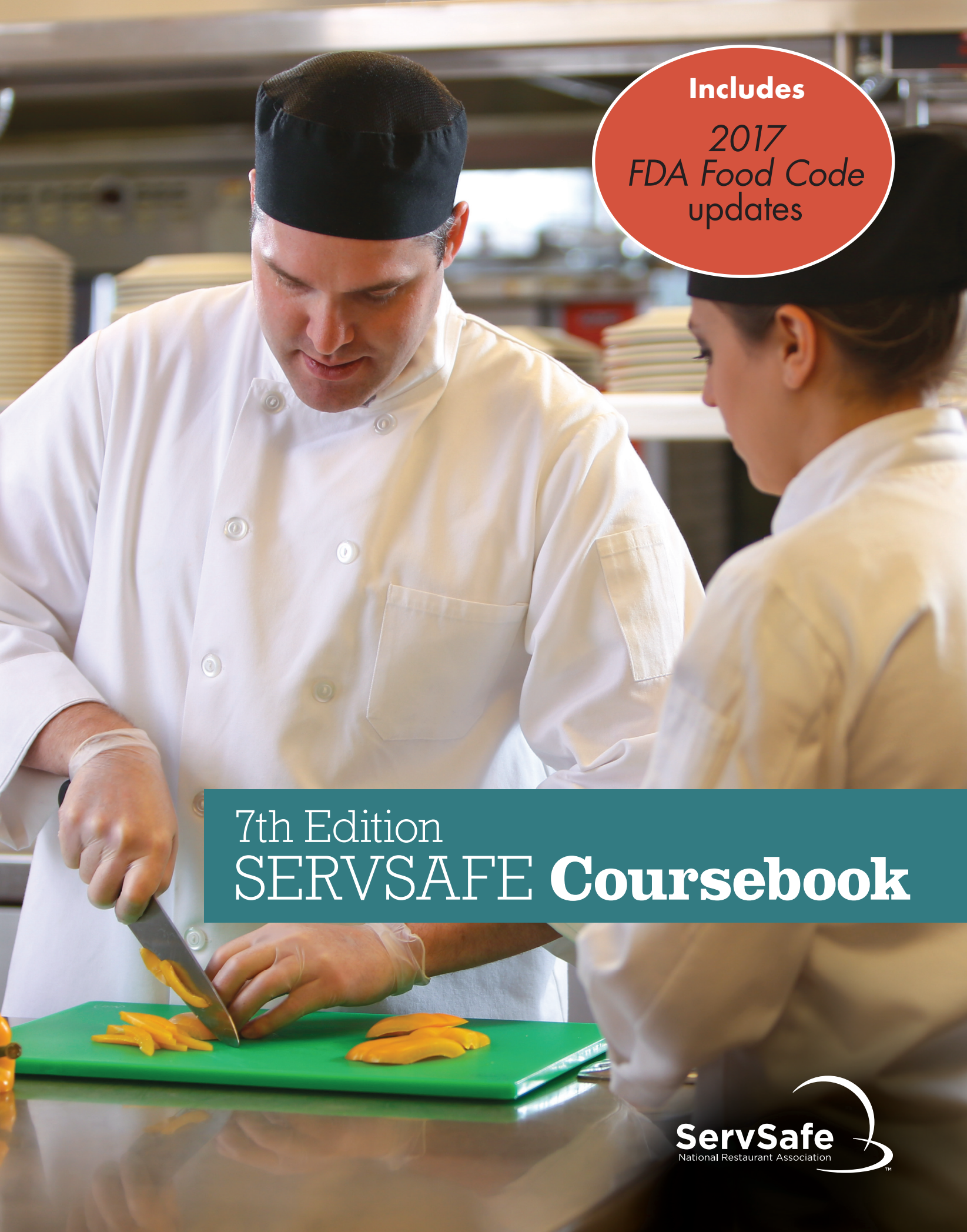

7th Edition SERVSAFE **Coursebook**

ServSafe
National Restaurant Association

October 2018

Important Update: MUST READ

The U.S. Food and Drug Administration updated the FDA Food Code in 2018. The Food Code update has changed information critical to your training and examination. Please refer to this update for the information that will be reflected in the Food Safety Protection Manager exam. These updates are identified in italics.

