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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.

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

ServSafe Study Guide for Managers

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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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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 handle food, and from

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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

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store all food in temperatures below 41°F (for refrigeration), and exceeding 135°F (storing hot and cooking).

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

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