

Servsafe Study Guide

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There are many facets of safe alcohol distribution and the ServSafe Alcohol exam assesses your knowledge of all of them. In this free study guide for the ServSafe test, we ' ll take you through alcohol laws, checking IDs, signs of intoxication, and how to deal with customers in difficult situations. Use it to bone up on knowledge before trying our practice questions.

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ServSafe Study Guide for the Manager Test 1) Foodborne Microorganisms & Allergens 2) Personal Hygiene 3) Purchasing, Receiving and Storage 4) Preparation, Cooking, and Serving 5) Facilities, Cleaning/Sanitizing, and Pest Management 6) Regulatory Authorities

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ServSafe In-Class Study Sheet 6 | P a g e © Safe Food Plus, LLC, 2016 <http://safefoodplus.com> o Labeling o All food must be labeled with common name and date marking ...

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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

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Prepare for your ServSafe exams with our Free ServSafe Practice Tests . The ServSafe Food Safety Training Program is developed and run by the National Restaurant Association to help train the food service industry on all aspects of food safety. The program includes the following training/certification courses: ServSafe Food Handler, ServSafe Manager, ServSafe Alcohol, and ServSafe Allergens.

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Microbiology Human beings carry a minimum of 150 billion bacteria which makes us the major hazard against food, especially our hands. Bacteria, viruses, and parasites usually come from people who improperly handle food,

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STUDY GUIDE FOR SERVSAFE FOOD SAFETY CERTIFICATION

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

ServSafe Study Guide 1 Providing Safe Food As a foodservice manager, you have responsibilities to your operation, staff, and customers. The best way to meet those responsibilities is to keep the food you serve safe. A foodborne illness is a disease transmitted to people by food.

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The best way to prevent salmonella is to wash your hands and ensure all food is cooked to the proper temperature. Shigella: Shigella originates from human feces. It is spread from flies and improper hand-washing. The best way to prevent Shigella is to observe good hygiene practices and eliminate insects around food.

Page 1 of the ServSafe Manager Study Guide for the ...

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