

ServSafe-Manager exam materials & ServSafe-Manager practice questions & ServSafe-Manager study guide

**SERVSAFE Manager Practice Test
Questions and Answers 2022/2023**

1. Which item should be rejected? - **Bag of organic cookies in torn packaging**

2. What is the first step of cleaning and sanitizing stationary equipment? - **Unplug the unit**

3. Why are people who take certain medications at risk for foodborne illness? - **Their immune systems are compromised**

4. What temperature should the water be for manual dishwashing? - **Must be at least 110°F (43°C)**

5. When transporting food off-site, how should information such as a use-by date and time be communicated to the off-site staff? - **Labels on food**

6. What information must be included on the label of a container of ready-to-eat TCS food prepped on-site for retail sale? - **Potential allergens**

7. When can a food handler diagnosed with jaundice return to work? - **When approved by the regulatory authority**

8. What temperature must a high-temperature dishwasher's final sanitizing rinse be? - **At least 180°F (82°C)**

9. What thermometer is best suited to checking a dishwashing machine's final rinse temperature? - **Maximum reading thermometer**

10. What is the minimum internal temperature hot food must be held at to prevent pathogens from growing? - **145°F (63°C)**

11. Which organization includes inspecting food as one of its primary responsibilities? - **U.S. Department of Agriculture**

12. A food handler is prepping a seafood dish on April 4, using shrimp and scallops. The shrimp has a use-by date of April 8, and the scallops have a use-by date of April 10. What is the use-by date for the seafood dish? - **April 8**

13. What should food handlers do after leaving and returning to the prep area? - **Wash hands**

14. Where should a food handler wash his or her hands after prepping food? - **Designated sink for hand washing**

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ServSafe Manager Exam Sample Questions (Q59-Q64):

NEW QUESTION # 59

Do food handlers cutting raw vegetables need to change their gloves before removing garbage from the kitchen?

- A. No, because raw vegetables are not considered potentially hazardous.
- B. No, because there was no risk of cross-contamination when removing garbage.
- C. Yes, because they switched tasks.
- D. Yes, because the gloves may have become dirty by handling raw vegetables.

Answer: B

Explanation:

This question tests the understanding of the specific order of operations and the purpose of single-use gloves as defined by the FDA Food Code and ServSafe. Gloves are primarily intended to protect ready-to-eat food from contamination by the food handler's hands. In the scenario described, the worker is moving from a food- prep task (cutting vegetables) to a non-food task (removing garbage). Because garbage is already considered

"dirty" or "contaminated," there is no risk of cross-contaminating the garbage with the residue from the vegetables. Therefore, the handler does not need to change gloves before taking out the trash.

However, the critical rule is what happens after the garbage is removed. Once the employee has handled garbage, their gloves are heavily contaminated. Before returning to any food-related activity or touching clean equipment, the employee must remove the soiled gloves, wash their hands thoroughly for the required 20 seconds, and put on a fresh pair of gloves. ServSafe emphasizes that gloves must be changed when they become torn or dirty, when beginning a different task, after an interruption (like a phone call), and specifically after handling raw meat, seafood, or poultry before touching ready-to-eat food. In this specific multiple- choice logic, the focus is on whether the act of removing garbage is protected from the vegetables. Since the answer is no, the worker can proceed to the dirty task, provided they follow the rigorous handwashing and re- gloving protocol before returning to the "Flow of Food."

NEW QUESTION # 60

When an operation is notified of a food item recall, what is the best action for the Person in Charge (PIC) to take?

- A. Report the recall to the FDA.
- B. Separate recalled food from other food and equipment.
- C. Post a sign in the operation warning customers of the recall.
- D. Close the operation immediately.

Answer: B

Explanation:

A food recall happens when a manufacturer or a government agency (FDA or USDA) determines that a product is unsafe due to contamination, undeclared allergens, or mislabeling. Once a manager is notified of a recall, the immediate priority is to prevent the product from reaching the consumer. According to the ServSafe Manager protocol, the PIC must separate the recalled food from all other food, equipment, utensils, linens, and single-service items.

