

A black and white photograph of a food manufacturing factory. In the foreground, a worker in a white lab coat and hairnet is walking towards the right, carrying a clipboard. In the background, another worker is visible near a large industrial machine that appears to be processing food items, possibly sausages or small loaves, on a conveyor belt. The factory has a clean, industrial look with stainless steel equipment and tiled walls.

Introduction to HACCP for Food Manufacturing

Level 3

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