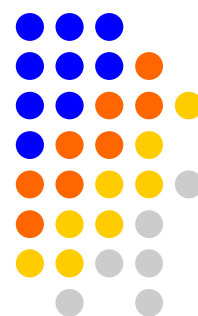


FOOD SAFETY

A SELF-ASSESSMENT GUIDE

***DOES MY BUSINESS COMPLY WITH THE
FOOD SAFETY STANDARDS?***



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