

Supplementary materials for:

Occurrence of disinfectant-resistant bacteria in fresh-cut vegetables processing facility and the role in protecting *Salmonella* Enteritidis

Jing-Guo Xu, Jiao Meng, Wen-Jing Bao, Jia-Mu Kang, Jing-Yu Chen, Bei-Zhong Han*

Beijing Laboratory for Food Quality and Safety, College of Food Science & Nutritional Engineering, China Agricultural University, Beijing, 100083, China

* Corresponding author

Corresponding author at: P.O. Box 398, 17 Qinghua East Rd., Beijing, 100083, China.

E-mail addresses: hbz@cau.edu.cn (B. Z. Han), B20183060526@cau.edu.cn (J. G. Xu)

Supplementary Table S1

Supplementary Figure S1

Table S1 Details information of the contact surface samples

No.	Sampling location	Processing room
Direct-contact surfaces		
1	cutting board	sorting room
2	trimming knife	sorting room
3	trimming table	sorting room
4	soaking bucket	cleaning room
5	dewatering machine	cleaning room
6	conveyor	cleaning room
7	washing sink	cleaning room
8	conveyor	cutting room
9	basket	packaging room
10	packaging machine	packaging room
Indirect-contact surfaces		
11	tray	sorting room
12	drain cover	sorting room
13	table edge	sorting room
14	electronic scale	sorting room
15	dado	sorting room
16	trolley	sorting room
17	drain cover	cleaning room
18	tools shelf	cleaning room
19	metal detector	packaging room
20	wall	packaging room

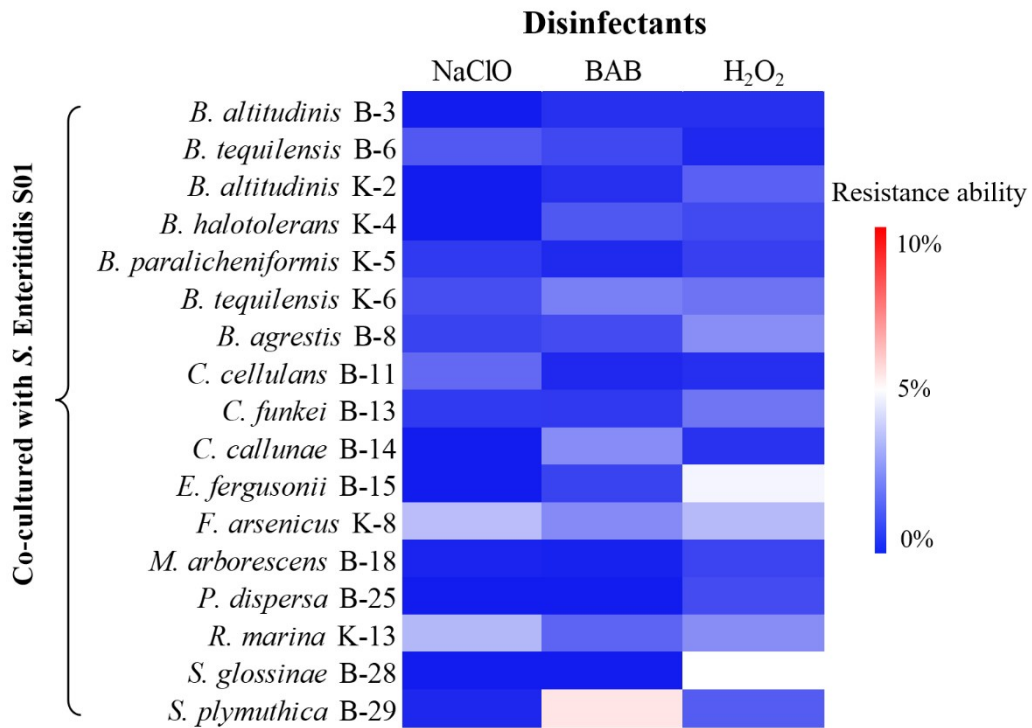


Fig. S1 Disinfectant-resistance profiles of mixed-species biofilms formed by *Salmonella* Enteritidis S01 and biofilm-forming isolates ($n = 6$). The disinfectant resistance ability was expressed as the percentage (%) compared the OD values of disinfectant challenge group to that of the control experiment without disinfection.