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## ServSafe ServSafe-Manager Reliable Exam Sims | ServSafe-Manager Practice Braindumps

There a galaxy of talents in the 21st century, but professional ServSafe talents not so many. Society need a large number of professional ServSafe talents. Now ServSafe-Manager certification exam is one of the methods to inspect the employees' ability, but it is not so easy to is one of the way to IT certification exams. Generally, people who participate in the ServSafe-Manager certification exam should choose a specific training course, and so choosing a good training course is the guarantee of success. PremiumVCEDump's training course has a high quality, which its practice questions have 95% similarity with real examination. If you use PremiumVCEDump's product to do some simulation test, you can 100% pass your first time to attend ServSafe-Manager Certification Exam.

### ServSafe ServSafe-Manager Exam Syllabus Topics:

Topic	Details
Topic 1	<ul style="list-style-type: none"><li>• PROVIDING SAFE FOOD: This chapter introduces foodborne illnesses, their causes and transmission, and establishes the foundational principles for maintaining food safety throughout operations.</li></ul>
Topic 2	<ul style="list-style-type: none"><li>• SAFE FACILITIES AND PEST MANAGEMENT: This chapter covers facility requirements for safe operations, emergency preparedness, and comprehensive pest prevention and control programs.</li></ul>

Topic 3	<ul style="list-style-type: none"> <li>• THE FLOW OF FOOD: PREPARATION: This chapter addresses safe preparation techniques, proper cooking requirements, and critical procedures for cooling and reheating food.</li> </ul>
Topic 4	<ul style="list-style-type: none"> <li>• THE FLOW OF FOOD: AN INTRODUCTION: This chapter introduces hazards throughout food's journey and establishes monitoring techniques for time and temperature control.</li> </ul>
Topic 5	<ul style="list-style-type: none"> <li>• THE SAFE FOOD HANDLER: This chapter addresses how food handlers contaminate food and outlines personal hygiene programs to prevent contamination during handling.</li> </ul>
Topic 6	<ul style="list-style-type: none"> <li>• FORMS OF CONTAMINATION: This chapter covers biological, chemical, and physical contaminants, plus deliberate contamination, outbreak response, and food allergen management.</li> </ul>
Topic 7	<ul style="list-style-type: none"> <li>• THE FLOW OF FOOD: PURCHASING AND RECEIVING: This chapter covers supplier selection, receiving procedures, and proper storage methods including temperature requirements and organization.</li> </ul>
Topic 8	<ul style="list-style-type: none"> <li>• THE FLOW OF FOOD: SERVICE: This chapter covers safe holding and serving practices, including time and temperature controls to prevent contamination during service.</li> </ul>
Topic 9	<ul style="list-style-type: none"> <li>• CLEANING AND SANITIZING: This chapter explains cleaning versus sanitizing procedures, dishwashing methods, and establishing effective schedules throughout the operation.</li> </ul>

## ServSafe Manager Exam Sample Questions (Q86-Q91):

### NEW QUESTION # 86

A server finds a full napkin-lined basket of dinner rolls on a table after a customer has left the establishment. According to the FDA Food Code, what should the server do with the rolls and napkin?

- A. Remove the napkin and discard the rolls.
- B. Replace the napkin and donate the unused rolls to charity.
- C. Replace the napkin and give the unused rolls to employees for staff meal.
- D. Reuse the napkin but replace the rolls with fresh ones.

**Answer: A**

Explanation:

The FDA Food Code is very clear regarding the re-service of food. Once food has been served to a guest, it is considered "potentially contaminated" and cannot be served to another guest, donated, or given to staff.

Therefore, the server must discard the rolls. Even if the rolls appear untouched, they have been exposed to the guest's environment, where they may have been coughed on, sneezed on, or touched with unwashed hands.

The only exceptions to this "no re-service" rule are foods that are packaged and in good condition, such as unopened cracker packets, individual condiment packets (like ketchup or mustard), or wrapped "saltine" crackers. Rolls in an open basket do not meet this criteria. Regarding the napkin, if it is a cloth napkin, it must be sent to the laundry. If it is a paper napkin, it must be discarded. Reusing any part of the service (Option B) or donating contaminated food (Option C) poses a significant risk of spreading foodborne illness, specifically Stovirus or Staphylococcus aureus. Managers must train front-of-house staff to never "recycle" bread, butter, or garnishes that have been placed on a customer's table. This protocol ensures that every guest receives food that is fresh and has not been subjected to previous human contact.

### NEW QUESTION # 87

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

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