Attention Students

The *ServSafe® Manager Online Course, 7th Edition* is based on the latest edition of the FDA Food Code. In late 2019, the FDA issued a Supplement to the 2017 FDA Food Code. This requires changes to the *ServSafe Manager Online Course, 7th Edition*. While the exam includes this new information, the online course currently does not. Please review the following content before taking the exam. Please note that content changes are in italics.

Module 1

Responsibilities of the Person in Charge

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.

The person in charge may not be required to be onsite at all times if the regulatory authority has determined that the operation poses a minimal risk for causing a foodborne illness.

That decision would be based on the type of operation and the type of food that is served or sold. Cashier-less markets and convenience stores are good examples of operations where the person in charge may not be required to be onsite at all times.

Module 5

Storing: Storage Order (This is an error correction)

The following content will be removed from the program:

As an exception, ground meat and ground fish can be stored above whole cuts of beef and pork. To do this, make sure the packaging keeps out pathogens and chemicals. It also must not leak.

Module 6

Preparation Practices That Have Special Requirements: Maintaining HACCP Plans and Other Documents

You must maintain the HACCP plan and any other associated documents—including the variance—at the operation. These documents must be provided to the regulatory authority if requested.

Your records must show that you have procedures for monitoring critical control points and are:
- *Regularly monitoring the critical control points.*
- *Taking the necessary corrective actions if there is a failure at a critical control point.*
- *Verifying the effectiveness of the processes or procedures.*

Cooking Requirements for Specific Types of Food

Foods cooked to 155°F (68°C) for 17 seconds include:
- Ground meat—including beef, pork, and other meat
- *Meat mechanically tenderized with needles or blades or by injecting it with brine or flavors (e.g., brined ham or flavor-injected roasts)*
- *Meat vacuum-tumbled with marinades or other solutions*
- 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

Module 7

Holding Food Without Temperature Control

You can hold cold TCS food that is ready to eat without temperature control for up to six hours if you meet these conditions:

- Hold the food at 41°F (5°C) or lower before removing it from refrigeration.
- Label the food with the time you removed it from refrigeration and the time you must throw it out.
- Ensure that the discard time on the label is six hours from the time you removed the food from refrigeration.
  - For example, if you remove potato salad from refrigeration at 3:00 p.m. to serve at a picnic, the discard time on the label should be 9:00 p.m. This equals six hours from the time you removed it from refrigeration.
- Make sure that the food temperature does not exceed 70°F (21°C) while it is being served. Throw out any food that exceeds this temperature.
- Sell, serve, or throw out the food within six hours.

There are alternatives to these requirements for holding cold TCS food that is ready to eat without temperature control.

- *If the food is discarded within four hours, it can be allowed to reach any temperature during service.*
  - *The food must be held at 41°F (5°C) or lower before removing it from temperature control.*
  - *The discard time on the label must be four hours from the time the food was removed from temperature control.*
  - *The food must be sold, served, or thrown out within four hours.*
- *Ready-to-eat fruit or vegetables that become a TCS food when cut, chopped, or sliced and hermetically sealed containers of food that become a TCS food when opened, like a can of tuna, can have an initial temperature of 70°F (21°C) or lower.*
  - *The product must be discarded within four hours.*
  - *The temperature of the product cannot exceed 70°F (21°C) within the four-hour period.*
  - *The discard time on the label must be four hours from the time when the product became a TCS food.*

Module 9

Equipment Selection

Foodservice equipment must meet specific standards if it will come in contact with food, such as being smooth, easy to clean, durable, and resistant to damage.

Organizations such as NSF have developed standards like these for the sanitary design and construction of foodservice equipment. They also certify equipment that meet these standards. Other organizations classify equipment—or evaluate it to ensure that it meets the standards developed by others.

These organizations must be accredited by the American National Standards Institute or ANSI. When purchasing equipment, look for the NSF mark, the UL EPH classified mark, or the ETL sanitation mark. These indicate that the equipment has been certified or classified for sanitation under an ANSI-accredited program.