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Microbiology Human beings carry a minimum of 150 billion bacteria which makes us the major hazard against food, especially our hands Bacteria, viruses, and parasites usually come from people who improperly handle food, and from

This Study Guide will help you prepare for your ServSafe

This Study Guide was made By Mike's Food Safety Class LLC for the Manager ServSafe 7th Ed Class and 1 testing only This Study Guide will help you prepare for your ServSafe class You are now enrolled in a Manager ServSafe Food Safety Certification course This course will meet the required 8-hour state

Study Guide For Food Safety Certification

Free Study Guide for the ServSafe® Exams (Updated 2020) Avoid using copper, zinc, brass and peltre pots on industrial stoves Enamelware also can be dangerous because it may be plated with antimony or cadmium If toxic metals are used with acidic food products, toxins may be produced, this is an example of chemical contamination + Acidic

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Moisture — they like foods with plenty of water 3) Warm temperatures - 70°F - 135°F STUDY GUIDE FOR SERVSAFE FOOD SAFETY CERTIFICATION Food Safety Study Guide

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ServSafe Important Information

ServSafe Important Information Danger Zone: Danger Zone: 41° to 135°f Pathogen Zone: 70-125°f 5 Key Factors: top reasons why people get food borne illness 1 Food purchased from unsafe sources 2 Not cooking food to correct temperatures 3 Not holding food at ...

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