

ServSafe Manager Book 7th Edition Questions & Answer Sheet

1) What is the proper way to thaw frozen food?

- A. On the counter at room temperature
- B. Under cold running water
- C. In the refrigerator
- D. In the microwave

2) Which of the following is a sign of spoiled food?

- A. A bright, natural color
- B. An off odor or slime
- C. Proper labeling and storage
- D. Being within the expiration date

3) What is the minimum internal cooking temperature for poultry?

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

4) How often should food-contact surfaces be sanitized?

- A. Every 8 hours
- B. Every 4 hours
- C. Daily
- D. Weekly

5) Which group is at the highest risk for foodborne illness?

- A. Healthy adults
- B. Teenagers
- C. Pregnant women
- D. Middle-aged individuals

Answers:

1) C - 2) B - 3) D - 4) B - 5) C

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