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Extension Publications:

(Note: Except where otherwise noted, publications were produced through Pennsylvania State University, College of Agricultural Sciences Publications)

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4. **Cutter, C. N.** and M. W. Bucknavage. 2015. Food Safety Poster: Control Food Temperatures. <http://pubs.cas.psu.edu/FreePubs/pdfs/uk063.pdf> (In English and Spanish).
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