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ERRATA

In the article "Comparative Effect of Direct-Fed Microbials on Fecal Shedding of *Escherichia coli* O157:H7 and *Salmonella* in Naturally Infected Feedlot Cattle" by E. S. Tabe, J. Oloya, D. K. Doetkott, M. L. Bauer, P. S. Gibbs, and M. L. Khaitsa, which appears in the *Journal of Food Protection* 71(3):539-544, the probiotic strains *Lactobacillus acidophilus* (LA 51) and *Propionibacterium freudenreichii* (PF 24) were quoted in error. The correct probiotic strain used in the study was *Lactobacillus acidophilus* (BT 1386).

In the article "Modification of the Submerged Coil To Prevent Microbial Carryover Error in Thermal Death Studies" by S. E. Keller, A. G. Shazer, G. J. Fleischman, S. Chirtel, N. Anderson, and J. Larkin that appears in the *Journal of Food Protection* 71(4):775-780, in row 1, last column of Table 1, the *D*-value of *Y. pseudotuberculosis* in the unmodified submerged coil using a continuous method should be changed from 1.5 ± 0.8 to 15 ± 0.8 .