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ServSafe: Manager Practice Test | UPDATED 2024

What symptom requires a food handler to be excluded from the operation?

- A. stomach cramps
- B. sore throat
- C. jaundice
- D. coughing - C. jaundice

What should staff do when receiving a delivery of food and supplies?

- A. stack the delivery neatly and inspect it within 12 hours
 - B. visually inspect all food items
 - C. inspect non-food items first
 - D. store it immediately and inspect it later - B. visually inspect all food items
- Single use gloves are not required when...

- A. cleaning stationary equipment
- B. handling cooked food
- C. the food handler has a latex sensitivity
- D. washing produce - D. Washing produce

What must food handlers do when handling ready-to-eat food?

- A. use bare hands
- B. wear single-use gloves
- C. wear an apron
- D. sanitize their hands - B. wear single-use gloves

What symptom can indicate a customer is having an allergic reaction?

- A. left arm pain
- B. wheezing or shortness of breath
- C. appetite loss
- D. Coughing blood - B. wheezing or shortness of breath

What should be done with preset, unwrapped utensils that appear to be unused after guests have left the table?

- A. leave the utensils for the next guest
- B. wipe off the utensils and reuse
- C. wrap the utensils with a clean napkin
- D. clean and sanitize the utensils - D. clean and sanitize the utensils

In a self-service area, bulk unpackaged food does not need a label if the product...

- A. has been prepared at a vendor's processing plant
- B. makes a claim about health or nutrient content

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ServSafe Manager Exam Sample Questions (Q85-Q90):

NEW QUESTION # 85

Where must a food handler clean mops?

- A. Handwashing sink
- B. Prep sink
- C. Service sink
- D. Three-compartment sink

Answer: C

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 # 86

What is one approved way to preset utensils?

- A. Remove them at the end of the day.
- B. Use only clear plastic utensils.
- C. Preset indoors only.
- D. Wrap them in a napkin.

Answer: D

Explanation:

In the "Flow of Food," the service stage involves protecting utensils from contamination before they are used by the guest. According to the ServSafe Manager curriculum and the FDA Food Code, if a table is preset with silverware, the utensils must be protected from contamination. Wrapping them in a napkin is a primary approved method because it provides a physical barrier against dust, droplets from coughs or sneezes, and accidental contact by other guests or staff.

The regulation states that if utensils are preset and not wrapped, they must be removed and replaced when a new customer is seated, regardless of whether they appear to have been used. However, if the utensils are wrapped—such as in a "roll-up" where the napkin completely covers the items—they do not need to be swapped out if the previous guest did not use them. This is because the wrapping ensures the "sanitary status" of the items remains intact. Other approved methods include using a dispenser that only allows the user to touch the handle of the utensil. Options such as "presetting indoors only" (Option B) or "removing at the end of the day" (Option C) do not provide specific protection against contamination during the hours of operation.

Proper handling of utensils is a critical part of the service phase to prevent the transmission of pathogens like *Staphylococcus aureus* from human contact or environmental debris. Managers must ensure that staff who prepare these roll-ups wash their hands thoroughly before touching the clean silverware.

NEW QUESTION # 87

Which is the highest air temperature at which shell eggs can be received?

- A. 41