

New ServSafe-Manager Exam Pdf - ServSafe-Manager Latest Brindumps Ppt

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"> • CLEANING AND SANITIZING: This chapter explains cleaning versus sanitizing procedures, dishwashing methods, and establishing effective schedules throughout the operation. |
| Topic 2 | <ul style="list-style-type: none"> • THE SAFE FOOD HANDLER: This chapter addresses how food handlers contaminate food and outlines personal hygiene programs to prevent contamination during handling. |
| Topic 3 | <ul style="list-style-type: none"> • THE FLOW OF FOOD: PURCHASING AND RECEIVING: This chapter covers supplier selection, receiving procedures, and proper storage methods including temperature requirements and organization. |
| Topic 4 | <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. |
| Topic 5 | <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 6 | <ul style="list-style-type: none"> • THE FLOW OF FOOD: SERVICE: This chapter covers safe holding and serving practices, including time and temperature controls to prevent contamination during service. |
| Topic 7 | <ul style="list-style-type: none"> • PROVIDING SAFE FOOD: This chapter introduces foodborne illnesses, their causes and transmission, and establishes the foundational principles for maintaining food safety throughout operations. |
| Topic 8 | <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. |

ServSafe Manager Exam Sample Questions (Q21-Q26):

NEW QUESTION # 21

There has been a recall of chicken tenders due to intentional tampering. The Person in Charge (PIC) has determined that the operation serves the type of chicken tenders recalled. What should the PIC do?

- A. Donate all of the chicken tenders to a local food bank.
- B. Tell food handlers to cook the tenders longer.
- **C. Immediately locate and isolate all of the chicken tenders and call the regulatory authority.**
- D. Continue serving, since the probability of having received tainted food is slim.

Answer: C

Explanation:

Intentional tampering is a "food defense" issue and represents a critical threat to public safety. Unlike accidental biological contamination, intentional tampering may involve chemical, physical, or biological agents that are not necessarily destroyed by heat. Therefore, telling staff to cook the food longer (Option A) is an ineffective and dangerous response. According to ServSafe guidelines for managing recalls, especially those involving a security threat, the PIC must immediately take the product out of service by locating and isolating it.

The isolated food must be clearly labeled with "Do Not Use" and "Do Not Discard" signs to prevent any accidental preparation. It should be stored in a separate area from all other food and equipment. Furthermore, because this recall involves "intentional tampering," the PIC must notify the local regulatory authority (health department) and potentially law enforcement. This ensures that the incident is tracked and that the source of the tampering can be investigated. Continuing to serve the food (Option B) is gross negligence. Donating the food (Option D) is unethical and illegal, as it passes a known hazard to another population. This procedure is a key part of the A.L.E.R.T. food defense program, specifically the "Report" and "Threat" components, which emphasize transparency and cooperation with health officials during a crisis.

NEW QUESTION # 22

Where should covered raw meat be stored to prevent contamination?

- A. Directly next to ready-to-eat food on the same shelf
- **B. Below ready-to-eat food**
- C. On the shelf above ready-to-eat food
- D. Stacked on top of ready-to-eat food

Answer: B

Explanation:

To prevent cross-contamination in refrigerated storage, the ServSafe Manager curriculum dictates a specific "top-to-bottom" order based on the minimum internal cooking temperature of the food. Raw meat must always be stored below ready-to-eat (RTE) food (such as produce or cooked items). This hierarchy ensures that if the raw meat leaks or drips juices—which may contain pathogens like *Salmonella* or *E. coli*—the fluids will not fall onto food that will not be cooked further.

The storage order from top to bottom is:

- * Ready-to-eat food (top shelf)
- * Seafood
- * Whole cuts of beef and pork
- * Ground meat and ground fish
- * Whole and ground poultry (bottom shelf)

Storing raw meat on top of or above RTE food (Options A and B) is a major critical violation. Even if the meat is covered, the risk of a leak is too high. Storing them side-by-side (Option C) is also unsafe because of the potential for contact or splashing. Following this vertical storage plan is one of the most effective and simplest ways for a manager to exercise "Active Managerial Control" over the Flow of Food. By keeping the "cleanest" food at the top and the "riskiest" food at the bottom, the operation significantly reduces the chances of a foodborne illness outbreak caused by drip-contamination.

NEW QUESTION # 23

Which food is classified as a time/temperature control for safety (TCS) food?

- A. Uncooked rice
- B. Pumpkin seeds
- **C. Sliced tomato**
- D. Whole watermelon

Answer: C

Explanation:

TCS food refers to food that requires time and temperature control to limit the growth of pathogenic microorganisms or the production of toxins. The FDA Food Code classifies sliced tomatoes as a TCS food.

While a whole tomato (Option B) has a protective skin that keeps the interior sterile, the act of slicing or dicing breaks that barrier and alters the fruit's pH and water activity, making the flesh susceptible to the growth of bacteria, particularly *Salmonella*. Once sliced, tomatoes must be held at 41°F or below.