ServSafe Manager Practice Test PDF

90 practice questions, with an answer key and an explanation for each one.

More free practice and timed mock exams at servsafepracticeexam.com.

servsafepracticeexam.com is an independent practice site, not affiliated with or endorsed by the National Restaurant Association. ServSafe is a registered trademark of the National Restaurant Association Educational Foundation. Our questions are our own work, not official exam questions, and passing them does not guarantee passing the real exam. State and local rules can differ from the FDA Food Code. Exam facts were checked in October 2026.

Manager Practice Test

90 questions. Our own practice questions, not real exam questions.

1. A handwashing training card separates total wash time from scrubbing time. What minimum total procedure should it show?

A) At least 20 seconds
B) At least 10 seconds
C) At least 5 seconds
D) Stop when the visible soil is gone, without timing the wash

2. A supervisor observes careful palm washing but food residue under the cook's nails. What needs correction?

A) Clean beneath the fingernails during rubbing
B) Lengthen the final rinse but leave the nail area unrubbed
C) Skip rubbing and use more soap
D) Put on intact gloves over the remaining nail residue

3. A server uses a tissue for a sneeze and immediately picks up clean tongs. What correction is appropriate?

A) Continue because the tissue prevented direct nose contact
B) Apply hand antiseptic without first washing
C) Wash hands before handling the tongs
D) Handle the tongs only for a few seconds

4. A cook with nail polish will assemble exposed salads. Which condition is necessary for the nails to comply?

A) Use clear polish rather than coloured polish
B) Keep polished fingertips above the food
C) Wear intact gloves in good repair
D) Use utensils but leave polished nails ungloved over exposed salads

5. A prep employee wants to hold a visiting pet before returning to work. Which management instruction fits the model code?

A) Handle any pet if gloves are on
B) Do not handle the pet as part of food duties
C) Handle the pet only after moving it away from the food counter
D) Handle the pet briefly because it appears clean

6. During prep, a worker changes from a dirty task to a clean one before the scheduled break. When is the next handwash due?

A) At the next scheduled break only
B) Before the clean task whenever needed to remove contamination
C) At clock-out only
D) Only if the supervisor sees visible dirt

7. A properly maintained slash-resistant glove directly contacts a raw primal meat cut that will receive the required cooking. Why is that use evaluated differently from handling ready-to-eat food with the same uncovered glove?

A) The glove removes the need to meet the meat's cooking requirements
B) The raw-food use automatically permits the glove on ready-to-eat food without checking its outer surface
C) A slash-resistant glove makes handwashing unnecessary for the task
D) The direct-contact branch permits food that will subsequently receive the required cooking

8. A new hire had diagnosed typhoid fever two months ago and received no antibiotic therapy. Which response fits the reporting rule?

A) Report that past illness to the person in charge
B) Omit it because symptoms ended
C) Report only illnesses from the past week
D) Report only if the next shift includes ready-to-eat food

9. Which response is NOT adequate for an employee with unexplained diarrhea?

A) Let the worker handle exposed food while wearing gloves
B) Exclude the employee under the illness policy
C) Treat the report as a food-safety issue
D) Apply the relevant employee-health rules

10. A worker excluded for typhoid fever presents a practitioner letter stating freedom from infection. What other authorization is required before reinstatement?

A) Regulatory-authority approval
B) Only the general manager's staffing approval
C) Only the employee's agreement to report new symptoms
D) Only a negative check of symptoms performed by the shift supervisor

11. A symptom-free worker has a qualifying outbreak exposure and prepares food for a highly susceptible population. Which general work control applies pending the relevant clearance?

A) Restrict the employee
B) Assume no action is needed without symptoms
C) Wait until a laboratory test confirms an infection before imposing any restriction
D) Let the worker self-certify immediately

12. Which shortcut should NOT be used when deciding whether the model-code highly susceptible-population definition applies to an operation?

A) Check whether the operation provides qualifying custodial or health-care services
B) Check whether the clients include the defined vulnerable groups
C) Assume that age alone makes every general-public restaurant a care-setting establishment
D) Consider an older-adult day-care meal service under the definition

13. During a Shigella prevention review, which route from an infected food worker to a ready-to-eat meal deserves particular attention?

A) Contamination from the worker's coughing rather than fecal transfer through poor hand hygiene
B) Spores surviving an otherwise adequate cooking step
C) A natural toxin already accumulated in a tropical fish
D) Fecal contamination transferred through poor hand hygiene

14. For shell eggs broken to order and served immediately, which ordinary minimum cooking combination applies?

A) 135°F (57°C) for 15 seconds
B) 125°F (52°C) for one minute
C) 145°F (63°C) for 15 seconds
D) 100°F (38°C) until whites look opaque

15. For the nonintact-meat alternative table, which hold accompanies 145°F (63°C)?

A) Fifteen seconds
B) No hold
C) Three minutes
D) Five seconds

16. Why is raw animal food covered during microwave cooking under the model-code procedure?

A) To eliminate the need to rotate or stir
B) To permit a lower final temperature in all cases
C) To retain surface moisture
D) To replace measuring the food temperature

17. Partially cooked meat and cooked ready-to-eat meat look similar in a cooler. What must the approved noncontinuous procedure explain?

A) How to erase all package markings
B) How to serve either tray without checking
C) How to identify the partially cooked food as needing final cooking
D) How to rely only on a new employee's memory

18. For the special whole-muscle intact-beef-steak surface-cooking provision, which preparation condition must remain true?

A) The steak has been mechanically tenderized
B) The steak has been injected with marinade
C) The steak remains intact
D) The steak has been ground and reshaped

19. A steakhouse buys beef sirloin steaks that the supplier labels as blade tenderized. They will be fully cooked, with no consumer advisory or undercooking allowance. Which minimum cooking combination applies?

A) 155°F (68°C) for 17 seconds
B) 145°F (63°C) for 15 seconds
C) 165°F (74°C) for less than 1 second
D) A 145°F (63°C) top-and-bottom sear with a cooked color change

20. Using the whole-roast time and temperature chart, a beef roast reaches 145°F (63°C) in all parts. What minimum holding time at that temperature does the chart require?

