

take servsafe exam online

take servsafe exam online is an increasingly popular option for food service professionals seeking certification in food safety. With the convenience of remote testing, candidates can complete the ServSafe Food Protection Manager Certification exam from the comfort of their home or workplace. This article provides a comprehensive guide on how to take the ServSafe exam online, detailing the requirements, registration process, exam format, preparation tips, and the benefits of obtaining certification through an online platform. Understanding the steps involved will help candidates navigate the process with ease and confidence. Additionally, this guide explores the technical prerequisites and best practices for a smooth testing experience. Whether you are a seasoned professional or new to food safety, knowing how to take the ServSafe exam online can be a valuable asset for career advancement. The following sections cover all essential aspects to ensure success in the certification journey.

- Understanding the ServSafe Exam Online
- Registration and Eligibility Requirements
- Technical Requirements for Online Testing
- Preparing for the ServSafe Exam
- Taking the Exam: What to Expect
- After the Exam: Scoring and Certification
- Benefits of Online ServSafe Certification

Understanding the ServSafe Exam Online

Taking the ServSafe exam online allows candidates to obtain the Food Protection Manager Certification without physically attending a testing center. The ServSafe certification is widely recognized in the foodservice industry and is essential for ensuring compliance with food safety regulations. The online exam covers the same material as the in-person test, including topics such as foodborne illnesses, contamination prevention, and proper food handling procedures. The online format is designed to maintain the integrity and rigor of the exam while providing greater flexibility for test-takers. Understanding the structure and content of the ServSafe exam can help candidates prepare effectively and approach the test with confidence.

What is the ServSafe Food Protection Manager

Certification?

The ServSafe Food Protection Manager Certification is a credential that demonstrates an individual's knowledge and competency in food safety management. It is often a requirement for restaurant managers, food handlers, and others in supervisory roles within the foodservice industry. The certification process includes studying food safety principles and passing a comprehensive exam administered by the National Restaurant Association. The certification is valid for five years and is recognized by regulatory agencies across the United States.

Online Exam Format and Content

The online ServSafe exam consists of multiple-choice questions that assess knowledge in critical areas such as foodborne pathogens, sanitation, personal hygiene, and regulatory compliance. The test typically includes 90 questions with a time limit of two hours. The exam is designed to test both theoretical knowledge and practical application of food safety principles. Candidates must achieve a passing score to earn certification. The online format uses secure proctoring technology to ensure exam integrity.

Registration and Eligibility Requirements

To take the ServSafe exam online, candidates must first register through an authorized ServSafe provider. Registration involves selecting the online testing option and paying the exam fee. Eligibility requirements may vary depending on the state or employer; however, most candidates must be at least 18 years old and have some experience or training in food handling. It is important to verify specific local regulations before registering. Once registered, candidates receive instructions on scheduling the exam and accessing the online testing platform.

How to Register for the Online Exam

Registration for the ServSafe exam online is a straightforward process. Candidates should follow these steps:

1. Visit the official ServSafe website or an authorized testing provider.
2. Select the Food Protection Manager Certification exam.
3. Choose the online proctored exam option.
4. Create an account and provide necessary personal information.
5. Pay the exam fee using a valid payment method.
6. Receive confirmation and instructions for scheduling the exam.

Eligibility Criteria

Most candidates must meet the following eligibility requirements to take the ServSafe exam online:

- Be at least 18 years old.
- Have relevant foodservice or food handling experience (varies by jurisdiction).
- Comply with any state or local health department regulations.
- Have access to a computer with a reliable internet connection.

Technical Requirements for Online Testing

Taking the ServSafe exam online requires meeting specific technical standards to ensure the testing environment is secure and functional. The online exam is typically proctored through a webcam and microphone to monitor the candidate during the test. Candidates must prepare their testing space to be free of distractions and unauthorized materials. Understanding these technical requirements before the exam day helps prevent delays or issues during testing.

Computer and Software Specifications

Candidates should verify that their computer meets the following specifications:

- Operating system: Windows 10 or later, or Mac OS X 10.13 or later.
- Browser compatibility: Latest versions of Chrome, Firefox, or Safari.
- Webcam and microphone: Functional and enabled for online proctoring.
- Stable internet connection with minimum 3 Mbps upload/download speeds.
- Pop-up blockers disabled for the testing site.

