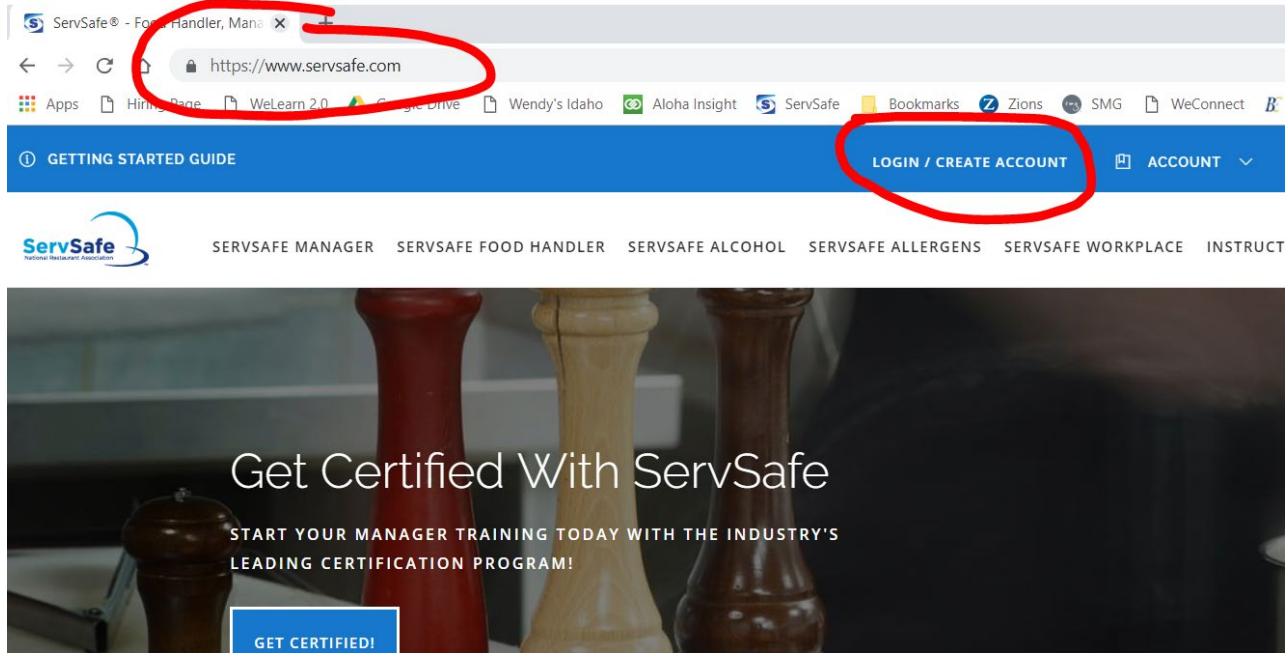
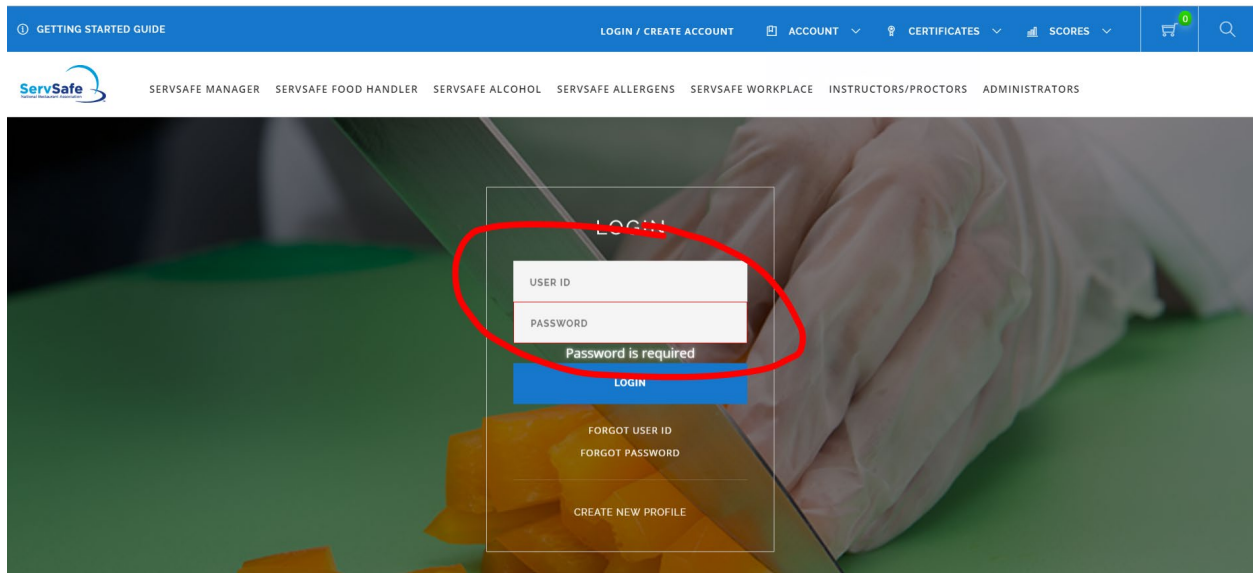


