

ServSafe® by the Numbers

There are a lot of numbers you just have to know in order to pass the ServSafe Food Protection Manager Certification Exam. Here they are, all in one study guide!

Chapter 3

- The water temperature for washing hands should be a minimum of **100°F (38°C)**.
- When washing hands, you should scrub your hands vigorously for **10-15** seconds.
- The handwashing process (from wetting hands to rinsing hands and including lathering) should take at least **20** seconds.
- Single use gloves can be used for no longer than **4 hours** when being used for the same task continuously.

Chapter 4

- The temperature danger zone (where bacteria can survive and grow) is from **41°F - 135°F (5°C - 57°C)**.
- The “red zone” is **70°F - 125°F (21°C - 52°C)** and is nested inside the temperature danger zone. The red zone is the range where bacteria not only survive and grow, but grow *very rapidly*.
- Thermometers used for taking the temperature of food directly must be accurate to **+/-2°F (+/-1°C)**.
- Thermometers used for monitoring air temperature must be accurate to **+/-3°F (+/-1.5°C)**.

Chapter 5

- Cold TCS food must be received at **41°F (5°C) or below**. Exceptions include milk, shell eggs, and shellfish.
- Milk, shell eggs, and shellfish can be received at an air temperature of **45°F (7°C)** as long as they are chilled down to **41°F (5°C)** or below within four hours of receipt. Shellfish can also be received at an *internal* temperature of no greater than **50°F (10°C)**.
- Hot TCS food must be received at **135°F (57°C) or above**.
- Hot TCS food must be held on a buffet or steam table at **135°F (57°C) or above**.
- Live shellfish should be received with shellstock identification tags, and those tags must be kept on file for **90 days** after the last of the shellfish is served.
- Fish that is sushi-grade, or farm raised fish must be received with proper documentation, and that documentation must be kept on file for **90 days** after the last of the fish is served.
- Food products and paper products must be stored at least **6 inches (15cm)** off of the floor in dry storage rooms, walk-in coolers, and walk-in freezers.
- TCS food must be date marked if held longer than **24 hours**.
- TCS food can only be held for a maximum of **7 days** when held at **41°F (5°F)** or below (not including food that is solidly frozen).

Chapter 6

- Minimum internal cooking temperatures for foods are the temperatures required to ensure foods are safe to consume.

This chart should be used with, and not in place of, the temperature chart listed on page 6.10 of the ServSafe® Manager Sixth Edition textbook from the National Restaurant Association.

Storage Order	Temperature	"Simplified" Category	Examples of Foods Included
Top Shelf	n/a	Ready to Eat Foods	Tossed salads; pre-cooked foods; foods that don't require cooking
	135°F (57°C)	Fruits, vegetables, grains, legumes, & commercially processed ready to eat foods	Baked fruit cobbler, steamed California blend vegetables, rice pilaf, baked potatoes, refried beans, hot dogs
	145°F (63°C) for 15 seconds	Steaks & chops, seafood, commercially raised game, shell eggs for immediate service	NY Strip steak, pork chops, veal cutlets, lamb chops, salmon filet, broiled shrimp, lobster tail, venison tenderloin medallions, scrambled eggs served immediately
	145°F (63°C) for 4 minutes	Roasts & whole cuts	Beef roasts, pork roasts, veal roasts, leg of lamb
	155°F (68°C) for 15 seconds	Foods that are not in their original state or condition. Also, large flightless birds; eggs prepared for hot holding	Hamburgers, meatloaf, Italian sausage, teriyaki-injected pork loin, ostrich filet, scrambled eggs on a buffet
Bottom Shelf	165°F (74°C) for 15 seconds	Poultry, stuffing, stuffed foods & "leftover stuff" for hot holding	Thanksgiving turkey and oyster stuffing, roasted duck, mushroom stuffed ravioli, leftovers being reheated and held hot on a buffet or steam table

Chapter 7

- Cold food can be held for no longer than **7 days** when held at **41°F (5°C)** or lower.
- Hot food must be held at **135°F (57°C)** or hotter.
- Cold food can be held without temperature control for a maximum of **6 hours** as long as:
 - the food is **41°F (5°C)** or below when removed from refrigeration
 - the food does not exceed **70°F (21°C)** during the **6 hours**
 - the food is labeled as to when it must be sold, served or thrown away
 - the food is sold, served or thrown away within **6 hours**
- Hot food can be held without temperature control for a maximum of **4 hours** as long as:
 - the food is **135°F (57°C)** or above when removed from hot holding
 - the food is labeled as to when it must be sold, served or thrown away
 - the food is sold, served or thrown away within **4 hours**
- Sneeze guards on buffets must be located **7 inches (18cm)** out from the front of the food displayed, and the bottom edge of the sneeze guards must be no higher than **14 inches (36cm)** high from the countertop.

Chapter 8

- There are **7 Principles** to any HACCP food safety management system.

Chapter 9

- All floor mounted equipment and shelving must be a minimum of **6 inches (15cm)** off of the floor on either legs or wheels, or must be mounted directly to a masonry base and sealed to the base. (i.e. Ice machines, floor mixers)
- All countertop equipment must be a minimum of **4 inches (10cm)** off of the countertop, or must be sealed directly to the countertop. (ie. Soda fountains, espresso machines)
- There are **5 things** required for a hand washing station: hot and cold running water of **100°F (38°C)**, soap, a way to dry your hands, a trash can and signage.
- There are **3 rules** for pest prevention: deny pests access; deny pests food, water and shelter; call a Pest Control Operator (PCO) if infestation occurs.

Chapter 10

- Hot water for hand washing pots and pans must be a minimum of **110°F (43°C)**.
- Final sanitizing rinse in a stationary rack, single temperature dishwashing machine must be at least **165°F (74°C)**.
- Hot water for sanitizing by immersion (in a sink) must be a minimum of **171°F (77°C)**.
- Final sanitizing rinse in a mechanical (multi-compartment or conveyor) dishwashing machine must be at least **180°F (82°C)**.
- Food contact surfaces and equipment that are in continuous use must be shut-down, cleaned and sanitized at least once every **4 hours**.

- Chemicals used for sanitizing must be mixed correctly. Here are the parameters for the three chemicals that we study in the ServSafe program:

This sheet should be used with, and not in place of, the sanitizer chart listed on page 10.3 of the ServSafe® Manager Sixth Edition textbook from the National Restaurant Association.

	Chlorine	Chlorine	Iodine	Quaternary Ammonium	Hot Water Immersion
Water Temperature	less than or equal to 100°F (38°C)	less than or equal to 75°F (24°C)	68°F (20°C)	75°F (24°C)	171°F (77°C)
Water pH	less than or equal to 10	less than or equal to 8	per manufacturer	per manufacturer	n/a
Water hardness	per manufacturer	per manufacturer	per manufacturer	per manufacturer	n/a
Sanitizer concentration	50-99ppm (parts per million)	50-99ppm (parts per million)	12.5-25ppm (parts per million)	per manufacturer	n/a
Sanitizer contact time	a minimum of 7 seconds	a minimum of 7 seconds	a minimum of 30 seconds	a minimum of 30 seconds	a minimum of 30 seconds

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