
ServSafe Manager

Practice Quiz

12 questions covering the core topics on the exam. You need 70% to pass the real thing (56 of 80 scored questions) — but aim to clear these with room to spare. Answer key is on the last page — no peeking until you're done.

1. What is the temperature danger zone?

- A) 32°F – 70°F
- B) 41°F – 135°F
- C) 0°F – 41°F
- D) 135°F – 165°F

2. What is the minimum internal cooking temperature for poultry?

- A) 145°F
- B) 155°F
- C) 165°F
- D) 135°F

3. Ground beef must be cooked to a minimum internal temperature of:

- A) 145°F
- B) 155°F
- C) 165°F
- D) 130°F

4. When cooling a hot food, it must go from 135°F to 70°F within:

- A) 30 minutes
- B) 1 hour
- C) 2 hours
- D) 4 hours

5. What is the correct storage order in a walk-in cooler, top to bottom, by minimum cook temperature?

- A) Raw beef, raw poultry, ready-to-eat food, raw fish
- B) Ready-to-eat food, raw fish, raw beef, raw poultry
- C) Raw poultry, raw beef, raw fish, ready-to-eat food
- D) Ready-to-eat food, raw beef, raw fish, raw poultry

6. A food handler should wash their hands for a minimum of:

- A) 5 seconds
- B) 10–15 seconds
- C) 30 seconds
- D) 1 minute

7. A chlorine sanitizer solution should measure:

- A) 10–25 ppm

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- B) 50–99 ppm
 - C) 200–400 ppm
 - D) 500–600 ppm

8. What is the difference between cleaning and sanitizing?

- A) They are the same thing
- B) Cleaning removes food and dirt; sanitizing reduces pathogens to safe levels
- C) Sanitizing removes food and dirt; cleaning reduces pathogens
- D) Cleaning uses heat; sanitizing uses soap

9. A food handler with a sore throat and fever working at a facility serving a high-risk population should be:

- A) Restricted from working with food
- B) Excluded from the operation entirely
- C) Allowed to work as normal
- D) Sent home only if a manager notices

10. How long can ready-to-eat food held at 41°F or below be kept before it must be discarded?

- A) 24 hours
- B) 3 days
- C) 7 days
- D) 14 days

11. What should a food handler check first when receiving a delivery of frozen food?

- A) The delivery driver's ID
- B) That the food is frozen solid with no signs of thawing and refreezing
- C) The price on the invoice
- D) The truck's temperature log only

12. Which of these is an example of cross-contamination?

- A) Cooking chicken to 165°F
- B) Using the same cutting board for raw chicken and then vegetables without washing it
- C) Storing milk at 38°F
- D) Washing hands after using the restroom

Answer Key

#	Question	Answer
1	What is the temperature danger zone?	B
2	What is the minimum internal cooking temperature for po...	C
3	Ground beef must be cooked to a minimum internal temper...	B
4	When cooling a hot food, it must go from 135°F to 70°F ...	C
5	What is the correct storage order in a walk-in cooler, ...	B
6	A food handler should wash their hands for a minimum of...	B
7	A chlorine sanitizer solution should measure:	B
8	What is the difference between cleaning and sanitizing?	B
9	A food handler with a sore throat and fever working at ...	B
10	How long can ready-to-eat food held at 41°F or below be...	C
11	What should a food handler check first when receiving a...	B
12	Which of these is an example of cross-contamination?	B