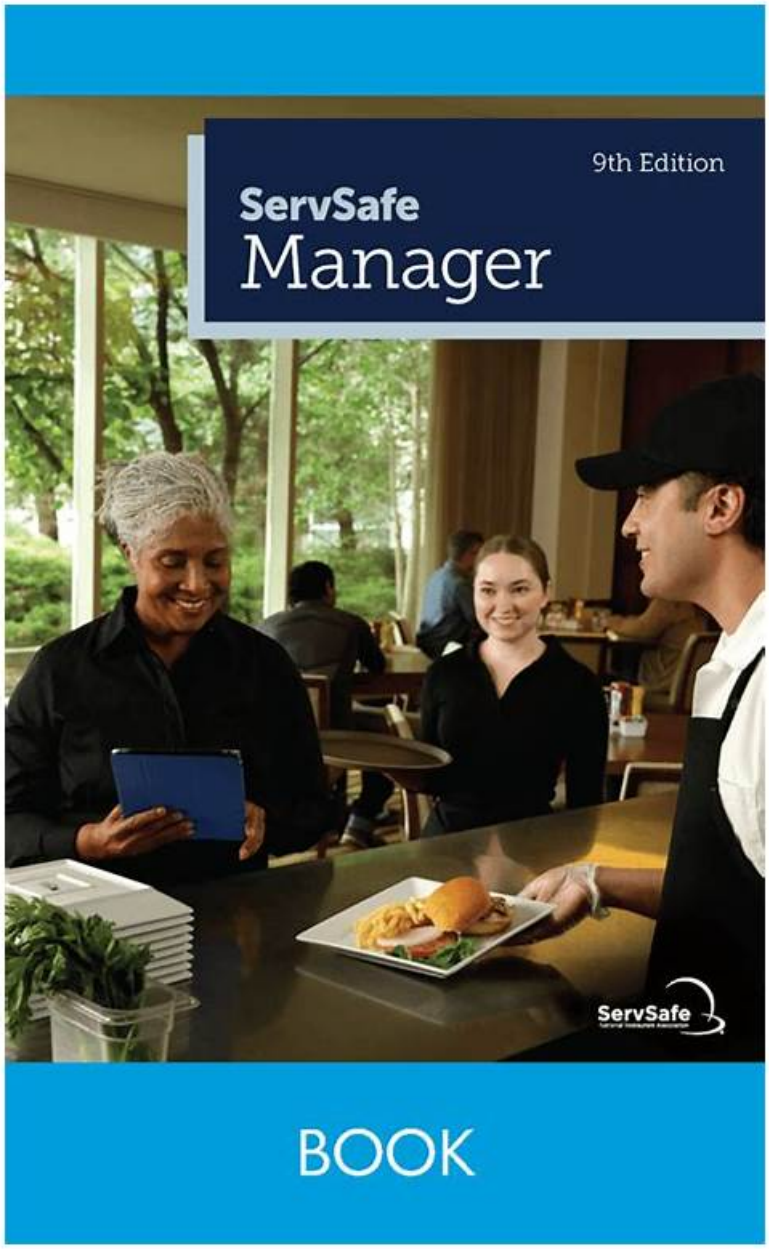
ServSafe-Manager최신업데이트시험덤프 & ServSafe-Manager높은통과율인기덤프



참고: DumpTOP에서 Google Drive로 공유하는 무료, 최신 ServSafe-Manager 시험 문제집이 있습니다: https://drive.google.com/open?id=1E-BNEmfMtcseuAh9WLur4iH7bkrksLmU

DumpTOP ServSafe ServSafe-Manager 덤프는ServSafe ServSafe-Manager실제시험 변화의 기반에서 스케줄에 따라 업데이트 합니다. 만일 테스트에 어떤 변화가 생긴다면 될수록 2일간의 근무일 안에ServSafe ServSafe-Manager 덤프를 업데이트 하여 고객들이 테스트에 성공적으로 합격 할 수 있도록 업데이트 된 버전을 구매후 서비스로 제공해드립니다. 업데이트할수 없는 상황이라면 다른 적중율 좋은 덤프로 바꿔드리거나 덤프비용을 환불해드립니다.

ServSafe ServSafe-Manager 시험요강:

주제	소개
주제 1	• FOOD SAFETY MANAGEMENT SYSTEMS: This chapter introduces systematic approaches like HACCP for identifying hazards, establishing controls, and implementing corrective actions.

주제 2	• THE FLOW OF FOOD: PURCHASING AND RECEIVING: This chapter covers supplier selection, receiving procedures, and proper storage methods including temperature requirements and organization.
주제 3	• THE FLOW OF FOOD: PREPARATION: This chapter addresses safe preparation techniques, proper cooking requirements, and critical procedures for cooling and reheating food.
주제 4	• THE FLOW OF FOOD: SERVICE: This chapter covers safe holding and serving practices, including time and temperature controls to prevent contamination during service.
주제 5	• FORMS OF CONTAMINATION: This chapter covers biological, chemical, and physical contaminants, plus deliberate contamination, outbreak response, and food allergen management.
주제 6	• CLEANING AND SANITIZING: This chapter explains cleaning versus sanitizing procedures, dishwashing methods, and establishing effective schedules throughout the operation.
주제 7	• PROVIDING SAFE FOOD: This chapter introduces foodborne illnesses, their causes and transmission, and establishes the foundational principles for maintaining food safety throughout operations.
주제 8	• SAFE FACILITIES AND PEST MANAGEMENT: This chapter covers facility requirements for safe operations, emergency preparedness, and comprehensive pest prevention and control programs.
주제 9	• THE SAFE FOOD HANDLER: This chapter addresses how food handlers contaminate food and outlines personal hygiene programs to prevent contamination during handling.

