

ServSafe Manager Practice Test Questions and Answers

1. What is the minimum internal temperature for cooking ground beef?

- 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 food be held in the temperature danger zone?

- A) 2 hours
- B) 4 hours
- C) 6 hours
- D) 8 hours

3. What is the temperature danger zone for food safety?

- A) 32°F to 70°F (0°C to 21°C) B)
- 41°F to 135°F (5°C to 57°C) C)
- 50°F to 140°F (10°C to 60°C) D)
- 60°F to 150°F (16°C to 66°C)

4. Which method is NOT acceptable for thawing frozen food safely?

- A) In the refrigerator
- B) Under cold running water
- C) In the microwave
- D) At room temperature on the counter

Answers: 1-B 2-B 3-B 4-D

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