

Answers to food safety test

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Is the food safety test hard? Yes, it is challenging. But don't worry, most people pass. The ServSafe Manager exam tests your knowledge of several categories of food safety in a commercial foodservice environment.

What are the questions to be asked in food safety?

Which of the following is a safe food practice? Clean—Wash hands and surfaces often. Separate—Don't cross-contaminate. Cook—Cook to proper temperatures, checking with a food thermometer. Chill—Refrigerate promptly.

What is the required clearance between the floor and a stove in a restaurant? At least 6" of clear, unobstructed space under each piece of EQUIPMENT must be provided or EQUIPMENT must be SEALED to the floor.

How many questions can you miss on the ServSafe test to pass? Top ServSafe FAQs A passing score is 70% or higher. This is obtained by answering at least 56 out of 80 questions correctly. The exam has 90 questions; however there are 10 pilot questions that are for research purposes only.

Is the ServSafe test open book? A: No. Study materials (ie: books, notes, websites, calculators, etc) are not allowed while taking the ServSafe Food Protection Manager Certification Examination. Q: Can I have food or drink during my exam?

What are the 5 golden rules of food safety? The 5 keys to safer food are: (1) keep clean; (2) separate raw and cooked food; (3) cook thoroughly; (4) keep food at safe temperatures; and (5) use safe water and raw materials (figure1.).

What are the 4 C's of food safety? The 4Cs of food hygiene Cleaning. Cooking. Chilling. Cross-contamination.

What are the 4 basic food safety rules? The four basic safe food handling behaviors — clean, separate, cook, and chill — will keep our food safe.

What are 10 food safety rules?

What temperature is the danger zone? The "Danger Zone" (40 °F-140 °F) This range of temperatures is often called the "Danger Zone." That's why the Meat and Poultry Hotline advises consumers to never leave food out of refrigeration over 2 hours. If the temperature is above 90 °F, food should not be left out more than 1 hour.

What are the 5 food safety practices?

Which food must be cooked to at least 145 degrees?

How many inches off the floor must the food be? Store all food and supplies at least 6 inches off the floor. Keep food in original containers or labeled containers approved for food storage.

Why must food be stored 6 inches from the floor? Food products and raw items must be stored at least 6 inches off the floor. At this distance, the food will be kept safe and far from any potential contaminants and food allergens. Placing food above the floor also reduces the risk of pests, such as insects or rats, damaging the food.

Which food is stored correctly? STORE REFRIGERATED FOOD IN THE PROPER ORDER. From top to bottom, store food in this order: ready-to-eat food, seafood, whole cuts of beef and pork, ground meat and seafood, and whole and ground poultry. CHECK THE TEMPERATURE OF FOODS STORED IN COOLERS AND FREEZERS REGULARLY.

What does the ServSafe exam look like? How Is the ServSafe Test Performed? The exam is 2 hours long with 90 multiple choice questions, 10 of which are for research purposes. You can take the manager ServSafe exam online or in-class, with both options demanding a certified proctor.

How to pass the ServSafe? A passing score is 70% or higher. This is obtained by answering at least 56 out of 80 questions correctly. The exam has 90 questions;

however there are 10 pilot questions that are for research purposes only. Do online courses expire?

Can I take the ServSafe test online at home? The ServSafe Food Handler online assessment does not require a proctor, so you can take that exam by yourself. For the classroom/print version food handler assessment an instructor must administer the assessment. Use the Find a Class locator on ServSafe.com to find a food handler instructor/proctor.

Is the ServSafe test on paper? The ServSafe® Exam is available in multiple formats: paper-based exam with an in-person proctor, online exam with an in-person proctor, online at a testing center, or online with a remote live proctor. Each option has a different scheduling and exam delivery process.

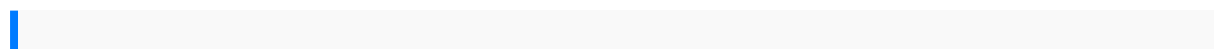
Does the ServSafe exam expire? California recognizes the ServSafe® certification as valid for five years. However, some company policies will only recognize the certification as valid for three years.

How many times can you fail the ServSafe exam? You can take the examination twice within 30 days. If you don't pass the exam on your second attempt, you must wait 60 days from your most recent attempt before taking the exam again. No more than four attempts are allowed within a 12 month period.

What happens if you don't pass the ServSafe test? If you fail your ServSafe exam, you won't be certified. You're only allowed to take the exam twice within any 30-day period, so failing it twice could mean having to wait a month to retest. For Manager courses, you'll have to pay for an additional exam.

What is the safe serve test like? The exam is 2 hours long with 90 multiple choice questions, 10 of which are for research purposes. You can take the manager ServSafe exam online or in-class, with both options demanding a certified proctor.

Is the ServSafe exam all multiple choice? What is the format of the ServSafe Food Handler Assessment questions? All questions are multiple choice.



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