

The background of the book cover is a close-up photograph of lettuce leaves. The top half of the cover has a bright orange overlay, while the bottom half has a dark blue overlay. The lettuce leaves are visible through these colored sections.

*FOOD MICROBIOLOGY
AND FOOD SAFETY*

Frank Yiannas

Food Safety Culture

*Creating a
Behavior-Based Food
Safety Management
System*

 Springer

Food Safety Culture

Food Microbiology and Food Safety Series

Food Microbiology and Food Safety publishes valuable, practical, and timely resources for professionals and researchers working on microbiological topics associated with foods, as well as food safety issues and problems.

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*This book is dedicated to my parents,
Haralambos and Daisy Yiannas, for
teaching me through their example and
not just words, the importance of a strong
work ethic and always searching for a
better way.*

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