

ServSafe Food Handler Certification

Aligned Program of Study: Dietetics & Nutrition

Description

The [ServSafe Food Handler Certification](#), suitable for individuals in food handler employee-level positions, verifies basic food safety knowledge. Once a student completes the ANSI ASTM 2659 accredited Food Handler course (either online or in-person) and 40-question multiple choice exam, they will receive a Certification of Achievement from the National Restaurant Association (NRA). The ServSafe Food Handler Training Course and Assessment focuses on the following five intended learning outcomes: basic food safety, personal hygiene, time & temperature, cross-contamination & allergens, and cleaning & sanitation. The ServSafe Food Handler Course is valid for one year from date of purchase. Once a student starts the course, they have 60 days to complete it. After the course expires, the student will no longer have access and will need to re-purchase the course.

ServSafe Food Handler Certifications are valid for three years from the exam date. However, since state or employer requirements may vary, check the Tennessee regulatory requirements or contact the local health department for detailed information.

Certification Information

Test Owner

National Restaurant Association
(202) 331-5900 or 1-800-424-5156
<https://www.restaurant.org>

Testing Sites/Centers

Students may take the exam either online or in-person. If in-person, they must take the exam with a registered ServSafe Proctor and may not order and proctor their own exam. You can access more information on finding a ServSafe Proctor [here](#).

Registration Procedures

Once the student has an instructor or proctor, they will need to determine what format they would like to take both the class and exam. Students can explore all options [here](#).

Preparing to offer the certification

Required Instructor Qualification

Prior to registering and/or paying for a class or exam, students should verify through independent sources or a ServSafe representative to determine if an individual is affiliated with a legitimate business.

Exam Details

Both in-person and online formats are available. The exam consists of 40 multiple-choice questions, and students must pass the exam with a score of 75% or higher to receive their certification.

Materials and Resources

Students can purchase the ServSafe book and study materials through the [ServSafe website](#).

Vendor

<p>TDOE does not currently have a data-sharing agreement with any vendor for this certification, therefore the burden of proof to provide evidence of earning the certification will be on the school system.</p>	
Identified Vendors	Contact Information
<p>National Restaurant Association ServSafe</p>	<p>National Restaurant Association 1-800-765-2122 https://www.servsafe.com servicecenter@restaurant.org</p>