

ServSafe Manager Practice Test

90 questions with a full answer key · free PDF · foodsafeprep.com

This is a full-length mock paper written in the shape of the ServSafe Manager exam: 90 multiple-choice items, four options each, one best answer.

How to sit it properly

- **Time yourself for 90 minutes.** That is the real pacing — about a minute a question, with room to check your work.
- **Closed book.** The exam is closed book, so practising open-book trains the wrong habit.
- **Answer every question.** There is no penalty for a wrong answer and an unanswered question is simply wrong.
- **Mark your score out of 80, not 90.** Ten of the real paper's items are unscored pilot questions; the pass mark applies to the scored ones. Here, all 90 are scored, so treat 63/90 as the equivalent of a comfortable pass.
- **Write down your misses by topic, not by number.** The topics you miss twice are the only revision list that matters.

These questions are original, written against the FDA Food Code and the published exam blueprint. They are not past exam questions and are not reproduced from any official paper.

Questions 1–90

1. A deli slicer is being installed on a prep counter. What is the minimum clearance its legs must leave under the unit?

- A. 1 inch (3 cm)
- B. 2 inches (5 cm)
- C. 4 inches (10 cm)
- D. 6 inches (15 cm)

2. A receiving clerk opens a case of produce and finds signs of pests. What is the correct action?

- A. Notify the chef and accept it.
- B. Remove the affected items and accept the rest.
- C. Refuse the entire shipment.
- D. Store it outside until a manager can inspect it.

3. Under the Food Code, who is allowed to apply pesticides inside a foodservice operation?

- A. A licensed pest control operator
- B. The manager on duty
- C. Any trained employee
- D. The dishwasher

4. What kind of water must be supplied to a handwashing sink?

- A. Warm only
- B. Cold only
- C. Potable
- D. Fluoridated

5. A hose is left with its end submerged in a mop bucket while the tap runs. What has just been created?

- A. A cross-connection
- B. An air gap
- C. A backflow preventer
- D. A vacuum breaker

6. A handwashing station has warm water, soap and paper towels. Which item is still missing?

- A. A waste container
- B. A second timer
- C. A clock
- D. Gloves

7. What must a master cleaning schedule specify?

- A. What is cleaned and when
- B. What is cleaned, when, and by whom
- C. What is cleaned, when, by whom, and how
- D. What is cleaned, when, by whom, how, and why

8. Which pair of qualities matters most in flooring, wall and ceiling materials?

- A. Absorbent and durable
- B. Hard and durable
- C. Porous and durable
- D. Smooth and durable

9. What device prevents backflow at a sink?

- A. An air gap
- B. A vacuum assist
- C. An overflow drain
- D. A touchless faucet

10. What is the correct way to stop grease and condensation building up on walls and ceilings?

- A. A garbage disposal
- B. Better lighting
- C. More sanitising
- D. Working ventilation

11. Before carrying a full bin bag out to the dumpster, a cook sets it down on a prep table to knot it. What was wrong with that?

- A. Waiting until the bin was full
- B. Using the dumpster
- C. Setting the bag on the prep table
- D. Tying the bag shut

12. Where should garbage containers be cleaned?

- A. Away from food and utensils
- B. Beside the prep area
- C. In the dishwashing area
- D. In the dry storage room

13. When must a food-contact surface be cleaned and sanitised?

- A. Before switching to a different type of food
- B. Once every six hours
- C. Whenever the handler changes gloves
- D. At the end of the shift

14. A dish machine sanitises with heat. What is the minimum final rinse temperature?

- A. 152 degrees F (67 degrees C)
- B. 180 degrees F (82 degrees C)
- C. 192 degrees F (89 degrees C)
- D. 200 degrees F (93 degrees C)

15. A prep table has already been scraped and washed. What comes third?

- A. Sanitising
- B. Air-drying
- C. Rinsing
- D. Re-washing

16. Dishes are going into a three-compartment sink. Which step comes first?

- A. Air-drying the items
- B. Washing the items in detergent
- C. Immersing the items in sanitiser
- D. Scraping, rinsing or soaking the items

17. Which of these must be both cleaned and sanitised?

- A. Walls
- B. Cutting boards
- C. Storage shelves
- D. Garbage bins

18. Which item never needs to be sanitised?

- A. Plates
- B. Knives
- C. Walls
- D. Tongs

19. A busser decants cleaner into a smaller bottle for easier use. What must happen next?

- A. Label the bottle with what is in it.
- B. Read the safety data sheet first.
- C. Use a new wiping cloth.
- D. Note on the original container that some was decanted.

