

ServSafe-Manager Prüfungsfrage & ServSafe-Manager Examsfragen



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>> ServSafe-Manager Prüfungsfrage <<

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ServSafe ServSafe-Manager Prüfungsplan:

Thema	Einzelheiten
Thema 1	<ul style="list-style-type: none"> • THE SAFE FOOD HANDLER: This chapter addresses how food handlers contaminate food and outlines personal hygiene programs to prevent contamination during handling.
Thema 2	<ul style="list-style-type: none"> • THE FLOW OF FOOD: PREPARATION: This chapter addresses safe preparation techniques, proper cooking requirements, and critical procedures for cooling and reheating food.
Thema 3	<ul style="list-style-type: none"> • FORMS OF CONTAMINATION: This chapter covers biological, chemical, and physical contaminants, plus deliberate contamination, outbreak response, and food allergen management.
Thema 4	<ul style="list-style-type: none"> • CLEANING AND SANITIZING: This chapter explains cleaning versus sanitizing procedures, dishwashing methods, and establishing effective schedules throughout the operation.

Thema 5	<ul style="list-style-type: none"> • SAFE FACILITIES AND PEST MANAGEMENT: This chapter covers facility requirements for safe operations, emergency preparedness, and comprehensive pest prevention and control programs.
Thema 6	<ul style="list-style-type: none"> • FOOD SAFETY MANAGEMENT SYSTEMS: This chapter introduces systematic approaches like HACCP for identifying hazards, establishing controls, and implementing corrective actions.
Thema 7	<ul style="list-style-type: none"> • PROVIDING SAFE FOOD: This chapter introduces foodborne illnesses, their causes and transmission, and establishes the foundational principles for maintaining food safety throughout operations.
Thema 8	<ul style="list-style-type: none"> • THE FLOW OF FOOD: PURCHASING AND RECEIVING: This chapter covers supplier selection, receiving procedures, and proper storage methods including temperature requirements and organization.

ServSafe Manager Exam ServSafe-Manager Prüfungsfragen mit Lösungen (Q83-Q88):

83. Frage

Which risk may result from having a cross-connection?

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

Antwort: A

Begründung:

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 in backflow, 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, an air 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 like E. 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.

84. Frage

What is the FDA Food Code recommendation for fingernail maintenance for ungloved food preparation employees?

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

Antwort: A

Begründung:

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 kept unpolished, short, and smoothly trimmed. There are several biological and physical safety reasons for this requirement. First, long nails are difficult to clean effectively; pathogens like E. coli or Norovirus can 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.

85. Frage

Which food must be stored at a temperature of 41°F (5°C) or lower?

- A. Fruit basket with uncut fruit
- B. Beef jerky and cracker appetizers
- C. Cookies-and-brownies tray
- D. Ham-and-cheese sandwich

Antwort: D

Begründung:

According to the ServSafe Manager curriculum and the FDA Food Code, foods that require Time /Temperature Control for Safety (TCS food) must be stored at an internal temperature of 41

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