ServSafe Food Protection Manager Certification Proctor Checklist: Online Exam Administration



Before the Exam Date:

	Read, understand, and keep a copy of the ServSafe Exam Administration Handbook
	Confirm that the physical exam facility meets the requirements provided by the National Restaurant Association
	Schedule the Exam Session
	Order Exam Access Codes, or confirm that examinees will have them when they attend the Exam
	Create a seating chart and an Examinee Exit/Entry log
Day of the Exam:	
	Check and collect each Examinee's ID upon arrival to the Exam location
	Have Proctor Access Code (and Exam Access Code, if applicable) available
	Notify examinees that pass/fail results will be available immediately. Official scores will be available within one business day.
	Notify examinees that they have only two hours to complete the examination (unless an accommodation has been submitted and approved)
	Instruct examinees how to access the Online Exam:
	■ Create a user ID and password (Login)
	■ Read through and accept the <i>Test Use Agreement</i>
	■ Read Step 1, review Exam instructions
	■ Complete the practice exam
	Verify that the examinee's name appears and not the proctor's name and that the examinee was logged in before entering the Proctor Access Code and starting the exam
	Read out loud to examinees the <i>Read Before Exam</i> script provided in the exam session email confirmation.
After Exam Administration:	
	Enter the Proctor Access Code for each examinee as soon as he or she completes the exam
	Return photo IDs to Examinees
	After the last examinee finishes, log into Servsafe.com and grade the online exam. O Results for examinees will be available immediately O Certificates will also be available for printing at this time.
	Send any exam irregularities, technical issues or otherwise, to Servicecenter@restaurant.org
Signat	ture:Date:Exam Session Number:

Phone: 800.765.2122 ext. 6703 Email: ServiceCenter@restaurant.org