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Manager Study  
ServSafe Food Manager  
Study Guide~~

~~Foodborne~~

~~Microorganisms \u0026~~

~~Allergens (49~~

~~Questions) Certified~~

Food Protection

Manager Exam Study

Guide ServSafe

Manager Practice

Test(76 Questions and

Answers) ~~ServSafe~~

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~~Food Protection~~

~~Guide Preparation,~~

~~Cooking and Serving~~

~~(60 Questions with~~

~~explains) ServSafe Food~~

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~~and Storage Food (53~~

~~Questions) Servsafe~~

~~Food Manager Practice~~

~~Exam Questions (40~~

~~Qu0026A) Diagnostic~~

~~Test - ServSafe Food~~

~~Manager (80 Questions~~

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with Answers) ServSafe

Food Manager Study  
Guide - Regulatory

Authorities (15

Questions) ServSafe

Exam Tips + Tricks:

How I Went From A 73

to a 95 ~~Chapter 1 of~~

~~ServSafe Coursebook~~

~~7th Edition ServSafe~~

~~Food Manager Study~~

~~Guide - Personal~~

~~Hygiene Speak like a~~

~~Manager: Verbs + Tell~~

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Food Protection

Manager Study

Guide

Me About Yourself - A  
Good Answer to This  
Interview Question  
Module 5 - Basic

~~Equipment and~~

~~Facilities~~ Proper

Cooking

Temperatures..W/

CHEF PREZ HACCP

Principles:

Understanding this food

safety system

[iQKitchen] ~~Time and~~

~~Temperature~~

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~~Foodservice Food~~

~~Safety Training Video~~

Basic Introduction to

Food Hygiene (Parte 5):

Temperaturas Seguras

para los Alimentos Food

Handler Training

Course: Part 4 Food

Safety Food Handler

Training Video

~~ServSafe Food Handler~~

~~Practice Test (40~~

~~Questions \u0026~~

~~Answers with full~~



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~~Explain~~ Protection

ServSafe (Chapters  
1-10) ServSafe Food  
Handler \u0026amp; Food  
Safety Practice Test  
2019

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Basic Food Safety:  
Chapter 3  
\"Temperature Control\"  
(English) Servsafe Food  
Manager Exam Practice  
Test (20 Question  
\u0026amp; Answer) IQ |  
Food Safety Quiz |

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General Knowledge

About Food Safety |

Kids GK | EP-151

Servsafe Food

Protection Manager

Study

The ServSafe

Manager's Exam is

formally referred to as

the ServSafe Food

Protection Manager's

Exam. In Florida, it is

commonly referred to as

a Certified Food

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Manager or Certified  
Professional Food  
Manager's (CPFM). In  
addition, the ANSI  
National Accreditation  
Board (ANAB)  
Conference for Food  
Protection (CFP)  
certificate exam.

ServSafe® Food  
Protection Manager  
Certification Exam 2020

The ServSafe Manager

*Page 11/82*

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Certification exam is

developed and  
administered by the

National Restaurant

Association as part of

the ServSafe Food

Safety Training

Program. The ServSafe

program is intended to

help train the food

service industry on all

aspects of food safety.

Our free ServSafe

Manager practice tests

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are listed below. These sample exams include real ServSafe questions and answers, with detailed explanations.

Taking sample questions is an effective way to study for your food safety exams.

[Free ServSafe Manager Practice Tests \(2020\) | 500 ...](#)

As a ServSafe manager,  
*Page 13/82*

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Food Protection  
Manager Study  
Guide

you will be required to know even more than is required for a food handler exam. Find out exactly what things are important to know in order to pass the manager exam through the use of our study guide and get prepared to ace that test!

Free Study Guide for  
the ServSafe® Exams

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(Updated 2021)

Start studying ServSafe  
Food Protection

Manager Study Guide.

Learn vocabulary,  
terms, and more with  
flashcards, games, and  
other study tools.

ServSafe Food

Protection Manager

Study Guide Flashcards

...

Certified Food

*Page 15/82*

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Protection Manager is a designation awarded to individuals passing a written examination on their knowledge of food safety and sanitation.

The ServSafe Manager Certification verifies that a manager or person-in-charge has sufficient food safety knowledge to protect the public from foodborne illness.

ServSafe ® Food

*Page 16/82*



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Protection Manager  
Certification is  
accredited by the  
American National  
Standards Institute  
(ANSI) and the  
Conference for Food  
Protection (CFP). The  
ServSafe ...

