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Free hospitalitytrainingcenter.com. 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.

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ServSafe Important Information Danger Zone: Danger Zone: 41 ° to 135 ° f Pathogen Zone: 70-125 ° f 5 Key Factors: top reasons why people get food borne illness 1. Food purchased from unsafe sources 2. Not cooking food to correct temperatures 3. Not holding food at the correct temperatures 4. Poor cleaning and sanitizing 5.

ServSafe Important Information

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

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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, and from

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Servsafe Chapter 2 Study Guide - 11/2020

ServSafe Practice Test 2020 Study Guide Answers ServSafe Manager 7th Edition – Study Guide Answers. Terms in this set (76) Define the requirements for the designation “ foodborne-illness outbreak ” . The ServSafe Manager 7th Edition – Study Guide Answers will help you prepare for the ServSafe Manager exam.

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You can find things online to help you study, but if you ' re not going to take a class or an online course, then you should try to get your hands on the latest edition of the ServSafe Manager textbook. Currently the 7th Edition in late 2019. Of course, you could buy one from the ServSafe website but you don ' t have to.

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The newest test, ServSafe Workplace, is an online-only course without a testing component that deals with workplace harassment and bias. The ServSafe program is administered by the National Restaurant Association, which makes training and testing materials available. ServSafe certification is accepted nationwide in the United States.

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Purchase the ServSafe Manager Online Course. Print and review the differences between the ServSafe materials and the Illinois Food Service Sanitation Code. View the Illinois Food Service Sanitation Code for further information on specific Illinois regulations. Complete every section of the ServSafe online training and take the posttest.

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