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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

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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

STUDY GUIDE FOR SERVSAFE FOOD SAFETY CERTIFICATION

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ServSafe Study Guide 2 Forms of Contamination Contamination is the presence of harmful substances in food. Those substances can be biological, chemical, or physical. Pathogens are disease-causing microorganisms that make you sick when you eat them. Others produce poison-or toxins-that make you sick. These are four types of

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SERVSAFE. Biological Contaminants.

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Also, if desired, you can download the ServSafe Study Guide in Word format. Table of Contents. Chapter 01 - Personal Hygiene; Chapter 02 - Food Service and Preparation; Chapter 03 - Managerial Practices

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