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ServSafe Manager Exam Sample Questions (Q75-Q80):

NEW QUESTION # 75

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

Answer: D

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 # 76

In general, pathogens grow very slowly or not at all at pH levels below

- A. 6.4.
- B. 6.0.
- C. 4.6.
- D. 5.0.

Answer: C

Explanation:

Bacteria require specific conditions to grow, often remembered by the acronym FAT TOM (Food, Acidity, Temperature, Time, Oxygen, Moisture). Acidity is measured on a pH scale from 0 to 14.0. Most foodborne pathogens grow best in food that is slightly acidic to neutral, typically between a pH of 4.6 and 7.5. ServSafe and the FDA Food Code identify 4.6 as the critical "cutoff" point for safety.

When the pH level of a food is below 4.6 (highly acidic), it creates an environment that is too hostile for most pathogenic bacteria, such as Clostridium botulinum, to grow and produce toxins. This is why highly acidic foods like lemons, limes, and many vinegars are generally not considered TCS foods. In food preservation, such as pickling or fermenting, the goal is often to lower the pH of the food below this 4.6 threshold to make it shelf-stable. Conversely, foods with a pH above 4.6, such as meat, milk, and most vegetables, require strict time and temperature control because their low acidity allows for rapid bacterial multiplication. Managers must be aware of the pH of the items they serve, especially when dealing with specialized processes like "reduced oxygen packaging" (ROP) or acidified rice for sushi, where maintaining a safe pH is a critical control point.

NEW QUESTION # 77

Cross-contamination can be prevented by:

- A. purchasing produce only from approved suppliers.
- B. using color-coded cutting boards and utensils.
- C. reheating food to 165

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