

SERUSAFE MANAGER EXAM 2025 WITH ACTUAL CORRECT QUESTIONS AND VERIFIED DETAILED ANSWERS |FREQUENTLY TESTED QUESTIONS ANMD SOLUTIONS |ALREADY GRADED A+|NEWEST|LATEST UPDATE |GUARANTEED PASS

What is a contaminate?

- the presence of harmful substances in food
- can be biological, chemical, or physical
- most cause foodborne illnesses while the others result in physical injury

Where do contaminants come from?

- many are found in the animals we use for food
- air, contaminated water, and dirt
- some occur naturally in food (bones in fish).

How does food become contaminated?

Usually it's contaminated accidentally because most contaminants get into food and onto food-contact surfaces because of the way people handle it.

What is the fecal-oral route of contamination?

When food handlers (who don't wash their hands after using the restroom) contaminate food and surfaces with feces from their fingers. Once the contaminated food is eaten, a foodborne illness may result

How do food handlers pass on contaminants when they are in contact with a person who is ill?

- From person to person
- Through sneezing or vomiting onto food or food-contact surfaces
- From touching dirty food-contact surfaces and equipment, and then touching food

- staff files
- random food defense self-inspections)

What does the T in ALERT stand for?

Threat (identify what you will do and who you will contact if there is suspicious activity or a threat at your operations)

- hold any product you suspect to be contaminated
- contact your regulatory authority immediately
- maintain an emergency contact list

Responding to a Foodborne-Illness outbreak

- Gathering Info. (ask the person making complaint for general contact information, identification of food that was eaten, description of symptoms, and when person became sick)
- Notifying Authorities (contact local regulatory if outbreak is suspected)
- Segregating product (set the suspected product aside and label Do Not Use and Do Not Discard)
- Documenting Info (log info about suspected product (includes product description, production date, lot number, sell-by date, and pack size))
- Identifying staff (maintain list of food handlers with a scheduled time of the suspected contamination; interview (immediately about health status) and sample staff)
- Cooperating with authorities (cooperate during investigation; provide documentation; provide temperature logs, HACCP documents, staff files, etc (maybe))
- Reviewing Procedure (review food handling procedure)

what is a food allergen

a protein in a food or ingredient that some people are sensitive to (natural)

What are the allergy symptoms?

- Nausea
- Wheezing or shortness of breath
- Hives or itchy rashes
- Swelling of various parts of body including face, eyes, hands, or feet
- Vomiting and/or diarrhea
- Abdominal pain

Call emergency number if customers have severe allergic reaction

What is anaphylaxis?

spot; before recording, wait for temp to steady; wait atleast 15 seconds before inserting into food)

How can you bring only safe food into operation?

Purchase all food from approved, reputable suppliers and follow good receiving procedures

Accepting deliveries guidelines

- approved, reputable supplier
- supplier has been inspected and can show inspection report (most recent)
- meet all applicable local, state, and federal laws
- applies to all suppliers
- develop relationship with supplier and get to know food safety practices
- Deliveries (schedule deliveries at a time when staff has enough time to do inspections)

What should the suppliers' inspection reports review?

- receiving and storage
- processing
- shipping
- cleaning and sanitizing
- personal hygiene
- staff training
- recall program
- HACCP program or other food safety systems

How can inspection process be smooth and safe?

- specific staff responsible
- train food handlers to follow food safety guidelines
- provide staff with needed tools (purchase orders, thermometers, and scales)
- trained staff are able to receive and inspect food promptly (visually inspect delivery trucks for contamination, and food for correct temp)
- quickly store food after inspection

When suppliers come after hours and put delivery away themselves what conditions do you have to look for when inspecting it in the morning?

- approved source
- placed in correct storage location to maintain required temp

Guidelines to partial cooking

- Don't cook food longer than 60 min during initial cooking
- Cool immediately after initial cooking
- Freeze or refrigerate after cooling (lower than 41oF (5oC))
- Heat to required minimal temp
- cool if not served immediately or held for service

What should your procedures describe?

