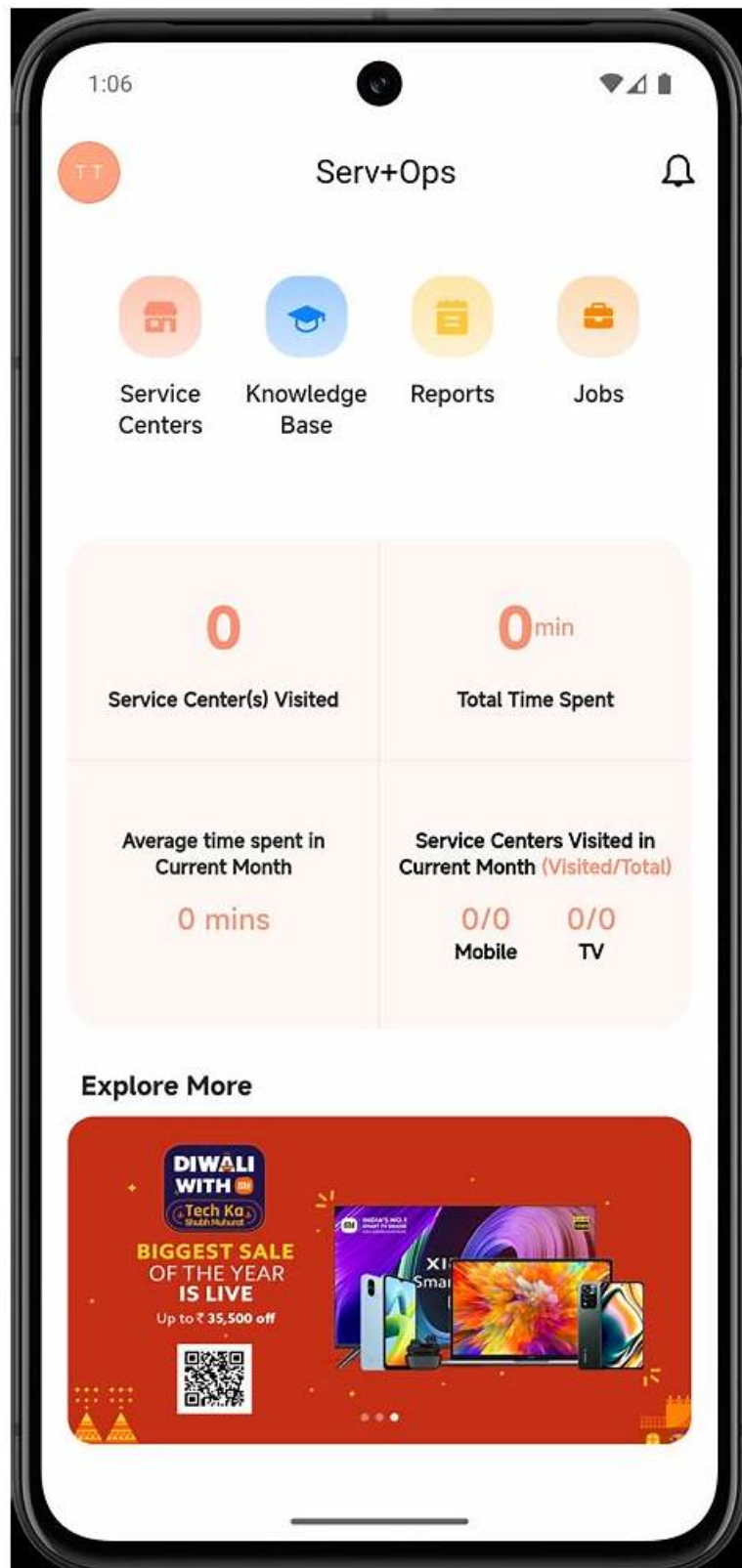


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ServSafe ServSafe-Manager Exam Syllabus Topics:

Topic	Details
Topic 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.
Topic 2	<ul style="list-style-type: none"> • PROVIDING SAFE FOOD: This chapter introduces foodborne illnesses, their causes and transmission, and establishes the foundational principles for maintaining food safety throughout operations.
Topic 3	<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 4	<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 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 FLOW OF FOOD: PURCHASING AND RECEIVING: This chapter covers supplier selection, receiving procedures, and proper storage methods including temperature requirements and organization.

ServSafe Manager Exam Sample Questions (Q48-Q53):

NEW QUESTION # 48

What is the proper method for measuring the temperature of an unopened packaged food in a display cooler?

- A. Hang thermometer in the coldest part of the cooler.
- B. Check the case thermometer.
- C. Lay the thermometer on the shelf next to the product.
- **D. Place the thermometer between two packages.**

Answer: D

Explanation:

In the "Flow of Food," monitoring temperatures accurately is vital to ensure food safety. When a manager or food handler needs to check the temperature of food that is already packaged—such as a carton of milk, a package of pre-sliced deli meat, or a container of yogurt—the FDA Food Code and ServSafe guidelines specify a non-invasive technique. The probe of a calibrated thermometer should be placed between two packages of the food. It is important to fold the packages around the thermometer probe if possible to ensure there is good surface contact and no interference from the ambient air.

This method provides a reliable reading of the product's surface temperature without puncturing the packaging, which would compromise the product's integrity and potentially introduce contamination.

Checking the case thermometer (Option A) or hanging a thermometer in the cooler (Option C) only measures the ambient air temperature, which can fluctuate and does not accurately reflect the actual temperature of the food itself. Laying a thermometer on the shelf (Option D) is similarly inaccurate as it is influenced by the shelf surface and air currents. For other types of food, the method varies: for liquids like milk in a bulk container, the probe is immersed; for meat, the probe is inserted into the thickest part. Mastering these various measurement techniques is a core skill for the "Active Managerial Control" of TCS foods.

NEW QUESTION # 49

NSF International is an organization that

- A. enforces food safety regulations.
- **B. evaluates and tests foodservice equipment.**
- C. writes the Food Code.
- D. provides safety data sheets.

Answer: B

Explanation:

NSF International (formerly the National Sanitation Foundation) is an independent, non-profit organization that develops standards for the design, construction, and "cleanability" of commercial foodservice equipment.

When a piece of equipment, such as a refrigerator, prep table, or dishwasher, carries the NSF mark, it means the item has been evaluated and tested to ensure it meets rigorous public health standards. For example, NSF-certified equipment must have smooth, non-absorbent surfaces, be easy to disassemble for cleaning, and be free of "dead spaces" where food bits or bacteria can hide. Managers should always look for the NSF or ANSI (American National Standards Institute) mark when purchasing new equipment. The FDA Food Code (Option A) is written by the FDA. Safety Data Sheets (Option C) are provided by chemical manufacturers to comply with OSHA requirements. Enforcement of regulations (Option D) is the responsibility of state and local health departments. Using NSF-certified equipment is a proactive safety measure because it ensures that the physical tools in the kitchen are designed to prevent contamination and can be effectively sanitized. During a health inspection, the inspector will check that commercial-grade, certified equipment is being used; household-grade appliances are generally prohibited because they are not durable or "cleanable" enough for high-volume commercial use.

NEW QUESTION # 50

During a 12-hour power outage, the temperature of the freezer reached 55

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