Key ServSafe ServSafe-Manager Concepts & ServSafe-Manager Latest Dumps Ppt

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ServSafe ServSafe-Manager Latest Dumps Ppt & Accurate ServSafe-Manager Prep Material

All ServSafe-Manager online tests begin somewhere, and that is what the ServSafe-Manager training course will do for you: create a foundation to build on. Study guides are essentially a detailed ServSafe-Manager tutorial and are great introductions to new ServSafe-Manager training courses as you advance. The content is always relevant, and compound again to make you pass your ServSafe-Manager Exams on the first attempt. You will frequently find these ServSafe-Manager PDF files downloadable and can then archive or print them for extra reading or studying on-the-go.

ServSafe ServSafe-Manager Exam Syllabus Topics:

Topic	Details
Topic 1	• THE FLOW OF FOOD: PURCHASING AND RECEIVING: This chapter covers supplier selection, receiving procedures, and proper storage methods including temperature requirements and organization.
Topic 2	• SAFE FACILITIES AND PEST MANAGEMENT: This chapter covers facility requirements for safe operations, emergency preparedness, and comprehensive pest prevention and control programs.
Topic 3	• FORMS OF CONTAMINATION: This chapter covers biological, chemical, and physical contaminants, plus deliberate contamination, outbreak response, and food allergen management.
Topic 4	• CLEANING AND SANITIZING: This chapter explains cleaning versus sanitizing procedures, dishwashing methods, and establishing effective schedules throughout the operation.
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: AN INTRODUCTION: This chapter introduces hazards throughout food's journey and establishes monitoring techniques for time and temperature control.

Topic 7	• FOOD SAFETY MANAGEMENT SYSTEMS: This chapter introduces systematic approaches like HACCP for identifying hazards, establishing controls, and implementing corrective actions.
Topic 8	• THE FLOW OF FOOD: SERVICE: This chapter covers safe holding and serving practices, including time and temperature controls to prevent contamination during service.

ServSafe Manager Exam Sample Questions (Q45-Q50):

NEW QUESTION # 45
A manager should store canned soup that has been recalled in a

- A. dry-storage area as long as it is clearly labeled "Do Not Use" in red marker.
- B. food prep area, as long as it is clearly labeled.
- C. separate area until it can be returned to the distributor for credit.
- D. furnace room, as long as the temperature does not exceed $70