A) 4 minutes
B) 15 seconds
C) 112 minutes
D) 17 seconds

21. Which hot-held item may qualify for the model code's 130°F (54°C) minimum instead of the ordinary 135°F (57°C) minimum?

A) A roast cooked or reheated under the specified roast provisions
B) Every cooked poultry dish
C) Every soup made that morning
D) Any food in a covered pan

22. During the six-hour cold-food time-control method, what maximum food temperature must not be exceeded?

A) 70°F (21°C)
B) 80°F (27°C)
C) 90°F (32°C)
D) Room temperature regardless of its value

23. A worker prepares a label for the six-hour cold method. In addition to the final deadline, what time must be identified?

A) When the food left cold holding
B) When the food was originally prepared
C) When the first customer serving was taken
D) When the food first reached70°F (21°C)

24. Two properly refrigerated TCS portions measure 39°F (4°C) and 40°F (4°C). Which meets the ordinary cold-holding limit?

A) Both portions
B) Only the 39°F portion
C) Neither portion because both must be frozen
D) Only the portion that was delivered earlier that day

25. Which time-control route requires an initial cold temperature and an upper 70°F (21°C) limit during holding?

A) The six-hour cold-food route
B) Every hot-holding route
C) The ordinary frozen-storage rule
D) The roast cooking table

26. A caterer drives hot pans of chicken and cold pans of potato salad to an off-site wedding. No time-control procedure is used. What holding rule applies to these TCS foods during the trip?

A) No temperature rule applies until the food is unloaded
B) Keep the hot food at 135°F (57°C) or above and the cold food at 41°F (5°C) or below
C) Hold both foods at 70°F (21°C) or below
D) Hot food may drop to 120°F (49°C) during transport

27. Which cooling record does NOT meet the standard first-stage requirement?

A) 135°F (57°C) to 69°F (21°C) in two hours
B) 135°F (57°C) to 80°F (27°C) in two hours
C) 135°F (57°C) to 70°F (21°C) in 90 minutes
D) 135°F (57°C) to 65°F (18°C) in 100 minutes

28. A large cooked meat portion is cooling too slowly at its centre. Which listed method addresses the mass of the food?

A) Combine it with a second hot batch
B) Separate it into smaller or thinner portions
C) Place it in a deeper vessel
D) Insulate its container

29. A cooked stew will be reheated from cold for hot holding. What time limit applies between 41°F (5°C) and its required reheating endpoint?

A) No more than two hours
B) Up to six hours
C) Up to four hours in every case
D) Until the next meal period regardless of duration

30. A cook following ordinary two-stage cooling records 135°F (57°C) at 3 p.m. and 75°F (24°C) at 5 p.m. Which checkpoint has failed?

A) The first two-hour cooling endpoint
B) Only the six-hour final checkpoint
C) The four-hour ambient-ingredient rule
D) No checkpoint because the food became cooler

31. A TCS delivery is received above 41°F (5°C) under a law that expressly permits its shipment temperature. It is not raw shell eggs. What cooling step must follow receipt?

A) Use the ordinary six-hour cooked-food cooling period regardless of the receiving condition
B) Keep the food indefinitely at its lawful shipment temperature
C) Cool the food to 41°F (5°C) or less within four hours
D) Apply only the 45°F (7°C) shell-egg ambient-air rule

32. Four batches of cooked soup started cooling at 135°F (57°C). Which batch must be thrown out instead of being reheated and cooled again?

A) A batch at 100°F (38°C) one hour into cooling
B) A batch at 90°F (32°C) one and a half hours into cooling
C) A batch at 76°F (24°C) three hours into cooling
D) A batch that reached 70°F (21°C) in two hours and reads 55°F (13°C) at four hours

33. A buyer has a source approval checklist for a new food supplier. Which entry addresses the model code's general legal-sourcing condition?

A) The source must comply with food law
B) The source only needs to be known personally by the chef
C) The source only needs to deliver food below41°F (5°C)
D) The source may be unknown if cooking follows

34. Which wildlife category is prohibited for receipt for restaurant sale under the game-animal provision?

A) Species listed as endangered or threatened under the cited federal rule
B) All commercially raised inspected game without exception
C) All game inspected under a permitted voluntary program
D) All lawful game solely because it is not beef

35. An approved supplier delivers cooked TCS food intended to arrive hot. Which receiving minimum applies?

A) 135°F (57°C)
B) 125°F (52°C)
C) 110°F (43°C)
D) Any temperature if the insulated box is closed

36. At receipt, staff find dead shellstock with badly broken shells. What disposition does the code specify?

A) Rinse and mix them with live shellstock
B) Discard those shellstock
C) Keep them because later cooking is planned
D) Keep only the meat after removing the broken shells

37. Recalled jars are held for distributor credit. Where should the manager keep them while awaiting pickup?

A) Mixed into normal stock with a verbal reminder to the morning shift
B) Above clean utensils as long as the jars are unopened
C) In a designated segregated holding area separated from usable food and protected items
D) Back in their normal picking location until the credit is approved

38. A fluid-milk delivery is documented as pasteurized, but the buyer has not established the required milk-source qualification. What additional sourcing criterion does the model code name?

A) The source complies with Grade A standards as specified in law
B) A pasteurized label automatically cancels the Grade A source condition
C) An intact shipping carton replaces evidence about the milk source
D) Normal appearance and odor replace the legal source qualification

39. When a delivery truck is opened, cases of raw chicken are stacked on open boxes of lettuce, and chicken juice has dripped onto the lettuce. What should the receiver do with the lettuce?

A) Accept it, because the lettuce will be washed before use
B) Reject the lettuce that the raw chicken juice contaminated
C) Accept it if the chicken passes its temperature check
D) Accept it and store it below the chicken in the walk-in

40. A storage rack is directly under an unshielded sewer line. Which change addresses the specific storage prohibition?

A) Keep the location if every outer carton has a lid
B) Relocate the food or provide the required effective drip shielding
C) Add more food cartons above the original cartons as the only barrier
D) Use the location only during quiet hours

41. A prepared refrigerated ready-to-eat TCS item requires a date mark but has none. What disposition is specified for that condition?

