ServSafe Manager Book & Exam Ans Sheet 9th Ed

$75.99

Product code: ESX9

Textbook: ServSafe Manager Book, 9th Edition

Exam: Exam Answer Sheet

https://www.servsafe.com/access/SS/Catalog/ProductDetail/ESX9

The ServSafe Manager Book is ideal for one- or two-day classroom instruction helping students prepare to take the ServSafe Manager Exam.

It covers critical principles including: personal hygiene, cross contamination, time and temperature, receiving and storage, food safety management systems, training hourly employees, and more.

What's New?

The 9th Edition of the ServSafe Manager has been significantly updated to reflect the latest changes in the content blueprint and the Supplement to the 2022 FDA Food Code. These updates emphasize both regulatory compliance and practical, real-world application. Key enhancements include:

Clearer Definitions and Guidance: Expanded focus on food safety management systems, active managerial control, and the Seven HACCP Principles. New content supports building a strong food safety culture and conducting effective self-inspections.

Expanded Training and Defense Content: More detailed coverage of employee training, regulatory inspections, and food defense strategies.

Updated Holding and Refilling Guidelines: Revised requirements for holding food without temperature control and for refilling returnable containers.

Allergen Awareness and Cross-Contact Protocols: New emphasis on posting written allergen notifications and taking corrective actions when cross-contact occurs.

Facilities and Equipment Standards: Greater focus on plan reviews, valid operating permits, and equipment replacement. Also includes updated guidance on pest control, animals on premises, restrooms, and waste disposal.

Chemical Safety Updates: New requirements for disinfectant use and the availability of Safety Data Sheets (SDS).

Meets all requirements:

ServSafe classroom training is accepted in all 50 states for regulatory requirements up to 16 hours.

Purchase of ServSafe Manager Exam sheet includes administration, processing and the ServSafe Certificate upon successful completion of the ServSafe Manager Exam.