ServSafe Manager Flashcards

40 flashcards to cut out and fold.

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Manager Flashcards

40 cards. Cut along the outer lines and fold on the center line.

Personal hygiene **Under the model-code exception, what makes an employee beverage container acceptable at work?**	Answer A closed container handled to prevent contamination
Personal hygiene **A worker's closed drink drips onto clean utensils whenever it is lifted. Does the closed-container exception cover this handling?**	Answer No, handling must prevent contamination of protected items
Foodborne illness **A salad preparer receives a laboratory diagnosis of norovirus but feels well today. Who must receive this health information at the restaurant?**	Answer The person in charge
Foodborne illness **For diagnosed asymptomatic nontyphoidal Salmonella, how does the restriction rule differ between ordinary restaurants and highly susceptible settings?**	Answer Restriction applies in either setting
Foodborne illness **The chef changes a display from whole uncut melon to fresh melon cubes without any validated non-TCS treatment. Which food-safety classification now applies to the cut fruit?**	Answer Treat the cut melon as TCS food
Foodborne illness **A supplier confirms a tuna lot has a histamine-toxin problem. The chef proposes canning, cooking or freezing it to remove that problem. Which assessment is correct?**	Answer None of those processes reduces the toxin's toxic effects as described by FDA

Cooking temperatures **Which stuffed menu item is expressly included in the 165°F (74°C) cooking group?**	Answer Stuffed pasta
Cooking temperatures **When applying a whole-roast time-and-temperature table, which period may be included in the holding time?**	Answer Qualifying post-oven heat rise
Hot and cold holding **For ordinary hot-held TCS food outside a special roast exception, what is the minimum holding temperature?**	Answer 135°F (57°C)
Hot and cold holding **Food under the standard four-hour time-control method leaves temperature control at 11 a.m. What deadline should its identifying mark show?**	Answer 3 p.m.
Hot and cold holding **Cut produce qualifies for the special 70°F (21°C) four-hour starting allowance. What additional temperature condition remains necessary?**	Answer Keep it at or below 70°F (21°C) for the allowed four hours
Hot and cold holding **A trainee is learning which food temperatures let bacteria grow and make toxins. Which range should the trainee learn as the danger zone for TCS food?**	Answer 41°F to 135°F (5°C to 57°C)

Cooling and reheating **Under the standard two-stage cooling method, what must cooked TCS food reach within the first two hours after 135°F (57°C)?**	Answer 70°F (21°C) or less
Cooling and reheating **Standard-cooling food is in a protected cooler location with no overhead contamination risk. Which covering choice supports heat transfer?**	Answer A loose cover, or no cover while adequately protected
Cooling and reheating **A cooling log shows soup dropping through several temperature ranges. In which range do bacteria grow fastest, so the soup must pass through it quickly?**	Answer 125°F to 70°F (52°C to 21°C)
Purchasing and receiving **An employee offers recreationally harvested clams for a dinner special. Which receiving decision fits the model code?**	Answer Do not receive them for sale or service
Purchasing and receiving **A bakery orders liquid egg product rather than shell eggs. Which processing condition is required for the egg product?**	Answer Pasteurized
Food storage **For ordinary food storage without a listed exception, what minimum floor clearance is required?**	Answer 6 inches

Food storage **A package of refrigerated ready-to-eat TCS deli meat is opened Monday and held beyond 24 hours. Under the applicable date-marking rule, which day is Day 1?**	Answer Monday
Food storage **An inspected processing plant makes and packages cultured yogurt. Which statement correctly applies the listed opened-commercial-product date-marking exception?**	Answer Qualifying cultured yogurt is within that specific exception
Food preparation **A cook plans to thaw frozen TCS food overnight under refrigeration. Which food-temperature limit must that method maintain?**	Answer 41°F (5°C) or less
Food preparation **A restaurant generates an allowed produce-wash chemical on site. What governs operation of the generating device?**	Answer The manufacturer's instructions
Food preparation **For juice packaged on site under the treated-juice HACCP route, what percentage reduction is equivalent to the required five-log pathogen reduction?**	Answer 99.999%
Food preparation **Why does FDA guidance recommend against soaking or submerging fresh produce while washing it?**	Answer Some produce can take in microorganisms during soaking that washing cannot then remove

Contamination and cross-contact **A cook tastes a sauce, returns the same unprocessed spoon to the batch, then tastes again. Which limitation is violated?**	Answer Do not use that utensil for another taste without proper processing
Contamination and cross-contact **A buyer wants to use hand-painted decorative mugs for beverages. What must be verified beyond their appearance?**	Answer That their food-contact lead levels meet the applicable utensil-category limits
Contamination and cross-contact **A customer says a returned multiuse food container is already clean. What staff verification remains necessary before ordinary refilling?**	Answer A food employee visually inspects it for the required condition
Food allergens **A cafe serves an unpackaged dish containing a major allergen. Which form of notification does the model code require?**	Answer Written notification of the allergen's presence as an ingredient
Food allergens **A guest with a shellfish allergy orders french fries. The restaurant's only fryer is also used for breaded shrimp. What should the server and kitchen understand about these fries?**	Answer The shared oil can carry shrimp protein, so the fries are not free of the allergen
HACCP and food safety management **Cooks record completion by food colour without using appropriate thermometers. What should management require in its cooking oversight?**	Answer Appropriate properly scaled and calibrated temperature devices

HACCP and food safety management **An establishment subject to FDA 2026's written management-system provision keeps its system active only during inspections. What change is needed?**	Answer Implement it during all operating hours
HACCP and food safety management **What label information is required under the narrow 48-hour ROP HACCP-plan exception?**	Answer Production time and date
HACCP and food safety management **A hospital uses the specific HACCP exception for combining raw eggs. Its plan specifies adequate cooking but says nothing about Salmonella Enteritidis growth before or after cooking. Which safeguard is missing?**	Answer Practices controlling growth both before and after cooking
Cleaning and sanitizing **An iodine sanitizer meets its listed concentration and pH conditions but is only 60°F (16°C). Which temperature condition is missing?**	Answer At least 68°F (20°C)
Facilities and equipment **A remodel moves the prep line and warewashing area far from the existing handwashing sink. What should the layout review prioritize?**	Answer Convenient handwashing access for the relocated work areas
Facilities and equipment **An equipment buyer finds an open seam along a reusable food-contact bowl. What should the buyer conclude?**	Answer The contact surface does not meet the requirement to be free of open seams

Pest control **A pest professional proposes rodent bait for an approved use at the establishment. Which containment does the FDA model code require?**	Answer A covered, tamper-resistant bait station
Pest control **An outdoor refuse container has a tight lid, but its drain opening is left unplugged after washing. Which correction addresses the separate drain requirement?**	Answer Put the drain plug in place
Regulations and inspections **A new owner has a tax registration and a food-safety course certificate but no food-establishment operating permit. Under the FDA model code, what is still needed before operation?**	Answer A valid permit to operate issued by the regulatory authority
Regulations and inspections **A limited emergency affects one operation, while another genuinely unaffected area can operate safely. What distinction does the FDA model code make?**	Answer The unaffected area need not discontinue solely because another area has the hazard