Setting Up the Testing Environment

To comply with proctoring rules, candidates must create an appropriate testing environment:

- Choose a quiet, well-lit room with no interruptions.

- Remove all unauthorized materials such as notes, phones, or textbooks.
- Position the webcam to clearly show the candidate and the testing area.
- Ensure no other individuals are present during the exam.
- Have valid identification ready for verification.

Preparing for the ServSafe Exam

Effective preparation is key to passing the ServSafe exam online. Candidates should utilize official study materials, practice tests, and training courses to gain a comprehensive understanding of food safety principles. The exam covers a wide range of topics, so a structured study plan is recommended. Familiarity with the exam format and question types can also enhance confidence and performance on test day.

Study Materials and Resources

Several resources are available for candidates preparing to take the ServSafe exam online, including:

- Official ServSafe Manager Book and Study Guide.
- Online practice exams and quizzes.
- Video tutorials and interactive training modules.
- Instructor-led online or in-person training courses.

Tips for Exam Day Preparation

On the day of the exam, candidates should consider the following tips to maximize success:

- Review key concepts the night before.
- Ensure all technical equipment is fully charged and working.
- Log in to the testing platform early to complete system checks.
- Have a valid photo ID ready for identity verification.
- Stay calm and manage time effectively during the exam.

Taking the Exam: What to Expect

The process of taking the ServSafe exam online is designed to be secure and user-friendly. After logging in, candidates will undergo a proctoring check where identity and testing environment are verified. The exam interface allows navigation between questions and provides a timer to track remaining time. Candidates must adhere to strict rules to prevent cheating. Understanding the exam procedure helps reduce anxiety and technical difficulties.

Proctoring and Security Measures

The online ServSafe exam uses live or automated proctoring to monitor candidates. This includes:

- Continuous webcam and microphone surveillance.
- Screen recording and activity tracking.
- Identity verification through government-issued ID.
- Rules against leaving the testing area or accessing other applications.

Exam Navigation and Question Types

During the exam, candidates can:

- Move freely between multiple-choice questions.
- Flag questions for review before submission.
- View remaining time on a visible timer.
- Submit the exam once all questions are completed.

After the Exam: Scoring and Certification

Upon completing the ServSafe exam online, candidates receive their results either immediately or within a short processing period. Passing scores allow candidates to print a temporary certificate and receive an official certification card by mail. If a candidate does not pass, options for retaking the exam and additional study resources are provided. Maintaining certification requires recertification every five years through a similar testing process.

Understanding Your Score

The ServSafe exam is scored on a scale where a minimum passing percentage is typically 75%. Candidates are informed of their pass or fail status promptly. Detailed score reports may be available to highlight areas of strength and weakness, aiding in further study if needed.

Certification Validity and Renewal

The ServSafe Food Protection Manager Certification is valid for five years from the date of passing the exam. Renewal requires retaking the exam or completing approved continuing education. Maintaining up-to-date certification is essential for compliance with health regulations and career advancement.

Benefits of Online ServSafe Certification

Choosing to take the ServSafe exam online offers several advantages for food safety professionals. The flexibility to schedule and complete the exam remotely saves time and travel expenses. Online testing also allows candidates to prepare at their own pace and reduces barriers related to location or availability of testing centers. Employers benefit from having certified staff who understand food safety regulations, which helps minimize risks of foodborne illness outbreaks and regulatory penalties. Overall, online ServSafe certification provides a convenient and credible pathway to enhance food safety knowledge and career prospects.

Advantages for Candidates

- Convenient scheduling and location flexibility.
- Reduced costs related to travel and accommodations.
- Access to a variety of online study resources.
- Immediate or rapid exam results.

Benefits for Employers

- Ensures compliance with local and federal food safety laws.
- Reduces liability by promoting safe food handling practices.
- Improves overall foodservice quality and customer confidence.

- Facilitates workforce training and certification tracking.

Frequently Asked Questions

Can I take the ServSafe exam online?

Yes, ServSafe offers an option to take the Food Protection Manager Certification exam online through their official platform with a remote proctoring system.

What are the requirements to take the ServSafe exam online?

To take the ServSafe exam online, you need a computer with a webcam, a stable internet connection, a government-issued photo ID, and a quiet, private testing environment.

Is the online ServSafe exam proctored?

Yes, the online ServSafe exam is proctored remotely to ensure exam integrity. A live proctor monitors test-takers via webcam throughout the exam.

