



How to Print a Course Study Guide

1. Open an Internet browser (Firefox, Google Chrome, Safari, etc.) and navigate to www.tapseries.com.
2. Click the "Login to Course" button in the top navigation bar.
3. Click the book icon underneath the course heading.

Food Safety Manager Main Menu

Click or tap on the lesson title to start. Lessons are to be studied in order. Lessons without scores need to be completed. Lesson scores in red do not qualify for the TAP warranty.

Lesson **Score** **Lesson** **Score**

Orientation
Number of pages: 6

8) Thawing, Preparing, Cooking, Cooling, Reheating
Number of pages: 72

4. The study guide will open in a new tab in your browser as a PDF file and can be saved or printed.

FSMSTUDYSHEETCHECK2018.pdf x

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TAP FOOD SAFETY MANAGER REVIEW SHEET

THIS IS FOR THE ANSI EXAM. REGULATIONS CAN VARY WITH YOUR LOCAL HEALTH DEPARTMENT.

Keep and study while in the course and study again just before taking the examination.

Lesson 1 - Introduction

- **Highly Susceptible Populations (HSPs)**
 - The very young
 - The elderly
 - The chronically ill
 - Those with immune problems
- **Five Most Common Risk Factors**
 - Purchasing food from unsafe sources
 - Failing to cook food adequately
 - Holding food at improper temperatures