The recalled product should be clearly labeled "Do Not Use" and "Do Not Discard" to prevent it from being accidentally prepared or thrown away before the recall process is finalized. It is best to store it in a designated, secure area away from the regular Flow of Food. Reporting the recall to the FD3A (Option A) is typically unnecessary as the FDA usually initiates or is already aware of the recall. Closing the operation (Option B) is only required if the recalled item was so pervasive that the entire facility is contaminated or if it caused an imminent health hazard. Posting a sign (Option D) might be required by local law in some cases, but the "best" immediate safety action is the physical isolation of the product. The PIC should then follow the specific instructions provided in the recall notice, which may involve returning the product for credit or disposing of it in a manner that ensures it cannot be consumed.

NEW QUESTION # 61

When purchasing a dishwasher, a manager can tell if it is in compliance with the regulatory authority by

- A. ensuring that the dishwasher's specifications adhere to commercial equipment requirements.
- B. searching for approved appliances on the OSHA website.
- C. asking the salesperson to assure the dishwasher's quality, reliability, and adherence to code.
- D. looking for an NSF seal of approval or a certification from ANSI on the dishwasher.

Answer: D

Explanation:

To ensure that equipment used in a commercial kitchen can be effectively cleaned and sanitized, it must be designed and constructed

to high standards. ServSafe Manager training emphasizes that the most reliable way to verify this is by looking for the N4SF International or ANSI (American National Standards Institute) marks. These organizations are independent third parties that test and certify equipment for "food-grade" safety and "cleanability." An NSF-certified dishwasher is guaranteed to have non-absorbent materials, smooth joints, and the ability to reach the necessary temperatures for sanitization (either through chemicals or high heat). Relying on a salesperson's word (Option B) or general "commercial" labels (Option C) is insufficient because many residential or low-quality commercial units do not meet the strict requirements of the FDA Food Code. OSHA (Option D) focuses on employee safety (e.g., preventing electrical shocks) rather than food sanitation. Health inspectors specifically look for these certification marks during inspections. If a manager installs non-certified equipment, they run the risk of being cited for a violation and having to replace the expensive machinery.

Certification ensures that the "Food Safety Management System" begins with the very tools used to clean and protect the operation's wares.

NEW QUESTION # 62

A Person in Charge (PIC) might ensure that food handlers know correct food-safety procedures by

- A. hiring only food handlers who come from other foodservice facilities.
- B. requiring all food handlers to work on a rotational schedule with all the equipment.
- C. bringing attention to examples of unsafe methods of handling food when guests complain.
- **D. scheduling training sessions that reinforce food-safety methods and practices.**

Answer: D

Explanation:

Active Managerial Control is the proactive approach to food safety, and its foundation is continuous education. The ServSafe Manager curriculum emphasizes that a PIC cannot rely solely on the prior experience of employees (Option A) because different facilities may have different standards or may have taught incorrect habits. Instead, the PIC is responsible for creating a "culture of food safety" by scheduling regular training sessions. These sessions serve to reinforce core concepts like handwashing, time/temperature control, and the prevention of cross-contamination.

Effective training includes initial induction for new hires and periodic "refresher" training for existing staff.

Training should be delivered through various methods, such as demonstrations, videos, and job aids, to ensure that all learning styles are addressed. A rotational schedule (Option C) may help with cross-training on equipment but does not guarantee knowledge of safety protocols. Waiting for a guest complaint (Option D) is a reactive and "too late" approach that damages the restaurant's reputation and puts guests at risk. By proactively scheduling training, the PIC ensures that every employee understands the "why" behind food safety rules, leading to higher compliance and a safer operation. The manager should also document all training sessions to demonstrate to regulatory authorities that the establishment is committed to ongoing staff education.

NEW QUESTION # 63

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