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## Food Service Managers Certification Manual

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FOOD SERVICE MANAGER'S CERTIFICATION MANUAL  
CITY OF HOUSTON Department of Health and Human  
Services Bureau of Consumer Health Services 8000 N.  
Stadium Drive Suite # 200 Houston, Texas 77054  
832-393-5100 rev.12/10

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CITY OF HOUSTON HOUSTON HEALTH DEPARTMENT  
Bureau of Consumer Health Services 8000 N. Stadium Drive  
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rev.aug2018

FOOD SERVICE MANAGER'S CERTIFICATION MANUAL  
Food Service Managers Certification Manual FOOD  
SERVICE MANAGER'S CERTIFICATION 4 knowledge of the  
required temperatures and times for safe refrigerated storage,  
hot and cold holding, cooling, thawing, and reheating of  
potentially hazardous foods; ensuring that bare hand contact  
with ready-to-eat food is

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certificate from a department-approved food manager  
certification program need not obtain a food handler card. To

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be accepted in place of a food handler card, a food manager certificate must be current and renewed upon expiration.

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A food service manager (FSM) is the individual responsible for the daily operation of a restaurant or any establishment that prepares and serves food and beverages. The FSM typically directs a staff composed of cooks, kitchen assistants, and wait staff.

Food Service Manager Training: What Do I Need to Know?  
In order to obtain a Food Manager's Course Manual, please send an email to [php@suffolkcountyny.gov](mailto:php@suffolkcountyny.gov) with the words "Food Manager's Course Manual" and the desired language(s) in the subject line. If you have a question for which you wish to receive a response, please email the Department at [scdhsweb@suffolkcountyny.gov](mailto:scdhsweb@suffolkcountyny.gov) .



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Food Managers Course - Suffolk County, New York  
Fees: food manager: \$82.99 / food handler: \$11.85 / exam only: \$88.92; Pay online: After submitting the online registration form, you will be emailed payment instructions. Pay in person by money order, business check, cashier's check, credit or debit card (no personal checks or cash accepted) at: Houston Health Department 8000 Stadium Drive

Houston Health Department - Consumer Health - Food Manager ...

certificate from a department-approved food manager certification program need not obtain a food handler card. To be accepted in place of a food handler card, a food manager

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certificate must be current and renewed upon expiration. Photocopies of the food handler cards and food manager training certificates should be kept at the facility to show

## Food Handler Basic Course Study Guide

Food Manager Certificates. An official Certified Food Manager Certificate is issued to each candidate upon passing the examination. This certificate must be posted in an area that is conspicuous to the consumers. The official National Certified Food Manager Certificate issued by each licensed national program varies in size and issuance process. Candidates should check with the examination provider for specific information.

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Food Manager Certification for Individuals

Earn Your TEXAS Certified Food Manager Designation

Today! Food Managers are responsible for keeping those who dine at their establishments safe. TEXAS requires all Food Managers to complete a Food Manager Certification Program to demonstrate they understand important food safety principles. Certification Fee includes Training, Practice Tests, and the Certified Food Protection Manager Test.

Texas Food Manager Certification | eFoodManagers ...  
developing a new food safety management system or merely upgrading the one you currently have, this Manual encourages operators and regulators of retail and food service to partner together to make...

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Managing Food Safety: A Manual for the Voluntary Use of ... program and training on cleaning, sanitizing, and food safety can provide your customers safe food which should be the Certified Food Manager's first responsibility. As managers/cu lpPricorc in food service establishments, you have responsibilities that extend beyond cost control and profits. The safety of the consumer should be your first concern.

## STUDY GUIDE FOR SERVS SAFE FOOD SAFETY CERTIFICATION

FOOD SERVICE OPERATIONS MANUAL The food service supervisor has total responsibility for the management of the facility's food service operations. Any employee, uniformed,

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or non-uniformed, entering or working in the food service area shall be subject to the rules, regulations, and procedures set forth by this manual. FOOD SERVICE SUPERVISOR

## FOOD SERVICE OPERATIONS MANUAL

The HACCP plans that you will develop using this Manual, in combination with prerequisite programs (discussed in Chapter 3), will constitute a complete food safety management system. Partnering...

Managing Food Safety: A Manual for the Voluntary Use of ...  
Meets Pennsylvania Food Manager Requirement (CFP)  
Certification valid for 5 Years; Training Included: Self-Paced 8  
Hour Online Training Course with Case Studies; Optional

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Study Guide for Review; Unlimited Practice Tests;  
Certification Exam: Online Exam with Live Proctor (Schedule  
On Demand Monday - Friday) 2 Test Attempts Included;  
Score of 72% to Pass

Pennsylvania Food Manager Certification | eFoodManagers

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The Food Service and Nutrition Management program is divided into six courses, with each course containing 10 study units: Course 1: Food Service Systems Management.

Introduction to Food Service and Nutrition Management; Food Production Systems and Facility Design; Food Procurement; Inventory Control; Equipment and Small Wares Procurement

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