ServSafe ServSafe-Manager認證題庫 - ServSafe-Manager考題

順便提一下，可以從雲存儲中下載KaoGuTi ServSafe-Manager考試題庫的完整版：https://drive.google.com/open?id=1Lb2qlE2Cn22RlGuRba5msb5sW13Ub_Fm

ServSafe-Manager是ServSafe認證考試，所以通過ServSafe-Manager是踏上ServSafe 認證的第一步。也因此ServSafe-Manager認證考試變得越來越火熱，參加ServSafe-Manager考試的人也越來越多，但是ServSafe-Manager認證考試的通過率並不是很高。當你選擇ServSafe-Manager考試時有沒有選擇相關的考試課程？

KaoGuTi的專家團隊為了滿足以大部分IT人士的需求，他們利用自己的經驗和知識努力地研究過去的幾年的ServSafe ServSafe-Manager 認證考試題目，如此，KaoGuTi的最新的ServSafe ServSafe-Manager 的模擬測試題和答案就問世了。 我們的ServSafe ServSafe-Manager 模擬測試題及答案和真實考試的題目及答案有95%的相似性，通過KaoGuTi提供的測試題你可以100%通過考試。如果你沒有通過考試，KaoGuTi會全額退款給你。你也可以先在網上免費下載KaoGuTi提供的部分關於ServSafe ServSafe-Manager 認證考試的練習題和答案作為嘗試，在你瞭解了我們的可靠性後，快將我們KaoGuTi提供的產品加入您的購物車吧。KaoGuTi將成就你的夢想。

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ServSafe-Manager考題 - ServSafe-Manager證照資訊

KaoGuTi 能夠消除考生對考試失敗的憂慮；讓考生安心輕松通過 ServSafe-Manager 考試，把考生通過考試當作自己的事情來對待，這是我們考題網對廣大考生最貼心的服務。考生需要是多做我們的 ServSafe ServSafe-Manager 考古題，將特別需要記憶或比較的題型做標註，這不僅能檢測出自己理解的多，也能在 ServSafe-Manager 考試前作最快速的瀏覽，增加內容的熟悉度，有效提高學習效率。

ServSafe ServSafe-Manager 考試大綱：

主題	簡介
主題 1	• THE FLOW OF FOOD: AN INTRODUCTION: This chapter introduces hazards throughout food's journey and establishes monitoring techniques for time and temperature control.
主題 2	• CLEANING AND SANITIZING: This chapter explains cleaning versus sanitizing procedures, dishwashing methods, and establishing effective schedules throughout the operation.
主題 3	• SAFE FACILITIES AND PEST MANAGEMENT: This chapter covers facility requirements for safe operations, emergency preparedness, and comprehensive pest prevention and control programs.
主題 4	• THE FLOW OF FOOD: SERVICE: This chapter covers safe holding and serving practices, including time and temperature controls to prevent contamination during service.
主題 5	• THE FLOW OF FOOD: PURCHASING AND RECEIVING: This chapter covers supplier selection, receiving procedures, and proper storage methods including temperature requirements and organization.
主題 6	• THE SAFE FOOD HANDLER: This chapter addresses how food handlers contaminate food and outlines personal hygiene programs to prevent contamination during handling.

最新的 Food Protection Manager ServSafe-Manager 免費考試真題 (Q53-Q58):

問題 #53
One method of denying pests access to an operation is to

- A. check deliveries after they are stored.
- B. keep garbage cans clean and sanitized.
- C. install screens on windows and vents.
- D. leave space between the floor and stationary equipment.

答案：C

解題說明：
According to the ServSafe Manager curriculum, Integrated Pest Management (IPM) relies on three basic rules: deny pests access to the operation, deny pests food and shelter, and work with a licensed Pest Control Operator (PCO).Installing screens on windows and ventsis a primary physical barrier used to deny access.
The FDA Food Code specifies that all openings to the outside must be protected against the entry of insects and rodents. Windows must be fitted with at least 16-mesh-to-the-inch screening, and vents must be properly covered.
Denying access also involves keeping exterior doors closed when not in use, installing air curtains (also called fly fans) above doorways, and sealing cracks in floors and walls with permanent sealant or copper mesh.
Checking deliveriesafterthey are stored (Option B) is incorrect; deliveries should be inspectedbeforethey enter the facility to ensure pests are not being "hitched" in. While keeping garbage cans clean (Option C) is a vital sanitation practice, it serves to deny pestsfood and shelterrather than preventing their initial entry. Leaving space under equipment (Option D) is a requirement for "cleanability" so that staff can see signs of pests, but it does not stop them from entering the building. Managers must conduct regular facility "walk-throughs" to ensure that screens are not torn and that weather stripping on doors is intact. By maintaining a tight "envelope" around the building, the operation significantly reduces the biological hazards associated with pests like flies, which can carryShigellaand other pathogens.

