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ServSafe ServSafe-Manager Exam Syllabus Topics:

Topic	Details
Topic 1	<ul style="list-style-type: none">CLEANING AND SANITIZING: This chapter explains cleaning versus sanitizing procedures, dishwashing methods, and establishing effective schedules throughout the operation.
Topic 2	<ul style="list-style-type: none">THE FLOW OF FOOD: SERVICE: This chapter covers safe holding and serving practices, including time and temperature controls to prevent contamination during service.
Topic 3	<ul style="list-style-type: none">FOOD SAFETY MANAGEMENT SYSTEMS: This chapter introduces systematic approaches like HACCP for identifying hazards, establishing controls, and implementing corrective actions.
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">FORMS OF CONTAMINATION: This chapter covers biological, chemical, and physical contaminants, plus deliberate contamination, outbreak response, and food allergen management.
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.
Topic 7	<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.

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ServSafe Manager Exam Sample Questions (Q83-Q88):

NEW QUESTION # 83

A chemical sanitizing solution's effectiveness depends on the

- A. color, odor, and scent of the solution.
- B. water hardness, pH, and temperature of the solution.
- C. number of surfaces to be sanitized with the solution.
- D. type of test strips used to test the solution.

Answer: B

Explanation:

The chemical process of sanitizing is not as simple as just mixing chemicals with water. According to ServSafe, the effectiveness of a sanitizer (such as chlorine, iodine, or quaternary ammonium) is determined by several environmental factors, specifically water hardness, pH, and temperature. Each of these factors can significantly impact the chemical's ability to kill pathogens. Water hardness refers to the amount of minerals (like calcium and magnesium) in the water; high mineral content can neutralize some sanitizers, particularly

"Quats," making them ineffective. The pH of the water also dictates how stable and active a chemical remains; if the pH is too high or too low, the chemical reaction needed to kill bacteria may not occur.

Temperature is equally vital. Most chemical sanitizers have a "sweet spot" temperature (often between 75