



What's New in the Fifth Edition

ServSafe® Fifth Edition texts have been updated to reflect the latest food safety science based on the 2007 Supplement to the *2005 FDA Food Code*, a new job task analysis, and instructional design best practices used in the industry today. As you transition to ServSafe Fifth Edition, you are strongly encouraged to thoroughly review the new materials and ensure your lesson plan reflects this important new information. These updates may also be included in the ServSafe Food Protection Manager Certification Examination.

Changes and Alignment to the *FDA Food Code*

"TCS Food" Replaces "Potentially Hazardous Food"

The ServSafe materials will now use the term *TCS food* instead of *potentially hazardous food* to address food that requires time and temperature control for safety. This move better aligns the ServSafe materials with the *FDA Food Code*.

Cut Tomatoes

Based on input from the 2006 Conference for Food Protection, cut tomatoes have been added to the list of TCS food in the 2007 Supplement to the *2005 FDA Food Code*. This addition will be reflected in the ServSafe materials.

Shellstock Identification Tags

Based on input from the 2006 Conference for Food Protection, the 2007 Supplement to the *2005 FDA Food Code* now states that containers of raw shucked shellfish must have either a sell-by or a best-if-used-by date on the container. The date when the last shellfish from the container is sold or served must be recorded on the shellstock tag. Operators must then keep the tags on file for 90 days from the date recorded on the tag. The ServSafe materials have been updated to reflect these changes.

New ServSafe Job Task Analysis Changes

The job task analysis (JTA) is the foundation on which the ServSafe program is built. A committee of food safety professionals representing foodservice, regulatory, and academic interests identifies the knowledge, skills, and abilities required by today's person-in-charge in foodservice operations to serve food safely. Industry users and food safety experts then validate these tasks to ensure they represent what a person-in-charge needs to know to serve food safely and protect the public from foodborne illness.

The result is an outline that guides our instructional designers and exam developers. This JTA is the basis of the ServSafe course and exam, with the two components developed independently of each other.

The accrediting body for the ServSafe program, the American National Standards Institute-Conference for Food Protection (ANSI-CFP), requires the JTA to be updated every five years. The ServSafe JTA is revisited every two years to keep pace with changes in food safety science and each update to the *FDA Food Code*. For more information on ServSafe examination development, please visit www.servsafe.com/downloads/pdf/SSED_FAQ.pdf.

The new ServSafe JTA process resulted in the following content changes to the ServSafe Fifth Edition training materials.

Purchasing, Receiving, and Storage

The content associated with purchasing, receiving, and storage has been updated and refreshed. In *ServSafe Essentials*, the content has been streamlined to provide general receiving and storage guidelines for food, while focusing on TCS food and those items that require specific receiving and storage handling. As a result, the topics of purchasing, receiving, and storage have been combined into one chapter in this book.

Microbiology

The content addressing pathogens and biological toxins has been reorganized and updated.

- All content associated with pathogens and biological toxins has been combined into a single chapter.
- Pathogens and toxins are no longer grouped according to illness; they are now grouped by critical prevention measure.
- The list of bacterial and parasitic diseases has been fine-tuned and streamlined to reflect those of most concern to the foodservice industry.
- The content and format have been refreshed and updated.

Public Health Interventions

Content has been added to address the FDA's public health interventions.

Food Allergens

Allergens are an issue of increased concern to the foodservice industry. To address this fact, the *ServSafe* materials include the following changes.

- Information has been added to address the prevention of cross-contact of food with potential food allergens during the preparation of food for customers with a food allergy.
- Content has been clarified about cooking potential food allergens in oil.

Consumer Advisory

Many regulatory authorities require foodservice establishments to inform customers of potential risks associated with eating raw or undercooked food. The content now defines the concept of a consumer advisory as well as the two means of compliance through disclosure and reminders.

Additional Updates

Food Supply Chain

To address recent foodborne-illness outbreaks associated with the food supply chain, content was added describing general criteria on how to choose an approved supplier and how to purchase food with food safety in mind.

Viruses

Viruses are the leading cause of foodborne illness. To acknowledge this fact, viruses are now the first pathogen discussed in chapter 2, The Microworld. Further, *ServSafe Essentials* now includes examples of how to prevent the spread of viruses, and examples of foodborne illnesses caused by viruses have also been added throughout the text to illustrate the importance of controlling these pathogens.

