

Free PDF ServSafe-Manager - Perfect ServSafe Manager Exam Actual Questions

SERVSAFE Manager Practice Test Questions and Answers 2022/2023

1. Which item should be rejected? - **Bags of organic cookies in torn packaging**
2. What is the first step of cleaning and sanitizing stationary equipment? - **Unplug the unit**
3. Why are people who take certain medications at risk for foodborne illness? - **Their immune systems are compromised**
4. What temperature should the water be for manual dishwashing? - **Must be at least 110°F (43°C)**
5. When transporting food off-site, how should information such as a use-by date and time be communicated to the off-site staff? - **Labels on food**
6. What information must be included on the label of a container of ready-to-eat TCS food prepped on-site for retail sale? - **Potential allergens**
7. When can a food handler diagnosed with jaundice return to work? - **When approved by the regulatory authority**
8. What temperature must a high-temperature dishwasher's final sanitizing rinse be? - **At least 180°F (82°C)**
9. What thermometer is best suited to checking a dishwashing machine's final rinse temperature? - **Maximum registering thermometer**
10. What is the minimum internal temperature hot food must be held at to prevent pathogens from growing? - **135°F (57°C)**
11. Which organization includes inspecting food as one of its primary responsibilities? - **U.S. Department of Agriculture**
12. A food handler is prepping a seafood dish on April 4, using shrimp and scallops. The shrimp has a use-by date of April 8, and the scallops have a use-by date of April 10. What is the use-by date for the seafood dish? - **April 8**
13. What should food handlers do after leaving and returning to the prep area? - **Wash hands**
14. Where should a food handler wash his or her hands after prepping food? - **Designated sink for hand washing**

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ServSafe ServSafe-Manager Exam Syllabus Topics:

Topic	Details
Topic 1	<ul style="list-style-type: none"> • SAFE FACILITIES AND PEST MANAGEMENT: This chapter covers facility requirements for safe operations, emergency preparedness, and comprehensive pest prevention and control programs.
Topic 2	<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 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"> • FOOD SAFETY MANAGEMENT SYSTEMS: This chapter introduces systematic approaches like HACCP for identifying hazards, establishing controls, and implementing corrective actions.
Topic 5	<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 6	<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.

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ServSafe Manager Exam Sample Questions (Q37-Q42):

NEW QUESTION # 37

Barracuda is a type of predatory tropical reef fish implicated as a source of which kind of toxin?

- A. Fungal
- **B. Ciguatera**
- C. Histamine
- D. Scombroid

Answer: B

Explanation:

Barracuda is the most common fish associated with Ciguatera Fish Poisoning. Ciguatera is a biological contaminant caused by a toxin produced by certain marine algae (dinoflagellates) found in tropical and subtropical waters. This toxin is fat-soluble and heat-stable, meaning it cannot be destroyed by cooking, freezing, or any other food preparation method. The toxin moves up the food chain through

"bioaccumulation." Smaller herbivorous fish eat the algae, and then larger predatory reef fish-such as barracuda, grouper, snapper, and amberjack-eat those smaller fish, concentrating the toxin in their flesh.

When a human consumes a fish containing high levels of Ciguatoxin, they may experience severe symptoms, including nausea, vomiting, and neurological issues like a reversal of hot and cold sensations (where cold things feel hot and vice versa). Because the toxin cannot be detected by smell or sight and is not neutralized by heat, the only way to prevent Ciguatera poisoning is to purchase seafood only from approved, reputable suppliers. These suppliers monitor the waters where the fish are harvested and avoid areas known for Ciguatera outbreaks. Managers must be aware that predatory reef fish are a high-risk category and must strictly vet their seafood sources. This falls under the "Biological Contamination" section of "Providing Safe Food," highlighting that some hazards are inherent to the source of the food rather than a result of poor handling in the kitchen. Unlike Scombroid (Histamine) poisoning, which results from time-temperature abuse of fish like tuna or mahi-mahi, Ciguatera is a naturally occurring environmental hazard.

NEW QUESTION # 38

Which food would be safe to serve to a highly susceptible population?

- A. Poached eggs
- B. Medium-rare steak
- **C. Chocolate sauce**
- D. Alfalfa sprouts

Answer: C

Explanation:

Highly Susceptible Populations (HSP) include preschool-age children, the elderly, and individuals with compromised immune systems

(such as those in hospitals or nursing homes). These individuals are at a significantly higher risk of severe illness or death from foodborne pathogens. Consequently, the FDA Food Code and ServSafe guidelines prohibit serving certain "high-risk" foods to these groups. Chocolate sauce is a shelf-stable or commercially processed item that is generally low-moisture and high-sugar, making it an inhospitable environment for most pathogenic growth, and is therefore safe.

In contrast, poached eggs (Option A) and medium-rare steak (Option C) are considered unsafe because they are undercooked animal proteins that may still harbor live pathogens like *Salmonella* or *E. coli*. Alfalfa sprouts (Option D) are specifically prohibited for HSPs because the seeds are often contaminated with *Salmonella* or *E.*

coli, and the warm, moist conditions required for sprouting are also ideal for bacterial multiplication. For HSPs, eggs must be cooked until both the white and yolk are firm (or pasteurized eggs must be used), and steaks must be cooked to the full required internal temperature (\$145