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RETRACTION

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The online ahead of print article titled "Assessing Food Safety Practices Among Texas Small Growers" by Zahra H. Mohammad, Isabelle do Prado, Rene Nieto, Richard De Los Santos, and Sujata A. Sirsat has been retracted by the authors and the Scientific Editors. The retraction is necessary because the study and its survey were conducted prior to Institutional Review Board (IRB) approval.