

Raise The Gr **A** de[®]

Pre-Class Study Supplement for the ServSafe[®] Manager Certification Exam

In order to obtain the highest score possible, we recommend completing this study supplement before the class date.

NOTE: This study supplement does NOT cover all subject matter covered in the ServSafe[®] class. This supplement should be used to become familiar with common terms and concepts used in the class.

Have questions about your class or exam?

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Chapter 1- Providing Safe Food

- Three types of contamination to food (pg. 1.4):

1. _____

2. _____

3. _____

- TCS stands for (pg. 1.6): _____

- Examples of TCS foods (pg. 1.6):

1. _____ 2. _____ 3. _____

4. _____ 5. _____ 6. _____

7. _____ 8. _____ 9. _____

10. _____ 11. _____ 12. _____

- Five CDC risk factors (Five most common ways food becomes contaminated in restaurants; pg. 1.4):

1. _____

2. _____

3. _____

4. _____

5. _____

- Three high risk populations (also called highly susceptible populations; pg. 1.7):

1. _____

2. _____

3. _____

- What is the primary responsibility of the following organizations (pg. 1.9)?

* FDA: _____

* USDA: _____

* CDC: _____

* Local regulatory authority: _____

Chapter 2- Forms of Contamination

Key Terms and Concepts

- Four types of biological pathogens that may make people sick are (pg. 2.3):
 1. _____
 2. _____
 3. _____
 4. _____
- FATTOM (pg.2.4): F _____ A _____ T _____ T _____ O _____ M _____
- What is the main way we can control bacteria on our food (pg. 2.4)? _____
- What is the main way we can control viruses from contaminating food (pg. 2.6)? _____
- What is the main way we prevent people getting sick from seafood toxins (pg. 2.8)? _____
- FDA ALERT stands for (pg. 2.13)?
A _____ L _____ E _____ R _____ T _____
- The most common allergens (The Big 8) are (pg. 2.17):
 1. _____ 3. _____ 5. _____ 7. _____
 2. _____ 4. _____ 6. _____ 8. _____
- When allergens are transferred from one food item to another is referred to as (pg. 2.19)?
Cross- _____
- Methods to use to prevent allergens being transferred in between food items would include (pg. 2.19)? _____

Chapter 3- Personal Hygiene

- The entire handwashing process should take how long (pg. 3.5)? _____
- When may food handlers prepare food with their bare hands (without gloves; pg. 3.11)?
1. _____ 2. _____
- All food handlers preparing food are required to have what items as part of their uniform (pg. 3.11)?

- Drinks consumed during food preparation are required to be stored away from food and in what type of container (pg. 3.12)? _____
- When must food handlers report illnesses to the manager or person-in-charge (pg. 3.12)?

- Which symptom(s) would require a food handler to stay home from work when working in a pre-school (pg. 3.13)? 1. _____ 2. _____
- Which symptom(s) would require the food handler to remain symptom free for at least 24 hours (pg. 3.13)? 1. _____ 2. _____
- Illnesses caused by six pathogens are required to be reported to the regulatory authority (health department) by the manager, or person-in-charge. What are these pathogens (pg. 3.13)?
1. _____
2. _____
3. _____
4. _____
5. _____
6. _____

Chapter 4- Flow of Food: An Introduction

- What is the temperature danger zone (pg. 4.4)? _____degrees to _____ degrees

- What can start to grow if food is allowed to sit in this temperature range (pg. 4.4)?

- What are the 4 types of thermocouple probes used for checking different foods (pg. 4.7)?
1. _____ 2. _____
3. _____ 3. _____

- Infrared/Laser thermometers will only measure what kind of temperature (pg. 4.8)?

- Within how many degrees do thermometers need to be calibrated (pg. 4.9)?

- When should thermometers be checked for proper calibration (pg. 4.9)?

Chapter 5- The Flow of Food: Purchasing, Receiving, and Storage

- What defines an approved reputable supplier (pg. 5.2)?

- What items should a food handler have to properly inspect deliveries (pg. 5.3)?

1. _____ 2. _____ 3. _____

- What is the first course of action when an operation is notified of a food that was delivered and then recalled (pg. 5.4)? _____

- All cold TCS food should be delivered at what temperature (pg. 5.5)? _____ degrees

- What three items may be received at 45 degrees, but need to be cooled to 41 degrees within 4 hours (pg. 5.5)? 1. _____ 2. _____ 3. _____

- If hot TCS food is delivered to your operation, what is the minimum temperature the food should be received (pg. 5.5)? _____ degrees

- How many days can ready-to-eat food be stored in an operation (pg. 5.9)? _____ days.

- What temperature should cold TCS food be stored in the refrigerator (pg. 5.9)? _____ degrees.

- What temperature should hot TCS food be stored in a warming unit (pg. 5.9)? _____ degrees.

- Put the following food items on the correct shelf (pg. 5.11):

Top Shelf: _____

Potato Salad

Cooked hamburgers

2nd Shelf: _____

Raw chicken breast

Fresh salmon

3rd Shelf: _____

Raw tail-on shrimp

Raw chicken wings

4th Shelf: _____

Fresh pork tenderloin

Fresh steaks

Bottom Shelf: _____

Fresh green beans

Raw pork sausage

Chapter 6- Flow of Food: Preparation

- What are the four approved methods of thawing food (pg. 6.3)?

