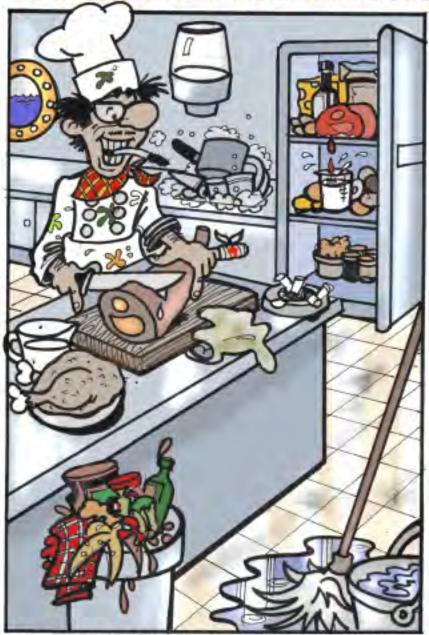


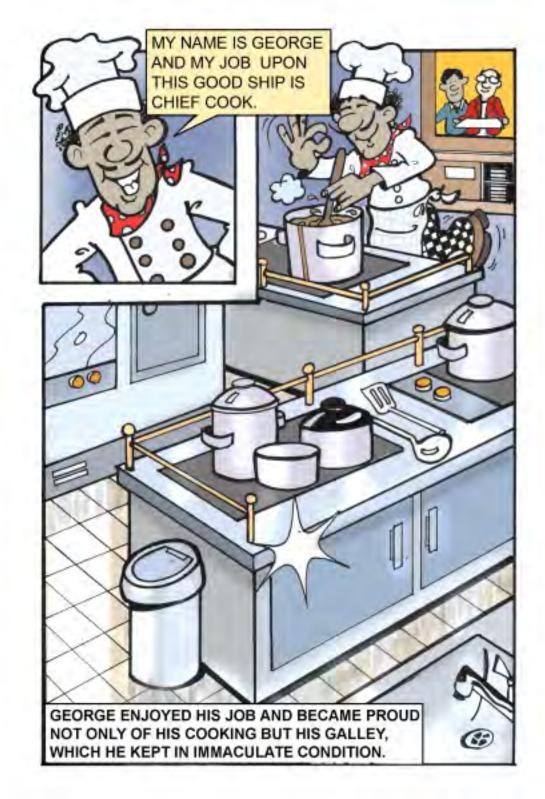
THERE THE TOTAL

HYGIENE FAILINGS



THERE ARE AT LEAST TEN OBVIOUS HYGIENE FAULTS IN THIS PICTURE. SEE IF YOU CAN FIND THEM.

For help see page 11.

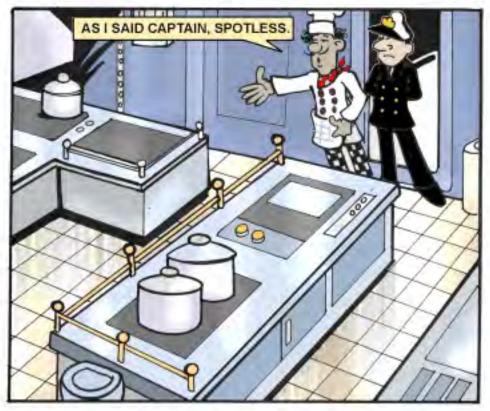










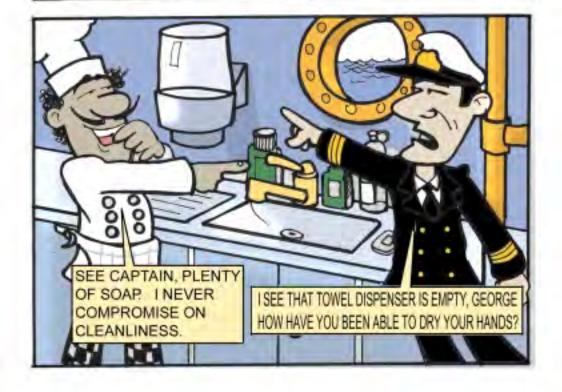




THE FRIDGE WAS IN GOOD ORDER, RAW MEAT COVERED AND IN THE RIGHT PLACE AT THE BOTTOM. GOOD TEMPERATURE CONTROL SHOWS FRIDGE AT 5°C



