

ServSafe® Food Protection Manager Fact Sheet

Certifying Organization	National Restaurant Association www.restaurant.org ; www.servsafe.com												
Description of Credentials	ServSafe program provides food safety training where students learn to implement the essential food safety practices necessary to create a culture of food safety.												
Entry-Level Annual Salaries	\$20,000 - \$30,000												
Industry-Based Certification Requirements: Students													
Standard / Curriculum	<p>All content / materials are based on actual job tasks identified by Food Service industry experts. Topics include:</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 50%;">a) personal hygiene</td> <td style="width: 50%;">b) time and temperature control</td> </tr> <tr> <td>c) preventing cross-contamination</td> <td>d) cleaning and sanitizing</td> </tr> <tr> <td>e) safe food preparation</td> <td>f) receiving and storing food</td> </tr> <tr> <td>g) methods of thawing, cooking, cooling, and reheating food</td> <td>h) food safety regulations</td> </tr> </table> <p>Click ServSafe FAQs for additional information.</p>					a) personal hygiene	b) time and temperature control	c) preventing cross-contamination	d) cleaning and sanitizing	e) safe food preparation	f) receiving and storing food	g) methods of thawing, cooking, cooling, and reheating food	h) food safety regulations
a) personal hygiene	b) time and temperature control												
c) preventing cross-contamination	d) cleaning and sanitizing												
e) safe food preparation	f) receiving and storing food												
g) methods of thawing, cooking, cooling, and reheating food	h) food safety regulations												
Testing Methodology <i>(consists of two tests)</i>	Paper?	Yes	Online – Cognitive portion	Yes	Performance Exams / Tests? Psychomotor portion								
Re-Testing (if available)	Re-Testing Procedures	Students must retake exam (preferably within 90 days.)			Max Attempts	4 within a 12-month period							
Testing Details (including any age requirements / accommodations)	<p>To receive the ServSafe Food Manager certification, the student must:</p> <ol style="list-style-type: none"> 1) Complete the ServSafe Food Manager course. 2) Pass the ServSafe Food Manager exam (70% or higher) 												
Industry-Based Certification Requirements: Teachers													
Instructor Certification Requirements (by certifying agency)	<p>To receive the ServSafe manager certification, the instructor must:</p> <ol style="list-style-type: none"> 1) Complete ServSafe Food Protection Manager course 2) Pass ServSafe Food Protection Manager exam and 3) Complete online process to attain Dual Role status to be able to administer course and exams to students. 												
Proctoring / Test Security (if any)	Certification exams must be taken at an approved ServSafe session.												
Certification Tracking													
Credentialing Documentation	Paper certificates are issued to document certification.												
Certification Tracking System	Online Tracking System?	Yes	Details	ServSafe credential verification can be completed at www.servsafe.com . Duplicate certificates may be printed from online account at www.servsafe.com .									
Other Details				Expiration? Timeline?	ServSafe Food Protection Manager certifications are valid for 5 years from exam date.								

ServSafe® Food Protection Manager Fact Sheet

Certification Costs / Funding Sources	
Cost Details	ServSafe Manager Book 7 th Ed. - \$50.50 ServSafe Manager Exam Answer Sheet, Single - \$38.00 ServSafe Manager Certification Online Exam Voucher - \$36.00 To purchase materials, click here .
Re-test / Refund Policies	The re-test fee is the amount of the exam voucher, there are no refunds.
For More Information	
Certifying Agency Contact Info	National Restaurant Association Steve Henige shenige@restaurant.org