In Chapter 1: Keeping Food Safe: *Managing Food Safety* and *The Importance of Becoming a Certified Food Protection Manager:* (pg. 1.10 to 1.11)

This new section (in italics) will read:

Managing Food Safety (New Heading)

As you can see, managing food safety in an operation can be challenging. Fortunately, there are things you can do to help keep the food you serve safe.

The Importance of Becoming a Certified Food Protection Manager (New Heading)

The FDA Food Code requires that the person in charge of a foodservice operation become a Certified Food Protection Manager. That person must be onsite at all times during operating hours. A Certified Food Protection Manager must show that he or she has the required knowledge by passing a test from an accredited program. The program must be accredited by an agency approved by a Conference for Food Protection.

Completing the ServSafe Manager Course and passing the ServSafe Food Protection Manager Certification Examination meets this requirement. But, why is it so important to become certified?

A Centers for Disease Control and Prevention study suggests that the presence of a Certified Food Protection Manager reduces the risk of a foodborne illness outbreak for an establishment. The study also suggests that it was a distinguishing factor between restaurants that experienced a foodborne illness outbreak and those that had not.

In addition, the FDA's Retail Food Risk Factor Studies suggest that the presence of a certified manager has a positive correlation with more effective control of certain risk factors, such as poor personal hygiene, in different facility types.

The Food Safety Responsibilities of a Manager (Same heading same content)

Marketing Food Safety (Same heading same content)

In Chapter 1: Keeping Food Safe: *The Food Safety Responsibilities of a Manager* (Pg. 1.11)

Here are the changes to this section (in italics):

- *(New 1st bullet) Food handlers are regularly monitoring food temperatures during hot and cold holding.*

In Chapter 4: The Safe Food Handler: *Infected wounds or boils* (Pg. 4.8)

Here are the changes to this section (in italics):

If the wound or boil is located on the *hand, finger, or wrist*

- Cover it with an impermeable cover *like a finger cot or bandage*. **Impermeable** means that liquid *from the wound* cannot pass through the cover.
- Then place a single-use glove over the cover.

In Chapter 5: The Flow of Food: An Introduction: *Guidelines for Preventing Cross-Contamination between Food* (Pg. 5.3)

Here are the changes to this section (in italics):

Separate raw meat, poultry, and seafood from unwashed and ready-to-eat fruits and vegetables. *Do this during storage, preparation, holding, and display to prevent cross-contamination.*

In Chapter 8: The Flow of Food: Preparation: *Thawing ROP Fish* (Pg. 8.5)

Here are the changes to this section (in italics):

Frozen fish may be supplied in reduced-oxygen packaging (ROP). This fish should usually remain frozen until ready for use. If this is stated on the label, the fish must be removed from the packaging at the following times:

- Before thawing it under refrigeration
- Before or immediately after thawing it under running water

If you are packaging fish using a reduced-oxygen packaging method, the fish must:

- *Be frozen before, during, or after packaging.*
- *Include a label that states the fish must be frozen until used.*

In Chapter 8: The Flow of Food: Preparation: *Prepping Practices That Have Special Requirements* (Pg. 8.9 to 8.10)

Here are the changes to this section (in italics):

A variance is a document issued by your regulatory authority that allows a regulatory requirement to be waived or changed. You will need a variance if your operation plans to prep food in any of the following ways:

- Packaging fresh juice on-site for sale at a later time, unless the juice has a warning label that complies with local regulations.
- Smoking food as a way to preserve it (but not to enhance flavor).
- Using food additives or adding components such as vinegar to preserve or alter the food so that it no longer needs time and temperature control for safety.
- Curing food.
- Custom-processing animals for personal use. For example, a hunter brings a deer to a restaurant for dressing and takes the meat home for later use.
- Packaging food using a reduced-oxygen packaging (ROP) method. This includes MAP, vacuum-packed, and sous vide food, as shown in the photo at left.
- Sprouting seeds or beans.
- Offering live shellfish from a display tank.

