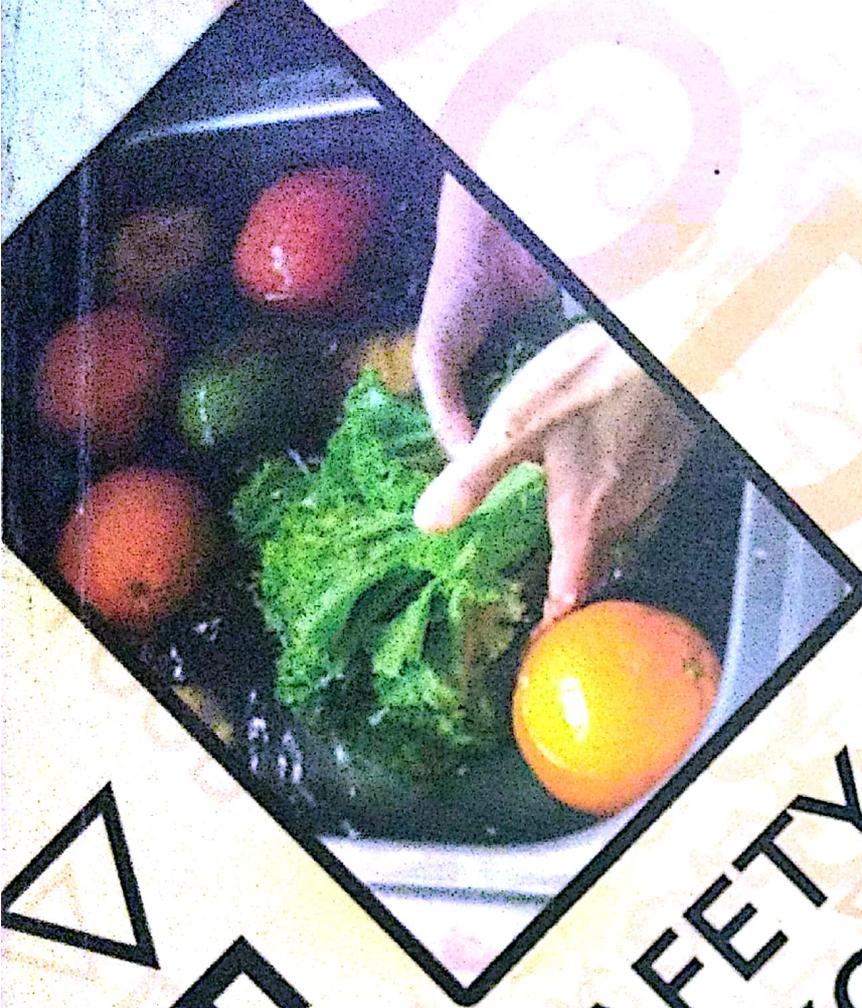


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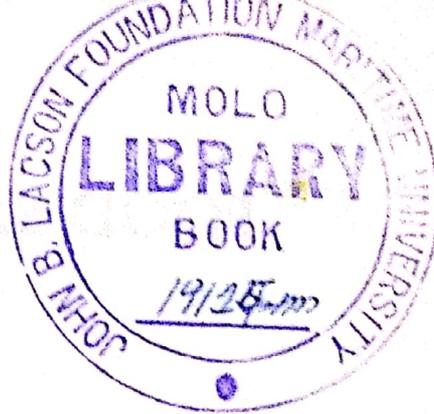
SAFETY, SANITATION & HYGIENE

Helen U. Alvarez
Gina Marie M. Cabuhal



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FOOD SAFETY, SANITATION AND HYGIENE

PREFACE

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GINA MARIE M. CABUHAL

FOOD SAFETY, SANITATION AND HYGIENE

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ISBN 978-971-0445-76-9

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Published by: MINDSHAPERS CO., INC.
61 Muralla St., Intramuros, Manila
Telefax: 527-6489
Tel. No: 381-0466

Cover Design: GDC

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