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● SERVSAFE FOOD HANDLER ● SERVSAFE MANAGER ● SERVSAFE ALLERGENS ● SERVSAFE ALCOHOL

ServSafe Certification Practice Tests

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ServSafe ServSafe-Manager Exam Syllabus Topics:

| Topic | Details |
|---------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Topic 1 | <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 2 | <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 3 | <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 4 | <ul style="list-style-type: none">• PROVIDING SAFE FOOD: This chapter introduces foodborne illnesses, their causes and transmission, and establishes the foundational principles for maintaining food safety throughout operations. |
| Topic 5 | <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 6 | <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. |

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ServSafe-Manager Reliable Torrent - ServSafe-Manager Dumps Questions

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ServSafe Manager Exam Sample Questions (Q90-Q95):

NEW QUESTION # 90

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

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

Answer: A

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 # 91

A detergent must be able to

- **A. remove food residue.**
- B. strip heavy grease.
- C. eliminate the need for scrubbing.
- D. kill bacteria.

Answer: A

Explanation:

According to the ServSafe Manager curriculum, it is vital to distinguish between cleaning and sanitizing. A detergent is a cleaning agent designed specifically to remove food residue, dirt, and other soils from surfaces.

Detergents contain surfactants that reduce surface tension between the soil and the surface being cleaned, allowing the residue to be lifted and rinsed away. While some specialized detergents (degreasers) are designed to strip heavy grease (Option C), the fundamental requirement for a general detergent used in a kitchen is the removal of organic matter.

It is a common misconception that detergents "kill bacteria" (Option A); that is the function of a sanitizer. In fact, if food residue is not completely removed by the detergent first, the sanitizer will not work effectively because the organic matter can neutralize the chemical or physically protect the microorganisms.

Furthermore, most detergents do not eliminate the need for scrubbing (Option D); mechanical action is almost always required to break up biofilms and stuck-on food. In the three-compartment sink method, the first sink uses a detergent solution to remove the "bulk" of the waste. Managers must ensure that the correct type of detergent is used for the task—such as heavy-duty detergents for baked-on grease or multipurpose detergents for floors and walls—and that staff understand that cleaning with a detergent is the mandatory prerequisite to the sanitization step.

NEW QUESTION # 92

A label on foods prepared and packaged onsite for retail sales must list which information?

- A. Use-by dates that are 5 days after product prep
- **B. A list of all ingredients used in descending order by weight**
- C. A copy of the recipe used to prep the product
- D. Inspection score of the prep facility

Answer: B

Explanation:

When a food establishment packages food for retail sale (such as a "grab-and-go" cooler), it must comply with strict labeling requirements mandated by the FDA Food Code. The label must include the common name of the food, the quantity (weight), the name and place of business of the manufacturer, and, crucially, a list of all ingredients in descending order by weight. This transparency is vital for consumer safety, particularly regarding food allergies.

The label must also clearly identify any of the Big 9 major allergens contained in the food. If an ingredient (like bread) contains other sub-ingredients, those must also be listed. Option A is incorrect because the specific recipe is proprietary and not required for a

safety label. Option C is incorrect as inspection scores are public record but not required on food labels. Option D is incorrect because the standard shelf life for TCS food is 7 days, not 5, and the specific date must be calculated based on the earliest expiring ingredient. Proper labeling allows guests to make informed decisions and protects the establishment from liability in the event of an allergic reaction. Managers must verify that every packaged item is accurately labeled before it is placed in the retail area to ensure compliance with both federal and local health laws.

NEW QUESTION # 93

Barracuda is a type of predatory tropical reef fish implicated as a source of which kind of toxin?

- A. Scombroid
- B. Histamine
- C. Ciguatera
- D. Fungal

Answer: C

Explanation:

Barracuda is the most common fish associated with Ciguatera Fish Poisoning. Ciguatera is a biological contaminant caused by a toxin produced by certain marine algae (dinoflagellates) found in tropical and subtropical waters. This toxin is fat-soluble and heat-stable, meaning it cannot be destroyed by cooking, freezing, or any other food preparation method. The toxin moves up the food chain through

"bioaccumulation." Smaller herbivorous fish eat the algae, and then larger predatory reef fish—such as barracuda, grouper, snapper, and amberjack—eat those smaller fish, concentrating the toxin in their flesh.

When a human consumes a fish containing high levels of Ciguatoxin, they may experience severe symptoms, including nausea, vomiting, and neurological issues like a reversal of hot and cold sensations (where cold things feel hot and vice versa). Because the toxin cannot be detected by smell or sight and is not neutralized by heat, the only way to prevent Ciguatera poisoning is to purchase seafood only from approved, reputable suppliers. These suppliers monitor the waters where the fish are harvested and avoid areas known for Ciguatera outbreaks. Managers must be aware that predatory reef fish are a high-risk category and must strictly vet their seafood sources. This falls under the "Biological Contamination" section of "Providing Safe Food," highlighting that some hazards are inherent to the source of the food rather than a result of poor handling in the kitchen. Unlike Scombroid (Histamine) poisoning, which results from time-temperature abuse of fish like tuna or mahi-mahi, Ciguatera is a naturally occurring environmental hazard.

NEW QUESTION # 94

A food establishment must have specific procedures for employees to follow when cleaning up which of the following substances?

- A. Food spills and beverage machine leaks
- B. Mold and mildew
- C. Rodent droppings and dead cockroaches
- D. Vomit and diarrhea

Answer: D

Explanation:

According to the FDA Food Code and the ServSafe Manager curriculum, every food establishment is required to have a formal, written plan for the cleanup of vomit and diarrhea. This requirement exists because these substances are primary vehicles for the transmission of Norovirus, which is highly contagious and the leading cause of foodborne illness in the United States. Norovirus can be aerosolized (spread through the air) when a person vomits, and it can survive on surfaces for weeks if not properly disinfected. The written procedures must detail how employees will minimize the spread of contamination to food, surfaces, and other people. This typically involves using a "Body Fluid Cleanup Kit" that includes personal protective equipment (PPE) such as disposable gloves, a gown, and a face mask. The cleanup process requires the use of a high-concentration disinfectant (such as a 1,000-5,000 ppm chlorine solution) rather than standard kitchen sanitizers, which are often too weak to kill Norovirus. The plan must also specify how to dispose of contaminated materials and how to handle the "exclusion" of the sick individual. While cleaning mold (Option A), spills (Option C), or pest evidence (Option D) is important for general sanitation, the legal mandate for a specific written procedure is focused on Norovirus containment to prevent massive outbreaks.

Managers are responsible for training all staff on these protocols before an incident occurs.

NEW QUESTION # 95

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