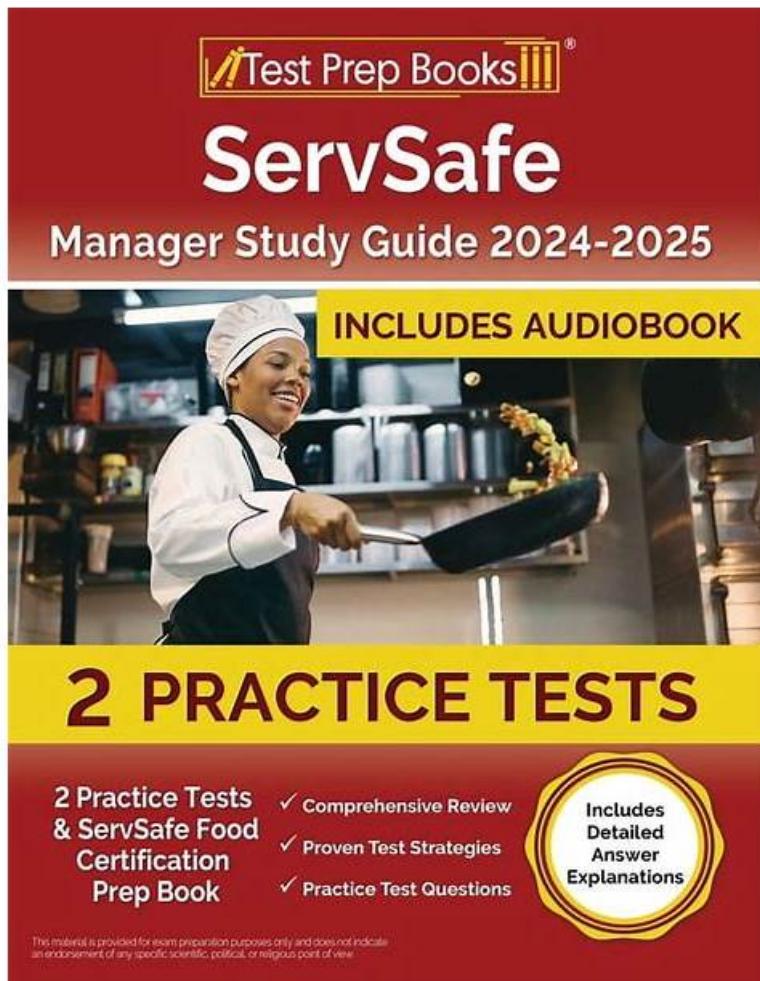


ServSafe ServSafe-Manager最新考題 & ServSafe-Manager最新題庫資源



此外，這些NewDumps ServSafe-Manager考試題庫的部分內容現在是免費的：<https://drive.google.com/open?id=1N7GintmsdGLeKqJWwshiggd8DmO-PHRs>

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ServSafe ServSafe-Manager 考試大綱：

主題	簡介
主題 1	<ul style="list-style-type: none">• FORMS OF CONTAMINATION: This chapter covers biological, chemical, and physical contaminants, plus deliberate contamination, outbreak response, and food allergen management.
主題 2	<ul style="list-style-type: none">• SAFE FACILITIES AND PEST MANAGEMENT: This chapter covers facility requirements for safe operations, emergency preparedness, and comprehensive pest prevention and control programs.
主題 3	<ul style="list-style-type: none">• THE FLOW OF FOOD: SERVICE: This chapter covers safe holding and serving practices, including time and temperature controls to prevent contamination during service.
主題 4	<ul style="list-style-type: none">• FOOD SAFETY MANAGEMENT SYSTEMS: This chapter introduces systematic approaches like HACCP for identifying hazards, establishing controls, and implementing corrective actions.
主題 5	<ul style="list-style-type: none">• THE FLOW OF FOOD: PURCHASING AND RECEIVING: This chapter covers supplier selection, receiving procedures, and proper storage methods including temperature requirements and organization.
主題 6	<ul style="list-style-type: none">• CLEANING AND SANITIZING: This chapter explains cleaning versus sanitizing procedures, dishwashing methods, and establishing effective schedules throughout the operation.
主題 7	<ul style="list-style-type: none">• THE SAFE FOOD HANDLER: This chapter addresses how food handlers contaminate food and outlines personal hygiene programs to prevent contamination during handling.

最新的 Food Protection Manager ServSafe-Manager 免費考試真題 (Q17-Q22):

問題 #17

Sinks must be used for the correct intended purpose to prevent

- A. cross-contact.
- B. high water usage.
- C. cross-contamination.
- D. equipment damage.

答案： C

解題說明：

To maintain a sanitary environment, a foodservice facility must have dedicated sinks for specific tasks: handwashing, food preparation, and warewashing (cleaning and sanitizing). Using a sink for anything other than its intended purpose leads to cross-contamination, which is the transfer of pathogens from one surface or food to another. For example, if a food handler washes their hands or cleans a floor mop in a prep sink used for rinsing lettuce, bacteria such as *E. coli* or *Salmonella* can be transferred to the produce.

The FDA Food Code is very strict about this: handwashing sinks are for hands only; prep sinks are for food only; and service (mop) sinks are for facility cleaning. Cross-contamination is one of the "Big Five" risk factors for foodborne illness identified by the CDC. By ensuring sinks are used correctly, the manager creates a physical barrier between "dirty" tasks and "clean" food production. While "cross-contact" (Option A) specifically refers to the transfer of allergens, the broader concern with improper sink use is the spread of biological pathogens. Proper sink management is an "Active Managerial Control" measure that protects the integrity of the food throughout its journey in the kitchen.

