

A photograph of a person in a dark suit and white shirt, seen from the chest down, balancing several light-colored wooden blocks on a wooden table. The person's hands are positioned to keep the blocks steady. Some blocks are stacked vertically, while others are scattered on the table. The background is a plain, light-colored wall.

REVISED EDITION

RISK MANAGEMENT

AS APPLIED TO SAFETY, SECURITY
AND SANITATION

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