- how requirements will be monitored and documented
- which corrective actions will be taken if requirements aren't met
- how food will be marked to indicate need further cooking
- how food will be separated from ready to eat food during storage when initial cooling is completed

consumer advisories

- include statements telling customers if item is raw or undercooked
- advise customers of increased risk of foodborne illness

What is not allowed on a children's menu?

raw or undercooked meat, poultry, seafood, or eggs (especially undercooked ground beef)

What are operations that serve high risk populations not allowed to serve?

raw seed sprouts, raw or undercooked eggs, meat, or sea food

What do you do if you don't serve food immediately?

- get it out of temp. danger zone quickly
- cool quickly
- reheat correctly if you're going to hold it

Temp. Requirements for Cooling food

- cool food from 135oF (57oC) to 70oF (21oC) within 2 hours
- then cool from 70oF (21oC) to 41oF (5oC) or lower in next 4 hours

What happens if I don't have enough time to cool or too much time?

- the reverse flow of contaminants through cross- connection into drinkable water supply
- result of pressure pushing contaminants back into water supply or when high water use in one area creates vacuum in plumbing system that sucks contaminants back into water supply (backsiphonage)

Backflow prevention

- avoid cross-connection (best way)
- DO NOT attach hose to faucet unless backflow prevention device is attached
- create air gap (an air space that separates a water supply outlet from a potentially contaminated source) (correctly designed and installed sink usually has 2 air gaps (between faucet/ flood rim of sink; between drainpipe of sink and floor drain)

Backflow preventers

- vacuum breaker (prevents backsiphonage by closing check valve and sealing water supply line shut when water flow is stopped)
- double check valve and reduced pressure zone backflow preventers (includes more than one check valve for sealing off water supply and provides way to determine if check valves are operational)
- must be checked periodically to make sure it's efficient by trained and certified technician
- work must be documented
- always follow local requirements and manufacturer's recommendations

How does lighting help?

- makes it easier to clean
- provides safer environment
- light intensity= how bright lights are (measured in units called foot-candles or lux)
- different areas have different lighting intensity requirements
- prep areas need to be brighter than other areas so staff can recognize condition of food and to identify items that needs cleaning
- must monitor lighting level (replace burned out bulbs, choose correct sized bulbs, have shatter resistant bulbs or protective covers)

What does ventilation do?

- improves air inside
- removes heat, steam, and smoke from cooking lines
- eliminates fumes and odors
- if not working, grease and condensation will build up on walls and ceiling (to

What is the second challenge operations have when it comes to food safety and why?

Language and Culture (Your staff may speak a different language than you do. This can make it difficult to communicate. Cultural differences can also influence how food handlers view food safety.)

What is the third challenge operations have when it comes to food safety and why?

Literacy and Education (Staff often have different levels of education. This makes it more challenging to teach them food safety.)

What is the fourth challenge operations have when it comes to food safety and why?

Pathogens (Illness-causing microorganisms are more frequently found on types of food that once were considered safe.)

What is the fifth challenge operations have when it comes to food safety and why?

Unapproved suppliers (Food that is recieved from suppliers that are not practicing food safety can cause a foodborne-illness outbreak.)

What is the sixth challenge operations have when it comes to food safety?

High-risk customers (the number of customers at high risk for getting a foodborne illness is increasing. An example of this is the growing elderly population.)

What is the seventh challenge operations have when it comes to food safety?

Staff turnover (training new staff leaves less time for food safety training)

What is the cost of foodborne illnesses?

One outbreak can cost an operation thousands of dollars, and it can result in closure.

What are the costs of foodborne illnesses to an operation?

- loss of customers and sales
- loss of reputation
- negative media exposure
- lowered staff morale
- lawsuits and legal fees
- staff missing work
- increased insurance premiums
- staff retraining