



Informational Session

Presented By:
Patricia Twymon
Certified Instructor & Proctor

IT's The LAW

- Law requires all food handlers in the state of Illinois have ANSI Accredited Food Handler Training as of July 1, 2014.
- A food handler is defined by law as a person who works in a food facility and performs any duties that involve the preparation, storage or service of food in a food facility to include a child care center or home.
- To learn more about the Illinois Food Handler regulation, visit the Illinois Restaurant Association Education page at <http://www.illinoisrestaurants.org/?page=FoodSafetyChangesHdl>.

Purpose

- Due to our inability to meet face-to-face for this mandatory training, it has been decided to offer it online until we can come together again.
- The purpose of this training is to go through the process of completing the Food-Handler training online through ServSafe. Once this informational session has ended, you will have the opportunity to decide if you would like to have this training sent to you, or wait until it is available in a face-to face format.

Objectives

- After completion of this session, participants will gain knowledge and complete the following through the use of lecture, pictures, and visiting the website:
 - Locate and retrieve the email to access ServSafe
 - Create log-on information
 - Retrieve online Food-Handler PowerPoint
 - Complete PowerPoint
 - Complete the assessment.
 - Retrieve certificate

ServSafe Email



ServSafe - National Res... ★ New course available for y

Email Body



To: twmonpat@gmail.com

Dear twmonpat@gmail.com,

Patricia Twymon has assigned the following ServSafe course or examination to you:

ServSafe Food Handler Course and Assessment - 2017 Food Code Update

To access your course or examination:

1. Go to [ServSafe.com/ss/FoodHandler](https://www.servsafe.com/ss/FoodHandler). You will be prompted to login with your existing ServSafe User ID and Password. If you do not have a ServSafe User ID and Password, you will need to register as a **ServSafe.com** user.
2. Copy and paste the Course Access Key below and select the Redeem button. Keys are case sensitive and must include all dashes.
3. Your course will become available and you will be able to launch it from the My Courses tab.
4. The course will expire 60 days from the day you launch it.
5. In order to get the most out of your Online Courses, please visit our [Course Management Resource Center](#)

The Course Access Key below will also give you access to the course's online exam.

Course Access Key **8240-U0N1-P195-97S3**

Thank you for choosing the National Restaurant Association for your training and certification needs.

If you need any assistance or have any questions, visit [Customer Assistance](#) on **ServSafe.com**. Please see below for the National Restaurant Association contact information and business hours.

Service Center

National Restaurant Association

233 South Wacker Drive, Suite 3600

Chicago, Illinois 60606-6383

Business hours: 8:00 a.m. to 6:30 p.m. CST

Phone: (800) 765-2122 ext. 36703

In Chicago: (312) 715-1010 ext. 36703

Login

servsafe.com/access/SS/UserProfile/UserLogin/?SiteName=FoodHandler



SERVSAFE MANAGER SERVSAFE FOOD HANDLER SERVSAFE ALCOHOL SERVSAFE ALLERGENS INSTRUCTORS/PROCTORS SERVSAFE WORKPLACE ADMINISTRATION

LOGIN

[FORGOT USER ID](#)

[FORGOT PASSWORD](#)

Are you an **EXISTING USER** or a **TAX-EXEMPT ENTITY**?

FIRST NAME *

M.I.

LAST NAME *

TITLE

COMPANY NAME

COUNTRY *

UNITED STATES



You made it!

① GETTING STARTED GUIDE

WELCOME STEVEN

CERTIFICATES

SCORES



SERVSAFE MANAGER

SERVSAFE FOOD HANDLER

SERVSAFE ALCOHOL

SERVSAFE ALLERGENS

INSTRUCTORS/PROCTORS

SERVSAFE WORKPLACE

ADMINISTRATORS

Get Certified at Home

Online Proctoring is Now Available!

SCHEDULE YOUR FOOD PROTECTION MANAGER CERTIFICATION
EXAM AT A TIME THAT'S CONVENIENT FOR YOU.

BUY NOW

Welcome!



Welcome, Steven!

Manage your courses, view your certificates and access more ServSafe resources here.

