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ServSafe Manager Exam Sample Questions (Q29-Q34):

NEW QUESTION # 29

Who is responsible for notifying the regulatory authority when a food handler is diagnosed with a reportable illness?

- A. Employee
- B. CDC
- C. Person in Charge (PIC)
- D. Inspector

Answer: C

Explanation:

In a food service operation, the Person in Charge (PIC) carries the legal and ethical burden of managing employee health to prevent the spread of foodborne illness. According to the FDA Food Code and ServSafe guidelines, the PIC is responsible for identifying and acting upon the "Big 6" pathogens: Norovirus, Hepatitis A, Shigella spp., Nontyphoidal Salmonella, Salmonella Typhi, and Shiga toxin-producing E. coli. When an employee reports a diagnosis of any of these illnesses, the PIC is mandatory required to notify the local regulatory authority (usually the county or city health department).

While the employee (Option C) is responsible for reporting their illness to the PIC, and the inspector (Option A) may find out during a routine visit, the proactive duty of reporting the diagnosis to health officials lies with management. This reporting trigger is crucial because these pathogens are highly contagious and represent a significant public health threat. The regulatory authority will then work with the PIC to determine the necessary "exclusions" or "restrictions" for the sick employee and help investigate if a wider outbreak has occurred. The PIC must also maintain records of employee health and ensure that staff are trained on the importance of reporting symptoms such as jaundice, vomiting, or diarrhea. Failure to report a known case of a Big 6 pathogen can lead to severe legal penalties and the immediate suspension of the operation's permit.

NEW QUESTION # 30

In a cooler, which item should be stored on the bottom shelf?

- A. Raw pork
- B. Raw poultry
- C. Ground beef
- D. Salmon steaks

Answer: B

Explanation:

According to the ServSafe Manager curriculum and the FDA Food Code, refrigerated storage follows a strict "top-to-bottom" hierarchy based on the minimum internal cooking temperatures of each food. This organization is a vital preventative measure against cross-contamination. Pathogens from raw animal proteins can drip or leak onto other foods; therefore, the food that requires the highest cooking temperature to kill those pathogens must be placed at the very bottom. Raw poultry, which includes whole or ground chicken and turkey, must be cooked to a minimum internal temperature of 165°F.