

Free PDF 2026 ServSafe Latest ServSafe-Manager: Certification ServSafe Manager Exam Training

SERVSAFE Manager Practice Test Questions and Answers 2022/2023

1. Which item should be rejected? - **Bags of organic cookies in torn packaging**
2. What is the first step of cleaning and sanitizing stationary equipment? - **Unplug the unit**
3. Why are people who take certain medications at risk for foodborne illness? - **Their immune systems are compromised**
4. What temperature should the water be for manual dishwashing? - **Must be at least 110 F (43 C)**
5. When transporting food off-site, how should information such as a use-by date and time be communicated to the off-site staff? - **Labels on food**
6. What information must be included on the label of a container of ready-to-eat TCS food prepped on-site for retail sale? - **Potential allergens**
7. When can a food handler diagnosed with jaundice return to work? - **When approved by the regulatory authority**
8. What temperature must a high-temperature dishwasher's final sanitizing rinse be? - **At least 180 F (82 C)**
9. What thermometer is best suited to checking a dishwashing machine's final rinse temperature? - **Maximum registering thermometer**
10. What is the minimum internal temperature hot food must be held at to prevent pathogens from growing? - **165 F (67 C)**
11. Which organization includes inspecting food as one of its primary responsibilities? - **U.S. Department of Agriculture**
12. A food handler is prepping a seafood dish on April 4, using shrimp and scallops. The shrimp has a use-by date of April 8, and the scallops have a use-by date of April 10. What is the use-by date for the seafood dish? - **April 8**
13. What should food handlers do after leaving and returning to the prep area? - **Wash hands**
14. Where should a food handler wash his or her hands after prepping food? - **Dedicated sink for hand washing**

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ServSafe ServSafe-Manager Exam Syllabus Topics:

| Topic | Details |
|---------|---|
| Topic 1 | <ul style="list-style-type: none"> • THE FLOW OF FOOD: AN INTRODUCTION: This chapter introduces hazards throughout food's journey and establishes monitoring techniques for time and temperature control. |
| Topic 2 | <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 3 | <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 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"> • THE SAFE FOOD HANDLER: This chapter addresses how food handlers contaminate food and outlines personal hygiene programs to prevent contamination during handling. |
| Topic 6 | <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 7 | <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. |

ServSafe Manager Exam Sample Questions (Q26-Q31):

NEW QUESTION # 26

What is the FDA Food Code recommendation for fingernail maintenance for ungloved food preparation employees?

- A. Nails may be unpolished, long, and buffed until gleaming.
- **B. Nails must be unpolished, short, and smoothly trimmed.**
- C. Nails must be professionally maintained and polished.
- D. False nails are permitted as long as they are firmly affixed.

Answer: B

Explanation:

Personal hygiene standards for food handlers are strictly defined in the FDA Food Code and ServSafe materials because the hands are the most common vehicle for transmitting pathogens to food. For employees who are not wearing gloves, fingernail maintenance is a critical safety factor. The recommendation is that nails must be kept unpolished, short, and smoothly trimmed. There are several biological and physical safety reasons for this requirement. First, long nails are difficult to clean effectively; pathogens like E. coli or Norovirus can easily become trapped in the space beneath the nail (the subungual region) and survive even thorough handwashing. Second, nail polish and false nails (Option D) are prohibited because they pose a physical hazard risk. Polish can chip and fall into the food, and false nails can break off or lose their adhesive, ending up in a customer's meal. Furthermore, polish can hide the presence of dirt or grime under the nails, making it impossible for a manager to verify if a worker's hands are truly clean. "Smoothly trimmed" nails are required to prevent the snagging or tearing of single-use gloves when they are worn, as a punctured glove offers no protection. While some jurisdictions may allow polish or false nails if gloves are worn at all times, the standard recommendation for "ungloved" preparation (and the safest practice overall) is the "short and natural" look.

Managers must conduct daily hygiene checks to ensure staff are complying with this rule. Proper nail care is a simple but effective barrier in the defense against foodborne illness, emphasizing that every detail of a food handler's appearance has a direct impact on the safety of the food being served.

NEW QUESTION # 27

A server finds a full napkin-lined basket of dinner rolls on a table after a customer has left the establishment. According to the FDA Food Code, what should the server do with the rolls and napkin?

- A. Replace the napkin and give the unused rolls to employees for staff meal.
- B. Reuse the napkin but replace the rolls with fresh ones.
- **C. Remove the napkin and discard the rolls.**
- D. Replace the napkin and donate the unused rolls to charity.

Answer: C

Explanation:

The FDA Food Code is very clear regarding the re-service of food. Once food has been served to a guest, it is considered "potentially contaminated" and cannot be served to another guest, donated, or given to staff.

Therefore, the server must discard the rolls. Even if the rolls appear untouched, they have been exposed to the guest's environment, where they may have been coughed on, sneezed on, or touched with unwashed hands.

The only exceptions to this "no re-service" rule are foods that are packaged and in good condition, such as unopened cracker packets, individual condiment packets (like ketchup or mustard), or wrapped "saltine" crackers. Rolls in an open basket do not meet this criteria. Regarding the napkin, if it is a cloth napkin, it must be sent to the laundry. If it is a paper napkin, it must be discarded. Reusing any part of the service (Option B) or donating contaminated food (Option C) poses a significant risk of spreading foodborne illness, specifically Stovirus or Staphylococcus aureus. Managers must train front-of-house staff to never "recycle" bread, butter, or garnishes that have been placed on a customer's table. This protocol ensures that every guest receives food that is fresh and has not been subjected to previous human contact.

NEW QUESTION # 28

Lighting fixtures in a cooler must have bulbs that are

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

Answer: C

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 # 29

Which of the following is a major food allergen?

- A. Apples
- B. Mushrooms
- **C. Shrimp**
- D. Celery

Answer: C

Explanation:

While individuals can be allergic to almost any protein, the FDA identifies a specific group of foods that account for the majority of severe allergic reactions in the United States. These are known as the "Big 9." Shrimp, which falls under the category of Crustacean Shellfish, is one of these major allergens. The other eight are milk, eggs, fish (such as bass, flounder, or cod), tree nuts (such as walnuts or pecans), peanuts, wheat, soy, and the most recently added, sesame.

Identifying major allergens is a critical responsibility for a Food Protection Manager. When a guest reports an allergy to one of these items, the staff must take extraordinary care to prevent cross-contact. This includes using separate, sanitized equipment and ensuring that no trace of the allergen (like shrimp juice or shells) touches the guest's meal. Mushrooms, celery, and apples (Options B, C, and D) are not currently classified as

"major" allergens under U.S. law, though they can still cause reactions in sensitive individuals. Managers must ensure that all staff from servers to line cooks can identify the Big 9 and understand the establishment's procedures for handling allergen-sensitive orders. This includes checking labels on all processed foods, as allergens can often be "hidden" in ingredients like flavorings or thickeners.

NEW QUESTION # 30

Which food must be stored at a temperature of 41°F (5°C) or lower?

- A. Fruit basket with uncut fruit
- B. Cookies-and-brownies tray
- C. Ham-and-cheese sandwich
- D. Beef jerky and cracker appetizers

Answer: C

Explanation:

According to the ServSafe Manager curriculum and the FDA Food Code, foods that require Time /Temperature Control for Safety (TCS food) must be stored at an internal temperature of 41

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