How do I register for the ServSafe exam online?

You can register for the ServSafe exam online by visiting the official ServSafe website, selecting the online proctored exam option, and following the registration and payment instructions.

Are there any differences between the online and in-person ServSafe exams?

The content and passing criteria are the same for both online and in-person ServSafe exams. The main difference is the delivery method and the presence of a remote proctor for the online version.

Can I retake the ServSafe exam online if I fail?

Yes, if you do not pass the ServSafe exam online, you can retake it after a waiting period, which is typically 24 hours, by registering again and paying the exam fee.

How long does it take to get ServSafe exam results when taken online?

When taken online, ServSafe exam results are usually available immediately upon completion or within a few minutes.

Is the ServSafe online exam accepted nationwide?

Yes, the ServSafe online exam is accepted nationwide across the United States as a valid certification for food safety management.

Additional Resources

1. *ServSafe Manager Book with Online Test Voucher*

This comprehensive guide is designed for individuals preparing for the ServSafe Manager certification exam. It covers critical food safety topics such as contamination, sanitation, and foodborne illnesses. The book includes practice questions and an online test voucher, making it ideal for those taking the ServSafe exam online.

2. *ServSafe Essentials with Online Exam Access*

Perfect for entry-level food handlers, this book provides foundational knowledge required to pass the ServSafe Food Handler exam. It emphasizes key concepts in food safety, personal hygiene, and safe food preparation techniques. The included online exam access allows readers to practice and certify conveniently.

3. *ServSafe Alcohol Study Guide with Online Practice*

This guide focuses on the responsible service of alcohol and is tailored for those pursuing the ServSafe Alcohol certification. It includes detailed information on legal responsibilities, identifying intoxication, and preventing underage drinking. Online practice tests help reinforce learning and prepare candidates for the exam.

4. *Mastering ServSafe: A Complete Online Exam Preparation*

Aimed at food service professionals, this book offers an in-depth review of all ServSafe exam topics, including HACCP principles and food safety regulations. It integrates online resources and practice exams to enhance study efficiency. The structured approach helps learners build confidence for the official ServSafe exam.

5. *ServSafe Food Handler Study Guide with Online Testing*

This concise guide is tailored for food handlers seeking certification with minimal prior knowledge. It breaks down essential food safety concepts into easy-to-understand sections and includes online testing options. The book is a practical tool for individuals preparing for the ServSafe Food Handler exam remotely.

6. *Advanced ServSafe Manager Training and Online Exam Prep*

Designed for experienced managers, this book delves into advanced food safety management practices and compliance standards. It offers case studies, real-world examples, and online exam simulations to prepare candidates thoroughly. The resource is ideal for those looking to excel in the ServSafe Manager certification exam online.

7. *ServSafe Exam Secrets Study Guide with Online Practice Tests*

This study guide focuses on test-taking strategies and key content areas for the ServSafe exam. It provides tips to manage exam anxiety, improve recall, and answer questions effectively. The inclusion of online practice tests allows candidates to simulate the actual exam environment.

8. *The ServSafe Coursebook: Preparing for Online Certification*

This official coursebook presents the ServSafe curriculum in a clear and organized format. It covers all necessary topics such as foodborne pathogens, cleaning and sanitizing, and employee health. The book is complemented by online certification options, enabling learners to study and test at their own pace.

9. ServSafe Practice Questions and Online Exam Simulator

Focused primarily on exam practice, this book offers hundreds of sample questions modeled after the ServSafe exam format. It includes an online exam simulator that mimics the timed, multiple-choice environment of the official test. This resource is excellent for reinforcing knowledge and building exam readiness for online test-takers.