20. How should a mop be stored between uses?

- A. Propped in a corner
- B. In a clean bucket
- C. In the utility sink
- D. Hung up to air-dry

21. Chemicals are kept in a back room. Which feature matters most for that room?

- A. Good lighting
- B. Single-use towels
- C. Nonskid floor mats
- D. An emergency shower

22. When is a consumer advisory required on a menu?

- A. When the item is served raw or undercooked.
- B. When the item contains a major allergen.
- C. When the operation is counter service only.
- D. When the operation serves a high-risk population.

23. A cook forms raw beef patties in single-use gloves, then starts slicing buns without changing them. What is the error?

- A. The gloves should have been reusable for the raw beef.
- B. The gloves should have been cleaned and sanitised before the buns.
- C. The cook should have washed hands before putting the same gloves back on.
- D. The cook should have washed hands and put on new gloves before touching the buns.

24. Which food may be handled with bare hands?

- A. Sliced cheese for sandwiches
- B. Sliced hard-boiled egg for a salad
- C. Chopped carrots that will be cooked
- D. Parsley used as a garnish

25. A buffet holds eight different items. How many serving utensils are needed?

- A. 1
- B. 2
- C. 4
- D. 8

26. A banquet cook pulls a tray of tuna salad from the walk-in at 9:00 a.m. and sets it out on an unrefrigerated buffet. Held without temperature control, what is the latest time it can still be served?

- A. 12:00 p.m.
- B. 2:00 p.m.
- C. 3:00 p.m.
- D. 4:00 p.m.

27. After seven hours in a cold well, the chicken salad reads 54 degrees F (12 degrees C) on the probe. What has to happen to it now?

- A. Sell what is left immediately
- B. Sell what is left within two hours
- C. Cool it to 41 degrees F (5 degrees C)
- D. Throw it out

28. Food is sitting on a buffet with no heat and no ice. Over six hours, what is the highest temperature it is allowed to reach?

- A. 41 degrees F (5 degrees C)
- B. 50 degrees F (10 degrees C)
- C. 60 degrees F (16 degrees C)
- D. 70 degrees F (21 degrees C)

29. What is the minimum hot-holding temperature for soup on a service line?

- A. 100 degrees F (38 degrees C)
- B. 120 degrees F (49 degrees C)
- C. 135 degrees F (57 degrees C)
- D. 155 degrees F (68 degrees C)

30. Which of these belongs on the list of major food allergens?

- A. Broccoli
- B. Wheat
- C. Grapes
- D. Pork

31. What is the most reliable step when preparing a special order for a guest with an allergy?

- A. Clean and sanitise the utensils first.
- B. Buy from approved suppliers.
- C. Hold cold food at 41 degrees F (5 degrees C).
- D. Avoid copper and pewter cookware.

32. Which sign suggests a guest is having an allergic reaction?

- A. Coughing
- B. Dehydration
- C. Swollen lips
- D. Sneezing

33. Which of these is a physical contaminant?

- A. A sneeze over a salad
- B. A dirty food-contact surface
- C. Bones left in a fish fillet
- D. Tomato sauce cooked in a copper pot

34. A cook chops carrots for a salad with the same knife used on raw chicken a moment earlier. This is an example of:

- A. Time-temperature abuse
- B. Cross-contamination
- C. Poor personal hygiene
- D. Buying from an unapproved supplier

35. Bacteria need six things to grow: food, acidity, temperature, time, oxygen and what else?

- A. Meat
- B. Moisture
- C. Melatonin
- D. Management

36. Which of these is a biological contaminant?

- A. Bone in a chicken fillet
- B. Norovirus in shellfish
- C. Metal shavings in a can
- D. Tomato juice in a pewter pitcher

37. Which of these is a chemical contaminant?

- A. Bone in a chicken fillet
- B. Norovirus in shellfish
- C. Metal shavings in a can
- D. Tomato juice served in a pewter pitcher

38. A cook has a sore throat and a fever, and works in a daycare kitchen where exclusion is mandatory. Why does the setting change the rule?

- A. The children get a lower level of service.
- B. The handler will get sicker there.
- C. Children are a highly susceptible population.
- D. The children will refuse to eat.

