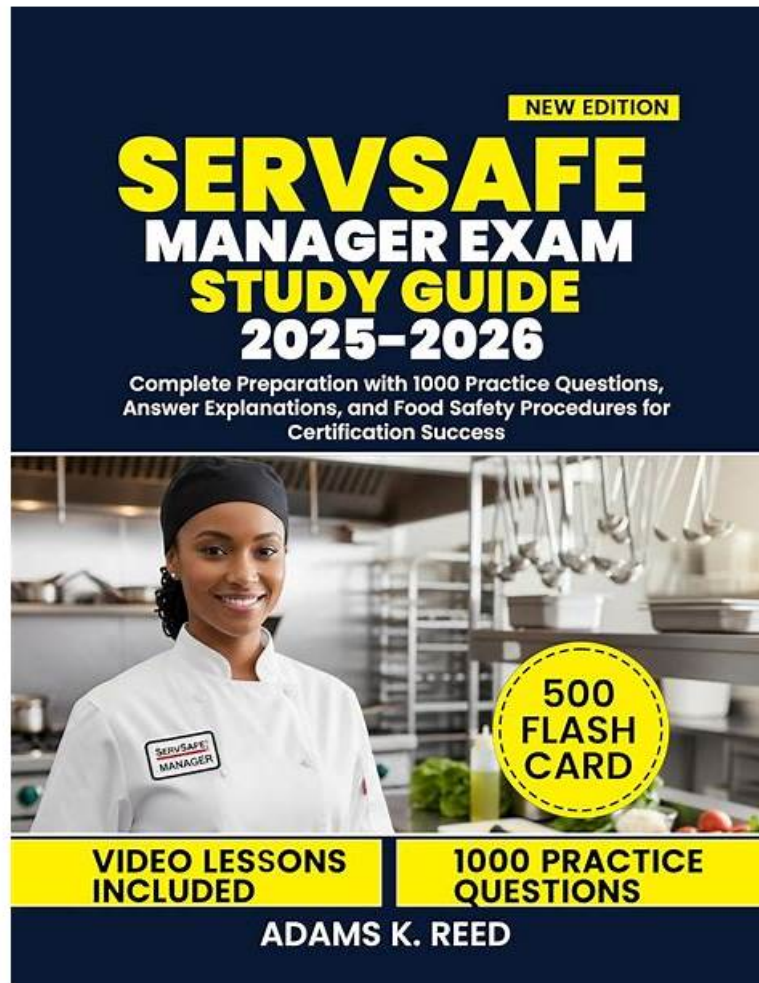


# ServSafe-Manager Exam Tips, Guide ServSafe-Manager Torrent



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## Guide ServSafe-Manager Torrent - ServSafe-Manager Examcollection

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latest browsers.

## ServSafe ServSafe-Manager Exam Syllabus Topics:

Topic	Details
Topic 1	<ul style="list-style-type: none"><li>• <b>SAFE FACILITIES AND PEST MANAGEMENT:</b> This chapter covers facility requirements for safe operations, emergency preparedness, and comprehensive pest prevention and control programs.</li></ul>
Topic 2	<ul style="list-style-type: none"><li>• <b>THE FLOW OF FOOD: PREPARATION:</b> This chapter addresses safe preparation techniques, proper cooking requirements, and critical procedures for cooling and reheating food.</li></ul>
Topic 3	<ul style="list-style-type: none"><li>• <b>THE FLOW OF FOOD: SERVICE:</b> This chapter covers safe holding and serving practices, including time and temperature controls to prevent contamination during service.</li></ul>
Topic 4	<ul style="list-style-type: none"><li>• <b>THE FLOW OF FOOD: PURCHASING AND RECEIVING:</b> This chapter covers supplier selection, receiving procedures, and proper storage methods including temperature requirements and organization.</li></ul>
Topic 5	<ul style="list-style-type: none"><li>• <b>CLEANING AND SANITIZING:</b> This chapter explains cleaning versus sanitizing procedures, dishwashing methods, and establishing effective schedules throughout the operation.</li></ul>
Topic 6	<ul style="list-style-type: none"><li>• <b>FORMS OF CONTAMINATION:</b> This chapter covers biological, chemical, and physical contaminants, plus deliberate contamination, outbreak response, and food allergen management.</li></ul>
Topic 7	<ul style="list-style-type: none"><li>• <b>FOOD SAFETY MANAGEMENT SYSTEMS:</b> This chapter introduces systematic approaches like HACCP for identifying hazards, establishing controls, and implementing corrective actions.</li></ul>
Topic 8	<ul style="list-style-type: none"><li>• <b>PROVIDING SAFE FOOD:</b> This chapter introduces foodborne illnesses, their causes and transmission, and establishes the foundational principles for maintaining food safety throughout operations.</li></ul>
Topic 9	<ul style="list-style-type: none"><li>• <b>THE FLOW OF FOOD: AN INTRODUCTION:</b> This chapter introduces hazards throughout food's journey and establishes monitoring techniques for time and temperature control.</li></ul>

## ServSafe Manager Exam Sample Questions (Q64-Q69):

### NEW QUESTION # 64

Which plant food must be transported to the serving site at \$41

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