

ServSafe-Manager Exam guide: ServSafe Manager Exam & ServSafe-Manager Test engine & ServSafe-Manager Real dumps

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?:** -

Every day of our daily life seems to be the same rhythm, work to eat and sleep, and all the daily arrangements, the exam does not go through every day, especially for the key ServSafe-Manager qualification test ready to be more common. In preparing the ServSafe-Manager qualification examination, the ServSafe-Manager study materials will provide users with the most important practice materials. Users can evaluate our products by downloading free demo templates prior to formal purchase.

ServSafe ServSafe-Manager Exam Syllabus Topics:

Topic	Details
Topic 1	<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 2	<ul style="list-style-type: none"> • THE SAFE FOOD HANDLER: This chapter addresses how food handlers contaminate food and outlines personal hygiene programs to prevent contamination during handling.
Topic 3	<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 4	<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 5	<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 6	<ul style="list-style-type: none"> • THE FLOW OF FOOD: PREPARATION: This chapter addresses safe preparation techniques, proper cooking requirements, and critical procedures for cooling and reheating food.

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ServSafe Manager Exam Sample Questions (Q19-Q24):

NEW QUESTION # 19

A detergent must be able to

- A. kill bacteria.
- B. strip heavy grease.
- **C. remove food residue.**
- D. eliminate the need for scrubbing.

Answer: C

Explanation:

According to the ServSafe Manager curriculum, it is vital to distinguish between cleaning and sanitizing. A detergent is a cleaning agent designed specifically to remove food residue, dirt, and other soils from surfaces.

Detergents contain surfactants that reduce surface tension between the soil and the surface being cleaned, allowing the residue to be lifted and rinsed away. While some specialized detergents (degreasers) are designed to strip heavy grease (Option C), the fundamental requirement for a general detergent used in a kitchen is the removal of organic matter.

It is a common misconception that detergents "kill bacteria" (Option A); that is the function of a sanitizer. In fact, if food residue is not completely removed by the detergent first, the sanitizer will not work effectively because the organic matter can neutralize the chemical or physically protect the microorganisms.

Furthermore, most detergents do not eliminate the need for scrubbing (Option D); mechanical action is almost always required to break up biofilms and stuck-on food. In the three-compartment sink method, the first sink uses a detergent solution to remove the "bulk" of the waste. Managers must ensure that the correct type of detergent is used for the task—such as heavy-duty detergents for baked-on grease or multipurpose detergents for floors and walls—and that staff understand that cleaning with a detergent is the mandatory prerequisite to the sanitization step.

NEW QUESTION # 20

An operation must hire a pest control operator who is

- **A. licensed.**
- B. bonded.
- C. insured.
- D. experienced.

Answer: A

Explanation:

Integrated Pest Management (IPM) is a critical part of maintaining a safe food facility. Pests such as cockroaches, rodents, and flies are not just a nuisance; they are biological hazards that carry pathogens like Salmonella, Shigella, and E. coli. ServSafe Manager guidelines mandate that an operation must work with a licensed Pest Control Operator (PCO). While being bonded, insured, or experienced are positive business attributes, the legal and safety requirement focuses on the license.

A licensed PCO has the specialized training to handle restricted-use pesticides that are not available to the general public. They understand the behavior of pests and can develop a customized prevention and treatment plan that is safe for a food-handling environment. The FDA Food Code prohibits food handlers from applying their own pesticides because improper application can lead to chemical contamination of food and surfaces. A PCO will provide documentation of their visits, the chemicals used, and recommendations for facility repairs (such as sealing cracks or fixing floor drains). Managers are responsible for providing the PCO with access to the building and following through on their suggestions for "pest-proofing." This partnership is a proactive "Food Safety Management System" designed to deny pests food, water, and shelter before an infestation can take root.

NEW QUESTION # 21

Which step is required as a part of proper handwashing?

- A. Rinsing hands for 20 seconds after washing
- B. Using a nail brush to scrub fingernails
- **C. Scrubbing hands for 10-15 seconds**
- D. Using hand antiseptic after drying hands

Answer: C

Explanation:

Proper handwashing is the most critical task a food handler performs to prevent the transfer of pathogens.

ServSafe and the FDA Food Code outline a very specific five-step process that must take a total of at least 20 seconds. The most critical part of this process is the mechanical action of scrubbing hands and arms for 10 to 15 seconds. This vigorous scrubbing, combined with soap, creates the friction necessary to loosen and lift dirt, oils, and microorganisms (like Norovirus or Hepatitis A) from the skin and from under the fingernails.

Image of proper handwashing steps and duration



Water and Soap



Rub Palm to Palm



Clean Between fingers

Pass4sureQuiz

HAND WASHING STEPS



Wash Thumb Base



Clean Back of Hands



Wash Your Wrists

Getty Images

The full sequence is: (1) Wet hands and arms with warm water, (2) Apply enough soap to build a good lather, (3) Scrub hands and arms vigorously for 10 to 15 seconds, (4) Rinse hands and arms thoroughly under warm running water, and (5) Dry hands and arms with a single-use paper towel or hand dryer. It is a common misconception that the entire washing process must be 20 seconds of scrubbing; the actual friction phase is 10-15 seconds. Using a nail brush (Option A) is helpful but not a mandatory requirement for every wash under the standard Food Code. Hand antiseptics (Option B) are optional and must only be used after washing, never as a replacement. Rinsing for 20 seconds (Option D) is unnecessary and wasteful. Managers must monitor handwashing stations to ensure they are stocked with soap, single-use towels, and a trash can, and they must verify that employees are not taking shortcuts during the scrubbing phase, as this is where most pathogens are physically removed from the hands.

NEW QUESTION # 22

Which of the following is a major food allergen?

- A. Mushrooms
- **B. Shrimp**
- C. Apples
- D. Celery

Answer: B

Explanation:

While individuals can be allergic to almost any protein, the FDA identifies a specific group of foods that account for the majority of severe allergic reactions in the United States. These are known as the "Big 9." Shrimp, which falls under the category of Crustacean Shellfish, is one of these major allergens. The other eight are milk, eggs, fish (such as bass, flounder, or cod), tree nuts (such as walnuts or pecans), peanuts, wheat, soy, and the most recently added, sesame.

Identifying major allergens is a critical responsibility for a Food Protection Manager. When a guest reports an allergy to one of these items, the staff must take extraordinary care to prevent cross-contact. This includes using separate, sanitized equipment and ensuring that no trace of the allergen (like shrimp juice or shells) touches the guest's meal. Mushrooms, celery, and apples (Options B, C, and D) are not currently classified as

"major" allergens under U.S. law, though they can still cause reactions in sensitive individuals. Managers must ensure that all staff from servers to line cooks can identify the Big 9 and understand the establishment's procedures for handling allergen-sensitive orders. This includes checking labels on all processed foods, as allergens can often be "hidden" in ingredients like flavorings or thickeners.

NEW QUESTION # 23

When cooling food, an acceptable alternative to the two-stage cooling method is to use a

- A. commercial cooler.
- B. fan blowing on food.
- C. heavy-duty freezer.
- D. blast chiller.

Answer: D

Explanation:

Cooling food safely is one of the most difficult tasks in a kitchen because it requires moving food through the "Danger Zone" (\$135