

Free PDF 2026 ServSafe ServSafe-Manager: ServSafe Manager Exam Newest Printable PDF

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 (Q80-Q85):

NEW QUESTION # 80

Cloth napkins used to line a container for the service of foods should be replaced

- A. each time the container is refilled for a new consumer.
- B. at the end of each shift when containers are refilled.
- C. each time the consumer asks for the container to be refilled.
- D. at the beginning of each shift when containers are filled.

Answer: A

Explanation:

The reuse of linens in contact with food is strictly regulated to prevent the spread of pathogens. According to the ServSafe Manager curriculum and the FDA Food Code, cloth napkins or linens used to line bread baskets or other food containers must be replaced each time the container is refilled for a new consumer. This is because the linen has been exposed to the environment and potential contamination from the previous guest, including saliva, touch, or airborne droplets.

Linens are considered "single-use" in the sense that they must be laundered after one service sitting. If a container is refilled for the same customer during their meal (Option B), the napkin does not necessarily need to be changed, though it is good practice. However, once that guest leaves, the napkin and any leftover food must be removed. The napkin must then be laundered according to commercial standards (using high heat and chemicals) before it can be used again. Waiting until the end of a shift (Option D) or the beginning of a new one (Option A) would allow for the accumulation of bacteria and significant cross-contamination between different groups of diners. This rule is a subset of the "No Re-service" policy, ensuring that every guest receives a clean, sanitary dining experience free from the biological hazards of previous occupants.

NEW QUESTION # 81

In order to prevent food contamination, a food handler must:

- A. wash and rinse all utensils regularly.
- B. practice frequent handwashing.
- C. sanitize all work surfaces every 5 hours.
- D. maintain refrigerated foods at or about 45°F