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ServSafe Manager Exam Sample Questions (Q65-Q70):

NEW QUESTION # 65
Barracuda is a type of predatory tropical reef fish implicated as a source of which kind of toxin?

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

Answer: B

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 # 66

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

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

Answer: B

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 # 67

As part of an operation's food defense program, the Person in Charge (PIC) should

- A. report suspicious activity to the FDA.
- B. accept deliveries from unapproved suppliers.
- C. allow staff to store personal items in the food prep area.
- D. restrict access by unauthorized personnel.

Answer: D

Explanation:
Food defense is the effort to protect food from acts of intentional contamination or tampering. While food safety focuses on accidental contamination, food defense addresses the threat of someone-such as a disgruntled employee, a competitor, or a terrorist-deliberately making food unsafe. The ServSafe Manager curriculum utilizes the FDA's A.L.E.R.T. acronym to guide managers in creating a food defense program. A critical component of this program is the "L" in A.L.E.R.T., which stands for Look, emphasizing the need to monitor the security of products in the facility. Restricting access by unauthorized personnel is a primary step in this process.
The PIC must ensure that only authorized staff members are in the back-of-house areas, storage rooms, and loading docks. This includes managing delivery personnel, service technicians, and visitors. Access points should be locked when not in use, and there should be a system for identifying employees and visitors.
Allowing staff to store personal items in prep areas (Option B) is a hygiene and safety violation, and accepting deliveries from unapproved suppliers (Option D) bypasses the "Assure" stage of food defense.
While reporting suspicious activity to the FDA (Option A) is a potential secondary step, the first line of defense is preventing unauthorized people from gaining access to the food supply in the first place. By controlling who enters the kitchen and storage zones, the manager significantly reduces the risk of malicious tampering or the introduction of harmful biological or chemical agents into the flow of food.

NEW QUESTION # 68

Which is an example of possible chemical contamination?

- A. Tomato juice stored in a plastic jar
- B. Sauerkraut stored in a glass jar
- C. Grapefruit juice stored in a china pitcher
- D. Orange juice stored in a copper pitcher

Answer: D

Explanation:
Chemical contamination occurs when toxic substances are introduced into food, often through improper storage or the use of non-food-grade materials. A classic and frequently tested example in the ServSafe Manager curriculum is the storage of acidic food or beverages in copper containers. Orange juice is highly acidic. When an acidic liquid comes into contact with copper, it causes a chemical reaction known as
"leaching," where copper ions dissolve into the liquid. If consumed, this can lead to heavy metal poisoning, resulting in symptoms like nausea, vomiting, and diarrhea, often occurring within minutes.
The FDA Food Code strictly prohibits the use of "reactive metals"-including copper, brass, lead, pewter, and galvanized zinc-for the storage or preparation of acidic foods. Other examples include storing tomato sauce in a copper pot or lemonade in a galvanized bucket. In contrast, glass, food-grade plastic, and most modern china are considered "non-reactive" and safe for acidic items. Managers must ensure that all equipment used in the kitchen is labeled as "food-grade" or bears the NSF/ANSI certification. This also extends to the use of chemicals like cleaners, sanitizers, and polishes, which must be stored away from food-prep areas in their original containers or clearly labeled secondary containers. This specific hazard (toxic metal leaching) highlights the importance of understanding the chemical properties of both the food and the equipment being used. By ensuring that acidic foods never touch reactive metals, a manager eliminates a significant and preventable chemical hazard from the operation.

NEW QUESTION # 69
A label on foods prepared and packaged onsite for retail sales must list which information?

- A. Use-by dates that are 5 days after product prep
- B. Inspection score of the prep facility
- C. A list of all ingredients used in descending order by weight
- D. A copy of the recipe used to prep the product

Answer: C

Explanation:
When a food establishment packages food for retail sale (such as a "grab-and-go" cooler), it must comply with strict labeling requirements mandated by the FDA Food Code. The label must include the common name of the food, the quantity (weight), the name and place of business of the manufacturer, and, crucially, a list of all ingredients in descending order by weight. This transparency is vital for consumer safety, particularly regarding food allergies.
The label must also clearly identify any of the Big 9 major allergens contained in the food. If an ingredient (like bread) contains other sub-ingredients, those must also be listed. Option A is incorrect because the specific recipe is proprietary and not required for a safety label. Option C is incorrect as inspection scores are public record but not required on food labels. Option D is incorrect because the standard shelf life for TCS food is 7 days, not 5, and the specific date must be calculated based on the earliest expiring ingredient. Proper labeling allows guests to make informed decisions and protects the establishment from liability in the event of an allergic reaction. Managers must verify that every packaged item is accurately labeled before it is placed in the retail area to ensure compliance with both federal and local health laws.

NEW QUESTION # 70
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