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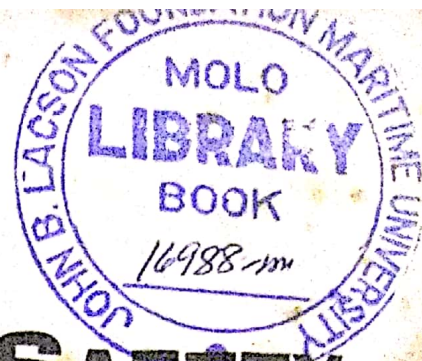
FOOD SAFETY AND SANITATION

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ESSENTIALS OF FOOD SAFETY AND SANITATION

FOURTH EDITION

**DAVID MCSWANE, H.S.D.
NANCY R. RUE, PH.D.
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