

# **ServSafe-Manager Valid Test Cost, New ServSafe-Manager Test Testking**



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## **ServSafe ServSafe-Manager Exam Syllabus Topics:**

Topic	Details
Topic 1	<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 2	<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>
Topic 3	<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 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>

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## **ServSafe-Manager Valid Test Cost Is Useful to Pass ServSafe Manager Exam**

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## **ServSafe Manager Exam Sample Questions (Q48-Q53):**

### **NEW QUESTION # 48**

After measuring the temperature of raw meat, the same food thermometer can be used to measure temperature of hot-held foods

only after it is

- A. rinsed with warm water.
- **B. washed and sanitized.**
- C. washed and calibrated.
- D. wiped with a wet cloth.

**Answer: B**

Explanation:

Thermometers are essential tools for monitoring the "Flow of Food," but they can also serve as vehicles for cross-contamination if not handled correctly. When a probe is inserted into raw meat, it becomes contaminated with any pathogens present on that meat, such as *Salmonella* or *E. coli*. According to the ServSafe Manager guidelines, before that same thermometer can be used to check another food item—especially a ready-to-eat (RTE) or hot-held food—it must be washed and sanitized.

The correct procedure involves cleaning the probe with detergent and warm water to remove physical residue, rinsing it, and then immersing it in a sanitizing solution (like chlorine or quat) or using a sanitizing wipe for the required contact time. Simply rinsing (Option A) or wiping with a cloth (Option C) is insufficient because it does not kill the microorganisms. While calibration (Option B) is important for accuracy, it is not required between every single use unless the thermometer has been dropped or subjected to extreme temperature changes. Managers must ensure that thermometers are easily accessible and that staff are trained on the "clean and sanitize" rule between every measurement. This practice ensures that pathogens from raw animal proteins are not "injected" into foods that will be served to customers, thereby breaking the chain of infection.

#### **NEW QUESTION # 49**

There has been a recall of chicken tenders due to intentional tampering. The Person in Charge (PIC) has determined that the operation serves the type of chicken tenders recalled. What should the PIC do?

- A. Donate all of the chicken tenders to a local food bank.
- B. Continue serving, since the probability of having received tainted food is slim.
- C. Tell food handlers to cook the tenders longer.
- **D. Immediately locate and isolate all of the chicken tenders and call the regulatory authority.**

**Answer: D**

Explanation:

Intentional tampering is a "food defense" issue and represents a critical threat to public safety. Unlike accidental biological contamination, intentional tampering may involve chemical, physical, or biological agents that are not necessarily destroyed by heat. Therefore, telling staff to cook the food longer (Option A) is an ineffective and dangerous response. According to ServSafe guidelines for managing recalls, especially those involving a security threat, the PIC must immediately take the product out of service by locating and isolating it.

The isolated food must be clearly labeled with "Do Not Use" and "Do Not Discard" signs to prevent any accidental preparation. It should be stored in a separate area from all other food and equipment. Furthermore, because this recall involves "intentional tampering," the PIC must notify the local regulatory authority (health department) and potentially law enforcement. This ensures that the incident is tracked and that the source of the tampering can be investigated. Continuing to serve the food (Option B) is gross negligence. Donating the food (Option D) is unethical and illegal, as it passes a known hazard to another population. This procedure is a key part of the A.L.E.R.T. food defense program, specifically the "Report" and "Threat" components, which emphasize transparency and cooperation with health officials during a crisis.

#### **NEW QUESTION # 50**

Cross-contamination can be prevented by:

- **A. using color-coded cutting boards and utensils.**
- B. reheating food to 165