

ServSafe Certification Practice Test Questions and Answers

1. How often should food workers wash their hands?

- A) Only before handling food
- B) After using the restroom, before preparing food, and after handling raw meats
- C) Once per shift
- D) Every hour during work

2. How should pesticides be stored on the premises?

- A) In a locked cabinet away from food and prep areas.
- B) On the top shelf in the dry storage room.
- C) Under the three-compartment sink.
- D) In the manager's office for easy access.

3. Which is a common sign of a cockroach infestation?

- A) Gnaw marks on wood and pipes.
- B) Nests made of scraps of paper and cloth.
- C) A strong, oily odor.
- D) Tracks or smudge marks along walls.

4. Which method is the safest for thawing frozen food?

- A) Thaw at room temperature
- B) Thaw under running cold water
- C) Thaw on the counter
- D) Thaw in a microwave oven

Answers: 1-B 2-A 3-C 4-B

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