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take servsafe exam online: Servsafe manager exam prep 2025-2026 Elliot Spencer, 2025-08-26 "ServSafe Manager Exam Prep 2025-2026" by Elliot Spencer is not just another generic test book. It's a laser-focused, expertly crafted guide built specifically for today's foodservice professionals who are serious about passing the exam on their first attempt. Whether you're a seasoned kitchen manager or a rising star in the restaurant industry, this study guide understands your reality: the long shifts, the chaos of the dinner rush, and the responsibility that rests on your shoulders to keep every plate safe. This comprehensive guide is your all-in-one solution—a strategic blend of authoritative content, real-world application, and highly targeted practice. Inside, you'll find up-to-date ServSafe content, industry-specific insights, and exam-style practice tests designed to mimic the real exam in both tone and structure. Every chapter breaks down complex concepts into digestible lessons—from foodborne pathogens to HACCP plans—with practical examples that make the information stick. Are you feeling overwhelmed by the pressure of passing the ServSafe Manager Exam and unsure where to even begin? You're not alone—and more importantly, you're in the right place. In today's fast-paced foodservice industry, certification isn't just a formality—it's your gateway to career advancement, industry credibility, and the safety of every customer you serve. But with the constantly evolving health codes, regulations, and real-world pressures of managing a kitchen, how do you prepare effectively without wasting time or second-guessing your study materials? "ServSafe Manager Exam Prep 2025-2026" by Elliot Spencer is not just another generic test book. It's a laser-focused, expertly crafted guide built specifically for today's foodservice professionals who are serious about passing the exam on their first attempt. Whether you're a seasoned kitchen manager or a rising star in the restaurant industry, this study guide understands your reality: the long shifts, the chaos of the dinner rush, and the responsibility that rests on your shoulders to keep every plate safe. This comprehensive guide is your all-in-one solution—a strategic blend of authoritative content, real-world application, and highly targeted practice. Inside, you'll find up-to-date ServSafe content, industry-specific insights, and exam-style practice tests designed to mimic the real exam in both tone and structure. Every chapter breaks down complex concepts into digestible lessons—from foodborne pathogens to HACCP plans—with practical examples that make the information stick. You'll gain the confidence to recognize critical control points, identify risky practices, and make fast, smart decisions when it counts. What sets this book apart is not just the depth of knowledge—but its

commitment to clarity, relevance, and exam readiness. You won't just memorize facts—you'll understand them, apply them, and remember them long after the exam is over. This is your secret weapon for mastering ServSafe certification, written in a voice that speaks your language—professional, direct, and real. Thousands of food safety managers, chefs, and restaurant professionals are already using this guide to secure their certification and take control of their careers. Don't get left behind. Your path to ServSafe success starts now. Buy your copy today and take the first confident step toward passing the ServSafe Manager Exam—and becoming the food safety leader your team needs. Translator: Nicolle Raven PUBLISHER: TEKTIME

take servsafe exam online: ServSafe Manager Exam Study Guide 2025-2026 Brielle Morgan, 2025-09-09 Master the ServSafe Manager Exam—Without the Stress Walking into the exam should feel like second nature, not a gamble. With the right preparation, every question becomes familiar, every standard second nature, and passing is the only outcome. This guide delivers the structure, tools, and practice you need to perform with confidence. Inside the ServSafe Manager Exam Study Guide 2025-2026: 700+ practice questions designed to reflect the tone, style, and difficulty of the actual exam, complete with clear explanations that reinforce understanding. All eight exam domains presented in focused, easy-to-follow sections that turn dense regulations into practical knowledge you can apply instantly. Three study schedules—a one-week intensive, a balanced two-week option, and a thirty-day mastery plan—adaptable to your role and availability. Full-length practice exams that simulate real testing conditions, helping you sharpen pacing, accuracy, and confidence. Quick-reference charts covering cooking temperatures, sanitizer concentrations, and holding guidelines for on-the-spot recall. Who This Guide Serves: Restaurant managers preparing for certification on a strict timeline Chefs pursuing promotion and career advancement Students seeking a competitive edge in hospitality programs Food-truck and café owners committed to compliance and operational safety With this guide, you don't just study—you prepare with precision. Every tool, every chart, every question is aligned to the current ServSafe blueprint, ensuring that what you practice is exactly what you'll face.

