

Free PDF Quiz 2026 ServSafe High Hit-Rate ServSafe-Manager: Valid ServSafe Manager Exam Test Blueprint

ServSafe Manager Exam 2025/2026 with 150 Expected Questions and Answers 100% Verified

1. **what should you do when taking a food order from customers who have concerns about food allergies:** Describe each menu item to the customer who ask, including any "secret" ingredients
2. **What temperature should the water be for manual dishwashing?:** Must be at least 110 F
3. **A food handler just finished storing a dry food delivery, which step was done correctly?:** Stored food away from the wall
4. **What should be done with food that has been handled by a food handler who has been restricted or excluded from the operation due to illness?:** Throw it out
5. **Single use gloves are not required when:** Washing product
6. **What should a food handler do to make gloves easier to put on?:** Select the right size gloves
7. **What should food handlers do after leaving and returning to the prep area?:** Wash hands
8. **What rule for serving bread should food handlers practice?:** Do not re-serve uneaten bread
9. **What does the L stand for in the FDA'S ALERT tool?:** Look
10. **What is the minimum internal cooking temp for chicken breasts?:** 165°F (74 °C) for 15 seconds
11. **What factors influence the effectiveness of a chemical sanitizer?:** Concentration, temperature, contact time, pH and water hardness.
12. **Ready to eat TCS foods prepped in house must be date marked if it is held for more than how many hours?:** 24 Hours
13. **What is the minimum internal cooking temperature for a veal chop?:** - 135°F(57 °C)
14. **Why should food temperature be taken in 2 different locations?:** Temperature may vary in the food
15. **What causes Preschool age children to be at risk for foodborne illness?:** -

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ServSafe Manager Exam Sample Questions (Q64-Q69):

NEW QUESTION # 64

A food handler is assigned to monitor self-service food bars because customers may:

- A. attempt to steal food from the line.
- **B. contaminate food while moving through the line.**
- C. place too much food on their plates.
- D. need help in selecting food.

Answer: B

Explanation:

Self-service areas, such as buffets and salad bars, present a significant challenge to food safety because the food is exposed to the public. ServSafe Manager guidelines require that these areas be monitored by trained employees primarily to prevent accidental or intentional contamination by customers. Unlike a controlled kitchen environment, customers in a self-service line may not be aware of food safety protocols. Common risks include customers using the wrong utensil for a dish (cross-contamination of allergens), returning to the line with a "dirty" plate for seconds (introducing saliva or bacteria from their previous meal), or children touching the food or sneeze guards.

The presence of a food handler acting as a monitor is a critical "Active Managerial Control" measure. This employee's role is to ensure that sneeze guards remain in place, that utensils are kept in the food with handles pointing out, and that customers follow proper hygiene practices. If a customer is seen contaminating food- for example, by using their hands or sneezing near the display- the monitor must immediately remove the contaminated product and sanitize the area. While helping customers select food or preventing "food theft" may be secondary tasks, the primary safety objective is to protect the integrity of the food from biological, physical, and chemical hazards. The FDA Food Code specifically mandates that "effective measures" must be taken to protect food in self-service areas, and dedicated monitoring is often the most effective method.

Furthermore, the monitor ensures that the food remains at proper temperatures (135°F or higher for hot food, 41°F or lower for cold food) and that the "First In, First Out" (FIFO) method is used when replenishing items.

NEW QUESTION # 65

What is the FDA Food Code recommendation for fingernail maintenance for ungloved food preparation employees?

- A. Nails may be unpolished, long, and buffed until gleaming.
- B. False nails are permitted as long as they are firmly affixed.
- **C. Nails must be unpolished, short, and smoothly trimmed.**
- D. Nails must be professionally maintained and polished.

Answer: C

Explanation:

Personal hygiene standards for food handlers are strictly defined in the FDA Food Code and ServSafe materials because the hands are the most common vehicle for transmitting pathogens to food. For employees who are not wearing gloves, fingernail maintenance is a critical safety factor. The recommendation is that nails must be kept unpolished, short, and smoothly trimmed. There are several biological and physical safety reasons for this requirement. First, long nails are difficult to clean effectively; pathogens like E. coli or Norovirus can easily become trapped in the space beneath the nail (the subungual region) and survive even thorough handwashing. Second, nail polish and false nails (Option D) are prohibited because they pose a physical hazard risk. Polish can chip and fall into the food, and false nails can break off or lose their adhesive, ending up in a customer's meal. Furthermore, polish can hide the presence of dirt or grime under the nails, making it impossible for a manager to verify if a worker's hands are truly clean. "Smoothly trimmed" nails are required to prevent the snagging or tearing of single-use gloves when they are worn, as a punctured glove offers no protection. While some jurisdictions may allow polish or false nails if gloves are worn at all times, the standard recommendation for "ungloved" preparation (and the safest practice overall) is the "short and natural" look.

Managers must conduct daily hygiene checks to ensure staff are complying with this rule. Proper nail care is a simple but effective barrier in the defense against foodborne illness, emphasizing that every detail of a food handler's appearance has a direct impact on the safety of the food being served.

NEW QUESTION # 66

When an operation is notified of a food item recall, what is the best action for the Person in Charge (PIC) to take?

- A. Close the operation immediately.
- B. Post a sign in the operation warning customers of the recall.
- C. Report the recall to the FDA.
- D. Separate recalled food from other food and equipment.

Answer: D

Explanation:

A food recall happens when a manufacturer or a government agency (FDA or USDA) determines that a product is unsafe due to contamination, undeclared allergens, or mislabeling. Once a manager is notified of a recall, the immediate priority is to prevent the product from reaching the consumer. According to the ServSafe Manager protocol, the PIC must separate the recalled food from all other food, equipment, utensils, linens, and single-service items.

The recalled product should be clearly labeled "Do Not Use" and "Do Not Discard" to prevent it from being accidentally prepared or thrown away before the recall process is finalized. It is best to store it in a designated, secure area away from the regular Flow of Food. Reporting the recall to the FDA (Option A) is typically unnecessary as the FDA usually initiates or is already aware of the recall. Closing the operation (Option B) is only required if the recalled item was so pervasive that the entire facility is contaminated or if it caused an imminent health hazard. Posting a sign (Option D) might be required by local law in some cases, but the "best" immediate safety action is the physical isolation of the product. The PIC should then follow the specific instructions provided in the recall notice, which may involve returning the product for credit or disposing of it in a manner that ensures it cannot be consumed.

NEW QUESTION # 67

Which cleaning agent would best remove mineral buildup on a steam table?

- A. Abrasive cleaner
- B. Degreaser
- C. Delimer
- D. Detergent

Answer: C

Explanation:

In a foodservice operation, different types of soil require different chemical cleaners. Mineral deposits—often called scale or lime—frequently build up on equipment that uses water, such as steam tables, dishwashers, and ice machines, especially in areas with "hard" water. According to ServSafe, a delimer is an acid-based cleaning agent specifically formulated to dissolve these mineral deposits.

A degreaser (Option B) is an alkaline cleaner used to break down fats and oils, which would be ineffective against minerals. A general detergent (Option C) is for surface dirt and food residue, and an abrasive cleaner (Option D) is used for scrubbing stuck-on food but can damage the polished stainless steel of a steam table.

Using a delimer is essential not only for the "cleanability" of the equipment but also for its efficiency; mineral buildup on heating elements in a steam table can prevent it from reaching the necessary 135

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