## **ServSafe® Food Handler Resources**

#### **ServSafe Food Handler Features and Benefits**

It's mission-critical to ensure that every member of your food service staff understands what they must do to handle and prepare food safely. One food safety incident can destroy a business, so food safety training is vital.

#### **Determining What Is Required In Your Location**

Overview of the ServSafe Regulatory Map and what training and certification is required in your jurisdiction. This video will demonstrate how to use the ServSafe Regulatory Map.

# Step 1: Accessing ServSafe, Purchasing ServSafe Food Handler Training Materials

Resource	Who is this for?	How To Document	Video Demonstration
Creating an account on ServSafe.com	Anyone accessing ServSafe programs		

### **Step 2: Using the ServSafe Food Handler Online Course**

Resource	Who is this for?	How To Document	Video Demonstration
Online Course Management System Overview	Administrators		•
Assigning ServSafe Food Handler Online Courses	Administrators		
Tracking ServSafe Food Handler Online Courses	Administrators	(I)	
Taking a ServSafe Food Handler Online Course and Exam	Students		

### **Step 3: Accessing ServSafe Certificates**

Resource	Who is this for?	How To Document	Video Demonstration
Food Handler Instructors Accessing ServSafe Food Handler Certificates	Food Handler Instructors		
Students Accessing ServSafe Food Handler Certificates for Online Courses	Students		

# **Becoming a ServSafe Food Handler Instructor and Resources to Assist in Classroom Training**

Resource	Who is this for?	How To Document	Video Demonstration
Becoming a Registered ServSafe Food Handler Instructor	Food Handler Instructors		
Assessing ServSafe Food Handler Instructor Course Materials	Food Handler Instructors		
Scheduling the ServSafe Food Handler Examination	Food Handler Instructor		
Administering a ServSafe Food Handler Examination	Food Handler Instructor		