

# Instructors: Making the Transition from *ServSafe Sixth Edition Updated with the 2013 FDA Food Code* to *ServSafe Seventh Edition*



## INTRODUCTION

This document will help instructors make the transition from the *ServSafe Sixth Edition (6R) Manager Book Updated with the 2013 FDA Food Code* to the *ServSafe Seventh Edition Manager Book*. It will also help instructors transition from the *ServSafe Sixth Edition (6R) Coursebook Updated with the 2013 FDA Food Code* to the *ServSafe Seventh Edition Coursebook*.

The Seventh Edition books have been updated to reflect a new job task analysis (JTA), and food safety and industry best practices. The JTA process played an instrumental role in the development. Through this process, a group of restaurant and foodservice subject matter experts identified what a restaurant and foodservice manager needs to know to keep food safe.

This document is designed to help you understand where to focus when transitioning to the *ServSafe Seventh Edition*. We recommend that you use the new editions as soon as possible due to the changes and better overall learning experience for your students. In addition, the *ServSafe Food Protection Manager Certification Exam* has been updated to reflect the new *ServSafe JTA* as well as the *2013 FDA Food Code* and its supplement.

Certified *ServSafe* Instructors can also download the revised instructor materials on [ServSafe.com](http://ServSafe.com). These include PowerPoint® presentations, leaders' guides, practice exams, and more.

Topic/Issue/Change	Chapter Reference
<p><b>ServSafe Manager Book Chapter 1—Providing Safe Food</b>  <b>ServSafe Coursebook Chapter 1—Keeping Food Safe</b></p>	
<p>1 Food prepared in a private home was added to the list of unsafe sources when purchasing food.</p>	<p><b>ServSafe Manager Book:</b>  <i>How Food Becomes Unsafe 1.5</i>  <b>ServSafe Coursebook:</b>  <i>How Food Becomes Unsafe 1.5</i></p>
<p>2 The definition of corrective action was added when training and monitoring food handlers. Correcting a situation immediately is called corrective action.</p>	<p><b>ServSafe Manager Book:</b>  <i>Training and Monitoring 1.11</i></p>
<p><b>ServSafe Manager Book Chapter 2—Forms of Contamination</b>  <b>ServSafe Coursebook Chapter 3—Contamination, Food Allergens, and Foodborne Illness</b></p>	
<p>1 The direction to consult the MSDS (SDS), and keep them current and accessible has been removed from chemical contaminants prevention measures.</p>	<p><b>ServSafe Manager Book:</b>  <i>Chemical Contaminants 2.9 (6th Edition 6R)</i>  <b>ServSafe Coursebook:</b>  <i>Chemical Contaminants 3-3 (6th Edition 6R)</i></p>
<p>2 An itchy throat was added to the list of symptoms of an allergic reaction.</p>	<p><b>ServSafe Manager Book:</b>  <i>Allergy Symptoms 2.20</i>  <b>ServSafe Coursebook:</b>  <i>Allergy Symptoms 3.5</i></p>
<p>3 The definition of cross-contact was updated to include food-contact surfaces in addition to food.</p>	<p><b>ServSafe Manager Book:</b>  <i>Kitchen Staff 2.23</i>  <b>ServSafe Coursebook:</b>  <i>Kitchen Staff 3.8</i></p>