A) Estimate a new seven-day period from today
B) Discard the food
C) Mix it into a newly dated batch
D) Keep it if the odour is acceptable

42. A shellfish container becomes empty during dinner service. What batch record should staff make next?

A) Record only the date the empty box is recycled
B) Record the last sale or service date on the tag, label or invoice
C) Replace the old harvest date with today's date
D) Discard all identifying paperwork immediately

43. Assuming all other required controls are met, a cook wants to hold raw carrot sticks and tofu in water or ice. How does the direct-immersion rule apply to those unpackaged foods?

A) They are within the expressly listed immersion exception
B) They must be treated as prohibited solely because they are unpackaged
C) Only whole uncut vegetables can qualify for immersion
D) The exception permits every cooked food to be immersed in the same way

44. A cook-chill product properly used the 34°F (1°C) route and has only five days left before its 30-day packaging limit. It is now moved to 41°F (5°C) holding under the permitted transfer branch. Which remaining period governs?

A) A new full seven days even though that would exceed 30 days from packaging
B) A new 30-day period because the product was previously held at 34°F (1°C)
C) No more than the five remaining days, because both the transfer limit and packaging ceiling still apply
D) Unlimited 41°F (5°C) storage while the original electronic record is retained

45. A sushi bar stores tuna it will serve raw on a shelf directly below raw ground beef. A cook says this is fine because both are raw animal foods. What is the problem?

A) Fish served raw is ready-to-eat food and must be protected from the raw beef
B) There is no problem, because raw foods may be stored together
C) The tuna must be cooked before it is stored near beef
D) Only the beef's use-by date needs checking

46. Raw animal food is thawed under the permitted running-water method and will be cooked. Which time must count toward its four-hour limit above 41°F (5°C)?

A) Only the seconds directly under the faucet
B) Thawing exposure plus preparation time and any required recooling time
C) Only the time after cooking begins
D) Only the last hour before service

47. A cook moderates the temperature of frozen TCS portions before cooking. Under the slacking alternative, what condition permits a temperature above the refrigeration limit?

A) The food fully thaws on the counter
B) The food remains frozen
C) Only the carton remains cold to touch
D) A timer is present even though the food warms freely

48. A restaurant freezes fish on site for required parasite destruction. What should happen to its freezing records after the fish is served?

A) Discard them with the empty delivery carton
B) Keep them only until the fish is plated
C) Replace them with a general seafood menu
D) Retain them for 90 calendar days beyond service or sale

49. A cook wants to hold an in-use utensil on a clean section of the prep table between tasks. What condition must be built into this storage method?

A) Clean the utensil but never process the table beneath it
B) Use any dry corner regardless of earlier raw-food contact
C) Required cleaning and sanitizing of both the utensil and that food-contact table surface
D) Process only the table while leaving the utensil contaminated

50. A parasite-destruction process uses freezing at minus 31°F (minus 35°C) until solid, followed by storage at minus 4°F (minus 20°C) or below. When may the required 24-hour storage stage begin?

A) When the unfrozen fish first enters the freezer, before it becomes solid
B) Whenever the outside surface feels hard even if the fish has not frozen solid
C) After moving the solid fish into ordinary 41°F (5°C) refrigeration
D) After the fish has first become solid under the minus 31°F (minus 35°C) stage

51. Which proposed preparation falls outside the specific no-variance cheese reduced-oxygen-packaging branch described in the code?

A) Packaging qualifying commercially manufactured hard cheese with no ingredients added
B) Packaging qualifying commercially manufactured pasteurized process cheese with no ingredients added
C) Packaging qualifying commercially manufactured semisoft cheese with no ingredients added
D) Adding fresh herbs in the restaurant to a commercial cheese before packaging it under this branch

52. Raw poultry is being prepared beside uncovered cooked rice intended for service. Which separation principle should the manager enforce?

A) Separate only after both pans enter the cooler
B) Protect the ready-to-eat rice from the raw animal food
C) Rely on the rice having been cooked earlier
D) Place both foods in a larger shared tray

53. Ice has been used around the outside of beverage cans in a display. What restriction applies to that ice afterward?

A) Use it in drinks if the cans looked clean
B) Mix it with fresh drink ice
C) Save it for blending into customer smoothies
D) Do not use it in drinks or as food

54. What must ready-to-eat self-service food have to protect it during guest dispensing?

A) Suitable utensils or an effective protective dispensing method
B) Only an ingredient card
C) Only clean dining chairs nearby
D) Only a restaurant opening-time sign

55. A contractor routes a liquid-waste drain line through a restaurant's ice storage bin. What change is needed?

A) Leave it if the waste pipe looks clean on the outside
B) Permit it if ice is made on site rather than delivered
C) Reroute the liquid-waste line outside the ice machine and bin
D) Keep the route after insulating the pipe and passing a leak test

56. Besides the required protected container, what placement condition applies to the specified refrigerated medicines, including those stored at a day-care facility?

A) They may be reachable if the medicine container has a readable label
B) They must be inaccessible to children
C) They may be reachable if stored away from desserts
D) They may be placed on any low shelf if the cap is normally closed

57. A diner asks for more coffee in the same reusable mug. The server can pour without the pitcher touching the mug's lip-contact area. Which next step fits the specific drink-refill exception?

A) Require a replacement mug solely because the consumer has already used it
B) Use the drink-refill exception to refill the consumer's soiled soup bowl as well
C) The server may refill that consumer's mug while preventing that contact
D) Touch the pitcher to the mug's rim to steady the pour

58. A storage plan for separate menu items puts unwashed vegetables where they can contact raw animal food. The manager says separation can wait because the vegetables will be washed later. What correction follows the food-separation rule?

A) Keep them together until the produce-washing step begins
B) Separate the raw animal food from the vegetables before washing
C) Separate them only after the vegetables become ready-to-eat portions
D) Keep shared storage whenever both foods meet their refrigeration limits

59. A sauce ingredient contains protein derived from a listed major-allergen food but has a different product name. How should the review treat it?

A) Ignore it whenever the product name differs
B) It can fall within the major-allergen definition
C) Review only whole unprocessed foods
D) Treat all protein powders as automatically exempt

60. An unpackaged bakery item now uses egg in a recipe change. What must its consumer information accurately reflect under the model code?

A) Only the old recipe because the item name is unchanged
B) The major allergen now present as an ingredient
C) Only allergens present in the previous production run
D) Only allergens the baker considers common

61. A restaurant can reasonably provide a separate preparation area and equipment for allergy orders. Which choice follows CDC's restaurant recommendation?