[ServSafe Practice Test  
2020: Question &  
Answer Keys \[PDF ...](#)  
ServSafe Practice Test

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Chapter 3- Personal  
Hygiene (Safe Food  
Handler) Question

Answers. Participates in  
our free quiz. This test  
prep is based on 7th  
Edition Study Guide.  
This will help both the  
ServSafe Food  
Protection Manager test  
and ServSafe Food  
Handler certificate  
course preparation.

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ServSafe® Food

Protection Manager

Certification Exam 2020

Food Safety Manager

Study guide (PDF file):

Language Spanish

Practice test: Online

practice test 1 Online

practice test 2

Diagnostic test provided

by ServSafe© (PDF

file) Our offices: Boston

Food Safety 265

Franklin st, Suite 1702,

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Boston, MA 02110.  
Woburn  
Food Protection  
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Guide

Study materials |  
ServSafe Food Safety  
Manager Training ...

The ServSafe Food Safety Program for Managers is designed to provide food safety training to food service managers. Upon completion of the course, and passing of

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an exam, students will receive a ServSafe Food Protection Manager Certification, which is accredited by the ANSI-Conference for Food Protection (CFP).

Free ServSafe Practice Tests [2020 Update] | 500 ...

program and training on cleaning, sanitizing, and food safety can provide

# Bookmark File PDF Servsafe Food Protection Manager Study Guide

your customers safe food which should be the Certified Food Manager's first responsibility. As managers/cu IpPrvicorc in food service establishments, you have responsibilities that extend beyond cost control and profits. The safety of the consumer should be your first concern.

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Food Protection  
STUDY GUIDE FOR  
SERVSAFE FOOD  
SAFETY  
CERTIFICATION

What is the passing score for the ServSafe Food Protection Manager Examination?

A passing score is 75% or higher. This is obtained by answering at least 60 out of 80 questions correctly. The

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exam has 90 questions;  
however there are 10  
pilot questions that are  
for research purposes  
only.

### ServSafe® - ServSafe Manager

The ServSafe food  
manager is the highest  
(out of 4) certifications.  
Basically, it's this  
person's duty to monitor  
the safety of the food in



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a foodservice operation.

And to instruct other employees on how to do the same. This is usually in addition to other regular duties. Try our free ServSafe Practice Test and Study Guide

How to pass the  
ServSafe Managers Test  
- Free Guide

This ServSafe Study Guide will help you

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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

# Bookmark File PDF Servsafe Food Protection

## ServSafe Study Guide for Managers

ServSafe Food

Protection Manager

Certification The

ServSafe Food

Protection Manager is

the highest certification

awarded by ServSafe.

The certificate is earned

by passing the ServSafe

manager exam. The

exam focuses on six

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aspects of food service  
that can affect the safety  
of food: Foodborne  
Microorganisms &  
Allergens Personal  
Hygiene Purchasing,  
Receiving and Storage  
Preparation, Cooking,  
and ...

What is ServSafe

Manager Certification? -

2019

ServSafe® Food

*Page 28/82*

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Protection Manager  
Course + Exam  
Includes: ServSafe®  
Manager Certification  
Online Exam Voucher.  
Online Course Study  
Packet and Course Book  
sent electronically.  
ServSafe® 7th Ed.  
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licensed instructor &  
proctor. NJ/PA Area.  
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ServSafe Training

Myfoodsafety

ServSafe Food

Protection Manager®

Study Guide Synergy

Training Solutions©

08/2009 Page 4 FIRST

IN FIRST OUT (FIFO)

stock rotation should be

followed. Store items

with earlier use by dates

in front, and use them

first. Items should be

stored in original

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packaging. If removed  
from its original  
packaging, wrap in  
clean moisture-proof

Study Guide Final -

Mater Academy Charter

School

Start studying Food  
Safety Manager Study  
Guide. Learn  
vocabulary, terms, and  
more with flashcards,  
games, and other study

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tools. Food Protection  
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Food Safety Manager  
Study Guide Flashcards  
Quizlet

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ServSafe Account.  
Study Guide (Full Book  
can be Purchased  
through ServSafe)  
Videos (Sections 1-6 +  
MORE) PowerPoints  
(Chapters 1-10) Test  
Your Knowledge



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(Chapters 1-10)

SPANISH STUDY  
MATERIAL. Spanish  
PowerPoints (1-10)

Spanish Practice Tests  
(Examen de Practica)

Study Info □ Food

Safety Manager Class

ServSafe Manager

Book; ...