Topic/Issue/Change	Chapter Reference
<p><b>ServSafe Manager Book Chapter 3—The Safe Food Handler</b>  <b>ServSafe Coursebook Chapter 4—The Safe Food Handler</b></p>	
<p>1 The definition of the fecal-orate route of contamination was added to situations in which food handlers can contaminate food.</p>	<p><b>ServSafe Manager Book:</b>  <i>Situations That Can Lead to Contaminating Food 3.2</i>  <b>ServSafe Coursebook:</b>  <i>How Food Handlers Can Contaminate Food 4.2</i></p>
<p>2 Wearing and touching a dirty uniform was added to the list of actions that can contaminate food.</p>	<p><b>ServSafe Manager Book:</b>  <i>Actions That Can Contaminate Food 3.3</i></p>
<p>3 The introduction to personal hygiene has been removed.</p>	<p><b>ServSafe Manager Book:</b>  <i>A Good Personal Hygiene Program 3.4 (6th Edition 6R)</i></p>
<p>4 The importance of creating and monitoring a good personal hygiene program was added.</p>	<p><b>ServSafe Manager Book:</b>  <i>Managing a Personal Hygiene Program 3.3</i>  <b>ServSafe Coursebook:</b>  <i>A Good Personal Hygiene Program 4.4</i></p>
<p>5 The requirements for where to wash hands were updated.</p>	<p><b>ServSafe Manager Book:</b>  <i>Where to Wash Hands 3.4</i>  <b>ServSafe Coursebook:</b>  <i>Where to Wash Hands 4.4</i></p>
<p>6 The temperature requirements for hand sinks were removed. The first three steps of the handwashing process were updated.</p>	<p><b>ServSafe Manager Book:</b>  <i>How to Wash Hands 3.5</i>  <b>ServSafe Coursebook:</b>  <i>How to Wash Hands 4.5</i></p>

Topic/Issue/Change	Chapter Reference
<p><b>ServSafe Manager Book Chapter 3—The Safe Food Handler</b> (continued)  <b>ServSafe Coursebook Chapter 4—The Safe Food Handler</b> (continued)</p>	<p><b>(continued)</b></p>
<p>7 There are new requirements for when to wash hands.</p>	<p><b>ServSafe Manager Book:</b>  <i>When to Wash Hands 3.6–3.7</i>  <b>ServSafe Coursebook:</b>  <i>When to Wash Hands 4.6–4.7</i></p>
<p>8 A list of corrective action requirements was added to the section regarding what to do when food is contaminated.</p>	<p><b>ServSafe Manager Book:</b>  <i>Corrective Action 3.7</i>  <b>ServSafe Coursebook:</b>  <i>Corrective Action 4.7</i></p>
<p>9 A directive was added that false fingernails and nail polish can be worn if the food handler wears single-use gloves.</p>	<p><b>ServSafe Manager Book:</b>  <i>Hand-Care Guidelines 3.8</i>  <b>ServSafe Coursebook:</b>  <i>Hand-Care Guidelines 4.8</i></p>
<p>10 Requirements for infected wounds or boils that are open or draining were added.</p>	<p><b>ServSafe Manager Book:</b>  <i>Hand-Care Guidelines 3.8</i>  <b>ServSafe Coursebook:</b>  <i>Hand-Care Guidelines 4.8</i></p>
<p>11 A directive that single-use gloves should be discarded after they are used for one task was added.</p>	<p><b>ServSafe Manager Book:</b>  <i>Single-Use Gloves 3.10</i>  <b>ServSafe Coursebook:</b>  <i>Single-Use Gloves 4.9</i></p>
<p>12 A directive that single-use gloves should be changed after four hours of continuous use was added.</p>	<p><b>ServSafe Manager Book:</b>  <i>When to Change Gloves 3.11</i>  <b>ServSafe Coursebook:</b>  <i>When to Change Gloves 4.11</i></p>
<p>13 The purpose of hair restraints and changing soiled uniforms was added.</p>	<p><b>ServSafe Manager Book:</b>  <i>Work Attire Guidelines 3.15</i>  <b>ServSafe Coursebook:</b>  <i>Work Attire Guidelines 4.12</i></p>
<p>14 There are new requirements for reporting symptoms and illnesses.</p>	<p><b>ServSafe Manager Book:</b>  <i>Reporting Illness 3.17</i>  <b>ServSafe Coursebook:</b>  <i>Reporting Illness 4.14</i></p>
<p>15 Signs of illnesses in food handlers that managers should watch for were added.</p>	<p><b>ServSafe Manager Book:</b>  <i>Watching for Staff Illnesses 3.17</i>  <b>ServSafe Coursebook:</b>  <i>Watching for Staff Illnesses 4.14</i></p>
<p>16 The exclusion/restriction chart for handling illnesses was updated to reflect changes to the requirements of when to restrict or exclude food handlers for medical conditions.</p>	<p><b>ServSafe Manager Book:</b>  <i>Restricting or Excluding Staff for Medical Conditions 3.18–3.19</i>  <b>ServSafe Coursebook:</b>  <i>Restricting or Excluding Staff for Medical Conditions 4.15–4.16</i></p>

