



## What your managers will learn with ServSafe® food safety training.

Managers need to know food safety and the critical importance of its role. And they need to learn how to share food safety knowledge with every employee. ServSafe gives them the knowledge and tools to do just that.

Some of the concepts managers will understand with ServSafe training include:

### **Sanitation**

Managers will learn the dangers of foodborne illness, how to prevent it and the keys to food safety. They'll see where contamination starts, the components for good personal hygiene, and how every employee can be a safe food handler.

### **The Flow of Food through the Operation**

Managers will discover how to prevent cross-contamination, and how to utilize time and temperature control effectively. They'll get the inside story on safe receiving, food storage, preparation and serving, and cooling and reheating. They'll also learn how taking active managerial control of critical foodborne illness risk factors makes all the difference for a safe operation.

### **Sanitary Facilities and Pest Management**

Managers will cover all aspects of cleaning and sanitation in a practical, applicable manner. They'll also learn about pest management, and how to keep pests out of the operation.

## **ServSafe works for our workforce today**

Find out more about the latest edition and how managers will:

- Stay current with the latest updates to the *FDA Food Code*
- Understand complicated foodborne pathogen information through simplified microbiology charts
- Learn from experience with segment-specific, real world scenarios that bring lessons to life
- Prepare for ANSI-CFP accredited exams

ServSafe is the training that is learned, remembered, shared and used. And that makes it the strongest food safety training choice for your operation.