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ServSafe Food Manager Practice Exam

Using food coloring to make ground beef appear fresher is

- a. Not allowed by the CDC.
- b. Not allowed by the regulatory authority.
- c. Allowed with a retail food license.
- d. Allowed if a HACCP plan is in place. - correct answers ✓✓b. Not allowed by the regulatory authority.

Freezing food keeps it safe because freezing

- a. Allows food to be stored for several years.
- b. Destroys chemical contaminants in food.
- c. Provides an easy way to transport raw food.
- d. Slows the growth of pathogens in food. - correct answers ✓✓d. Slows the growth of pathogens in food.

Later in the shift a food handler complains about a sore throat and fever. What should the manager do with the food that the food handler prepared earlier in the day?

- a. Serve it.
- b. Throw it out.
- c. Freeze it.
- d. Donate it. - correct answers ✓✓b. Throw it out.

Fresh fruits and vegetables must be washed

- a. After being cut.
- b. Before being cut.
- c. In sanitizing solution.
- d. If they are organic. - correct answers ✓✓b. Before being cut.

Food that has NOT been honestly presented must be

- a. Thrown out.
- b. Re-labeled.
- c. Repurposed.
- d. Frozen. - correct answers ✓✓a. Thrown out.

What agency is responsible for inspecting meat, poultry, egg, fruits and vegetables that are shipped across state lines?

- a. FDA.
- b. USDA.

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ServSafe Manager Exam Sample Questions (Q63-Q68):

NEW QUESTION # 63

A shipment of unbroken shell eggs should be rejected when the

- A. egg shells are soiled.
- B. white of the egg clings to the yolk.
- C. yolk does not break easily.
- D. eggs are not Grade A.

Answer: A

Explanation:

Receiving criteria for shell eggs are strict because eggs are a TCS food and can be a source of Salmonella.

According to ServSafe receiving standards, shell eggs must be clean and unbroken upon delivery. If the egg shells are soiled-meaning they have traces of manure, dirt, or feathers-the shipment must be rejected.

Soiled shells indicate poor sanitary conditions at the farm or during packing, and the dirt on the outside of the shell can easily contaminate the egg when it is cracked or contaminate the hands of the food handler.

The quality of the egg (Option A), such as Grade AA, A, or B, is a matter of preference and recipe requirement rather than safety.

A yolk that does not break (Option B) or a white that clings to the yolk (Option D) are actually signs of high-quality, fresh eggs; as eggs age, the whites become thinner and the yolks break more easily. From a safety perspective, the manager must verify that the eggs are received at an ambient air temperature of 45°F

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