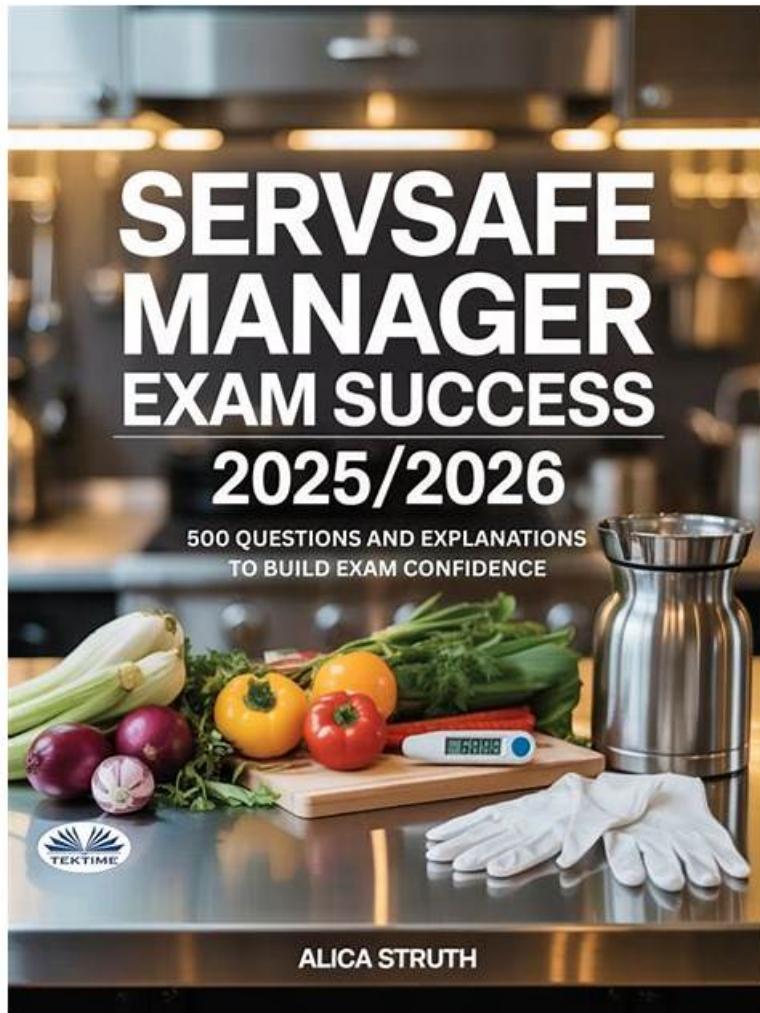


# Valid ServSafe-Manager Test Book - ServSafe-Manager Exam



It is seen as a challenging task to pass the ServSafe-Manager exam. Tests like these demand profound knowledge. The ServSafe ServSafe-Manager certification is absolute proof of your talent and ticket to high-paying jobs in a renowned firm. ServSafe Manager Exam ServSafe-Manager test every year to shortlist applicants who are eligible for the ServSafe-Manager exam certificate.

## ServSafe ServSafe-Manager Exam Syllabus Topics:

Topic	Details
Topic 1	<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>
Topic 2	<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>
Topic 3	<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>
Topic 4	<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>

Topic 5	<ul style="list-style-type: none"> <li>• <b>SAFE FACILITIES AND PEST MANAGEMENT:</b> This chapter covers facility requirements for safe operations, emergency preparedness, and comprehensive pest prevention and control programs.</li> </ul>
Topic 6	<ul style="list-style-type: none"> <li>• <b>FOOD SAFETY MANAGEMENT SYSTEMS:</b> This chapter introduces systematic approaches like HACCP for identifying hazards, establishing controls, and implementing corrective actions.</li> </ul>

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## **100% Pass ServSafe - High-quality ServSafe-Manager - Valid ServSafe Manager Exam Test Book**

Maybe most of people prefer to use the computer when they are study, but we have to admit that many people want to learn buy the paper, because they think that studying on the computer too much does harm to their eyes. ServSafe-Manager test questions have the function of supporting printing in order to meet the need of customers. A good deal of researches has been made to figure out how to help different kinds of candidates to get ServSafe Manager Exam certification. We revise and update the ServSafe-Manager Test Torrent according to the changes of the syllabus and the latest developments in theory and practice.

### **ServSafe Manager Exam Sample Questions (Q33-Q38):**

#### **NEW QUESTION # 33**

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

**Answer: C**

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