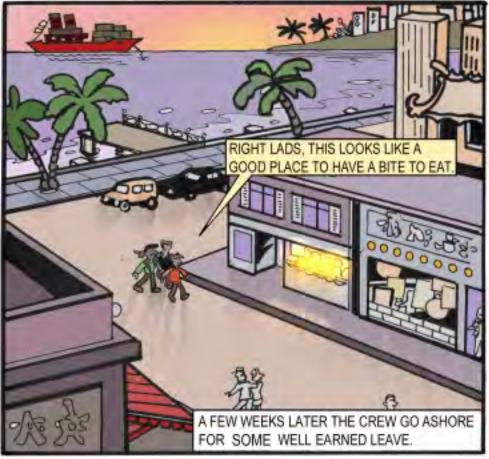
THE ONLY THING THE CAPTAIN NOTICED WAS THE EMPTY TOWEL DISPENSER.

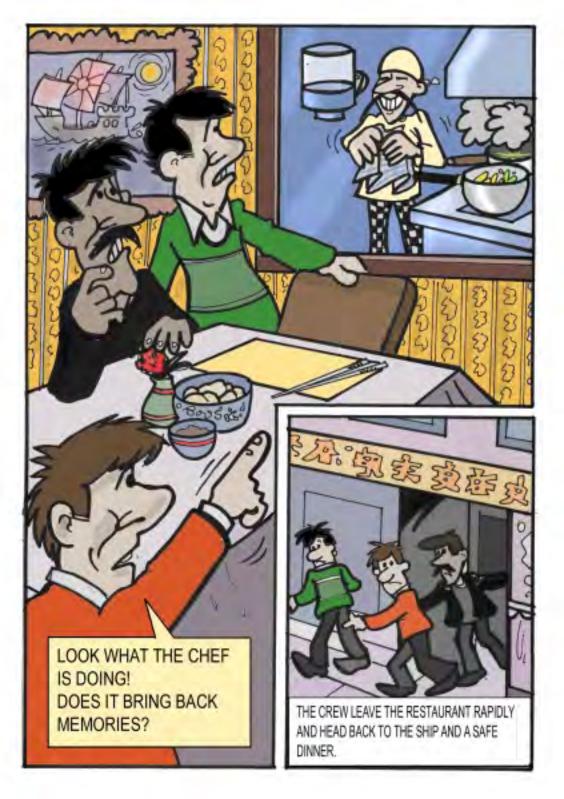


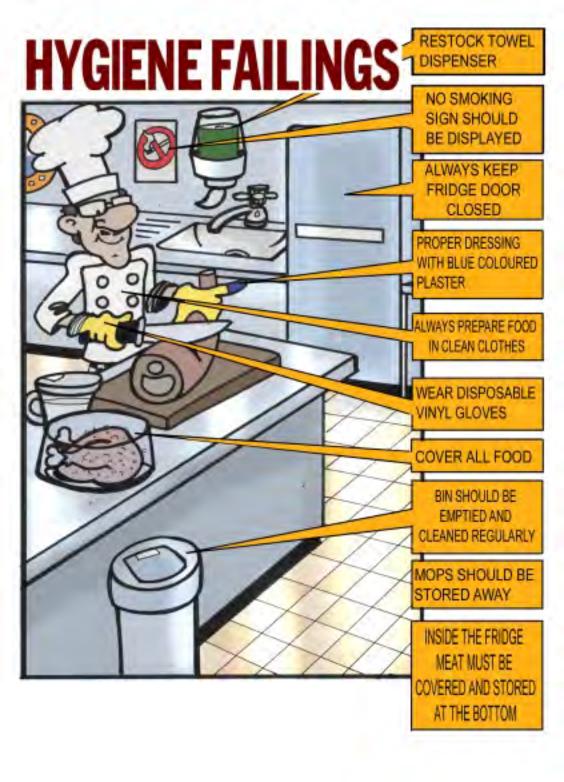


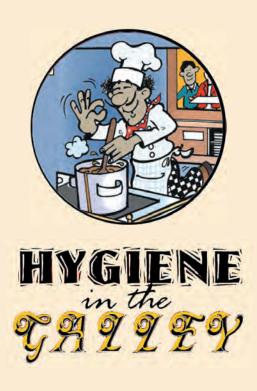












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