

Servsafe Food Handler Test Answers

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ServSafe@ Practice Tests and Answer Keys

#5 Cold food can be held intentionally without temperature control for hours as long as it does not exceed 70°F (21°C). A 2 B 4 C 6 D 8 #6 When delivering food for off-site service, raw poultry must be stored A at a lower temperature than ready-to-eat food. B separately from ready-to-eat food. C without temperature control.

SERVSAFE 7th Edition SERVSAFE Manager

The FDA Food Code requires that the person in charge of a foodservice operation become a Certified Food Protection Manager. That person must be onsite at all times during operating hours. A Certified Food Protection Manager must show that he or she has the required knowledge by passing a test from an accredited ...