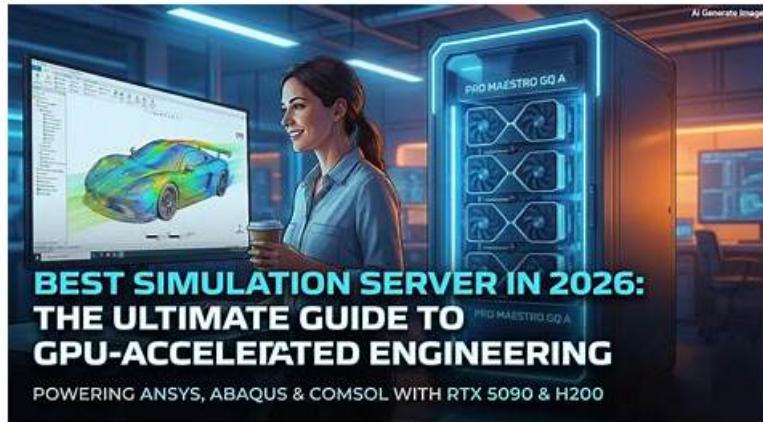# 2026 Efficient ServSafe-Manager Test Simulator Online | ServSafe Manager Exam 100% Free Test Topics Pdf

Different from all other bad quality practice materials that cheat you into spending much money on them, our ServSafe-Manager exam materials are the accumulation of professional knowledge worthy practicing and remembering. All intricate points of our ServSafe-Manager Study Guide will not be challenging anymore. They are harbingers of successful outcomes. And our website has already became a famous brand in the market because of our reliable ServSafe-Manager exam questions.

The ServSafe-Manager certification is the way to go in the modern ServSafe era. Success in the ServSafe Manager Exam exam of this certification plays an essential role in an individual's future growth. Nowadays, almost every tech aspirant is taking the test to get ServSafe-Manager certification and find well-paying jobs or promotions. But the main issue that most of the candidates face is not finding updated ServSafe ServSafe-Manager Practice Questions to prepare successfully for the ServSafe ServSafe-Manager certification exam in a short time.

>> ServSafe-Manager Test Simulator Online <<

Test ServSafe-Manager Topics Pdf & ServSafe-Manager Practice Online

In this competitive society, being good at something is able to take up a large advantage, especially in the IT industry. Gaining some IT authentication certificate is very useful. ServSafe ServSafe-Manager is a certification exam to test the IT professional knowledge level and has a Pivotal position in the IT industry. While ServSafe ServSafe-Manager exam is very difficult to pass, so in order to pass the ServSafe certification ServSafe-Manager exam a lot of people spend a lot of time and effort to learn the related knowledge, but in the end most of them do not succeed. Therefore PDFVCE is to analyze the reasons for their failure. The conclusion is that they do not take a pertinent training course. Now PDFVCE experts have developed a pertinent training program for ServSafe Certification ServSafe-Manager Exam, which can help you spend a small amount of time and money and 100% pass the exam at the same time.

ServSafe Manager Exam Sample Questions (Q45-Q50):

NEW QUESTION # 45
Who is required to wear a hair restraint while working?

- A. Hosts
- B. Dishwashers
- C. Cashiers
- D. Greeters

Answer: B

Explanation:
Personal hygiene is a cornerstone of food safety, and hair restraints are a mandatory requirement for any staff member working in food-preparation areas or areas where equipment and utensils are cleaned. According to the ServSafe Manager curriculum and the FDA Food Code, hair restraints-such as hats, hairnets, or beard restraints-are designed to prevent hair from falling into food and onto food-contact surfaces. Hair is a physical contaminant and can also carry pathogens likeStaphylococcus aureus.

The requirement specifically targets "food handlers," which the FDA defines as anyone working with exposed food, clean equipment, utensils, linens, or unwrapped single-service items. In this question,Dishwashersare the only group listed who directly interact with clean equipment and utensils. While they may not be preparing food, their proximity to clean plates, silverware, and the "clean end" of the dish machine makes hair restraint mandatory to prevent contamination of surfaces that will later touch food or a customer's mouth.

Conversely, Greeters, Cashiers, and Hosts typically work in the "front of house" or at the entrance. Because these roles generally do not involve handling open food or cleaning kitchen equipment, they are usually exempt from the hair-restraint requirement, though they must still maintain high standards of personal neatness. For those in the kitchen, the restraint must effectively keep hair away from the face and shoulders.

Managers must strictly enforce this rule for all back-of-house staff, including prep cooks, line cooks, and dishwashers, as a single strand of hair found in a meal or on a "clean" utensil can lead to both customer dissatisfaction and regulatory citations.

NEW QUESTION # 46
Which food should be stored below all others in a cooler?

- A. Raw duck
- B. Fresh carrots
- C. Raw sausage
- D. Cooked rice

Answer: A

Explanation:
Refrigerator storage order is determined by the "minimum internal cooking temperature" required for each type of food. This vertical storage system is designed to prevent cross-contamination caused by juices or pathogens dripping from one food onto another. Raw poultry, which includesraw duck, chicken, and turkey, has the highest required cooking temperature-$165