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accept- bright red gills, bright shiny skin, mild ocean or seaweed smell, bright clear & full eyes, (texture) firm flesh/springs back reject- dull gray gills, dull dry skin, strong fish smell/ ammonia, cloudy/red-rimmed/ sunken eyes, (texture) soft flesh, leaves imprint when touched

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Atlantic Food Safety Study Guide 2014 . ATLANTIC FOOD SAFETY - STUDY GUIDE . Part 1 - PROVIDING SAFE FOOD . **FOODBORNE ILLNESS** is a disease carried or transmitted to people by food.. **FOODBORNE ILLNESS OUTBREAK** is when two or more people experience the same illness and it is after eating the same food.

STUDY GUIDE FOR SERVSAFE FOOD SAFETY CERTIFICATION

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Your knowledge of how food becomes contaminated and how to prevent foodborne illness is vital to the success of your job. You will avoid complaints, liabilities, the closing of your food service establishment and most importantly, a bad

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