

ServSafe Manager Foundation Worksheet

8 original questions, working space and separate answer explanations. Version 2026-10-27.

Scope

Manager food-safety knowledge foundations, using explicitly identified 2022 FDA model-code cases; not Food Handler certification..

This is an untimed foundation study sample, not an official examination or complete mock test. Author-reviewed learning materials; independent educator review and learner calibration remain pending.

How to use this worksheet

Work through the questions before opening the answer section. Write your calculation or the reason for your choice. After checking the explanation, return to the linked lesson for any unfamiliar distinction.

<https://openexam.site/exams/servsafe-manager/worksheets/>

QUESTION 1 / Recognize contamination pathways

A cook uses the same unwashed cutting board for raw chicken and ready-to-eat melon. Which principle most directly determines the response to this case?

- A. Small glass fragments may be present even when they cannot be seen.
- B. Food Code protections for highly susceptible populations restrict certain higher-risk foods.
- C. Chemical identification and separation prevent accidental food contamination and misuse.
- D. A raw-animal-food surface can transfer pathogens to food that will receive no further cooking.

Working / reasoning:

Item servsafe-manager-q-002 | Lesson: <https://openexam.site/exams/servsafe-manager/learn/servsafe-manager-skill-01/>

QUESTION 2 / Employee health and hand hygiene

A food employee returns from the restroom and is about to put on gloves for sandwich preparation. Which principle most directly determines the response to this case?

- A. The wound must be effectively covered with the extra barrier required for a hand wound.
- B. The model procedure requires a complete wash, not merely wetting the hands.
- C. A handwashing sink must remain accessible and reserved for its intended use.
- D. Gloves do not replace handwashing at required handwashing events.

Working / reasoning:

Item servsafe-manager-q-018 | Lesson: <https://openexam.site/exams/servsafe-manager/learn/servsafe-manager-skill-02/>

QUESTION 3 / Purchase and receive safely

A supplier offers home-canned low-acid vegetables from an unapproved private kitchen. A reviewer writes: "Price does not establish compliance with approved-source requirements." Which proposal is explicitly described by that critique?

- A. Accept the food after checking that the jars look clean.
- B. Accept the food if the price is low.
- C. Serve the food quickly before any odor develops.
- D. Reject it and use an approved supplier.

Working / reasoning:

Item servsafe-manager-q-059 | Lesson: <https://openexam.site/exams/servsafe-manager/learn/servsafe-manager-skill-04/>

QUESTION 4 / Thaw and cook with conditions

A manager must thaw frozen meat safely for preparation tomorrow. Select every proposed response that fails to apply the control needed in this case.

- A. Thaw it overnight on a room-temperature counter.
- B. Leave it in a bucket of standing warm water overnight.
- C. Thaw under refrigeration at 41 F or below.
- D. Put it near a hot stove until the outside softens.

Working / reasoning:

Item servsafe-manager-q-092 | Lesson: <https://openexam.site/exams/servsafe-manager/learn/servsafe-manager-skill-06/>

QUESTION 5 / Protect food during service

A buffet uses the same customer plate for repeated self-service trips at a station that requires clean tableware. What is the most appropriate response?

- A. Ignore plate contact because the buffet food is hot.
- B. Provide a clean plate for the return trip.
- C. Let the customer reuse a soiled plate against the serving utensil.
- D. Wipe the plate with a shared towel and reuse it.

Working / reasoning:

QUESTION 6 / Clean, sanitize, and dry

A worker applies sanitizer to a visibly greasy food-contact surface without first cleaning it. Which principle most directly determines the response to this case?

- A. The specified contact time is part of the validated sanitizing process.
- B. Sanitizer effectiveness and safe use depend on measured concentration and label conditions.
- C. Cleaning removes soil that can interfere with the sanitizing step.
- D. Air drying avoids introducing contamination after the sanitizing step.

Working / reasoning:

QUESTION 7 / Use active managerial control

A temperature log shows repeated cold-holding readings above the stated limit, but no action is recorded. A reviewer writes: "A measurement alone does not control a known deviation." Which proposal is explicitly described by that critique?

- A. Assume a signed log means the food was safe.
- B. Erase the high readings so the file looks compliant.
- C. Correct the deviation, assess food, and document the response.
- D. Keep recording the same readings without responding.

Working / reasoning:

QUESTION 8 / Ready-to-eat food and allergens

A server is arranging ready-to-eat bread with bare hands, with no approved alternative procedure. Select every proposed response that fails to apply the control needed in this case.

