

ServSafe-Manager Exam Practice | Training ServSafe-Manager Materials

SERVSAFE Manager Practice Test Questions and Answers 2022/2023

1. Which item should be rejected? - **Bags of organic cookies in torn packaging**
2. What is the first step of cleaning and sanitizing stationary equipment? - **Unplug the unit**
3. Why are people who take certain medications at risk for foodborne illness? - **Their immune systems are compromised**
4. What temperature should the water be for manual dishwashing? - **Must be at least 110°F (43°C)**
5. When transporting food off-site, how should information such as a use-by date and time be communicated to the off-site staff? - **Labels on food**
6. What information must be included on the label of a container of ready-to-eat TCS food prepped on-site for retail sale? - **Potential allergens**
7. When can a food handler diagnosed with jaundice return to work? - **When approved by the regulatory authority**
8. What temperature must a high-temperature dishwasher's final sanitizing rinse be? - **At least 180°F (82°C)**
9. What thermometer is best suited to checking a dishwashing machine's final rinse temperature? - **Maximum registering thermometer**
10. What is the minimum internal temperature hot food must be held at to prevent pathogens from growing? - **135°F (57°C)**
11. Which organization includes inspecting food as one of its primary responsibilities? - **U.S. Department of Agriculture**
12. A food handler is prepping a seafood dish on April 4, using shrimp and scallops. The shrimp has a use-by date of April 8, and the scallops have a use-by date of April 10. What is the use-by date for the seafood dish? - **April 8**
13. What should food handlers do after leaving and returning to the prep area? - **Wash hands**
14. Where should a food handler wash his or her hands after prepping food? - **Designated sink for hand washing**

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ServSafe Manager Exam Sample Questions (Q79-Q84):

NEW QUESTION # 79

A consumer advisory must be given when an operation serves

- A. steamed mussels.
- B. poached salmon.
- C. roasted pork.
- **D. raw oysters.**

Answer: D

Explanation:

According to the FDA Food Code and ServSafe standards, any establishment that serves raw or undercooked Time/Temperature Control for Safety (TCS) foods must provide a consumer advisory. This advisory is a formal notice to guests that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs increases the risk of foodborne illness, especially for those with certain medical conditions. Raw oysters fall directly into this category because they are a raw shellfish product frequently associated with pathogens like *Vibrio vulnificus* and Norovirus.

The advisory consists of two parts: a disclosure and a reminder. The disclosure usually involves marking the specific menu item with an asterisk (*) to indicate that it is raw or undercooked. The reminder is a written statement, usually located at the bottom of the menu, that explains the health risks associated with those items. Steamed mussels (Option A), poached salmon (Option C), and roasted pork (Option D) are typically cooked to their required minimum internal temperatures, which eliminates the need for an advisory. For raw oysters specifically, many jurisdictions also require a "Hepatitis A" warning or specific shellfish tags to be maintained. Managers must ensure that the advisory is clearly visible and legible to all guests before they place their order. This protocol is an essential component of "Active Managerial Control," shifting some of the risk assessment to the consumer while ensuring they are fully informed of the biological hazards inherent in raw animal proteins.

NEW QUESTION # 80

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: B

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°F—