

SERVSAFE  
STARTERS  
EMPLOYEE GUIDE  
- TEXAS VERSION

- Accepted by all local jurisdictions requiring food handler safety certification
- First program to be accredited by the Texas Department of State Health Services
- Extremely Affordable
- Easy to Use
- No Instructor Certification Required
- Ideal for introductory and special needs students



# ServSafe Starters Employee Guide, Texas Foodhandler

## *A Fact Sheet for Texas High Schools*



The *ServSafe Starters Employee Guide* is a Texas Foodhandler program accredited by the Texas Department of State Health Services.

This program is accepted in all Texas jurisdictions, including the Texas jurisdictions that require employees to receive a Texas foodhandler permit.

If a Texas foodhandler permit is required, provide a copy of the Employee Guide's Certification of Completion to the local health department along with local fee, if any, to obtain a Texas foodhandler permit.

Covers five key areas:

- Basic Food Safety
- Personal Hygiene
- Cross-Contamination & Allergens
- Time and Temperature
- Cleaning and Sanitation

### **Servsafe Employee Guide vs. Servsafe Food Manager Certification**

**Servsafe® Employee Guide** is a basic safety and sanitation **food handler program** that can easily be integrated into any beginning Nutrition Food Science or introductory culinary arts program. Sections can be completed in approximately 10 minutes and are color coded for easy reference. Ideal for students with special needs and/or students who may not be qualified to take the more rigorous Servsafe Certification program, the Servsafe Employee Guide includes a Certificate of Completion that can be taken to your local health department to obtain foodhandler permit.

**Servsafe® Certification** is a nationally recognized **food manager certification** providing comprehensive and rigorous food safety training materials for the restaurant and foodservice industry. It is recognized and accepted by more federal, state and local jurisdictions than any other food safety program and is ideal for intermediate and advanced students pursuing a career in foodservice or culinary arts or seeking a national certification to complement a Family & Consumer Science food and nutrition course. Instructors must be certified to train and proctor the Servsafe Food Manager Certification program. The Servsafe Essentials, 5<sup>th</sup> Edition textbook has been redesigned and builds upon an established track record of superior manager training and a heightened awareness of foodborne illness prevention with the latest scientific best practices and proven instructional techniques.

FAQ about  
SERVSAFE  
STARTERS  
EMPLOYEE GUIDE  
– TEXAS VERSION

**Q:** Can I implement both the Starters Employee Guide and the Servsafe Food Manager Certification Program in my classroom?

**A:** Yes. The Starter Guide is a very basic safety & sanitation workbook and is ideal for an introduction to food safety. As your courses progress, begin using the Servsafe Essentials Textbook to teach a more comprehensive and rigorous safety and sanitation program.

**Q:** Do I need to become a registered Food Safety Instructor to teach from this guide?

**A:** No. Any instructor teaching a food-related course can take their students through this program.

**Q:** Do I have to register any testing information for the Starters Guide online?

**A:** No. This course meets the state standards and must be accepted by all local jurisdictions requiring food handler safety permits. Local jurisdictions will still be able to charge a fee for issuing a food handlers permit, but may not require any additional training or testing.

**Q:** Does this take the place of Servsafe Food Manager Certification?

**A:** Absolutely not. The Starters Guide is ideal for teaching the very basic safety and sanitation principles and is ideal for hourly wage employees working in the foodservice industry. The Servsafe Food Manager Certification is a nationally recognized certification and will allow the student to obtain a Food Manager Certification, hence providing them greater marketability.

## ServSafe Starters Employee Guide, Texas Foodhandler



### Covers These Key Areas

#### Good Personal Hygiene

*Concepts Covered:*

- How and when to wash your hands
- Where to wash your hands
- Other hand care guidelines
- What to wear
- Other important practices

#### Controlling Time and Temperature

*Concepts Covered:*

- Food most likely to become unsafe
- How to measure the temperature of food
- Holding and storing TCS (time and temperature control for safety) food
- How to label food for storage

#### Job Specific Guidelines

*Concepts Covered:*

- How to prep food safely
- The right way to calibrate a thermometer
- How to be sure the food you receive is safe
- The safe ways to thaw, cook, cool and reheat food
- How to keep food safe through dishwashing

#### The Importance of Food Safety

*Concepts Covered:*

- How food becomes unsafe
- Your role in keeping food safe

#### Preventing Cross-Contamination

*Concepts Covered:*

- Preventing cross-contamination of food
- Preventing cross-contamination when storing utensils and equipment
- What to do if cross-contamination happens
- How to deal with people who have food allergies

#### Cleaning and Sanitizing

*Concepts Covered:*

- How and when to clean and sanitize
- How to handle cleaning and sanitizing chemicals
- Handling garbage
- Spotting pests

### Implementation is Simple

- All training can be completed under the supervision of the instructor.
- Order the ServSafe Starters Employee Guide, Texas Version for each new student or any students that need to obtain their permit to be employed.
- Walk students through the program and have students read all of the material covered in the guide.
- Have students complete the end of course assessment, and grade the assessment.
- Instructors fill out the ServSafe Starters Certificate of Completion.
- Students take the ServSafe Starters Certificate of Completion to the local health department to get their food handler permit.

### Questions?

Contact TRA at  
800.395.2872.



P.O. Box 1429  
Austin, TX 78701  
Phone 800.395.2872  
Fax 512.472.2777