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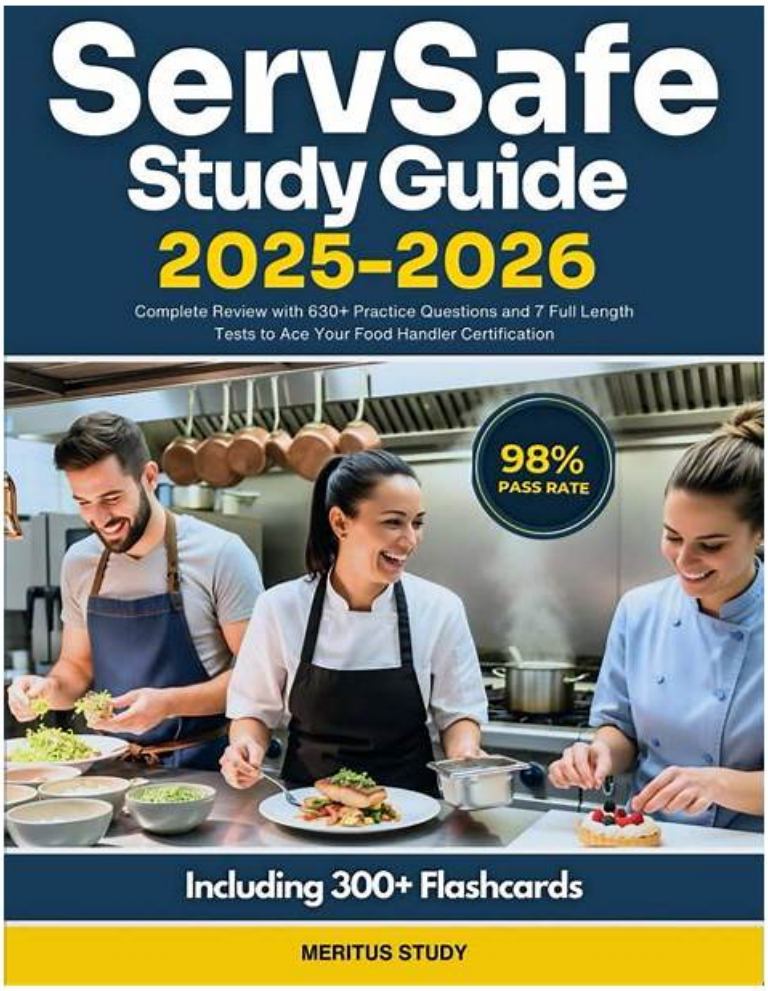


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## Reliable ServSafe ServSafe-Manager Test Question - ServSafe-Manager Interactive Practice Exam

As we all know, it is a must for all of the candidates to pass the exam if they want to get the related ServSafe-Manager certification which serves as the best evidence for them to show their knowledge and skills. If you want to simplify the preparation process, here comes a piece of good news for you. Our ServSafe-Manager Exam Question has been widely praised by all of our customers in many countries and our company has become the leader in this field. Our ServSafe-Manager exam questions are very accurate for

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## ServSafe Manager Exam Sample Questions (Q91-Q96):

**NEW QUESTION # 91**
Which risk may result from having a cross-connection?

- A. The drinkable water supply may get contaminated.
- B. Sprinkler systems may get disabled.
- C. Grease traps may get blocked.
- D. Beverage dispensers may get damaged by corrosive minerals.

**Answer: A**

Explanation:
A cross-connection is a physical link between safe (potable) water and dirty (non-potable) water. This link is extremely dangerous because it can result inbackflow, which is the unwanted reversal of water flow that can contaminate the drinkable water supply. Backflow can happen through "back-siphonage" (when a vacuum is created in the plumbing system, like during a fire or a water main break) or "back-pressure." For example, if a hose is left submerged in a bucket of mop water or a prep sink, a sudden drop in pressure could suck that dirty water back into the facility's clean water lines.
To prevent this, the FDA Food Code requires the use of backflow prevention devices, such as a vacuum breaker on a hose bib, or, most effectively, anair gap. An air gap is a physical space that separates a water supply outlet from any potentially contaminated source. Options A, B, and D are plumbing issues, but they do not describe the severe public health risk associated with a cross-connection. Contaminated water can spread pathogens likeE. coli,Hepatitis A, and chemicals throughout the entire kitchen, affecting everything from handwashing to ice machines. Managers must ensure that all plumbing is installed by licensed professionals and that no "temporary" hose connections are made that could bypass safety gaps. Regular inspection of backflow prevention devices is a critical component of maintaining a safe facility.

**NEW QUESTION # 92**
A food worker is not sure when the dry-storage area needs to be cleaned. What can be done to find out when to clean it?

- A. Find out when the next inspection is scheduled.
- B. Review the cleaning duty roster worksheet.
- C. Check the master cleaning schedule.
- D. Wait until told to clean it.

