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33. Dorsa, W. J., C. N. Cutter, and G. R. Siragusa. 1998. Bacterial profile of ground beef made from carcass tissue experimentally contaminated with pathogenic and spoilage bacteria before being washed with hot water, alkaline solution, or organic acid then stored at 4 or 12°C. *Journal of Food Protection* 61:1109-1118.


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19. Cutter, C. N. 2006. Tailgating Tips: Be on the offense against foodborne illness (Brochure) (http://pubs.cas.psu.edu/FreePubs/pdfs/UK135.pdf)


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