

Updated ServSafe ServSafe-Manager Test Cram, Valid Braindumps ServSafe-Manager Questions

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

If you want to study ServSafe-Manager certification exam and plan to pass exam one shot, ValidVCE exam braindumps will be your best assist. Purchasing valid ServSafe-Manager exam dumps is not a cheap thing for some candidates in the internet since there is so much different advertisement. If you feel confused you can choose our ServSafe-Manager Exam Dumps. We are sure about "pass Guaranteed" & "Money Back Guaranteed" so that you can feel safe and worry-free on our website.

To meet the different and specific versions of consumers, and find the greatest solution to help you review, we made three versions for you. Three versions of ServSafe-Manager prepare torrents available on our test platform, including PDF version, PC version and APP online version. The trait of the software version is very practical. It can simulate real test environment, you can feel the atmosphere of the ServSafe-Manager Exam in advance by the software version, and install the software version several times. PDF version of ServSafe-Manager exam torrents is convenient to read and remember, it also can be printed into papers so that you are able to write some notes or highlight the emphasis. PC version of our ServSafe-Manager test braindumps only supports windows users and it is also one of our popular types to choose.

>> Updated ServSafe ServSafe-Manager Test Cram <<

Free PDF Quiz ServSafe - ServSafe-Manager - ServSafe Manager Exam –The Best Updated Test Cram

With a high quality, we can guarantee that our ServSafe-Manager practice quiz will be your best choice. There are three different versions of our ServSafe-Manager guide dumps: the PDF, the software and the online. The three versions of our ServSafe-Manager learning engine are all good with same questions and answers. Our products have many advantages, I am going to introduce you the main advantages of our ServSafe-Manager Study Materials, I believe it will be very beneficial for you and you will not regret to use our products.

ServSafe Manager Exam Sample Questions (Q49-Q54):

NEW QUESTION # 49

A food establishment must have specific procedures for employees to follow when cleaning up which of the following substances?

- **A. Vomit and diarrhea**
- B. Mold and mildew
- C. Food spills and beverage machine leaks
- D. Rodent droppings and dead cockroaches

Answer: A

Explanation:

According to the FDA Food Code and the ServSafe Manager curriculum, every food establishment is required to have a formal, written plan for the cleanup of vomit and diarrhea. This requirement exists because these substances are primary vehicles for the transmission of Norovirus, which is highly contagious and the leading cause of foodborne illness in the United States. Norovirus can be aerosolized (spread through the air) when a person vomits, and it can survive on surfaces for weeks if not properly disinfected. The written procedures must detail how employees will minimize the spread of contamination to food, surfaces, and other people. This typically involves using a "Body Fluid Cleanup Kit" that includes personal protective equipment (PPE) such as disposable gloves, a gown, and a face mask. The cleanup process requires the use of a high-concentration disinfectant (such as a 1,000-5,000 ppm chlorine solution) rather than standard kitchen sanitizers, which are often too weak to kill Norovirus. The plan must also specify how to dispose of contaminated materials and how to handle the "exclusion" of the sick individual. While cleaning mold (Option A), spills (Option C), or pest evidence (Option D) is important for general sanitation, the legal mandate for a specific written procedure is focused on Norovirus containment to prevent massive outbreaks.

Managers are responsible for training all staff on these protocols before an incident occurs.

NEW QUESTION # 50

What level of involvement do food workers have in executing a master cleaning schedule?

- A. Rare
- **B. Mandatory**
- C. Voluntary
- D. Planning

Answer: B

Explanation:

In a professional kitchen, sanitation is not the sole responsibility of the management; it is a shared duty that requires the active participation of every employee. The execution of a Master Cleaning Schedule is Mandatory for all food workers. While the Person in Charge (PIC) or manager is responsible for the creation, planning, and oversight of the schedule, the actual labor of cleaning and sanitizing the facility must be integrated into the daily routines of the staff. ServSafe defines the master cleaning schedule as a roadmap that specifies what to clean, when to clean it, who is responsible, and how the task should be performed. Mandatory involvement ensures that the facility does not rely on "voluntary" (Option C) or occasional "rare" (Option A) efforts, which often lead to neglect and the buildup of grease, dirt, and pests. Every worker must understand that cleaning as they go and completing assigned tasks on the schedule are non-negotiable job requirements. This involvement is critical because food workers are the ones interacting with the equipment and surfaces most frequently. If a worker fails to follow the schedule, biofilm can develop on food-contact surfaces, and non-food contact areas (like floors and drains) can become breeding grounds for Listeria or pests. Managers must provide the necessary tools, chemicals, and time for staff to fulfill these duties. Furthermore, the mandatory nature of the schedule allows for accountability; managers can verify that tasks were completed and sign off on the logs. This disciplined approach to facility maintenance is a key indicator of a strong food safety culture and is essential for passing health inspections and protecting public health.

NEW QUESTION # 51

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

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

Answer: D

Explanation:

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.

NEW QUESTION # 52

After measuring the temperature of raw meat, the same food thermometer can be used to measure temperature of hot-held foods only after it is

- **A. washed and sanitized.**
- B. wiped with a wet cloth.
- C. washed and calibrated.
- D. rinsed with warm water.

Answer: A

Explanation:

Thermometers are essential tools for monitoring the "Flow of Food," but they can also serve as vehicles for cross-contamination if not handled correctly. When a probe is inserted into raw meat, it becomes contaminated with any pathogens present on that meat, such as Salmonella or E. coli. According to the ServSafe Manager guidelines, before that same thermometer can be used to check another food item- especially a ready-to-eat (RTE) or hot-held food- it must be washed and sanitized.

The correct procedure involves cleaning the probe with detergent and warm water to remove physical residue, rinsing it, and then immersing it in a sanitizing solution (like chlorine or quat) or using a sanitizing wipe for the required contact time. Simply rinsing (Option A) or wiping with a cloth (Option C) is insufficient because it does not kill the microorganisms. While calibration (Option B) is important for accuracy, it is not required between every single use unless the thermometer has been dropped or subjected to extreme temperature changes. Managers must ensure that thermometers are easily accessible and that staff are trained on the "clean and sanitize" rule between every measurement. This practice ensures that pathogens from raw animal proteins are not "injected" into foods that will be served to customers, thereby breaking the chain of infection.

NEW QUESTION # 53

If it is used frequently, a milkshake mixer must be cleaned and sanitized at least every how many hours?

- **A. 0**
- B. 1
- C. 2
- D. 3

Answer: A

Explanation:

According to the ServSafe Manager guidelines and the FDA Food Code, any food-contact surface that is in constant, frequent use must be cleaned and sanitized at a minimum interval of every four hours. This "four- hour rule" is based on the biological reality of bacterial growth. Under ideal conditions-moist environments with plenty of nutrients, like the milk and sugar residue found in a milkshake mixer-pathogenic bacteria can multiply to dangerous levels within this timeframe. By mandating a complete cleaning and sanitizing cycle every four hours, the operation effectively breaks the bacterial growth cycle before it reaches a "log phase" where the population explodes.

For a milkshake mixer, the process involves more than just a surface wipe. The equipment must be disassembled if necessary, washed with detergent in hot water, rinsed to remove soap film, and then treated with a chemical sanitizer (such as chlorine or quaternary ammonium) for the required contact time. If the environment is particularly warm-exceeding 70