Please select a role to the right to view the resources that correspond to your specific role.

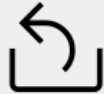


STUDENT



STUDENT

Where do you go from here?



DASHBOARD HOME



MY ONLINE COURSES



MY EXAM SCORES



MY CERTIFICATES



PRINT-BASED EXAM SCORES



TAKE ONLINE EXAM

Start Your Course

HOME / MY ONLINE COURSES

Have questions on how to Start or Manage your Course(s)? Find the answers in our [Course Management Overview](#).

MY COURSES

START YOUR COURSE

View online course hardware and software [requirements](#).

Click on launch button next to the name of the course. If you do not have a course, redeem your Course Key below.

Our records indicate that you do not have any courses assigned. You may need to [purchase a course](#). Or, if you have been provided with a course access key, you may redeem it below.

Course / Course Key	Status	Expiration date	Actions
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REDEEM COURSE KEY

If you do not see your assigned course, enter your Course Key below.

ENTER YOUR COURSE KEY

8240-U0N1-P195-97S3

REDEEM

Need Help?

ABOUT

[About Us](#)

[Contact Customer Care](#)

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[Press Room](#)

ACCOUNT

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[Print Certificates](#)

[My Dashboard](#)

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[ServSafe Workplace](#)

[Other Products](#)

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EMAIL ADDRESS

SUBSCRIBE

Contact Customer Care or Chat

Customer Care Hours: Monday-Friday from 8 a.m. to 9 p.m. EDT. For faster service, we encourage you to chat or text us.

Media Inquiries: If you have a media inquiry, please contact the National Restaurant Association Communications team at media@restaurant.org. Please include a description of your story, your questions and your deadline.

If you are a Instructor/Proctor, please the [Information and FAQs page](#) for important servicing updates and best practices for keeping you and your students safe.



Need to Reach Us?

Chat:

[Click here to chat](#)

Phone: 800-765-2122

Text: 800-765-2122



Instructor Support

CONTINUE

 Live Chat

Accepting Terms

National Restaurant Association Solutions, LLC (“NRA Solutions”) is exclusively licensed to implement the ServSafe® Food Handler Online Course (“ServSafe Food Handler Course”), owned by the National Restaurant Association Educational Foundation (“NRAEF”). By accessing and/or using the ServSafe Food Handler Course you signify your assent to the following terms and conditions of use. If you do not agree to the terms and conditions, please do not access and/or use the ServSafe Food Handler Course.

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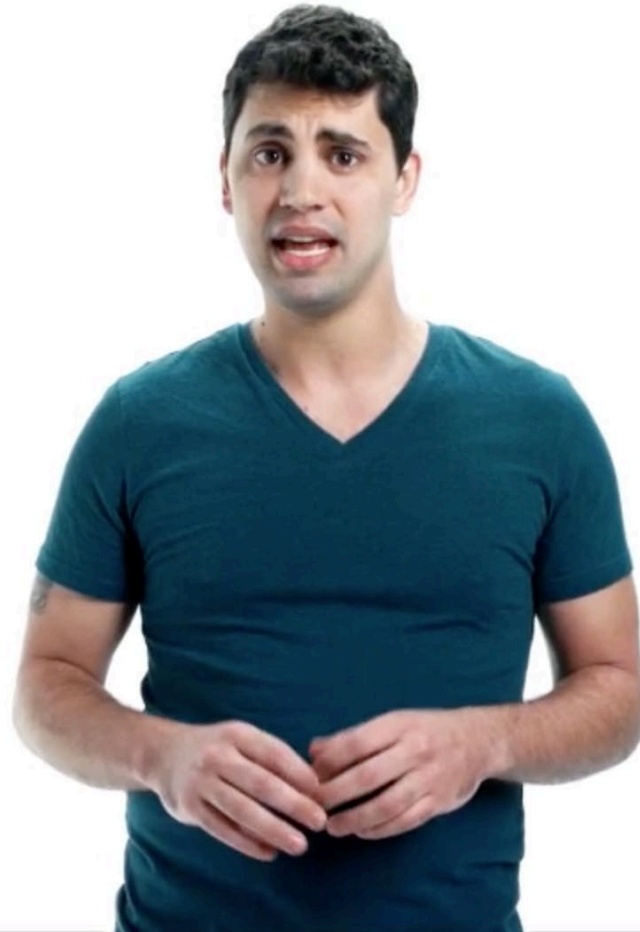
DON'T ACCEPT