Serv Safe steps to log in and begin course

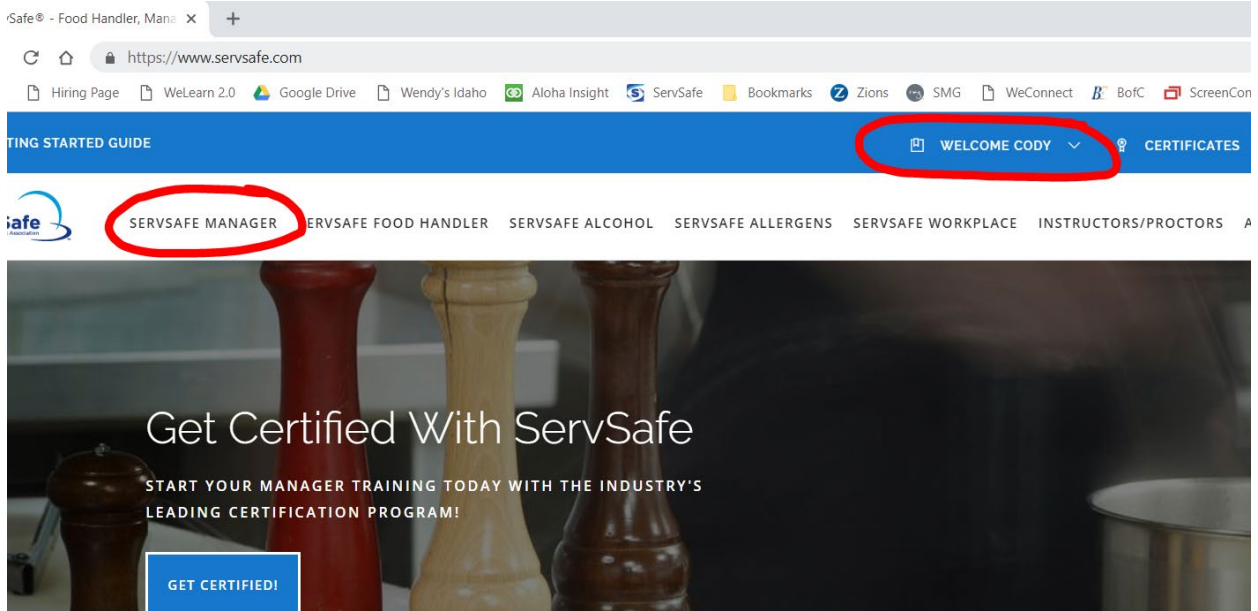
On your stores tablet go to www.servsafe.com and click on login.



