



Fulton County Board of Health  
Environmental Health Services  
10 Park Place South, SE, 4<sup>th</sup> Floor  
Atlanta, Georgia 30303  
Telephone: (404) 613-1303 Fax: (404) 612-2280

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**FULTON COUNTY DEPARTMENT OF HEALTH SERVICES**  
(Class location as listed on the ServSafe Seminar flier)

**SERVSAFE Class Preparation**

**For Each SERVSAFE MANAGER 7<sup>th</sup> Edition Textbook Chapter:**

1. Read, study and understand **Apply Your Knowledge** where indicated;
2. Understand each **Chapter Summary**
3. Circle the best answer to each multiple-choice question in the **Study Questions** section.

**Study!**

The microbiological terms will be simplified in class through word association and discussion. Know enough information to be able to answer the questions at the end of each section without looking at the answers.

ALL TEMPERATURES ARE VERY IMPORTANT. Study!

**Class Day Schedule** (*with 5 – 10 minute breaks as needed*)

<b>8:30 - Noon</b>	<b>Power Point Presentation of the ServSafe Essentials Book</b>
<b>12:00 - 1:00</b>	<b>Lunch</b> ( <i>on your own</i> )
<b>1:00 – 3:30</b>	<b>Power Point Presentation of the ServSafe Essentials Book</b>
<b>3:30 - 4:30</b>	<b>45 question practice test</b> ( <i>Any question missed will be discussed</i> )
<b>4:30 - 5:30</b>	<b>SERVSAFE Examination</b>

After testing, **both the re-sealed examination booklet and the completed scantron answer sheet MUST be returned to the proctor,** or neither score nor certificate will be issued. Everything is sent to the National Restaurant Association Educational Foundation (NRAEF) where the examinations are scored. The scores can be accessed via the NRAEF website in two (2) weeks. Certificates are sent to the proctor within three weeks after the examination.

**Free Parking** at the North Fulton Government Center and Adamsville locations

**NICOLE WATTS – OFFICE (404) 612-1859 Cell Phone: 404-583-5008**  
**Environmental Health Services Division, Health Education**  
**Front Desk – (404) 613-5579**



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## **STUDY GUIDE**

Ideal pH for growth	4.6 to 7.5
Water Activity for maximum growth	.85 or higher
Temperature Danger Zone (TDZ)	41 – 135 °F
Time inside TDZ (Maximum)	4 hours
Bi-metallic thermometer temperature range	0 – 220 °F

### **RECEIVING TEMPERATURES**

Poultry	41 °F
Fish	41 °F
Live Shellfish	45 °F ( <i>Store at 41 °F within 4 hours</i> )
Crustacea (processed)	41 °F
	<i>(Live Crustacea, must be received alive.)</i>
Shell Eggs	45 °F ( <i>Store a 41 °F within 4 hours</i> )
Milk	45 °F ( <i>Store a 41 °F within 4 hours</i> )
Dairy	41 °F
Produce	Variable
Refrigerated Food	41 °F
MAP, Vacuum or Sous Vide	41 °F
UHT (aseptically packaged)	Room Temp
UHT (not aseptically packaged)	41 °F
Potentially hazardous hot food	135 °F or higher

### **FACILITY and EQUIPMENT TEMPS**

Freezer	Zero (0) °F or lower
Refrigeration	41 °F or lower
	<i>(Air temp should be 39 or lower; hang thermometer in warmest part of the unit)</i>
Dry Storage	50 – 70 °F
Dry Storage humidity	50% - 60%

### **MINIMUM INTERNAL COOKING TEMPS**

Poultry	165 °F for 15 seconds
Stuffing and stuffed meats	165 “ “ “
Previously cooked food (Reheating)	165 “ “ “
Ground Meats	155 °F for 15 seconds
Injected Meats	155 “ “ “
Pork, Beef, Veal, Lamb (steaks/chops)	145 °F for 15 seconds
Fish	145 °F “ “ “
Roasts	145 °F “ 4 minutes

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Shell Eggs (for immediate use)	145 °F for 15 seconds
Shell Eggs (for hot holding)	155 °F for 15 seconds
Fruits and Vegetables (for hot holding)	135 °F
Ready to eat foods (for hot holding)	135 °F for 15 seconds
Microwave TCS Foods	165 °F, then hold for 2 minutes
<i>(Rotate /stir halfway through cooking process)</i>	
<b>TWO STAGE COOLING</b>	135 – 70°F within 2 hours, then 70 – 41 °F within the next 4 hours
<b>CLEANING</b>	
Sanitizer temperature range	55 – 120 °F
High Temperature Machines	180 °F (for final rinse)
3-Compartment Sink Wash temperature	110 °F
Heat Sanitizing	171 °F (Soak at least 30 seconds)
Chlorine ( <i>Water temperature</i> )	≥ 100 °F (≥7 sec)

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Potentially Hazardous Foods now referred to as  
Time/Temperature Control for Safety (TCS) Foods