

# Servsafe Practice Test 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 practice test 2021** is an essential tool for anyone preparing to take the ServSafe Food Protection Manager Certification Exam. As the food industry continues to evolve, understanding safe food handling practices is critical for ensuring public health and safety. In this article, we will delve into the importance of the ServSafe certification, provide insights into the practice tests available for 2021, discuss key topics covered in the exam, and offer tips for effective exam preparation.

## Understanding ServSafe Certification

The ServSafe program, developed by the National Restaurant Association, is a widely recognized food safety certification that educates food service employees about safe food handling practices. This certification

is crucial for anyone working in the food service industry, including restaurant managers, chefs, and food handlers.

## **Why is ServSafe Certification Important?**

1. **Compliance with Laws and Regulations:** Many states require food service establishments to have a certified food protection manager. Obtaining this certification ensures compliance with local health department regulations.
2. **Enhancing Food Safety:** The ServSafe program educates individuals on preventing foodborne illnesses, which is vital for protecting customers and maintaining a positive reputation for businesses.
3. **Career Advancement:** Holding a ServSafe certification can enhance job prospects and open up opportunities for advancement within the food service industry.
4. **Building Consumer Trust:** Customers are more likely to choose establishments that demonstrate a commitment to food safety by employing certified managers.

## **Overview of the ServSafe Exam**

The ServSafe Food Protection Manager Certification Exam consists of 90 multiple-choice questions. Candidates are given 120 minutes to complete the exam. To pass, a score of at least 75% is required. The exam covers a range of topics related to food safety, including:

- Foodborne illnesses and prevention
- Safe food handling practices
- Personal hygiene
- Cleaning and sanitizing
- Food storage and temperature control

## **Importance of Practice Tests**

Taking a practice test is an invaluable step in preparing for the ServSafe certification exam. Practice tests help candidates familiarize themselves with the format of the actual exam and assess their knowledge of key topics. Here are several reasons why practice tests are beneficial:

- **Identifying Knowledge Gaps:** Practice tests can reveal areas where a candidate may need to focus their study efforts.
- **Building Confidence:** Familiarity with the exam format and question types can reduce anxiety and build confidence on test day.
- **Improving Time Management:** Practicing under timed conditions helps candidates learn to manage their

time effectively during the actual exam.

## **ServSafe Practice Test 2021 Resources**

Several resources are available for those looking to take a ServSafe practice test in 2021. Here are some of the most helpful ones:

### **Official ServSafe Website**

The official ServSafe website offers various study materials, including practice tests. These resources are designed to align closely with the actual exam content, making them a reliable choice for preparation.

### **Online Learning Platforms**

Several online learning platforms provide practice tests and study guides for the ServSafe exam. Some popular options include:

- Quizlet: This platform offers user-generated flashcards and practice quizzes that cover key topics in food safety.
- Study.com: This website provides comprehensive courses along with practice exams tailored to the ServSafe certification.

### **Books and Study Guides**

Many authors have published study guides specifically for the ServSafe exam. These books often include practice questions, detailed explanations, and tips for studying effectively. Some recommended titles include:

- "ServSafe Manager Book" by the National Restaurant Association
- "ServSafe Coursebook" by the National Restaurant Association

## **Key Topics to Study for the Exam**

To maximize success on the ServSafe certification exam, candidates should focus on several key topics.

Below are essential areas to review:

## **Foodborne Illnesses**

Understanding the most common foodborne illnesses is critical. Candidates should learn about:

- The causes of foodborne illnesses (biological, chemical, and physical hazards)
- Symptoms associated with various illnesses
- Prevention strategies to minimize risks

## **Personal Hygiene**

Personal hygiene practices play a crucial role in food safety. Important concepts to study include:

- Proper handwashing techniques
- Guidelines for employee health and hygiene
- The importance of wearing appropriate clothing and hair restraints

## **Cleaning and Sanitizing**

Candidates should be familiar with proper cleaning and sanitizing procedures, including:

- The difference between cleaning and sanitizing
- Recommended cleaning agents and sanitizers
- Steps for effective cleaning and sanitizing of food contact surfaces

## **Food Storage and Temperature Control**

Proper food storage and temperature control are vital to preventing foodborne illnesses. Key points to focus on include:

- Recommended storage temperatures for various food items
- The importance of FIFO (first in, first out) inventory management
- Safe thawing methods for frozen foods

# Tips for Effective Exam Preparation

To enhance your chances of passing the ServSafe certification exam, consider the following tips:

1. **Create a Study Schedule:** Allocate specific times each day to study different topics. Consistency is key to retaining information.
2. **Use Multiple Study Resources:** Combine various study materials, such as books, online courses, and practice tests, to reinforce learning.
3. **Join a Study Group:** Collaborating with others preparing for the exam can provide motivation and allow for knowledge sharing.
4. **Take Breaks:** It's essential to give your brain time to rest and process information. Regular breaks can improve focus and retention.
5. **Simulate Test Conditions:** When taking practice tests, mimic the conditions of the actual exam by timing yourself and minimizing distractions.

## Conclusion

In summary, the **ServSafe practice test 2021** is a critical component of preparing for the ServSafe Food Protection Manager Certification Exam. By understanding the importance of certification, utilizing available practice tests, focusing on key study topics, and employing effective study strategies, candidates can significantly increase their chances of success. With thorough preparation, aspiring food service professionals can confidently take the exam and contribute to safe food handling practices in their workplaces.

## Frequently Asked Questions

### What is the purpose of the ServSafe practice test?

The ServSafe practice test is designed to help individuals prepare for the ServSafe certification exam by assessing their knowledge of food safety practices.

