

Table S1. Log reductions in *E. coli* O157:H7 compared to no-rinse control obtained from surface-inoculated lettuce (romaine, butterhead, and crisphead) immediately after washing treatments (0 h) and after 24 h and 7 days of storage.

| Treatments | Storage times | | | | | | | | |
|-------------------|-------------------------------|-------|--------|----------------------------------|-------|--------|---------------------------------|-------|--------|
| | Romaine (log CFU/g reduction) | | | Butterhead (log CFU/g reduction) | | | Crisphead (log CFU/g reduction) | | |
| | 0 h | 24 h | 7 days | 0 h | 24 h | 7 days | 0 h | 24 h | 7 days |
| Sanitizers | | | | | | | | | |
| OR1 | -0.92 | -1.41 | -1.36 | -0.15 | -0.23 | -0.17 | -1.45 | -1.64 | -1.75 |
| OR2 | -0.51 | -1.97 | -1.09 | -0.64 | -0.80 | -1.81 | -2.77 | -3.03 | -2.98 |
| WS1 | -0.89 | -1.35 | -1.49 | -0.14 | 0.11 | 0.14 | -1.63 | -2.18 | -2.68 |
| WS2 | -0.76 | -0.81 | -0.61 | -0.67 | -0.43 | 1.40 | -1.93 | -1.89 | -2.60 |
| OR:WS1 | -0.68 | -1.36 | -1.38 | -0.46 | -0.27 | 0.24 | -2.51 | -3.52 | -2.86 |
| OR:WS2 | -1.57 | -1.05 | -1.07 | -1.54 | -0.85 | -1.31 | -2.65 | -3.41 | -2.75 |
| 80 ppm PAA | -0.86 | -0.62 | -1.88 | -1.82 | -2.09 | -2.14 | -2.62 | -2.55 | -2.47 |
| 200 ppm Chlorine | -1.61 | -1.61 | -2.27 | -1.62 | -1.51 | -1.37 | -2.70 | -2.68 | -2.54 |

Abbreviations: OR: Oregano; WS: Winter Savory; OR:WS: Oregano and Winter Savory mixture; PAA: peroxyacetic acid. EO emulsion concentrations: 1: 0.94 µL/mL; 2: 1.88 µL/mL.

Table S2. Log reductions in *E. coli* O157:H7 compared to no-rinse control obtained from surface non-inoculated lettuce (romaine, butterhead, and crisphead) immediately after washing treatments (0 h) and after 24 h and 7 days of storage.

| Treatments | Storage times | | | | | | | | |
|-------------------|-------------------------------|-------|--------|----------------------------------|-------|--------|---------------------------------|-------|--------|
| | Romaine (log CFU/g reduction) | | | Butterhead (log CFU/g reduction) | | | Crisphead (log CFU/g reduction) | | |
| | 0 h | 24 h | 7 days | 0 h | 24 h | 7 days | 0 h | 24 h | 7 days |
| Sanitizers | | | | | | | | | |
| OR1 | -4.32 | -4.35 | -4.27 | -4.10 | -3.63 | -3.28 | -3.95 | -4.24 | -3.98 |

| | | | | | | | | | |
|------------------|-------|-------|-------|-------|-------|-------|-------|-------|-------|
| OR2 | -3.82 | -3.64 | <LD | -4.80 | <LD | -5.51 | <LD | <LD | <LD |
| WS1 | -2.41 | -2.53 | -4.03 | -1.59 | -2.74 | -2.83 | -3.16 | -4.05 | -4.15 |
| WS2 | -3.14 | -4.16 | <LD | -4.17 | -4.41 | -4.46 | -3.24 | -3.46 | -3.51 |
| OR:WS1 | -2.73 | -3.46 | -3.89 | -2.55 | -3.06 | -3.52 | -4.73 | -4.93 | -4.84 |
| OR:WS2 | -3.99 | <LD | <LD | <LD | <LD | <LD | -5.35 | -5.55 | <LD |
| 80 ppm PAA | <LD |
| 200 ppm Chlorine | -3.01 | -3.15 | -3.36 | -3.83 | -1.51 | -4.04 | <LD | <LD | <LD |

Abbreviations: OR: Oregano; WS: Winter Savory; OR:WS: Oregano and Winter Savory mixture; PAA: peroxyacetic acid. EO emulsion concentrations: 1: 0.94 µL/mL; 2: 1.88 µL/mL; LD: Limit of Detection.