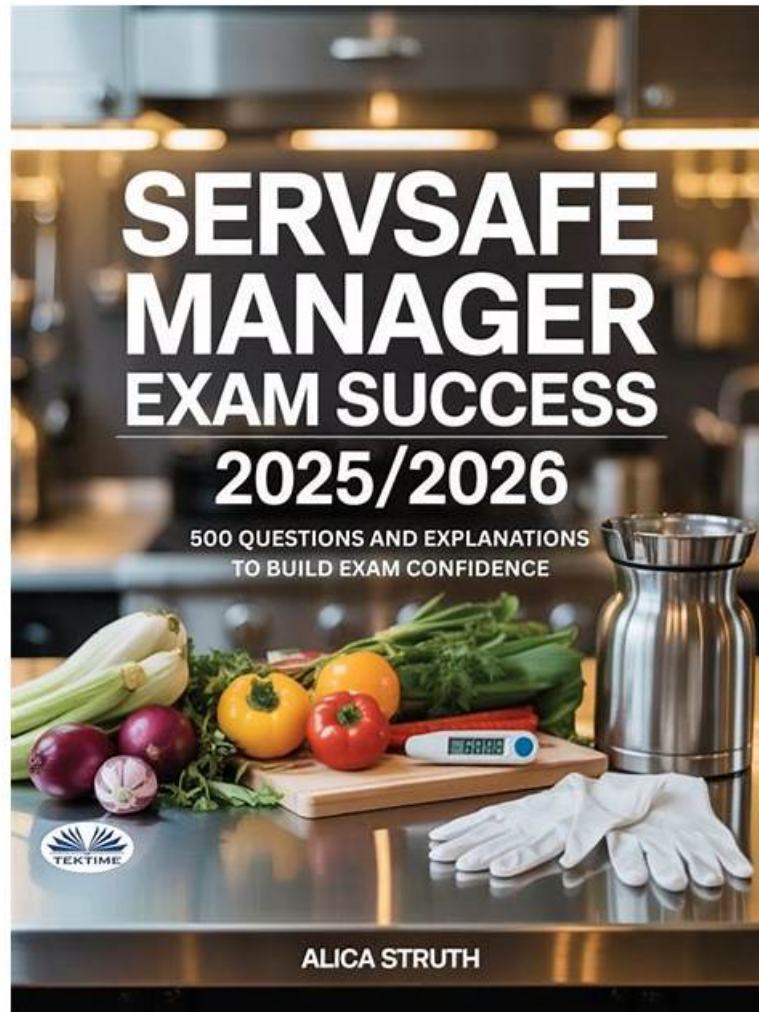


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ServSafe Manager Exam Sample Questions (Q75-Q80):

NEW QUESTION # 75

When cooling food, an acceptable alternative to the two-stage cooling method is to use a

- A. commercial cooler.
- B. heavy-duty freezer.
- **C. blast chiller.**
- D. fan blowing on food.

Answer: C

Explanation:

Cooling food safely is one of the most difficult tasks in a kitchen because it requires moving food through the "Danger Zone" (\$135

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