int. J. Food Microbiol.* 133:38-47.
- Bjornsdottir, K., G.E. Bolton, P.D. McClellan-Green, **L. Jaykus**, and D.P. Green. 2009. Detection of histamine-producing bacteria in fish: a comparative study. *J. Food Prot.* 72:1987-1991.
- Heldt, C.L., P.V. Gurgel, L. Jaykus, and R.G. Carbonell. 2009. Influence of peptide ligand surface density and ethylene oxide spacer arm on the capture of porcine parvovirus. *Biotechnol. Prog.* 25:1411-1418.
- Brehm-Stecher, B., C. Young, **L. Jaykus**, and M.L. Tortorello. 2009. Sample preparation: the forgotten beginning. *J. Food Prot.* 8:1774-1789.
- Rawsthorne, H., C.N. Dock, and **L.A. Jaykus**. 2009. A PCR-based method to distinguish viable from non-viable spores of *Bacillus subtilis* using propidium monoazide. *Appl. Environ. Microbiol.* 75:2936-2939.
- Drake, S.L., R. Beverly, A. Chawla, M. Janes, J. Supan, J. Bell, J.F. Levine, and **L. Jaykus**. 2009. A simplified method to monitor internal oyster meat temperature on a commercial scale. *Food Prot. Trends* 29:268-271.
- Kim, M.K., W. Bang, M.A. Drake, D.J. Hanson, and **L.A. Jaykus**. 2009. Impact of storage temperature and product pH on the survival of *Listeria monocytogenes* in vacuum-packaged souse. *J. Food Prot.* 72:637-643.
- Newsome, R., N. Tran, G.M. Paoli, **L.A. Jaykus**, B. Tompkin, M. Miliotis, T. Ruthman, E. Hartness, F.F. Busta, B. Petersen, F. Shank, J. McEntire, J. Hotchkiss, M. Wagner, and D.W. Schaffner. 2009. Development of a risk ranking framework to evaluate potential high threat microorganisms, toxins, and chemicals in food. *J. Food Sci.* 74:R39-45.
- Joshi, R., H. Janagama, H.P. Dwivedi, T.M.A. Senthil Kumar, **L. Jaykus**, J. Schefers, and S. Sreevatsan. 2009. Selection, characterization, and application of DNA aptamers for the capture and detection of *Salmonella enterica* serovars. *Mol. Cell. Probes* 23:20-28.
- Malek, M., E. Barzilay, A. Kramer, B. Camp, **L. Jaykus**, B. Escudero-Abarca, G. Derrick, P.L. White, C.P. Gerba, C. Higgins, J. Vinje, R.I. Glass, M. Lynch, and M.-A. Widdowson. 2009. Norovirus outbreak among river rafters associated with packaged delicatessen meat. *Clin. Infect. Dis.* 48:31-37.
- Macinga, D.R., S.A. Sattar, **L. Jaykus**, and J. W. Arbogast. 2008. Improved inactivation of non-enveloped enteric viruses and their surrogates by a novel alcohol-based hand sanitizer. *Appl. Environ. Microbiol.* 74:5047-5052.
- Ailes, E.C., J. S. Leon, L.M. Johnston, **L. Jaykus**, D.G. Kleinbaum, L.C. Backer, and C. L. Moe. 2008. Fresh produce microbial levels are affected by post-harvest processing, importation, and season. *J. Food Prot.* 71:2389-2397.
- Melody, K., R. Senevirathne, M. Janes, **L. Jaykus**, and J. Supan. 2008. Effectiveness of icing as a post-harvest treatment for control of *Vibrio vulnificus* and *Vibrio parahaemolyticus* in the eastern oyster (*Crassostrea virginica*). *J. Food Prot.* 71:1475-1480.
- Heldt, C.L., P.V. Gurgel, **L. Jaykus**, and R.G. Carbonell. 2008. Identification of trimeric peptides that bind porcine parvovirus prom mixtures containing human blood plasma. *Biotechnol. Progress* 24:554-560.
- Gonzalez-Escalona, N., J. Martinez-Urtaza, J. Romero, R.T. Espejo, **L. Jaykus**, and A. DePaola. 2008. Molecular phylogenetics of *Vibrio parahaemolyticus* strains by multilocus sequence typing. *J. Bact.* 190:2831-2840.
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2007. Rapid and sensitive detection of hepatitis A virus in representative food matrices. *J. Virol. Meth.* 147:177-187.
- Gonzalez-Escalona, N., B. Whitney, **L. Jaykus**, and A. DePaola. 2007. 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. *Appl. Environ. Microbiol.* 73:7477-7481.
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- 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.* 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.
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