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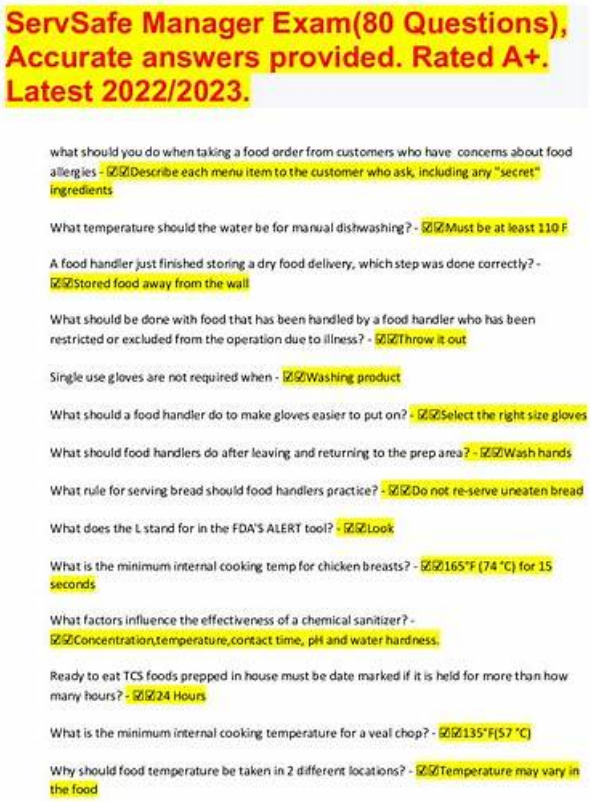

ServSafe Manager Exam(80 Questions), Accurate answers provided. Rated A+. Latest 2022/2023.

what should you do when taking a food order from customers who have concerns about food allergies - ☑☑Describe each menu item to the customer who ask, including any "secret" ingredients

What temperature should the water be for manual dishwashing? - ☑☑Must be at least 110 F

A food handler just finished storing a dry food delivery, which step was done correctly? - ☑☑Stored food away from the wall

What should be done with food that has been handled by a food handler who has been restricted or excluded from the operation due to illness? - ☑☑Throw it out

Single use gloves are not required when - ☑☑Washing product

What should a food handler do to make gloves easier to put on? - ☑☑Select the right size gloves

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

What rule for serving bread should food handlers practice? - ☑☑Do not re-serve uneaten bread

What does the L stand for in the FDA'S ALERT tool? - ☑☑Look

What is the minimum internal cooking temp for chicken breasts? - ☑☑165°F (74 °C) for 15 seconds

What factors influence the effectiveness of a chemical sanitizer? - ☑☑Concentration,temperature,contact time, pH and water hardness.

Ready to eat TCS foods prepped in house must be date marked if it is held for more than how many hours? - ☑☑24 Hours

What is the minimum internal cooking temperature for a veal chop? - ☑☑135°F(57 °C)

Why should food temperature be taken in 2 different locations? - ☑☑Temperature may vary in the food

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ServSafe ServSafe-Manager Exam Syllabus Topics:

Topic	Details
Topic 1	• SAFE FACILITIES AND PEST MANAGEMENT: This chapter covers facility requirements for safe operations, emergency preparedness, and comprehensive pest prevention and control programs.
Topic 2	• THE FLOW OF FOOD: PURCHASING AND RECEIVING: This chapter covers supplier selection, receiving procedures, and proper storage methods including temperature requirements and organization.
Topic 3	• CLEANING AND SANITIZING: This chapter explains cleaning versus sanitizing procedures, dishwashing methods, and establishing effective schedules throughout the operation.
Topic 4	• THE FLOW OF FOOD: AN INTRODUCTION: This chapter introduces hazards throughout food's journey and establishes monitoring techniques for time and temperature control.
Topic 5	• THE SAFE FOOD HANDLER: This chapter addresses how food handlers contaminate food and outlines personal hygiene programs to prevent contamination during handling.
Topic 6	• THE FLOW OF FOOD: SERVICE: This chapter covers safe holding and serving practices, including time and temperature controls to prevent contamination during service.
Topic 7	• FORMS OF CONTAMINATION: This chapter covers biological, chemical, and physical contaminants, plus deliberate contamination, outbreak response, and food allergen management.
Topic 8	• THE FLOW OF FOOD: PREPARATION: This chapter addresses safe preparation techniques, proper cooking requirements, and critical procedures for cooling and reheating food.

ServSafe Manager Exam Sample Questions (Q24-Q29):

NEW QUESTION # 24
Barracuda is a type of predatory tropical reef fish implicated as a source of which kind of toxin?

