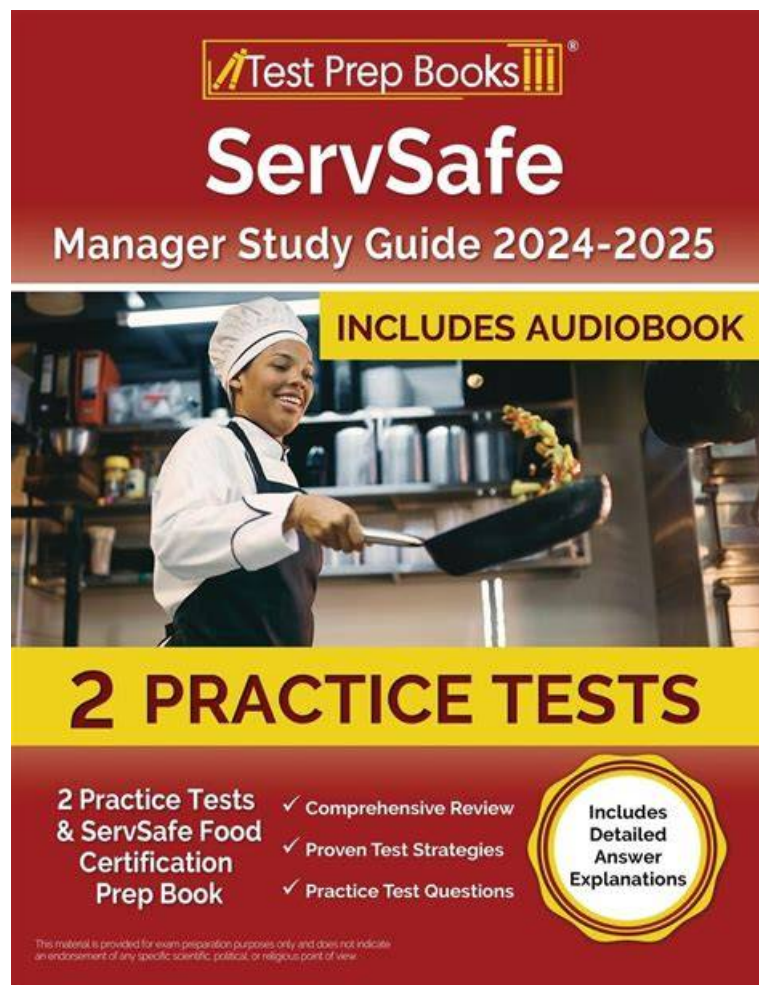


ServSafe-Manager Latest Guide Files, ServSafe-Manager Latest Test Dumps



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ServSafe ServSafe-Manager Exam Overview:

Certification Vendor:	ServSafe (National Restaurant Association)
Exam Name:	ServSafe Food Protection Manager Certification Examination
Exam Number:	ServSafe-Manager
Related Certifications:	ServSafe Allergens ServSafe Alcohol ServSafe Food Handler
Exam Format:	Multiple-choice, Proctored (online or in-person)
Exam Price:	\$36 USD (exam only)
Certificate Validity Period:	5 years
Passing Score:	75% (68 out of 90 questions)
Available Languages:	Korean, French Canadian, Spanish, Simplified Chinese, English, Japanese

Real Exam Qty:	90
Exam Duration:	120 minutes
Recommended Training:	Official ServSafe Manager Book ServSafe Manager Online Course
Exam Registration:	Pearson VUE Testing Centers Official Registration
Sample Questions:	ServSafe ServSafe-Manager Sample Questions
Exam Way:	Online proctored or in-person at approved testing centers; must be supervised by registered proctor
Pre Condition:	No mandatory prerequisites; completion of ServSafe Manager course is highly recommended
Official Syllabus URL:	https://www.servsafe.com/ServSafe-Manager

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ServSafe ServSafe-Manager Exam Syllabus Topics:

Topic	Details
Topic 1	THE FLOW OF FOOD: AN INTRODUCTION: This chapter introduces hazards throughout food's journey and establishes monitoring techniques for time and temperature control.
Topic 2	THE SAFE FOOD HANDLER: This chapter addresses how food handlers contaminate food and outlines personal hygiene programs to prevent contamination during handling.
Topic 3	THE FLOW OF FOOD: SERVICE: This chapter covers safe holding and serving practices, including time and temperature controls to prevent contamination during service.
Topic 4	FOOD SAFETY MANAGEMENT SYSTEMS: This chapter introduces systematic approaches like HACCP for identifying hazards, establishing controls, and implementing corrective actions.
Topic 5	THE FLOW OF FOOD: PURCHASING AND RECEIVING: This chapter covers supplier selection, receiving procedures, and proper storage methods including temperature requirements and organization.
Topic 6	PROVIDING SAFE FOOD: This chapter introduces foodborne illnesses, their causes and transmission, and establishes the foundational principles for maintaining food safety throughout operations.
Topic 7	THE FLOW OF FOOD: PREPARATION: This chapter addresses safe preparation techniques, proper cooking requirements, and critical procedures for cooling and reheating food.
Topic 8	CLEANING AND SANITIZING: This chapter explains cleaning versus sanitizing procedures, dishwashing methods, and establishing effective schedules throughout the operation.
Topic 9	SAFE FACILITIES AND PEST MANAGEMENT: This chapter covers facility requirements for safe operations, emergency preparedness, and comprehensive pest prevention and control programs.

ServSafe Manager Exam Sample Questions (Q73-Q78):

NEW QUESTION # 73

The minimum internal cooking temperature for scrambled eggs for immediate service is

- A. 165

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