

# Servsafe Practice Tests

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## Servsafe Practice Tests

### **Practice Tests and Answer Keys Practice Test - ServSafe**

Practice Tests and Answer Keys Practice Test Name Date 1 Which group of individuals has a higher risk of foodborne illness? A Teenagers B Elderly people C Women D Vegetarians 2 Parasites are commonly associated with A seafood B eggs C potatoes D ready-to-eat food 3 Ciguatera toxin is commonly found in A amberjack B pollock C tuna D cod

### **ServSafe@ Practice Tests and Answer Keys - Diagnostic Test**

Practice Tests and Answer Keys Diagnostic Test Name Date Circle the best answer to each question below Be sure to answer all 80 questions 1 The purpose of a food safety management system is to A keep all areas of the facility clean and pest-free B identify, tag, ...

### **Practice Tests and Answer Keys Diagnostic Test - ServSafe**

Practice Tests and Answer Keys Diagnostic Test Instructions for Using the Diagnostic Test Prior to Classroom Instruction Teaching the entire content of ServSafe Manager Book 6th Edition updated with the 2013 FDA Food Code in an eight-hour session can be challenging Having learners who are better prepared before classroom instruction begins

### **Practice Tests and Answer Keys Practice Test**

Practice Tests and Answer Keys Practice Test Name Date 1 Which agency enforces food safety in a restaurant or foodservice operation? A Centers for Disease Control and Prevention B Food and Drug Administration C State or local regulatory authority D US Department of Agriculture 2 Three components of active managerial control include A identifying risks, creating specifications, and training

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instruction begins leads to a more efficient classroom

### **ServSafe Practice Test 7th Edition**

Practice Tests and Answer Keys Practice Test Name Date 1 Which agency enforces food safety in a restaurant or foodservice operation? A Centers for Disease Control and Prevention B Food and Drug Administration C State or local regulatory authority D US Department of Agriculture 2 Three components of active managerial control include

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### **ServSafe alcohol Practice examination a**

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### **Diagnostic Test**

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### **Practice Tests Diagnostic Test - Culinary Arts**

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### **Practice Tests and Answer Keys Practice Test Answer Key**

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### **Practice Test - English**

Practice Tests and Answer Keys Practice Test ® Outdoor garbage containers must be A washed frequently B kept covered with tight-fitting lids C kept away from customer parking areas D lined with plastic or wet-strength paper @ What is a cross-connection? A Threaded faucet B ...

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