

Pass Guaranteed Quiz 2026 ServSafe-Manager: ServSafe Manager Exam Latest Exam Questions Answers

ServSafe Manager Exam 2025/2026 with 150 Expected Questions and Answers 100% Verified

1. **what should you do when taking a food order from customers who have concerns about food allergies:** Describe each menu item to the customer who ask, including any "secret" ingredients
2. **What temperature should the water be for manual dishwashing?:** Must be at least 110 F
3. **A food handler just finished storing a dry food delivery, which step was done correctly?:** Stored food away from the wall
4. **What should be done with food that has been handled by a food handler who has been restricted or excluded from the operation due to illness?:** Throw it out
5. **Single use gloves are not required when:** Washing product
6. **What should a food handler do to make gloves easier to put on?:** Select the right size gloves
7. **What should food handlers do after leaving and returning to the prep area?:** Wash hands
8. **What rule for serving bread should food handlers practice?:** Do not re-serve uneaten bread
9. **What does the L stand for in the FDA'S ALERT tool?:** Look
10. **What is the minimum internal cooking temp for chicken breasts?:** 165°F (74 °C) for 15 seconds
11. **What factors influence the effectiveness of a chemical sanitizer?:** Concentration, temperature, contact time, pH and water hardness.
12. **Ready to eat TCS foods prepped in house must be date marked if it is held for more than how many hours?:** 24 Hours
13. **What is the minimum internal cooking temperature for a veal chop?:** - 135°F(57 °C)
14. **Why should food temperature be taken in 2 different locations?:** Temperature may vary in the food
15. **What causes Preschool age children to be at risk for foodborne illness?:** -

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ServSafe ServSafe-Manager Exam Syllabus Topics:

Topic	Details
Topic 1	<ul style="list-style-type: none"> • FOOD SAFETY MANAGEMENT SYSTEMS: This chapter introduces systematic approaches like HACCP for identifying hazards, establishing controls, and implementing corrective actions.
Topic 2	<ul style="list-style-type: none"> • CLEANING AND SANITIZING: This chapter explains cleaning versus sanitizing procedures, dishwashing methods, and establishing effective schedules throughout the operation.

Topic 3	<ul style="list-style-type: none"> • FORMS OF CONTAMINATION: This chapter covers biological, chemical, and physical contaminants, plus deliberate contamination, outbreak response, and food allergen management.
Topic 4	<ul style="list-style-type: none"> • THE FLOW OF FOOD: PREPARATION: This chapter addresses safe preparation techniques, proper cooking requirements, and critical procedures for cooling and reheating food.
Topic 5	<ul style="list-style-type: none"> • THE FLOW OF FOOD: AN INTRODUCTION: This chapter introduces hazards throughout food's journey and establishes monitoring techniques for time and temperature control.

>> Exam ServSafe-Manager Questions Answers <<

ServSafe-Manager Associate Level Exam, ServSafe-Manager Reliable Exam Sample

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ServSafe Manager Exam Sample Questions (Q70-Q75):

NEW QUESTION # 70

Who is responsible for notifying the regulatory authority when a food handler is diagnosed with a reportable illness?

- A. CDC
- B. Inspector
- **C. Person in Charge (PIC)**
- D. Employee

Answer: C

Explanation:

In a food service operation, the Person in Charge (PIC) carries the legal and ethical burden of managing employee health to prevent the spread of foodborne illness. According to the FDA Food Code and ServSafe guidelines, the PIC is responsible for identifying and acting upon the "Big 6" pathogens: Norovirus, Hepatitis A, Shigella spp., Nontyphoidal Salmonella, Salmonella Typhi, and Shiga toxin-producing E. coli. When an employee reports a diagnosis of any of these illnesses, the PIC is mandatory required to notify the local regulatory authority (usually the county or city health department).

While the employee (Option C) is responsible for reporting their illness to the PIC, and the inspector (Option A) may find out during a routine visit, the proactive duty of reporting the diagnosis to health officials lies with management. This reporting trigger is crucial because these pathogens are highly contagious and represent a significant public health threat. The regulatory authority will then work with the PIC to determine the necessary "exclusions" or "restrictions" for the sick employee and help investigate if a wider outbreak has occurred. The PIC must also maintain records of employee health and ensure that staff are trained on the importance of reporting symptoms such as jaundice, vomiting, or diarrhea. Failure to report a known case of a Big 6 pathogen can lead to severe legal penalties and the immediate suspension of the operation's permit.

NEW QUESTION # 71

Lighting fixtures in a cooler must have bulbs that are

- A. easily removable.
- B. 100 watts.
- C. fluorescent.
- **D. plastic shielded.**

Answer: D

Explanation:

Proper lighting is required in all areas of a food service operation to ensure that staff can clean effectively and monitor food quality. However, light bulbs are a significant physical hazard because they are made of glass.

According to ServSafe and the FDA Food Code, lighting fixtures in food-prep, food-storage, and service areas-including walk-in coolers and freezers-must be plastic shielded or otherwise shatter-resistant.

The purpose of the plastic shield (Option D) or a "shatter-resistant" coating is to contain the glass fragments if the bulb should break. Without this protection, shards of glass could fall into open food containers, onto clean utensils, or onto prep surfaces, where they are nearly impossible to detect. In a cooler, where food is often stored in open or loosely covered bins, this risk is especially high. Managers must ensure that all lighting meets these safety standards during facility inspections. Beyond the physical protection, the Food Code also specifies minimum lighting intensity for different areas: for example, 10 foot-candles (108 lux) in walk-in units and dry-storage, and 50 foot-candles (540 lux) in high-intensity food-prep areas. Ensuring that bulbs are shielded and providing adequate brightness is a dual-purpose strategy that protects the physical integrity of the food while allowing for better overall sanitation and safety monitoring.

NEW QUESTION # 72

A chemical sanitizing solution's effectiveness depends on the

- A. color, odor, and scent of the solution.
- **B. water hardness, pH, and temperature of the solution.**
- C. number of surfaces to be sanitized with the solution.
- D. type of test strips used to test the solution.

Answer: B

Explanation:

The chemical process of sanitizing is not as simple as just mixing chemicals with water. According to ServSafe, the effectiveness of a sanitizer (such as chlorine, iodine, or quaternary ammonium) is determined by several environmental factors, specifically water hardness, pH, and temperature. Each of these factors can significantly impact the chemical's ability to kill pathogens. Water hardness refers to the amount of minerals (like calcium and magnesium) in the water; high mineral content can neutralize some sanitizers, particularly

"Quats," making them ineffective. The pH of the water also dictates how stable and active a chemical remains; if the pH is too high or too low, the chemical reaction needed to kill bacteria may not occur.

Temperature is equally vital. Most chemical sanitizers have a "sweet spot" temperature (often between 75

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