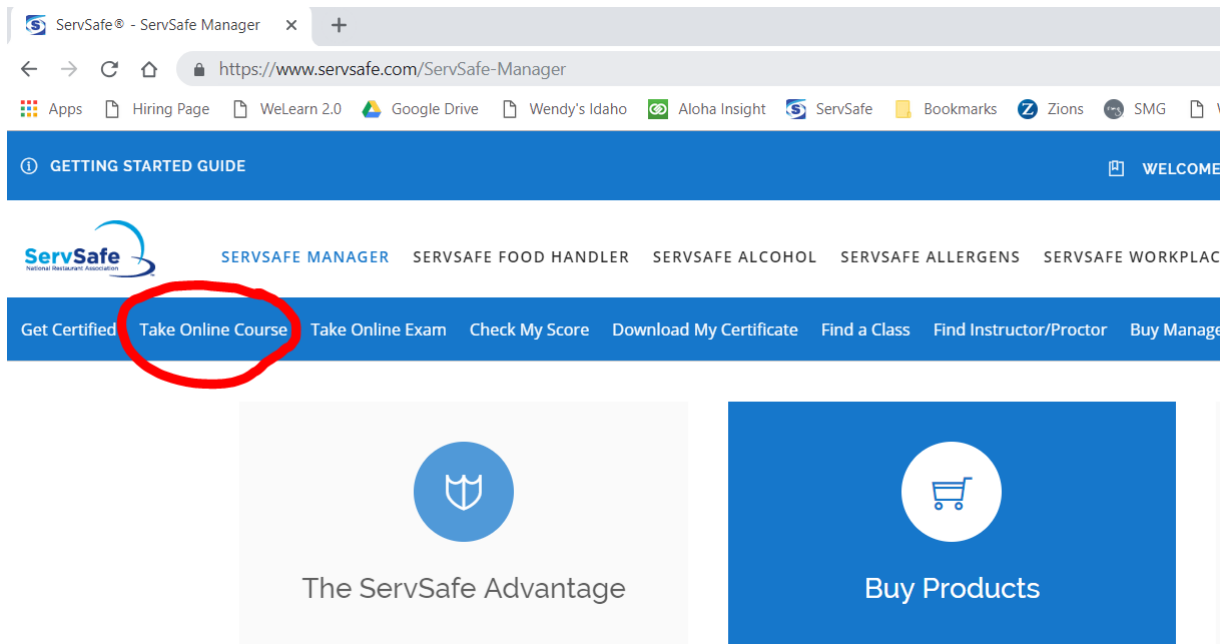
Using the login that was texted to you, login.



Your name will come up on top, then click servsafe manager



Click on Take Online Course



Verify the course title and click on Launch

Apps Hiring Page WeLearn 2.0 Google Drive Wendy's Idaho Aloha Insight ServSafe Bookmarks Zions SMG WeConnect BoC ScreenConnect WiFi Stake Other bookmarks

MY ONLINE COURSES

STUDENT

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](#) or use our [system check](#) to confirm your computer meets requirements.

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

Course / Course Key	Status	Expiration date	Details
SERVSAFE® MANAGER ONLINE COURSE – 7TH EDITION – 2017 Food Code Update <small>Key = 9340-0722-5122-7465</small>	Not Started	10/04/19	LAUNCH/ABRIR

Choose the language of your choice

ServSafe
National Restaurant Association

SERVSAFE® MANAGER 7TH EDITION ONLINE COURSE

UPDATED WITH THE 2017 FDA FOOD CODE

BEGIN ENGLISH **COMENZAR ESPAÑOL**

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The next pages are acknowledgements, just click through them.

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NATIONAL RESTAURANT ASSOCIATION EDUCATIONAL FOUNDATION

SERVSAFE® MANAGER 7TH EDITION ONLINE COURSE
UPDATED WITH THE 2017 FDA FOOD CODE

TO ALL LEARNERS
The Resources area contains additional study documents, including some that may be relevant to the state you work in.

NOTICE FOR OHIO CERTIFICATION
The Resource area contains Ohio-specific regulatory information. You are responsible for knowing the information in this course as well as any pertinent state and local regulations in order to be certified for Ohio.

By clicking OK, you affirm that you have been made aware of state-specific content for which you are responsible.

