ServSafe Manager

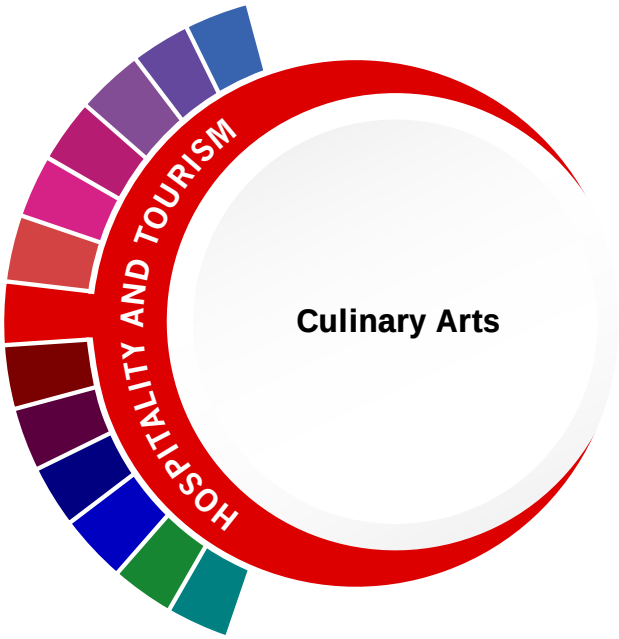
INDUSTRY-BASED CERTIFICATION DESCRIPTION

ServSafe Manager is a food safety program providing high-quality food safety education and training for the restaurant and food service industry. Learn about food borne illness, how to prevent it and how to train employees in food sanitation.

The ServSafe Manager exam measures the following content areas: implementing food safety standard operating procedures, ensuring employee hygiene and health, ensuring safe receipt, storage, transportation and disposal of food, ensuring safe preparation, display and service of food and ensuring compliance with regulatory requirements for facilities.

There are various options for a teacher to become a certified proctor for the ServSafe Manager program. ServSafe training and certifications are offered at a certified testing location in each of the metropolitan areas of Dallas, Houston, San Antonio, or Austin at the local restaurant association.

In addition, there are ServSafe classrooms at any AceMart Restaurant Supply as part of a partnership with AceMart, and ESC's may request training services from the Texas Restaurant Association.



CERTIFYING ENTITY	ADDITIONAL INFORMATION	
National Restaurant Association (NRA) 800-765-2122 https://www.servsafe.com/	Exam Name: ServSafe Manager Exam Webpage: https://www.servsafe.com/ServSafe-Manager/Get-Certified Number of Questions: 90 questions (80 exam and 10 pilot questions) Question Type: Multiple choice - critical thinking, job task analysis, safety and sanitation Exam Time: 2 hours	Exam Site: Online proctored exam or paper/pencil proctored exam Exam Price: $38 scantron, $36 online voucher with proctor present and proctor to administer per Texas law Candidate Requirements: Candidate must be 16 years of age or older Study Materials & Resources: https://www.servsafe.com/access/ss/Catalog/ProductList/189 Order online or through National Restaurant Association. Texas Representative: Steve Henige at shenige@restaurant.org