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Source Of Major Food Allergen (unless It's Already Part Of The Common Name) O Date Marking O All Food Must Be Date Marked Is Held For Longer Than 24 Hours O RTE Food Can Be Stored For Only 7 Days If Held At 41°F Or Lower O When Combining Food, The Date To Discard Will Always Be The Earliest Of The Foods O FIFO = First In First Out O Storage  
May 2th, 2024  
ServSafe Food Handler Leader Guide  
And The ServSafe Food Handler Guide. Activities Will Be Used To Review The Content That Was Presented. • All Questions Are Welcome. 5 Min Food Safety Is Important Topic Directions Time How Food Becomes Unsafe P. 1 • Ask A Volunteer To Define Foodborne Illness. • Discuss The Three Types Of Hazards That Can Make Food Unsafe. P. 2  
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ServSafe Important Information  
FPM: Food Protection Manager Cooling Foods Down: 6 Hours Total To Get Hot Foods From 135°F To 41°F: 2 Stages: 2 Hours Time To Cool From 135°F To 70° 4 Hours Time To Cool From 70°F To 41°F . Page 2 ServSafe Important Information Danger Zone: ... Jul 2th, 2024.  
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The Food Handler Has A Sore Throat With A Fever. Restrict The Food Handler From Working With Or Around Food. The Food Handler Can Work With Or Around Food When He Or She Has A Written Release From A Medical Practitioner. Exclude The Food Handler From The Operation If You Primarily Serve A High-risk Population. May 2th, 2024

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