

NRAEF ServSafe Standards (2021): Vocational Training

Adopted 2021

Providing Safe Food SS.1

- a. Identify foodborne illness. SS.1.A
- b. Prevent foodborne illness. SS.1.B

The Microworld SS.2

- a. Define pathogens. SS.2.A
- b. Define viruses. SS.2.B
- c. Define bacteria. SS.2.C
- d. Define parasites. SS.2.D
- e. Define fungi. SS.2.E
- f. Define biological toxins. SS.2.F

Contamination and Food Allergens SS.3

- a. Describe contamination. SS.3.A
- b. List food allergens. SS.3.B

The Safe Foodhandler SS.4

- a. Describe how foodhandlers can contaminate food. SS.4.A
- b. Outline a good personal hygiene program. SS.4.B

The Flow of Food: An Introduction SS.5

- a. List hazards in the flow of food. SS.5.A
- b. Monitor time and temperature. SS.5.B

The Flow of Food: Purchasing, Receiving and Storage SS.6

- a. Describe general purchasing and receiving principles. SS.6.A
- b. Describe the storing of food. SS.6.B

The Flow of Food: Preparation SS.7

- a. Define types of food preparation. SS.7.A
- b. Demonstrate the food cooking process. SS.7.B

c. Describe the cooling and reheating of food. SS.7.C

**The Flow of Food:
Service** SS.8

a. Define food holding. SS.8.A

b. Describe food serving. SS.8.B

**Food Safety
Management
Systems** SS.9

a. Outline food safety management systems. SS.9.A

b. List crisis management steps. SS.9.B

**Sanitary Facilities and
Equipment** SS.10

a. Designing a sanitary operation. SS.10.A

b. List interior requirements for a sanitary operation. SS.10.B

**Cleaning and
Sanitizing** SS.11

a. List steps in cleaning and sanitizing. SS.11.A

b. Describe dishwashing procedures. SS.11.B

c. Describe cleaning and sanitizing steps in the operation. SS.11.C

**Integrated Pest
Management** SS.12

a. Define the Integrated Pest Management (IPM) Program. SS.12.A

b. Describe the role of the Pest Control Operator (PCO). SS.12.B

**Food Safety Regulation
and Standards** SS.13

a. Describe Government Regulation of Food Service Operations. SS.13.A

b. Define Inspections procedures. SS.13.B

**Employee Food Safety
Training** SS.14

a. Design Food Safety Training for Staff. SS.14.A

b. Design Training Delivery Methods. SS.14.B
