



Wash hands with soap and water before handling food.

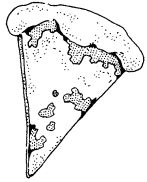
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Always keep raw and cooked foods separate. This

prevents bacteria on raw food from contaminating cooked food.



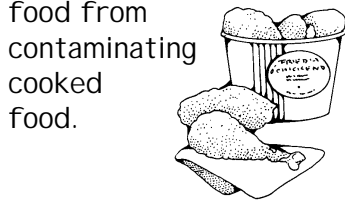
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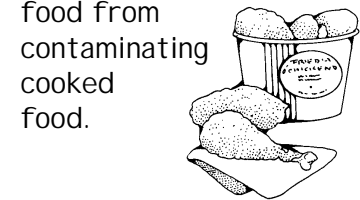
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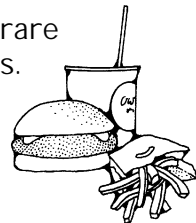
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