A) Use the separate area and equipment for those meals
B) Use the shared station after a dry wipe instead of the feasible separate preparation arrangement
C) Use the separate area but reuse the uncleaned tools from other orders
D) Rely only on the customer's disclosure and keep preparation practices unchanged

62. A guest who told the server about a milk allergy finished eating about 90 minutes ago and now has an itchy rash. A coworker says the meal cannot be the cause because too much time has passed. Which response is accurate?

A) Rule out the meal, because allergic reactions only start within seconds
B) Treat it as a possible reaction, because symptoms can appear from minutes to a few hours after eating
C) Wait until the next day to see whether the rash is from the meal
D) Assume it is unrelated, because a rash is never an allergy symptom

63. An ordinary restaurant has no applicable exemption. Its designated person in charge leaves while food preparation continues. Which coverage is required?

A) A person in charge must remain present during operation
B) Telephone availability alone always satisfies presence
C) Only one opening visit is required
D) The longest-serving cook fills in without anyone being designated in charge

64. Under FDA 2026 duties, a worker notices suspicious handling of ingredients that could indicate intentional adulteration. Which reporting route should training emphasize?

A) Treat suspicious deliberate handling as irrelevant if food temperatures comply
B) Report suspicious activity to the person in charge
C) Wait for proof of illness before reporting the suspicious act
D) Report only during the next scheduled staff review

65. A required HACCP plan has limits and monitoring but no instructions for a failed limit. What element should be added before relying on the plan?

A) The action to take when a critical limit is not met
B) A blank corrective-action field to be interpreted during the failure
C) An instruction to omit failed readings from the record
D) An instruction to continue the process without evaluating the failed limit

66. Which two hazards are expressly addressed by the reduced-oxygen-packaging controls?

A) Only Salmonella contamination, with no consideration of anaerobic growth
B) Clostridium botulinum growth and toxin formation, and Listeria monocytogenes growth
C) Only visible mold, with no concern for pathogens in an apparently normal package
D) Only freezing damage to the packaged product

67. A facility serves a highly susceptible population. Which proposed ready-to-eat side is prohibited by the additional safeguards?

A) A properly cooked and protected vegetable side
B) A pasteurized product served under required controls
C) Raw seed sprouts
D) A properly washed permitted whole-fruit side

68. A restaurant uses the particular no-variance cook-chill or sous-vide route that limits preparation and consumption to its business entity. Which proposed distribution falls outside that condition?

A) Preparing and consuming it at the same restaurant under all required controls
B) Using a compliant satellite of the same business with required transport controls
C) Selling the sealed packaged product to a separate business
D) Keeping the packaged product within the same business before compliant service

69. What basic cleanliness condition must food-contact surfaces and utensils meet before their required sanitizing step?

A) Only free of a strong odour
B) Only visibly clean without considering residue detectable by touch
C) Clean to sight and touch
D) Only wiped until they look shiny from a distance

70. Equipment operates in a qualifying refrigerated prep room held at 41°F (5°C) or below. With the other stated conditions met, which chart interval may apply?

A) 36hours
B) 48 hours
C) No cleaning while the room stays cold
D) 24 hours

71. In addition to cleaning before use and as needed during the day, what minimum applies to used warewashing equipment?

A) Clean it only every48hours
B) Clean it at least every 24 hours
C) Clean it only when the detergent container is replaced
D) Never clean it because it washes other items

72. Newly sanitized utensils are still wet. What handling approach meets the drying provision before food contact?

A) Rub them dry with the employee's apron
B) Nest the utensils tightly so the remaining liquid cannot drain
C) Cloth-dry wet utensils using a fresh towel instead of air drying
D) Air-dry them or allow adequate draining as specified

73. An approved detergent-sanitizer procedure has no distinct rinse between washing and sanitizing. Which product condition applies?

A) Use the same detergent-sanitizer in both steps
B) Use a different sanitizer without an approved basis for that rinse-free procedure
C) Omit the sanitizing application entirely
D) Replace the detergent-sanitizer with plain water for washing

74. A pathogen of concern on equipment is not controlled by the available sanitizers. What additional treatment does the 2024 supplement require?

A) Disinfection appropriate to that pathogen and surface
B) Keep repeating the ineffective sanitizer step as the only treatment
C) Skip treatment if ordinary food residue is no longer visible
D) Assume the ordinary sanitizer controls every pathogen by definition

75. A chlorine process uses 50 mg/L at pH 7.5 and 75°F (24°C), and its EPA-registered label allows the code's qualifying seven-second combination. Which minimum contact time belongs to that specific branch?

A) At least seven seconds
B) One second because the concentration is measured correctly
C) Three seconds because the pH is below 8
D) Five seconds because the solution is at least 75°F (24°C)

76. A manager replaces disposable hand towels with a continuous towel system. Which operating condition makes that listed drying method acceptable?

A) Each user receives a clean towel section
B) Each user rewets the same exposed towel section
C) The entire cloth is changed only when visibly stained
D) Employees share one stationary cloth beside the sink

77. Which proposed carpet location is NOT permitted by the model-code moisture-area restrictions?

A) A dry administrative office outside food operations
B) A dry lobby away from food preparation and moisture
C) A dry dining area with properly secured carpet
D) Inside the walk-in refrigerator

78. A manager compares two new food-contact finishes. One readily pits under normal use. Which criterion should guide the selection before purchase?

A) Select the easily pitted finish if staff will polish it daily
B) Choose solely by how shiny the finish looks on delivery
C) Accept either finish if only cooked food touches it
D) Choose a finish resistant to pitting and the other listed forms of deterioration

79. A permanently installed cooler sensor is positioned beside the cold-air outlet. Which location should instead guide the refrigeration sensor's reading?

A) The coldest outlet point so the display shows the lowest possible value
B) Any convenient point on the outside door
C) Only the thermostat dial without an appropriate sensor location
D) The warmest part of the mechanically refrigerated unit

80. A thick-stem thermometer cannot accurately measure the center of a thin fish fillet. Which equipment choice addresses that specific problem?

