

# Quiz ServSafe - ServSafe-Manager - Updated Updated ServSafe Manager Exam Demo

## 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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favourable.

## ServSafe Manager Exam Sample Questions (Q27-Q32):

### NEW QUESTION # 27

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 over-wraps, 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 # 28

Which food container is suitable for transporting time/temperature control for safety (TCS) food?

- A. Aluminum foil pan without a cover
- B. Metal pan with aluminum foil cover
- C. Heavy, plastic-coated produce box with cover
- D. Chemical bucket with tight-fitting lid

**Answer: B**

Explanation:

When transporting TCS food off-site-such as for catering or delivery to a satellite kitchen-the containers used must be food-grade, leak-proof, and able to be tightly covered. A metal pan with an aluminum foil cover (or a tight-fitting lid) is a suitable choice because the metal is non-absorbent and durable, and the cover protects the food from physical contaminants, pests, and splashing during transit.

Using an uncovered pan (Option A) is a major violation as it exposes food to environmental hazards. A produce box (Option B) is not suitable for prepared TCS foods because the cardboard or plastic coating may not be easily cleanable or leak-proof enough for cooked items, and it is not intended for multi-use with cooked foods. A chemical bucket (Option D) is extremely dangerous; even if it is cleaned, chemical residues can leach into the food, causing toxic-metal or chemical poisoning. Only containers explicitly labeled as

"food-safe" should be used. Furthermore, during transport, these containers should be placed inside insulated carriers to maintain safe temperatures (\$135