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ServSafe Manager Exam Sample Questions (Q24-Q29):

NEW QUESTION # 24

If chemicals are transferred to secondary containers, the secondary containers must be labeled with the chemical's

- A. common name.
- B. Safety Data Sheet (SDS).
- C. usage instructions.
- D. expiration date.

Answer: A

Explanation:

In a professional kitchen, chemicals such as cleaners, degreasers, and sanitizers are often purchased in bulk (large carboys or drums) and then transferred to smaller, more manageable spray bottles or buckets for daily use. These smaller vessels are known as "secondary containers." According to ServSafe and OSHA (Occupational Safety and Health Administration) standards, these containers must be labeled with the chemical's common name.

This labeling is critical for two reasons. First, it prevents the accidental misuse of a chemical (for example, mistaking a powerful degreaser for a mild glass cleaner). Second, and most importantly, it prevents the catastrophic error of a chemical being mistaken for a food ingredient. A spray bottle containing a clear sanitizer could easily be confused with water or white vinegar if it is not clearly labeled. While usage instructions (Option C) are helpful, the "common name" is the mandatory requirement. The Safety Data Sheet (Option D) must be kept on file in the facility for every chemical used, but the sheet itself does not need to be attached to the bottle. Expiration dates (Option A) are rarely required on secondary labels unless specified by the manufacturer. Managers must ensure that labels are durable, legible, and written in English (and potentially other languages spoken by the staff). This is a vital part of "Chemical Contamination" prevention and "Cleaning and Sanitizing" management.

NEW QUESTION # 25

Where should covered raw meat be stored to prevent contamination?

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

Answer: B

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 # 26

What is the proper method for measuring the temperature of an unopened packaged food in a display cooler?

- A. Hang thermometer in the coldest part of the cooler.
- B. Check the case thermometer.
- C. **Place the thermometer between two packages.**
- D. Lay the thermometer on the shelf next to the product.

Answer: C

Explanation:

In the "Flow of Food," monitoring temperatures accurately is vital to ensure food safety. When a manager or food handler needs to check the temperature of food that is already packaged—such as a carton of milk, a package of pre-sliced deli meat, or a container of yogurt—the FDA Food Code and ServSafe guidelines specify a non-invasive technique. The probe of a calibrated thermometer should be placed between two packages of the food. It is important to fold the packages around the thermometer probe if possible to ensure there is good surface contact and no interference from the ambient air.

This method provides a reliable reading of the product's surface temperature without puncturing the packaging, which would compromise the product's integrity and potentially introduce contamination.

Checking the case thermometer (Option A) or hanging a thermometer in the cooler (Option C) only measures the ambient air temperature, which can fluctuate and does not accurately reflect the actual temperature of the food itself. Laying a thermometer on the shelf (Option D) is similarly inaccurate as it is influenced by the shelf surface and air currents. For other types of food, the method varies: for liquids like milk in a bulk container, the probe is immersed; for meat, the probe is inserted into the thickest part. Mastering these various measurement techniques is a core skill for the "Active Managerial Control" of TCS foods.

NEW QUESTION # 27

Where must a food handler clean mops?

- A. Handwashing sink
- B. Prep sink

- C. Three-compartment sink
- D. Service sink

Answer: D

Explanation:

To prevent cross-contamination, different sinks in a foodservice facility are designated for specific tasks.

According to ServSafe and the FDA Food Code, mops, buckets, and other cleaning tools must be cleaned and their dirty water disposed of in a service sink (also known as a mop sink or utility sink). These sinks are specifically designed for this purpose and are often floor-mounted or equipped with a deep basin and a curved drain to prevent splashing.

Using a prep sink (Option A) for cleaning mops is a major violation because it introduces filth and pathogens from the floor into an area where food is handled. Similarly, using a handwashing sink (Option C) or a three-compartment sink (Option D) used for dishes can lead to the spread of bacteria like *Salmonella* or *Listeria* to clean hands or clean utensils. The service sink should also be the only place where "grey water" (dirty floor water) is dumped. After use, mops should be hung to air-dry on a rack to prevent the growth of mold and the attraction of pests. This separation of "dirty" facility maintenance tasks from "clean" food-handling tasks is a core principle of the "Safe Facilities" domain. Managers must ensure that the service sink is accessible and that staff are trained never to use food-contact sinks for facility cleaning.

NEW QUESTION # 28

If a food handler discovers mold growing on tomatoes in the walk-in cooler, the tomatoes should be

- A. heated to kill the mold.
- B. thrown out.
- C. frozen to kill the mold.
- D. used after scooping out the mold.

Answer: B

Explanation:

In a professional kitchen, food safety regarding mold is governed by the principle of preventing biological and chemical contamination. When mold is found on soft produce like tomatoes, the correct action is to throw them out. Mold is a fungus that produces "hyphae" (root-like threads) that can penetrate deep into soft, high-moisture foods, far beyond what is visible on the surface. These molds can produce mycotoxins—poisonous substances that can cause illness or allergic reactions.

Because tomatoes have a high water content and a soft structure, there is no way to ensure that all the mold and its toxins have been removed by simply scooping out the visible part (Option B). Freezing (Option A) and heating (Option C) are also incorrect; while extreme temperatures might kill the mold itself, they do not necessarily destroy the heat-stable toxins already produced. The FDA and ServSafe guidelines generally allow for the "trimming" of mold only on hard, low-moisture foods like hard cheeses (e.g., Parmesan) or firm salamis, where the mold cannot easily penetrate. However, for "TCS" or soft foods like tomatoes, berries, or bread, the risk of contamination is too high. A manager must ensure that any food showing signs of spoilage or mold is discarded immediately to prevent cross-contamination to other items in the cooler and to protect the health of the guests.

NEW QUESTION # 29

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