1. _____ 2. _____
3. _____ 4. _____

- Match the following foods with their minimum internal cook temperatures (pg. 6.10):

Fresh oysters: _____

Ground seafood: _____

Eggs to order: _____

Microwaved eggs: _____

Raw hamburger: _____

Reheated chili: _____

Mixed veggies: _____

Pasta noodles: _____

Stuffed peppers: _____

Rotisserie turkey: _____

Buffet eggs: _____

Flavor injected roast: _____

Pinto beans: _____

Salmon filets: _____

Prime rib roast: _____

Turkey burger: _____

Lobster stuffed ravioli: _____

Leftover meatloaf: _____

125° for 15 sec.
135° for 15 sec.
145° for 15 sec.
145° for 4 min.
155° for 15 sec.
155° for 4 min.
165° for 15 sec.
175° for 15 sec.

- If a restaurant wants to serve rare hamburgers, what needs to be stated on the menu (pg. 6.12)?

- To cool food safely, what are the time and temperature parameters a food handler must know (pg. 6.15)?

*From _____ degrees to _____ degrees within _____ hours,

then from _____ degrees to _____ degrees within _____ hours.

- Food that is cooked, then cooled, needs to be reheated the next day to what temperature for 15 sec. (pg. 6.17)? _____ degrees within _____ hours.

Chapter 7- Flow of Food: Service

- At what temperature would a pan of macaroni and cheese on the hot buffet need to be maintained (pg. 7.2)? _____ degrees.
- At what temperature would chopped romaine lettuce need to be maintained on a salad bar (pg. 7.2)? _____ degrees.
- How long could a catering company leave pasta salad on the picnic table WITHOUT temperature control as long as the food does not exceed 70° (pg. 7.3)? _____ hours
- How long could a catering company leave a pan of hot BBQ on the picnic table WITHOUT temperature control (pg. 7.4)? _____ hours
- What kind of food items could be re-served from one customer to another customer (pg. 7.7)?

- Items on a self-service salad bar can be protected by having how many utensils for each item (pg. 7.5)? _____
- When delivering pizza, the pizza should be maintained at a minimum of what temperature (pg. 7.9)? _____ degrees.
- When delivering deli sandwiches to a doctor's office, the sandwiches should be maintained at a maximum of what temperature (7.9)? _____ degrees.
- If lasagna is delivered to a lawyer's office, what information should be on the label (pg. 7.9)?

Chapter 8- Food Safety Management Systems

- The five most common risk factors managers need to control in order to keep food safe are (pg. 8.3):

1. _____
2. _____
3. _____
4. _____
5. _____

- Which HACCP principles help managers identify and evaluate hazards in their operations (pg. 8.5)?

- * _____
- * _____

- Which HACCP principles help managers control these hazards in their operations (pg. 8.5)?

- * _____
- * _____

- Which HACCP principles help managers maintain their HACCP plan and food safety systems (pg. 8.5)?

- * _____
- * _____

- Creating a HACCP Plan and obtaining a variance from the health department may be required if we want to process food in which ways? (list four processing methods; pg. 8.10)

1. _____
2. _____
3. _____
4. _____

Chapter 9- Safe Facilities and Pest Management

- What two organizations create national standards for foodservice equipment (pg. 9.2)?
_____ and _____.
- How many inches off the floor should equipment be installed (pg. 9.2)? _____ inches.
- What five items must a handwashing station have (pg. 9.4)?
 1. _____
 2. _____
 3. _____
 4. _____
 5. _____
- A connection between safe and unsafe water is called a (pg. 9.5)? _____
- What are two options to prevent the contamination of potable (drinkable) water in the operation (pg. 9.6)?
 1. _____
 2. _____
- Indoor garbage containers (trash cans) should be (pg. 9.7):
 - * _____ proof, _____ proof, and _____ proof.
- What are two imminent health hazards in which foodservice operations should be prepared (pg. 9.10)?
 - * _____
 - * _____
- The three rules to pest management are (pg. 9.11):
 1. _____
 2. _____
 3. _____

Chapter 10- Cleaning and Sanitizing

- The concentration of sanitizer is defined as (pg. 10.3)? _____
- What are the most critical factors that can influence the effectiveness of chemical sanitizers (pg. 10.3)?
 1. _____
 2. _____
 3. _____
 4. _____
- What are the three types of approved chemicals used for sanitization in foodservice (pg. 10.3)?
 1. _____
 2. _____
 3. _____
- If items are in constant use throughout the day, items used for foodservice must be cleaned every how many hours (pg. 10.5)? _____ hours.
- What is the final rinse temperature need to be in order to effectively sanitize in a high-temp dishwasher (pg. 10.7)? _____ degrees.
- Chemicals in a operation need to be stored where (pg. 10.14)? _____.
- To be compliant with OSHA, what does each chemical need to have if an employee needs to access instructions on safe use and handling of the chemical (pg. 10.14)?
_____.