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ServSafe Manager Exam Sample Questions (Q10-Q15):

NEW QUESTION # 10

Lighting fixtures in a cooler must have bulbs that are

- **A. plastic shielded.**
- B. 100 watts.
- C. fluorescent.
- D. easily removable.

Answer: A

Explanation:

Proper lighting is required in all areas of a food service operation to ensure that staff can clean effectively and monitor food quality. However, light bulbs are a significant physical hazard because they are made of glass.

According to ServSafe and the FDA Food Code, lighting fixtures in food-prep, food-storage, and service areas-including walk-in coolers and freezers-must be plastic shielded or otherwise shatter-resistant.

The purpose of the plastic shield (Option D) or a "shatter-resistant" coating is to contain the glass fragments if the bulb should break. Without this protection, shards of glass could fall into open food containers, onto clean utensils, or onto prep surfaces, where they are nearly impossible to detect. In a cooler, where food is often stored in open or loosely covered bins, this risk is especially high.

Managers must ensure that all lighting meets these safety standards during facility inspections. Beyond the physical protection, the Food Code also specifies minimum lighting intensity for different areas: for example, 10 foot-candles (108 lux) in walk-in units and dry-storage, and 50 foot-candles (540 lux) in high-intensity food-prep areas. Ensuring that bulbs are shielded and providing adequate brightness is a dual-purpose strategy that protects the physical integrity of the food while allowing for better overall sanitation and safety monitoring.

NEW QUESTION # 11

Maggie's Catering is delivering 10 hot lasagnas to a birthday party. What minimum temperature should they be when they leave the catering kitchen?

- **A. 135**