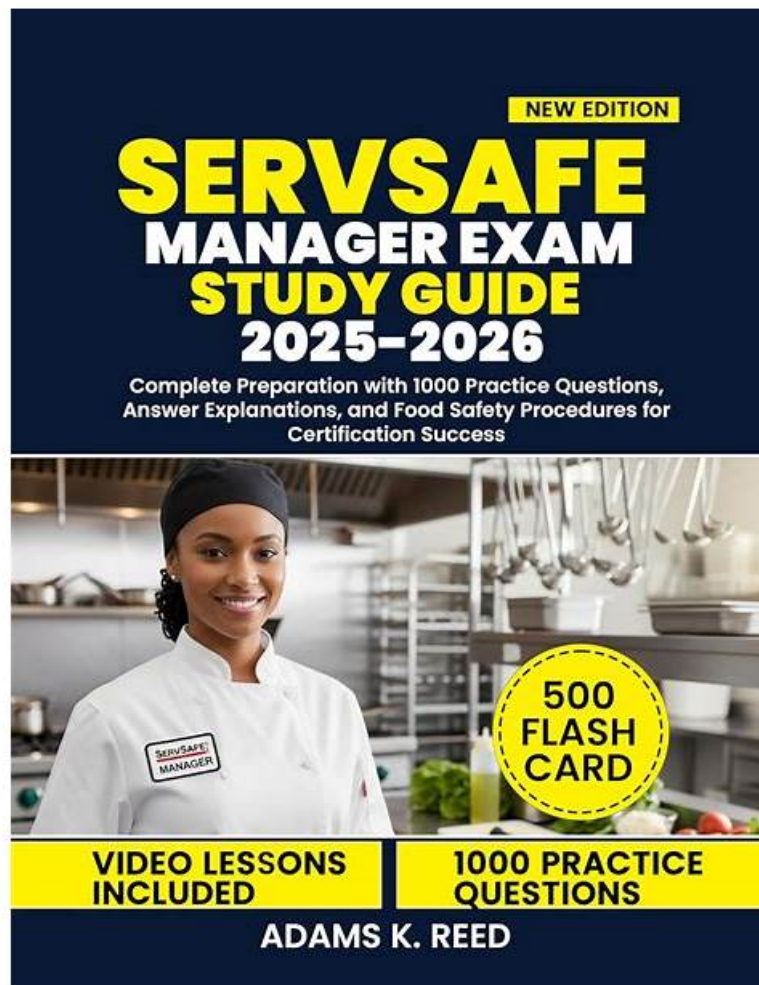


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ServSafe ServSafe-Manager Exam Syllabus Topics:

Topic	Details
Topic 1	• CLEANING AND SANITIZING: This chapter explains cleaning versus sanitizing procedures, dishwashing methods, and establishing effective schedules throughout the operation.
Topic 2	• FOOD SAFETY MANAGEMENT SYSTEMS: This chapter introduces systematic approaches like HACCP for identifying hazards, establishing controls, and implementing corrective actions.
Topic 3	• PROVIDING SAFE FOOD: This chapter introduces foodborne illnesses, their causes and transmission, and establishes the foundational principles for maintaining food safety throughout operations.

Topic 4	• THE FLOW OF FOOD: SERVICE: This chapter covers safe holding and serving practices, including time and temperature controls to prevent contamination during service.
Topic 5	• THE FLOW OF FOOD: PREPARATION: This chapter addresses safe preparation techniques, proper cooking requirements, and critical procedures for cooling and reheating food.
Topic 6	• FORMS OF CONTAMINATION: This chapter covers biological, chemical, and physical contaminants, plus deliberate contamination, outbreak response, and food allergen management.
Topic 7	• THE FLOW OF FOOD: AN INTRODUCTION: This chapter introduces hazards throughout food's journey and establishes monitoring techniques for time and temperature control.
Topic 8	• THE FLOW OF FOOD: PURCHASING AND RECEIVING: This chapter covers supplier selection, receiving procedures, and proper storage methods including temperature requirements and organization.

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ServSafe Manager Exam Sample Questions (Q23-Q28):

NEW QUESTION # 23

The floors, walls, ceiling, shelves, and racks in a walk-in refrigerator must be cleaned

- A. as needed.
- B. monthly.
- C. daily.
- D. weekly.