A) A larger thick stem selected only because it is more durable
B) A suitable small-diameter probe designed for thin foods
C) Only an infrared surface reader for determining the fillet's interior temperature
D) The same unsuitable stem with the sensing area left partly in the air

81. A temporary restaurant operation plans to collect and move sewage. What disposal-system requirement remains applicable?

A) Drain it onto the surrounding ground whenever the tank becomes full
B) Use any available container solely because it does not leak today
C) Use an approved sanitary sewage system or other lawful compliant system
D) Send it through an unapproved hose to an unspecified drain

82. Before accepting a delivery, a receiver notices gnawed outer cartons in a dry-goods case. Which routine pest-control step should guide the immediate assessment?

A) Move the cases into the storeroom before checking them
B) Rely only on the supplier's next scheduled warehouse inspection
C) Inspect only the refrigerated items because dry goods do not support pests
D) Inspect the incoming food and supply shipment for pest evidence

83. An operator uses a nontoxic powder to monitor a suspected pest route near stored utensils. Which limitation still applies?

A) Keep the powder from contaminating utensils and the other listed protected items
B) Treat the word nontoxic as permission to dust clean utensils
C) Allow powder on wrapped straws because they are single-use
D) Allow powder to collect on clean linen because it can be washed later

84. A kitchen keeps an outside window open for ventilation where flying insects are present. If screening is the chosen protective method, which specification matches the listed model-code option?

A) 16-mesh screening per inch
B) 8-mesh screening per inch
C) 12-mesh screening per inch
D) 4-mesh screening per inch

85. A sack of flour in dry storage has a gnawed hole, and rodent droppings are on the sack and mixed into the flour. What should happen to the flour next?

A) Sift out the droppings and use it in baked goods
B) Discard it as contaminated food
C) Tape the hole closed and use that flour first
D) Move it to a higher shelf until the pests are controlled

86. An operator is ready to begin building a new restaurant. Which step comes before construction under the model-code plan-review requirement?

A) Complete construction and request review only after equipment is installed
B) Open for a trial week before submitting the drawings
C) Submit properly prepared plans and specifications for authority review and approval
D) Send only a menu to the contractor and omit authority review

87. During a preoperational visit, an inspector compares the installed kitchen with the approved drawings. Which model-code purpose does that comparison serve?

A) Replace all future food-safety inspections
B) Verify construction and equipment conform to the approved plans
C) Approve any unreviewed change simply because it is already installed
D) Confirm only that the dining-room colors match the owner's preferences

88. Who can grant a model-code variance after deciding the modification will not create a health hazard or nuisance?

A) The regulatory authority
B) The restaurant's equipment salesperson
C) The person in charge acting without authority approval
D) A trade association through a general recommendation

89. An operator wants to donate prepared food that has been safely stored, handled, packaged, displayed and labeled in compliance with applicable requirements. What does the Food Code donation provision allow?

A) Only food already considered unsafe may be donated
B) The compliant food may be offered for donation
C) Donation automatically removes storage and handling requirements
D) Any returned guest food becomes acceptable if donation is free

90. Which federal agency, rather than FDA, regulates meat, poultry and egg products?

A) The Centers for Disease Control and Prevention (CDC)
B) The U.S. Department of Agriculture (USDA)
C) The Environmental Protection Agency (EPA)
D) The Occupational Safety and Health Administration (OSHA)

Manager Practice Test: Answers

1. A	16. C	31. C	46. B	61. A	76. A
2. A	17. C	32. C	47. B	62. B	77. D
3. C	18. C	33. A	48. D	63. A	78. D
4. C	19. A	34. A	49. C	64. B	79. D
5. B	20. A	35. A	50. D	65. A	80. B
6. B	21. A	36. B	51. D	66. B	81. C
7. D	22. A	37. C	52. B	67. C	82. D
8. A	23. A	38. A	53. D	68. C	83. A
9. A	24. A	39. B	54. A	69. C	84. A
10. A	25. A	40. B	55. C	70. D	85. B
11. A	26. B	41. B	56. B	71. B	86. C
12. C	27. B	42. B	57. C	72. D	87. B
13. D	28. B	43. A	58. B	73. A	88. A
14. C	29. A	44. C	59. B	74. A	89. B
15. C	30. A	45. A	60. B	75. A	90. B

Explanations

1. A) At least 20 seconds
The entire hand-cleaning procedure requires at least 20 seconds. Ten seconds does not cover the minimum entire procedure.
Source: FDA Food Code 2026, 2-301.12

2. A) Clean beneath the fingernails during rubbing
The rubbing step specifically requires attention beneath the nails. A longer rinse does not replace attention to soil under the nails during rubbing.
Source: FDA Food Code 2026, 2-301.12

3. C) Wash hands before handling the tongs
Using a tissue after sneezing triggers another handwash. Using a tissue after a sneeze is itself a handwashing trigger.
Source: FDA Food Code 2026, 2-301.14

4. C) Wear intact gloves in good repair
The nail-polish exception requires intact gloves for exposed-food work. The provision does not exempt clear polish.
Source: FDA Food Code 2026, 2-302.11

5. B) Do not handle the pet as part of food duties
Food employees generally may not care for or handle animals present. Gloves do not create an unrestricted pet-handling exception.
Source: FDA Food Code 2026, 2-403.11

6. B) Before the clean task whenever needed to remove contamination
Handwashing follows task-related contamination rather than a fixed break schedule. A break schedule cannot postpone a contamination-triggered handwash.
Source: FDA Food Code 2026, 2-301.14

7. D) The direct-contact branch permits food that will subsequently receive the required cooking
Direct slash-resistant-glove contact is permitted under the branch for food subsequently cooked as required. That permission does not automatically authorize an unsuitable uncovered glove surface for ready-to-eat food.
Source: FDA Food Code 2022, 3-304.15

8. A) Report that past illness to the person in charge
This recent untreated typhoid history falls within the three-month reporting window. The specified past-illness duty can apply after symptoms end.
Source: FDA Food Code 2026, 2-201.11

9. A) Let the worker handle exposed food while wearing gloves
Gloves do not replace the required exclusion for unexplained diarrhea. Exclusion addresses the specified symptom risk.
Source: FDA Food Code 2026, 2-201.12

