

# ServSafe Practice Test Questions and Answers

**1. What is the minimum internal cooking temperature for poultry?**

- A) 145°F (63°C)
- B) 155°F (68°C)
- C) 165°F (74°C)
- D) 175°F (79°C)

**2. How long can ready-to-eat food be held in the temperature danger zone before it must be discarded?**

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

**3. 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 125°F (16°C to 52°C)

**4. Which is the correct order for washing hands in a food service establishment?**

- A) Rinse, soap, scrub, rinse, dry
- B) Soap, scrub, rinse, dry
- C) Wet, soap, scrub, rinse, dry
- D) Scrub, soap, rinse, dry

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

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