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Getting your food handler license in Texas is easy! You simply need to complete a training course and pass a test, then you'll have a food handler permit valid for Houston, Dallas, San Antonio, Austin, or wherever you live in the state. Additionally, many programs allow you to print your certificate right away so that you can get to work fast. Enroll now and get started! Duration Hours: 2 Get your food handler card in just 2 hours with our ANSI-ASTM accredited course. With our training course, it's easy to earn your food handler card, meet state and employer requirements—and get to work fast. You get an overview of food safety issues, regulations, and techniques that will ensure you know how to maintain a safe environment. The course also teaches you the proper procedures for handling food so that you can reduce the risk of foodborne illness. Once you complete the lessons and pass the final exam with... Details -> Yes, the Texas Administrative Code Rule §228.33 states that within 60 days of employment, all food employees must complete an ANSI-accredited training course. The TXDSSH clarifies that food employees refer to anyone who works with unpackaged food, food equipment or utensils, or food-contact surfaces. Some examples of food service establishments that have food employees include: Casual and fine-dining restaurants Fast food restaurants Coffee shops Bakeries Convenience stores Food trucks Sandwich shops Once you have your card, give a copy to your employer so that they can keep it on hand. State laws express that your employer must have your certificate of completion available on premise at all times in either an electronic format or hard copy. Can I Get My Certification Online? When it comes to food handler training in Texas, you can take your course online or in person. But it's important to note that any course you take must be accredited. This means that the training program has been approved by the Texas Department of State Health Services (TXDSSH) or the American National Standards Institute (ANSI), such as the Learn2Serve, by 360training, courses. Enroll in our online food handler card training to meet your state requirements in Texas. How Long Does a Texas Food Handlers License last? Your food handler license is valid for two years. Once the two years are up, your license will expire, and you'll need to complete the online course again. Why Should I Take Food Handler Training? First of all, if you plan on working as a food employee, the state requires that you complete an online training course. Additionally, you need to know how to prevent foodborne illnesses. In the year 2017, the Center for Disease Control and Prevention (CDC) reported that there was a total of 27 foodborne disease outbreaks in TX. This is actually up from the 23 reported in the year 2016 and down from the 34 reported in the year 2015. A good training program teaches you best practices for food safety that will ensure you keep yourself and your customers safe from foodborne illnesses. What Jobs Can I Get in TX with a License? As we stated above, there are several establishments you can work at with your food handlers license. And within each establishment, there are numerous jobs. In fact, the food and beverage industry in Texas is growing extremely fast. According to the Texas Restaurant Association, in 2019 there were 1,344,200 restaurant and food service jobs, which translates to 10% of total employment. More importantly, that number is projected to grow 15.2% by the year 2029. If you're looking to get a job in the food and beverage industry in Texas, here are some good options, along with how much money you can expect to make based on wage data from the Bureau of Labor Statistics: Job Title Average Hourly Wage Average Yearly Wage Dishwasher \$10.31 \$ 21,440 Waiter/Waitress \$11.31 \$23,520 Fast Food Cook \$10.09 \$21,000 Restaurant Cook \$12.21 \$25,400 Another thing to note is that you'll need your card to get any of these jobs. And if you already have it before you apply, you'll be way ahead of the competition! Where Can I Find More Information About Food Safety in Texas? Texas Secretary of State. Here you'll find the published versions of rules and regulations, including the Texas Administrative Code. Texas Department of State Health Services: This department focuses on public health and publishes information on food safety, permits, and licensing. We've been trusted by millions of learners to provide their regulatory-approved training. You get simple to follow course content that you can access anytime, anywhere. We're here for you with online chat and toll-free phone support. You're in good hands. We've been in business for over 20 years. Pass your exam with our free ServSafe Manager practice tests - updated for 2022. The ServSafe Manager Certification exam is developed and administered by the National Restaurant Association as part of the ServSafe Food Safety Training Program. The ServSafe program is intended to help train the food service industry on all aspects of food safety. Our free ServSafe Manager practice tests are listed below. These sample exams include real ServSafe questions and answers, with detailed explanations. Taking sample questions is an effective way to study for your food safety exams. Our free ServSafe Manager sample tests provide you with an opportunity to assess how well you are prepared for the actual ServSafe Manager exam, and then concentrate on the areas you need work on. Summary: Use our free ServSafe Manager practice tests below. Get a top score NOW. If you are looking for Food Handler exams, please see our ServSafe Food Handler practice tests. Note: These ServSafe Practice Quizzes were developed for the ServSafe 7th edition. Test-Guide.com's sample ServSafe questions are an excellent way to study for your upcoming ServSafe exams. Our sample tests require no registration (or payment!). The questions are categorized based on the ServSafe test outline and are immediately scored at the end of the quiz. Once you are finished with the quiz, you will be presented with a score report which includes a complete rationale (explanation) for every question you got wrong. We will be adding more sample test questions in the near future, so please come back often. If you like these ServSafe practice questions, please make sure share this resource with your friends and colleagues. There are many benefits of preparing for your ServSafe exam with practice tests. Studying for your ServSafe test using sample questions is one of the most effective study practices you can use. The advantages of using sample ServSafe tests include: (click on image to enlarge) Understanding the Test Format - Every standardized test has its own unique format. As you take practice ServSafe tests you will become comfortable with the format of the actual ServSafe test. Once the test day arrives you will have no surprises! Concentrating Your Study - As you take more and more sample tests you begin to get a feel for the topics that you know well and the areas that you are weak on. Many students waste a lot of valuable study time by reviewing material that they are good at (often because it is easier or makes them feel better). The most effective way to study is to concentrate on the areas that you need help on Increasing Your Speed - Some of the ServSafe exams are timed. Although most students who take the ServSafe feel that there is sufficient time, taking the ServSafe practice tests with self-imposed timers help you budget your time effectively. SERVSAFE Certification EXAM OVERVIEW The ServSafe Manager Certification verifies that a manager has adequate food safety knowledge to protect the public from foodborne illness. Managers that successfully pass the 90-question, multiple-choice exam will receive a ServSafe Manager Certification and wallet card. The American National Standards Institute (ANSI) accredits the ServSafe Manager Certification under the Conference for Food Protection Standards. The training incorporates the latest FDA Food Code as well as essential food safety best practices. The ServSafe Manager training covers the following concepts: Providing Safe Food Forms of Contamination The Safe Food Handler The Flow of Food: An Introduction The Flow of Food: Purchasing Receiving, and Storage The Flow of Food: Preparation The Flow of Food: Service Food Safety Management Systems Safe Facilities and Pest Management Cleaning and Sanitizing The ServSafe Manager exam is given in a proctored environment and has 90 multiple choice questions. You are required to score 75% or better on the exam to receive certification. There is a 2 hour time limit on the exam. The ServSafe Manager test consists of 90 questions. The exam is challenging, but all questions are multiple-choice. ServSafe practice tests are a great way to prepare for the actual exam. Our tests will help you narrow down what you need to focus on the most. As with any exam, you will need to put in the time and effort to pass. There are many resources out there to help you pass this exam. Practice tests, flashcards, and study guides are a great way to prepare. Our practice tests will help you save time when studying and allow you to really focus on the things that you struggle with the most. Candidates are able to take the ServSafe exam again if they did not pass. Candidates can take the exam twice within 30 days. If you do not pass the exam your second time, you will need to wait 60 days before you can take the exam again. Last Updated: 1/3/2022

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