

ServSafe-Manager Exams Dumps, ServSafe-Manager Practice Mock

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? - **Designated sink for hand washing**

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ServSafe ServSafe-Manager Exam Syllabus Topics:

Topic	Details
Topic 1	<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 2	<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 3	<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 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"> • THE FLOW OF FOOD: PREPARATION: This chapter addresses safe preparation techniques, proper cooking requirements, and critical procedures for cooling and reheating food.
Topic 6	<ul style="list-style-type: none"> • THE FLOW OF FOOD: AN INTRODUCTION: This chapter introduces hazards throughout food's journey and establishes monitoring techniques for time and temperature control.
Topic 7	<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.

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ServSafe Manager Exam Sample Questions (Q88-Q93):

NEW QUESTION # 88

An operation must hire a pest control operator who is

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

Answer: C

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 # 89

Which is an example of "cleaning"?

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

Answer: C

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 # 90

The Person in Charge (PIC) notices that a food handler has an infected wound on his or her hand. They must require the food handler to

- A. cover the wound with a waterproof bandage and single-use glove.
- B. apply antibacterial cream to the wound.
- C. get a release from a medical practitioner.
- D. work in the office until the wound heals.

Answer: A

Explanation:

According to the ServSafe Manager curriculum and the FDA Food Code, an infected wound, cut, or boil on a food handler's hand or wrist is a potential source of *Staphylococcus aureus*. This pathogen is commonly found on the skin and can easily be transferred to food or food-contact surfaces. To mitigate this risk, the wound must be properly contained. The standard requirement is a "double barrier" system: the wound must first be covered with a waterproof, leak-proof bandage (such as a finger cot or rubber stall), and then a single-use glove must be worn over the bandage.

If the wound is on the arm, it must be covered with a waterproof bandage, but a glove is not required as the arm does not typically make direct contact with food. However, for wounds on the hand or wrist, the glove is mandatory. This is a "restriction" protocol. The employee can still work with food as long as the wound is completely covered and the barrier is maintained. If the wound cannot be properly covered (for example, if it is persistently oozing or if the employee cannot wear gloves), the PIC must restrict the employee from working with exposed food, clean equipment, or utensils. This procedure ensures that biological contaminants from the infection do not enter the "Flow of Food." Managers must monitor these barriers throughout the shift to ensure the bandage stays dry and the glove remains intact.

NEW QUESTION # 91

What must a food handler do with an uneaten basket of dinner rolls that was returned to the kitchen?

- A. Allow employees to eat.
- B. Throw the rolls away.
- C. Donate the rolls to a local shelter.
- D. Repurpose the rolls as croutons.

Answer: B

Explanation:

The FDA Food Code and ServSafe standards maintain a strict "No Re-service" policy to protect public health.

Once food has been served to a customer, it is considered potentially contaminated and must never be served to another guest, repurposed for other dishes, or consumed by staff. Even if the dinner rolls appear untouched or were in a lined basket, they have been exposed to the customer's environment. This includes potential exposure to airborne droplets from coughing or sneezing, and contact with unwashed hands or contaminated table surfaces.

The only exceptions to this rule are for "pre-packaged" foods that are still in their original, unopened, and pristine condition, such as individual cracker packets or sealed condiment pouches. Fresh bread, rolls, or open butter dishes do not meet this exception.

Repurposing them as croutons (Option C) is a violation because the

"cooking" process for croutons may not be sufficient to eliminate all pathogens introduced by the guest, and it establishes a

dangerous precedent for food safety culture. Donating (Option B) or allowing staff to eat the rolls (Option D) also poses a risk of spreading foodborne illnesses like Norovirus or Staphylococcus aureus.

The only safe and compliant action is immediate disposal. Managers must train staff to recognize that the cost of a few rolls is negligible compared to the risk of a foodborne illness outbreak and the loss of customer trust.

NEW QUESTION # 92

A food handler must remove what item before working with food?

- **A. Medical bracelet**
- B. Clean baseball hat
- C. Dry bandage
- D. Plain band ring

Answer: A

Explanation:

Personal hygiene and attire are strictly regulated to prevent physical and biological contamination. According to ServSafe Manager standards, food handlers are generally prohibited from wearing jewelry on their hands and arms while preparing food. This includes medical bracelets, watches, and rings with stones. Jewelry is a hazard because it can harbor pathogens, and small parts (like stones or links) can fall into the food, creating a physical hazard. Furthermore, jewelry makes effective handwashing nearly impossible, as bacteria can survive in the crevices between the jewelry and the skin.

The FDA Food Code provides one specific exception: food handlers are permitted to wear a plain band ring (Option B) without any stones or intricate designs, as these are easier to clean and sanitize. A clean baseball hat (Option C) is actually an approved form of hair restraint, and a dry bandage (Option D) is allowed as long as it is covered by a waterproof barrier and a glove if it is on the hand. If a food handler must wear a medical alert bracelet, the manager should require them to wear it higher up the arm (where it can be covered by clothing) or on a necklace tucked inside the shirt, provided local regulations allow. The goal is to eliminate any item that could potentially fall into food or interfere with the rigorous sanitation of the hands and arms.

NEW QUESTION # 93

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