Spanish\_Study\_Guide.

Spanish\_Study\_Guide.

Our offices: Boston

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Food Safety 265

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Boston, MA 02110.

Woburn 800 West  
Cummings Park, Suite  
5500, Woburn, MA  
01801. ... We provide  
food safety training  
using certified ServSafe  
Instructors and  
Registered ServSafe  
Proctors.

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THE definitive book for food safety training and certification ; Updated to the new 2013 FDA Food Code, the new ServSafe® Manager Book, Sixth Edition, continues to be ideal for courses that cover the basics, condensed courses, continuing education, and even 1-2 day seminars. The updated book will help

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Food Protection

ServSafe Food  
Protection Manager Study  
Guide

Certification Exam, and more importantly, it will promote adherence to food safety practices on-the-job. Food safety has never been more important to the restaurant industry and its customers. Based on the 2013 FDA Food Code, the ServSafe

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Food Protection  
Manager Study  
Guide

Manager Book focuses on the preventative measures to keep food safe. To better reflect the changing needs of a diverse and expanding workforce, food safety topics are presented in a user-friendly, practical way with real-world stories to help readers understand the day-to-day importance of food safety. The streamlined

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delivery of food safety content will create a learning experience that is activity-based and easily comprehended by a variety of learners.

The end result is content that is more focused, leading to stronger food safety practices and a better-trained

workforce. Developed by the industry, for the industry, ServSafe® is a

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Food Protection  
Manager Study  
Guide

proven way to minimize risk and maximize protection for foodservice owners, employees, and customers. Recognized as the industry standard, ServSafe offers a complete suite of printed and online products and is the most important ingredient to food safety training and certification success. ¿

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The ServSafe Manager

Book is available  
packaged with

MyServSafeLab®.

MyServSafeLab is an  
online homework,  
tutorial, and assessment  
program that truly  
engages students in  
learning. It helps  
students better prepare  
for class, quizzes, and  
exams—resulting in  
better performance in



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the course and provides  
educators a dynamic set  
of tools for gauging  
individual and class

progress. ; The

ServSafe Manager Book

6th Edition is available

packaged in a number of

ways to suit your

specific needs. ISBN:

0133908399 is the stand-

alone book: ServSafe

Manager Book 6th

Edition ; Also available:

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sheet for the

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Protection Manager  
exam: ServSafe

Manager Book with  
Answer Sheet 6th

Edition ISBN:

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Protection Manager  
exam, AND

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Card: ServSafe Manager  
Book with Answer  
Sheet, Revised Plus  
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ISBN: 0133951723  
Students,

MyServSafeLab is not a self-paced technology and should only be purchased when required by an instructor. Instructors, contact your Pearson representative for more information.

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THE definitive book for food safety training and certification ; With its comprehensive coverage of key food safety concepts, the ServSafe® Coursebook will completely prepare readers for the ServSafe Food Protection Manager Certification Exam, and, more importantly, it will promote adherence to

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Food Protection  
Manager Study  
Guide

food safety practices in the workplace. It is the ideal solution for the academic setting,

multiple-day training, or individuals in need of more extensive food safety training. Food safety has never been more important to the restaurant industry and its customers. Based on the 2013 FDA Food Code, the ServSafe

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Food Protection

Manager Study

Guide

Coursebook focuses on the preventative measures to keep food safe. The content in the ServSafe Coursebook goes beyond the principles found in the ServSafe Manager Book and adds greater depth and breadth of food safety practices by featuring expanded sections on food defense, high-risk



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populations, active  
managerial control, and  
crisis management.

Food safety topics are  
presented in a user-  
friendly, practical way  
with real-world case  
studies and stories to  
help readers understand  
the day-to-day  
importance of food  
safety. ; Developed by  
the industry, for the  
industry, ServSafe® is a

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proven way to minimize  
risk and maximize  
protection for

foodservice owners,  
employees, and

customers. Recognized  
as the industry standard,

ServSafe offers a  
complete suite of

printed and online

products and is the most  
important ingredient to

food safety training and  
certification success. ¿

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ServSafe Coursebook is  
a total learning package.

