

ServSafe-Manager Test Questions & ServSafe-Manager Test Dumps & ServSafe-Manager Study Guide

SERVSAFE Manager Practice Test Questions and Answers 2022/2023

1. Which item should be rejected? - **Bags of organic cookies in torn packaging**
2. What is the first step of cleaning and sanitizing stationary equipment? - **Unplug the unit**
3. Why are people who take certain medications at risk for foodborne illness? - **Their immune systems are compromised**
4. What temperature should the water be for manual dishwashing? - **Must be at least 110 F (43 C)**
5. When transporting food off-site, how should information such as a use-by date and time be communicated to the off-site staff? - **Labels on food**
6. What information must be included on the label of a container of ready-to-eat TCS food prepped on-site for retail sale? - **Potential allergens**
7. When can a food handler diagnosed with jaundice return to work? - **When approved by the regulatory authority**
8. What temperature must a high-temperature dishwasher's final sanitizing rinse be? - **At least 180 F (82 C)**
9. What thermometer is best suited to checking a dishwashing machine's final rinse temperature? - **Maximum registering thermometer**
10. What is the minimum internal temperature hot food must be held at to prevent pathogens from growing? - **165 F (67 C)**
11. Which organization includes inspecting food as one of its primary responsibilities? - **U.S. Department of Agriculture**
12. A food handler is prepping a seafood dish on April 4, using shrimp and scallops. The shrimp has a use-by date of April 8, and the scallops have a use-by date of April 10. What is the use-by date for the seafood dish? - **April 8**
13. What should food handlers do after leaving and returning to the prep area? - **Wash hands**
14. Where should a food handler wash his or her hands after prepping food? - **Dedicated sink for hand washing**

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ServSafe Manager Exam Sample Questions (Q43-Q48):

NEW QUESTION # 43

Which of the following documents must be kept on file for 90 days after the last product has been sold?

- A. Molluscan shellfish identification tags
- B. Specification written to purveyor
- C. Meat identification code (IMPS)
- D. Farmers Market health certificate

Answer: A

Explanation:

Shellfish, specifically molluscan shellfish like oysters, clams, and mussels, are high-risk foods because they can carry pathogens such as Vibrio or Hepatitis A depending on the waters where they were harvested. To ensure traceability in the event of a foodborne illness outbreak, the FDA Food Code requires that these items be delivered with shellstock identification tags. These tags contain vital information, including the harvester's identification number, the date of harvest, and the specific harvest location. The regulation states that these tags must remain attached to the container until it is empty. Once the last shellfish from that specific container is sold or served, the Person in Charge (PIC) must write that date on the tag and keep the tag on file for 90 days. This 90-day window is calculated because symptoms of illnesses like Hepatitis A can take several weeks to appear; the records ensure that investigators can trace the source of the shellfish back to the specific bed where it was harvested months later. Options B, C, and D are important for quality or general administrative purposes, but they do not have the same legal "90-day retention" requirement tied to public health safety and outbreak investigation. Failure to maintain these tags is a major violation during a health inspection and can result in the immediate seizure or destruction of the shellfish by the regulatory authority.

NEW QUESTION # 44

What information must be on the label of a sandwich to be held in a self-service unit?

- A. Ingredient list
- B. Retail price
- C. Preparer's name
- D. Preparation time

Answer: A

Explanation:

Food that is packaged in the operation and sold to customers for off-site consumption or held in self-service units must meet specific labeling requirements mandated by the FDA Food Code. One of the most critical components of this label is a complete list of ingredients in descending order by weight. This is essential for consumer transparency and, most importantly, for the safety of individuals with food allergies. If the sandwich contains any of the "Big 9" allergens (milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, or sesame), they must be clearly identified on the label.

In addition to the ingredient list, the label must include the common name of the food, the quantity of the food (weight or volume), and the name and place of business of the manufacturer, packer, or distributor. While preparation time (Option B) and the preparer's name (Option A) are useful for internal quality control, they are not regulatory requirements for a retail label. The retail price (Option D) is a business requirement but not a food safety requirement. Proper labeling ensures that a guest can make an informed decision and avoids the risk of "hidden" allergens causing a life-threatening reaction. Managers must verify that any item packaged

"on-site" for retail sale is labeled correctly before it is placed in the grab-and-go cooler or self-service display.

NEW QUESTION # 45

When should food handlers use hand antiseptics?

