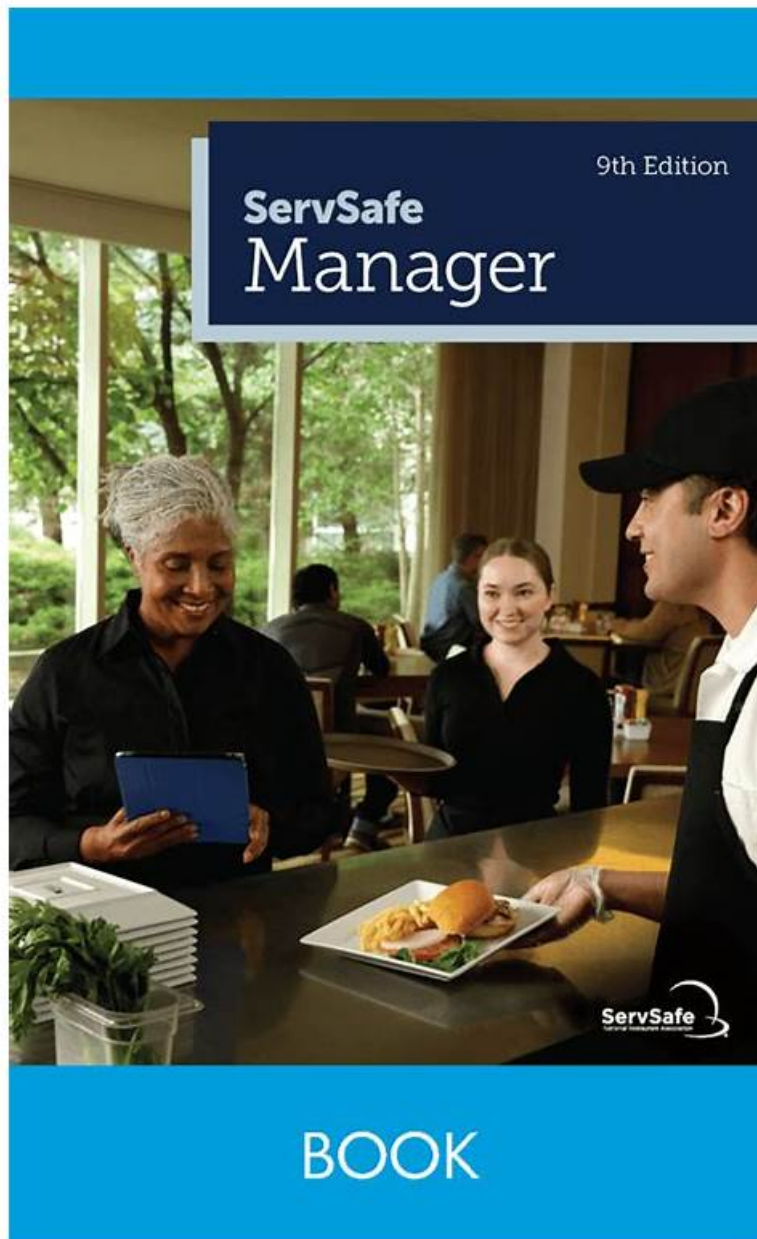


# ServSafe-Manager復習内容 & ServSafe-Manager絶対合格



BONUS!!! MogiExam ServSafe-Managerダンプの一部を無料でダウンロード：[https://drive.google.com/open?id=1o1vDS2jvJMzMYnVpH\\_zaqegMMAHualBI](https://drive.google.com/open?id=1o1vDS2jvJMzMYnVpH_zaqegMMAHualBI)

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MogiExamの商品はServSafe業界の専門家が自分の豊かな知識と経験を利用して認証試験に対して研究出たので品質がよいServSafe-Manager試験の資料でございます。受験者がMogiExamを選択したら高度専門のServSafe-Manager試験に100%合格することが問題にならないと保証いたします。

>> ServSafe-Manager復習内容 <<

## ServSafe-Manager絶対合格、ServSafe-Manager日本語版対応参考書

もうこれ以上戻込みしないでくださいよ。ServSafe-Manager問題集の詳しい内容を知りたいなら、はやくMogiExamのサイトをクリックして取得してください。あなたは問題集の一部を無料でダウンロードすることができますから。ServSafe-Manager問題集を購入する前に、MogiExamに行ってより多くの情報を読んでください。このサイトを深く知ったほうがいいですよ。それに、試験に失敗すれば全額返金のポリシーについて、事前に調べたほうがいいです。MogiExamは間違いなくあなたの利益を全面的に保護し、あなたの悩みを思いやるウェブサイトです。