問題 #54
Which is a way to prevent contamination of hot food on display in a self-service area?

- A. Assigning food handlers to follow customers through the self-service area34
- B. Providing a handwashing sink for customers
- C. Posting strongly worded signs about inappropriate customer behavior56
- D. Providing fresh plates for return visits by customers12

答案：D

解題說明：
In a self-service or buffet environment, one of the greatest risks of cross-c9ontamination is "norovirus" and other path10ogens being transferred from used plates back to the communal serving utensils or the food itself.
The FDA Food Code and ServSafe standards strictly require thatfresh plates must be provided for return visitsby customers. When a customer takes a "dirty" plate back to the buffet line, there is a high probability that the serving spoon or tong will touch the plate, which may have been contaminated by the customer's saliva or hands during their first course.
Establishments must post signs or use staff to remind customers to use a clean plate for every trip to the buffet. Additionally, the food must be protected by sneeze guards, which should be located 14 inches (36 centimeters) above the food and extend 7 inches (18 centimeters) beyond the food. While assigning handlers to monitor the line (Option C) is a good general practice for safety, the "fresh plate" rule is a specific, mandatory regulatory requirement. Providing handwashing sinks for customers (Option A) is helpful but does not prevent the specific plate-to-utensil contamination. Signs (Option D) are only effective if the rule- specifically the use of clean plates-is actively enforced. Managers are responsible for ensuring a sufficient supply of clean plates is always available at the start of the buffet line to encourage this safe behavior.

問題 #55
The Person in Charge (PIC) notices that a food handler has an infected wound on his or her hand. They must require the food handler to

- A. cover the wound with a waterproof bandage and single-use glove.

- B. apply antibacterial cream to the wound.
- C. get a release from a medical practitioner.
- D. work in the office until the wound heals.

答案：A

解題說明：
According to the ServSafe Manager curriculum and the FDA Food Code, an infected wound, cut, or boil on a food handler's hand or wrist is a potential source of Staphylococcus aureus. This pathogen is commonly found on the skin and can easily be transferred to food or food-contact surfaces. To mitigate this risk, the wound must be properly contained. The standard requirement is a "double barrier" system: the wound must first be covered with a waterproof, leak-proof bandage (such as a finger cot or rubber stall), and then a single- use glove must be worn over the bandage.
If the wound is on the arm, it must be covered with a waterproof bandage, but a glove is not required as the arm does not typically make direct contact with food. However, for wounds on the hand or wrist, the glove is mandatory. This is a "restriction" protocol. The employee can still work with food as long as the wound is completely covered and the barrier is maintained. If the wound cannot be properly covered (for example, if it is persistently oozing or if the employee cannot wear gloves), the PIC must restrict the employee from working with exposed food, clean equipment, or utensils. This procedure ensures that biological contaminants from the infection do not enter the "Flow of Food." Managers must monitor these barriers throughout the shift to ensure the bandage stays dry and the glove remains intact.

問題 #56
There has been a recall of chicken tenders due to intentional tampering. The Person in Charge (PIC) has determined that the operation serves the type of chicken tenders recalled. What should the PIC do?

- A. Immediately locate and isolate all of the chicken tenders and call the regulatory authority.
- B. Continue serving, since the probability of having received tainted food is slim.
- C. Donate all of the chicken tenders to a local food bank.
- D. Tell food handlers to cook the tenders longer.

答案：A

解題說明：
Intentional tampering is a "food defense" issue and represents a critical threat to public safety. Unlike accidental biological contamination, intentional tampering may involve chemical, physical, or biological agents that are not necessarily destroyed by heat. Therefore, telling staff to cook the food longer (Option A) is an ineffective and dangerous response. According to ServSafe guidelines for managing recalls, especially those involving a security threat, the PIC must immediately take t1he product out of service by locating and isolating it.
The isolated food must be clearly labeled with "Do Not Use" and "Do Not Discard" signs to prevent any accidental preparation. It should be stored in a separate area from all other food and equipment. Furthermore, because this recall involves "intentional tampering," the PIC must notify the local regulatory authority (health department) and potentially law enforcement. This ensures that the incident is tracked and that the source of the tampering can be investigated. Continuing to serve the food (Option B) is gross negligence. Donating the food (Option D) is unethical and illegal, as it passes a known hazard to another population. This procedure is a key part of the A.L.E.R.T. food defense program, specifically the "Report" and "Threat" components, which emphasize transparency and cooperation with health officials during a crisis.

問題 #57
In order to prevent food contamination, a food handler must:

- A. maintain refrigerated foods at or about $45

P.S. KaoGuTi在Google Drive上分享了免費的2026 ServSafe ServSafe-Manager考試題庫：https://drive.google.com/open?id=1Lb2qlE2Cn22RlGuRba5msb5sW13Ub_Fm