39. What should a manager leave off a children's menu?

- A. A rare cheeseburger
- B. Cheese pizza
- C. A peanut butter and jelly sandwich
- D. Fried shrimp

40. Cooling food has to pass quickly through which temperature range?

- A. 65 degrees F to 20 degrees F (18 degrees C to -6 degrees C)
- B. 125 degrees F to 70 degrees F (52 degrees C to 21 degrees C)
- C. 180 degrees F to 130 degrees F (82 degrees C to 54 degrees C)
- D. 220 degrees F to 195 degrees F (104 degrees C to 90 degrees C)

41. Which is an approved way to thaw food?

- A. As part of the cooking process
- B. Under running water at 125 degrees F (52 degrees C)
- C. In a sink of standing water at 70 degrees F (21 degrees C)
- D. On the counter at room temperature

42. Hot TCS food on a service line must be held at:

- A. 70 degrees F (21 degrees C) or above
- B. 125 degrees F (52 degrees C) or above
- C. 135 degrees F (57 degrees C) or above
- D. 155 degrees F (68 degrees C) or above

43. When cooling, food must go from 135 degrees F (57 degrees C) down to what temperature within two hours?

- A. 80 degrees F (27 degrees C)
- B. 45 degrees F (7 degrees C)
- C. 70 degrees F (21 degrees C)
- D. 41 degrees F (5 degrees C)

44. Seafood is cooked to order. What internal temperature must it reach?

- A. 135 degrees F (57 degrees C) for 15 seconds
- B. 145 degrees F (63 degrees C) for 15 seconds
- C. 155 degrees F (68 degrees C) for 15 seconds
- D. 165 degrees F (74 degrees C) for 15 seconds

45. Delivering food for off-site service, how must raw poultry be stored?

- A. Colder than the ready-to-eat food
- B. Separately from ready-to-eat food
- C. Without temperature control
- D. Above the raw beef

46. Cold food may be held without temperature control for how long, provided it stays at or below 70 degrees F (21 degrees C)?

- A. 2 hours
- B. 4 hours
- C. 6 hours
- D. 8 hours

47. A delivery arrives with a use-by date that has already passed. What do you do?

- A. Reject it
- B. Use it straight away
- C. Accept it and re-label it
- D. Accept it and keep it separate

48. A supplier recalls an item you have in stock. What must happen to it?

- A. Use it up alongside non-recalled stock
- B. Record which customers bought it
- C. Store it separately from other food
- D. Sell it within 24 hours

49. Ready-to-eat TCS food prepared on site will be held for longer than 24 hours. What has to happen to it?

- A. It must be date marked.
- B. It must be sold the same day.
- C. It must be thrown away.
- D. It must be served within the hour.

50. Where do chemicals belong?

- A. Above the food
- B. Away from food and prep areas
- C. In the dry store with the food
- D. With the kitchenware

51. Soup is decanted from its original can into a storage container in the walk-in. What must the new container be labelled with?

- A. The common name of the food
- B. The prep date
- C. The ingredient list
- D. The use-by date

52. Which delivery item should be refused at the door?

- A. Bags of cookies in torn packaging
- B. Bottled milk at 41 degrees F (5 degrees C)
- C. Single-use cups in their original wrap
- D. Frozen fish at -10 degrees F (-23 degrees C)

53. A manager is choosing a new supplier. Which factor matters most?

- A. It has a HACCP plan or a similar system.
- B. It documents its manufacturing and packing practices.
- C. Its warehouse is close, so shipping is quicker.
- D. It has been inspected and complies with local, state and federal law.

54. A frozen product turns up covered in ice crystals. That usually signals:

- A. Time-temperature abuse
- B. Cross-contamination
- C. Poor cleaning and sanitising
- D. Poor personal hygiene

55. How should the temperature of an incoming case of sour cream be checked?

- A. Touch a container to feel whether it is cool.
- B. Hold an infrared thermometer close to the case.
- C. Put the probe between the shipping boxes.
- D. Open a container and put the probe into the sour cream.

56. A food handler is about to use the restroom. What must they do before going in?

- A. Wash their hands
- B. Take off their hat
- C. Change their gloves
- D. Take off their apron

57. Where should a coat be kept during a shift?

- A. On a shelf above the food
- B. On a shelf below the food
- C. In a designated area away from food
- D. On a hook by the cooking line

58. A handler in gloves finishes with raw meat and is about to handle produce. What now?

- A. Clean and sanitise the gloves.
- B. Keep working in the same gloves.
- C. Set the gloves aside to reuse on the next meat order.
- D. Wash their hands and put on new gloves.

59. A manager has matched a recall notice to a product, pulled it from the shelf and locked it away. What is the next step?

- A. Follow the vendor notification for the next steps.
- B. Call the supplier to arrange a pickup.
- C. Label the item so it cannot go back into inventory.
- D. Tell the media, customers and staff why.

