



OBS703

ServSafe Manager - Instructor led

Duration	1 day
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Target group	The ServSafe program provides food safety training, exams and educational materials to foodservice managers.
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Prerequisites	None.
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Objective	The ServSafe Manager Certification verifies that a manager or person-in-charge has sufficient food safety knowledge to protect the public from foodborne illness by preparing individuals to handle food sanitation risks and teach food best safety practices. The ServSafe Manager Certification is accredited by the American National Standards Institute (ANSI) under the Conference for Food Protection Standards.
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Exam	All exams are multiple choice. A passing score is 75% or higher. You can retest only if you did not pass the examination, or if your current certification is expiring. You can take the examination twice within 30 days. If you don't pass the exam on your second attempt, you must wait 60 days from your most recent attempt before taking the exam again. No more than four attempts are allowed within a 12 month period. You will need to purchase an Exam Answer Sheet to retake a print exam ServSafe Manager courses must be completed in 90 days.
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