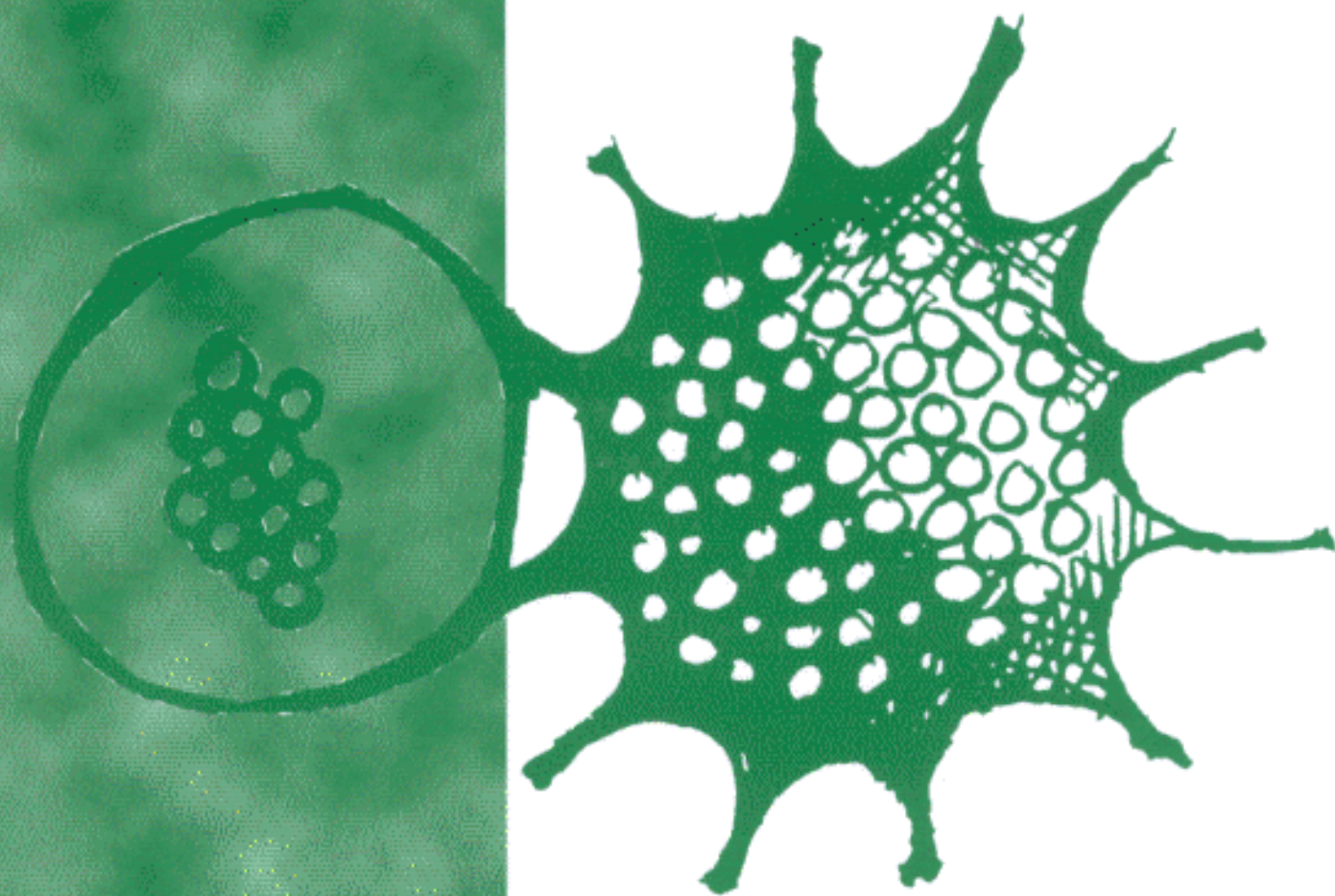


Jane M. Hemminger

FOOD SAFETY: A GUIDE TO WHAT YOU REALLY NEED TO KNOW



Approved by the
Iowa Dietetic
Association

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