60. How far off the floor should stored supplies be kept?

- A. 2 inches (5 cm)
- B. 4 inches (10 cm)
- C. 5 inches (13 cm)
- D. 6 inches (15 cm)

61. Which statement about viruses is true?

- A. It is destroyed by cooking.
- B. It grows in food.
- C. It needs a living host to reproduce.
- D. It is commonly found in cattle intestines.

62. A food handler has a sore throat and a fever. When must they be excluded from the operation?

- A. When the people served are mainly a highly susceptible population
- B. When the fever is above 100 degrees F (38 degrees C)
- C. When the sore throat has lasted more than five days
- D. Before the regulator has been notified

63. How many linked illnesses does it take to call something a foodborne outbreak?

- A. At least 1
- B. At least 2
- C. At least 10
- D. At least 20

64. Which jewellery may be worn on the hands while handling food?

- A. A plain-band ring
- B. A medical ID bracelet
- C. A leather-band watch
- D. A diamond ring

65. A food handler has an infected cut on a finger. What is required before they can keep working with food?

- A. A bandage over the cut
- B. Avoiding food and prep areas entirely
- C. A single-use glove over the bare hand
- D. An impermeable bandage, a finger cot, and a single-use glove over it

66. A plain-band ring may be worn:

- A. At any time
- B. Only when not handling food
- C. Only under gloves
- D. Only when washing dishes

67. Why must a food handler not scratch their scalp?

- A. It transfers an allergen
- B. It moves pathogens from hair and skin onto the food
- C. It puts food in their hair
- D. It causes toxic-metal poisoning

68. After which of these must a food handler wash their hands?

- A. Clearing tables
- B. Putting on gloves
- C. Serving customers
- D. Using hand sanitiser

69. What is the minimum time for scrubbing hands and arms with soap during handwashing?

- A. 5 seconds
- B. 8 seconds
- C. 10 seconds
- D. 18 seconds

70. A food handler touches their own face or uniform. What must they do?

- A. Wash their hands
- B. Rinse their gloves
- C. Change their apron
- D. Use hand sanitiser

71. Where must food handlers wash their hands?

- A. The prep sink
- B. The utility sink
- C. A sink designated for handwashing
- D. The three-compartment sink

72. Which practice belongs on the list for preventing deliberate contamination of food?

- A. Registering with the EPA
- B. Filling out an incident report
- C. Knowing where the safety data sheets are
- D. Knowing who is in the facility

73. Which single measure does most to stop somebody deliberately tampering with your food?

- A. Make it as hard as possible for anyone to tamper with it.
- B. Allow former employees in to visit.
- C. Spot-inspect new vendors.
- D. Rely on the A.L.A.R.M. system.

74. A water supply interruption is an imminent health hazard. It requires immediate correction or:

- A. A HACCP plan
- B. Closure of the operation
- C. An evaluation of the situation
- D. Business as usual

75. A six-hour power cut leaves hot TCS food with no temperature control at all. What has to happen to it now?

- A. Cool it to 41 degrees F (5 degrees C) or lower
- B. Serve it immediately
- C. Reheat it to 165 degrees F (74 degrees C)
- D. Throw it out

76. An inspector asks a manager to prove their food safety knowledge. Which of these counts?

- A. Becoming certified in food safety
- B. Taking cooking temperatures
- C. Monitoring employee behaviour
- D. Running self-inspections

77. A manager walks the kitchen every hour, asks questions and checks that procedures are being followed. Which step of active managerial control is that?

- A. Management oversight
- B. Corrective action
- C. Re-evaluation
- D. Identifying risks

78. Chicken comes off the grill below the required temperature and the manager tells the cook to keep cooking it. Which step of active managerial control is this?

- A. Identifying risks
- B. Monitoring
- C. Corrective action
- D. Re-evaluation

79. A manager's duty to actively control the things that cause foodborne illness is called:

- A. Hazard analysis critical control point (HACCP)
- B. Quality control and assurance
- C. Food safety management
- D. Active managerial control

80. Why does a food safety management system exist?

- A. To keep every area clean and pest-free
- B. To identify and tag faulty equipment
- C. To prevent foodborne illness by controlling risks and hazards
- D. To use the right methods for buying and receiving food

81. What is the correct temperature for receiving cold TCS food?

- A. 41°F (5°C) or lower
- B. 45°F (7°C) or lower
- C. 50°F (10°C) or lower
- D. 32°F (0°C) or lower

82. Which type of foodborne illness is caused by a toxin produced by pathogens in food?

- A. Infection
- B. Intoxication
- C. Toxin-mediated infection
- D. Contamination

