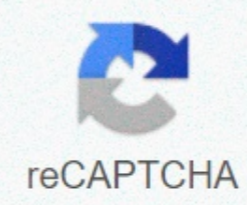




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Servsafe manager 6th edition book

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diseases. Active management management and HACCP The relationship between these concepts has been clarified. Another focus is on methods to prevent deliberate contamination. The content has been refined. This language has been changed. The focus is on avoiding time-temperature abuse overall. Tasks related to overall handling have been eliminated (e.B. media response). The focus is now shifting to tasks for specific emergencies relating to food safety. The content reflects the latest tools and methods available. Information on scheduling, labelling and packaging requirements, approved sources, and personnel requirements has changed. Focused content: Tasks related to training methods and deployment have been eliminated. Tasks related to the recruitment of a PCO, the identification of specific pest signs and the storage and use of pesticides have been eliminated. Unique preparation practices Handling juice and dough/bread — Tasks related to handling fresh juice and dough and bread have been eliminated. Tasks related to the handling of inspections have been eliminated. New Content: Cleaning In-Place Devices 1: Safe Food Provide 2: Forms of Contamination 3: The Safe Food Handler 4: The Flow of Food 5: Purchasing, Receiving and Storage 6: Preparation 7: Service 8: Food Safety Management Systems 9: Managing Facilities 10: Cleaning and Sanitizing Pearson offers affordable and accessible purchase options to meet the needs of your students. Connect with us to learn more. K12 Educators: Contact your Savvas Learning Company Account General Manager to get purchase options. Instant Access ISBNs are for people who buy with credit cards or PayPal. Savvas Learning Company is a trademark of Savvas Learning Company LLC. National Restaurant Association ©2013 Paper This website uses cookies to provide you with a better browsing experience. By continuing the website, you agree to the use of cookies. For more information, please see our updated Privacy Policy. x x

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