

Information about ServSafe ServSafe-Manager Exam

STUDY GUIDE 1: ServSafe Manager Exam (80 Questions) and Answers 2025

A food handler has cooled a container of chili to 70°F (21 °C) in 1 hour. How much time is left to cool the chili to 41°F (5 °C)? - CORRECT ANSWERS -5 Hours
How should an item that has been recalled by its manufacturer be stored in an operation? - CORRECT ANSWERS -Separately from food that will be served
What symptom can indicate a customer is having an allergic reaction? - CORRECT ANSWERS -Wheezing or shortness of breath
When must a food handler change gloves? - CORRECT ANSWERS - As soon as they become dirty or torn
Where should a food handler wash his or her hands after prepping food? - CORRECT ANSWERS -Designated sink for handwashing
A food handler has just finished storing a dry food order? Which step was done correctly? - CORRECT ANSWERS -Stored food away from the wall
Which is an example of physical contamination? - CORRECT ANSWERS - Bones in Fish
What temperature must stuffed lobster be cooked to? - CORRECT ANSWERS - 165 °F (74 °C) for 15 seconds
What should a server do after clearing a table? - CORRECT ANSWERS -Wash Hands
What does the L stand for in the FDA's A.L.E.R.T. tool? - CORRECT ANSWERS -Look
A local nursing home has a yearly barbecue for its residents. Which food item should not be served? - CORRECT ANSWERS -Rare Hamburgers
The temperature of clam chowder is checked during holding. According to the operation's policy, the chowder must be thrown out. What HACCP principle is being practiced by throwing out the soup? - CORRECT ANSWERS -Corrective Action
When should a food handler with a sore throat and fever be excluded from the operation? - CORRECT ANSWERS -When the customers served are primarily a high-risk population
What rule for serving condiments should be practiced? - CORRECT ANSWERS - Serve condiments in original containers
What must an operation do before packaging fresh juice on-site for later sale? - CORRECT ANSWERS -Obtain a variance
Which organization includes inspecting food as one of its primary responsibilities? - CORRECT ANSWERS -U.S. Department of Agriculture
Why are people who take certain medications at risk for foodborne illness? - CORRECT ANSWERS -Their immune systems are compromised
What is the first step of cleaning and sanitizing stationary equipment? - CORRECT ANSWERS -Unplug the unit
What must a food handler with an infected hand wound do to work safely with food? - CORRECT ANSWERS - Cover the wound with an impermeable cover and wear a single-use glove

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ServSafe Manager Exam Sample Questions (Q92-Q97):

NEW QUESTION # 92

Do food handlers cutting raw vegetables need to change their gloves before removing garbage from the kitchen?

- A. Yes, because they switched tasks.
- B. Yes, because the gloves may have become dirty by handling raw vegetables.
- C. No, because raw vegetables are not considered potentially hazardous.
- **D. No, because there was no risk of cross-contamination when removing garbage.**

Answer: D

Explanation:

This question tests the understanding of the specific order of operations and the purpose of single-use gloves as defined by the FDA Food Code and ServSafe. Gloves are primarily intended to protect ready-to-eat food from contamination by the food handler's hands. In the scenario described, the worker is moving from a food-prep task (cutting vegetables) to a non-food task (removing garbage). Because garbage is already considered

"dirty" or "contaminated," there is no risk of cross-contaminating the garbage with the residue from the vegetables. Therefore, the handler does not need to change gloves before taking out the trash.

However, the critical rule is what happens after the garbage is removed. Once the employee has handled garbage, their gloves are heavily contaminated. Before returning to any food-related activity or touching clean equipment, the employee must remove the soiled gloves, wash their hands thoroughly for the required 20 seconds, and put on a fresh pair of gloves. ServSafe emphasizes that gloves must be changed when they become torn or dirty, when beginning a different task, after an interruption (like a phone call), and specifically after handling raw meat, seafood, or poultry before touching ready-to-eat food. In this specific multiple-choice logic, the focus is on whether the act of removing garbage is protected from the vegetables. Since the answer is no, the worker can proceed to the dirty task, provided they follow the rigorous handwashing and re-gloving protocol before returning to the "Flow of Food."