take servsafe exam online: ServSafe Manager Study Guide Jake Nolan, 2024-12-04 Are you confident that your food safety knowledge is up to industry standards? In the fast-paced world of foodservice, ensuring that food is safe for consumption is not only a legal requirement but also a key factor in building trust with your customers. If you're a food manager or aspiring to become one, understanding the complexities of food safety, from preventing foodborne illnesses to ensuring compliance with regulations, is essential to maintaining a safe and successful operation. Food safety is more than just a set of rules; it's a critical practice that directly impacts public health, your business reputation, and customer satisfaction. A comprehensive understanding of foodborne pathogens, allergens, and proper hygiene practices is essential for any manager in the foodservice industry. Whether you manage a restaurant, catering service, or food processing facility, mastering food safety protocols can make the difference between success and costly errors. This study guide is designed to help you prepare for the ServSafe Manager exam, an essential certification for anyone in charge of food safety management. The guide covers all key areas, including the prevention of foodborne illnesses, personal hygiene, temperature control, food storage, allergen management, and cleaning procedures. You'll learn how to prevent contamination, recognize hazardous situations, and comply with health regulations—all while ensuring your team follows best practices for handling food safely. Understanding time and temperature control, the importance of proper cooking and storage methods, and maintaining a clean, safe kitchen environment are just some of the critical topics that are thoroughly explained. The guide provides practical tips and solutions that you can implement immediately, ensuring you not only pass the exam but also excel in your day-to-day operations. For foodservice managers, the responsibility to maintain food safety is paramount. By mastering the concepts outlined in this study guide, you'll gain the skills and confidence to lead your team effectively, pass the ServSafe Manager exam, and continue providing a safe dining experience for your customers. Whether you're just starting out or looking to refresh your knowledge, this resource will help you meet the highest standards of food safety, ultimately contributing to the

success and growth of your business. Invest in your future today—start your journey toward mastering food safety and becoming a certified manager who leads with confidence and expertise

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assignments easy. Recipes introduce fundamental culinary math skills and go from simple to more complex. Activities and recipes in each chapter feature built-in rubrics that explain exactly what it takes for a successful product. Activities have useful, real-world applications. The practice exam, explained in the final chapter, closely resembles the official exam and can be taken as many times as needed. Access supporting videos and the practice exam with the code included in this workbook. This workbook concludes with a robust glossary.

take servsafe exam online: Workbook for Culinary Arts Management Chef Dominic Hawkes, Daniel John Stine, 2023-05 This is for the workbook only. Workbook for Culinary Arts Management: Workbook, Videos and Practice Exam, promotes the retention of information essential to a career in the foodservice industry. Use the foundational knowledge from the coursebook combined with the food safety and culinary skills practiced in this workbook to pass the certification exam. This workbook can be used without the coursebook. It contains a semester's worth of projects and step-by-step recipes to engage everyone interested in culinary arts. Organized to make the most of your time and designed for many learning styles, this workbook helps you rehearse and recall best food safety practices. Everything in Workbook for Culinary Arts Management reinforces the crucial food safety information found in the coursebook. Chapters in this workbook correspond to the coursebook and feature a recap of key terms and objectives with short quizzes on vital information. Each chapter of this workbook includes a recipe with a step-by-step video, reflection activities, equipment lists, recipe cost sheets, and an end-of-chapter review video. Recipes introduce fundamental culinary math skills and go from simple to more complex. Activities and recipes in each chapter feature built-in rubrics that explain exactly what it takes for a successful product. Activities have useful, real-world applications. The practice exam, explained in the final chapter, closely resembles the official exam and can be taken as many times as needed. Access supporting videos and the practice exam with the code included in this workbook. This workbook concludes with a robust glossary.

take servsafe exam online: Integrated Introduction to Culinary Arts Management - Coursebook Daniel John Stine, Dominic Hawkes, 2022-12 With each chapter and recipe you complete in Introduction to Culinary Arts Management: Safety, Recipes and Certification, you will make delicious food and practice safe food handling measures until they become second nature. Unique among culinary arts textbooks, this coursebook combines culinary arts and food safety in one text, emphasizing the science behind foodborne illness. Engaging hands-on activities and instructional videos included in the workbook allow you to apply and remember proper preventative measures to keep food safe using the standards set by the U.S. FDA Food Code. Used together or separately, this coursebook and the workbook provide a full semesters curriculum, perfect for culinary arts students at any level. Integrated Introduction to Culinary Arts Management: Safety, Recipes and Certification takes you behind the scenes of the foodservice industry. It starts with an overview of culinary arts careers and the restaurant business. The rest of the book emphasizes the importance of eliminating and preventing pathogens, allergens and contaminants that can lead to foodborne illness. Learn how to receive and store food; use, clean, and sanitize thermometers; control pests; manage a crisis; train staff on all these topics; and more. All learning styles are covered. Reader-friendly chapters include key terms, objectives, and end-of-chapter review questions. Charts, images and examples explain U.S. food laws and regulations, food safety procedures and what to look for when handling food. With the included recipe videos that emphasize information learned in the text, chapter review videos, companion workbook, 130 flashcards, practice exam, and exam day study guide, you can study the way that fits you best. The workbook includes a code for access to supporting videos and practice exam.

