

## ServSafe Food Manager Practice Exam

- Using food coloring to make ground beef appear fresher is
  - Not allowed by the CDC
  - Not allowed by the regulatory authority
  - Allowed with a retail food license
  - Allowed if a HACCP plan is in place
- Freezing food keeps it safe because freezing
  - Allows food to be stored for several years
  - Destroys chemical contaminants in food
  - Provides an easy way to transport raw food
  - Slows the growth of pathogens in food
- Later in the shift a food handler complains about a sore throat and fever. What should the manager do with the food that the food handler prepared earlier in the day?
  - Serve it
  - Throw it out
  - Freeze it
  - Donate it
- Fresh fruits and vegetables must be washed
  - After being cut
  - Before being cut
  - In sanitizing solution
  - If they are organic
- Food that has NOT been honestly presented must be
  - Thrown out
  - Re-labeled
  - Repurposed
  - Frozen
- What agency is responsible for inspecting meat, poultry, egg, fruits and vegetables that are shipped across state lines?
  - FDA
  - USDA
  - CDC
  - NSF
- Food handler may wear fingernail polish or artificial nails if they
  - Wash hands frequently
  - Wear intact gloves in good repair
  - Clean and trim nails daily
  - Work with ready to eat food only
- Tabletop foodservice equipment on legs should have a space between the base of the equipment and the tabletop of at least
  - 2 in
  - 3 in
  - 4 in

- d) 8 in
9. One of the major food allergens is
- a) Latex
  - b) Tomatoes
  - c) Soybeans
  - d) Corn oil
10. Floor coving is used to
- a) Reduce sharp corners on hard-to-clean floors
  - b) Eliminate the risk of slips and falls
  - c) Increase the resiliency of hard surface flooring
  - d) Improve noise reduction capabilities
11. Tuna salad in a cooler must be held at or below an internal temperature of
- a) 32F
  - b) 41F
  - c) 45F
  - d) 70F
12. Which is a TCS Food
- a) Packets of mayonnaise
  - b) Alfalfa sprouts
  - c) Canned tomatoes
  - d) Iced tea
13. To which minimum internal temperature should gravy be reheated in a microwave?
- a) 70F
  - b) 135F
  - c) 165F
  - d) 180F
14. Which is most likely to be contaminated with the virus that caused hepatitis A?
- a) Cooked long grain rice
  - b) Garlic mashed potatoes
  - c) Rare cooked hamburger
  - d) Raw oysters on the half shell
15. Game animals received for sale in an operation should be
- a) Purchased before being field dressed
  - b) Free from parasites such as fleas and ticks
  - c) Legally hunted while in season
  - d) Commercially raised for food
16. Ready-to-eat food should be thrown out if it has been
- a) Stored in the cooler for 3 days
  - b) In the temperature danger zone for 2 hours
  - c) Hot-held at a temperature of 135F
  - d) Handled by sick food handlers who are later excluded

17. The temperature of vegetable beef soup held on a steam table is checked and recorded in a log every 2 hours. When the temperatures falls below 135F, the cook tells the manager and then reheats the soup to 165F for 15 seconds. What was the corrective action taken?
- Checking the soup's temperature every 2 hours
  - Recording the soup's temperature in a log
  - Telling the manager that the soup's temperature had fallen below 135F
  - Reheating the soup to 165F for 15 seconds
18. Food contamination is most likely to happen when food handlers
- Chew tobacco
  - Conduct training
  - Talk to other food handlers
  - Listen to the radio
19. During on-the-job training, a manager discovers that a food handler is handling raw and then cooked poultry without changing gloves. What should the manager do?
- Direct the food handler to put on a new pair of gloves and finish preparing the poultry
  - Discipline the food handler immediately and stop the service of poultry for the day
  - Stop the preparation of poultry until all the food prep surfaces can be cleaned
  - Throw out the cooked poultry and reinforce correct food handling
20. Which food was correctly cooled?
- A large pot of soup that was divided into smaller pans and cooled at room temperature for 8 hours
  - Beans that did not cool to 70F within 2 hours, but were reheated to 145F for 15 seconds within 2 hours and then cooled correctly
  - Cooked poultry that cooled from 135F to 70F within 2 hours and from 70F to 41F within an additional 4 hours
  - A roast that cooled from 135F to 70F within 4 hours and from 70F to 41F within an additional 6 hours
21. Previously cooked food that was hot held for service must be reheated to which minimum internal temperature for at least 15 seconds?
- 125F
  - 135F
  - 155F
  - 165F
22. Cooked vegetable should be
- Held at room temperature
  - Held at 135F or higher
  - Cooked at 125F or higher if they are to be held for later service
  - Blanched in boiling water before serving
23. Food handlers were told about a special preparation requested by a customer with a food allergy. However, a small amount of the restricted food came in contact with the meal. Which action should be taken?
- Remove the portion that came in contact with the restricted food
  - Serve the meal because only a small amount of food was affected
  - Set the dish aside so that it will not be served and then inform management

