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Every food establishment uses, processes, and sells food in different ways. However, the general issues and key principles of food safety remain the same, whatever the style of the operation. All food safety training programs should contain the "big 3" factors that could cause food to become unsafe. Food must be kept out of harms...

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Here we have a fantastic list of the top 100 random food facts, from fruit & veg, to chocolate and candy. If you love your food, these facts will satisfy your appetite! A survey showed 29% of adults say they have been splashed or scalded by hot drinks while dunking biscuits.

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