

ServSafe-Manager Test Topics Pdf | Reliable ServSafe-Manager Braindumps Files



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ServSafe ServSafe-Manager Exam Syllabus Topics:

Topic	Details
Topic 1	<ul style="list-style-type: none"> • THE SAFE FOOD HANDLER: This chapter addresses how food handlers contaminate food and outlines personal hygiene programs to prevent contamination during handling.
Topic 2	<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 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"> • FOOD SAFETY MANAGEMENT SYSTEMS: This chapter introduces systematic approaches like HACCP for identifying hazards, establishing controls, and implementing corrective actions.
Topic 5	<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 6	<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 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.
Topic 8	<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.

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ServSafe Manager Exam Sample Questions (Q77-Q82):

NEW QUESTION # 77

Where should covered raw meat be stored to prevent contamination?

- A. On the shelf above ready-to-eat food
- B. Stacked on top of ready-to-eat food
- C. Below ready-to-eat food
- D. Directly next to ready-to-eat food on the same shelf

Answer: C

Explanation:

To prevent cross-contamination in refrigerated storage, the ServSafe Manager curriculum dictates a specific "top-to-bottom" order based on the minimum internal cooking temperature of the food. Raw meat must always be stored below ready-to-eat (RTE) food (such as produce or cooked items). This hierarchy ensures that if the raw meat leaks or drips juices—which may contain pathogens like Salmonella or E. coli—the fluids will not fall onto food that will not be cooked further.

The storage order from top to bottom is:

- * Ready-to-eat food (top shelf)
- * Seafood
- * Whole cuts of beef and pork
- * Ground meat and ground fish
- * Whole and ground poultry (bottom shelf)

Storing raw meat on top of or above RTE food (Options A and B) is a major critical violation. Even if the meat is covered, the risk of a leak is too high. Storing them side-by-side (Option C) is also unsafe because of the potential for contact or splashing. Following this vertical storage plan is one of the most effective and simplest ways for a manager to exercise "Active Managerial Control" over the Flow of Food. By keeping the "cleanest" food at the top and the "riskiest" food at the bottom, the operation significantly reduces the chances of a foodborne illness outbreak caused by drip-contamination.

NEW QUESTION # 78

How many days can refrigerated, ready-to-eat time/temperature control for safety (TCS) foods be stored safely at 41

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