MyServSafeLab is an  
online homework,  
tutorial, and assessment  
program that truly  
engages students in  
learning. It helps  
students better prepare  
for class, quizzes, and  
exams-resulting in  
better performance in

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educators a dynamic set  
of tools for gauging  
individual and class

progress. ; The

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ways to suit your

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Protection Manager

exam: ServSafe

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Plus NEW

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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

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Food Protection (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

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Food Protection  
Manager Study  
Guide

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

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Food Protection  
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

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Storage and Cold  
Storage Personal  
Manager Study  
Hygiene and Hand  
Guide  
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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Based on the 2011 FDA Food Code, this book will guide you through the technical and practical knowledge you need to serve safe food in your business and to pass the certification exam.

This Study Guide prepares individuals to take the Certified Food Safety Manager Exam

*Page 62/82*

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(CPFM) which can be taken through any approved exam provider such as National Registry of Food Safety Professionals, Prometric, 360Training, or ServSafe 7th Edition. Food establishments generally employ a food safety manager that requires certification. These establishments include: bars,

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restaurants, mobile  
caterers and food trucks,  
assisted-living and  
prison facilities, and day  
care centers.

THE definitive book for  
food safety training and  
certification. The new  
ServSafe  $\square$  Manager  
Book with Online Exam  
Voucher, 7/e continues  
to be ideal for courses  
that cover the basics,



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condensed courses,  
continuing education,  
and even 1-2 day  
seminars. The updated  
book will help readers  
prepare for the most  
current ServSafe Food  
Protection Manager  
Certification Exam, and  
more importantly, it will  
promote adherence to  
food safety practices on-  
the-job. Food safety has  
never been more

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important to the restaurant industry and its customers. Based on the 2013 FDA Food Code, the ServSafe Manager Book, 7/e focuses on the preventative measures to keep food safe. To better reflect the changing needs of a diverse and expanding workforce, food safety topics are presented in a

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user-friendly, practical way with real-world stories to help readers understand the day-to-day importance of food safety. The streamlined delivery of food safety content will create a learning experience that is activity-based and easily comprehended by a variety of learners. The end result is content that is more focused,

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leading to stronger food safety practices and a better-trained workforce. Developed by the industry, for the industry, ServSafe® is a proven way to minimize risk and maximize protection for foodservice owners, employees, and customers. Recognized as the industry standard, ServSafe offers a

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complete suite of  
printed and online  
products and is the most  
important ingredient to  
food safety training and  
certification success.

Includes 1 Practice  
Test Designed to help  
you pass one of the  
following exams:  
ServSafe Food  
Protection Manager,  
National Registry of

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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

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Food Protection

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

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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



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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

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Management Facility,  
Lighting, and Plumbing  
Requirements HACCP  
Health Policies and  
Practices

Food safety is an essential part of any food service or retail operation.

Understanding the risks and ways to prevent foodborne illness will protect customers and

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businesses from harm.

The person-in-charge of a food service or retail establishment must

know how and what food safety practices to monitor. This manual is written to provide the person-in-charge of a food service or retail establishment the knowledge and skills that they will need to keep food safe.

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Food Protection

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Learning and applying

food safety practices

protects customers and

businesses. This course

is designed for every

food service or retail

operation. The manual

is divided into three

sections: Section 1 -

Foundations of Food

Safety: The person-in-

charge will study an

overview of the

regulations, food safety

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basics, microorganisms, and core food safety features. This section will build the foundation that a person-in-charge will need in order to apply food safety practices. Section 2 - Addressing the Five CDC Risk Factors: The Centers for Disease Control and Prevention (CDC) has identified the five most common

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causes of foodborne illness. The person-in-charge will learn how to address these issues and control these risk factors in order to be able to serve and sell safe food in their operation.

### Section 3 - Proactive Food Safety System:

Once a food safety foundation is built and the risk factors have been addressed, a food

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safety management

system can be applied.

Hazard Analysis and

Critical Control Point

(HACCP) is a proactive

system that assesses the

food safety hazards in

an operation and

identifies ways to

prevent, eliminate, or

reduce each hazard to a

safe level. The person-in-

charge will learn to

apply the seven HACCP

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principles in their operation. Upon completion of the SURE Food Safety Manager Manual, participants will have the knowledge to safely serve and sell food to their customers. Participants will also be prepared to take an ANSI-accredited Food Protection Manager Examination.



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The National

Environmental Health  
Associations (NEHA)  
Certified Professional  
Food Manager, 5th  
Edition is designed to  
supply culinary and  
hospitality professionals  
and students with the  
knowledge to not only  
pass the Council of  
Food

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National Standards  
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Guide  
(CFP)approved exam,  
but to ensure the  
continued successful  
execution of food safety  
best practices in the  
workplace.

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