

# ServSafe Food Protection Manager Certification

November 15, 2019



|   |  |   |         |  |                            |                            |
|---|--|---|---------|--|----------------------------|----------------------------|
| Certifying Organization   | National Restaurant Association <a href="https://restaurant.org/Home">https://restaurant.org/Home</a>  |   |         |  |                            |                            |
| Description of Credential<br><b>IBC# 256</b>                      | The ServSafe® Food Protection Manager course is modeled after the FDA Code guidelines and also includes basic principles of reducing liability through food handling techniques, safety systems, training and supervising employees.   |   |         |  |                            |                            |
| Part of which Graduation Pathways <sup>1</sup>                    | <u>Statewide</u> : Prostart / Restaurant<br><u>Integrated</u> : Hospitality, Tourism, Culinary and Retail; Maritime  |   |         |  |                            |                            |
| <a href="#">Associated with Which Careers?</a>                    | <u>4 Star</u> : Chefs & Head Cooks; Dietitians & Nutritionists; Food Service Managers<br><u>3 Star</u> : Food Science Technicians; First-Line Supervisors of Food Preparation & Serving Workers; Food Scientists & Technologists   |   |         |  |                            |                            |
| Entry-Level Annual Salaries                                       | \$16,000 - \$27,000  |   |         |  |                            |                            |
| Industry-Based Certification Requirements: Students               |  |   |         |  |                            |                            |
| Standard / Curriculum   | All content / materials are modeled after the FDA Code guidelines.   |   |         |  |                            |                            |
|   | CH 1: Keeping Food Safe<br>CH 2: Understanding the Microworld<br>CH 3: Contamination, Food Allergens, Foodborne Illness<br>CH 4: The Safe Food Handler<br>CH 5: The Flow of Food: An Introduction<br>CH 6: The Flow of Food: Purchasing and Receiving<br>CH 7: The Flow of Food: Storage<br>CH 8: The Flow of Food: Preparation  |   |         | CH 9: The Flow of Food: Service<br>CH 10: Food Safety Management Systems<br>CH 11: Safe Facilities and Management<br>CH 12: Cleaning and Sanitizing<br>CH 13: Integrated Pest Management<br>CH 14: Food Safety Regulations and Standards<br>CH 15: Staff Food Safety Training<br><br>Visit <a href="https://www.servsafe.com">https://www.servsafe.com</a> to learn more |                            |                            |
| Testing Methodology   | Paper?   | Yes   | Online? | Yes  | Performance Exams / Tests? | No                         |
| Re-Testing (if available)   | Re-Testing Procedures  | Students must retake twice within 30 days, 3 <sup>rd</sup> attempt must wait 60 days after last attempt |         |  | Max Attempts               | 4 within a 12-month period |
| Testing Details (including any age requirements / accommodations) | To receive the ServSafe® Manager, the student must:<br>1) Complete <i>ServSafe Food Protection Manager</i> course, which is recommended to be taught in a culinary related class<br>2) Pass <i>ServSafe Food Protection Manager</i> exam<br>No age or grade restrictions.<br>If accommodations for a reader or translator are needed, please contact ServSafe to submit an accommodation form. The form must be submitted directly to National Restaurant Association Solutions (NRA Solutions) by the examinee or on behalf of the examinee. Please provide the following information and fax this form to 866.665.9570 (toll-free) or to 312.583.9853 (local direct) All examinees will be notified of their approved or denied accommodation status via email. It is the examinee's responsibility to notify their proctor of their approved examination so the proctor can prepare for the accommodation.<br><u>IMPORTANT</u> : ServSafe® and ProStart® are two different industry accreditations. A student can pass and receive the ServSafe Manager certification without the ProStart® Certificate of Achievement, vise-versa. |   |         |  |                            |                            |

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| Industry-Based Certification Requirements: Teachers  |  |   |          |   |   |  |
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| Bulletin 746, Chapter 5: All Louisiana teachers providing instruction in a course that leads to an IBC must hold the certification that they're teaching students to attain. |  |   |          |   |   |  |
| Instructor Certification Requirements (by certifying agency)   | To receive the ServSafe Food Protection Manager certification, the instructor must:<br>1) Complete ServSafe Food Protection Manager course<br>2) Pass ServSafe Food Protection Manager Instructor exam<br>3) Complete online process to attain Dual Role (Instructor/Proctor) status to be able to administer course and exams to students<br>Contact the National Restaurant Association Solutions team for details.<br>Teacher must receive the ServSafe Food Protection Manager certification (not Handler Certificate) in order to teach and test students for ServSafe Food Protection Manager. |   |          |   |   |  |
| Proctoring / Test Security (if any)  | Certification exams must be taken at an approved ServSafe location with approved instructor/proctor. Sealed tests packets and online vouchers will be distributed day of exam for both student and teacher.  |   |          |   |   |  |
| Certification Tracking   |  |   |          |   |   |  |
| Credentialing Documentation  | Electronic certificates will be issued via email to examinee and can be accessed through examinee's ServSafe online account. Each examinee must create online account with ServSafe.<br><a href="#">Picture of ServSafe Food Protection Manager Certification</a>  |   |          |   |   |  |
| Certification Tracking System  | Online Tracking System?  | Yes   | Details  | ServSafe credential verification can be completed at <a href="http://www.servsafe.com">www.servsafe.com</a> . Duplicate certificates may be printed from online account at <a href="http://www.servsafe.com">www.servsafe.com</a> . |   |  |
| Other Details  | Expiration Timeframe?  | ServSafe Food Protection Manager certifications are valid for 5 years from exam date. |          |   |   |  |
| Certification Costs / Funding Sources  |  |   |          |   |   |  |
| Cost Details   | The cost of the ServSafe Manager Textbook with single exam answer sheet is \$70.30. A single exam answer sheet costs \$38.   |   |          |   |   |  |
| Re-test / Refund Policies  | The re-test fee is \$50, and there are no refunds.   |   |          |   |   |  |
| Funding Sources <sup>2</sup>   | CDF?   | No  | Perkins? | Yes   | Alternative Source (other than General Funds) |  |
| For More Information   |  |   |          |   |   |  |
| Certifying Agency Contact Info   | National Restaurant Association<br>Email: <a href="mailto:servicecenter@restaurant.org">servicecenter@restaurant.org</a><br>Phone: 800-765-2122; Text: 800-765-2122; Fax: 866-665-9570   |   |          |   |   |  |
| LDOE Contact   | <a href="mailto:JumpStart@La.Gov">JumpStart@La.Gov</a>   |   |          |   |   |  |
| Jump Start Regional Team Experts   | TBD  |   |          |   |   |  |
| Classroom Setting/ Scheduling  | ServSafe Manager can be taught in any of the culinary arts classes including, but not limited to, FACS, Food/Nutrition (and Adv), Food Science, Baking and Pastry, Food Services, Culinary Occupations, Workplace Safety, Health Science, Restaurant Server, Customer Service, Lodging Management, Principles of Hospitality and Tourism, Career Readiness, Education for Careers, ProStart® levels 1 &2.  |   |          |   |   |  |

1 – This table may not include all the graduation pathways this credential appears in. Please check the [graduation pathway](#) you are working with if you have a question concerning pathways. Always check with certifying agency for latest updates.

2 – CDF = [Career Development Fund](#)