83. What are the Big Six pathogens identified by the FDA?

- A. Salmonella, Shigella, E. coli, Norovirus, Hepatitis A, Shiga toxin-producing E. coli
- B. Campylobacter, Listeria, Norovirus, Salmonella, E. coli, Hepatitis A
- C. Salmonella Typhi, nontyphoidal Salmonella, Shigella, Shiga toxin-producing E. coli, Norovirus, Hepatitis A
- D. Staphylococcus, Salmonella, E. coli, Norovirus, Listeria, Campylobacter

84. Which food items are considered TCS food?

- A. Bread, raw vegetables, canned goods
- B. Milk, shell eggs, poultry, fish, heat-treated plant food
- C. Salt, sugar, flour, dried pasta
- D. Hard candy, unopened canned soda, vinegar

85. What is the primary purpose of an allergen awareness program?

- A. To reduce food costs by minimizing waste
- B. To prevent guests with food allergies from having an allergic reaction
- C. To speed up food service during peak hours
- D. To improve the presentation of menu items

86. A guest with a wheat allergy asks what is in a soup. The server should:

- A. Tell the guest to avoid all soups to be safe
- B. Know the ingredients and identify any hidden sources of wheat
- C. Tell the guest the soup is fine because it smells fine
- D. Have the guest check online for the recipe

87. What is an allergen?

- A. A microorganism that causes foodborne illness
- B. The body's negative reaction to a food protein
- C. A chemical used to clean food-contact surfaces
- D. A type of foodborne toxin

88. What is the leading cause of foodborne illness?

- A. Physical contamination
- B. Chemical contamination
- C. Biological contamination
- D. Allergic reactions

89. A guest with a shellfish allergy orders pasta. The pasta was cooked in water that also boiled shrimp. This is an example of:

- A. Cross-contamination
- B. Cross-contact
- C. Time-temperature abuse
- D. Poor personal hygiene

90. What is the best way to respond when a guest says they have a food allergy?

- A. Tell them all food is safe
- B. Listen carefully, identify allergens, and suggest safe alternatives
- C. Have them sign a waiver
- D. Give them a discount for their trouble

Answer key and explanations

Every answer names the rule it rests on, so a wrong answer tells you what to go back and read rather than just which letter to circle.

1. **D** — Counter-mounted equipment has to stand at least 6 inches (15 cm) above the surface it sits on - enough room to reach under it with a mop and to spot a spill before it becomes a pest problem. A unit that cannot be raised has to be sealed to the counter instead.
2. **C** — Signs of pests mean the shipment is contaminated and there is no way to tell how far it has spread. Refuse the whole delivery and get the refusal onto the invoice - once it is inside the building, the problem is yours.
3. **A** — Pesticide application is licensed work. Staff may make the building pest-hostile - seal cracks, fix leaks, keep it clean - but the chemicals themselves belong to a licensed operator, applied only when food and utensils are protected.
4. **C** — Every fixture in the operation, handwashing sinks included, has to supply potable water - water that is safe to drink. Anything less defeats the point of washing your hands in it.
5. **A** — Once the hose end sits below the rim, dirty water can be siphoned back into the drinking-water lines whenever pressure drops. That is a cross-connection. The fix is always the same: keep an air gap between the hose and whatever it is filling.
6. **A** — A handwashing station needs warm running water, soap, a way to dry hands and somewhere to put the used paper. Without the bin, wet towels end up on the counter beside the food.
7. **C** — A usable schedule names the item, the frequency, the person responsible and the method - four columns. Leave any one out and nobody can tell whether the job was actually done.
8. **D** — Surfaces in a kitchen have to be smooth so soil cannot hide in them, and durable so they do not chip, crack or peel. Absorbent and porous are the two words you never want on this list.
9. **A** — An air gap - the unobstructed vertical distance between the water outlet and the rim of the sink - is the simplest backflow protection there is, because there is nothing in it that can fail.
10. **D** — Hoods and exhaust fans carry grease vapour and steam out of the room before either can settle. Clean the filters on schedule and the walls stay dry - and the fire risk goes with the grease.
11. **C** — A full garbage bag is a contamination source. Put it on a food-contact surface and that surface has to be cleaned and sanitised before it is used again. Bag up away from prep.
12. **A** — Cleaning a bin splashes. Do it where the splash cannot reach food, utensils or anything that touches them - and never in a sink that is used for something else.
13. **A** — Switching from raw protein to ready-to-eat food is the classic trigger, but the rule is wider: any time the surface may have been contaminated - a task change, four hours of continuous use, a break, or any interruption.
14. **B** — Heat sanitising is about surface temperature and contact time: the final rinse has to reach at least 180 degrees F (82 degrees C) at the dish. Do not confuse it with the 165 degrees F you cook poultry to.
15. **C** — Clean, then rinse, then sanitise, then air-dry. The rinse matters because detergent left on the surface can neutralise the sanitiser and stop it working.
16. **D** — Nothing goes into the wash water with food still on it. Scrape, rinse or soak first; then wash in the first sink, rinse in the second, sanitise in the third, and let everything air-dry.
17. **B** — Clean and sanitise anything that touches food - boards, knives, tongs, plates, prep tables. Floors, walls and shelving only have to be kept clean, because the food never touches them.
18. **C** — Sanitising exists for food-contact surfaces. Walls, floors and ceilings need to be cleaned often enough to stay clean and pest-free, but they do not touch the food.
19. **A** — Working containers of chemicals have to be labelled with the common name of the product. An unlabelled bottle of clear liquid is how somebody ends up dressing a salad with sanitiser.
20. **D** — A wet mop head left standing in a bucket is a warm, moist place for bacteria to multiply. Hang it so the head dries and the handle stays off the floor.
21. **A** — Chemical storage has to be well lit, away from food and utensils, and organised so every label is readable at a glance. You cannot manage a spill you cannot see.
22. **A** — The advisory - consuming raw or undercooked foods may increase your risk of foodborne illness - is required for animal-derived food served raw or undercooked, and it only applies to items a guest can order that way.
23. **D** — Gloves become a contaminated surface the moment they touch raw meat. They are single-use: take them off, wash your hands properly, put on a clean pair before handling anything ready-to-eat.
24. **C** — Bare-hand contact is banned for ready-to-eat food. Carrots headed for the stove are not ready-to-eat yet, so they are allowed. Garnish, cheese and cooked egg go on the plate exactly as they are handled.
25. **D** — One utensil per item, no exceptions. Sharing a spoon between two dishes makes them one dish as far as allergens and pathogens are

