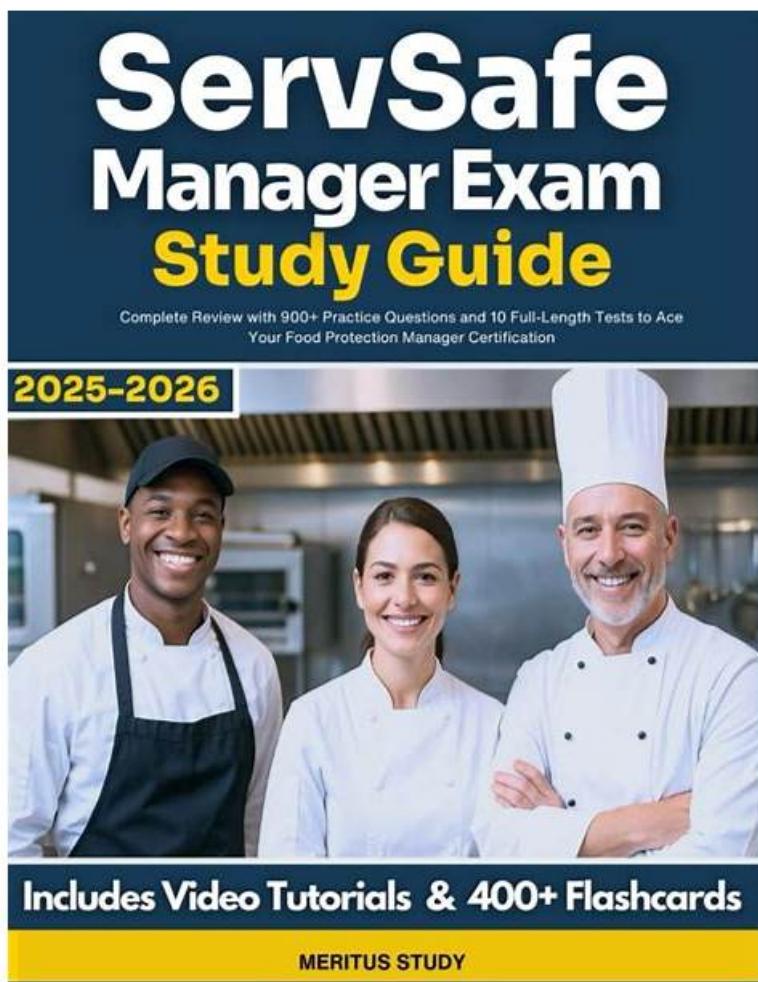


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ServSafe ServSafe-Manager Exam Syllabus Topics:

Topic	Details
Topic 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.
Topic 2	<ul style="list-style-type: none">• PROVIDING SAFE FOOD: This chapter introduces foodborne illnesses, their causes and transmission, and establishes the foundational principles for maintaining food safety throughout operations.
Topic 3	<ul style="list-style-type: none">• THE FLOW OF FOOD: PREPARATION: This chapter addresses safe preparation techniques, proper cooking requirements, and critical procedures for cooling and reheating food.
Topic 4	<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.

Topic 5	<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.
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ServSafe-Manager study material is in the form of questions and answers like the real exam that help you to master knowledge in the process of practicing and help you to get rid of those drowsy descriptions in the textbook. ServSafe-Manager test dumps can make you no longer feel a headache for learning, let you find fun and even let you fall in love with learning. The content of ServSafe-Manager Study Material is comprehensive and targeted so that your learning is no longer blind. ServSafe-Manager test answers help you to spend time and energy on important points of knowledge, allowing you to easily pass the exam.

ServSafe Manager Exam Sample Questions (Q19-Q24):

NEW QUESTION # 19

As part of an operation's food defense program, the Person in Charge (PIC) should

- A. allow staff to store personal items in the food prep area.
- B. **restrict access by unauthorized personnel**
- C. report suspicious activity to the FDA
- D. accept deliveries from unapproved suppliers.

Answer: B

Explanation:

Food defense is the effort to protect food from acts of intentional contamination or tampering. While food safety focuses on accidental contamination, food defense addresses the threat of someone—such as a disgruntled employee, a competitor, or a terrorist—deliberately making food unsafe. The ServSafe Manager curriculum utilizes the FDA's A.L.E.R.T. acronym to guide managers in creating a food defense program. A critical component of this program is the "L" in A.L.E.R.T., which stands for Look, emphasizing the need to monitor the security of products in the facility. Restricting access by unauthorized personnel is a primary step in this process.

The PIC must ensure that only authorized staff members are in the back-of-house areas, storage rooms, and loading docks. This includes managing delivery personnel, service technicians, and visitors. Access points should be locked when not in use, and there should be a system for identifying employees and visitors.

Allowing staff to store personal items in prep areas (Option B) is a hygiene and safety violation, and accepting deliveries from unapproved suppliers (Option D) bypasses the "Assure" stage of food defense.

While reporting suspicious activity to the FDA (Option A) is a potential secondary step, the first line of defense is preventing unauthorized people from gaining access to the food supply in the first place. By controlling who enters the kitchen and storage zones, the manager significantly reduces the risk of malicious tampering or the introduction of harmful biological or chemical agents into the flow of food.

NEW QUESTION # 20

Which food is classified as a time/temperature control for safety (TCS) food?

- A. **Sliced tomato**
- B. Whole watermelon
- C. Uncooked rice
- D. Pumpkin seeds

Answer: A

Explanation:

TCS food refers to food that requires time and temperature control to limit the growth of pathogenic microorganisms or the production of toxins. The FDA Food Code classifies sliced tomatoes as a TCS food.

While a whole tomato (Option B) has a protective skin that keeps the interior sterile, the act of slicing or dicing breaks that barrier and alters the fruit's pH and water activity, making the flesh susceptible to the growth of bacteria, particularly *Salmonella*. Once sliced, tomatoes must be held at \$41