

# ServSafe Practice Test Questions and Answers

**1. What is the minimum internal temperature required for cooking poultry?**

- A) 145°F (63°C)
- B) 155°F (68°C)
- C) 165°F (74°C)
- D) 175°F (79°C)

**2. How long can potentially hazardous foods be left in the temperature danger zone?**

- A) 1 hour
- B) 2 hours
- C) 4 hours
- D) 6 hours

**3. What is the first step in cleaning and sanitizing equipment?**

- A) Rinse with hot water
- B) Apply sanitizing solution
- C) Scrape or rinse off food debris
- D) Air dry the equipment

**4. Which practice helps prevent cross-contamination?**

- A) Using the same cutting board for all foods
- B) Washing hands only at the beginning of shifts
- C) Using separate equipment for raw and cooked foods
- D) Storing all foods at the same temperature

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

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