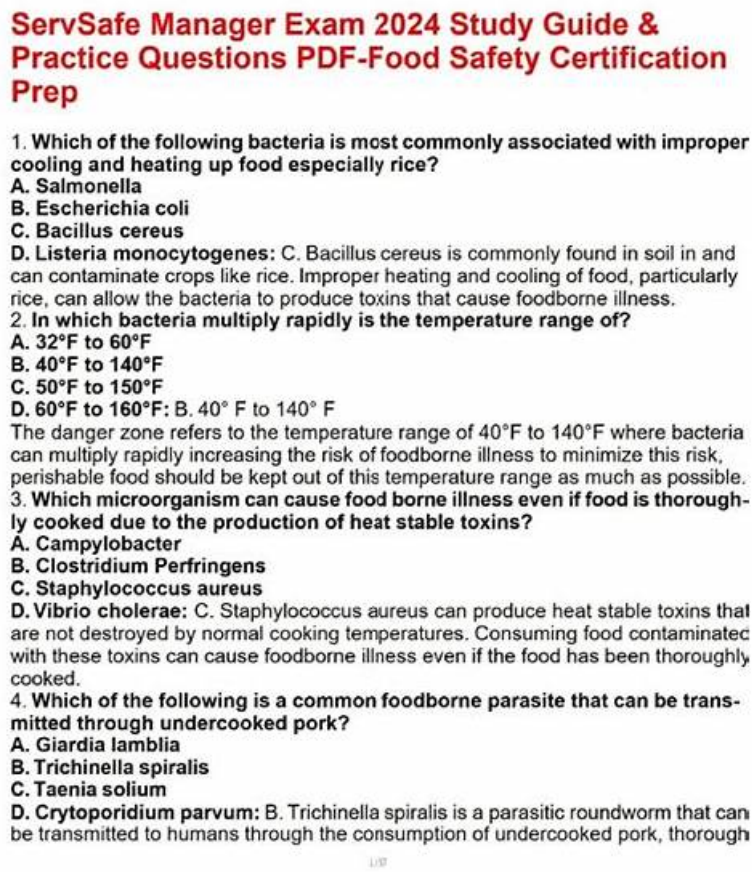
ServSafe-Manager Exam Flashcards - Pdf ServSafe-Manager Format



ServSafe Manager Exam 2024 Study Guide & Practice Questions PDF-Food Safety Certification Prep

1. **Which of the following bacteria is most commonly associated with improper cooling and heating up food especially rice?**
A. Salmonella
B. Escherichia coli
C. Bacillus cereus
D. Listeria monocytogenes: C. Bacillus cereus is commonly found in soil in and can contaminate crops like rice. Improper heating and cooling of food, particularly rice, can allow the bacteria to produce toxins that cause foodborne illness.
2. **In which bacteria multiply rapidly is the temperature range of?**
A. 32°F to 60°F
B. 40°F to 140°F
C. 50°F to 150°F
D. 60°F to 160°F: B. 40° F to 140° F
The danger zone refers to the temperature range of 40°F to 140°F where bacteria can multiply rapidly increasing the risk of foodborne illness to minimize this risk, perishable food should be kept out of this temperature range as much as possible.
3. **Which microorganism can cause food borne illness even if food is thoroughly cooked due to the production of heat stable toxins?**
A. Campylobacter
B. Clostridium Perfringens
C. Staphylococcus aureus
D. Vibrio cholerae: C. Staphylococcus aureus can produce heat stable toxins that are not destroyed by normal cooking temperatures. Consuming food contaminated with these toxins can cause foodborne illness even if the food has been thoroughly cooked.
4. **Which of the following is a common foodborne parasite that can be transmitted through undercooked pork?**
A. Giardia lamblia
B. Trichinella spiralis
C. Taenia solium
D. Crytoporidium parvum: B. Trichinella spiralis is a parasitic roundworm that can be transmitted to humans through the consumption of undercooked pork, thorough

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ServSafe Manager Exam Sample Questions (Q28-Q33):

NEW QUESTION # 28
Which of the following documents must be kept on file for 90 days after the last product has been sold?

- A. Meat identification code (IMPS)
- B. Farmers Market health certificate
- C. Specification written to purveyor
- D. Molluscan shellfish identification tags

Answer: D

Explanation:
Shellfish, specifically molluscan shellfish like oysters, clams, and mussels, are high-risk foods because they can carry pathogens such asVibrioorHepatitis Adepending on the waters where they were harvested. To ensure traceability in the event of a foodborne illness outbreak, the FDA Food Code requires that these items be delivered withshellstock identification tags. These tags contain vital information, including the harvester' s identification number, the date of harvest, and the specific harvest location.1 The regulation states that these tags must remain attached to the container until it is empty. Once the last shellfish from that specific container is sold or served,2the Person in Charge (PIC) must write that date on the tag and keep the tag on file for90 days. This 90-day window is calculated because symptoms of illnesses like Hepatitis Acan take several weeks to appear; the records ensure that investigators can trace the source of the shellfish back to the specific bed where it was harvested months later. Options B, C, and D are important for quality or general administrative purposes, but they do not have the same legal "90-day retention" requirement tied to public health safety and outbreak investigation. Failure to maintain these tags is a major violation during a health inspection and can result in the immediate seizure or destruction of the shellfish by the regulatory authority.

NEW QUESTION # 29
A chemical sanitizing solution's effectiveness depends on the

- A. type of test strips used to test the solution.
- B. water hardness, pH, and temperature of the solution.
- C. number of surfaces to be sanitized with the solution.
- D. color, odor, and scent of the solution.

Answer: B

Explanation:
The chemical process of sanitizing is not as simple as just mixing chemicals with water. According to ServSafe, the effectiveness of a sanitizer (such as chlorine, iodine, or quaternary ammonium) is determined by several environmental factors, specificallywater hardness, pH, and temperature. Each of these factors can significantly impact the chemical's ability to kill pathogens. Water hardness refers to the amount of minerals (like calcium and magnesium) in the water; high mineral content can neutralize some sanitizers, particularly
"Quats," making them ineffective. The pH of the water also dictates how stable and active a chemical remains; if the pH is too high or too low, the chemical reaction needed to kill bacteria may not occur.
Temperature is equally vital. Most chemical sanitizers have a "sweet spot" temperature (often between $75