

ServSafe-Manager인기자격증 - ServSafe-Manager시험 패스가능한공부

● SERVS SAFE FOOD HANDLER ● SERVS SAFE MANAGER ● SERVS SAFE ALLERGENS ● SERVS SAFE ALCOHOL

ServSafe Certification Practice Tests

DumpTOP ServSafe-Manager 최신 PDF 버전 시험 문제집을 무료로 Google Drive에서 다운로드하세요:
<https://drive.google.com/open?id=1drIH4ujbu24GwEdj-vfxvGnWKNhsc8us>

ServSafe-Manager인증시험패스는 쉬운 일은 아닙니다. 높은 전문지식은 필수입니다. 하지만 자신은 이 방면 지식이 없다면 DumpTOP가 도움을 드릴 수 있습니다. DumpTOP의 전문가들이 자기만의 지식과 지금까지의 경험으로 최고의 IT인증관련자료를 만들어 여러분들의 고민을 해결해드릴 수 있습니다. 우리는 최고의ServSafe-Manager인증시험 문제와 답을 제공합니다. DumpTOP는 최선을 다하여 여러분이 한번에ServSafe-Manager인증시험을 패스하도록 도와드릴 것입니다. 여러분은 우리 DumpTOP 선택함으로 일석이조의 이익을 누릴 수 있습니다. 첫째는 관여지식은 아주 알차게 공부하실 수 있습니다.둘째는 바로 시험을 안전하게 한번에 통과하실 수 있다는 거죠.그리고 우리는 일년무료 업데이트서비스를 제공합니다.덤프가 업데이트되면 우리는 모두 무료로 보내드립니다.만약 시험에서 실패한다면 우리 또한 덤프비용전액을 환불해 드립니다.

우리DumpTOP에는 아주 엘리트 한 전문가들로 구성된 팀입니다 그들은 끈임 없는 연구와 자기자신만의 지식으로 많은 IT관련 덤프자료를 만들어 냈으로 여러분의 꿈을 이루어드립니다, 기존의 시험문제와 답과 시험문제분석 등입니다. DumpTOP에서 제공하는ServSafe ServSafe-Manager시험자료의 문제와 답은 실제시험의 문제와 답과 아주 비슷합니다. DumpTOP덤프들은 모두 보장하는 덤프들이며 여러분은 과감히 DumpTOP의 덤프를 장바구니에 넣으세요. DumpTOP에서 여러분의 꿈을 이루어 드립니다.

>> ServSafe-Manager인기자격증 <<

ServSafe-Manager시험패스 가능한 공부 - ServSafe-Manager퍼펙트 덤프샘플 다운로드

DumpTOP의 ServSafe인증 ServSafe-Manager시험덤프자료는 IT인사들의 많은 찬양을 받아왔습니다. 이는DumpTOP의 ServSafe인증 ServSafe-Manager덤프가 신뢰성을 다시 한번 인증해주는것입니다. ServSafe인증 ServSafe-Manager시험덤프의 인기는 이 시험과목이 얼마나 중요한지를 증명해줍니다. DumpTOP의 ServSafe인증 ServSafe-Manager덤프로 이 중요한 IT인증시험을 준비하시면 우수한 성적으로 시험을 통과하여 인정받는 IT전문가로 될것입니다.

ServSafe ServSafe-Manager 시험요강:

주제	소개
주제 1	<ul style="list-style-type: none"> CLEANING AND SANITIZING: This chapter explains cleaning versus sanitizing procedures, dishwashing methods, and establishing effective schedules throughout the operation.
주제 2	<ul style="list-style-type: none"> THE FLOW OF FOOD: SERVICE: This chapter covers safe holding and serving practices, including time and temperature controls to prevent contamination during service.
주제 3	<ul style="list-style-type: none"> THE FLOW OF FOOD: PREPARATION: This chapter addresses safe preparation techniques, proper cooking requirements, and critical procedures for cooling and reheating food.
주제 4	<ul style="list-style-type: none"> SAFE FACILITIES AND PEST MANAGEMENT: This chapter covers facility requirements for safe operations, emergency preparedness, and comprehensive pest prevention and control programs.
주제 5	<ul style="list-style-type: none"> THE FLOW OF FOOD: PURCHASING AND RECEIVING: This chapter covers supplier selection, receiving procedures, and proper storage methods including temperature requirements and organization.

- THE SAFE FOOD HANDLER: This chapter addresses how food handlers contaminate food and outlines personal hygiene programs to prevent contamination during handling.

최신 Food Protection Manager ServSafe-Manager 무료샘플문제 (Q56-Q61):

질문 # 56

Which of the following is evidence of deliberate tampering of food?

- A. Food employees are handling ready-to-eat foods with bare hands.
- **B. Protective seal or wrapper is missing from a food container.**
- C. Labels are missing from food containers.
- D. Sulfites are added to prevent browning of lettuce.

정답: B

설명:

Food defense is the protection of food products from intentional contamination by biological, chemical, physical, or radiological agents. While "accidental" contamination (like a hair in a soup) is common, "deliberate tampering" is an act of sabotage. According to the ServSafe Manager guidelines and the FDA's A.

L.E.R.T. program, one of the most visible signs of tampering is a missing or broken protective seal or wrapper on a food container. These seals are designed to guarantee the integrity of the product from the manufacturer to the end-user. If a seal is broken, it suggests that an unauthorized individual may have had access to the contents.

Managers must train receiving staff to inspect all incoming deliveries specifically for signs of tampering. This includes checking for punctured packaging, leaking containers, or boxes that appear to have been resealed with non-factory tape. While missing labels (Option A) are a regulatory violation and bare-hand contact (Option D) is a hygiene failure, they do not necessarily indicate a malicious attempt to harm the public.

Adding sulfites (Option B) is actually a prohibited practice for fresh produce in many jurisdictions, but it is a chemical additive issue rather than tampering. To mitigate the risk of deliberate contamination, the A.L.E.R.

T. system suggests that managers: Assure products are from safe sources, Look and monitor the security of the facility, Employees (know who is in the building), Report and keep records, and Threat (know what to do if a threat occurs). Isolating and reporting any products with suspicious packaging is a mandatory step in protecting the business and its customers from intentional harm.

질문 # 57

How many days can refrigerated, ready-to-eat time/temperature control for safety (TCS) foods be stored safely at 41

BONUS!!! DumpTOP ServSafe-Manager 시험 문제집 전체 버전을 무료로 다운로드하세요: <https://drive.google.com/open?id=1driH4ujbu24GwEdj-vfxvGnWKNhsc8us>