### How can I access the ServSafe practice test for 2021?

The ServSafe practice test can be accessed through the official ServSafe website or through authorized training providers that offer online or in-person practice tests.

### What topics are covered in the ServSafe practice test?

The practice test covers topics such as foodborne illnesses, safe food handling, sanitation, personal hygiene,

and food storage practices.

## **Is the ServSafe practice test updated annually?**

Yes, the ServSafe practice test is updated regularly to reflect current food safety guidelines and practices, including changes made in 2021.

## **What format does the ServSafe practice test take?**

The ServSafe practice test typically consists of multiple-choice questions that simulate the format of the actual ServSafe certification exam.

## **How many questions are on the ServSafe practice test?**

The ServSafe practice test usually contains around 40-50 questions, depending on the specific version of the test.

## **Can I take the ServSafe practice test for free?**

Some platforms may offer free samples or portions of the ServSafe practice test, but the complete practice tests often require a fee.

## **How should I prepare for the ServSafe practice test?**

To prepare for the ServSafe practice test, you should study the ServSafe Manager Book, take online courses, and use available practice tests to assess your knowledge.

## **What is the passing score for the ServSafe certification exam?**

To pass the ServSafe certification exam, you typically need to achieve a score of 75% or higher.

## **Are there any benefits to taking the ServSafe practice test?**

Yes, taking the ServSafe practice test helps identify knowledge gaps, boosts confidence, and increases the chances of passing the actual certification exam.

Find other PDF article:

<https://soc.up.edu.ph/08-print/files?trackid=qxr88-9738&title=auditory-discrimination-goals-speech-therapy.pdf>

## **Servsafe Practice Test 2021**

### ServSafe® - Food Handler, Manager and Responsible Alcohol ...

ServSafe Benefits is an affordable subscription that includes unlimited 24/7 virtual doctor visits, prescription savings, a career development learning library – and discounts on travel, ...

### **Log In/Create Account | ServSafe**

Report a website accessibility issues©2021 National Restaurant Association Educational Foundation. All rights reserved.

### ServSafe® - Get Your Certificate

The ServSafe Food Handler program is comprehensive and provides training on the following Intended Learning Outcomes: Basic Food Safety, Personal Hygiene, Cross-Contamination ...

### **ServSafe Food Handler**

The ServSafe Food Handler online assessment does not require a proctor, so you can take that exam by yourself. For the classroom/print version food handler assessment an instructor must ...

### ServSafe® - Manager

ServSafe is administered by the National Restaurant Association. We understand the importance of our program in teaching and certifying responsible food service measures.

### *SERVSAFE® SEARCH CERTIFICATES*

ServSafe International Help Documents View child documents of ServSafe International Help Documents ServSafe International Help Documents Back to parent document

### **ServSafe® Product Details**

Updated with the 2022 FDA Food Code changes, this entirely online course and exam bundle will give you everything you need to prepare for and take the ServSafe Manager exam to earn you ...

### **SERVSAFE® SEARCH CERTIFICATES**

Home / SERVSAFE® SEARCH CERTIFICATESLast Name

### *Practice Tests and Answer Keys Diagnostic Test - ServSafe*

Three weeks before class, you should send all learners a packet of information that contains the following: • ServSafe Manager Book 6th Edition updated with the 2013 FDA Food Code • 80 ...

### *ServSafe® Products List*

ServSafe Food Handler Employee Training Online, San Diego County, 6th Edition 6th Edition Online Course and Exam (English, Spanish, simplified Chinese, Korean, and Vietnamese) - ...

### *ServSafe® - Food Handler, Manager and Responsible Alcohol ...*

ServSafe Benefits is an affordable subscription that includes unlimited 24/7 virtual doctor visits, prescription savings, a career development learning library – and discounts on travel, ...

### Log In/Create Account | ServSafe

Report a website accessibility issues©2021 National Restaurant Association Educational Foundation. All rights reserved.

### ServSafe® - Get Your Certificate

The ServSafe Food Handler program is comprehensive and provides training on the following Intended Learning Outcomes: Basic Food Safety, Personal Hygiene, Cross-Contamination and ...

### ServSafe Food Handler

The ServSafe Food Handler online assessment does not require a proctor, so you can take that exam by yourself. For the classroom/print version food handler assessment an instructor must ...

### *ServSafe® - Manager*

ServSafe is administered by the National Restaurant Association. We understand the importance of our program in teaching and certifying responsible food service measures.

### **SERVSAFE® SEARCH CERTIFICATES**

ServSafe International Help Documents View child documents of ServSafe International Help Documents ServSafe International Help Documents Back to parent document

### ServSafe® Product Details

Updated with the 2022 FDA Food Code changes, this entirely online course and exam bundle will give you everything you need to prepare for and take the ServSafe Manager exam to earn you ...

### **SERVSAFE® SEARCH CERTIFICATES**

Home / SERVSAFE® SEARCH CERTIFICATESLast Name

### Practice Tests and Answer Keys Diagnostic Test - ServSafe

Three weeks before class, you should send all learners a packet of information that contains the following: • ServSafe Manager Book 6th Edition updated with the 2013 FDA Food Code • 80 ...

### *ServSafe® Products List*

ServSafe Food Handler Employee Training Online, San Diego County, 6th Edition 6th Edition Online Course and Exam (English, Spanish, simplified Chinese, Korean, and Vietnamese) - SSECT6SD

Prepare for your ServSafe certification with our comprehensive ServSafe practice test 2021. Boost your confidence and knowledge today! Learn more now!

[Back to Home](#)