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80. Machado, R. A., J. A. Scheinberg, and **C. N. Cutter**. 2015. Use of a Smartphone Application (“Food Safe Surveys”) for Data Collection During Direct Concealed Observations. Meeting of International Association of Food Protection, July 2015; Portland, OR.
81. Machado, R. A., and **C. N. Cutter**. 2015. Food Safety of Farmstead Cheese Processors in Pennsylvania: An Initial Needs Assessment. Annual Meeting of International Association of Food Protection, July 2015; Portland, OR.
82. Scheinberg, J. A., R. Radhakrishna, and **C. N. Cutter**. 2015. A Comprehensive Needs Assessment of Retail Food Safety Practices of Farmers' Market Vendors in Pennsylvania. Annual Meeting of International Association of Food Protection, July 2015; Portland, OR.
83. Fasoyiro, S., R. Hovingh, H. Gourama, and **C. N. Cutter**. 2016. Change in water activity and fungal counts of maize-pigeon pea flour during storage utilizing various packaging

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### **Extension Publications:**

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

1. Scheinberg, J. A., M. Bucknavage, and **C. N. Cutter**. 2016. Farmers' Market Food Safety Guide. A comprehensive guide to selling safe foods at farmers' markets.
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