concerned.

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- 26. C** — The clock starts when the food leaves 41 degrees F, not when the guests arrive, and the food must never rise above 70 degrees F. Six hours from 9:00 a.m. is 3:00 p.m. Write the discard time on the label.
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- 27. D** — It is above 41 degrees F and past the six-hour window, so there is no legal way to save it - you cannot re-cool food that has already spent hours in the danger zone. Discard it and note why.
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- 28. D** — Six hours is only allowed while the food stays at or below 70 degrees F (21 degrees C). Cross that line and the food is discarded immediately, whatever the clock says.
-
- 29. C** — Hot food must be held at 135 degrees F (57 degrees C) or hotter - the same number as the minimum cooking temperature for plant food, which is why the two are worth remembering as a pair.
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- 30. B** — The Big Nine are milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, soybeans and sesame. They account for the large majority of serious reactions, which is why they carry their own service rules.
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- 31. A** — Cross-contact is about shared equipment. Wash, rinse and sanitise the knife, board and pans, wash your hands and change gloves before the allergen order is made - then it is the same as any other dish.
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- 32. C** — Swelling of the lips, tongue or throat, hives and difficulty breathing are the reactions that kill people. Treat a guest reporting any of them as an emergency - call 911 rather than waiting to see if it passes.
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- 33. C** — Physical contaminants are objects that end up in food - bone, glass, metal, fingernails, bandages, packaging. A sneeze is biological; copper leaching into an acidic sauce is chemical.
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- 34. B** — Pathogens moved from the raw chicken to the salad by way of the knife. The salad will not be cooked afterwards, so nothing downstream will kill them.
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- 35. B** — The six are food, acidity, temperature, time, oxygen and moisture. Remove any one of them and growth stops - which is exactly what drying, salting, acidifying, cooking and refrigerating do.
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- 36. B** — Biological means the contaminant is alive or came from something alive: bacteria, viruses, parasites and fungi. Norovirus arrives in shellfish from polluted water and survives being served raw.
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- 37. D** — Acidic food dissolves metals. Tomato juice in pewter picks up copper or lead and becomes a chemical hazard, which is why acidic foods never go into unlined copper, pewter or galvanised metal.
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- 38. C** — Sore throat with fever is on the reportable symptom list, and the rules tighten when the people being served are highly susceptible - young children, the elderly, anyone immunocompromised. Exclusion protects them, not the handler.
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- 39. A** — Children's menus should not offer undercooked animal food. Telling adults that items can be cooked to order lets them weigh the risk; a menu written for children is held to a higher standard.
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- 40. B** — The two-stage rule is 135 degrees F to 70 degrees F within two hours, then 70 degrees F to 41 degrees F within four more. The 125-70 band is where food spends most of its danger-zone time, so it has to move fastest.
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- 41. A** — Four approved methods: in the cooler, under running water at 70 degrees F (21 degrees C) or below, in a microwave if it goes straight to the stove, or as part of the cooking itself. The counter is not on the list because the outside of the food sits in the danger zone for hours.
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- 42. C** — 135 degrees F (57 degrees C) is the floor for hot holding, and it is checked every two hours. Soup that started at 160 degrees F at eleven is not still at 135 degrees F at two unless somebody has been watching it.
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- 43. C** — Two hours to get from 135 degrees F to 70 degrees F, then four more hours to reach 41 degrees F. The first drop is the one people fail, because a deep pan of hot stew cools far more slowly than anyone expects.
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- 44. B** — Fish and shellfish, pork, whole cuts of beef and eggs for immediate service all cook to 145 degrees F (63 degrees C) for 15 seconds. Ground meat is 155 degrees F and poultry is 165 degrees F.
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- 45. B** — Raw poultry goes on the bottom shelf and never shares a container with ready-to-eat food. Poultry carrying Salmonella or Campylobacter cannot be allowed to drip onto anything already cooked.
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- 46. C** — Six hours for cold food, four hours for hot. Both require the food to start safe - 41 degrees F or below for cold, 135 degrees F or above for hot - and to be marked with the time it must be thrown out.
-
- 47. A** — Reject any delivery with an expired date, damaged packaging or a temperature out of range, and get the refusal onto the invoice. Once you sign for it, the food is your responsibility.
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- 48. C** — Pull it off the line, label it clearly and hold it in a separate, secure place until the supplier says what to do with it. The mistake that causes real harm is recalled stock quietly finding its way back into rotation.
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- 49. A** — Date mark it with the day it must be sold or discarded: seven days at 41 degrees F or below, counting the prep day as day one. After that it goes out, whatever it looks and smells like.
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- 50. B** — Chemicals are stored below and away from anything that touches food, in their original or properly labelled containers, so a splash or a leak cannot reach it.
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- 51. A** — Working containers of food have to be identified with the common name of what is inside. Dates and ingredient lists matter too, but the name is

