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confident knowing the servsafe program was created by leaders in the foodservice industry the topics you will learn in this book were determined by those who deal with the same food safety issues you face every day from the basics of handwashing to more complex topics such as foodborne pathogens your industry peers have provided you with the building blocks to keep food safe through your operation performed and reinforced by you food safety doesn't stop once you've completed your training and certification it is now your responsibility to take the knowledge you learned and share it with your staff when you return to your operation start by answering the following questions to assess your food handler training do you have food safety training programs for both new and current staff do you have assessment tools to identify staff's food safety knowledge do you keep records documenting that staff have completed training p iii

ServSafe ManagerBook with Answer Sheet 2017-06-06 includes 1 practice test designed to help you pass one of the following exams servsafe food protection manager national registry of food safety professionals nrfsp international certified food safety manager icfsm or prometric certified professional food manager cpfm our comprehensive no fluff study guide contains what you need to know to pass the exam in addition to a comprehensive and targeted review our study guide includes a practice exam we also provide detailed explanation of answers to help you understand why an answer is incorrect key topics covered include foodborne illnesses and major risk factors foodborne illness prevention food safety manager person in charge major food allergens tcs foods food contamination biological chemical and physical food contamination and cross contamination prevention proper temperature monitoring and control proper ways to thaw cool and reheat food hot cold food holding requirements food preparation and cooking requirements buffet self service requirements purchasing receiving food proper food storage and cold storage personal hygiene and hand washing methods for cleaning and sanitizing equipment and utensils manual ware washing integrated pest management facility lighting and plumbing requirements haccp health policies and practices

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