- A. Fungal
- B. Scombroid
- C. Ciguatera
- D. Histamine

Answer: C

Explanation:
Barracuda is the most common fish associated with Ciguatera Fish Poisoning. Ciguatera is a biological contaminant caused by a toxin produced by certain marine algae (dinoflagellates) found in tropical and subtropical waters. This toxin is fat-soluble and heat-stable, meaning it cannot be destroyed by cooking, freezing, or any other food preparation method. The toxin moves up the food chain through
"bioaccumulation." Smaller herbivorous fish eat the algae, and then larger predatory reef fish-such as barracuda, grouper, snapper, and amberjack-eat those smaller fish, concentrating the toxin in their flesh.
When a human consumes a fish containing high levels of Ciguatoxin, they may experience severe symptoms, including nausea, vomiting, and neurological issues like a reversal of hot and cold sensations (where cold things feel hot and vice versa). Because the toxin cannot be detected by smell or sight and is not neutralized by heat, the only way to prevent Ciguatera poisoning is to purchase seafood only from approved, reputable suppliers. These suppliers monitor the waters where the fish are harvested and avoid areas known for Ciguatera outbreaks. Managers must be aware that predatory reef fish are a high-risk category and must strictly vet their seafood sources. This falls under the "Biological Contamination" section of "Providing Safe Food," highlighting that some hazards are

inherent to the source of the food rather than a result of poor handling in the kitchen. Unlike Scombroid (Histamine) poisoning, which results from time-temperature abuse of fish like tuna or mahi-mahi, Ciguatera is a naturally occurring environmental hazard.

NEW QUESTION # 25
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. Tell food handlers to cook the tenders longer.
- B. Donate all of the chicken tenders to a local food bank.
- C. Continue serving, since the probability of having received tainted food is slim.
- D. Immediately locate and isolate all of the chicken tenders and call the regulatory authority.

Answer: D

Explanation:
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 theA.L.E.R.T.food defense program, specifically the "Report" and "Threat" components, which emphasize transparency and cooperation with health officials during a crisis.

NEW QUESTION # 26
What is the proper method for measuring the temperature of an unopened packaged food in a display cooler?

- A. Place the thermometer between two packages.
- B. Lay the thermometer on the shelf next to the product.
- C. Hang thermometer in the coldest part of the cooler.
- D. Check the case thermometer.

Answer: A

Explanation:
In the "Flow of Food," monitoring temperatures accurately is vital to ensure food safety. When a manager or food handler needs to check the temperature of food that is already packaged-such as a carton of milk, a package of pre-sliced deli meat, or a container of yogurt-the FDA Food Code and ServSafe guidelines specify a non-invasive technique. The probe of a calibrated thermometer should beplaced between two packagesof the food. It is important to fold the packages around the thermometer probe if possible to ensure there is good surface contact and no interference from the ambient air.
This method provides a reliable reading of the product's surface temperature without puncturing the packaging, which would compromise the product's integrity and potentially introduce contamination.
Checking the case thermometer (Option A) or hanging a thermometer in the cooler (Option C) only measures the ambient air temperature, which can fluctuate and does not accurately reflect the actual temperature of the food itself. Laying a thermometer on the shelf (Option D) is similarly inaccurate as it is influenced by the shelf surface and air currents. For other types of food, the method varies: for liquids like milk in a bulk container, the probe is immersed; for meat, the probe is inserted into the thickest part. Mastering these various measurement techniques is a core skill for the "Active Managerial Control" of TCS foods.

NEW QUESTION # 27
If it is used frequently, a milkshake mixer must be cleaned and sanitized at least every how many hours?

- A. 0
- B. 1

- C. 2
- D. 3

Answer: D

Explanation:
According to the ServSafe Manager guidelines and the FDA Food Code, any food-contact surface that is in constant, frequent use must be cleaned and sanitized at a minimum interval of every four hours. This "four- hour rule" is based on the biological reality of bacterial growth. Under ideal conditions-moist environments with plenty of nutrients, like the milk and sugar residue found in a milkshake mixer-pathogenic bacteria can multiply to dangerous levels within this timeframe. By mandating a complete cleaning and sanitizing cycle every four hours, the operation effectively breaks the bacterial growth cycle before it reaches a "log phase" where the population explodes.
For a milkshake mixer, the process involves more than just a surface wipe. The equipment must be disassembled if necessary, washed with detergent in hot water, rinsed to remove soap film, and then treated with a chemical sanitizer (such as chlorine or quaternary ammonium) for the required contact time. If the environment is particularly warm-exceeding $70