

## **Badge Details**

Name	7465 – ServSafe - Manager
Description	This certification verifies that an individual has sufficient food safety knowledge to protect the public from foodborne illness. Individuals that successfully pass the exam will receive a ServSafe Manager Certification and wallet card. The ServSafe Manager Certification is accredited by the American National Standards Institute (ANSI) under the Conference for Food Protection Standards.
Criteria	<ul> <li>Candidates receiving this certification will take an exam with the following criteria:</li> <li>This exam is composed of 80-questions and requires a minimum score of 75% to pass. The areas covered are: <ul> <li>Management of Food Safety Practices (11.25%, 9 questions)</li> <li>Hygiene and Health (17.5%, 14 questions)</li> <li>Safe Receipt, Storage, Transportation and Disposal of Food (16.25%, 13 questions)</li> <li>Safe Preparation and Cooking of Food (18.75%, 15 questions)</li> <li>Safe Service and Display of Food (10%, 8 questions)</li> <li>Cleanliness and Sanitation (13.75%, 11 questions)</li> <li>Facilities and Equipment (12.5%, 10 questions)</li> </ul> </li></ul>