Topic/Issue/Change	Chapter Reference
<p><b>ServSafe Manager Book Chapter 4—The Flow of Food: An Introduction</b>  <b>ServSafe Coursebook Chapter 5—The Flow of Food: An Introduction</b></p>	
<p>1 The difference between thermocouples and thermistors was added.</p>	<p><b>ServSafe Manager Book:</b>  <i>Thermocouples and Thermistors 4.7</i>  <b>ServSafe Coursebook:</b>  <i>Thermocouples and Thermistors 5.5</i></p>
<p>2 The steps to calibrate a thermometer using the ice-point method was added.</p>	<p><b>ServSafe Manager Book:</b>  <i>Calibrating Thermometers 4.11</i></p>
<p><b>ServSafe Manager Book Chapter 5—The Flow of Food: Purchasing, Receiving, and Storage</b>  <b>ServSafe Coursebook Chapter 6—The Flow of Food: Purchasing and Receiving</b>  <b>ServSafe Coursebook Chapter 7—The Flow of Food: Storage</b></p>	
<p>1 There are additional requirements when inspecting cans for damage.                  2 The definitions of use-by or expiration, sell-by, and best-by dates were added.</p>	<p><b>ServSafe Manager Book:</b>  <i>Packaging 5.7</i>  <b>ServSafe Coursebook:</b>  <i>Packaging 6.7-6.8</i></p>
<p>3 There are new requirements for handling shellstock identification tags.</p>	<p><b>ServSafe Manager Book:</b>  <i>Documents 5.8</i>  <b>ServSafe Coursebook:</b>  <i>Documents and Stamps 6.8</i></p>
<p>4 Requirements for discarding ready-to-eat TCS food were added.</p>	<p><b>ServSafe Manager Book:</b>  <i>Date Marking 5.11</i>  <b>ServSafe Coursebook:</b>  <i>Date Marking 7.3</i></p>
<p>5 The requirement to monitor and sample temperatures in cold storage has been added.</p>	<p><b>ServSafe Manager Book:</b>  <i>Temperatures 5.13</i>  <b>ServSafe Coursebook:</b>  <i>Temperatures 7.5</i></p>
<p>6 There are new requirements for storing and discarding food items that are damaged, spoiled, or stored incorrectly.</p>	<p><b>ServSafe Manager Book:</b>  <i>Damaged, Spoiled, or Incorrectly Stored Food 5.16</i>  <b>ServSafe Coursebook:</b>  <i>Damaged, Spoiled, or Incorrectly Stored Food 7.6</i></p>

**Topic/Issue/Change**

**Chapter Reference**

**ServSafe Manager Book Chapter 6—The Flow of Food: Preparation**  
**ServSafe Coursebook Chapter 8—The Flow of Food: Preparation**

<p>1 The requirement was added that food must be presented as it was described.</p>	<p><b>ServSafe Manager Book:</b>  <i>General Preparation Practices 6.3</i>  <b>ServSafe Coursebook:</b>  <i>General Preparation Practices 8.3</i></p>
<p>2 A new requirement was added to packaging juice on-site for sale at a later time.</p>	<p><b>ServSafe Manager Book:</b>  <i>Preparation Practices That Have Special Requirements 6.7</i>  <b>ServSafe Coursebook:</b>  <i>Prepping Practices That Have Special Requirements 8.10</i></p>
<p>3 A requirement was added when storing parcooked food.</p>	<p><b>ServSafe Manager Book:</b>  <i>Partial Cooking during Preparation 6.12</i>  <b>ServSafe Coursebook:</b>  <i>Partial Cooking during Prepping 8.14</i></p>
<p>4 A requirement was added that high-risk populations cannot be served unpasteurized milk or juice.</p>	<p><b>ServSafe Manager Book:</b>  <i>Operations that Mainly Serve High-Risk Populations 6.14</i>  <b>ServSafe Coursebook:</b>  <i>Operations that Mainly Serve High-Risk Populations 8.14</i></p>