- d) Place the dish under a heat lamp before serving to kill the allergens.
24. Which item is a food handler permitted to wear on hands and arms?
- a) Medical alert bracelet
  - b) Gold and diamond ring
  - c) Short, unpolished artificial fingernails
  - d) Plain metal band ring
25. What is the minimum internal cooking temperature for raw eggs prepared for immediate service?
- a) 135F
  - b) 145F
  - c) 155F
  - d) 165F
26. Fresh beef must be received at or below
- a) 32F
  - b) 41F
  - c) 45F
  - d) 50F
27. An operation must obtain a variance from the regulatory authority before
- a) Packaging food for take-out customers
  - b) Shipping from between states
  - c) Smoking food for flavor enhancement
  - d) Curing food
28. The cook puts refrigerated lasagna into the steam table at 9:00am for service at noon. This practice is incorrect because the
- a) Steam table is to be used for holding correctly heated food
  - b) Food should be cooked to at least 120F before being put into the steam table
  - c) Lasagna will burn if left for 3 hours in the steam table
  - d) Temperature of the food was not taken before being put into the steam table
29. Food handlers should be excluded from the prep area when they are experiencing which symptom?
- a) Vertigo
  - b) Vomiting
  - c) Warts
  - d) Nausea
30. The first step in a HACCP plan is to
- a) Develop monitoring procedures
  - b) Establish critical control points
  - c) Determine critical limits
  - d) Identify hazards
31. Shucked shellfish can be removed from their original container for display when the shell stock tag is retained for how many days?
- a) 30
  - b) 90
  - c) 60

- d) 120
32. Which type of contaminant is a bone in a fish fillet?
- a) Chemical
  - b) Physical
  - c) Conventional
  - d) Biological
33. Which item can be re-served to customers?
- a) Uncovered condiments
  - b) Unopened prepackaged food
  - c) Uneaten bread
  - d) Uneaten garnish
34. The minimum water temperature when sanitizing utensils using hot water is
- a) 171F
  - b) 110F
  - c) 165F
  - d) 150F
35. When prepping food it is acceptable for food handlers to wear
- a) Bracelets
  - b) Open-toe shoes
  - c) Hats
  - d) Shorts
36. The water temperature in the wash sink of a three-compartment sink must be at least
- a) 110F
  - b) 125F
  - c) 150F
  - d) 165F
37. The agency responsible for inspecting operations that ship food to other state is the
- a) FDA
  - b) NSF
  - c) CDC
  - d) EPA
38. When raw sewage backs up onto the floor of the kitchen, the operation must
- a) Section off the area where waste has spilled and continue service
  - b) Immediately close the operation, correct the problem, and thoroughly clean the facility
  - c) Notify the water department and close the restrooms until corrections are made
  - d) Correct the problem by the end of the shift and hire a professional to clean the waste
39. What should a cook do when prepping foods such as Caesar Salad dressing or mayonnaise for highly susceptible populations?
- a) Clean all equipment used to prepare eggs
  - b) Substitute pasteurized eggs for raw eggs
  - c) Thoroughly clean the egg shells
  - d) Leave food on the counter until it is ready to be mixed
40. The ambient air thermometer in a walk-in cooler must be located
- a) In the coolest part of the unit

- b) In the warmest part of the unit
  - c) Near the center of the unit
  - d) Neat the compressor of the unit
41. Staff exposure to hepatitis A must be reported to regulatory authorities within how many days?
- a) 30
  - b) 60
  - c) 90
  - d) 120
42. Fruits and vegetables that are cooked for hot holding must be cooked to a minimum internal temperature of
- a) 135F
  - b) 140F
  - c) 145F
  - d) 150F
43. When the water supply has been disrupted due to a natural disaster, an acceptable alternative is
- a) Buying commercially bottled drinking water
  - b) Sanitizing water with a 50-50 mixture of bleach
  - c) Securing water from a private well tested every 2 years
  - d) Using clean water from the air conditioning system
44. What food item can be re-served to customers?
- a) Oysters purchased from a local fishing dock
  - b) Crackers in an unopened original packaging
  - c) Ready-to-eat food in a swollen package
  - d) Previously served, unwrapped sandwiches
45. The risk of foodborne illness caused by parasites can be reduced by
- a) Purchasing fish and produce from an approved supplier
  - b) Throwing out all dented cans or cans without labels
  - c) Adding acid to food to kill the parasites
  - d) Establishing an integrated pest management program
46. An operation is serving oysters on the half shell. The operation must provide consumers with a
- a) Disclosure of raw ingredients
  - b) Caloric value of ingredients
  - c) Detailed description of ingredients
  - d) Sodium content of ingredients
47. Recommendations for foodservice regulations are issued at the federal level through the
- a) State health code
  - b) FDA Food Code
  - c) HACCP guidelines
  - d) OSHA standards
48. A food handler should be excluded from the operation if he or she is diagnosed with
- a) Diabetes mellitus
  - b) Hepatitis A
  - c) A sore throat
  - d) A high-risk pregnancy

