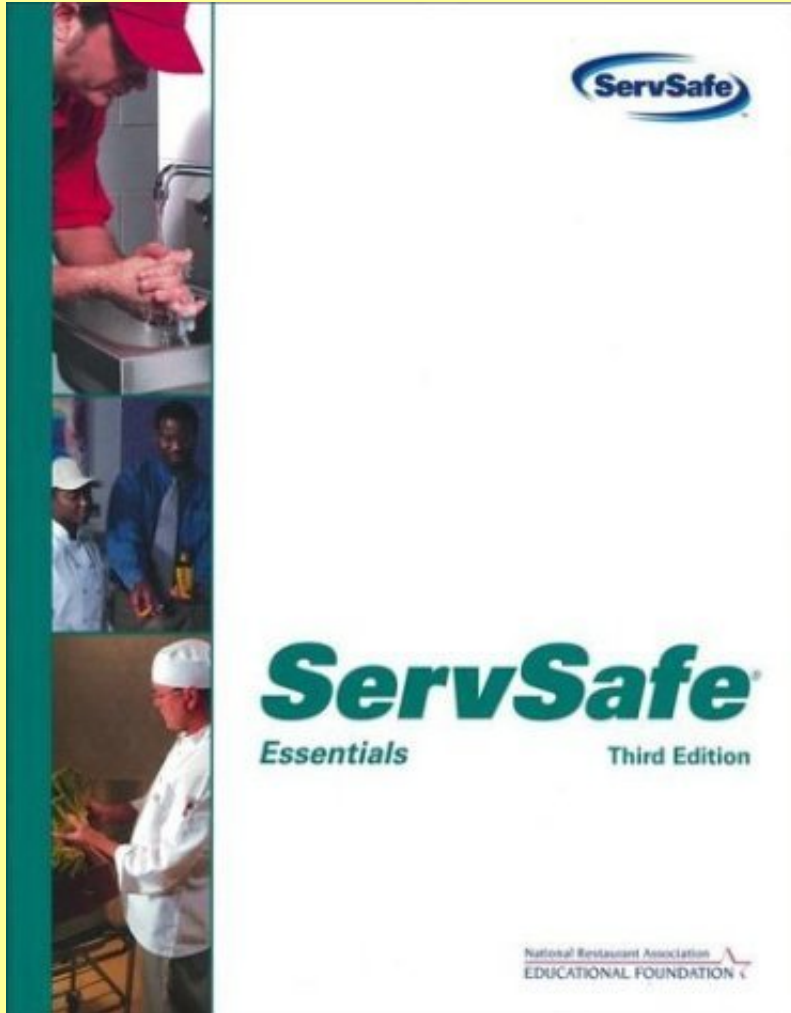


# What's new in the 4th Ed. ServSafe® manual?

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# Outlines

- Time line
- Change in contents
  - Book
  - Presentations
- Are they significant?
- What should you do?

# Time line

- March 9, 2006 (News on the release of the 4<sup>th</sup> and the ordering information)
- March 13, 2006 (Q&A in Word Format to Instructors) with details

<http://www.nraef.org/>

# Changes in Contents

- 2005 FDA Food Code Updates\*
- Added scenarios
- Simplified Microbiology Chapter
- Increase relevancy to the jurisdictional requirements
- New employee training section and implementation tools
- Expanded HACCP and Produce Management
- Updates on activities

# 2005 FDA Food Code Updates\*

- 3<sup>rd</sup> version (9-4): Holding cold foods without temperature control (limit = 4 hours, before thrown out)
- 4<sup>th</sup> version (9-5): Holding cold foods without temperature control (limit = 6 hours, before thrown out)
- Exclude ill employee vs. assign other tasks

# Added Scenarios:

- How does this relate to me?
- Something to think about?
- What was done wrong?
- What could be the result?

# Simplified Microbiology Chapter

- Reduced from a 6-7 pages table to one page table at glance
- All other details for each common foodborne agent are given separately from the table

- Increase relevancy to the jurisdictional requirements
- “Check or consult your local/state agency for more specific information”

# **New Employee Training Section and Implementation Tools**

- For each chapter, important concepts are rephrased in different formats for employee training.
- Added Chapter 13 for employee training

# Produce Management?

# Other Noticeable Changes

- Hand washing steps

# What about the presentations?

- PowerPoint presentations
  - Features for variable training hours
  - 8 hours (straight or by chapters)
  - 16 hours (straight or by chapters)
  - Hybrid (can use both)

# Where do we go from here?

- Questions?