

ServSafe© Food Safety Manager Exam Study Guide

Chapter 8: Serving Food

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Chapter 8: Serving Food

Guidelines for Holding Food

- Hold TCS foods at the right internal temperatures:
 - Hold hot food at 135°F (57°C) or higher.
 - Hold cold food at 41°F (5°C) or lower.
- Use a thermometer to check the food's internal temperature.
- Never use the temperature gauge on a holding unit as a reference to check the food temperature. The gauge does not check the internal temperature of the food.
- Time. Check internal food temperature at least every four hours. Checking the food every two hours leaves enough time for corrective action.
- Throw out food that is not at least 41°F (5°C) or lower and food that is not at least 135°F (57°C) or higher.
- Hot holding equipment. Never use hot holding equipment to try to reheat food.
- Policies. Inform staff of policies related to how long food will be held and when to throw out food.
- Food covers and sneeze guards. Cover all food and install sneeze guards to protect food from contaminants.

Holding Food Without Temperature Control Equipment

- You can hold COLD food without temperature control equipment for up to six (6) hours by meeting these conditions:
 - Hold the food at 41°F (5°C) or lower before removing it from refrigeration.
 - Label the food with the time you removed it from refrigeration and the time you must throw it out. The throw out time must be six (6) hours from the time you removed it from the refrigerator.
 - Make sure the food does not exceed 70°F (21°C) while it is being served. Throw out any food that exceeds this temperature.
 - Serve or throw out the food within six (6) hours.
- You can hold HOT food without temperature control equipment for up to four (4) hours by meeting these conditions:
 - Hold the food at 135°F (57°C) or higher before removing it from hot temperature control.
 - Label the food with the time you removed it from hot control and the time you must throw it out. The throw out time must be four (4) hours from the time you removed it from the hot control.
 - Serve or throw out the food within four (4) hours.

Kitchen Staff Guidelines

- Bare hand contact with food. Handle all ready to eat food with tongs, deli sheets, or gloves.
- Clean and sanitize utensils. Use separate utensils for each food item. Clean and sanitize them after each serving task.

- If using utensils continuously, clean and sanitize them at least once every four (4) hours.
- Serving utensils. Store and place serving utensils with the handle extended above the rim of the container. They can also be placed on a clean, sanitized food contact surface. Spoons and scoops to serve food such as ice cream or mashed potatoes can be stored under running water that is at least 135°F (57°C).

Service Staff Guidelines

- Hold dishes by the bottom or the edge only.
- Hold glasses by the middle, bottom or stem.
- Do not touch the food contact areas of dishes or glasses.
- Carry glasses in a rack or on a tray to avoid touching the food contact surfaces.
- Stacking china and glassware can cause them to chip and break.
- Do not stack glasses when carrying them.
- Hold flatware such as spoons, knives and forks by the handle.
- Store flatware so servers can grasp handles, not food contact surfaces of the flatware.
- Do not hold any flatware by food contact surfaces.
- Minimize bare hand contact with food that is ready to eat.
- Always wash hands after handling money.
- Use ice scoops or tongs to get ice.
- Never scoop ice with bare hands or a glass. A glass may chip or break in the ice.

Pre-set Tableware

- Wrap or cover pre-set tableware to prevent it from becoming contaminated.
- Remove extra settings as guests are seated.
- If extra settings remain on the table once guests are seated, they must be removed and be cleaned and sanitized.

Re-serving Food

- Menu items. Do not re-serve food returned from one customer to another customer.
- Condiments. Never reserve uncovered condiments. Do not combine leftover condiments with fresh ones. Throw away all opened portions or dishes of condiments after serving them to customers.
- Bread or rolls. Do not re-serve uneaten bread to other customers. Change linens in bread baskets after each customer.
- Garnishes. Never re-serve garnishes such as pickles or fruit. Throw out all served but unused garnishes.
- Prepackaged food. You may only re-serve unopened, prepackaged food. These include condiment packets, crackers, or wrapped breadsticks. You may also re-serve bottles of ketchup, mustard and other condiments.

Self Service Areas

- Self service areas such as buffet bars can be easily contaminated.
- Sneeze guards. Protect food on display with sneeze guards or food shields. These should be located 14 inches above the counter and should extend 7 inches beyond the food.
- Labels. Label all food in self service areas.
- Temperature. Keep hot foods hot - 135°F (57°C) or higher – and cold foods cold - at 41°F (5°C) or lower.
- Raw and ready to eat foods. Keep raw meat, seafood and poultry separate from ready to eat foods in self service areas.
- Refills. Do not let customers refill dirty plates or re-use dirty utensils. Hand out clean plates for return visits and place signs with polite tips about self service etiquette.
- Ice. If ice is used to keep beverages or food cold, never use it as an ingredient for anything else.

Off Site Service

- Remember that the greater the delay from food prep to point of service, the greater the risk of foodborne illness.
- Food containers. Use insulated containers that can keep foods hot foods at 135°F (57°C) or higher and cold foods at 41°F (5°C) or lower. Make sure the containers are food grade containers.
- Delivery vehicles. Clean the inside of delivery vehicles regularly.
- Internal temperature. Check internal temperatures of food on a regular basis and maintain a record.
- Labels. Label all food with the food name and expiration date and time. Also include any reheating or cooling instructions for the off-site staff to follow.
- Utilities. The off site location should have running water for handwashing and garbage containers stored away from food prep and storage areas.
- Storage. Store raw meat, seafood and poultry and ready to eat items separately. For example, store raw chicken separately from ready to eat salads.

Vending Machines

- Handle vending machine food with the same care as any other food served to customers.
- Check product expiration dates daily in vending machines.
- Throw out refrigerated food prepped on site and sold in vending machines if not sold within seven (7) days of preparation.
- Keep TCS food at the right temperatures inside the vending machines - 135°F (57°C) or higher or 41°F (5°C) or lower.
- Dispense food in its original container.
- Wash and wrap all fresh fruit before putting it in the machine.
- Be sure to clean and sanitize the exterior and interior of the machine on a regular basis.