

## Frequently Asked Servsafe Questions

***I'm going over the curriculum right now in class and I want to test them at school so could you please tell me how I can do this? Is it possible for them to take the test online? I want them to test about 4-5 weeks from now.***

You should order exams answer sheets and booklets about three weeks before you plan on administering your exam. The exam answer sheets are sold by the Texas Restaurant Association via their website [www.restaurantville.com](http://www.restaurantville.com) (shop TRA) or by contacting Scott Smith at 800/395-2872. Exam booklets are free while exam answer sheets cost \$32 each.

Students cannot currently take the Servsafe exam online in the state of Texas.

***How long does my Servsafe Certification last?***

The actual Servsafe Certification lasts 5 years but the state of Texas only allows a maximum of 3 years for any food manager certification, so managers would need to get recertified every three years.

***My current ServSafe Certificate expires in March, and I need to renew...do you know of anywhere that I can take the test without taking the class? Since I teach this material every year, I don't really think I need the coursework.***

On [www.restaurantville.com](http://www.restaurantville.com), under certification, you will find a listing of (4) TRA staffed offices along with dates that will proctor exams without training for a fee of \$45.

***How often does Servsafe Essentials textbook get updated?***

Due to new regulations set forth by the FDA, the Servsafe Essential textbook is updated and reprinted with new material that meets the new guidelines every two years. Thus the industry certification ServSafe test reflects these changes.

***I have a student that is legally blind. We are trying to find, and have braille materials created for her. She would like to take the ServSafe certification test when we finish the course. I need to know what type of procedures we can follow to allow for oral testing or braille testing. Do you have any suggestions for finding braille materials, and how to go about the secure testing to get her certified?***

You can administer the exam orally to your student with the permission of the NRAEF. All you have to do is complete the accommodation form from the NRAEF website with documentation proving your student is legally blind and submit the form to NRAEF. If you have questions regarding administering the test orally, you can contact NRAEF and they will walk you through it. As for materials in Braille, contact the Cleveland Sight Center to order. They have special permission to translate Servsafe materials in braille. The phone number is: 216/791-8118.

***I am the Nutrition/ Food Science, Food Science Technology and Hospitality teacher. I am Serv Safe certified and my test scores were high enough to be a ServSafe trainer. I am using the ServSafe curriculum in my Food Science Technology class. I was wondering if there was a way for me to administer the test to the students who are interested in getting their ServSafe certification. If not, what are my options for getting these kids certified? Thanks for your help.***

You can become a Servsafe trainer by downloading the trainer application from NRAEF's website <http://www.nraef.org/>, and submitting the app to them. If you scored a 90 or above on your exam, you are eligible to teach Servsafe and certify your students. Please refer to the *Servsafe Fact Sheet for High School Teachers* under education on TRA's website, [www.restaurantville.com](http://www.restaurantville.com)

***What is the difference between Servsafe Essentials and the Servsafe Coursebook?***

The *Servsafe Coursebook* is perfect for multiple-day or for advanced food safety training. Offers greater depth on many food safety concepts found in *Serv Safe Essentials, Fourth Edition* plus additional information on emerging pathogens, active managerial control, crisis management, and produce management. It incorporates segment specific, real-world case scenarios and fresh classroom activities. Special features include expanded information on employee training; "Take It Back" exercises designed to help managers transfer their food safety knowledge to their employees back in the operation; and "How This Relates To Me" sections that help managers note the requirements for their jurisdiction. Makes an excellent reference tool and is ideal for instructors training Servsafe.

*Servsafe Essentials* is ideal for one- or two-day classroom training and certification. Content is presented in a simplified and user-friendly way with fresh learning activities and segment-specific, real-world case scenarios. Special features include expanded information on produce management, HACCP, and employee training; "Take It Back" exercises are designed to help students transfer their food safety knowledge back in the operation; and "How This Relates to Me" sections help students note the requirements for their jurisdiction. A simplified microbiology chapter makes complicated foodborne pathogen information easier to understand. Instructors teaching high school Servsafe may use *Essentials* as a classroom textbook and use a *Servsafe coursebook* as a point of reference for in-depth training.