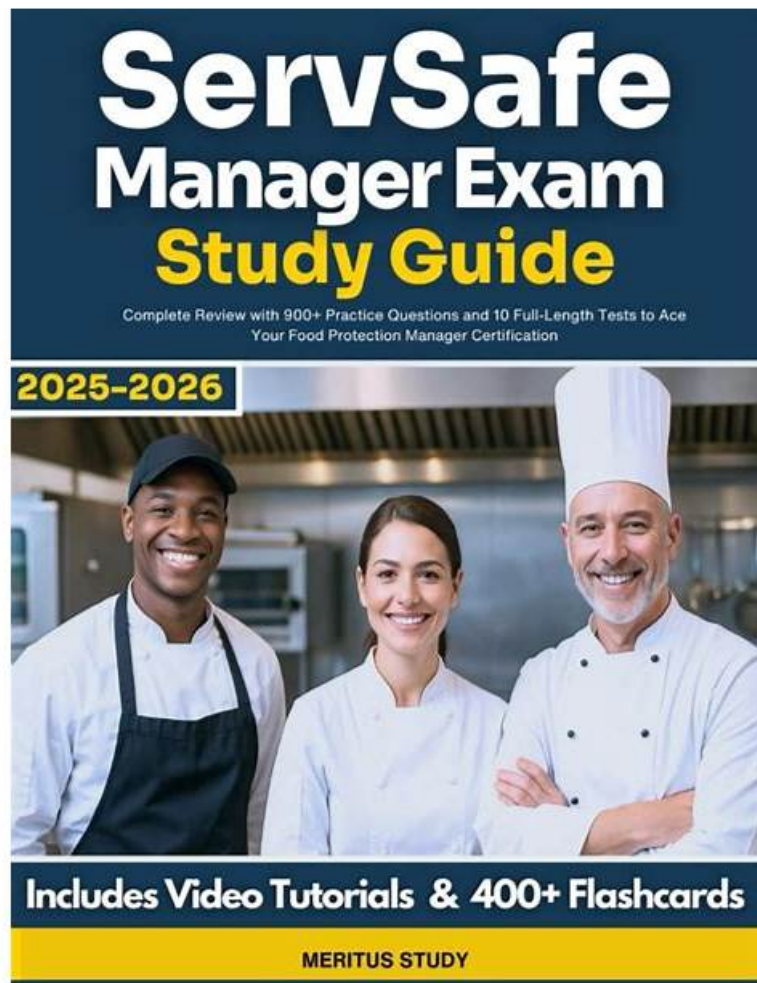# Valid Braindumps ServSafe-Manager Ebook - Pass ServSafe Manager Exam Forever

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ServSafe ServSafe-Manager Exam Syllabus Topics:

Topic	Details
Topic 1	• THE FLOW OF FOOD: PREPARATION: This chapter addresses safe preparation techniques, proper cooking requirements, and critical procedures for cooling and reheating food.
Topic 2	• THE SAFE FOOD HANDLER: This chapter addresses how food handlers contaminate food and outlines personal hygiene programs to prevent contamination during handling.
Topic 3	• THE FLOW OF FOOD: SERVICE: This chapter covers safe holding and serving practices, including time and temperature controls to prevent contamination during service.
Topic 4	• PROVIDING SAFE FOOD: This chapter introduces foodborne illnesses, their causes and transmission, and establishes the foundational principles for maintaining food safety throughout operations.
Topic 5	• THE FLOW OF FOOD: AN INTRODUCTION: This chapter introduces hazards throughout food's journey and establishes monitoring techniques for time and temperature control.
Topic 6	• FORMS OF CONTAMINATION: This chapter covers biological, chemical, and physical contaminants, plus deliberate contamination, outbreak response, and food allergen management.
Topic 7	• THE FLOW OF FOOD: PURCHASING AND RECEIVING: This chapter covers supplier selection, receiving procedures, and proper storage methods including temperature requirements and organization.
Topic 8	• CLEANING AND SANITIZING: This chapter explains cleaning versus sanitizing procedures, dishwashing methods, and establishing effective schedules throughout the operation.
Topic 9	• FOOD SAFETY MANAGEMENT SYSTEMS: This chapter introduces systematic approaches like HACCP for identifying hazards, establishing controls, and implementing corrective actions.

ServSafe Manager Exam Sample Questions (Q23-Q28):

NEW QUESTION # 23
Which food should be stored below all others in a cooler?

- A. Fresh carrots
- B. Raw duck
- C. Raw sausage
- D. Cooked rice

Answer: B

Explanation:
Refrigerator storage order is determined by the "minimum internal cooking temperature" required for each type of food. This vertical storage system is designed to prevent cross-contamination caused by juices or pathogens dripping from one food onto another. Raw poultry, which includes raw duck, chicken, and turkey, has the highest required cooking temperature-$165