

# Test ServSafe-Manager Dumps Pdf - Exam ServSafe-Manager Consultant



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## ServSafe ServSafe-Manager Exam Syllabus Topics:

Topic	Details
Topic 1	<ul style="list-style-type: none"><li>• THE FLOW OF FOOD: AN INTRODUCTION: This chapter introduces hazards throughout food's journey and establishes monitoring techniques for time and temperature control.</li></ul>
Topic 2	<ul style="list-style-type: none"><li>• FORMS OF CONTAMINATION: This chapter covers biological, chemical, and physical contaminants, plus deliberate contamination, outbreak response, and food allergen management.</li></ul>
Topic 3	<ul style="list-style-type: none"><li>• THE FLOW OF FOOD: PREPARATION: This chapter addresses safe preparation techniques, proper cooking requirements, and critical procedures for cooling and reheating food.</li></ul>
Topic 4	<ul style="list-style-type: none"><li>• PROVIDING SAFE FOOD: This chapter introduces foodborne illnesses, their causes and transmission, and establishes the foundational principles for maintaining food safety throughout operations.</li></ul>
Topic 5	<ul style="list-style-type: none"><li>• THE SAFE FOOD HANDLER: This chapter addresses how food handlers contaminate food and outlines personal hygiene programs to prevent contamination during handling.</li></ul>
Topic 6	<ul style="list-style-type: none"><li>• CLEANING AND SANITIZING: This chapter explains cleaning versus sanitizing procedures, dishwashing methods, and establishing effective schedules throughout the operation.</li></ul>
Topic 7	<ul style="list-style-type: none"><li>• FOOD SAFETY MANAGEMENT SYSTEMS: This chapter introduces systematic approaches like HACCP for identifying hazards, establishing controls, and implementing corrective actions.</li></ul>

Topic 8	<ul style="list-style-type: none"> <li>• THE FLOW OF FOOD: PURCHASING AND RECEIVING: This chapter covers supplier selection, receiving procedures, and proper storage methods including temperature requirements and organization.</li> </ul>
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## Exam ServSafe-Manager Consultant | ServSafe-Manager Latest Test Guide

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### ServSafe Manager Exam Sample Questions (Q13-Q18):

#### NEW QUESTION # 13

The water temperature in the first compartment of a three-compartment sink should be at least:

- A. \$171