10. A) Regulatory-authority approval
Typhoid reinstatement requires regulatory approval as well as qualifying documentation. Management's staffing decision does not replace regulatory-authority approval.
Source: FDA Food Code 2026, 2-201.13

11. A) Restrict the employee
The highly susceptible population exposure rule specifies restriction. Qualifying exposure is separately addressed even without symptoms.
Source: FDA Food Code 2026, 2-201.12

12. C) Assume that age alone makes every general-public restaurant a care-setting establishment
The definition includes both susceptibility and the specified food-service setting. The service-setting condition is part of the definition.
Source: FDA Food Code 2022, 1-201.10

13. D) Fecal contamination transferred through poor hand hygiene
Shigella spreads primarily by the fecal-oral route and food contamination often involves an infected handler with poor hygiene. The cited primary Shigella transmission route is fecal-oral, with poor personal hygiene of an infected handler a food-contamination concern.
Source: FDA Bad Bug Book, Foodborne Pathogenic Microorganisms and Natural Toxins Handbook, Second Edition, Shigella species, Route of entry

14. C) 145°F (63°C) for 15 seconds
Eggs broken to order for immediate service use the ordinary minimum of 145°F (63°C) for 15 seconds. The 135°F (57°C) choice is below that cooking minimum.
Source: FDA Food Code 2026, 3-401.11

15. C) Three minutes
The lower-temperature alternative requires three minutes. Fifteen seconds does not meet this nonintact-meat alternative.
Source: FDA Food Code 2026, 3-401.11

16. C) To retain surface moisture
Retaining surface moisture is the stated purpose of covering. Covering does not replace the rotation or stirring requirement.
Source: FDA Food Code 2026, 3-401.12

17. C) How to identify the partially cooked food as needing final cooking
The procedure must prevent partially cooked food from being mistaken for ready-to-eat food. Removing identification creates the confusion the rule addresses.
Source: FDA Food Code 2026, 3-401.14

18. C) The steak remains intact
The allowance depends on the steak retaining its intact condition. Mechanical tenderizing takes it outside the intact condition.
Source: FDA Food Code 2026, 3-401.11

19. A) 155°F (68°C) for 17 seconds
Blade tenderizing is mechanical tenderization, so the steak is no longer intact meat. Nonintact meat is cooked to 155°F (68°C) for 17 seconds, not the 145°F (63°C) intact-meat combination.
Source: FDA Food Code 2022, 3-401.11(A)(2)

20. A) 4 minutes
The roast chart requires 4 minutes at 145°F (63°C), which FDA says gives the same lethality as 112 minutes at 130°F (54°C). The 15-second time is for intact steaks and chops, not whole roasts.
Source: FDA Food Code 2022, Annex 3, 3-401.11 Raw Animal Foods

21. A) A roast cooked or reheated under the specified roast provisions
The lower holding minimum is limited to qualifying roasts. Ordinary poultry dishes do not automatically receive the roast exception.
Source: FDA Food Code 2026, 3-501.16

22. A) 70°F (21°C)
The six-hour route limits food to 70°F throughout the allowed period. 80°F exceeds the specified ceiling.
Source: FDA Food Code 2026, 3-501.19

23. A) When the food left cold holding
The six-hour route identifies both removal time and the six-hour endpoint. Preparation time can differ from the time the food left cold holding.
Source: FDA Food Code 2026, 3-501.19

24. A) Both portions
Both readings are at or below 41°F. 40°F also meets the 41°F maximum.
Source: FDA Food Code 2026, 3-501.16

25. A) The six-hour cold-food route
These temperature conditions distinguish the six-hour cold route. Hot holding does not begin with a cold-food requirement.
Source: FDA Food Code 2026, 3-501.19

26. B) Keep the hot food at 135°F (57°C) or above and the cold food at 41°F (5°C) or below
Hot and cold holding temperatures still apply while TCS food is transported, including to off-site catering events. Transport is not a break from temperature control unless an approved time-control procedure is used.
Source: FDA Food Code 2022, Annex 5, 5. Assessing Holding Time and Temperatures and Date Marking

27. B) 135°F (57°C) to 80°F (27°C) in two hours
80°F is above the required 70°F first-stage endpoint. 69°F is below the first-stage endpoint.
Source: FDA Food Code 2026, 3-501.14

28. B) Separate it into smaller or thinner portions
Reducing portion size is an expressly listed cooling method. Increasing the mass works against rapid cooling.
Source: FDA Food Code 2026, 3-501.15

29. A) No more than two hours
Reheating for hot holding must pass through this range within two hours. The six-hour cooling total is not a reheating allowance.
Source: FDA Food Code 2026, 3-403.11

30. A) The first two-hour cooling endpoint
The food had to reach 70°F or less by 5 p.m. The first-stage failure already occurs at the two-hour mark.
Source: FDA Food Code 2026, 3-501.14

31. C) Cool the food to 41°F (5°C) or less within four hours
This lawful above-41°F (5°C) receiving branch requires reaching 41°F (5°C) or less within four hours. Permission to ship at a higher temperature does not authorize indefinite storage at that temperature.
Source: FDA Food Code 2022, 3-501.14

32. C) A batch at 76°F (24°C) three hours into cooling
Food still above 70°F (21°C) more than two hours into cooling must be thrown out. The other batches are still within their cooling times.
Source: FDA Food Code 2022, Annex 5, 7. Assessing Cooling

33. A) The source must comply with food law
The model code requires food from sources that comply with law. Personal familiarity does not establish compliance with applicable food-source law.
Source: FDA Food Code 2026, 3-201.11

34. A) Species listed as endangered or threatened under the cited federal rule
The code expressly excludes this wildlife category. The code allows specified inspected commercial game.
Source: FDA Food Code 2026, 3-201.17

35. A) 135°F (57°C)
Hot-received cooked TCS food must meet this minimum. 125°F is below the hot-receiving minimum.
Source: FDA Food Code 2026, 3-202.11

36. B) Discard those shellstock
The provision explicitly requires discard of this condition. Rinsing does not correct the specified discard condition.
Source: FDA Food Code 2026, 3-202.17

37. C) In a designated segregated holding area separated from usable food and protected items
Products held for return or credit must be segregated from usable food and the other listed items. A verbal reminder does not provide the required segregation.
Source: FDA Food Code 2022, 6-404.11

