Practice Tests and Answer Keys

Diagnostic Test Answer Key

ServSafe
National Restaurant Association

Name _____   **Date** _____

For every question you miss, fill in the box in the "Mark if incorrect" column. The information to the right of this box will tell you where to turn in your book for additional information on the questions you missed.

Question	Answer	Mark if incorrect	Heading	*Manager Book page number*
①	C	☐	Overview of Food Safety Management Systems	**8.2**
②	D	☐	Active Managerial Control	**8.3**
③	C	☐	Corrective Action	**8.4**
④	A	☐	Management Oversight	**8.4**
⑤	A	☐	The FDA's Public Health Interventions	**8.5**
⑥	D	☐	Hot Food	**7.4**
⑦	C	☐	Emergencies That Affect the Facility	**9.11**
⑧	A	☐	Deliberate Contamination of Food	**2.16**
⑨	D	☐	Deliberate Contamination of Food	**2.16**
⑩	C	☐	Where to Wash Hands	**3.4**
⑪	A	☐	When to Wash Hands	**3.6**
⑫	C	☐	How to Wash Hands	**3.5**
⑬	A	☐	When to Wash Hands	**3.6**
⑭	B	☐	Actions That Can Contaminate Food	**3.3**
⑮	A	☐	Work Attire Guidelines	**3.15**
⑯	D	☐	Infected Wounds or Boils	**3.8**
⑰	A	☐	Work Attire Guidelines	**3.15**
⑱	B	☐	Challenges to Food Safety	**1.2**
⑲	A	☐	How to Handle Medical Conditions	**3.18**
⑳	C	☐	Viruses	**2.8**
㉑	D	☐	When to Change Gloves	**3.11**
㉒	C	☐	Work Attire Guidelines	**3.15**
㉓	D	☐	Work Attire Guidelines	**3.15**
㉔	D	☐	Temperature	**5.5**
㉕	A	☐	Temperatures for Food Deliveries	**5.6**

Question	Answer	Mark if incorrect	Heading	*Manager Book* page number
26	D	☐	Purchasing	5.2
27	A	☐	Packaging	5.7
28	D	☐	Preventing Cross-Contamination	5.14
29	A	☐	Self-Service Area	7.10
30	B	☐	Storing Cleaning Tools and Supplies	10.15
31	A	☐	Date Marking	5.11
32	C	☐	Recalls	5.4
33	C	☐	Recalls	5.4
34	A	☐	Packaging	5.7
35	C	☐	Cold Food	7.3
36	B	☐	Off-Site Service	7.11
37	B	☐	Cooking Requirements for Specific Types of Food	6.11
38	C	☐	Temperature Requirements for Cooling Food	6.16
39	C	☐	Guidelines for Holding Food	7.2
40	A	☐	Thawing	6.4
41	B	☐	Temperature Requirements for Cooling Food	6.16
42	A	☐	Children's Menus	6.14
43	C	☐	How to Handle Medical Conditions	3.18
44	D	☐	Chemical Contaminants	2.11
45	B	☐	Biological Contamination	2.3
46	B	☐	FAT TOM-Conditions for Bacteria to Grow	2.4
47	B	☐	Guidelines for Preventing Cross-Contamination between Food	4.3
48	C	☐	Physical Contaminants	2.12
49	C	☐	Allergy Symptoms	2.20
50	A	☐	How to Avoid Cross-Contact	2.23
51	B	☐	The Big Eight Allergens	2.21
52	C	☐	Guidelines for Holding Food	7.2
53	D	☐	Cold Food	7.3
54	D	☐	Guidelines for Holding Food	7.2
55	C	☐	Cold Food	7.3

Question	Answer	Mark if incorrect	Heading	*Manager Book* page number
56	D	☐	Kitchen Staff Guidelines	7.6
57	C	☐	Bare-Hand Contact with Ready-To-Eat Food	3.11
58	D	☐	When to Change Gloves	3.11
59	A	☐	The FDA's Public Health Intervention	8.5
60	A	☐	Using and Storing Cleaning Tools and Supplies	10.15
61	D	☐	Using and Storing Cleaning Tools and Supplies	10.15
62	A	☐	Using Foodservice Chemicals	10.16
63	C	☐	How and When to Clean and Sanitize	10.4
64	B	☐	How and When to Clean and Sanitize	10.4
65	D	☐	Manual Dishwashing	10.10
66	C	☐	Manual Dishwashing	10.10
67	B	☐	High-Temperature Machines	10.9
68	A	☐	When to Clean and Sanitize	10.6
69	A	☐	Cleaning of Containers	9.9
70	C	☐	Garbage Removal	9.9
71	D	☐	Ventilation	9.8
72	A	☐	Backflow Prevention	9.7
73	D	☐	Floors, Walls, and Ceilings	9.2
74	C	☐	Creating a Master Cleaning Schedule	10.17
75	A	☐	Requirements at a Handwashing Station	9.5
76	A	☐	Cross-Connection	9.6
77	C	☐	Requirements at a Handwashing Station	9.5
78	A	☐	Pest Control	9.13
79	C	☐	Receiving and Inspecting	5.3
80	C	☐	Installing and Maintaining Equipment	9.2

Mark the question numbers you missed.

If you missed	Then review	
⑱	**Chapter 1**	Providing Safe Food
⑧ ⑨ ⑳ ㊹ ㊺ ㊻ ㊽ ㊾ ㊿ �51	**Chapter 2**	Forms of Contamination
⑩ ⑪ ⑫ ⑬ ⑭ ⑮ ⑯ ⑰ ⑲ ㉑ ㉒ ㉓ ㊸ 57 58	**Chapter 3**	The Safe Food Handler
㊼	**Chapter 4**	The Flow of Food: An Introduction
㉔ ㉕ ㉖ ㉗ ㉘ ㉛ ㉜ ㉝ ㉞ 79	**Chapter 5**	The Flow of Food: Purchasing Receiving, and Storage
㊲ ㊳ �40 ㊶ ㊷	**Chapter 6**	The Flow of Food: Preparation
⑥ ㉙ ㉟ ㊱ ㊴ 52 53 54 55 56	**Chapter 7**	The Flow of Food: Service
① ② ③ ④ ⑤ 59	**Chapter 8**	Food Safety Management Systems
⑦ 69 70 71 72 73 75 76 77 78 80	**Chapter 9**	Safe Facilities and Pest Management
㉚ 60 61 62 63 64 65 66 67 68 74	**Chapter 10**	Cleaning and Sanitizing