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

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- 3. **Cutter, C. N.** and M. W. Bucknavage. 2015. Food Safety Poster: WashHands. <u>http://pubs.cas.psu.edu/FreePubs/pdfs/uk061.pdf</u> (In English and Spanish).
- 4. **Cutter, C. N.** and M. W. Bucknavage. 2015. Food Safety Poster: Control FoodTemperatures. <u>http://pubs.cas.psu.edu/FreePubs/pdfs/uk063.pdf</u> (In English and Spanish).
- 5. **Cutter, C. N.** and M. W. Bucknavage. 2015. Food Safety Poster: Cool FoodsQuickly. <u>http://pubs.cas.psu.edu/FreePubs/pdfs/uk064.pdf</u> (In English and Spanish).
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- 7. **Cutter, C. N.**, J. Eifert, and S. Nieto-Montenegro. 2013. Countertop Food Safety Training Program for Retail Employees. Six (6) stand-alone modules (English and Spanish): ABC's of Food Safety; Personal Hygiene; Handwashing and Gloves; Cross Contamination; Sanitation; Allergens.
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- 9. Cutter, C. N. 2011. A guide to proper care and handling of venison from field to table (revised; pamphlet).
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- 15. Ehret, M., M. Bucknavage, and C. N. Cutter. 2007. Handwashing (brochure). http://pubs.cas.psu.edu/FreePubs/pdfs/UK139.pdf
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- 17. **Cutter, C. N.** 2006. Control de *Listeria monocytogenes* en establecimientos al por menor (Booklet) <u>http://foodsafety.psu.edu/retail_listeria/SpanControl_LM_Retail.pdf</u>
- 18. **Cutter, C. N.** 2006. Control de *Listeria monocytogenes* en establecimientos al por menor (42 minute DVD). <u>http://foodsafety.psu.edu/retail_listeria/resources.html</u>
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