







Minimize Risk.



Maximize Protection.



ServSafe® Product Features

Product Details	 ServSafe Manager	 ServSafe Food Handler	 ServSafe Alcohol	 ServSafe Allergens
Target audience	Managers, supervisors, shift leaders, chefs, culinary students, cooks	Food handlers, supervisors, servers, suppliers, culinary students, food demonstrators, volunteers	Managers, bartenders, servers, bouncers, hosts, bussers, valets, front-of-house staff	Managers, supervisors, chefs, cooks, food handlers, servers, hosts, bussers, front-of-house/back-of-house staff
Benefits	<ul style="list-style-type: none"> Improves Manager performance Satisfies "Person in Charge" Profits reinvested in industry 	<ul style="list-style-type: none"> Provides basic knowledge Consistent with Manager Created by industry experts 	<ul style="list-style-type: none"> Protects your business May reduce insurance costs¹ Promotes individual responsibility 	<ul style="list-style-type: none"> Increases store revenue Protects your brand Raises employee awareness
Classroom				
Class length	8 or 16 hours – full semester	2-4 hours	2-6 hours	N/A
Support materials	Manager book, Coursebook, videos, PowerPoint slides, practice tests, activities	Food Handler Guide, PowerPoint slides, videos	Fundamentals book, instructors guide, videos	N/A
Instructor fee	No fee	No fee	\$50 application fee, no renewal fee	N/A
Exam languages	English, Spanish, Chinese, Japanese, Korean, French Canadian, Burmese, large print	English, Spanish, Burmese	Primary exam – English, Spanish, Chinese Advanced exam – English	N/A
Online				
Course length	8 hours	2-6 hours	2-6 hours	90 minutes
Course expiration	12 months from date of purchase to begin course. Course expires 90 days after it is started.	12 months from date of purchase to begin course. Course expires 60 days after it is started.	12 months from date of purchase to begin course. Course expires 90 days after it is started.	12 months from date of purchase to begin course. Course expires 90 days after it is started.
Exam languages	English, Spanish, Chinese	English, Spanish	English	English
Certificate/Exam				
Proctor required	Yes	No	Primary exam – no Advanced exam – yes	No
Number of exam questions	90 questions	40 questions ⁴	Primary exam – 40 questions Advanced exam – 70 questions	30 questions ⁴
Certification expiration	5 years*	3 years*	3 years*	3 years
Regulatory				
Accreditation	Fully accredited – ANSI/CFP ²	Online and CA book – fully accredited – ANSI/ASTM ³	N/A	N/A

*Subject to local regulatory and jurisdictional requirements. Check with your local jurisdiction or state restaurant association for confirmation.

Check with your insurance agent – implementing Responsible Alcohol Service training could reduce insurance premiums.

²ANSI/CFP: ServSafe Manager Certification is accredited under the Conference for Protection Standards by the American National Standards Institute.

³ANSI/ASTM: The ServSafe Food Handler program is accredited by the American National Standards Institute under the ASTM International Standard for Certificate Programs.

⁴You can print your certificate online after passing the assessment.

Visit ServSafe.com for more information.

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