OK

BEGIN COMENZAR

Online Course - Google Chrome
https://www.servsafe.com/ss/Courses/OnlineCourse.aspx?evt=D05LLVsCdlBk=

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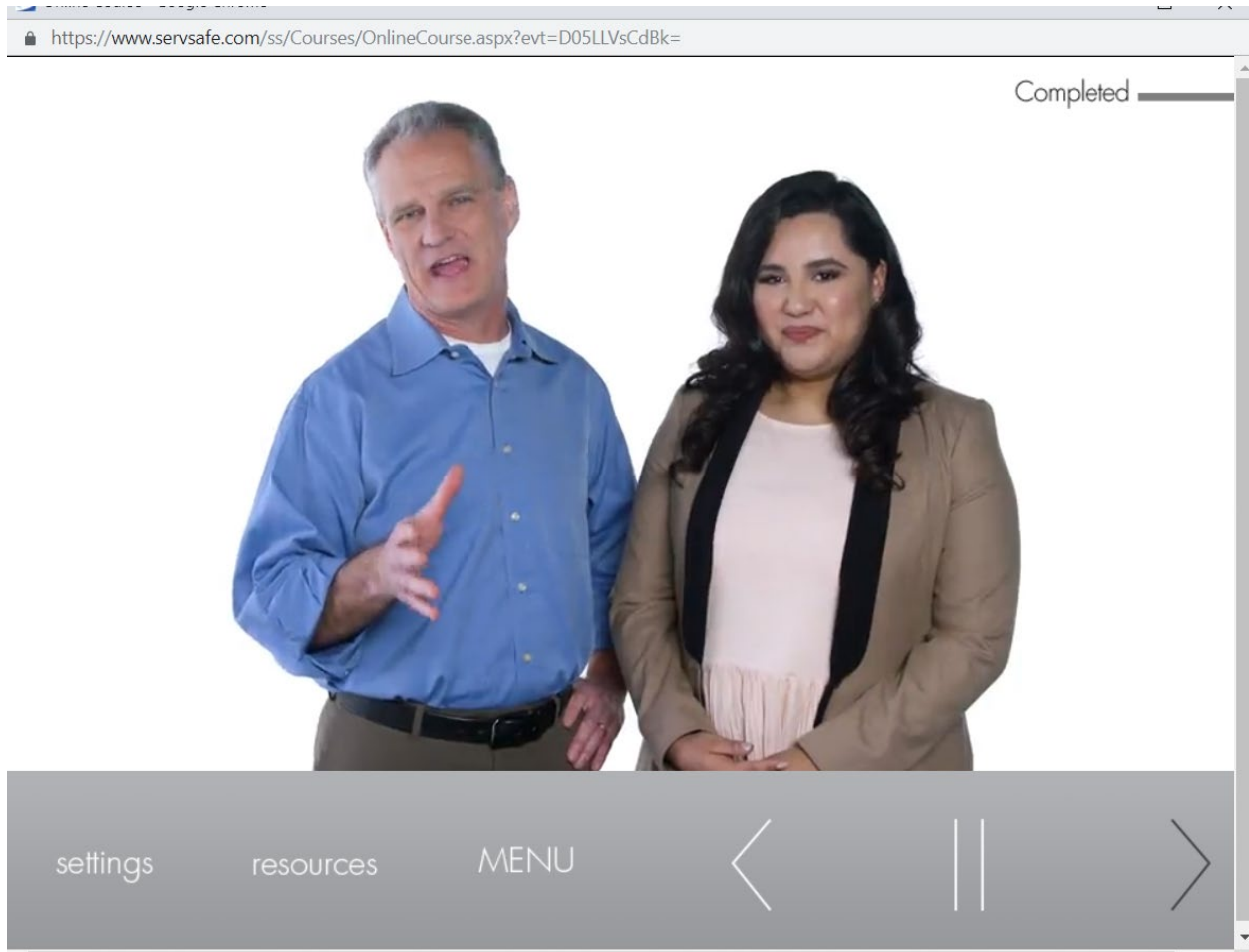
DONT ACCEPT ACCEPT

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>

Your class will begin, very similar to WeLearn courses.



There are 10 Modules and each one ends with a mini test.

I suggest taking notes, especially on temperatures, bacteria's, shellfish procedures etc.

Don't get behind, it really is not fun to try and catch up. Takes approx. 3 hours per week to complete.

At the end there is a post test. You may use notes, other managers to complete this test. The goal is to get a 90% on that practice test. Use your notes!!!

Wendy's temps are stricter than the ones in Serv Safe test. Please remember that as you study.

Watch the Calendar of Events for date, time and location of your test. It will be scheduled about 4 weeks from the day you are to start this course.

Have fun, I look forward to seeing you on the test day. Call with any issues or questions.

Robert 208-390-9737