- A. Instead of washing hands
- B. After putting on gloves
- C. Before washing hands
- D. After washing hands

Answer: D

Explanation:

Hand antiseptics (hand sanitizers) are often misunderstood in the foodservice industry. According to the ServSafe Manager curriculum and the FDA Food Code, hand antiseptics are never a substitute for handwashing. They must only be used after the full handwashing process has been completed and the hands have been dried.

Image of handwashing vs. hand antiseptic use

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The primary reason for this is that antiseptics are not effective at removing dirt, grease, or certain tough-to-kill pathogens like Norovirus or Hepatitis A if the hands are soiled. Soap and water, combined with the mechanical friction of scrubbing, are required to physically lift and wash away these contaminants. An antiseptic used on dirty hands will simply be neutralized by the organic matter. Furthermore, the antiseptic used must be compliant with the FDA's "Code of Federal Regulations" for food contact. If an antiseptic is used, the food handler must allow it to completely air-dry before touching food or equipment to avoid chemical contamination. Using it before washing (Option B) is useless as the soap will wash it away, and using it instead of washing (Option A) is a major health code violation. Managers should view antiseptics as an "extra layer" of protection, but the core focus must always remain on rigorous, frequent handwashing at the appropriate times.

NEW QUESTION # 46

Which is an example of "cleaning"?

- A. Using a dry towel to remove spots from wine glasses
- **B. Removing food bits from a slicer with a wiping cloth**
- C. Spraying a solution of bleach on a cutting board
- D. Checking the final rinse temperature in the dishwasher

Answer: B

Explanation:

In a professional foodservice environment, ServSafe makes a critical distinction between "cleaning" and "sanitizing." Cleaning is the physical process of removing food, dirt, and other visible soil from a surface.

Removing food bits from a slicer with a wiping cloth is a direct example of cleaning. This step is the essential first phase in the five-step process for cleaning and sanitizing: (1) Scrape or remove food bits, (2) Wash the surface, (3) Rinse the surface, (4) Sanitize the surface, and (5) Allow the surface to air-dry.

Without the initial cleaning step, the subsequent sanitizing step will be ineffective. Soil and food particles can neutralize chemical sanitizers like chlorine or quaternary ammonium, or they can act as a physical shield that prevents the sanitizer from reaching and killing microorganisms. Options A and B describe monitoring and the act of sanitizing, respectively. Option D is a cosmetic action (polishing) that does not necessarily meet the hygienic definition of cleaning in a food-safety context. Effective cleaning requires the use of a detergent and physical labor (scrubbing or wiping) to break the surface tension of the soil. For equipment like meat slicers, this process is high-risk and must be performed at least every four hours if the equipment is in constant use.

Managers must verify that staff are not skipping the "wash and rinse" phases before applying sanitizer. By removing the visible "bits" and "grease," the food handler ensures that the environment is prepared for the reduction of pathogens to safe levels.

NEW QUESTION # 47

A server finds a full napkin-lined basket of dinner rolls on a table after a customer has left the establishment. According to the FDA Food Code, what should the server do with the rolls and napkin?

- A. Replace the napkin and donate the unused rolls to charity.
- **B. Remove the napkin and discard the rolls.**
- C. Reuse the napkin but replace the rolls with fresh ones.
- D. Replace the napkin and give the unused rolls to employees for staff meal.

Answer: B

Explanation:

The FDA Food Code is very clear regarding the re-service of food. Once food has been served to a guest, it is considered "potentially contaminated" and cannot be served to another guest, donated, or given to staff.

Therefore, the server must discard the rolls. Even if the rolls appear untouched, they have been exposed to the guest's environment, where they may have been coughed on, sneezed on, or touched with unwashed hands.

The only exceptions to this "no re-service" rule are foods that are packaged and in good condition, such as unopened cracker

packets, individual condiment packets (like ketchup or mustard), or wrapped "saltine" crackers. Rolls in an open basket do not meet this criteria. Regarding the napkin, if it is a cloth napkin, it must be sent to the laundry. If it is a paper napkin, it must be discarded. Reusing any part of the service (Option B) or donating contaminated food (Option C) poses a significant risk of spreading foodborne illness, specifically Stovirus or Staphylococcus aureus. Managers must train front-of-house staff to never "recycle" bread, butter, or garnishes that have been placed on a customer's table. This protocol ensures that every guest receives food that is fresh and has not been subjected to previous human contact.

NEW QUESTION # 48

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