**ServSafe Manager Book Chapter 7—The Flow of Food: Service**  
**ServSafe Coursebook Chapter 9—The Flow of Food: Service**

<p>1 A requirement was added that high-risk populations cannot be served TCS food without temperature control.</p>	<p><b>ServSafe Manager Book:</b>  <i>Holding Food without Temperature Control 7.3</i>  <b>ServSafe Coursebook:</b>  <i>Holding Food without Temperature Control 9.2</i></p>
<p>2 The statement that handling a dish that does not contain raw meat, seafood, or poultry, but will be cooked to at least 145°F (63°C) was removed.</p>	<p><b>ServSafe Manager Book:</b>  <i>Kitchen Staff Guidelines 7.5 (6th Edition 6R)</i>  <b>ServSafe Coursebook:</b>  <i>Kitchen Staff Guidelines 9-5 (6th Edition 6R)</i></p>

Topic/Issue/Change	Chapter Reference
<p><b>ServSafe Manager Book Chapter 7—The Flow of Food: Service</b>  <b>ServSafe Coursebook Chapter 9—The Flow of Food: Service</b></p> <p style="text-align: right;"><b>(continued)</b></p>	
<p>3 A requirement was added to the storage of serving utensils of non-TCS food items.</p>	<p><b>ServSafe Manager Book:</b>  <i>Kitchen Staff Guidelines 7.6</i>  <b>ServSafe Coursebook:</b>  <i>Kitchen Staff Guidelines 9.6</i></p>
<p>4 The requirements for the height and distance of sneeze guards have been removed.</p>	<p><b>ServSafe Manager Book:</b>  <i>Kitchen Staff Guidelines 7.8 (6th Edition 6R)</i>  <b>ServSafe Coursebook:</b>  <i>Self-Service Areas 9-6 (6th Edition 6R)</i></p>
<p><b>ServSafe Manager Book Chapter 8—Food Safety Management Systems</b>  <b>ServSafe Coursebook Chapter 10—Food Safety Management Systems</b></p>	
<p>1 Active Managerial Control was expanded upon to include steps to implement active managerial control.</p>	<p><b>ServSafe Manager Book:</b>  <i>Active Managerial Control 8.3–8.4</i>  <b>ServSafe Coursebook:</b>  <i>Active Managerial Control 10.3–10.4</i></p>
<p>2 The seven HACCP principles and specialized processing methods were removed in <i>ServSafe Manager</i>.</p>	<p><b>ServSafe Manager Book:</b>  <i>The HACCP Approach, The Seven HACCP Principles, Another HACCP Example, and Specialized Processing Methods and HACCP 8.4–8.10 (6th Edition 6R)</i></p>
<p><b>ServSafe Manager Book Chapter 9—Safe Facilities and Pest Management</b>  <b>ServSafe Coursebook Chapter 11—Safe Facilities and Equipment</b>  <b>ServSafe Coursebook Chapter 13—Integrated Pest Management</b></p>	
<p>1 Information about when to consult the regulatory authority was added to the section regarding making changes to the facility or operation to <i>ServSafe Manager</i>.</p>	<p><b>ServSafe Manager Book:</b>  <i>Interior Requirements for a Safe Operation 9.2</i></p>
<p>2 Requirements for coving were added to flooring to <i>ServSafe Manager</i>.</p>	<p><b>ServSafe Manager Book:</b>  <i>Floors, Walls, and Ceilings 9.2</i></p>
<p>3 Requirements regarding barriers to handwashing sinks were added.</p>	<p><b>ServSafe Manager Book:</b>  <i>Handwashing Stations 9.4</i>  <b>ServSafe Coursebook:</b>  <i>Handwashing Stations 11.8</i></p>

