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ServSafe Food Protection Manager® Study Guide Synergy Training Solutions© - 08/2009 Page 2 FUNGI, such as molds and yeast are generally responsible for spoiling food and rarely cause illness They can grow in almost any condition but grow well in acidic foods Some molds, however can

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The ServSafe 6th Edition has been updated to reflect the latest food safety science based on the 2011 Supplement to the 2009 FDA Food Code, job task analysis and industry best practices This is NEW content and is not included in ServSafe textbooks prior to the 6th Edition nor is it currently covered in the ServSafe Manager Online Course

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**ServSafe Sixth Edition Updated with the 2013 FDA Food Code**

it is not included in ServSafe textbooks or the online course prior to the sixth edition updated version It is strongly encouraged that you read this document and become familiar with each new topic as they are important food safety practices These updates may also be included the ServSafe Food Protection Manager Certification Examination

**Activity Quiz 9 Safe Facilities and Pest Management**

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should be the Certified Food Manager's first responsibility As managers/cu IpPrvicorc in food service establishments, you have responsibilities that extend beyond cost control and profits The safety of the consumer should be your first concern This safety includes the facility itself, the food you serve,