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Microorganisms & Allergens 2) Personal Hygiene 3) Purchasing, Receiving and Storage

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ServSafe Study Guide 1 Providing Safe Food As a foodservice manager, you have responsibilities to your operation, staff, and customers. The best way to meet those responsibilities is to keep the food you serve safe. A foodborne illness is a disease transmitted to people by food. An illness is.

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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 the correct temperatures 4. Poor cleaning and sanitizing 5.

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