



ServSafe® Food Handler Certificate

November 15, 2019

Certifying Organization	National Restaurant Association https://restaurant.org/Home					
Description of Credential IBC# 448	ServSafe Food Handler® Course and Assessment is a comprehensive solution that delivers consistent food safety training to students that covers five areas of food protection.					
Part of which Graduation Pathways ¹	<u>Statewide</u> : Prostart / Restaurant <u>Integrated</u> : Hospitality, Tourism, Culinary and Retail; Maritime					
<u>Associated with Which Careers?</u>	<u>3 Star</u> : Food Science Technicians; First-Line Supervisors of Food Preparation & Serving Workers; <u>2 Star</u> : Cooks for Institutions, Cafeterias, Restaurants, Nonrestaurant Food Servers <u>1 Star</u> : Food Preparation Workers					
Entry-Level Annual Salaries	\$16,000 - \$27,000					
Industry-Based Certification Requirements: Students						
Standard / Curriculum	All content / materials are based on the 2017 FDA Code guidelines.					
	Curriculum: <ol style="list-style-type: none"> 1) Basic Food Safety 2) Personal Hygiene, 3) Cross-Contamination and Allergens 4) Time & Temperature 5) Cleaning and Sanitation Visit https://www.servsafe.com to learn more					
Testing Methodology	Paper	Yes	Online	Yes	Performance Exams / Tests?	No
Re-Testing (if available)	Re-Testing Procedures	Students may take the online assessment three times. If they fail the exam three times they must repurchase the course and exam.				
Testing Details (including any age requirements / accommodations)	<ul style="list-style-type: none"> • ServSafe Food Handler assessment is a 45-question test (5 questions are pilot questions and do not count towards the grade) and has no time limit. • The ServSafe Food Handler online course and online exam meet ASTM/ANSI requirements. • There are two versions of the ServSafe Food Handler classroom material, the ASTM/ANSI version that included an answer sheet that must be administered by a registered instructor. This version is used in California, Illinois, Arizona, New Mexico, Hawaii, and South Carolina) these are states that require this version. The non-ASTM/ANSI version of the book includes an exam at the back of the book and a blank certificate and is used in all other states. The exam for the non-ASTM/ANSI version is graded by the instructor and the certificate is filled out by the instructor. The content for both versions is the same. • In order for the test to be graded and count towards the JumpStart Pathway, the instructor must choose the ASTM/ANSI version. Instructor will have to order and proctor one of the following state version of the test: California, Illinois, Arizona, New Mexico, Hawaii, and South Carolina • No age or grade restrictions. • To receive the ServSafe® Handler, the student must achieve at least a 75% score. • If accommodations for a reader or translator are needed please contact ServSafe to submit an accommodation form. The form must be submitted directly to National Restaurant Association Solutions (NRA Solutions) by the examinee or on behalf of the examinee. Please provide the following information and fax this form to 866.665.9570 					

	<p>(toll-free) or to 312.583.9853 (local direct) All examinees will be notified of their approved or denied accommodation status via email. It is the examinee's responsibility to notify their proctor of their approved examination so the proctor can prepare for the accommodation.</p> <p>IMPORTANT: ServSafe® and ProStart® are two different industry accreditations. A student can pass and receive the ServSafe Handler certification without the ProStart® Certificate of Achievement, vise-versa.</p>			
Classroom Setting/ Scheduling	<p>ServSafe Handle can be taught in any of the culinary arts classes including, but not limited to, FACS, Food/Nutrition (and Adv), Food Science, Baking and Pastry, Food Services, Culinary Occupations, Workplace Safety, Health Science, Restaurant Server, Customer Service, Lodging Management, Principles of Hospitality and Tourism, Career Readiness, Education for Careers.</p>			
<p>Industry-Based Certification Requirements: Teachers</p> <p><i>Bulletin 746, Chapter 5: All Louisiana teachers providing instruction in a course that leads to an IBC must hold the certification that they're teaching students to attain.</i></p>				
Instructor Certification Requirements (by certifying agency)	<p>Instructor must:</p> <ol style="list-style-type: none"> 1) Pass the ServSafe Food Protection Manager 2) Have the Dual Role (Instructor/Proctor) certification 3) Have the ServSafe Food Handler Instructor certification 			
Proctoring / Test Security (if any)	<p>Instructor must:</p> <ol style="list-style-type: none"> 1) Access online instructor resources and information 2) Schedule exams 3) Responsible for the secure administration of the ServSafe Food Handler exams <p>Certification exams for the ASTM/ASTM version of the ServSafe Food Handler classroom exam must be taken with approved ServSafe Food Handler instructor. The Sealed tests packets and online vouchers will be distributed day of exam for both student and teacher.</p>			
<p>Certification Tracking</p>				
Credentialing Documentation	<p>Electronic certificates will be issued via email to examinee and can be accessed through examinee's ServSafe online account. Each examinee must create online account with ServSafe.</p> <p>Picture of ServSafe Food Handler Certificate</p>			
Certification Tracking System	Online Tracking System?	Yes	Details	This is true only for the ServSafe Food Handler online courses and exam, and for the ASTM/ANSI version of the classroom materials.
Other Details	Expiration Timeframe?	You will have 12 months from date of purchase to begin the online course. Once started, however, the course will expire 60 days after it is started. The ServSafe Food Handler certificate is valid for 3 years.		
<p>Certification Costs / Funding Sources</p>				
Cost Details	<p>ServSafe Food Handler online course and exam \$15</p> <p>ServSafe Food Handler Guide (10-pack) \$45</p> <p>ServSafe® Food Handler Assessment Answer Sheets (10-pack) \$100</p>			
Re-test / Refund Policies	<p>Students may take the online assessment until they pass. For the online course and exam bundle they are allowed 3 attempts to pass and if they fail 3 times they must repurchase the course and exam. For the ASTM/ANSI version of the classroom exam they can take it until they pass but students who fail the exam must purchase another exam answer sheet.</p> <p>Refund: We do not offer refunds for materials that have been used or for people who fail the exam. If materials are purchased and are unopened we do offer refund options.</p>			

Funding Sources ²	CDF?	No	Perkins?	Yes	Alternative Source (other than General Funds)	
For More Information						
Certifying Agency Contact Info	National Restaurant Association Email: servicecenter@restaurant.org Phone: 800-765-2122 Text: 800-765-2122 Fax: 866-665-9570 ANSI/ASTM accredits the ServSafe Food Handler program. Evidence of our acceptance can be found here https://www.ansi.org/Accreditation/credentialing/certificate-issuers/AllDirectoryDetails?&prgID=212&OrgId=87&statusID=4					
LDOE Contact	jumpstart@la.gov					
Jump Start Regional Team Experts	TBD					

1 – This table may not include all the graduation pathways this credential appears in. Please check the [graduation pathway](#) you are working with if you have a question as to whether or not this credential is part of that pathway. Always check with certifying agency for latest updates.

2 – CDF = [Career Development Fund](#)