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ServSafe Manager Exam Sample Questions (Q42-Q47):

NEW QUESTION # 42

A non-food-contact surface must be

- A. Occupational Safety and Health Agency (OSHA) approved.
- B. color coded.
- C. nonabsorbent.
- D. Underwriters Laboratories (UL) certified.

Answer: C

Explanation:

According to the ServSafe Manager curriculum and the FDA Food Code, the physical requirements for surfaces in a foodservice operation are strictly categorized into food-contact and non-food-contact surfaces. A non-food-contact surface—such as the exterior of a refrigerator, the legs of a prep table, or the walls of the kitchen—is not designed to come into direct contact with food during normal operations. However, these surfaces must still be constructed from materials that are nonabsorbent, smooth, and durable. This requirement is fundamental because surfaces that absorb moisture (like unsealed wood or porous grout) can trap food particles, liquid, and grease, which eventually leads to the growth of bacteria, mold, and unpleasant odors.

Furthermore, an absorbent surface is significantly harder to clean and sanitize. Moisture trapped within a surface can harbor pathogens like *Listeria monocytogenes*, which thrives in damp environments and can easily be transferred to food-contact surfaces through "splash-back" or a food handler's hands. While Underwriters Laboratories (UL) provides safety certifications for electrical components (Option A) and OSHA (Option C) focuses on workplace safety rather than food hygiene, the FDA Food Code focuses on the "cleanability" of the facility. Being nonabsorbent ensures that cleaning solutions can effectively reach the entire surface and that the area can be dried completely, which is a key step in preventing pest infestations and maintaining overall kitchen

sanitation. Managers must ensure that any repairs or new installations in the facility use materials that meet these non-absorbent standards to remain in compliance with local health regulations.

NEW QUESTION # 43

Who is responsible for notifying the regulatory authority when a food handler is diagnosed with a reportable illness?

- A. Employee
- B. CDC
- C. Inspector
- D. Person in Charge (PIC)

Answer: D

Explanation:

In a food service operation, the Person in Charge (PIC) carries the legal and ethical burden of managing employee health to prevent the spread of foodborne illness. According to the FDA Food Code and ServSafe guidelines, the PIC is responsible for identifying and acting upon the "Big 6" pathogens: Norovirus, Hepatitis A, Shigella spp., Nontyphoidal Salmonella, *Salmonella Typhi*, and Shiga toxin-producing *E. coli*. When an employee reports a diagnosis of any of these illnesses, the PIC is mandatory required to notify the local regulatory authority (usually the county or city health department).

While the employee (Option C) is responsible for reporting their illness to the PIC, and the inspector (Option A) may find out during a routine visit, the proactive duty of reporting the diagnosis to health officials lies with management. This reporting trigger is crucial because these pathogens are highly contagious and represent a significant public health threat. The regulatory authority will then work with the PIC to determine the necessary "exclusions" or "restrictions" for the sick employee and help investigate if a wider outbreak has occurred. The PIC must also maintain records of employee health and ensure that staff are trained on the importance of reporting symptoms such as jaundice, vomiting, or diarrhea. Failure to report a known case of a Big 6 pathogen can lead to severe legal penalties and the immediate suspension of the operation's permit.

NEW QUESTION # 44

Maggie's Catering is delivering 10 hot lasagnas to a birthday party. What minimum temperature should they be when they leave the catering kitchen?

- A. \$160