ServSafe Food Handler Training Course and Assessment

Intended Learning Outcomes

Basic Food Safety

Food Handlers will be able to identify:

- The definition of foodborne illness and common foodborne illness symptoms
- Biological, chemical and physical hazards.
- Routes of contamination such as, people, animals, cross-contamination, air, water, soil, food-contact surfaces and food.

Personal Hygiene

Food Handlers will be able to identify:

- How, when, and where to wash their hands.
- How to use gloves correctly and when to change them.
- How to care for your hands and fingernails before handling food.
- What should and should not be worn when handling food.
- Illness symptoms that must be reported to your manager.
- Where you should and should not eat, drink, smoke, or chew gum or tobacco in the operation.

Time & Temperature

Food Handlers will be able to identify:

- Food that needs time and temperature control to keep it safe.
- The Temperature Danger Zone.
- How to use a thermometer correctly.
- Requirements for receiving food and non-food items.
- How to control the time and temperature of food during storage.
- How to thaw, cook, hold, cool, and reheat food correctly.

Cross-Contamination and Allergens

Food Handlers will be able to identify:

- How to prevent cross-contamination when storing, prepping and serving food.
- Signs that indicate food has been contaminated prior to receiving it.
- How to handle and store chemicals to prevent cross-contamination.
- The Big Eight food allergens and how to prevent them from causing an allergic reaction.

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Cleaning & Sanitation

Food Handlers will be able to identify:

- The difference between cleaning and sanitizing.
- How and when to clean and sanitize surfaces.
- How to set up and use a three-compartment sink correctly.
- How to use and maintain dishwashers correctly.
- How to handle garbage correctly.
- Signs of pests in the operation.

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