

Servsafe Manager Test Answers 2021

ServSafe Manager Practice Exam 2021 (GRADED A) Questions and Answers (100% Verified)

Which unused items may be re-served to another customer?

✓ Prepackaged items such as soup crackers.

What is NOT considered a safe way to thaw frozen meat?

✓ Under hot running water.

How should a cloth used for wet-wiping be stored?

✓ In a bucket of sanitizing solution.

Where should the scoop for the ice machine be stored between uses?

✓ In a protected and designated location.

Which symptom must be reported to your regulatory authority when it afflicts a food handler?

✓ Jaundice.

What is a thermocouple?

✓ A metal probed thermometer.

What is an acceptable method for cooling hot TCS food before storage?

✓ In an ice water bath.

Why must ground meats be cooked to a higher temperature than whole cuts of meat?

✓ More pathogens reside on the outside of meat and grinding redistributes the pathogens throughout the meat.

If a TCS food will be hot held for service, what is the minimum internal temperature that this food must maintain while being held?

✓ 135° F

Raw ground beef and pork should be cooked to an internal temperature of 155° F for how many seconds before serving?

✓ 17 seconds.

A food handler has a wound or a boil on their hand or wrist. What is an appropriate course of action?

✓ Wear an impermeable bandage and cover with a single-use glove.

What is the FIFO method (first-in, first-out)?

✓ Storing food items so that the oldest is used first.

What symptom is most commonly associated with foodborne illness?

ServSafe manager test answers 2021 are crucial for food service professionals seeking certification in food safety management. The ServSafe program, developed by the National Restaurant Association, provides training and resources to help food service workers understand safe food handling practices. This article will explore the significance of the ServSafe Manager Test, the types of topics it covers, answers to common questions, and tips for preparation.

Understanding the ServSafe Manager Test

The ServSafe Manager Test is a certification exam that assesses a food manager's knowledge of food safety. This test is essential for anyone aspiring to manage a food service establishment, as it ensures that they are equipped with the necessary knowledge to keep food safe and prevent contamination.

Importance of Food Safety

Food safety is paramount in the food service industry. Understanding the principles of food safety can prevent foodborne illnesses, which can have severe consequences for both customers and businesses. The ServSafe Manager Test aims to:

1. Educate food service managers about food safety practices.
2. Ensure compliance with local health codes.
3. Reduce the risk of foodborne illnesses in restaurants and other food establishments.

Structure of the Test

The ServSafe Manager Test consists of multiple-choice questions that cover various topics related to food safety. The test typically includes:

- Food Safety Regulations: Understanding local and federal food safety laws.
- Foodborne Illnesses: Identifying common pathogens and their sources.
- Personal Hygiene: Best practices for personal cleanliness and hygiene in food preparation.
- Time and Temperature Control: Knowledge about the danger zone and safe cooking temperatures.
- Cross-Contamination Prevention: Strategies for avoiding contamination between raw and cooked foods.
- Cleaning and Sanitizing: Effective methods for cleaning and sanitizing food contact surfaces.

Common Topics Covered in the Test

To prepare for the ServSafe Manager Test, it's essential to understand the key topics that will be covered. Below is a list of common subjects:

1. Food Safety Basics

- Importance of food safety.
- Understanding foodborne illnesses and their prevention.

2. Personal Hygiene

- Handwashing techniques.
- When to wash hands.
- Proper attire for food handlers.

3. Contamination Prevention

- Types of contamination: biological, chemical, and physical.
- Procedures to prevent cross-contamination.

4. Food Storage and Handling

- Safe temperatures for food storage.
- FIFO (First In, First Out) method for inventory management.

5. Cooking Temperatures

- Minimum internal cooking temperatures for various foods.
- Cooling and reheating procedures.

6. Cleaning and Sanitizing

- Differences between cleaning and sanitizing.
- Proper use of chemical sanitizers and test strips.

7. Pest Management

- Identification of common pests in food service.
- Preventive measures against pest infestations.

Frequently Asked Questions about the ServSafe Manager Test

Here are some common questions candidates have about the ServSafe Manager Test:

1. What is the passing score for the ServSafe Manager Test?

The passing score for the ServSafe Manager Test is typically 75%. This means that candidates must correctly answer at least 75 out of 100 questions to obtain certification.

2. How long is the ServSafe Manager Test?

The test usually lasts about two hours. Candidates should be sure to manage their time effectively to ensure they can complete all questions within the allotted time.

3. How often do I need to renew my ServSafe certification?

ServSafe certification is valid for five years. After this period, food managers must retake the exam to maintain their certification.

4. Can I take the ServSafe Manager Test online?

Yes, the ServSafe Manager Test can be taken online through the official ServSafe website.

Candidates must complete a training course before taking the exam.

Preparation Tips for the ServSafe Manager Test

Preparing for the ServSafe Manager Test can be daunting, but with the right strategies, candidates can increase their chances of success. Here are some effective preparation tips:

1. Study the ServSafe Manager Book

The ServSafe Manager book is the primary study resource for the exam. It covers all the topics in detail and includes practice questions. Candidates should read through the book thoroughly and take notes on key concepts.

2. Take Practice Tests

Practice tests are an excellent way to familiarize yourself with the exam format and question types. Many online resources and study guides offer practice exams that simulate the actual test environment.

3. Attend a Training Course

Consider enrolling in a ServSafe training course, either in-person or online. These courses provide structured learning and the opportunity to ask questions and interact with instructors.

4. Join Study Groups

Joining a study group can be beneficial for collaborative learning. Discussing topics with peers can help reinforce your understanding and provide different perspectives on food safety practices.

5. Focus on Key Topics

Prioritize studying the key topics that are frequently tested, such as foodborne illnesses, personal hygiene, and time-temperature control. Understanding these areas well can significantly improve your chances of passing the exam.

6. Use Flashcards

Flashcards are an effective tool for memorizing important terms and concepts. Create flashcards for key definitions, food safety practices, and pathogens to reinforce your knowledge.

Conclusion

In conclusion, understanding ServSafe manager test answers 2021 is essential for anyone looking to obtain their food safety management certification. The ServSafe Manager Test is a vital component of ensuring food safety in the restaurant industry. By studying the key topics, utilizing available resources, and preparing effectively, candidates can confidently approach the exam and enhance their knowledge of food safety practices. Remember, food safety is not just about passing a test; it is about protecting the health of consumers and maintaining the integrity of the food service industry.

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 and ensure they can effectively manage food safety in a restaurant or food service operation.

What are the main topics covered in the ServSafe Manager Test?

The test covers topics such as foodborne illnesses, safe food handling practices, food storage, personal hygiene, cleaning and sanitation, and pest management.

How many questions are on the ServSafe Manager Test?

The ServSafe Manager Test typically consists of 90 questions, which include multiple-choice and true/false questions.

What is the passing score for the ServSafe Manager Test?

The passing score for the ServSafe Manager Test is 75%, which means a candidate must answer at least 75 out of 90 questions correctly.

How often do you need to re-certify after passing the ServSafe Manager Test?

Certification from the ServSafe Manager Test is valid for five years, after which individuals must retake the test to maintain their certification.

Are there any online resources available for studying for the ServSafe Manager Test?

Yes, there are several online resources available, including practice tests, study guides, and video tutorials that can help candidates prepare for the ServSafe Manager Test.

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