Topic/Issue/Change	Chapter Reference	
<p><b>ServSafe Manager Book Chapter 9—Safe Facilities and Pest Management</b>  <b>ServSafe Coursebook Chapter 11—Safe Facilities and Equipment</b>  <b>ServSafe Coursebook Chapter 13—Integrated Pest Management</b></p>		<p><b>(continued)</b></p>
<p>4 The requirement that handwashing sink signage should be in all languages was removed. The information that some jurisdictions allow the use of automatic handwashing facilities was also removed.</p>	<p><b>ServSafe Manager Book:</b>  <i>Handwashing Stations 9.4 (6th Edition 6R)</i>  <b>ServSafe Coursebook:</b>  <i>Handwashing Stations 11-8 (6th Edition 6R)</i></p>	
<p>5 The definition of potable water was added.</p>	<p><b>ServSafe Manager Book:</b>  <i>Water and Plumbing 9.6</i>  <b>ServSafe Coursebook:</b>  <i>Water Supply 11.15</i></p>	
<p>6 Requirements for on-site septic systems were added.</p>	<p><b>ServSafe Manager Book:</b>  <i>Water and Plumbing 9.6</i>  <b>ServSafe Coursebook:</b>  <i>Water Supply 11.15</i></p>	
<p>7 Requirements for grease maintenance was added to <i>ServSafe Manager</i>.</p>	<p><b>ServSafe Manager Book:</b>  <i>Grease Condensation 9.7</i></p>	
<p>8 A covered receptacle was added as a requirement for women’s restrooms to <i>ServSafe Manager</i>.</p>	<p><b>ServSafe Manager Book:</b>  <i>Indoor Containers 9.9</i></p>	
<p>9 Self-closing doors were added as a requirement to deny pests access to the operation to <i>ServSafe Manager</i>.</p>	<p><b>ServSafe Manager Book:</b>  <i>Deny Access 9.13</i></p>	
<p>10 Live or dead insects or rodents were added as a requirement when looking for signs of pests to <i>ServSafe Manager</i>. Also requirements for applying poisonous or toxic pest-control materials were added.</p>	<p><b>ServSafe Manager Book:</b>  <i>Pest Control 9.13</i>  <b>ServSafe Coursebook:</b>  <i>Using and Storing Pesticides 13.9</i></p>	
<p><b>ServSafe Manager Book Chapter 10—Cleaning and Sanitizing</b>  <b>ServSafe Coursebook Chapter 12—Cleaning and Sanitizing</b></p>		
<p>1 A variety of cleaner types were added to <i>ServSafe Manager</i>.</p>	<p><b>ServSafe Manager Book:</b>  <i>Cleaners 10.2</i></p>	
<p>2 Test kit availability was added as a requirement.</p>	<p><b>ServSafe Manager Book:</b>  <i>Sanitizer Effectiveness 10.3</i>  <b>ServSafe Coursebook:</b>  <i>Sanitizer Effectiveness 12.5</i></p>	
<p>3 Requirements for surfaces that do not touch food were added.</p>	<p><b>ServSafe Manager Book:</b>  <i>How and When to Clean and Sanitize 10.4</i>  <b>ServSafe Coursebook:</b>  <i>How and When to Clean and Sanitize 12.6</i></p>	

