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STUDY GUIDE FOR SERVSAFE FOOD

SAFETY CERTIFICATION
Dry hands and arms with single-use paper towel o Total process should take at least 20 seconds. Cleaning Steps: 1. Clear off the large pieces of debris, or soak and pre-clean 2. Wash with soapy water, water at 110°f 3. Rinse with clean water 4. Sanitize; proper concentration (ppm) of sanitizer solution 5.
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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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Free ServSafe Practice Tests (2020 Update) 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.
ServSafe Important Information
Ensuring foods remain free from foodborne illnesses can be achieved in two ways: through proper storage and proper cooking. Proper storage

requires that food handlers store all food in temperatures below 41°F (for refrigeration), and exceeding 135°F (storing hot and cooking).
(PDF) [PDF ServSafe ManagerBook with Answer Sheet \(7th ...](#)
PDF ServSafe ManagerBook with Answer Sheet (7th Edition) by National Restaurant Association
[ServSafe Practice Test 2020: Question & Answer Keys \[PDF ...](#)
Servsafe Free Study Guide 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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