Answer: A

Explanation:

While food-contact surfaces must be cleaned and sanitized every four hours, non-food-contact surfaces-such as the structural elements of a walk-in refrigerator-follow a different standard. According to the FDA Food Code and the ServSafe Manager curriculum, these areas must be cleaned as needed to prevent the accumulation of dust, dirt, food particles, and mold. This "as needed" frequency means that the manager must monitor the condition of the walk-in and schedule cleaning before soil buildup becomes a hazard or attracts pests.

Cleaning "as needed" ensures that spills are addressed immediately to prevent the growth of *Listeria monocytogenes*, a pathogen that specifically thrives in cold, damp environments like walk-in coolers. If a leak or spill occurs, it must be cleaned right away, regardless of the schedule. However, for general maintenance, these areas should also be included on the Master Cleaning Schedule. While some establishments may choose to do a deep clean weekly (Option B) or monthly (Option C), the regulatory requirement is flexible to accommodate the specific volume and usage of the operation. The key is that the surfaces must remain smooth, non-absorbent, and visibly clean. Dirty floors or moldy racks in a walk-in can lead to cross-contamination via the hands of food handlers or by dripping onto food stored below. Managers should conduct regular inspections to verify that "as needed" cleaning is being performed effectively to maintain a sanitary storage environment.

NEW QUESTION # 24

Which is a way to prevent contamination of hot food on display in a self-service area?

- A. Posting strongly worded signs about inappropriate customer behavior

- B. Assigning food handlers to follow customers through the self-service area³⁴
- C. Providing a handwashing sink for customers
- D. Providing fresh plates for return visits by customers¹²

Answer: D

Explanation:

In a self-service or buffet environment, one of the greatest risks of cross-contamination is "norovirus" and other pathogens being transferred from used plates back to the communal serving utensils or the food itself.

The FDA Food Code and ServSafe standards strictly require that fresh plates must be provided for return visits by customers. When a customer takes a "dirty" plate back to the buffet line, there is a high probability that the serving spoon or tong will touch the plate, which may have been contaminated by the customer's saliva or hands during their first course.

Establishments must post signs or use staff to remind customers to use a clean plate for every trip to the buffet. Additionally, the food must be protected by sneeze guards, which should be located 14 inches (36 centimeters) above the food and extend 7 inches (18 centimeters) beyond the food. While assigning handlers to monitor the line (Option C) is a good general practice for safety, the "fresh plate" rule is a specific, mandatory regulatory requirement. Providing handwashing sinks for customers (Option A) is helpful but does not prevent the specific plate-to-utensil contamination. Signs (Option D) are only effective if the rule- specifically the use of clean plates- is actively enforced. Managers are responsible for ensuring a sufficient supply of clean plates is always available at the start of the buffet line to encourage this safe behavior.

NEW QUESTION # 25

Where should mop water be disposed?

- A. Three-compartment sink
- B. Service sink
- C. Outside the establishment
- D. Toilet bowl

Answer: B

Explanation:

Proper waste-water disposal is essential for preventing cross-contamination and environmental hazards.

According to the ServSafe Manager curriculum and the FDA Food Code, all "grey water" or dirty water resulting from floor cleaning must be disposed of in a service sink (also known as a mop sink or utility sink).

These sinks are specifically designed with deep basins and often have a floor-level drain or a high-back splash guard to prevent the spray of contaminated water onto surrounding surfaces.

Disposing of mop water in a toilet (Option A) is unhygienic and can lead to splashing on surfaces that people touch. Dumping water outside (Option C) is often illegal under local environmental codes and can attract pests to the exterior of the building. Using a three-compartment sink (Option D), which is reserved for cleaning and sanitizing food-contact equipment, is a major health code violation that directly causes cross-contamination. Mop water is filled with dirt, grease, and potentially harmful microorganisms like *Listeria* that thrive on floors. By using a dedicated service sink, the operation ensures that these contaminants are kept entirely separate from food-prep and warewashing areas. Additionally, the service sink should be equipped with a backflow prevention device (such as an air gap or vacuum breaker) to protect the facility's clean water supply from being contaminated by the dirty water in the sink.

NEW QUESTION # 26

Which food should be stored below all others in a cooler?

- A. Cooked rice
- B. Fresh carrots
- C. Raw duck
- D. Raw sausage

Answer: C

Explanation:

Refrigerator storage order is determined by the "minimum internal cooking temperature" required for each type of food. This vertical storage system is designed to prevent cross-contamination caused by juices or pathogens dripping from one food onto another. Raw poultry, which includes raw duck, chicken, and turkey, has the highest required cooking temperature-¹⁶⁵

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