### ServSafe ServSafe-Manager 認定試験の出題範囲:

トピック	出題範囲
トピック 1	<ul style="list-style-type: none"><li>• THE FLOW OF FOOD: AN INTRODUCTION: This chapter introduces hazards throughout food's journey and establishes monitoring techniques for time and temperature control.</li></ul>
トピック 2	<ul style="list-style-type: none"><li>• THE FLOW OF FOOD: SERVICE: This chapter covers safe holding and serving practices, including time and temperature controls to prevent contamination during service.</li></ul>
トピック 3	<ul style="list-style-type: none"><li>• SAFE FACILITIES AND PEST MANAGEMENT: This chapter covers facility requirements for safe operations, emergency preparedness, and comprehensive pest prevention and control programs.</li></ul>
トピック 4	<ul style="list-style-type: none"><li>• THE SAFE FOOD HANDLER: This chapter addresses how food handlers contaminate food and outlines personal hygiene programs to prevent contamination during handling.</li></ul>
トピック 5	<ul style="list-style-type: none"><li>• THE FLOW OF FOOD: PURCHASING AND RECEIVING: This chapter covers supplier selection, receiving procedures, and proper storage methods including temperature requirements and organization.</li></ul>
トピック 6	<ul style="list-style-type: none"><li>• FOOD SAFETY MANAGEMENT SYSTEMS: This chapter introduces systematic approaches like HACCP for identifying hazards, establishing controls, and implementing corrective actions.</li></ul>
トピック 7	<ul style="list-style-type: none"><li>• PROVIDING SAFE FOOD: This chapter introduces foodborne illnesses, their causes and transmission, and establishes the foundational principles for maintaining food safety throughout operations.</li></ul>
トピック 8	<ul style="list-style-type: none"><li>• THE FLOW OF FOOD: PREPARATION: This chapter addresses safe preparation techniques, proper cooking requirements, and critical procedures for cooling and reheating food.</li></ul>

### ServSafe Manager Exam 認定 ServSafe-Manager 試験問題 (Q65-Q70):

#### 質問 # 65

When purchasing a dishwasher, a manager can tell if it is in compliance with the regulatory authority by

- A. ensuring that the dishwasher's specifications adhere to commercial equipment requirements.
- B. searching for approved appliances on the OSHA website.
- C. asking the salesperson to assure the dishwasher's quality, reliability, and adherence to code.
- **D. looking for an NSF seal of approval or a certification from ANSI on the dishwasher.**

正解: D

解説:

To ensure that equipment used in a commercial kitchen can be effectively cleaned and sanitized, it must be designed and constructed to high standards. ServSafe Manager training emphasizes that the most reliable way to verify this is by looking for the NSF International or ANSI (American National Standards Institute) marks. These organizations are independent third parties that test and certify equipment for "food-grade" safety and "cleanability." An NSF-certified dishwasher is guaranteed to have non-absorbent materials, smooth joints, and the ability to reach the necessary temperatures for sanitization (either through chemicals or high heat). Relying on a salesperson's word (Option B) or general "commercial" labels (Option C) is insufficient because many residential or low-quality commercial units do not meet the strict requirements of the FDA Food Code. OSHA (Option D) focuses on employee safety (e.g., preventing electrical shocks) rather than food sanitation. Health inspectors specifically look for these certification marks during inspections. If a manager installs non-certified equipment, they run the risk of being cited for a violation and having to replace

the expensive machinery.

Certification ensures that the "Food Safety Management System" begins with the very tools used to clean and protect the operation's wares.

**質問 # 66**

The minimum internal cooking temperature for scrambled eggs for immediate service is

- A. 135

ちなみに、MogiExam ServSafe-Managerの一部をクラウドストレージからダウンロードできます：[https://drive.google.com/open?id=1o1vDS2jvJMzMYnVpH\\_zaqegMMAHuaIBI](https://drive.google.com/open?id=1o1vDS2jvJMzMYnVpH_zaqegMMAHuaIBI)