

Exam ServSafe ServSafe-Manager Cram - ServSafe-Manager New Braindumps Pdf

ServSafe Manager Practice Test 2024-40 Real Exam Questions & Answers new pdf verified A+ tips

1. Time/temperature control for safety (TCS) food that is received hot must be received at what temperature?: > (greater than) or equal to 135 degrees F
2. A temporary food establishment is one that operates for a period of no more than ____consecutive days in conjunction with a single event or celebration- : 14 days
3. Comminuted means a mixture of ____or more types of meat that have been reduced in size and combined: 2
4. Which foodborne illness symptom must be reported to the regulatory authority (health department)?: Jaundice
5. The best way to solve a pest issue is to:: Work with a licensed pest control operator
6. shellshock identification tags must be maintained on premises for atleast how many days after sale?: 90 days
7. Which may not be served to high-risk populations?: Raw or Undercooked meats
8. What is the minimum internal cooking temperature for raw foods cooked in a microwave oven?: 165 degrees farenheight
9. What must always be worn when working with ready to eat foods?: Single use gloves
10. The permit holder must require food employees to report exposure to Norovirus within the past ____ hours of the last exposure: 48 hours
11. When transferring a chemical to a secondary container what must be done?: Label the secondary container
12. The permit holder must require food employees to report exposure to typhoid fever within the past ____ days of the last exposure: 14 days
13. Hand antiseptics (hand sanitizers) must:: Comply with the Food and Drug Administration (FDA) and the Code of Federal Regulations (CFR)
14. Unless provided with medical documentation a person in charge must exclude an employee whose onset of Jaundice occurred within the last ____ days:: 7
15. Food employees can wash their hands in a :: Handwashing sink only
16. When handwashing, a food employee must vigorously scrub with soap for atleast ____seconds:: 10-15 seconds
17. An example of a wild game animal is:: Bison
18. Refrigerated time/temperature control for safety (TCS) food must be re-

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ServSafe Manager Exam Sample Questions (Q47-Q52):

NEW QUESTION # 47

Which food must be stored at a temperature of 41°F (5°C) or lower?

- **A. Ham-and-cheese sandwich**
- B. Cookies-and-brownies tray
- C. Fruit basket with uncut fruit
- D. Beef jerky and cracker appetizers

Answer: A

Explanation:

According to the ServSafe Manager curriculum and the FDA Food Code, foods that require Time /Temperature Control for Safety (TCS food) must be stored at an internal temperature of 41°F or lower.