問題 #18

When purchasing a dishwasher, a manager can tell if it is in compliance with the regulatory authority by

- A. looking for an NSF seal of approval or a certification from ANSI on the dishwasher.
- B. asking the salesperson to assure the dishwasher's quality, reliability, and adherence to code.
- C. searching for approved appliances on the OSHA website.
- D. ensuring that the dishwasher's specifications adhere to commercial equipment requirements.

答案：A

解題說明：

To ensure that equipment used in a commercial kitchen can be effectively cleaned and sanitized, it must be designed and constructed to high standards. ServSafe Manager training emphasizes that the most reliable way to verify this is by looking for the NSF International or ANSI (American National Standards Institute) marks. These organizations are independent third parties that test and certify equipment for "food-grade" safety and "cleanability." An NSF-certified dishwasher is guaranteed to have non-absorbent materials, smooth joints, and the ability to reach the necessary temperatures for sanitization (either through chemicals or high heat). Relying on a salesperson's word (Option B) or general "commercial" labels (Option C) is insufficient because many residential or low-quality commercial units do not meet the strict requirements of the FDA Food Code. OSHA (Option D) focuses on employee safety (e.g., preventing electrical shocks) rather than food sanitation. Health inspectors specifically look for these certification marks during inspections. If a manager installs non-certified equipment, they run the risk of being cited for a violation and having to replace the expensive machinery.

Certification ensures that the "Food Safety Management System" begins with the very tools used to clean and protect the operation's wares.

問題 #19

Who is responsible for notifying the regulatory authority when a food handler is diagnosed with a reportable illness?

- A. Employee
- B. Inspector
- C. CDC
- D. Person in Charge (PIC)

答案：D

解題說明：

In a food service operation, the Person in Charge (PIC) carries the legal and ethical burden of managing employee health to prevent the spread of foodborne illness. According to the FDA Food Code and ServSafe guidelines, the PIC is responsible for identifying and acting upon the "Big 6" pathogens: Norovirus, Hepatitis A, Shigella spp., Nontyphoidal Salmonella, Salmonella Typhi, and Shiga toxin-producing E. coli. When an employee reports a diagnosis of any of these illnesses, the PIC is mandatory required to notify the local regulatory authority (usually the county or city health department).

While the employee (Option C) is responsible for reporting their illness to the PIC, and the inspector (Option A) may find out during a routine visit, the proactive duty of reporting the diagnosis to health officials lies with management. This reporting trigger is crucial because these pathogens are highly contagious and represent a significant public health threat. The regulatory authority will then work with the PIC to determine the necessary "exclusions" or "restrictions" for the sick employee and help investigate if a wider outbreak has occurred. The PIC must also maintain records of employee health and ensure that staff are trained on the importance of reporting symptoms such as jaundice, vomiting, or diarrhea. Failure to report a known case of a Big 6 pathogen can lead to severe legal penalties and the immediate suspension of the operation's permit.

問題 #20

Where should mop water be disposed?

- A. Toilet bowl
- B. Service sink
- C. Three-compartment sink
- D. Outside the establishment

答案：B

解題說明：

Proper waste-water disposal is essential for preventing cross-contamination and environmental hazards.

According to the ServSafe Manager curriculum and the FDA Food Code, all "grey water" or dirty water resulting from floor cleaning must be disposed of in a service sink (also known as a mop sink or utility sink).

These sinks are specifically designed with deep basins and often have a floor-level drain or a high-back splash guard to prevent the spray of contaminated water onto surrounding surfaces.

Disposing of mop water in a toilet (Option A) is unhygienic and can lead to splashing on surfaces that people touch. Dumping water outside (Option C) is often illegal under local environmental codes and can attract pests to the exterior of the building. Using a three-compartment sink (Option D), which is reserved for cleaning and sanitizing food-contact equipment, is a major health code violation that directly causes cross-contamination. Mop water is filled with dirt, grease, and potentially harmful microorganisms like Listeria that thrive on floors. By using a dedicated service sink, the operation ensures that these contaminants are kept entirely separate from food-prep and warewashing areas. Additionally, the service sink should be equipped with a backflow prevention device (such as an air gap or vacuum breaker) to protect the facility's clean water supply from being contaminated by the dirty water in the sink.

問題 #21

Which is a way to prevent contamination of hot food on display in a self-service area?

- A. Assigning food handlers to follow customers through the self-service area³⁴
- B. Providing a handwashing sink for customers
- **C. Providing fresh plates for return visits by customers¹²**
- D. Posting strongly worded signs about inappropriate customer behavior⁵⁶

答案：C

解題說明：

In a self-service or buffet environment, one of the greatest risks of cross-contamination is "norovirus" and other pathogens being transferred from used plates back to the communal serving utensils or the food itself.

The FDA Food Code and ServSafe standards strictly require that fresh plates must be provided for return visits by customers. When a customer takes a "dirty" plate back to the buffet line, there is a high probability that the serving spoon or tong will touch the plate, which may have been contaminated by the customer's saliva or hands during their first course.

Establishments must post signs or use staff to remind customers to use a clean plate for every trip to the buffet. Additionally, the food must be protected by sneeze guards, which should be located 14 inches (36 centimeters) above the food and extend 7 inches (18 centimeters) beyond the food. While assigning handlers to monitor the line (Option C) is a good general practice for safety, the "fresh plate" rule is a specific, mandatory regulatory requirement. Providing handwashing sinks for customers (Option A) is helpful but does not prevent the specific plate-to-utensil contamination. Signs (Option D) are only effective if the rule-specifically the use of clean plates-is actively enforced. Managers are responsible for ensuring a sufficient supply of clean plates is always available at the start of the buffet line to encourage this safe behavior.

問題 #22

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