

ServSafe 7th Edition Practice Test Questions and Answers

1. What is the minimum internal temperature for cooking ground beef?

- A) 145°F (63°C)
- B) 155°F (68°C)
- C) 165°F (74°C)
- D) 135°F (57°C)

2. How long can potentially hazardous foods be kept in the temperature danger zone?

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

3. What is the correct procedure for washing hands in food service?

- A) Rinse with cold water for 5 seconds
- B) Wash with soap and warm water for at least 20 seconds
- C) Use hand sanitizer only
- D) Rinse with hot water for 10 seconds

4. What is the temperature danger zone for food safety?

- A) 32°F to 70°F (0°C to 21°C)
- B) 41°F to 135°F (5°C to 57°C)
- C) 50°F to 140°F (10°C to 60°C)
- D) 60°F to 150°F (15°C to 66°C)

Answers: 1-B 2-B 3-B 4-B

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