

# ServSafe-Manager認定資格試験 & ServSafe-Manager日本語版復習指南



P.S.PassTestがGoogle Driveで共有している無料の2026 ServSafe ServSafe-Managerダウンロード: [https://drive.google.com/open?id=1TD\\_qOIKzQBW6pJx4R1Rh\\_6ZrIMdh57y-](https://drive.google.com/open?id=1TD_qOIKzQBW6pJx4R1Rh_6ZrIMdh57y-)

PassTestのServSafe-Manager問題集は実際のServSafe-Manager認定試験と同じです。この問題集は実際試験の問題をすべて含めることができるだけでなく、問題集のソフト版はServSafe-Manager試験の雰囲気を完全にシミュレートすることもできます。PassTestの問題集を利用してから、試験を受けるときに簡単に対処し、楽に高い点数を取ることができます。

## ServSafe ServSafe-Manager 認定試験の出題範囲:

トピック	出題範囲
トピック 1	<ul style="list-style-type: none"><li>• FORMS OF CONTAMINATION: This chapter covers biological, chemical, and physical contaminants, plus deliberate contamination, outbreak response, and food allergen management.</li></ul>
トピック 2	<ul style="list-style-type: none"><li>• THE FLOW OF FOOD: AN INTRODUCTION: This chapter introduces hazards throughout food's journey and establishes monitoring techniques for time and temperature control.</li></ul>
トピック 3	<ul style="list-style-type: none"><li>• PROVIDING SAFE FOOD: This chapter introduces foodborne illnesses, their causes and transmission, and establishes the foundational principles for maintaining food safety throughout operations.</li></ul>
トピック 4	<ul style="list-style-type: none"><li>• THE SAFE FOOD HANDLER: This chapter addresses how food handlers contaminate food and outlines personal hygiene programs to prevent contamination during handling.</li></ul>
トピック 5	<ul style="list-style-type: none"><li>• SAFE FACILITIES AND PEST MANAGEMENT: This chapter covers facility requirements for safe operations, emergency preparedness, and comprehensive pest prevention and control programs.</li></ul>

>> ServSafe-Manager認定資格試験 <<

## ServSafe-Manager日本語版復習指南 & ServSafe-Manager クラムメディア

持ってきた製品があなたにふさわしくないと感じることはよくありますか？ ServSafe-Manager学習ガイドを使用することに決めた場合、問題に遭遇することは決してないことを伝えたいと思います。私たちのServSafe-Manager学習教材は、あなたが期待できない高品質を持っています。ServSafe-Manager学習教材のガイダンスで経験を積むと、以前よりも短時間で過ごすことができ、明らかに進歩を感じることができます。また、ServSafe-Managerのテストクイズは、進歩に役立つことがわかります。。

## ServSafe Manager Exam 認定 ServSafe-Manager 試験問題 (Q84-Q89):

#### 質問 # 84

What level of involvement do food workers have in executing a master cleaning schedule?

- A. Planning
- B. Rare
- C. Mandatory
- D. Voluntary

正解: C

解説:

In a professional kitchen, sanitation is not the sole responsibility of the management; it is a shared duty that requires the active participation of every employee. The execution of a Master Cleaning Schedule is Mandatory for all food workers. While the Person in Charge (PIC) or manager is responsible for the creation, planning, and oversight of the schedule, the actual labor of cleaning and sanitizing the facility must be integrated into the daily routines of the staff. ServSafe defines the master cleaning schedule as a roadmap that specifies what to clean, when to clean it, who is responsible, and how the task should be performed. Mandatory involvement ensures that the facility does not rely on "voluntary" (Option C) or occasional "rare" (Option A) efforts, which often lead to neglect and the buildup of grease, dirt, and pests. Every worker must understand that cleaning as they go and completing assigned tasks on the schedule are non-negotiable job requirements. This involvement is critical because food workers are the ones interacting with the equipment and surfaces most frequently. If a worker fails to follow the schedule, biofilm can develop on food-contact surfaces, and non-food contact areas (like floors and drains) can become breeding grounds for *Listeria* or pests. Managers must provide the necessary tools, chemicals, and time for staff to fulfill these duties. Furthermore, the mandatory nature of the schedule allows for accountability; managers can verify that tasks were completed and sign off on the logs. This disciplined approach to facility maintenance is a key indicator of a strong food safety culture and is essential for passing health inspections and protecting public health.

#### 質問 # 85

A shipment of unbroken shell eggs should be rejected when the

- A. eggs are not Grade A.
- B. yolk does not break easily.
- C. white of the egg clings to the yolk.
- D. egg shells are soiled.

正解: D

解説:

Receiving criteria for shell eggs are strict because eggs are a TCS food and can be a source of *Salmonella*.

According to ServSafe receiving standards, shell eggs must be clean and unbroken upon delivery. If the egg shells are soiled—meaning they have traces of manure, dirt, or feathers—the shipment must be rejected.

Soiled shells indicate poor sanitary conditions at the farm or during packing, and the dirt on the outside of the shell can easily contaminate the egg when it is cracked or contaminate the hands of the food handler.

The quality of the egg (Option A), such as Grade AA, A, or B, is a matter of preference and recipe requirement rather than safety. A yolk that does not break (Option B) or a white that clings to the yolk (Option D) are actually signs of high-quality, fresh eggs; as eggs age, the whites become thinner and the yolks break more easily. From a safety perspective, the manager must verify that the eggs are received at an ambient air temperature of 45°F.

2026年PassTestの最新ServSafe-Manager PDFダウンロードおよびServSafe-Manager試験エンジンの無料共有: [https://drive.google.com/open?id=1TD\\_qOIKzQBW6pJx4R1Rh\\_6ZrIMdh57y-](https://drive.google.com/open?id=1TD_qOIKzQBW6pJx4R1Rh_6ZrIMdh57y-)