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The Changes To This Section (in Italics): If The Wound Or Boil Is Located On The
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Page 2 Of 17 ServSafe® Food Handler For Food Banking Leader's Guide Preface
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The ServSafe Program Is Based On The Most Recent Version Of The FDA Food Code And Contains Some Food Safety Standards That Are Different From Chick-fil-A Food Safety Procedures. The ServSafe Certification Examination You Will Take In Your Restaurant Will Only Test You On The ServSafe Content Presented In Feb 17th, 2024

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