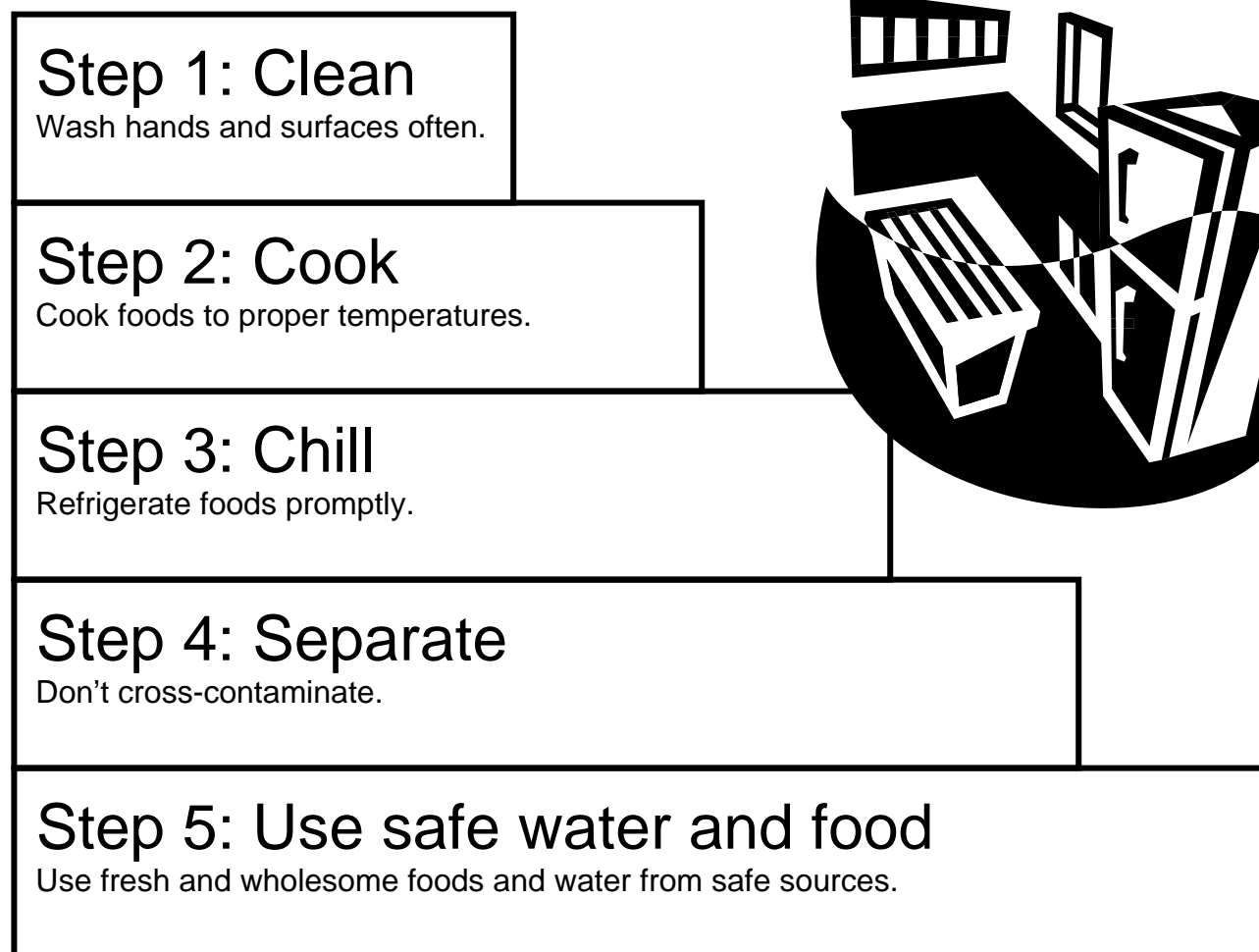


Food Safety: FIVE STEPS TO FOOD SAFETY¹

Jennifer Hillan²



You can't see, smell, or taste bacteria, but they can be in and on your food! Follow these five steps to protect yourself and your family from food-related illness.



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