When applying for a variance, your regulatory authority may require you to submit a HACCP plan.

- ***The HACCP plan must account for any food safety risks related to the way you plan to prep the food item.***
- ***You must comply with the HACCP Plan and procedures submitted***
- ***You must maintain and provide records requested by the regulatory authority which show that you are regularly:***
  - ***Following procedures for monitoring Critical Control Points.***
  - ***Monitoring the Critical Control Points.***
  - ***Verifying the effectiveness of the operation or process.***
  - ***Taking the necessary corrective actions if there is a failure at a critical control point.***

In Chapter 8: The Flow of Food: Preparation: *Minimum Internal Cooking Temperatures* (Pg. 8.11)

Here are the changes to this section (in italics):

Table 8.2: **Minimum Internal Cooking Temperatures**

165°F (74°C) *for <1 second (instantaneous)*

- Poultry—including whole or ground chicken, turkey, or duck
- Stuffing made with fish, meat, or poultry
- Stuffed meat, seafood, poultry, or pasta
- Dishes that include previously cooked TCS ingredients (raw ingredients should be cooked to their required minimum internal temperatures)

155°F (68°C) *for 17 seconds*

- Ground meat—including beef, pork, and other meat
- Injected meat—including brined ham and flavor-injected roasts
- Mechanically tenderized meat
- *Ground meat from game animals commercially raised and inspected*
- Ratites (mostly flightless birds with flat breastbones)—including ostrich and emu
- Ground seafood—including chopped or minced seafood
- Shell eggs that will be hot held for service

In Chapter 8: The Flow of Food: Preparation: *Minimum Internal Cooking Temperatures* (Pg. 8.12)

Here are the changes to this section (in italics):

Table 8.2: **Minimum Internal Cooking Temperatures** *(continued)*

135°F (57°C) (no minimum time)

- *Food from plants,* including fruits, vegetables, grains (e.g., rice, pasta), and legumes (e.g., beans, refried beans) that will be hot held for service

In Chapter 8: The Flow of Food: Preparation: *Study Questions* (Pg. 8.23)

Here are the changes to this section (in italics):

8 What is the minimum internal cooking temperature for ground beef?

- ***A*** ***135°F (57°C)***
- **B** **145°F (63°C) for 15 seconds**
- **C** **155°F (68°C) for *17 seconds***
- **D** **165°F (74°C) for *<1 second***

In Chapter 9: The Flow of Food: Service: *Holding Food without Temperature Control* (Pg. 9.3)

Here are the changes to this section (in italics):

If your operation displays or holds TCS food without temperature control, it must do so under certain conditions. *This includes:*

- ***preparing written procedures and getting written approval in advance by the regulatory authority***
- ***maintaining those procedures in the operation***
- ***making sure those procedures are made available to the regulatory authority on request.***

There are other conditions that may apply. **Also note that the conditions for holding cold food are different from those for holding hot food. Before using time as a method of control, check with your local regulatory authority for specific requirements.**

In Chapter 10: Food Safety Management Systems: *The Seven HACCP Principles* (Pg. 10.7)

Here are the changes to this section (in italics):

Principle 3: Establish Critical Limits. In the example:

With cooking identified as the CCP for Enrico's chicken breasts, a critical limit was needed. Management determined that the critical limit would be cooking the chicken to a minimum internal temperature of 165°F (74°C) *for <1 second.*

Principle 4: Establish Monitoring Procedures. In the example:

…The grill cook must check the temperature of each chicken breast after cooking. Each chicken breast must reach the minimum internal temperature of 165°F (74°C) *for <1 second.*

In Chapter 10: Food Safety Management Systems: *Imminent Health Hazards* (Pg. 10.15)