Topic/Issue/Change	Chapter Reference
<p><b>ServSafe Manager Book Chapter 10—Cleaning and Sanitizing</b>  <b>ServSafe Coursebook Chapter 12—Cleaning and Sanitizing</b></p>	<p><b>(continued)</b></p>
<p>4 When to take corrective action when cleaning and sanitizing surfaces was added.</p>	<p><b>ServSafe Manager Book:</b>  <i>Cleaning and Sanitizing Surfaces 10.4</i>  <b>ServSafe Coursebook:</b>  <i>How to Clean and Sanitize 12.6</i></p>
<p>5 Another requirement was added to when to clean and sanitize food-contact surfaces.</p>	<p><b>ServSafe Manager Book:</b>  <i>When to Clean and Sanitize 10.6</i>  <b>ServSafe Coursebook:</b>  <i>When to Clean and Sanitize 12.8</i></p>
<p>6 The requirements for preparing to clean items in the dishwashing machine were changed. The requirements for storing and stacking items when removed from a dishwashing machine were changed.</p>	<p><b>ServSafe Manager Book:</b>  <i>Dishwasher Operation 10.9, 10.10</i>  <b>ServSafe Coursebook:</b>  <i>Dishwashing Machine Operation 12.10</i></p>
<p>7 The first step of the cleaning and sanitizing process has been changed. A requirement for drying items cleaned and sanitized in a three-compartment sink was added. The exception in the fourth step of cleaning and sanitizing in a three-compartment sink was removed.</p>	<p><b>ServSafe Manager Book:</b>  <i>Cleaning and Sanitizing in a Three-Compartment Sink 10.11, 10.9 (6th Edition 6R)</i>  <b>ServSafe Coursebook:</b>  <i>Cleaning and Sanitizing in a Three-Compartment Sink 12.11, 12-10 (6th Edition 6R)</i></p>
<p>8 Requirements for wet and dry wiping cloths were added.</p>	<p><b>ServSafe Manager Book:</b>  <i>Wiping Cloths 10.14</i>  <b>ServSafe Coursebook:</b>  <i>Using Wiping Cloths 12.12</i></p>
<p>9 An updated definition of nonfood-contact surfaces and requirements for cleaning them was added.</p>	<p><b>ServSafe Manager Book:</b>  <i>Cleaning the Premises 10.14</i>  <b>ServSafe Coursebook:</b>  <i>Cleaning Nonfood-Contact Surfaces 12.13</i></p>
<p>10 Requirements and procedures for cleaning up after people who get sick in the operation were added.</p>	<p><b>ServSafe Manager Book:</b>  <i>Cleaning up After People Who Get Sick 10.15</i>  <b>ServSafe Coursebook:</b>  <i>Cleaning up After People Who Get Sick 12.13</i></p>
<p>11 Requirements were added to the storage of cleaning tools and supplies section.</p>	<p><b>ServSafe Manager Book:</b>  <i>Storing Cleaning Tools and Supplies 10.15</i>  <b>ServSafe Coursebook:</b>  <i>Storing Cleaning Tools and Supplies 12.14</i></p>

Topic/Issue/Change	Chapter Reference
<p><b><i>ServSafe Manager Book Chapter 10—Cleaning and Sanitizing</i></b>  <b><i>ServSafe Coursebook Chapter 12—Cleaning and Sanitizing</i></b></p>	<p><b>(continued)</b></p>
<p><b>12</b> The requirements for using, storing, and labeling chemicals were updated.</p>	<p><b><i>ServSafe Manager Book:</i></b>  <i>Using Foodservice Chemicals 10.16</i>  <b><i>ServSafe Coursebook:</i></b>  <i>Using Foodservice Chemicals 12.14–12.15</i></p>
<p><b>13</b> The requirements for Material Safety Data Sheets were removed.</p>	<p><b><i>ServSafe Manager Book:</i></b>  <i>Using Foodservice Chemicals 10.14 (6th Edition 6R)</i>  <b><i>ServSafe Coursebook:</i></b>  <i>Material Safety Data Sheets 12-14 (6th Edition 6R)</i></p>
<p><b>14</b> The requirements for identifying what should be cleaned in a Master Cleaning Schedule were updated.</p>	<p><b><i>ServSafe Manager Book:</i></b>  <i>Creating a Master Cleaning Schedule 10.17</i>  <b><i>ServSafe Coursebook:</i></b>  <i>Creating a Master Cleaning Schedule 12.16</i></p>