

ServSafe ServSafe-Manager Boot Camp - ServSafe-Manager Authorized Test Dumps

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

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ServSafe ServSafe-Manager Exam Syllabus Topics:

Topic	Details
Topic 1	<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 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"> • 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"> • FORMS OF CONTAMINATION: This chapter covers biological, chemical, and physical contaminants, plus deliberate contamination, outbreak response, and food allergen management.
Topic 6	<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 7	<ul style="list-style-type: none"> • THE FLOW OF FOOD: AN INTRODUCTION: This chapter introduces hazards throughout food's journey and establishes monitoring techniques for time and temperature control.

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ServSafe-Manager Authorized Test Dumps & Exam ServSafe-Manager Assessment

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ServSafe Manager Exam Sample Questions (Q33-Q38):

NEW QUESTION # 33

What is the FDA Food Code recommendation for fingernail maintenance for ungloved food preparation employees?

- A. Nails must be professionally maintained and polished.
- **B. Nails must be unpolished, short, and smoothly trimmed.**
- C. Nails may be unpolished, long, and buffed until gleaming.
- D. False nails are permitted as long as they are firmly affixed.

Answer: B

Explanation:

Personal hygiene standards for food handlers are strictly defined in the FDA Food Code and ServSafe materials because the hands are the most common vehicle for transmitting pathogens to food. For employees who are not wearing gloves, fingernail maintenance is a critical safety factor. The recommendation is that nails must be kept unpolished, short, and smoothly trimmed. There are several biological and physical safety reasons for this requirement. First, long nails are difficult to clean effectively; pathogens like E. coli or Norovirus can easily become trapped in the space beneath the nail (the subungual region) and survive even thorough handwashing. Second, nail polish and false nails (Option D) are prohibited because they pose a physical hazard risk. Polish can chip and fall into the food, and false nails can break off or lose their adhesive, ending up in a customer's meal. Furthermore, polish can hide the presence of dirt or grime under the nails, making it impossible for a manager to verify if a worker's hands are truly clean. "Smoothly trimmed" nails are required to prevent the snagging or tearing of single-use gloves when they are worn, as a punctured glove offers no protection. While some jurisdictions may allow polish or false nails if gloves are worn at all times, the standard recommendation for "ungloved" preparation (and the safest practice overall) is the "short and natural" look. Managers must conduct daily hygiene checks to ensure staff are complying with this rule. Proper nail care is a simple but effective barrier in the defense against foodborne illness, emphasizing that every detail of a food handler's appearance has a direct impact on the safety of the food being served.

NEW QUESTION # 34

When should food handlers use hand antiseptics?

- A. Before washing hands
- **B. After washing hands**
- C. After putting on gloves
- D. Instead of washing hands

Answer: B

Explanation:

Hand antiseptics (hand sanitizers) are often misunderstood in the foodservice industry. According to the ServSafe Manager curriculum and the FDA Food Code, hand antiseptics are never a substitute for handwashing. They must only be used after the full handwashing process has been completed and the hands have been dried.

Image of handwashing vs. hand antiseptic use

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The primary reason for this is that antiseptics are not effective at removing dirt, grease, or certain tough-to-kill pathogens like Norovirus or Hepatitis A if the hands are soiled. Soap and water, combined with the mechanical friction of scrubbing, are required to physically lift and wash away these contaminants. An antiseptic used on dirty hands will simply be neutralized by the organic matter. Furthermore, the antiseptic used must be compliant with the FDA's "Code of Federal Regulations" for food contact. If an antiseptic is used, the food handler must allow it to completely air-dry before touching food or equipment to avoid chemical contamination. Using it before washing (Option B) is useless as the soap will wash it away, and using it instead of washing (Option A) is a major health code violation. Managers should view antiseptics as an "extra layer" of protection, but the core focus must always remain on rigorous, frequent handwashing at the appropriate times.

NEW QUESTION # 35

A Person in Charge (PIC) might ensure that food handlers know correct food-safety procedures by

- **A. scheduling training sessions that reinforce food-safety methods and practices.**
- B. requiring all food handlers to work on a rotational schedule with all the equipment.
- C. bringing attention to examples of unsafe methods of handling food when guests complain.
- D. hiring only food handlers who come from other foodservice facilities.

Answer: A

Explanation:

Active Managerial Control is the proactive approach to food safety, and its foundation is continuous education. The ServSafe Manager curriculum emphasizes that a PIC cannot rely solely on the prior experience of employees (Option A) because different facilities may have different standards or may have taught incorrect habits. Instead, the PIC is responsible for creating a "culture of food safety" by scheduling regular training sessions. These sessions serve to reinforce core concepts like handwashing, time/temperature control, and the prevention of cross-contamination.

Effective training includes initial induction for new hires and periodic "refresher" training for existing staff.

Training should be delivered through various methods, such as demonstrations, videos, and job aids, to ensure that all learning styles are addressed. A rotational schedule (Option C) may help with cross-training on equipment but does not guarantee knowledge of safety protocols. Waiting for a guest complaint (Option D) is a reactive and "too late" approach that damages the restaurant's reputation and puts guests at risk. By proactively scheduling training, the PIC ensures that every employee understands the "why" behind food safety rules, leading to higher compliance and a safer operation. The manager should also document all training sessions to demonstrate to regulatory authorities that the establishment is committed to ongoing staff education.

NEW QUESTION # 36

What is the second compartment in a three-compartment sink used for?

- A. Sterilizing
- B. Sanitizing
- **C. Rinsing**
- D. Washing

Answer: C

Explanation:

The three-compartment sink is the standard for manual warewashing in a professional kitchen, and its effectiveness depends on

following the correct sequence of steps. According to ServSafe and the FDA Food Code, the five-step process is: (1) Scrape/Pre-rinse, (2) Wash, (3) Rinse, (4) Sanitize, and (5) Air-dry. The second compartment is dedicated exclusively to rinsing. After items are washed in the first compartment with detergent and hot water (\$110

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