

Reliable ServSafe-Manager Exam Vce - Latest ServSafe-Manager Test Testking

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? - **135°F (57°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? - **Designated sink for hand washing**

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ServSafe Manager Exam Sample Questions (Q76-Q81):

NEW QUESTION # 76

If chemicals are transferred to secondary containers, the secondary containers must be labeled with the chemical's

- A. common name.
- B. expiration date.
- C. Safety Data Sheet (SDS).
- D. usage instructions.

Answer: A

Explanation:

In a professional kitchen, chemicals such as cleaners, degreasers, and sanitizers are often purchased in bulk (large carboys or drums) and then transferred to smaller, more manageable spray bottles or buckets for daily use. These smaller vessels are known as "secondary containers." According to ServSafe and OSHA (Occupational Safety and Health Administration) standards, these containers must be labeled with the chemical's common name.

This labeling is critical for two reasons. First, it prevents the accidental misuse of a chemical (for example, mistaking a powerful degreaser for a mild glass cleaner). Second, and most importantly, it prevents the catastrophic error of a chemical being mistaken for a food ingredient. A spray bottle containing a clear sanitizer could easily be confused with water or white vinegar if it is not clearly labeled. While usage instructions (Option C) are helpful, the "common name" is the mandatory requirement. The Safety Data Sheet (Option D) must be kept on file in the facility for every chemical used, but the sheet itself does not need to be attached to the bottle. Expiration dates (Option A) are rarely required on secondary labels unless specified by the manufacturer. Managers must ensure that labels are durable, legible, and written in English (and potentially other languages spoken by the staff). This is a vital part of "Chemical Contamination" prevention and "Cleaning and Sanitizing" management.

NEW QUESTION # 77

How many days can refrigerated, ready-to-eat time/temperature control for safety (TCS) foods be stored safely at 41