- A. Touch only the outside edge of each slice.
- B. Use suitable utensils or gloves after handwashing.
- C. Continue because the bread is dry.
- D. Wash hands once at opening and use bare hands all day.

Working / reasoning:

ServSafe Manager: Answers & Explanations

Compare the method or rule as well as the final answer. These explanations are study aids, not official scoring guidance.

QUESTION 1 / servsafe-manager-q-002

Answer: A raw-animal-food surface can transfer pathogens to food that will receive no further cooking.

1. Locate the decisive case condition: Biological contamination.
2. The governing principle is: A raw-animal-food surface can transfer pathogens to food that will receive no further cooking.
3. Apply the principle to justify this response: Clean and sanitize the board before cutting the melon.

QUESTION 2 / servsafe-manager-q-018

Answer: Gloves do not replace handwashing at required handwashing events.

1. Locate the decisive case condition: Handwashing.
2. The governing principle is: Gloves do not replace handwashing at required handwashing events.
3. Apply the principle to justify this response: Wash and dry hands, then put on new gloves.

QUESTION 3 / servsafe-manager-q-059

Answer: Accept the food if the price is low.

1. Read the reviewer's specific criticism: Price does not establish compliance with approved-source requirements.
2. The matching proposal is: Accept the food if the price is low.
3. The compliant response instead is: Reject it and use an approved supplier.

QUESTION 4 / servsafe-manager-q-092

Answer: Thaw it overnight on a room-temperature counter.; Leave it in a bucket of standing warm water overnight.; Put it near a hot stove until the outside softens.

1. Identify the controlling condition: Refrigerator thawing.
2. Thaw it overnight on a room-temperature counter. Counter thawing can warm the exterior while the center remains frozen.
3. Leave it in a bucket of standing warm water overnight. Warm stagnant water is not the model controlled running-water method.

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4. Put it near a hot stove until the outside softens. External warming near a stove creates uncontrolled temperature exposure.
 5. Do not select the compliant response: Thaw under refrigeration at 41 F or below.

QUESTION 5 / servsafe-manager-q-137

Answer: Provide a clean plate for the return trip.

1. Identify the controlling condition: Consumer protection.
2. Soiled consumer tableware can contaminate utensils and food at the service point.
3. Apply it: Provide a clean plate for the return trip.
4. Compare the alternative "Let the customer reuse a soiled plate against the serving utensil.": Contact with used tableware can transfer contamination back to common utensils.

QUESTION 6 / servsafe-manager-q-154

Answer: Cleaning removes soil that can interfere with the sanitizing step.

1. Locate the decisive case condition: Cleaning and sanitizing.
2. The governing principle is: Cleaning removes soil that can interfere with the sanitizing step.
3. Apply the principle to justify this response: Remove soil, rinse appropriately, then sanitize.

QUESTION 7 / servsafe-manager-q-187

Answer: Keep recording the same readings without responding.

1. Read the reviewer's specific criticism: A measurement alone does not control a known deviation.
2. The matching proposal is: Keep recording the same readings without responding.
3. The compliant response instead is: Correct the deviation, assess food, and document the response.

QUESTION 8 / servsafe-manager-q-040

Answer: Continue because the bread is dry.; Touch only the outside edge of each slice.; Wash hands once at opening and use bare hands all day.

1. Identify the controlling condition: Ready-to-eat food handling.
2. Continue because the bread is dry. A dry texture does not create a general exemption from the handling rule.
3. Touch only the outside edge of each slice. The outside edge is still part of the ready-to-eat food.

4. Wash hands once at opening and use bare hands all day. Earlier washing does not authorize prohibited bare-hand contact.

5. Do not select the compliant response: Use suitable utensils or gloves after handwashing.

References and scope notes

The questions and teaching explanations are original catalog materials. References support the selected concepts; they are not endorsements or a reproduced official examination bank.

FDA Food Code 2022, January 18, 2023 version

<https://www.fda.gov/media/164194/download>

Foundation learning pilot: 200 items across 50 authored case families, not 200 independent scenarios or a complete ServSafe simulation.

Core numeric food-safety examples explicitly use the 2022 FDA Food Code model; state/local adoption and any 2026-edition changes are not asserted to be identical.

Official ServSafe sources disagree on the passing threshold; check the current enrollment product and official FAQ.

Independent food-safety professional review and learner calibration remain pending.

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