

正確的なServSafe-Manager最新試験 &合格スムーズ ServSafe-Manager対応受験 |効果的なServSafe-Manager 学習指導



ServSafeのServSafe-Manager試験の認定はIT業種で欠くことができない認証です。では、どうやって、最も早い時間でServSafeのServSafe-Manager認定試験に合格するのですか。MogiExamは君にとって最高の選択になっています。MogiExamのServSafeのServSafe-Manager試験トレーニング資料はMogiExamのIT専門家たちが研究して、実践して開発されたものです。その高い正確性は言うまでもありません。もし君はいささかな心配することがあるなら、あなたはうちの商品を購入する前に、MogiExamは無料でサンプルを提供することができます。

MogiExamは、このような効率的な学習計画を設計して、今後の開発のために効率の高い学習態度を構築できるようにすることを期待しています。私たちのServSafe-Manager研究急流は、あなたが学生や事務員、緑の手、または長年の経験のあるスタッフであっても、すべての候補者に対応します。したがって、ServSafe-Manager試験に合格できるかどうかを心配する必要はありません。当社の技術力で成功することが保証されているからです。ServSafe-Manager試験問題の言語はわかりやすく、ServSafe-Manager学習ガイドの合格率は99%~100%です。

>> ServSafe-Manager最新試験 <<

権威のあるServSafe-Manager最新試験試験-試験の準備方法-効率的な ServSafe-Manager対応受験

ServSafe-Managerテストガイドの言語は理解しやすいため、学習障害のない学習者は、学生であろうと現職のスタッフであろうと、初心者であれ、多くの経験豊富な経験豊富なスタッフであれ、年。ServSafe-Manager試験問題は、教育レベルに依存しないすべての分野のすべての人に適用されます。したがって、困難なテストを通過するためにServSafe-Managerガイドトレントを選択して合格することは素晴らしい素晴らしいアイデアです。

ServSafe Manager Exam 認定 ServSafe-Manager 試験問題 (Q69-Q74):

質問 # 69

A server finds a full napkin-lined basket of dinner rolls on a table after a customer has left the establishment. According to the FDA Food Code, what should the server do with the rolls and napkin?

- A. Replace the napkin and give the unused rolls to employees for staff meal.
- B. Reuse the napkin but replace the rolls with fresh ones.
- **C. Remove the napkin and discard the rolls.**
- D. Replace the napkin and donate the unused rolls to charity.

正解: C

解説:

The FDA Food Code is very clear regarding the re-service of food. Once food has been served to a guest, it is considered

"potentially contaminated" and cannot be served to another guest, donated, or given to staff.

Therefore, the server must discard the rolls. Even if the rolls appear untouched, they have been exposed to the guest's environment, where they may have been coughed on, sneezed on, or touched with unwashed hands.

The only exceptions to this "no re-service" rule are foods that are packaged and in good condition, such as unopened cracker packets, individual condiment packets (like ketchup or mustard), or wrapped "saltine" crackers. Rolls in an open basket do not meet this criteria. Regarding the napkin, if it is a cloth napkin, it must be sent to the laundry. If it is a paper napkin, it must be discarded. Reusing any part of the service (Option B) or donating contaminated food (Option C) poses a significant risk of spreading foodborne illness, specifically Staphylococcus aureus. Managers must train front-of-house staff to never "recycle" bread, butter, or garnishes that have been placed on a customer's table. This protocol ensures that every guest receives food that is fresh and has not been subjected to previous human contact.

質問 # 70

Who is required to wear a hair restraint while working?

- A. Dishwashers
- B. Hosts
- C. Cashiers
- D. Greeters

正解: A

解説:

Personal hygiene is a cornerstone of food safety, and hair restraints are a mandatory requirement for any staff member working in food-preparation areas or areas where equipment and utensils are cleaned. According to the ServSafe Manager curriculum and the FDA Food Code, hair restraints—such as hats, hairnets, or beard restraints—are designed to prevent hair from falling into food and onto food-contact surfaces. Hair is a physical contaminant and can also carry pathogens like Staphylococcus aureus.

The requirement specifically targets "food handlers," which the FDA defines as anyone working with exposed food, clean equipment, utensils, linens, or unwrapped single-service items. In this question, Dishwashers are the only group listed who directly interact with clean equipment and utensils. While they may not be preparing food, their proximity to clean plates, silverware, and the "clean end" of the dish machine makes hair restraint mandatory to prevent contamination of surfaces that will later touch food or a customer's mouth.

Conversely, Greeters, Cashiers, and Hosts typically work in the "front of house" or at the entrance. Because these roles generally do not involve handling open food or cleaning kitchen equipment, they are usually exempt from the hair-restraint requirement, though they must still maintain high standards of personal neatness. For those in the kitchen, the restraint must effectively keep hair away from the face and shoulders.

