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What symptom requires a food handler to be excluded from the operation?

- A. stomach cramps
- B. sore throat
- C. jaundice
- D. coughing - C. jaundice

What should staff do when receiving a delivery of food and supplies?

- A. stack the delivery neatly and inspect it within 12 hours
- B. visually inspect all food items
- C. inspect non-food items first
- D. store it immediately and inspect it later - B. visually inspect all food items

Single use gloves are not required when...

- A. cleaning stationary equipment
- B. handling cooked food
- C. the food handler has a latex sensitivity
- D. washing produce - D. Washing produce

What must food handlers do when handling ready-to-eat food?

- A. use bare hands
- B. wear single-use gloves
- C. wear an apron
- D. sanitize their hands - B. wear single-use gloves

What symptom can indicate a customer is having an allergic reaction?

- A. left arm pain
- B. wheezing or shortness of breath
- C. appetite loss
- D. Coughing blood - B. wheezing or shortness of breath

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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"> • FOOD SAFETY MANAGEMENT SYSTEMS: This chapter introduces systematic approaches like HACCP for identifying hazards, establishing controls, and implementing corrective actions.
Topic 3	<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.
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"> • THE FLOW OF FOOD: SERVICE: This chapter covers safe holding and serving practices, including time and temperature controls to prevent contamination during service.

ServSafe Manager Exam Sample Questions (Q45-Q50):

NEW QUESTION # 45

A food handler must wear single-use gloves when

- **A. making a cold sandwich with ready-to-eat deli meat.**
- B. washing vegetables for use on a salad bar.
- C. serving a plate of food to a customer.
- D. pouring a beverage from a pitcher into a glass.

Answer: A

Explanation:

The use of single-use gloves is a fundamental requirement when handling ready-to-eat (RTE) food. Deli meat is classified as an RTE food because it has already been cooked or processed and requires no further heating to be safe for consumption. According to the ServSafe Manager curriculum and the FDA Food Code, bare-hand contact with RTE food is strictly prohibited (with very few exceptions) because the hands can easily transmit pathogens like Norovirus, Hepatitis A, or Salmonella Typhi.

When making a cold sandwich, the deli meat is handled directly before being served to the guest. Wearing gloves provides a critical barrier that prevents the transfer of microorganisms from the skin to the food.

Washing vegetables (Option A) is a preparation step where gloves are often not required because the water and mechanical action assist in cleaning, and the vegetables may be further processed. Pouring beverages (Option B) and serving plates (Option C) are service tasks where the hands do not typically make direct contact with the food itself. It is vital to remember that gloves are not a substitute for handwashing; a food handler must wash their hands thoroughly before putting on a new pair of gloves. Furthermore, gloves must be changed if they become torn, dirty, or when switching between different tasks (such as moving from raw meat to deli meat). Managers must ensure that staff understand that the primary purpose of gloves in this context is to protect the consumer from "hand-to-food" contamination.

NEW QUESTION # 46

Which risk may result from having a cross-connection?

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

- D. Sprinkler systems may get disabled.

Answer: B

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 # 47

Which is a way to prevent contamination of hot food on display in a self-service area?

- A. Providing fresh plates for return visits by customers¹²
- B. Assigning food handlers to follow customers through the self-service area³⁴
- C. Providing a handwashing sink for customers
- D. Posting strongly worded signs about inappropriate customer behavior⁵⁶

Answer: A

Explanation:

In a self-service or buffet environment, one of the greatest risks of cross-contamination is "norovirus" and other pathogens being transferred from used plates back to the communal serving utensils or the food itself.

The FDA Food Code and ServSafe standards strictly require that fresh plates must be provided for return visits by customers. When a customer takes a "dirty" plate back to the buffet line, there is a high probability that the serving spoon or tong will touch the plate, which may have been contaminated by the customer's saliva or hands during their first course.

Establishments must post signs or use staff to remind customers to use a clean plate for every trip to the buffet. Additionally, the food must be protected by sneeze guards, which should be located 14 inches (36 centimeters) above the food and extend 7 inches (18 centimeters) beyond the food. While assigning handlers to monitor the line (Option C) is a good general practice for safety, the "fresh plate" rule is a specific, mandatory regulatory requirement. Providing handwashing sinks for customers (Option A) is helpful but does not prevent the specific plate-to-utensil contamination. Signs (Option D) are only effective if the rule- specifically the use of clean plates- is actively enforced. Managers are responsible for ensuring a sufficient supply of clean plates is always available at the start of the buffet line to encourage this safe behavior.

NEW QUESTION # 48

Time as a food safety control is used to hold a time/temperature control for safety (TCS) food at room temperature. It is marked with a start time of 4 p.m. By 8 p.m. it was not sold or served. What should the food handler do with the food?

- A. Increase heat and serve it.
- B. Throw it out.
- C. Cool and store it immediately.
- D. Serve it immediately.

Answer: B

Explanation:

The FDA Food Code allows for "Time as a Public Health Control" (TPHC), where TCS food can be held without temperature control for a limited window. For food starting at 135

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