38. A) The source complies with Grade A standards as specified in law
Fluid milk must come from a source complying with Grade A standards as specified in law. Documenting pasteurization alone does not establish that separate sourcing condition.
Source: FDA Food Code 2022, 3-201.13

39. B) Reject the lettuce that the raw chicken juice contaminated
Raw animal food must be separated from fruits and vegetables, and FDA receiving guidance includes examining the truck and products for cross-contamination. Produce dripped on by raw chicken should not be accepted, regardless of a later wash or the chicken temperature.
Source: FDA Food Code 2022, Annex 5, Assessing Safe Sources and Receiving Temperatures

40. B) Relocate the food or provide the required effective drip shielding
The code prohibits food beneath sewer lines lacking protective shielding. Carton lids do not replace the required shielding against sewer-line drips.
Source: FDA Food Code 2026, 3-305.12

41. B) Discard the food
The disposition provision requires discard of required-date food lacking a date or day. An estimate does not restore the missing required history.
Source: FDA Food Code 2026, 3-501.18

42. B) Record the last sale or service date on the tag, label or invoice
That date establishes the required retention reference point. Recycling time is not necessarily the last sale or service date.
Source: FDA Food Code 2026, 3-203.12

43. A) They are within the expressly listed immersion exception
Cut raw vegetables such as carrot sticks and tofu are expressly listed immersion exceptions. The exception is broader than whole produce but does not include every cooked food.
Source: FDA Food Code 2022, 3-303.12

44. C) No more than the five remaining days, because both the transfer limit and packaging ceiling still apply
The transferred product must satisfy both the seven-day limit at 41°F (5°C) and the 30-day packaging ceiling. With only five days left on the packaging clock, a new full seven days would exceed the allowed period.
Source: FDA Food Code 2022, 3-502.12

45. A) Fish served raw is ready-to-eat food and must be protected from the raw beef
The code treats raw animal food served raw, such as fish for sushi, as ready-to-eat food. It must be separated from other raw animal foods such as ground beef.
Source: FDA Food Code 2022, 3-302.11(A)(1)(a)

46. B) Thawing exposure plus preparation time and any required recooling time
The raw-food branch counts these related periods rather than just running-water exposure. The rule includes additional preparation or recooling time.
Source: FDA Food Code 2026, 3-501.13

47. B) The food remains frozen
The slacking rule permits any temperature only while the food remains frozen. Fully thawed counter food no longer meets this alternative.
Source: FDA Food Code 2026, 3-501.12

48. D) Retain them for 90 calendar days beyond service or sale
The record-retention requirement continues for 90 days after service or sale. An empty carton does not end the retention period.
Source: FDA Food Code 2026, 3-402.12

49. C) Required cleaning and sanitizing of both the utensil and that food-contact table surface
The clean-table route depends on processing both items at their required frequency. The table surface is also part of the stated condition.
Source: FDA Food Code 2022, 3-304.12

50. D) After the fish has first become solid under the minus 31°F (minus 35°C) stage
This route requires the fish to freeze solid at minus 31°F (minus 35°C) or below before the 24-hour storage stage. Starting that stage while the fish is still unfrozen would omit the first condition.
Source: FDA Food Code 2022, 3-402.11

51. D) Adding fresh herbs in the restaurant to a commercial cheese before packaging it under this branch
The specific cheese branch requires qualifying commercially manufactured cheese with no ingredients added in the establishment. Adding fresh herbs takes that preparation outside this particular branch even if the starting cheese otherwise qualifies.
Source: FDA Food Code 2022, 3-502.12

52. B) Protect the ready-to-eat rice from the raw animal food
Raw animal food must be separated from cooked ready-to-eat food during preparation. The separation requirement also applies during preparation.
Source: FDA Food Code 2026, 3-302.11

53. D) Do not use it in drinks or as food
Exterior-coolant ice may not later be used as food. Appearance does not remove the exterior-coolant restriction.
Source: FDA Food Code 2026, 3-303.11

54. A) Suitable utensils or an effective protective dispensing method
The self-service rule requires effective protected dispensing. Ingredient information does not provide a dispensing barrier.
Source: FDA Food Code 2026, 3-306.13

55. C) Reroute the liquid-waste line outside the ice machine and bin
Liquid-waste drain lines may not pass through either ice equipment location. Exterior appearance does not remove the routing prohibition.
Source: FDA Food Code 2022, 4-204.17

56. B) They must be inaccessible to children
The refrigerated-medicine provision expressly requires inaccessibility to children. A label does not satisfy the child-access restriction.
Source: FDA Food Code 2022, 7-207.12

57. C) The server may refill that consumer's mug while preventing that contact
The server may use the drink-refill exception for this consumer's mug while preventing lip-area contact. The same exception does not authorize serving another food portion in a soiled soup bowl.
Source: FDA Food Code 2022, 3-304.16

58. B) Separate the raw animal food from the vegetables before washing
Raw animal food must be separated from fruits and vegetables before they are washed. Planning a later wash does not authorize raw-animal-food contact during storage.
Source: FDA Food Code 2022, 3-302.11(A)(1)

59. B) It can fall within the major-allergen definition
The definition includes ingredients containing protein derived from listed foods. A different name does not remove protein-derived ingredients.
Source: FDA Food Code 2026, 1-201.10

60. B) The major allergen now present as an ingredient
Written notification must reflect actual major-allergen ingredients. An unchanged name does not erase a new allergen ingredient.
Source: FDA Food Code 2026, 3-602.12

61. A) Use the separate area and equipment for those meals
CDC recommends separate equipment and areas for allergy meals when feasible. A dry wipe does not implement the recommendation to use separate equipment and areas when feasible.
Source: CDC: Food Allergy Reactions in Restaurants, Key takeaways

62. B) Treat it as a possible reaction, because symptoms can appear from minutes to a few hours after eating
FDA states that allergy symptoms may appear from within a few minutes to a few hours after the food is eaten, and rash is a listed symptom. A 90-minute delay does not rule out the meal.
Source: FDA: Food Allergies: What You Need to Know, Know the Symptoms of Food Allergies

63. A) A person in charge must remain present during operation
The ordinary assignment rule requires person-in-charge presence during all operating hours. Remote availability is not the ordinary presence requirement.
Source: FDA Food Code 2026, 2-101.11

