

## II Food Sanitation Study Guide

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### Food Service Sanitation Manager Certification - Illinois

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### Food Sanitation & Safety - Videos &

### **Lessons | Study.com**

The Illinois Department of Public Health no longer issues Food Service Sanitation Manager Certificates (FSSMC). However, applicants are still required to complete an approved 8-hour training course and pass an ANSI-CPFM approved Certified Food Protection Manager exam, such as the ServSafe or Prometric exam. Certification is valid for 5 years.

### **Illinois Food Sanitation Certification - How to Get It**

To obtain a Food Sanitation certification in the state of Illinois, you must: Complete a state-approved 8-hour Food Service Sanitation Manager Certification course; Successfully pass a state examination with a score of at least 75%

### **City of Chicago :: Food Service Sanitation Certificate**

Illinois Food Protection Manager Certification Training is intended to prevent food-borne illness by learning food safety procedures to protect the public, other food workers, and your business. The Centers for Disease Control (CDC) estimates that each year roughly 1 in 6 Americans (or 48 million people) gets some type of food-borne illness.

### **Certified Food Protection Manager Illinois - ANSI Accredited**

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1) Food - especially food that is high in protein such as milk, meat, fish, or eggs 2) Moisture — they like foods with plenty of water 3) Warm temperatures - 70°F - 135°F 4) Time — they need time to reproduce 5) Adequate pH — 4.6 — 7.5, they do not like very acidic foods

### **ISBE Food Handler Training Study Guide**

At least one certified manager must be present at all times while a food operation is preparing/handling food. In Illinois, the requirement is called a Certified Food Protection Manager. In the the City of Chicago, the requirement is a Food Service Sanitation Manager Certificate (FSSMC) license. The same approved eight hour course and successful completion of the proctored national certification exam provides for both requirements.

### **Candidate Study Guide for the Illinois Food Service ...**

The lessons in this chapter provide an engaging way to review concepts related to food sanitation and safety. You can get a refresher on how food is prepared for long-term storage and regulations ...

### **Food Safety Study Guide (CA) Flashcards | Quizlet**

food safety test CA study guide. Terms in this set (53) Essentials of Food Safety and Sanitation. Time and Temperature (T&T), Heat and Cold, and the washing

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of hands and ware-washing. foodborne outbreak. A foodborne outbreak is an incident or event where two or more people suffer a similar illness or sickness from eating a

### **Illinois Food Safety - Food Handler's Guide**

Illinois Food And Sanitation Study Guides - n II. Food Service u0026 Sanitation Candidate Study Guide for the Illinois Food Service Sanitation Manager Examinations This information is intended to . Food Safety Education & Training - Testing - Food Safety Regulations FSSMC Preparatory Course Study Guide. Which of these temperatures is required ...

### **Illinois Food Sanitation Test Study Guide**

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### **II Food Sanitation Study Guide**

Illinois Food Safety Regulations. Food Safety Manager on duty at all times and Food Handlers must take an ANSI approved course.. Food Manager Certification. Required. Minimum of 8 hours of Food Manager training is required. All training must be approved by

the Illinois Department of Health.

### **Bing: II Food Sanitation Study Guide**

Food Safety & Sanitation Chapter Exam Take this practice test to check your existing knowledge of the course material. We'll review your answers and create a Test Prep Plan for you based on your ...

### **Study Guide Illinois Food Service Sanitation**

The Food Service Sanitation Manager Certification program is administered by the Department of Public Health and other approved training providers. This program is designed to offer food handlers and supervisors a basic food science background and develop knowledge for the proper handling of food and the unsanitary maintenance of food establishments.

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Proper use of a Three Compartment Sink. First, remove food and other debris Second, use warm soapy water in Compartment 1 Third, thoroughly rinse using warm, clean water in Compartment 2 Fourth, sanitize following instructions for the type of sanitizer being used in Compartment 3 Fifth, air dry.

### **Food Handler Basic Course Study Guide**

- The food handler will know to not work in food service for 24 hours after symptoms of diarrhea or vomiting have gone.
  - The food handler will know not to handle food with an infected boil, cut, burn, or sore on the hand or wrist. Food may be handled if the injury is covered with a clean bandage and a latex-free glove.
- Section 1.2 Hand-Washing

### **Illinois Food Sanitation Manager Certification | Approved ...**

Food Service Sanitation Manager Certification (FSSMC) is required by Section 750.540 of the Illinois Food Service Sanitation Code based on the food service establishment's risk category assigned by the local health department. A FSSMC is earned by completing an approved eight hour course with an Illinois approved instructor and passing a national exam accredited by the Conference for Food Protection, then paying a fee to IDPH, which is valid for five years from the exam date.

### **STUDY GUIDE FOR SERVSAFE FOOD SAFETY CERTIFICATION**

This information is intended to help you prepare for the Illinois Food Service Sanitation Manager Examinations. Part I of this study guide contains general information about testing procedures. Part II provides a content outline for these examinations and identifies reference materials that support the tests.

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