49. The manager must notify the regulatory authority if an employee comes to work with an illness caused by
- Influenza type A
  - Listeria monocytogenes
  - Shigella spp.
  - Staphylococcus aureus
50. A hand washing sink shall be equipped to provide hot water at a temperature of
- 165F
  - 90F
  - 120F
  - 100F
51. An operation that serves raw oysters on the half shell can best ensure safety by
- Purchasing oysters from the nearest dealer
  - Refrigerating the oysters after receiving them
  - Purchasing oysters from an approved supplier
  - Rinsing the oysters in warm water
52. Which food item can be received at a temperature of 45F or lower?
- Fresh fish
  - Fresh poultry
  - Shell egg
  - Frozen cod fillets
53. Equipment approved for use in the prep area should have a seal of approval from which of the following?
- FDA
  - USDA
  - NSF
  - HACCP
54. Floor-mounted equipment that is not easily moveable must be mounted at least how far off of the floor?
- 2 in
  - 4 in
  - 6 in
  - 8 in
55. When should food handlers use hand antiseptics?
- Instead of washing hands
  - Before washing hands
  - After washing hands
  - After putting on gloves
56. Chemical that can only be used by licensed pest control operators are considered
- Single-use liquids
  - Household-strength insecticides
  - Non-toxic insect sprays
  - Restricted-use pesticides

57. A TCS type of food that is cooked, cooled, and then reheated for hot holding must be reheated so that all parts of the food reach a temperature of 165F for how many seconds?
- a) 15
  - b) 10
  - c) 45
  - d) 20
58. When prepping food, a food handler should not wear which item?
- a) An apron
  - b) A hair restraint
  - c) A medical alert bracelet
  - d) Single-use gloves
59. Single-service items must be received
- a) In undamaged original packaging
  - b) On separate delivery trucks from those carrying food
  - c) Separate from food items
  - d) If minor damage is apparent on the packaging
60. A food handler would use an infrared thermometer to measure the temperature of which piece of equipment?
- a) Broiler
  - b) Deep fryer
  - c) Flat grill
  - d) Oven
61. After cooking TCS food in the microwave to a minimum internal temperature of 165F for 15 seconds, which step should be taken next?
- a) Allow food to stand covered for 2 minutes after cooking to obtain an even temperature
  - b) Remove food from the microwave and allow it to stand uncovered for 3 minute to obtain an even temperature
  - c) Serve food immediately after removal from the microwave to maintain its temperature
  - d) Place food in a serving container immediately after removal from the microwave to maintain its temperature
62. Which would require single-use gloves?
- a) Bussing tables and buffet line
  - b) Handling ready-to-eat foods
  - c) Mixing sanitizer solution in sink
  - d) Washing whole fruits and vegetables
63. A server uses a copper pitcher to serve margaritas, and several guests get sick. The most likely cause of the illness is that the
- a) Mixture of fruit and alcohol caused the guests to become intoxicated and have severe headaches
  - b) Acidity of the beverage caused the copper to leach, resulting in chemical contamination
  - c) Server failed to provide food as an alternative to reduce the effects of the alcohol
  - d) Fruit and copper caused a biological reaction, resulting in pathogenic illness



Answer Key:

1	B
2	D
3	B
4	B
5	A
6	B
7	B
8	C
9	C
10	A
11	B
12	B
13	C
14	D
15	D
16	D
17	D

18	A
19	D
20	C
21	D
22	B
23	C
24	D
25	B
26	B
27	D
28	A
29	B
30	D
31	B
32	B
33	B
34	A

35	C
36	A
37	A
38	B
39	B
40	B
41	A
42	A
43	A
44	B
45	A
46	A
47	A
48	B
49	C
50	D
51	C

52	C
53	C
54	C
55	C
56	D
57	A
58	C
59	A
60	C
61	A
62	B
63	b