

# ServSafe Manager Certification

**Aligned Program of Study:** Culinary Arts

## Description

The ServSafe Manager Certification, which is accredited by the American National Standards Institute (ANSI) under the Conference for Food Protection Standards, ensures that a manager or leader has sufficient food safety knowledge to prevent the spread of foodborne illnesses. Students who pass the 90-question, multiple-choice exam with a minimum score of 75% will receive a ServSafe Manager Certification and wallet card. Students can opt for the training and exam options—either in-person or online—that work best for them and may mix formats; for example, they can take an instructor-led course and an online exam. If they do not pass the exam with a minimum score of 75%, students must retake the exam (preferably within 90 days) but can re-take the exam no more than four times in twelve months.

ServSafe Manager Certifications are valid for five years from the exam date. However, since state or employer requirements may vary, check the Tennessee regulatory requirements or contact the local health department for detailed information.

## Certification Information

Test Owner

National Restaurant Association

(202) 331-5900 or 1-800-424-5156

<https://www.restaurant.org>

Testing Sites/Centers

Students may take the exam either online or in-person. If in-person, they must take the exam with a registered ServSafe Proctor and may not order and proctor their own exam. You can access more information on finding a ServSafe Proctor [here](#).

Registration Procedures

Once the student has an instructor or proctor, they will need to determine what format they would like to take both the class and exam. Students can explore all options [here](#).

## Preparing to offer the certification

Required Instructor Qualification

Prior to registering and/or paying for a class or exam, students should verify through independent sources or a ServSafe representative to determine if an individual is affiliated with a legitimate business.

Exam Details

Both in-person and online formats are available. The exam consists of 90 multiple-choice questions (10 questions are for research purposes), and students must pass the exam with a score of 75% or higher to receive their certification.

Materials and Resources

Students can purchase the ServSafe book and study materials through the [ServSafe website](#).

#### Vendor

TDOE does not currently have a data-sharing agreement with any vendor for this certification, therefore the burden of proof to provide evidence of earning the certification will be on the school system.

Identified Vendors	Contact Information
<a href="#">National Restaurant Association ServSafe</a>	National Restaurant Association 1-800-765-2122 <a href="https://www.servsafe.com">https://www.servsafe.com</a> <a href="mailto:servicecenter@restaurant.org">servicecenter@restaurant.org</a>