Inspection Process

Information about the inspection process has been updated and refreshed.

Crisis Management

The content of the crisis-management information in both *ServSafe Essentials* and *ServSafe Coursebook* has been updated to focus on how to prepare, respond, and recover from a foodborne-illness outbreak. Additional information has been added to *ServSafe Coursebook* about how to respond to crises involving power outages, water service interruptions, fires, and floods.

High-Risk Populations

Information about the risks associated with certain food-preparation methods for high-risk populations has been updated in *ServSafe Essentials*. In addition, content addressing the reasons why high-risk populations are at an increased risk for foodborne illness has been updated in both *ServSafe Essentials* and *ServSafe Coursebook*.

Special Topics

To address emerging food safety and other food-related issues, *ServSafe Coursebook* has been updated to address the topics of organic produce and acrylamide.

Additional Resources

The additional resources sections at the end of each chapter in *ServSafe Coursebook* have been rewritten and updated.

Restructuring of Chapter Content

As a result of the *FDA Food Code* updates, JTA changes, and instructional design changes, content has shifted as follows.

- Content in both *ServSafe Essentials* and *ServSafe Coursebook* addressing the topic of TCS and ready-to-eat food has been moved from chapter 1, Providing Safe Food, to chapter 2, The Microworld, where it better aligns with the concept of FAT TOM.
- In both *ServSafe Essentials* and *ServSafe Coursebook*, information about biological toxins has been moved from chapter 3, Contamination and Food Allergens, to chapter 2, The Microworld.
- The topics of purchasing, receiving, and storage have been combined into one chapter, chapter 6, The Flow of Food: Purchasing, Receiving, and Storage, in *ServSafe Essentials*.
- The concepts of hot- and cold-holding TCS food has been combined into one section on holding food in both *ServSafe Essentials* and *ServSafe Coursebook*.
- The cooking temperatures in *ServSafe Essentials* have been streamlined and organized by temperature.
- Content addressing facility design and maintenance, cleaning and sanitizing, and pest management previously combined into one chapter has been split into three chapters in *ServSafe Essentials*.

ServSafe Essentials Redesign Highlights

Common Workforce Language

ServSafe Essentials has been written using common workforce language to make the content easy to read, digest, and retain.

Units

ServSafe Essentials is divided into four units. Each unit has an introduction page that shows you the chapters in that unit. It also shows you icons for the major topics that are in each chapter. Icons are used throughout each chapter of the unit, appearing on the opening page, the beginning of each major topic, and chapter summary and review activities pages.

Standardized Page Layouts

All new, redesigned page layouts have been standardized to enable the student to focus on learning the concepts presented in the book. Within the new page design, charts, illustrations, and tables have also been updated to present or organize content in a manner easier for the student to learn.

In the News

This new feature is a real-world story that introduces every chapter. It shows how practicing food safety the right way or the wrong way can positively or negatively affect an operation. What happens in the story relates to the concepts in the chapter.

Learning Objectives

Based on instructional design best practices, learning objectives have been written in terms of the learner. They are now found in “You Can Build on This” or “You Can Prevent This,” which appear immediately after the In the News section.

Content from Earlier Chapters

This new feature reduces repetition by highlighting key concepts that are important definitions or explanations presented earlier in the book. They are important for understanding the content in the chapter.

Photos

New photos are close up and shown from the employee's perspective, providing visual examples of key principles in the book. Some of the photos show you what you should do, while others show you what you shouldn't do. If the photo is a negative practice, it has a red X in the left corner, meaning that this practice should never be done. When both good and bad practices are shown together, the positive practice has a green check mark in the left corner.

Pathogen Prevention Icon

The new "Pathogen Prevention" icons highlight actions to take to prevent a specific pathogen from growing to levels that will make people sick. They assist in linking concepts learned in chapter 2, The Microworld, to concepts presented in the remainder of the book.

Activities

New "Apply Your Knowledge" activities now appear at the end of each major topic to allow students to practice what they learned.

Chapter Review Activities

Chapter review activities now conclude every chapter. They reinforce all key objectives in the chapter by having students identify the errors made by the foodhandler in each story and the practices that the staff should have followed.

Study Questions

Multiple-choice study questions are based on key food safety principles. They allow students to practice and assess their knowledge. Questions are written in the same style as the ServSafe Food Protection Manager Certification Examination, which helps students prepare for the exam.