ACCEPT

You are Now In The Session

Completed 



settings

resources

MENU



5 Modules

Module 1
Food Safety
Is Important

Module 2
Good
Personal Hygiene

Module 3
Controlling Time
and Temperature

Module 4
Preventing
Cross-Contamination

Module 5
Cleaning
and Sanitizing

Sample Slides

Completed

Which person needs to wash their hands?



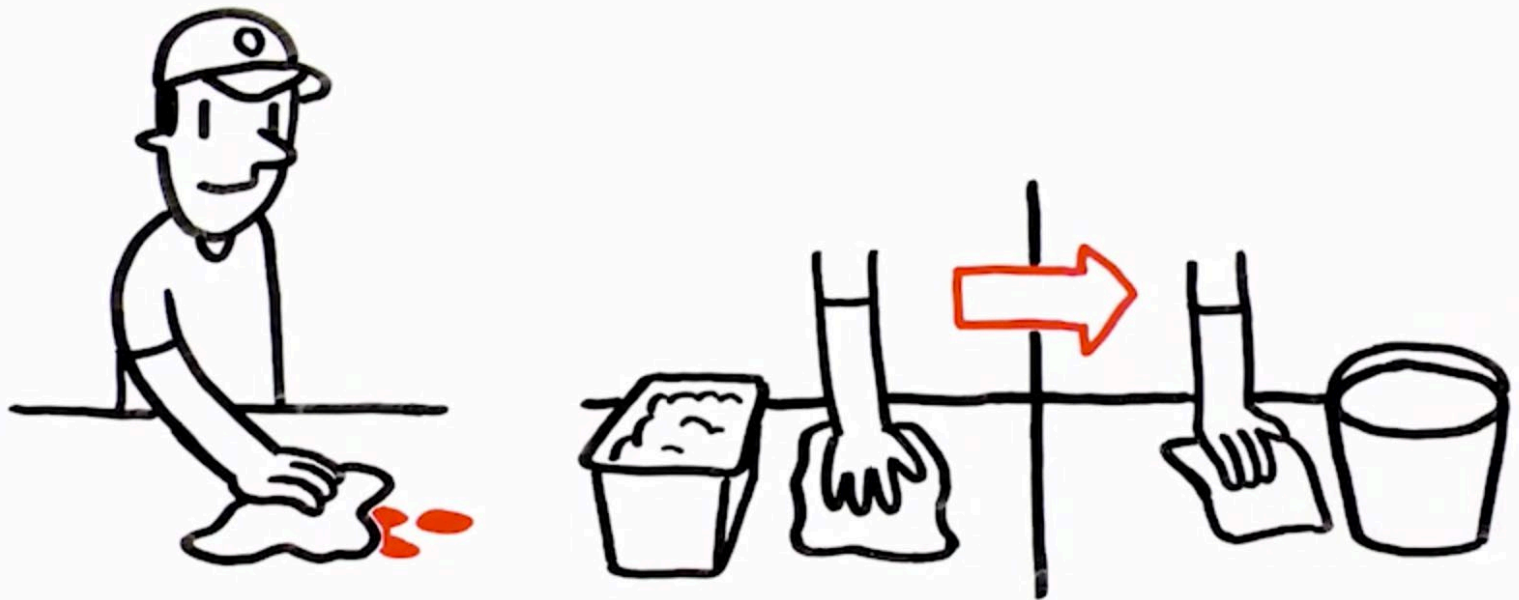
Sample Slide

Have you heard of the
temperature danger zone?

YES

NO

Sample Slide



Last Slide Before Assessment

Completed 

YOU ARE NOW READY TO TAKE THE ASSESSMENT.

