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Free ServSafe Practice Tests (2020 Update) - Test-Guide

Dry hands and arms with single-use paper towel o Total process should

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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.

ServSafe Important Information

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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Edition – Study Guide Answers.
Terms in this set (76) Define the
requirements for the designation
“ foodborne-illness outbreak ” . The
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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

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handle food, and from

STUDY GUIDE FOR SERVSAFE FOOD SAFETY CERTIFICATION

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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.

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ServSafe® - PDFs

PDF ServSafe ManagerBook with Answer Sheet (7th Edition) by National Restaurant Association

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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).

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

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