

ServSafe Manager Coursebook Practice Test Questions and Answers

1. What is the correct procedure for thawing frozen food safely?

- A) Leave it on the counter at room temperature
- B) Thaw under cold running water or in refrigeration
- C) Use hot water to speed up the process
- D) Place it in direct sunlight

2. Which sanitizing method requires a concentration of 50-100 ppm?

- A) Hot water sanitizing
- B) Chlorine sanitizing
- C) Iodine sanitizing
- D) Quaternary ammonium sanitizing

3. What is the maximum time that food can be in the temperature danger zone?

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

4. Which practice helps prevent cross-contamination?

- A) Using the same cutting board for all foods
- B) Storing raw meat above ready-to-eat foods
- C) Using separate utensils for raw and cooked foods
- D) Washing hands only when visibly dirty

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

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