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ServSafe ServSafe-Manager Exam Syllabus Topics:

Topic	Details
Topic 1	<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.
Topic 2	<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.
Topic 3	<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.

Topic 4	<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.
Topic 5	<ul style="list-style-type: none"> • THE FLOW OF FOOD: AN INTRODUCTION: This chapter introduces hazards throughout food's journey and establishes monitoring techniques for time and temperature control.
Topic 6	<ul style="list-style-type: none"> • THE SAFE FOOD HANDLER: This chapter addresses how food handlers contaminate food and outlines personal hygiene programs to prevent contamination during handling.
Topic 7	<ul style="list-style-type: none"> • FOOD SAFETY MANAGEMENT SYSTEMS: This chapter introduces systematic approaches like HACCP for identifying hazards, establishing controls, and implementing corrective actions.

ServSafe Manager Exam Sample Questions (Q19-Q24):

NEW QUESTION # 19

For a foodborne illness to be considered a confirmed outbreak, at least how many people must become sick?

- A. 0
- B. 1
- C. 2
- D. 3

Answer: A

Explanation:

According to the National Restaurant Association and the CDC standards used by ServSafe, a foodborne- illness outbreak is defined by three specific criteria. First, two or more people must experience the same symptoms after eating the same food. Second, an investigation must be conducted by state or local regulatory authorities (such as the health department). Third, the outbreak must be confirmed by laboratory analysis, which identifies the specific pathogen (like Salmonella or Norovirus) in both the affected individuals and the food source.

Understanding this definition is vital for a Food Protection Manager because the reporting and investigation process only "confirms" an outbreak when that second person is linked to the event. A single case (Option A) is considered an "illness" but not an "outbreak," though it should still be taken seriously. There are rare exceptions—such as cases of Botulism or Scombroid poisoning—where even a single case may trigger an immediate emergency investigation, but for the general purposes of the ServSafe exam and standard regulatory definitions, the number is two. When a suspected outbreak occurs, the Manager's role is to cooperate with the authorities, isolate any remaining suspected food (labeling it "Do Not Use/Do Not Discard"), and provide records like temperature logs and staff schedules. This helps investigators trace the source of the contamination, whether it was a failure in the "Flow of Food" (like improper cooling) or a sick employee. Proactive management and adherence to the FDA Food Code are designed to prevent these outbreaks from occurring by breaking the chain of contamination before it can affect multiple guests.

NEW QUESTION # 20

What is the second compartment in a three-compartment sink used for?

- A. Washing
- B. Rinsing
- C. Sanitizing
- D. Sterilizing

Answer: B

Explanation:

The three-compartment sink is the standard for manual warewashing in a professional kitchen, and its effectiveness depends on following the correct sequence of steps. According to ServSafe and the FDA Food Code, the five-step process is: (1) Scrape/Pre-rinse, (2) Wash, (3) Rinse, (4) Sanitize, and (5) Air-dry. The second compartment is dedicated exclusively to rinsing. After items are washed in the first compartment with detergent and hot water (\$110

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