적중율 높은 ServSafe-Manager최신 업데이트 시험덤프 덤프

DumpTOP의ServSafe ServSafe-Manager인증시험의 자료 메뉴에는ServSafe ServSafe-Manager인증시험실기와ServSafe ServSafe-Manager인증시험 문제집으로 나누어져 있습니다.우리 사이트에서 관련된 학습가이드를 만나보실 수 있습니다. 우리 DumpTOP의ServSafe ServSafe-Manager인증시험자료를 자세히 보시면 제일 알맞고 보장도가 높으며 또한 제일 전면적인 것을 느끼게 될 것입니다.

최신 Food Protection Manager ServSafe-Manager 무료샘플문제 (Q22-Q27):

질문 # 22
What is the proper method for measuring the temperature of an unopened packaged food in a display cooler?

- A. Lay the thermometer on the shelf next to the product.
- B. Place the thermometer between two packages.
- C. Hang thermometer in the coldest part of the cooler.
- D. Check the case thermometer.

정답：B

설명:
In the "Flow of Food," monitoring temperatures accurately is vital to ensure food safety. When a manager or food handler needs to check the temperature of food that is already packaged-such as a carton of milk, a package of pre-sliced deli meat, or a container of yogurt-the FDA Food Code and ServSafe guidelines specify a non-invasive technique. The probe of a calibrated thermometer should beplaced between two packagesof the food. It is important to fold the packages around the thermometer probe if possible to ensure there is good surface contact and no interference from the ambient air.
This method provides a reliable reading of the product's surface temperature without puncturing the packaging, which would compromise the product's integrity and potentially introduce contamination.
Checking the case thermometer (Option A) or hanging a thermometer in the cooler (Option C) only measures the ambient air temperature, which can fluctuate and does not accurately reflect the actual temperature of the food itself. Laying a thermometer on the shelf (Option D) is similarly inaccurate as it is influenced by the shelf surface and air currents. For other types of food, the method

varies: for liquids like milk in a bulk container, the probe is immersed; for meat, the probe is inserted into the thickest part. Mastering these various measurement techniques is a core skill for the "Active Managerial Control" of TCS foods.

질문 # 23
What is one approved way to preset utensils?

- A. Use only clear plastic utensils.
- B. Wrap them in a napkin.
- C. Preset indoors only.
- D. Remove them at the end of the day.

정답：B

설명：
In the "Flow of Food," the service stage involves protecting utensils from contamination before they are used by the guest. According to the ServSafe Manager curriculum and the FDA Food Code, if a table is preset with silverware, the utensils must be protected from contamination.Wrapping them in a napkinis a primary approved method because it provides a physical barrier against dust, droplets from coughs or sneezes, and accidental contact by other guests or staff.
The regulation states that if utensils are preset and not wrapped, they must be removed and replaced when a new customer is seated, regardless of whether they appear to have been used. However, if the utensils are wrapped-such as in a "roll-up" where the napkin completely covers the items-they do not need to be swapped out if the previous guest did not use them. This is because the wrapping ensures the "sanitary status" of the items remains intact. Other approved methods include using a dispenser that only allows the user to touch the handle of the utensil. Options such as "presetting indoors only" (Option B) or "removing at the end of the day" (Option C) do not provide specific protection against contamination during the hours of operation.
Proper handling of utensils is a critical part of the service phase to prevent the transmission of pathogens like Staphylococcus aureusfrom human contact or environmental debris. Managers must ensure that staff who prepare these roll-ups wash their hands thoroughly before touching the clean silverware.

질문 # 24
As part of an operation's food defense program, the Person in Charge (PIC) should

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

정답：C

설명：
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'sA.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 forLook, emphasizing the need to monitor the security of products in the facility.Restricting access by unauthorized personnelis 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.

질문 # 25
Sinks must be used for the correct intended purpose to prevent

- A. cross-contact.
- B. equipment damage.
- C. cross-contamination.
- D. high water usage.

정답：C

설명：
To maintain a sanitary environment, a foodservice facility must have dedicated sinks for specific tasks: handwashing, food preparation, and warewashing (cleaning and sanitizing). Using a sink for anything other than its intended purpose leads tocross-contamination, which is the transfer of pathogens from one surface or food to another. For example, if a food handler washes their hands or cleans a floor mop in a prep sink used for rinsing lettuce, bacteria such asE. coliorSalmonellacan be transferred to the produce.
The FDA Food Code is very strict about this: handwashing sinks are for hands only; prep sinks are for food only; and service (mop) sinks are for facility cleaning. Cross-contamination is one of the "Big Five" risk factors for foodborne illness identified by the CDC. By ensuring sinks are used correctly, the manager creates a physical barrier between "dirty" tasks and "clean" food production.
While "cross-contact" (Option A) specifically refers to the transfer of allergens, the broader concern with improper sink use is the spread of biological pathogens. Proper sink management is an "Active Managerial Control" measure that protects the integrity of the food throughout its journey in the kitchen.

질문 # 26
Cross-contamination can be prevented by:

- A. reheating food to $165