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ServSafe Manager

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**Study Guide For Serve Safe**  
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**ServSafe Study Guide for Managers - ServSafe Self-Study**

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ServSafe In-Class  
Study Sheet 6 | Page  
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o Labeling o All food  
must be labeled with  
common name and  
date marking ...

### **ServSafe® In-Class Study Sheet**

The ServSafe Manager  
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Guide Answers will  
help you prepare for  
the ServSafe Manager  
exam. The ServSafe  
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(training course) as  
well as the exam focus  
on six categories of  
food safety in a  
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### **ServSafe Practice Test 2020: Question & Answer Keys**

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The ServSafe program  
is intended to help  
train the food service  
industry on all aspects  
of food safety. Our free  
ServSafe Manager  
practice tests are listed  
below. These sample  
exams include real  
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know how to serve safe

food. A certified food handler must be able to acquire and demonstrate competency in the following areas: o Identify foodborne illness o Identify time/temperature relationship with foodborne illness o Describe the relationship between personal hygiene and food safety o Describe methods for preventing food contamination

### **STUDY GUIDE FOR SERVSAFE FOOD SAFETY CERTIFICATION**

ServSafe instructors and proctors have access to current, easy-to-use materials as well as support from the National Restaurant Association and food and alcohol safety professionals. Learn more about the

roles below or register/renew as an Instructor or Proctor .

### **ServSafe® - Learn About Becoming an Instructor and Proctor**

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### **ServSafe Study**

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ServSafe Videos: Free videos highlighting the innovation, enthusiasm, and quality you can expect from ServSafe. Connect With ServSafe: Connect with other restaurant and foodservice professionals, and keep up-to-date on the latest news from ServSafe, when you join our social communities on

Facebook, Twitter, Instagram, and YouTube.

### **ServSafe® - Resources**

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

### **Spanish Servsafe Study Guide - 12/2020**

Temperatures: +/-2°F  
The allowed temperature variance for a bimetallic thermometer 41°-135°F  
TDZ Temperature

Danger Zone 45°F  
Acceptable  
Temperature accepted for milk or shell eggs, chill down to 41° within 4 hours 70° - 125°F  
Pathogen Zone 110°F  
Temperature of water in first compartment of a 3 compartment sink 135°F Hot food holding, also cooking temp for grains, legumes and veggies 145°F Cooking temperature for all Fish and Meat, Eggs for Immediate Service 155°F ...

### **ServSafe Important Information**

The ServSafe food manager is the highest (out of 4) certifications. Basically, it's this person's duty to monitor the safety of the food in a foodservice operation. And to instruct other employees on how to do the same. This is

usually in addition to other regular duties.

**How to pass the  
ServSafe Managers  
Test - Free Guide**

Food Safety and Contamination Many food safety and contamination concerns are matters of common sense: food

should be both heated and cooled to certain temperatures, should not be left out for extended periods of time, should be covered and stored properly, should be stored separately from chemicals and cleaners, etc.