

## ServSafe Book Practice Test Questions and Answers

**1) What is the correct way to store raw meat in a refrigerator?**

- A. Above ready-to-eat food
- B. Below seafood
- C. On the top shelf
- D. Below ready-to-eat food

**2) How long can food stay in the temperature danger zone before it must be discarded?**

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

**3) Which type of thermometer is best for checking the temperature of thin foods?**

- A. Bimetallic stemmed thermometer
- B. Infrared thermometer
- C. Thermocouple
- D. Thermometer with a large dial

**4) What is the minimum temperature hot food must be held at to prevent pathogen growth?**

- A. 120°F (49°C)
- B. 130°F (54°C)
- C. 135°F (57°C)
- D. 140°F (60°C)

**5) What should a food handler do if they experience diarrhea or vomiting?**

- A. Report the illness to their manager
- B. Continue working with a mask
- C. Drink plenty of fluids
- D. Wash hands frequently and return to work

### **Answers:**

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

For more ServSafe Questions & Answers Click Here:

<https://practicetestgeeks.com/servsafe-practice-test-exam/>