**Answer: C**

Explanation:
In any professional food service operation, theMaster Cleaning Scheduleis the authoritative document that ensures all areas of the facility-even those not involved in direct food contact, like the dry-storage area- remain sanitary. According to ServSafe Manager principles, a master cleaning schedule must be detailed and comprehensive to prevent any part of the facility from being overlooked. It serves as a management tool that identifies four essential elements: what should be cleaned, who should clean it, when it should be cleaned, and how it should be cleaned.
A "cleaning duty roster" might list daily tasks for a specific shift, but the Master Cleaning Schedule is the overarching plan that includes deep-cleaning tasks, such as those for floors, walls, and shelving in dry-storage zones. Dry-storage areas are particularly prone to accumulating dust, spills, and attracting pests if not maintained on a regular cycle. Relying on an employee to "wait until told" or "find out the inspection date" is a reactive approach that increases the risk of a food safety violation or a pest infestation. The FDA Food Code emphasizes that the Person in Charge (PIC) is responsible for ensuring that the facility is maintained in a clean and physical condition. By checking the master schedule, the food worker can identify the exact frequency (e.g., weekly or monthly) and the specific methods required to maintain the dry-storage area. This documentation also provides a "verification" trail for health inspectors, demonstrating that the operation has an active managerial control system in place for facility maintenance. Effective cleaning in storage areas prevents cross-contamination of packaged goods and ensures that the facility remains in compliance with general sanitation standards.

**NEW QUESTION # 93**
Where should covered raw meat be stored to prevent contamination?

- A. Below ready-to-eat food

- B. On the shelf above ready-to-eat food
- C. Stacked on top of ready-to-eat food
- D. Directly next to ready-to-eat food on the same shelf

**Answer: A**

Explanation:
To prevent cross-contamination in refrigerated storage, the ServSafe Manager curriculum dictates a specific "top-to-bottom" order based on the minimum internal cooking temperature of the food. Raw meat must always be storedbelow ready-to-eat (RTE) food(such as produce or cooked items). This hierarchy ensures that if the raw meat leaks or drips juices-which may contain pathogens likeSalmonellaorE. coli-the fluids will not fall onto food that will not be cooked further.
The storage order from top to bottom is:
* Ready-to-eat food (top shelf)
* Seafood
* Whole cuts of beef and pork
* Ground meat and ground fish
* Whole and ground poultry (bottom shelf)
Storing raw meat on top of or above RTE food (Options A and B) is a major critical violation. Even if the meat is covered, the risk of a leak is too high. Storing them side-by-side (Option C) is also unsafe because of the potential for contact or splashing. Following this vertical storage plan is one of the most effective and simplest ways for a manager to exercise "Active Managerial Control" over the Flow of Food. By keeping the "cleanest" food at the top and the "riskiest" food at the bottom, the operation significantly reduces the chances of a foodborne illness outbreak caused by drip-contamination.

**NEW QUESTION # 94**
What is the FDA Food Code recommendation for fingernail maintenance for ungloved food preparation employees?

- A. Nails must be professionally maintained and polished.
- B. Nails must be unpolished, short, and smoothly trimmed.
- C. Nails may be unpolished, long, and buffed until gleaming.
- D. False nails are permitted as long as they are firmly affixed.

**Answer: B**

Explanation:
Personal hygiene standards for food handlers are strictly defined in the FDA Food Code and ServSafe materials because the hands are the most common vehicle for transmitting pathogens to food. For employees who are not wearing gloves, fingernail maintenance is a critical safety factor. The recommendation is that nails must be keptunpolished, short, and smoothly trimmed. There are several biological and physical safety reasons for this requirement. First, long nails are difficult to clean effectively; pathogens likeE. colior Noroviruscan easily become trapped in the space beneath the nail (the subungual region) and survive even thorough handwashing. Second, nail polish and false nails (Option D) are prohibited because they pose a physical hazard risk. Polish can chip and fall into the food, and false nails can break off or lose their adhesive, ending up in a customer's meal. Furthermore, polish can hide the presence of dirt or grime under the nails, making it impossible for a manager to verify if a worker's hands are truly clean. "Smoothly trimmed" nails are required to prevent the snagging or tearing of single-use gloves when they are worn, as a punctured glove offers no protection. While some jurisdictions may allow polish or false nails if gloves are worn at all times, the standard recommendation for "ungloved" preparation (and the safest practice overall) is the "short and natural" look.
Managers must conduct daily hygiene checks to ensure staff are complying with this rule. Proper nail care is a simple but effective barrier in the defense against foodborne illness, emphasizing that every detail of a food handler's appearance has a direct impact on the safety of the food being served.

**NEW QUESTION # 95**
If a customer with a food allergy accidentally receives a dish with the allergen in it, what should the food handler do?

- A. Warn the customer that cross contact may have occurred.
- B. Serve the dish if the customer's allergy is not severe.
- C. Quickly heat the dish to $165