64. B) Report suspicious activity to the person in charge
The food-defense duty directs employees to report suspicious activity to management. Temperature compliance does not remove the food-defense reporting duty.
Source: FDA Food Code 2026, 2-103.11

65. A) The action to take when a critical limit is not met
A required HACCP plan must specify the response when a critical limit is not met. A blank field does not specify the required action beforehand.
Source: FDA Food Code 2026, 8-201.14

66. B) Clostridium botulinum growth and toxin formation, and Listeria monocytogenes growth
These are the organisms and effects named in the ROP provision. The ROP provision specifically identifies botulinal growth and toxin formation and Listeria growth.
Source: FDA Food Code 2026, 3-502.12

67. C) Raw seed sprouts
The highly susceptible-population safeguards prohibit serving raw seed sprouts in ready-to-eat form. The properly cooked and protected vegetable choice is not the raw-sprout category prohibited here.
Source: FDA Food Code 2026, 3-801.11

68. C) Selling the sealed packaged product to a separate business
The route does not permit distribution or sale of that packaged product to another business entity. Same-premises preparation and consumption can meet the entity condition.
Source: FDA Food Code 2022, 3-502.12

69. C) Clean to sight and touch
The code requires food-contact surfaces and utensils to be visibly and tactually clean. Odour alone does not establish sight-and-touch cleanliness.
Source: FDA Food Code 2026, 4-601.11

70. D) 24 hours
The refrigerated-room chart pairs 41°F or below with 24 hours. 36hours exceeds this refrigerated-room chart entry.
Source: FDA Food Code 2026, 4-602.11

71. B) Clean it at least every 24 hours
The warewashing-equipment provision includes this daily minimum. 48hours exceeds the used-equipment minimum of at least every24hours.
Source: FDA Food Code 2026, 4-501.14

72. D) Air-dry them or allow adequate draining as specified
The provision permits air drying or use after adequate draining. An apron is not the specified post-sanitizing drying method.
Source: FDA Food Code 2026, 4-901.11

73. A) Use the same detergent-sanitizer in both steps
The no-distinct-rinse procedure specifies the same detergent-sanitizer. The cited method requires the same detergent-sanitizer in the washing and sanitizing steps.
Source: FDA Food Code 2026, 4-501.115

74. A) Disinfection appropriate to that pathogen and surface
The supplement requires disinfection when available sanitizers do not control the pathogen of concern. Repeating an ineffective available sanitizer does not meet the required disinfection response.
Source: Supplement to the 2022 FDA Food Code, 4-1001.11

75. A) At least seven seconds
This qualifying 50 mg/L, pH and temperature combination has a seven-second minimum consistent with the registered label. Correct concentration alone does not allow one-second contact.
Source: FDA Food Code 2022, 4-703.11

76. A) Each user receives a clean towel section
The permitted continuous system must supply a clean towel to its user. Rewetting a shared section does not supply a clean towel.
Source: FDA Food Code 2026, 6-301.12

77. D) Inside the walk-in refrigerator
Carpet floor covering is prohibited inside walk-in refrigerators. The dry administrative-office choice does not describe one of the listed prohibited locations.
Source: FDA Food Code 2026, 6-201.14

78. D) Choose a finish resistant to pitting and the other listed forms of deterioration
Normal-use resistance to pitting and related damage is required. Daily polishing does not establish resistance to deterioration.
Source: FDA Food Code 2022, 4-101.11

79. D) The warmest part of the mechanically refrigerated unit
The code locates the refrigeration reading at the warmest part rather than the cold-air outlet. The coldest point does not meet the stated sensor-location principle.
Source: FDA Food Code 2022, 4-204.112

80. B) A suitable small-diameter probe designed for thin foods
The provision specifically requires a probe suited to measuring thin food masses. A larger sensing area does not solve measurement of a thin food mass.
Source: FDA Food Code 2022, 4-302.12

81. C) Use an approved sanitary sewage system or other lawful compliant system
The sewage-conveyance provision requires an approved or otherwise compliant system for disposal. Uncontrolled ground disposal does not establish an approved system.
Source: FDA Food Code 2022, 5-402.13

82. D) Inspect the incoming food and supply shipment for pest evidence
Routine inspection of incoming shipments is an identified pest-control measure. Moving them inside first can introduce pest evidence or pests before the receiving check.
Source: FDA Food Code 2026, 6-501.111

83. A) Keep the powder from contaminating utensils and the other listed protected items
Nontoxic tracking powder still must not contaminate food-service items. The nontoxic exception does not permit contaminating utensils.
Source: FDA Food Code 2026, 7-206.13

84. A) 16-mesh screening per inch
The listed screening method is 16 mesh per inch. Eight mesh per inch does not match the specified insect-exclusion screen option.
Source: FDA Food Code 2026, 6-202.15

85. B) Discard it as contaminated food
Food contaminated by rodents is adulterated, and the Food Code requires adulterated food to be discarded or reconditioned only by an approved procedure. Sifting it or using it first is not an approved procedure.
Source: FDA Food Code 2022, 3-701.11(A)

86. C) Submit properly prepared plans and specifications for authority review and approval
The required submission and approval process precedes construction. Post-construction submission reverses the required order.
Source: FDA Food Code 2026, 8-201.11

87. B) Verify construction and equipment conform to the approved plans
Preoperational inspections include verifying the constructed and equipped establishment against approved plans. Preoperational verification does not end future inspection obligations.
Source: FDA Food Code 2026, 8-203.10

88. A) The regulatory authority
The variance power and the no-hazard-or-nuisance determination belong to the regulatory authority. A salesperson does not have the stated variance authority.
Source: FDA Food Code 2026, 8-103.10

89. B) The compliant food may be offered for donation
The provision permits donation when the food meets the relevant law and code conditions. Donation does not create an outlet for unsafe food.
Source: FDA Food Code 2022, 3-204.10

90. B) The U.S. Department of Agriculture (USDA)
FDA notes that meat, poultry and egg products are regulated by the U.S. Department of Agriculture, which is why FDA's allergen labeling law does not cover them. FDA regulates most other packaged foods.
Source: FDA: Food Allergies, Food Allergen Labeling