

# Braindumps ServSafe-Manager Torrent - Test ServSafe-Manager Dumps.zip



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## ServSafe ServSafe-Manager Exam Syllabus Topics:

Topic	Details
Topic 1	<ul style="list-style-type: none"><li>• THE SAFE FOOD HANDLER: This chapter addresses how food handlers contaminate food and outlines personal hygiene programs to prevent contamination during handling.</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>• CLEANING AND SANITIZING: This chapter explains cleaning versus sanitizing procedures, dishwashing methods, and establishing effective schedules throughout the operation.</li></ul>
Topic 4	<ul style="list-style-type: none"><li>• SAFE FACILITIES AND PEST MANAGEMENT: This chapter covers facility requirements for safe operations, emergency preparedness, and comprehensive pest prevention and control programs.</li></ul>
Topic 5	<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 6	<ul style="list-style-type: none"><li>• THE FLOW OF FOOD: PREPARATION: This chapter addresses safe preparation techniques, proper cooking requirements, and critical procedures for cooling and reheating food.</li></ul>

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### **ServSafe Manager Exam Sample Questions (Q62-Q67):**

#### **NEW QUESTION # 62**

To transport cold time/temperature control for safety (TCS) foods, the maximum temperature of the food should be

- A. \$145

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