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ServSafe Manager Exam Sample Questions (Q10-Q15):

NEW QUESTION # 10
A food establishment must have specific procedures for employees to follow when cleaning up which of the following substances?

- A. Vomit and diarrhea
- B. Food spills and beverage machine leaks
- C. Rodent droppings and dead cockroaches
- D. Mold and mildew

Answer: A

Explanation:
According to the FDA Food Code and the ServSafe Manager curriculum, every food establishment is required to have a formal, written plan for the cleanup of vomit and diarrhea. This requirement ex1ists because these substan2ces are primary vehicles3for the

transmission ofNorovirus, which is highly contagious and the leading cause of foodborne illness in the United States. Norovirus can be aerosolized (spread through the air) when a person vomits, and it can survive on surfaces for weeks if not properly disinfected. The written procedures must detail how employees will minimize the spread of contamination to food, surfaces, and other people. This typically involves using a "Body Fluid Cleanup Kit" that includes personal protective equipment (PPE) such as disposable gloves, a gown, and a face mask. The cleanup process requires the use of a high-concentration disinfectant (such as a 1,000-5,000 ppm chlorine solution) rather than standard kitchen sanitizers, which are often too weak to kill Norovirus. The plan must also specify how to dispose of contaminated materials and how to handle the "exclusion" of the sick individual. While cleaning mold (Option A), spills (Option C), or pest evidence (Option D) is important for general sanitation, the legal mandate for aspecific written procedureis focused on Norovirus containment to prevent massive outbreaks.

Managers are responsible for training all staff on these protocols before an incident occurs.

NEW QUESTION # 11

What is the proper method for measuring the temperature of an unopened packaged food in a display cooler?

- A. Hang thermometer in the coldest part of the cooler.
- B. Place the thermometer between two packages.
- C. Lay the thermometer on the shelf next to the product.
- D. Check the case thermometer.

Answer: B

Explanation:
In the "Flow of Food," monitoring temperatures accurately is vital to ensure food safety. When a manager or food handler needs to check the temperature of food that is already packaged-such as a carton of milk, a package of pre-sliced deli meat, or a container of yogurt-the FDA Food Code and ServSafe guidelines specify a non-invasive technique. The probe of a calibrated thermometer should beplaced between two packagesof the food. It is important to fold the packages around the thermometer probe if possible to ensure there is good surface contact and no interference from the ambient air.

This method provides a reliable reading of the product's surface temperature without puncturing the packaging, which would compromise the product's integrity and potentially introduce contamination.

Checking the case thermometer (Option A) or hanging a thermometer in the cooler (Option C) only measures the ambient air temperature, which can fluctuate and does not accurately reflect the actual temperature of the food itself. Laying a thermometer on the shelf (Option D) is similarly inaccurate as it is influenced by the shelf surface and air currents. For other types of food, the method varies: for liquids like milk in a bulk container, the probe is immersed; for meat, the probe is inserted into the thickest part. Mastering these various measurement techniques is a core skill for the "Active Managerial Control" of TCS foods.

NEW QUESTION # 12

A cook checks the temperature of soup being held for service, and it is $130