Once you pass the assessment, you'll be able to download and/or print your ServSafe Food Handler Certificate until it's expired by going to [ServSafe.com/foodhandler](https://www.servsafe.com/foodhandler). Additional instructions on how to print your ServSafe Food Handler Certificate will be given immediately after you pass the assessment.

Click the button labeled "Start Assessment" below.

GOOD LUCK!

START
ASSESSMENT



The top of the Examination Form

Course: ServSafe Food Handler Course and
Assessment

EXAMINATION FORM

Disclaimer: By filling out this Examination sheet, the examinee (test-taker) authorizes the National Restaurant Association Solutions or its designees to release score information to appropriate sources, including the examinee, the examinee's instructor/proctor, the examinee's employer, and all the appropriate health/regulatory agencies.

EXAMINEE PERSONAL INFORMATION

By completing the ServSafe Food Handler Course and Assessment I agree that I will not:

- Share answers during the assessment
- Copy answers from another person during the assessment
- Take the assessment for someone other than myself
- Cheat on the assessment
- Do anything that would compromise the integrity of the ServSafe Food handler program

Violating this code of conduct means your assessment may not be scored or your certificate may be revoked.

You are required to report any instances of cheating to the Program Compliance Department at 888.291.6462.

I accept the Code of Conduct

CONTINUE

Sample Assessment Question

MARK FOR REVIEW

Question 20 of 50

20. Food handlers must wash their hands before which activity?

- Answering the phone
- Using the restroom
- Putting on gloves
- Taking out the garbage

QUESTION/ANSWER REVIEW


PREVIOUS

NEXT

You have reached the end of this Examination. Please review your questions and answers for accuracy and completeness.

When you have finished click "Finish".

You will then be presented with pass/fail result and important score and certificate information.

Marked?	Answered?	#	Question
	Yes	1	Food handlers must tell their managers when they have which symptom?
	Yes	2	Before placing it in the steam table, chili must be reheated to what minimum internal temperature for 15 seconds?
	Yes	3	A server is not sure if a dish contains a food allergen. What should the server tell the customer?
	Yes	4	What does sanitizing do?
	Yes	5	A food handler has finished grilling a chicken breast for a

Congratulations!

Exam Access Code	8240-U0N1-P195-97S3
Course	ServSafe Food Handler Course and Assessment
Exam Session Number	731965

Congratulations! You have passed this Examination!

The above result is presented for your information only and is not deemed official until detailed results appear on our website. Print outs of this screen are not deemed official proof of passing this Examination.

To Receive your Official Certificate

You may download your Certificate of Achievement on [My Certificates](#) and click on the "Print My Certificate" link in the left navigation bar of the Web Site.

Your Certificate

MY CERTIFICATES



STUDENT

HOME / MY CERTIFICATES

To download or print your certificate, click on "view". You may need to turn off your browser's pop-up blockers to view or print your certificate. Please note, your certificate is typically available to view or download shortly after passing the exam, but it can take up to 24 hours after receiving an email titled "Your exam score is now available".

Certificate ID	Curriculum
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4836667	ServSafe Food Handler	VIEW OR PRINT CERTIFICATE	EMAIL THIS CERTIFICATE
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Sample Certificate

Certificate of Achievement



#0655
ASTM E2659
Certificate Issuer

This certificate is awarded to
STEVEN TWYMON

Congratulations! You have completed

ServSafe® Food Handler
Employee Food Safety Online Course and Exam

National Restaurant Association

233 S. Wacker Drive, Suite 3600

Chicago, IL 60606-6383

800.765.2122 in Chicago area 312.715.1010

Restaurant.org | ServSafe.com

Certificate Number **4836667** Date **11/19/2020**

Expiration Date **11/19/2023**



What happens if I don't pass?

- If you don't pass the first time, you will have 2 more times to try. Passing is 75% or better.
- You will be able to view the session again and retake the assessment.
- Remember, the class once opened will only last for 60 days from the date you open it. You will get an email from ServSafe 10 days and again 2 days before expiration.
- If you are having difficulties with the site, please call Customer Care.

Thank You For Listening
Are There Any Questions?

