

Test ServSafe-Manager Online - ServSafe-Manager Actual Test Answers

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 reading thermometer**

10. What is the minimum internal temperature hot food must be held at to prevent pathogens from growing? - **145°F (63°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? - **Designated sink for hand washing**

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ServSafe Manager Exam Sample Questions (Q59-Q64):

NEW QUESTION # 59

Which is an example of "cleaning"?

- A. Removing food bits from a slicer with a wiping cloth
- B. Using a dry towel to remove spots from wine glasses
- C. Spraying a solution of bleach on a cutting board
- D. Checking the final rinse temperature in the dishwasher

Answer: A

Explanation:

In a professional foodservice environment, ServSafe makes a critical distinction between "cleaning" and "sanitizing." Cleaning is the physical process of removing food, dirt, and other visible soil from a surface.

Removing food bits from a slicer with a wiping cloth is a direct example of cleaning. This step is the essential first phase in the five-step process for cleaning and sanitizing: (1) Scrape or remove food bits, (2) Wash the surface, (3) Rinse the surface, (4) Sanitize the surface, and (5) Allow the surface to air-dry.

Without the initial cleaning step, the subsequent sanitizing step will be ineffective. Soil and food particles can neutralize chemical sanitizers like chlorine or quaternary ammonium, or they can act as a physical shield that prevents the sanitizer from reaching and killing microorganisms. Options A and B describe monitoring and the act of sanitizing, respectively. Option D is a cosmetic action (polishing) that does not necessarily meet the hygienic definition of cleaning in a food-safety context. Effective cleaning requires the use of a detergent and physical labor (scrubbing or wiping) to break the surface tension of the soil. For equipment like meat slicers, this process is high-risk and must be performed at least every four hours if the equipment is in constant use.

Managers must verify that staff are not skipping the "wash and rinse" phases before applying sanitizer. By removing the visible "bits" and "grease," the food handler ensures that the environment is prepared for the reduction of pathogens to safe levels.

NEW QUESTION # 60

A food handler must remove what item before working with food?

- A. Clean baseball hat
- B. Medical bracelet
- C. Dry bandage
- D. Plain band ring

Answer: B

Explanation:

Personal hygiene and attire are strictly regulated to prevent physical and biological contamination. According to ServSafe Manager standards, food handlers are generally prohibited from wearing jewelry on their hands and arms while preparing food. This includes medical bracelets, watches, and rings with stones. Jewelry is a hazard because it can harbor pathogens, and small parts (like stones or links) can fall into the food, creating a physical hazard. Furthermore, jewelry makes effective handwashing nearly impossible, as bacteria can survive in the crevices between the jewelry and the skin.

The FDA Food Code provides one specific exception: food handlers are permitted to wear a plain band ring (Option B) without any stones or intricate designs, as these are easier to clean and sanitize. A clean baseball hat (Option C) is actually an approved form of hair restraint, and a dry bandage (Option D) is allowed as long as it is covered by a waterproof barrier and a glove if it is on the hand. If a food handler must wear a medical alert bracelet, the manager should require them to wear it higher up the arm (where it can be covered by clothing) or on a necklace tucked inside the shirt, provided local regulations allow. The goal is to eliminate any item that could potentially fall into food or interfere with the rigorous sanitation of the hands and arms.

NEW QUESTION # 61

Which food should be stored below all others in a cooler?

- A. Raw sausage
- B. Cooked rice
- C. Raw duck
- D. Fresh carrots

Answer: C

Explanation:

Refrigerator storage order is determined by the "minimum internal cooking temperature" required for each type of food. This vertical storage system is designed to prevent cross-contamination caused by juices or pathogens dripping from one food onto another. Raw poultry, which includes raw duck, chicken, and turkey, has the highest required cooking temperature-\$165