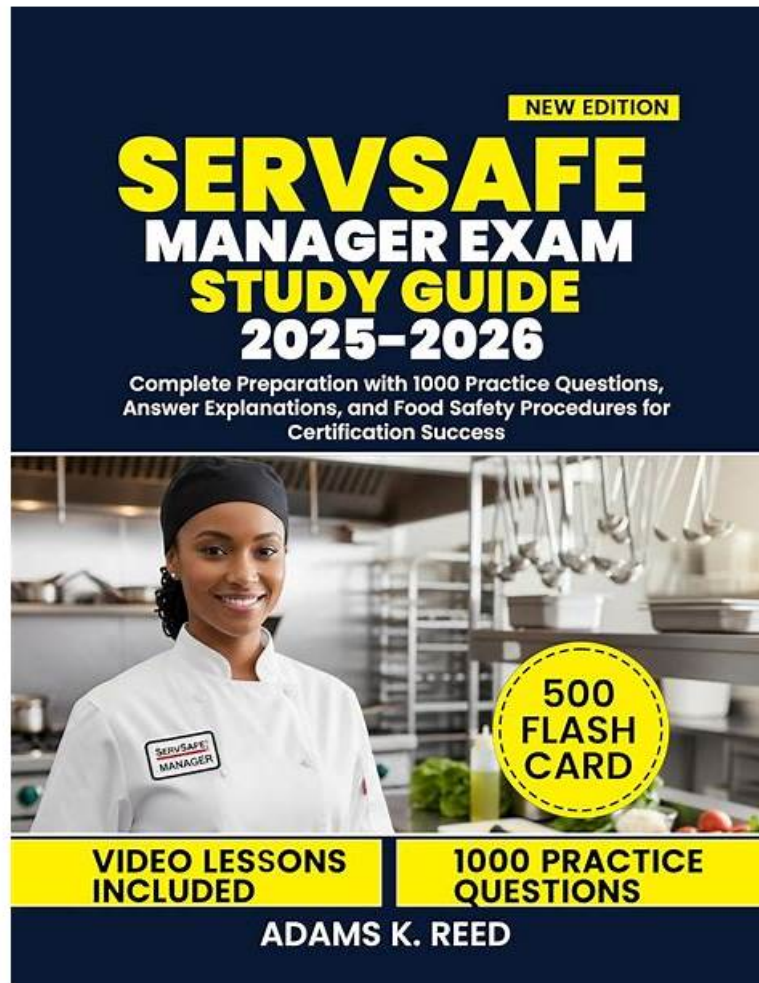


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ServSafe Manager Exam Sample Questions (Q19-Q24):

NEW QUESTION # 19

Food that is honestly presented is

- A. held under a bright light to enhance appearance.
- B. mixed with food coloring to appear fresher.
- C. offered in a way that is not misleading.
- D. certified by National Sanitation Foundation (NSF).

Answer: C

Explanation:

The concept of Honest Presentation is a regulatory requirement found in the FDA Food Code. It mandates that food must be offered to the customer in a way that does not mislead or misinform them about its true nature or quality. This means that guests must be able to judge the appearance, color, and quality of the food accurately. Providing food that is "honestly presented" (Option D) ensures that the consumer is making an informed choice based on the actual condition of the product.

Specifically, the Food Code prohibits several practices that mask the age or quality of food. For example, using colored overwraps, lights (Option C), or additives like sulfites and food coloring (Option A) to make old meat look red or wilted vegetables look green is a violation of this principle. Food that has been treated this way cannot be "honestly" evaluated by the guest for safety.

Furthermore, if a menu describes a product as

"fresh" when it was actually frozen, or "wild-caught" when it was farm-raised, it violates honest presentation standards. For a Food Protection Manager, this principle also extends to labeling; all ingredients must be accurately disclosed to protect those with allergies. Maintaining integrity in how food is displayed and described is not just an ethical practice; it is a safety measure that prevents guests from consuming potentially spoiled or misrepresented items.

NEW QUESTION # 20

How many days can refrigerated, ready-to-eat time/temperature control for safety (TCS) foods be stored safely at 41°F?

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