

FOODSAFE LEVEL 1



MAKES GOOD
FOOD
SAFE
FOOD BETTER

STEAM-

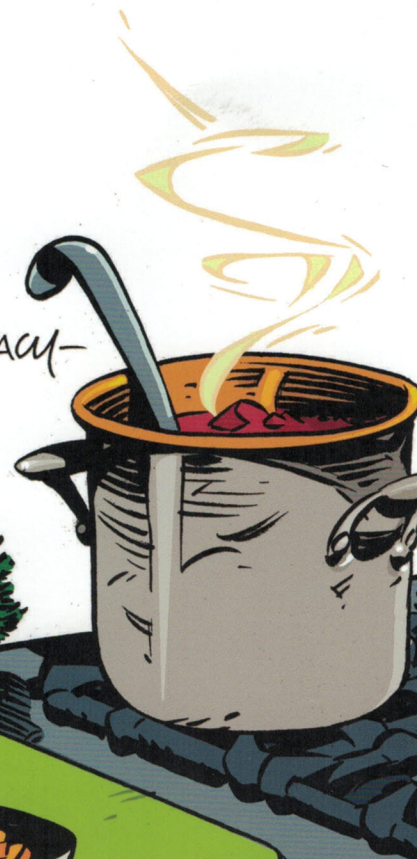




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