This new content (in italics) will be added to the end of the section:

The regulatory authority may allow an operation to continue operating in the event of a water or electrical interruption under the following conditions:

- ***The operation has a written emergency operating plan approved in advance by the regulatory authority.***
- ***An immediate corrective action is taken to prevent, eliminate, or control any food safety risk and imminent health hazard associated with the interruption.***
- ***The regulatory authority is informed upon implementing the emergency operating plan.***

In Chapter 10: Food Safety Management Systems: *Something to Think About: Maria's Challenge* (Pg. 10.23)

Here are the changes to this section (in italics):

…Next, she identified critical limits for each CCP. For grilled hamburgers, she determined that cooking them to 150°F (66°C) for 15 seconds would reduce pathogens to a safe level. For grilled chicken, she knew it was necessary to cook it to 165°F (74°C) *for <1 second.*

In Chapter 12: Cleaning and Sanitizing:
Types of Cleaners **(Pg. 12.2)**

Here are the changes to this section (in italics):

Cleaners are chemicals that remove food, dirt, rust, stains, minerals, and other deposits. They must be stable, noncorrosive, and safe to use. ***They must also be provided and available to employees during all hours of operation.*** Ask your suppliers to help you pick cleaners that meet your needs.

In Chapter 12: Cleaning and Sanitizing:
Chemical Sanitizing **(Pg. 12.4)**

Here are the changes to this section (in italics):

Three common types of chemical sanitizers are chlorine, iodine, and quaternary ammonium compounds, or quats. Chemical sanitizers are regulated by state and federal environmental protection agencies. ***They must be provided and available to employees during all hours of operation.***

In Chapter 12: Cleaning and Sanitizing:
Cleaning Up after People Who Get Sick **(Pg. 12.13)**

Here are the changes to this section (in italics):

To be effective, operations must have *written* procedures for cleaning up vomit and diarrhea. These procedures must address specific actions that employees must take to minimize contamination and exposure to food, surfaces, and people. It is critical that employees be trained on these procedures.

In Chapter 15: Staff Food Safety Training:
Training Videos and DVDs **(Pg. 15.7)**

The following portion of this section will be deleted:

~~Trainers generally believe that learners retain information from their training sessions in the following ways:~~

- ~~10 percent of what they read.~~
- ~~20 percent of what they hear.~~
- ~~30 percent of what they see.~~
- ~~50 percent of what they see and here.~~

In the Answer Key: 1.15 Keeping Food Safe: *Something to Think About* (Pg. AK.3)

This new bulleted point (in italics) will be added between the bulleted point that begins "Food handlers are monitored to make sure TCS food is cooked …" and the one that begins "Food handlers are monitored to make sure TCS food is cooled …":

- ***Food handlers are regularly monitoring food temperatures during hot and cold holding.***

In the Answer Key: 4.18 The Safe Food Handler: *Discussion Questions* (Pg. AK.9)

Here are the changes to this section (in italics):

3 How an infected wound is covered depends on where it is located:

- Cover wounds *or boils* on the hand, *finger*, or wrist with an impermeable cover, *like* a bandage or finger cot. Next, place a single-use glove over the cover.

In the Answer Key: 8.19 The Flow of Food: Preparation: *Discussion Questions* (Pg. AK.21)

Here are the changes to this section (in italics):

1 The minimum internal cooking temperatures are:

- Poultry: 165°F (74°C) *for <1 second (instantaneous)*
- Fish: 145°F (63°C) for 15 seconds
- Pork: 145°F (63°C) for 15 seconds (roasts for four minutes)
- Ground beef: 155°F (68°C) *for 17 seconds*

In the Answer Key: 10.23 Food Safety Management Systems: *Something to Think About: Maria's Challenge* (Pg. AK.31)

Here are the changes to this section (in italics):

2 Here is what Maria should have done differently:

- She should have established the correct critical limit for grilled hamburgers. This would include cooking them to 155°F (68°C) *for 17 seconds.*