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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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The ServSafe Manager curriculum (training course) as well as the exam focus on six categories of food safety in a commercial restaurant. They are: 1) Foodborne Microorganisms & Allergens

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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

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