the one that is required in every case.

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- 52. A** — Torn packaging is a refusal on sight - there is no way to know what has been in contact with the food. So is a damaged can, a past use-by date, or a temperature out of range.
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- 53. D** — The test of an approved supplier is that a regulator has inspected it and it is in compliance. A HACCP plan and good paperwork are encouraging signs; being nearby is a convenience, not a safety feature.
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- 54. A** — Big ice crystals mean the product has thawed and refrozen, or been stored badly. The texture suffers and so does the safety. Reject it and check the freezer temperature while you are there.
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- 55. D** — To know the temperature of the food you have to measure the food. Infrared reads the surface of the box; a probe between the boxes reads the air. Open one container, insert a sanitised probe, and record it.
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- 56. D** — An apron never goes into a restroom. Take it off and hang it where it cannot touch food, then come back and wash your hands before returning to the line.
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- 57. C** — Personal belongings get a place of their own that does not share space with food, utensils or packaging - a locker, a hook in the break area, or a shelf outside the kitchen.
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- 58. D** — Gloves do not get washed. Take them off, wash your hands properly and put on a clean pair before touching the produce.
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- 59. C** — The item has to be unmistakably identified as recalled - tagged, marked, separated. The commonest failure in a recall is food drifting back onto a shelf because an unmarked box looked like ordinary stock.
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- 60. D** — Six inches (15 cm) off the floor and away from the walls - enough room to see a spill, sweep behind a pallet, and spot the trails that tell you something is living back there.
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- 61. C** — Viruses cannot multiply in food - they need a living cell. That is why a small dose on a salad stays a small dose and still makes people ill, and why cooking is not the answer for a virus already sitting on ready-to-eat food.
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- 62. A** — Sore throat with fever is a symptom that has to be reported to the person in charge, and the handler is restricted from working with exposed food. Exclusion is mandatory when the operation serves a highly susceptible population.
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- 63. B** — Two or more people with the same illness after eating the same food is a foodborne illness outbreak, and it triggers reporting and investigation duties.
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- 64. A** — A plain band is the only exception, and it still has to be clean and snug. Everything else - stones, leather, bracelets, watches - traps soil and eventually falls into food.
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- 65. D** — Cover the wound with a clean, impermeable bandage, add a finger cot, then a single-use glove over the top. A dressing that only covers without sealing is how a plaster ends up in somebody's soup.
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- 66. A** — A plain band is the one piece of hand jewellery that is allowed during food handling, because it cannot harbour soil the way a setting or a stone does - provided it fits snugly. Nothing else on the hands or arms.
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- 67. B** — Hair and skin carry staph, and scratching moves it onto the hands - which then go into the food. If you have to scratch, step away from the line, do it, then wash your hands.
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- 68. A** — Any time the hands may have picked something up: clearing tables, washing dishes, taking out the trash, handling money, touching a phone. Gloves go on clean hands, and sanitiser never replaces soap and water.
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- 69. C** — Ten to fifteen seconds of vigorous scrubbing, working the soap under the nails and up the forearms, then rinse and dry with something disposable. Rushing this step is the commonest handwashing failure there is.
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- 70. A** — Anything on the body can transfer to the hands, and from the hands to the food. Wash with soap and warm running water - sanitiser is not a substitute and is not allowed in place of it.
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- 71. C** — Hands are washed in a sink that exists for that purpose, with soap and warm running water. A prep sink, a dish sink or a mop sink is never acceptable - each one is either already contaminated or meant for something else.