Managers must strictly enforce this rule for all back-of-house staff, including prep cooks, line cooks, and dishwashers, as a single strand of hair found in a meal or on a "clean" utensil can lead to both customer dissatisfaction and regulatory citations.

質問 # 71

Which of the following is a major food allergen?

- A. Apples
- B. Shrimp
- C. Mushrooms
- D. Celery

正解: B

解説:

While individuals can be allergic to almost any protein, the FDA identifies a specific group of foods that account for the majority of severe allergic reactions in the United States. These are known as the "Big 9." Shrimp, which falls under the category of Crustacean Shellfish, is one of these major allergens. The other eight are milk, eggs, fish (such as bass, flounder, or cod), tree nuts (such as walnuts or pecans), peanuts, wheat, soy, and the most recently added, sesame.

Identifying major allergens is a critical responsibility for a Food Protection Manager. When a guest reports an allergy to one of these items, the staff must take extraordinary care to prevent cross-contact. This includes using separate, sanitized equipment and ensuring that no trace of the allergen (like shrimp juice or shells) touches the guest's meal. Mushrooms, celery, and apples (Options B, C, and D) are not currently classified as

"major" allergens under U.S. law, though they can still cause reactions in sensitive individuals. Managers must ensure that all staff—from servers to line cooks—can identify the Big 9 and understand the establishment's procedures for handling allergen-sensitive

orders. This includes checking labels on all processed foods, as allergens can often be "hidden" in ingredients like flavorings or thickeners.

質問 # 72

A non-food-contact surface must be

- A. Underwriters Laboratories (UL) certified.
- B. Occupational Safety and Health Agency (OSHA) approved.
- C. nonabsorbent.
- D. color coded.

正解: C

解説:

According to the ServSafe Manager curriculum and the FDA Food Code, the physical requirements for surfaces in a foodservice operation are strictly categorized into food-contact and non-food-contact surfaces. A non-food-contact surface-such as the exterior of a refrigerator, the legs of a prep table, or the walls of the kitchen-is not designed to come into direct contact with food during normal operations. However, these surfaces must still be constructed from materials that arenonabsorbent, smooth, and durable. This requirement is fundamental because surfaces that absorb moisture (like unsealed wood or porous grout) can trap food particles, liquid, and grease, which eventually leads to the growth of bacteria, mold, and unpleasant odors. Furthermore, an absorbent surface is significantly harder to clean and sanitize. Moisture trapped within a surface can harbor pathogens like *Listeria monocytogenes*, which thrives in damp environments and can easily be transferred to food-contact surfaces through "splash-back" or a food handler's hands. While Underwriters Laboratories (UL) provides safety certifications for electrical components (Option A) and OSHA (Option C) focuses on workplace safety rather than food hygiene, the FDA Food Code focuses on the "cleanability" of the facility. Being nonabsorbent ensures that cleaning solutions can effectively reach the entire surface and that the area can be dried completely, which is a key step in preventing pest infestations and maintaining overall kitchen sanitation. Managers must ensure that any repairs or new installations in the facility use materials that meet these non-absorbent standards to remain in compliance with local health regulations.

質問 # 73

When a regulatory authority finds a critical violation, what should the Person in Charge (PIC) do first?

- A. Discuss corrections with the inspector.
- B. Seek guidance from upper management.
- C. Immediately close the operation.
- D. Review restaurant training program.

正解: A

解説:

During a health inspection, if a "critical violation" (also known as a Priority or Priority Foundation item) is identified, the ServSafe Manager curriculum dictates that the Person in Charge (PIC) must act immediately and professionally. The first step is to discuss corrections with the inspector. This conversation is vital for several reasons: it ensures the PIC fully understands the nature of the hazard, why it is a risk to public health, and what specific steps are required to fix it. In many cases, the inspector will require the violation to be corrected on-site before they leave the premises.

For example, if the inspector finds TCS food held at an improper temperature, the PIC should discuss whether the food can be reheated or must be discarded. Closing the operation (Option A) is usually only required for "imminent health hazards" like a total power failure or sewage backup, not every individual critical violation.

While reviewing the training program (Option B) is a good long-term corrective action, it is not the first response. Communicating with the inspector shows a commitment to food safety and transparency. It also allows the PIC to document the corrective action taken, which is a requirement for the inspection report. The PIC must demonstrate "Active Managerial Control" by taking ownership of the error and ensuring it is resolved. Following the discussion, the PIC should then train the staff involved to ensure the violation does not recur, thus integrating the lesson into the establishment's food safety culture.

質問 # 74

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