

Safe Serve Study Guide

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Safe Serve Study Guide

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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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

ServSafe Study Guide for Managers

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profits. The safety of the consumer should be your first concern. This safety includes the facility itself, the food you serve, and the employees who are under your supervision. In any establishment that prepares and serves food, the manager is responsible for the sanitation program, direction of personnel, and control of costs.

STUDY GUIDE FOR SERVSAFE FOOD SAFETY CERTIFICATION

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Phoenix Food Safety Training - Free Serve Safe Study Guide

ServSafe instructors and proctors have access to current, easy-to-use materials as well as support from the National Restaurant Association and food and alcohol safety professionals. Learn more about the roles below or register/renew as an Instructor or Proctor .

ServSafe® - Learn About Becoming an Instructor and Proctor

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To eliminate parasites, always cook foods to the recommended temperature. If the seafood or meat is supposed to be served undercooked or raw (such as in sushi or sashimi), ensure it is stored at the proper temperature and served to the guest immediately. Fungi —Fungi includes yeasts, molds, and mushrooms.

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