

ServSafe-Manager Hot Questions, ServSafe-Manager Brain Dump Free

ServSafe Manager Exam(80 Questions)

1. what should you do when taking a food order from customers who have concerns about food allergies: Describe each menu item to the customer who ask, including any "secret" ingredients
2. What temperature should the water be for manual dishwashing?: Must be at least 110 F
3. A food handler just finished storing a dry food delivery, which step was done correctly?: Stored food away from the wall
4. What should be done with food that has been handled by a food handler who has been restricted or excluded from the operation due to illness?: Throw it out
5. Single use gloves are not required when: Washing product
6. What should a food handler do to make gloves easier to put on?: Select the right size gloves
7. What should food handlers do after leaving and returning to the prep area?: Wash hands
8. What rule for serving bread should food handlers practice?: Do not re-serve uneaten bread

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ServSafe Manager Exam Sample Questions (Q21-Q26):

NEW QUESTION # 21

Food that is honestly presented is

- A. mixed with food coloring to appear fresher.
- B. offered in a way that is not misleading.
- C. held under a bright light to enhance appearance.
- D. certified by National Sanitation Foundation (NSF).

Answer: B

Explanation:

The concept of Honest Presentation is a regulatory requirement found in the FDA Food Code. It mandates that food must be offered to the customer in a way that does not mislead or misinform them about its true nature or quality. This means that guests must be able to judge the appearance, color, and quality of the food accurately. Providing food that is "honestly presented" (Option D) ensures that the consumer is making an informed choice based on the actual condition of the product.

Specifically, the Food Code prohibits several practices that mask the age or quality of food. For example, using colored overwraps, lights (Option C), or additives like sulfites and food coloring (Option A) to make old meat look red or wilted vegetables look green is a violation of this principle. Food that has been treated this way cannot be "honestly" evaluated by the guest for safety.

Furthermore, if a menu describes a product as

"fresh" when it was actually frozen, or "wild-caught" when it was farm-raised, it violates honest presentation standards. For a Food Protection Manager, this principle also extends to labeling; all ingredients must be accurately disclosed to protect those with allergies. Maintaining integrity in how food is displayed and described is not just an ethical practice; it is a safety measure that prevents guests from consuming potentially spoiled or misrepresented items.

NEW QUESTION # 22

The Person in Charge (PIC) notices that a food handler has an infected wound on his or her hand. They must require the food handler to

- A. work in the office until the wound heals.
- B. cover the wound with a waterproof bandage and single-use glove.
- C. apply antibacterial cream to the wound.
- D. get a release from a medical practitioner.

Answer: B

Explanation:

According to the ServSafe Manager curriculum and the FDA Food Code, an infected wound, cut, or boil on a food handler's hand or wrist is a potential source of *Staphylococcus aureus*. This pathogen is commonly found on the skin and can easily be transferred to food or food-contact surfaces. To mitigate this risk, the wound must be properly contained. The standard requirement is a "double barrier" system: the wound must first be covered with a waterproof, leak-proof bandage (such as a finger cot or rubber stall), and then a single-use glove must be worn over the bandage.

If the wound is on the arm, it must be covered with a waterproof bandage, but a glove is not required as the arm does not typically make direct contact with food. However, for wounds on the hand or wrist, the glove is mandatory. This is a "restriction" protocol.

The employee can still work with food as long as the wound is completely covered and the barrier is maintained. If the wound cannot be properly covered (for example, if it is persistently oozing or if the employee cannot wear gloves), the PIC must restrict the employee from working with exposed food, clean equipment, or utensils. This procedure ensures that biological contaminants from the infection do not enter the "Flow of Food." Managers must monitor these barriers throughout the shift to ensure the bandage stays dry and the glove remains intact.

NEW QUESTION # 23

One method of denying pests access to an operation is to

- A. install screens on windows and vents.

- B. leave space between the floor and stationary equipment.
- C. keep garbage cans clean and sanitized.
- D. check deliveries after they are stored.

Answer: A

Explanation:

According to the ServSafe Manager curriculum, Integrated Pest Management (IPM) relies on three basic rules: deny pests access to the operation, deny pests food and shelter, and work with a licensed Pest Control Operator (PCO). Installing screens on windows and vents is a primary physical barrier used to deny access.

The FDA Food Code specifies that all openings to the outside must be protected against the entry of insects and rodents. Windows must be fitted with at least 16-mesh-to-the-inch screening, and vents must be properly covered.

Denying access also involves keeping exterior doors closed when not in use, installing air curtains (also called fly fans) above doorways, and sealing cracks in floors and walls with permanent sealant or copper mesh.

Checking deliveries after they are stored (Option B) is incorrect; deliveries should be inspected before they enter the facility to ensure pests are not being "hitched" in. While keeping garbage cans clean (Option C) is a vital sanitation practice, it serves to deny pests food and shelter rather than preventing their initial entry. Leaving space under equipment (Option D) is a requirement for "cleanability" so that staff can see signs of pests, but it does not stop them from entering the building. Managers must conduct regular facility "walk-throughs" to ensure that screens are not torn and that weather stripping on doors is intact. By maintaining a tight "envelope" around the building, the operation significantly reduces the biological hazards associated with pests like flies, which can carry *Shigella* and other pathogens.

NEW QUESTION # 24

A food handler must wear single-use gloves when

- A. washing vegetables for use on a salad bar.
- B. pouring a beverage from a pitcher into a glass.
- C. serving a plate of food to a customer.
- D. making a cold sandwich with ready-to-eat deli meat.

Answer: D

Explanation:

The use of single-use gloves is a fundamental requirement when handling ready-to-eat (RTE) food. Deli meat is classified as an RTE food because it has already been cooked or processed and requires no further heating to be safe for consumption. According to the ServSafe Manager curriculum and the FDA Food Code, bare-hand contact with RTE food is strictly prohibited (with very few exceptions) because the hands can easily transmit pathogens like Norovirus, Hepatitis A, or Salmonella Typhi.

When making a cold sandwich, the deli meat is handled directly before being served to the guest. Wearing gloves provides a critical barrier that prevents the transfer of microorganisms from the skin to the food.

Washing vegetables (Option A) is a preparation step where gloves are often not required because the water and mechanical action assist in cleaning, and the vegetables may be further processed. Pouring beverages (Option B) and serving plates (Option C) are service tasks where the hands do not typically make direct contact with the food itself. It is vital to remember that gloves are not a substitute for handwashing; a food handler must wash their hands thoroughly before putting on a new pair of gloves. Furthermore, gloves must be changed if they become torn, dirty, or when switching between different tasks (such as moving from raw meat to deli meat). Managers must ensure that staff understand that the primary purpose of gloves in this context is to protect the consumer from "hand-to-food" contamination.

NEW QUESTION # 25

To transport cold time/temperature control for safety (TCS) foods, the maximum temperature of the food should be

- A. \$125