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- 72. D** — Food defence is about people and access: who is in the building, who is allowed in the back, secured storage, and a named contact for suspicious activity.
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- 73. A** — Deny access and make interference obvious: locks on storage, supervision in the prep area, deliveries put away immediately, and no unescorted strangers in the back of the house. Deterrence is the defence.
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- 74. B** — When the operation loses something it cannot function safely without - water, power, sewer, refrigeration - the choice is fix it now or close. Serving food through a boil-water notice is how one restaurant makes an entire town ill.
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- 75. D** — Hot food held without temperature control is limited to four hours, and this is well past that. Reheating does not undo the time the food spent in the danger zone, so it goes in the bin and the outage goes in the log.
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- 76. A** — Certification is the documented proof, and it is what most states require the food protection manager to hold. The other three are things a manager should do every day - but they are not what a regulator asks to see.
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- 77. A** — Walking the floor, watching, asking and correcting on the spot is management oversight - the step that makes the other four work. Procedures nobody checks are procedures that quietly stop happening.
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- 78. C** — A measurement missed the standard and somebody fixed it - that is corrective action. If the same deviation keeps turning up, the next step is re-evaluating the system itself, because the problem is upstream.
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- 79. D** — HACCP is a written system for one process; active managerial control is the ongoing work of running the whole operation against the risk factors - unsafe sources, poor personal hygiene, cross-contamination, time-temperature abuse and inadequate cleaning.
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- 80. C** — Everything else on that list is one of the controls. The system exists to stop people getting sick, by finding the hazards before service does.
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- 81. A** — Cold TCS (Time/Temperature Control for Safety) food must be received at 41°F (5°C) or lower. This prevents the growth of pathogens that can cause foodborne illness. Milk and shell eggs are exceptions and may be received at 45°F (7°C) or lower.
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- 82. B** — Foodborne intoxication occurs when a person eats food containing toxins produced by pathogens. The toxin, not the living pathogen, causes illness. Examples include botulism and staphylococcal food poisoning.
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- 83. C** — The Big Six are: Salmonella Typhi, nontyphoidal Salmonella, Shigella spp., Shiga toxin-producing E. coli (STEC), Norovirus, and Hepatitis A. These are highly contagious and cause severe illness.
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- 84. B** — TCS food requires time and temperature control to limit pathogen growth. Examples include milk, dairy, shell eggs, meat, poultry, fish, shellfish, baked potatoes, and heat-treated plant food (rice, beans, vegetables).
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- 85. B** — An allergen awareness program prevents guests with food allergies from experiencing an allergic reaction, which can be life-threatening. Managers must train staff to handle allergens properly.
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- 86. B** — Food handlers must be able to describe menu items, identify any ingredients that are allergens, and suggest simple alternatives. Servers should never guess.
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- 87. B** — An allergen is a protein that causes an allergic reaction. The body's immune system overreacts to the protein. Common allergens include milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, and soybeans.
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- 88. C** — Biological contaminants (pathogens) are the leading cause of foodborne illness. Most foodborne illnesses are caused by bacteria, viruses, or parasites.
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- 89. B** — Cross-contact is the transfer of allergens (not pathogens) between foods. Using the same pot of water for shrimp and pasta can transfer shellfish proteins, triggering an allergic reaction.
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- 90. B** — When a guest discloses an allergy, listen carefully, identify which ingredients are allergens, and suggest simple menu items that do not contain the allergen. Never guess.
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