

Test ServSafe-Manager Prep, ServSafe-Manager Valid Test Guide



After using our software, you will know that it is not too difficult to pass ServSafe-Manager exam. You will find some exam techniques about how to pass ServSafe-Manager exam from the exam materials and question-answer analysis provided by our Exam4Tests. Besides, to make you be rest assured of our dumps, we provide ServSafe-Manager Exam Demo for you to free download.

ServSafe ServSafe-Manager Exam Syllabus Topics:

Topic	Details
Topic 1	<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 2	<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 3	<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 4	<ul style="list-style-type: none">THE FLOW OF FOOD: PREPARATION: This chapter addresses safe preparation techniques, proper cooking requirements, and critical procedures for cooling and reheating food.
Topic 5	<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 6	<ul style="list-style-type: none">PROVIDING SAFE FOOD: This chapter introduces foodborne illnesses, their causes and transmission, and establishes the foundational principles for maintaining food safety throughout operations.
Topic 7	<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 8	<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.
Topic 9	<ul style="list-style-type: none"> • THE FLOW OF FOOD: SERVICE: This chapter covers safe holding and serving practices, including time and temperature controls to prevent contamination during service.

>> Test ServSafe-Manager Prep <<

ServSafe-Manager Valid Test Guide, Reliable ServSafe-Manager Test Question

The service of ServSafe-Manager test guide is very prominent. It always considers the needs of customers in the development process. There are three versions of our ServSafe-Manager learning question, PDF, PC and APP. You can choose according to your needs. Of course, you can use the trial version of ServSafe-Manager exam training in advance. After you use it, you will have a more profound experience. You can choose your favorite our ServSafe-Manager Study Materials version according to your feelings. I believe that you will be more inclined to choose a good service product, such as ServSafe-Manager learning question

ServSafe Manager Exam Sample Questions (Q70-Q75):

NEW QUESTION # 70

Which of the following practices of dispensing single-service items prevents contamination?

- A. Place unwrapped items in clean and sanitary dispensers.
- **B. Provide individually wrapped ware.**
- C. Distribute the unwrapped items to the customer upon request.
- D. Display unwrapped and left upright in containers with handles down.

Answer: B

Explanation:

Single-service items, such as plastic forks, spoons, and knives, are designed to be used once and then discarded. Because they cannot be cleaned and sanitized after being touched by a customer, they must be protected from contamination before use. Providing individually wrapped ware is the most effective method for preventing contamination. The wrapping acts as a physical barrier against dust, droplets from coughs or sneezes, and, most importantly, the hands of other customers or employees.

The ServSafe standards emphasize that the "Flow of Food" includes the service stage, where cross-contamination is a frequent risk. If items are not wrapped, they must be dispensed in a way that the customer touches only the item they are taking. Placing unwrapped items in a bin where customers must reach in (Option D) is a major violation, as it allows for "hand-to-item" contamination. Even if items are placed

"handles down," there is a high risk that a customer will accidentally touch the "business end" (the tines of a fork or the bowl of a spoon) of an adjacent utensil. While sanitary dispensers (Option B) are an approved method if they dispense one item at a time by the handle, individual wrapping (Option A) provides a superior level of protection during transport, storage, and customer self-service. Managers are responsible for ensuring that any single-service items that become soiled or are touched by customers are discarded immediately. This protocol is part of a larger strategy to minimize bare-hand contact with surfaces that will touch a customer's mouth.

NEW QUESTION # 71

Which food container is suitable for transporting time/temperature control for safety (TCS) food?

- **A. Metal pan with aluminum foil cover**
- B. Heavy, plastic-coated produce box with cover
- C. Chemical bucket with tight-fitting lid
- D. Aluminum foil pan without a cover

Answer: A

Explanation:

When transporting TCS food off-site-such as for catering or delivery to a satellite kitchen-the containers used must be food-grade, leak-proof, and able to be tightly covered. A metal pan with an aluminum foil cover(or a tight-fitting lid) is a suitable choice because the metal is non-absorbent and durable, and the cover protects the food from physical contaminants, pests, and splashing during transit.

Using an uncovered pan (Option A) is a major violation as it exposes food to environmental hazards. A produce box (Option B) is not suitable for prepared TCS foods because the cardboard or plastic coating may not be easily cleanable or leak-proof enough for cooked items, and it is not intended for multi-use with cooked foods. A chemical bucket (Option D) is extremely dangerous; even if it is cleaned, chemical residues can leach into the food, causing toxic-metal or chemical poisoning. Only containers explicitly labeled as

"food-safe" should be used. Furthermore, during transport, these containers should be placed inside insulated carriers to maintain safe temperatures (\$135