

Download Safeserv Food Safety Manager Guide

ServSafe®

Yes. Unused courses are valid for one year from the date of purchase. Once a course has been started: ServSafe Food Handler courses must be completed in 60 days. ServSafe Manager and ServSafe Alcohol courses must be completed in 90 days. After a course has expired, a student will not be able to access that course. A new one will need to be purchased.

Free ServSafe Practice Tests (2019)

The ServSafe Food Handler program is designed to teach food safety to non-management food service employees. The training covers all areas of food safety, including: basic food safety, personal hygiene, cross-contamination and allergens, time and temperature, and cleaning and sanitation.

Free ServSafe Manager Practice Tests (2019)

The ServSafe Manager Certification verifies that a manager has adequate food safety knowledge to protect the public from foodborne illness. Managers that successfully pass the 90-question, multiple-choice exam will receive a ServSafe Manager Certification and wallet card.

ServSafe®

Instructors & Proctors. Certified ServSafe® Instructors and Registered ServSafe® Proctors and Approved ServSafe Alcohol® Instructors and Registered ServSafe Alcohol® Online Proctors are experienced professionals from all segments of the foodservice industry. You offer students training from experts in food safety education and alcohol training.

ServSafe Study Guide for Managers

This ServSafe Study Guide will help you prepare for the ServSafe Manager exam. The ServSafe Manager curriculum (training course) as well as the exam focus on six categories of food safety in a commercial restaurant. They are: 1) Foodborne Microorganisms & Allergens 2) Personal Hygiene 3) Purchasing, Receiving and Storage

Page 1 of the ServSafe Manager Study Guide for the ServSafe

Biological Contaminants. The best way to prevent contamination from biological agents is to adhere to food storage and preparation guidelines, keeping foods at the proper temperatures during storage and cooking. Bacteria ?Bacteria thrive in moist environments between 41 degrees Fahrenheit and 135 degrees Fahrenheit.