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take servsafe exam online: ServSafe? Coursebook with Exam Answer Sheet National Restaurant Association Educational Foundation, 2001-05-30 This all-inclusive book provides a wealth

of food safety information and supplies functional guidance on food quality, maximum storage periods, and crisis management. It conveys to employees and managers the principles necessary to maintain food safety in an operation, and how to protect against foodborne illness outbreaks. More than 1.3 million professionals have been certified through the ServSafe® Food Protection Manager Certification Examination. ServSafe® is a registered trademark of the National Restaurant Association Educational Foundation.

take servsafe exam online: Servsafe Exam Answer Sheet National Restaurant Association, 2008-03-10 The ServSafe Food Protection Manager Certification written paper-and-pencil exam can be taken after completing either traditional classroom or online training. It is a secured and proctored exam, accredited by the American National Standards Institute (ANSI)-Conference for Food Protection (CFP). Once students pass the examination, they are awarded the ServSafe Food Protection Manager Certification. This is an extremely important distinction in our industry, because: The ServSafe Food Protection Manager Certification Exam is valid, reliable and legally defensible. ServSafe is the certification the industry trusts. In fact, more than 2.6 million ServSafe Food Protection Manager certifications have been awarded to date. NOTE: This is the stand alone answer sheet for the printed version of the ServSafe® Food Protection Manager Certification Exam. ALERT: If you want this answer sheet with a cardboard backer order ISBN 9780134719283 ServSafe Exam Answer Sheet for Pencil/ Paper Exam (stand-alone), with Cardboard Backer Package, 6/e

take servsafe exam online: Servsafe Manager Revised with Online Exam Voucher Plus Myservsafelab with Pearson Etext -- Access Card Package Associa National Restaurant Association, 2015-02-21 THE definitive book for food safety training and certification. Updated to the new 2013 FDA Food Code, the new ServSafe(r) Manager Book, Revised, 6/e continues to be ideal for courses that cover the basics, condensed courses, continuing education, and even 1-2 day seminars. The updated book will help readers prepare for the most current ServSafe Food Protection Manager Certification Exam, and more importantly, it will promote adherence to food safety practices on-the-job. Food safety has never been more important to the restaurant industry and its customers. Based on the 2013 FDA Food Code, the ServSafe Manager Book, Revised focuses on the preventative measures to keep food safe. To better reflect the changing needs of a diverse and expanding workforce, food safety topics are presented in a user-friendly, practical way with real-world stories to help readers understand the day-to-day importance of food safety. The streamlined delivery of food safety content will create a learning experience that is activity-based and easily comprehended by a variety of learners. The end result is content that is more focused, leading to stronger food safety practices and a better-trained workforce. Developed by the industry, for the industry, ServSafe(r) is a proven way to minimize risk and maximize protection for foodservice owners, employees, and customers. Recognized as the industry standard, ServSafe offers a complete suite of printed and online products and is the most important ingredient to food safety training and certification success. The ServSafe Manager Book, Revised is available packaged with MyServSafeLab . MyServSafeLab is an online homework, tutorial, and assessment program that truly engages students in learning. It helps students better prepare for class, quizzes, and exams resulting in better performance in the course and provides educators a dynamic set of tools for gauging individual and class progress. The ServSafe Manager Book, Revised, 6/e is available packaged in a number of ways to suit your specific needs. ISBN: 0134074424 is a package containing the book, online exam voucher, AND MyServSafeLab with Pearson eText Access Card: ServSafe Manager Book with Online Exam Voucher, Revised Plus NEW MyServSafeLab with Pearson eText -- Access Card Package, 6/e Also available: Stand-alone book: ServSafe Manager Book, Revised, 6/e ISBN: 0133908399. A package containing the book and the answer sheet for the pencil/paper version of the ServSafe Food Protection Manager exam ServSafe Manager Book with Answer Sheet, Revised, 6/e ISBN: 0133908372. A package containing the book, the answer sheet for the pencil/paper version of the ServSafe Food Protection Manager exam, AND MyServSafeLab with Pearson eText Access Card: ServSafe Manager Book with Answer Sheet, Revised Plus NEW MyServSafeLab with Pearson eText -- Access Card Package, 6/e ISBN: 0134074432. A package

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