NEW QUESTION # 93

One method of denying pests access to an operation is to

- A. leave space between the floor and stationary equipment.
- **B. install screens on windows and vents.**
- C. keep garbage cans clean and sanitized.
- D. check deliveries after they are stored.

Answer: B

Explanation:

According to the ServSafe Manager curriculum, Integrated Pest Management (IPM) relies on three basic rules: deny pests access to the operation, deny pests food and shelter, and work with a licensed Pest Control Operator (PCO). Installing screens on windows and vents is a primary physical barrier used to deny access.

The FDA Food Code specifies that all openings to the outside must be protected against the entry of insects and rodents. Windows must be fitted with at least 16-mesh-to-the-inch screening, and vents must be properly covered.

Denying access also involves keeping exterior doors closed when not in use, installing air curtains (also called fly fans) above doorways, and sealing cracks in floors and walls with permanent sealant or copper mesh.

Checking deliveries after they are stored (Option B) is incorrect; deliveries should be inspected before they enter the facility to ensure pests are not being "hitched" in. While keeping garbage cans clean (Option C) is a vital sanitation practice, it serves to deny pests food and shelter rather than preventing their initial entry. Leaving space under equipment (Option D) is a requirement for "cleanability" so that staff can see signs of pests, but it does not stop them from entering the building. Managers must conduct regular facility "walk-throughs" to ensure that screens are not torn and that weather stripping on doors is intact. By maintaining a tight "envelope" around the building, the operation significantly reduces the biological hazards associated with pests like flies, which can carry *Shigella* and other pathogens.

NEW QUESTION # 94

After measuring the temperature of raw meat, the same food thermometer can be used to measure temperature of hot-held foods only after it is

- A. wiped with a wet cloth.
- B. rinsed with warm water.

- C. washed and sanitized.
- D. washed and calibrated.

Answer: C

Explanation:

Thermometers are essential tools for monitoring the "Flow of Food," but they can also serve as vehicles for cross-contamination if not handled correctly. When a probe is inserted into raw meat, it becomes contaminated with any pathogens present on that meat, such as Salmonella or E. coli. According to the ServSafe Manager guidelines, before that same thermometer can be used to check another food item-especially a ready-to-eat (RTE) or hot-held food-it must be washed and sanitized.

The correct procedure involves cleaning the probe with detergent and warm water to remove physical residue, rinsing it, and then immersing it in a sanitizing solution (like chlorine or quat) or using a sanitizing wipe for the required contact time. Simply rinsing (Option A) or wiping with a cloth (Option C) is insufficient because it does not kill the microorganisms. While calibration (Option B) is important for accuracy, it is not required between every single use unless the thermometer has been dropped or subjected to extreme temperature changes. Managers must ensure that thermometers are easily accessible and that staff are trained on the "clean and sanitize" rule between every measurement. This practice ensures that pathogens from raw animal proteins are not "injected" into foods that will be served to customers, thereby breaking the chain of infection.

NEW QUESTION # 95

If it is used frequently, a milkshake mixer must be cleaned and sanitized at least every how many hours?

- A. 0
- B. 1
- C. 2
- D. 3

Answer: C

Explanation:

According to the ServSafe Manager guidelines and the FDA Food Code, any food-contact surface that is in constant, frequent use must be cleaned and sanitized at a minimum interval of every four hours. This "four- hour rule" is based on the biological reality of bacterial growth. Under ideal conditions-moist environments with plenty of nutrients, like the milk and sugar residue found in a milkshake mixer-pathogenic bacteria can multiply to dangerous levels within this timeframe. By mandating a complete cleaning and sanitizing cycle every four hours, the operation effectively breaks the bacterial growth cycle before it reaches a "log phase" where the population explodes.

For a milkshake mixer, the process involves more than just a surface wipe. The equipment must be disassembled if necessary, washed with detergent in hot water, rinsed to remove soap film, and then treated with a chemical sanitizer (such as chlorine or quaternary ammonium) for the required contact time. If the environment is particularly warm-exceeding 70