

Servsafe Manager Test 90 Questions And Answers

SERVSAFE Manager Practice Test Questions and Answers 2022/2023

1. Which item should be rejected? - **Bags of organic cookies in torn packaging**
2. What is the first step of cleaning and sanitizing stationary equipment? - **Unplug the unit**
3. Why are people who take certain medications at risk for foodborne illness? - **Their immune systems are compromised**
4. What temperature should the water be for manual dishwashing? - **Must be at least 110°F (43°C)**
5. When transporting food off-site, how should information such as a use-by date and time be communicated to the off-site staff? - **Labels on food**
6. What information must be included on the label of a container of ready-to-eat TCS food prepped on-site for retail sale? - **Potential allergens**
7. When can a food handler diagnosed with jaundice return to work? - **When approved by the regulatory authority**
8. What temperature must a high-temperature dishwasher's final sanitizing rinse be? - **At least 180°F (82°C)**
9. What thermometer is best suited to checking a dishwashing machine's final rinse temperature? - **Maximum registering thermometer**
10. What is the minimum internal temperature hot food must be held at to prevent pathogens from growing? - **135°F (57°C)**
11. Which organization includes inspecting food as one of its primary responsibilities? - **U.S. Department of Agriculture**
12. A food handler is prepping a seafood dish on April 4, using shrimp and scallops. The shrimp has a use-by date of April 8, and the scallops have a use-by date of April 10. What is the use-by date for the seafood dish? - **April 8**
13. What should food handlers do after leaving and returning to the prep area? - **Wash hands**
14. Where should a food handler wash his or her hands after prepping food? - **Designated sink for hand washing**

ServSafe Manager Test 90 Questions and Answers is a critical resource for food service managers who are preparing for their certification exam. This test assesses a candidate's knowledge of food safety practices and regulations, ensuring that they understand how to maintain a safe and sanitary environment in food service operations. Passing the ServSafe Manager Test is essential not only for regulatory compliance but also for enhancing the overall safety and quality of food served to customers. This article will provide an overview of the test, common topics covered, sample questions, and useful study tips to help candidates succeed.

Understanding the ServSafe Manager Test

The ServSafe Manager Test is designed by the National Restaurant Association to evaluate the food safety knowledge of managers in the food service industry. The exam covers various aspects of food safety, including handling, storing, and preparing food properly.

Test Format and Structure

The ServSafe Manager Test consists of 90 multiple-choice questions. Candidates are given a set amount of time to complete the exam, typically around 2 to 3 hours. The passing score for the test is generally 75%, meaning that candidates need to correctly answer at least 75 of the 90 questions.

Some key features of the exam include:

1. Multiple-Choice Questions: Each question will have four possible answers, and candidates must select the correct one.
2. Time Limit: Candidates have a limited time to complete the test, which emphasizes the need for efficient time management.
3. Variety of Topics: Questions cover a wide range of food safety topics, which will be detailed in the subsequent sections.

Topics Covered in the Exam

Candidates should be familiar with several core areas of food safety that are likely to appear on the exam. Key topics include:

- Foodborne Illnesses
- Personal Hygiene
- Food Safety Regulations
- Safe Food Handling Practices
- Temperature Control
- Cleaning and Sanitizing
- Pest Management
- Equipment Safety

Sample Questions and Answers

To help candidates prepare, here are some sample questions that reflect the types of queries they might encounter on the ServSafe Manager Test, along with their correct answers.

