

# Food Safety and Sanitation

An illustration showing a pair of hands wearing pink rubber gloves. The hands are holding a light-colored wooden tray. Inside the tray is a thick, red, gelatinous substance, possibly a food sample, with some small white particles or seeds on top. The background is white with green leafy patterns.

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Mary Jean C. Ang • Hannah A. Balanon



# *Food Safety* *and Sanitation*

Mary Jean C. Ang and Hannah A. Balanon



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