

Valid ServSafe-Manager Test Vce, New ServSafe-Manager Exam Test

ServSafe Manager Practice Test 2024-40 Real Exam Questions & Answers new pdf verified A+ tips

1. Time/temperature control for safety (TCS) food that is received hot must be received at what temperature?: > (greater than) or equal to 135 degrees F
2. A temporary food establishment is one that operates for a period of no more than ____ consecutive days in conjunction with a single event or celebration:: 14 days
3. Commинuted means a mixture of ____ or more types of meat that have been reduced in size and combined:: 2
4. Which foodborne illness symptom must be reported to the regulatory authority (health department)?: Jaundice
5. The best way to solve a pest issue is to:: Work with a licensed pest control operator
6. Shellshock identification tags must be maintained on premises for atleast how many days after sale?: 90 days
7. Which may not be served to high-risk populations?: Raw or Undercooked meats
8. What is the minimum internal cooking temperature for raw foods cooked in a microwave oven?: 165 degrees farenheight
9. What must always be worn when working with ready to eat foods?: Single use gloves
10. The permit holder must require food employees to report exposure to Norovirus within the past ____ hours of the last exposure: 48 hours
11. When transferring a chemical to a secondary container what must be done?: Label the secondary container
12. The permit holder must require food employees to report exposure to typhoid fever within the past ____ days of the last exposure: 14 days
13. Hand antiseptics (hand sanitizers) must:: Comply with the Food and Drug Administration (FDA) and the Code of Federal Regulations (CFR)
14. Unless provided with medical documentation a person in charge must exclude an employee whose onset of Jaundice occurred within the last ____ days:: 7
15. Food employees can wash their hands in a :: Handwashing sink only
16. When handwashing, a food employee must vigorously scrub with soap for atleast ____ seconds:: 10-15 seconds
17. An example of a wild game animal is:: Bison
18. Refrigerated time/temperature control for safety (TCS) food must be re-

In order to let you have a general idea about our ServSafe-Manager test engine, we have prepared the free demo in our website. The contents in our free demo are part of the ServSafe-Manager real materials in our study engine. We are confident enough to give our customers a chance to test our ServSafe-Manager Preparation materials for free before making their decision. You are really welcomed to download the free demo in our website to have the firsthand experience, and then you will find out the unique charm of our ServSafe-Manager actual exam by yourself.

ServSafe ServSafe-Manager Exam Syllabus Topics:

Topic	Details
Topic 1	<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 2	<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.
Topic 3	<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 4	<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.
Topic 5	<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.
Topic 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.
Topic 7	<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.

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ServSafe Manager Exam Sample Questions (Q45-Q50):

NEW QUESTION # 45

The water temperature in the first compartment of a three-compartment sink should be at least:

- A. \$110