Foodborne Illnesses

1. What is the most common cause of foodborne illness?

- A) Contaminated water
- B) Poor personal hygiene
- C) Cross-contamination
- D) Improper cooking temperatures
- Answer: B) Poor personal hygiene

2. Which of the following is NOT a common food allergen?

- A) Peanuts
- B) Shellfish
- C) Wheat
- D) Rice
- Answer: D) Rice

Personal Hygiene

3. When should food employees wash their hands?

- A) Before eating
- B) After using the restroom
- C) When switching tasks
- D) All of the above
- Answer: D) All of the above

4. What is the minimum time for washing hands with soap?

- A) 5 seconds
- B) 10 seconds
- C) 20 seconds
- D) 30 seconds
- Answer: C) 20 seconds

Food Safety Regulations

5. Which organization is responsible for regulating food safety in the United States?

- A) Food and Drug Administration (FDA)
- B) United States Department of Agriculture (USDA)
- C) Centers for Disease Control and Prevention (CDC)
- D) All of the above
- Answer: D) All of the above

6. What is the purpose of the Hazard Analysis Critical Control Point (HACCP) system?

- A) To improve food taste
- B) To identify and control food safety hazards
- C) To increase food production
- D) To reduce labor costs

- Answer: B) To identify and control food safety hazards

Safe Food Handling Practices

7. What is the proper way to thaw food?

- A) At room temperature
- B) In hot water
- C) In the refrigerator
- D) In a microwave
- Answer: C) In the refrigerator

8. What is the danger zone temperature range for food?

- A) 0°F to 32°F
- B) 32°F to 41°F
- C) 41°F to 135°F
- D) 135°F to 165°F
- Answer: C) 41°F to 135°F

Temperature Control

9. At what minimum internal temperature should poultry be cooked?

- A) 145°F
- B) 155°F
- C) 165°F
- D) 180°F
- Answer: C) 165°F

10. What is the correct method for checking the temperature of food?

- A) Use a thermometer designed for the specific food type
- B) Use a regular kitchen thermometer
- C) Use your hand to feel the temperature
- D) All of the above
- Answer: A) Use a thermometer designed for the specific food type

Study Tips for the ServSafe Manager Test

Preparing for the ServSafe Manager Test requires a strategic approach. Here are several study tips that can help candidates succeed:

1. Review the ServSafe Manager Book: The official ServSafe Manager book is an essential study tool. Make sure to read through all chapters thoroughly.
2. Take Practice Tests: Many online resources offer practice tests that mimic the structure and content of the actual exam. This is a great way to identify areas where you may need additional study.

3. Join a Study Group: Collaborating with others can provide motivation and enhance understanding of complex topics. Consider forming a study group with colleagues or friends.
4. Use Flashcards: Create flashcards for key terms and concepts. This is an effective way to reinforce knowledge and improve recall.
5. Attend a ServSafe Class: Many organizations offer classes that cover the ServSafe Manager content. These classes provide an interactive environment and often include practice exams.
6. Focus on Weak Areas: Identify which topics you are less confident in and devote extra time to studying those areas.
7. Understand the Regulations: Familiarize yourself with local and federal food safety regulations to ensure comprehensive knowledge.

Conclusion

Preparing for the ServSafe Manager Test 90 questions and answers can be a daunting task, but with the right resources and study strategies, candidates can enhance their knowledge of food safety practices and increase their chances of passing the exam. By understanding the test format, familiarizing oneself with sample questions, and utilizing effective study methods, aspiring food service managers can achieve their certification and contribute to a safer food service environment. Whether you are a seasoned manager or new to the field, investing time in preparation will pay off in the long run, ensuring that food safety standards are met and maintained.

Frequently Asked Questions

What is the purpose of the ServSafe Manager Test?

The ServSafe Manager Test is designed to assess a manager's knowledge of food safety practices, ensuring they can effectively manage food safety operations in a food service establishment.

How many questions are on the ServSafe Manager Test?

The ServSafe Manager Test consists of 90 questions.

What topics are covered in the ServSafe Manager Test?

The test covers topics such as foodborne illnesses, personal hygiene, safe food handling, cleaning and sanitization, and food safety regulations.

What is the passing score for the ServSafe Manager Test?

The passing score for the ServSafe Manager Test is typically 75% or higher, which means you need to answer at least 75 questions correctly.

How often should a ServSafe Manager certification be renewed?

ServSafe Manager certification should be renewed every five years to ensure that managers stay updated on food safety practices and regulations.

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