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Microbiology Human beings carry a minimum of 150 billion bacteria which makes us the major hazard against food, especially our hands. Bacteria, viruses, and parasites usually come from people who improperly handle food, and from

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41° to 135°f Pathogen
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purchased from unsafe sources 2. Not cooking food to correct temperatures 3. Not holding food at the correct temperatures 4. Poor cleaning and sanitizing 5.

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Contamination Many
food safety and

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contamination concerns are matters of common sense: food should be both heated and cooled to certain temperatures, should not be left out for extended periods of time, should be covered and stored properly, should be stored ...

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08/2009 Page 2 FUNGI, such as molds and yeast are generally responsible for spoiling food and rarely cause illness. They can grow in almost any condition but grow well in acidic foods. Some molds, however can produce harmful toxins.

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must be labeled with
common name and
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