Maine Vocational Training

NRAEF ServSafe Standards (2021): Vocational Training

Adopted 2021

Providing Safe Food SS.1	**a.** Identify foodborne illness. SS.1.A
	b. Prevent foodborne illness. SS.1.B
The Microworld SS.2	**a.** Define pathogens. SS.2.A
	b. Define viruses. SS.2.B
	c. Define bacteria. SS.2.C
	d. Define parasites. SS.2.D
	e. Define fungi. SS.2.E
	f. Define biological toxins. SS.2.F
Contamination and Food Allergens SS.3	**a.** Describe contamination. SS.3.A
	b. List food allergens. SS.3.B
The Safe Foodhandler SS.4	**a.** Describe how foodhandlers can contaminate food. SS.4.A
	b. Outline a good personal hygiene program. SS.4.B
The Flow of Food: An Introduction SS.5	**a.** List hazards in the flow of food. SS.5.A
	b. Monitor time and temperature. SS.5.B
The Flow of Food: Purchasing, Receiving and Storage SS.6	**a.** Describe general purchasing and receiving principles. SS.6.A
	b. Describe the storing of food. SS.6.B
The Flow of Food: Pr	**a.** Define types of food preparation. SS.7.A
	Demonstrate the food cooking process. SS.7.B

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	c. Describe the cooling and reheating of food. SS.7.C
The Flow of Food: Service SS.8	**a.** Define food holding. SS.8.A
	b. Describe food serving. SS.8.B
Food Safety Management Systems SS.9	**a.** Outline food safety management systems. SS.9.A
	b. List crisis management steps. SS.9.B
Sanitary Facilities and Equipment SS.10	**a.** Designing a sanitary operation. SS.10.A
	b. List interior requirements for a sanitary operation. SS.10.B
Cleaning and Sanitizing SS.11	**a.** List steps in cleaning and sanitizing. SS.11.A
	b. Describe dishwashing procedures. SS.11.B
	c. Describe cleaning and sanitizing steps in the operation. SS.11.C
Integrated Pest Management SS.12	**a.** Define the Integrated Pest Management (IPM) Program. SS.12.A
	b. Describe the role of the Pest Control Operator (PCO). SS.12.B
Food Safety Regulation and Standards SS.13	**a.** Describe Government Regulation of Food Service Operations. SS.13.A
	b. Define Inspections procedures. SS.13.B
Employee Food Safety Training SS.14	**a.** Design Food Safety Training for Staff. SS.14.A
	b. Design Training Delivery Methods. SS.14.B