

New ServSafe-Manager Exam Experience - ServSafe-Manager Exam Fees

ServSafe Manager Exam 2025/2026 with 150 Expected Questions and Answers 100% Verified

1. what should you do when taking a food order from customers who have concerns about food allergies: Describe each menu item to the customer who ask, including any "secret" ingredients
2. What temperature should the water be for manual dishwashing?: Must be at least 110 F
3. A food handler just finished storing a dry food delivery, which step was done correctly?: Stored food away from the wall
4. What should be done with food that has been handled by a food handler who has been restricted or excluded from the operation due to illness?: Throw it out
5. Single use gloves are not required when: Washing product
6. What should a food handler do to make gloves easier to put on?: Select the right size gloves
7. What should food handlers do after leaving and returning to the prep area?: Wash hands
8. What rule for serving bread should food handlers practice?: Do not re-serve uneaten bread
9. What does the L stand for in the FDA'S ALERT tool?: Look
10. What is the minimum internal cooking temp for chicken breasts?: 165°F (74 °C) for 15 seconds
11. What factors influence the effectiveness of a chemical sanitizer?: Concentration, temperature, contact time, pH and water hardness.
12. Ready to eat TCS foods prepped in house must be date marked if it is held for more than how many hours?: 24 Hours
13. What is the minimum internal cooking temperature for a veal chop?: - 135°F(57 °C)
14. Why should food temperature be taken in 2 different locations?: Temperature may vary in the food
15. What causes Preschool age children to be at risk for foodborne illness?: -

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engineers are stepping up to improve this. In fact, many people only spent 20-30 hours practicing our ServSafe-Manager guide torrent and passed the exam. This sounds incredible, but we did, helping them save a lot of time.

ServSafe ServSafe-Manager Exam Syllabus Topics:

Topic	Details
Topic 1	<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 2	<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 3	<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 4	<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 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">• THE FLOW OF FOOD: SERVICE: This chapter covers safe holding and serving practices, including time and temperature controls to prevent contamination during service.
Topic 7	<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.

ServSafe Manager Exam Sample Questions (Q73-Q78):

NEW QUESTION # 73

What information does the FDA Food Code contain?

- A. Common uses for food and drugs
- B. Nutritional requirements for children and adults
- **C. Recommendations for regulatory requirements**
- D. Grading standards for meat and poultry

Answer: C

Explanation:

The FDA Food Code is a foundational document in the United States' food safety system. It is not a law in itself, but rather a set of scientifically sound recommendations for regulatory requirements. The Food and Drug Administration (FDA) publishes this code to provide a uniform system of provisions that address the safety and protection of food offered at retail and in food service. While the federal government writes the code, it is the responsibility of state, local, and tribal jurisdictions to adopt and enforce it. Most states use the FDA Food Code as the basis for their own public health laws and inspection criteria.

The document covers everything from temperature controls and employee health to facility design and cleaning protocols. It is updated periodically (usually every four years) to reflect the latest science in microbiology and epidemiology. For a Food Protection Manager, understanding the Food Code is essential because it dictates the "why" behind kitchen rules. For example, it explains the logic for the "Big 6" pathogens and the specific temperatures needed to kill them. It is important to distinguish the FDA Food Code from other agencies' work: the USDA handles the grading of meat and poultry (Option B), and the CDC investigates outbreaks, but the FDA provides the "rulebook" for daily operations. By following the recommendations in the Food Code, a manager ensures their operation meets the highest national standards for consumer protection. Regulatory authorities use these guidelines to conduct inspections, and the "Critical Violations" often cited are direct deviations from these FDA-recommended standards. It serves as the primary technical reference for the ServSafe training program.

NEW QUESTION # 74

Which risk may result from having a cross-connection?

- A. Beverage dispensers may get damaged by corrosive minerals.
- B. Grease traps may get blocked.
- **C. The drinkable water supply may get contaminated.**
- D. Sprinkler systems may get disabled.

Answer: C

Explanation:

A cross-connection is a physical link between safe (potable) water and dirty (non-potable) water. This link is extremely dangerous because it can result in backflow, which is the unwanted reversal of water flow that can contaminate the drinkable water supply. Backflow can happen through "back-siphonage" (when a vacuum is created in the plumbing system, like during a fire or a water main break) or "back-pressure." For example, if a hose is left submerged in a bucket of mop water or a prep sink, a sudden drop in pressure could suck that dirty water back into the facility's clean water lines.

To prevent this, the FDA Food Code requires the use of backflow prevention devices, such as a vacuum breaker on a hose bib, or, most effectively, an air gap. An air gap is a physical space that separates a water supply outlet from any potentially contaminated source. Options A, B, and D are plumbing issues, but they do not describe the severe public health risk associated with a cross-connection. Contaminated water can spread pathogens like *E. coli*, Hepatitis A, and chemicals throughout the entire kitchen, affecting everything from handwashing to ice machines. Managers must ensure that all plumbing is installed by licensed professionals and that no "temporary" hose connections are made that could bypass safety gaps. Regular inspection of backflow prevention devices is a critical component of maintaining a safe facility.

NEW QUESTION # 75

During a 12-hour power outage, the temperature of the freezer reached \$55