

# Food Safety Manager Practice Test (Sample)

## Study Guide



**Everything you need from our exam experts!**

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# Introduction

Preparing for a certification exam can feel overwhelming, but with the right tools, it becomes an opportunity to build confidence, sharpen your skills, and move one step closer to your goals. At Examzify, we believe that effective exam preparation isn't just about memorization, it's about understanding the material, identifying knowledge gaps, and building the test-taking strategies that lead to success.

This guide was designed to help you do exactly that.

Whether you're preparing for a licensing exam, professional certification, or entry-level qualification, this book offers structured practice to reinforce key concepts. You'll find a wide range of multiple-choice questions, each followed by clear explanations to help you understand not just the right answer, but why it's correct.

The content in this guide is based on real-world exam objectives and aligned with the types of questions and topics commonly found on official tests. It's ideal for learners who want to:

- Practice answering questions under realistic conditions,
- Improve accuracy and speed,
- Review explanations to strengthen weak areas, and
- Approach the exam with greater confidence.

We recommend using this book not as a stand-alone study tool, but alongside other resources like flashcards, textbooks, or hands-on training. For best results, we recommend working through each question, reflecting on the explanation provided, and revisiting the topics that challenge you most.

**Remember:** successful test preparation isn't about getting every question right the first time, it's about learning from your mistakes and improving over time. Stay focused, trust the process, and know that every page you turn brings you closer to success.

Let's begin.

# How to Use This Guide

**This guide is designed to help you study more effectively and approach your exam with confidence. Whether you're reviewing for the first time or doing a final refresh, here's how to get the most out of your Examzify study guide:**

## **1. Start with a Diagnostic Review**

**Skim through the questions to get a sense of what you know and what you need to focus on. Your goal is to identify knowledge gaps early.**

## **2. Study in Short, Focused Sessions**

**Break your study time into manageable blocks (e.g. 30 - 45 minutes). Review a handful of questions, reflect on the explanations.**

## **3. Learn from the Explanations**

**After answering a question, always read the explanation, even if you got it right. It reinforces key points, corrects misunderstandings, and teaches subtle distinctions between similar answers.**

## **4. Track Your Progress**

**Use bookmarks or notes (if reading digitally) to mark difficult questions. Revisit these regularly and track improvements over time.**

## **5. Simulate the Real Exam**

**Once you're comfortable, try taking a full set of questions without pausing. Set a timer and simulate test-day conditions to build confidence and time management skills.**

## **6. Repeat and Review**

**Don't just study once, repetition builds retention. Re-attempt questions after a few days and revisit explanations to reinforce learning. Pair this guide with other Examzify tools like flashcards, and digital practice tests to strengthen your preparation across formats.**

**There's no single right way to study, but consistent, thoughtful effort always wins. Use this guide flexibly, adapt the tips above to fit your pace and learning style. You've got this!**

## Questions

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- 1. In a three-compartment sink setup, which is the third step of the five-step dishwashing process?**
  - A. Air dry**
  - B. Soak the dishes in sanitizer**
  - C. Rinse the dishes in clear, clean water**
  - D. Scrub with detergent**
  
- 2. Near the end of a catering event, about 50 people feel nauseated and have vomited. What should the manager do first?**
  - A. Stop serving food and notify regulatory authority**
  - B. Inspect the kitchen for contamination**
  - C. Isolate remaining food and coolers**
  - D. Reassess menu and keep serving**
  
- 3. Who is authorized to apply restricted-use pesticides in a food facility?**
  - A. The pest control company**
  - B. Any employee with a safety training**
  - C. The chef**
  - D. A certified applicator**
  
- 4. Which action would reduce cross-contamination when serving beverages from a cooler that previously held raw cans?**
  - A. Reuse the ice from the same cooler**
  - B. Freeze the ice first**
  - C. Add water to the ice to dilute pathogens**
  - D. Use clean ice that has not contacted the outside surfaces**
  
- 5. Where in a grocery store is a service animal allowed?**
  - A. The stockroom**
  - B. The checkout area**
  - C. The dairy aisle**
  - D. The bakery**

- 6. Which infection is a manager required to report to regulatory authorities?**
- A. Norovirus**
  - B. Salmonella**
  - C. Shigella**
  - D. Hepatitis A**
- 7. Which item should be used to handle ready-to-eat foods to minimize contamination?**
- A. Bare hands**
  - B. Deli tissues**
  - C. Spatula**
  - D. Paper towels**
- 8. Employees frequently use a chlorine spray to sanitize counters. Where should the spray be stored between uses?**
- A. In a cabinet separate from food**
  - B. In a locked cabinet near the back door**
  - C. On a shelf above the food preparation area**
  - D. In a cabinet dedicated to chemical storage away from food**
- 9. Which practice requires a variance based on a HACCP plan for regulatory compliance?**
- A. Serving raw oysters without a consumer advisory**
  - B. Reheating leftovers**
  - C. Freezing seafood**
  - D. Cooking undercooked poultry without a consumer advisory**
- 10. Where can packaged single-use utensils be stored to minimize contamination?**
- A. Under the sink**
  - B. In a locked drawer**
  - C. On a kitchen shelf**
  - D. Inside a locked metal cabinet**

## **Answers**

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1. C
2. D
3. D
4. D
5. B
6. D
7. B
8. D
9. A
10. C

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## **Explanations**

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**1. In a three-compartment sink setup, which is the third step of the five-step dishwashing process?**

- A. Air dry
- B. Soak the dishes in sanitizer
- C. Rinse the dishes in clear, clean water**
- D. Scrub with detergent

In the three-compartment sink, the dishwashing sequence follows: scrape and wash with detergent, rinse with clear water, sanitize, then air dry. The third step is rinsing with clear, clean water because it removes detergent residues and any loosened soil after washing. This prepares the dishes for the sanitizing step that follows and prevents soap from interfering with sanitizer effectiveness. Air drying comes after sanitizing, and soaking in sanitizer isn't the standard third step.

**2. Near the end of a catering event, about 50 people feel nauseated and have vomited. What should the manager do first?**

- A. Stop serving food and notify regulatory authority
- B. Inspect the kitchen for contamination
- C. Isolate remaining food and coolers
- D. Reassess menu and keep serving**

When multiple guests are suddenly sick after a meal, the priority is containment to prevent more people from becoming ill. The first action is to stop serving and secure the scene by isolating the remaining food and the coolers. This stops any potential contaminated items from reaching more guests and helps preserve evidence for any investigation. Once containment is in place, you can notify the local regulatory or public health authority and begin an internal check of what foods were involved, review handling and storage practices, and decide on any further steps such as discarding suspect items. The key idea is to act quickly to prevent additional exposure through immediate containment before moving on to investigation and reporting.

**3. Who is authorized to apply restricted-use pesticides in a food facility?**

- A. The pest control company
- B. Any employee with a safety training
- C. The chef
- D. A certified applicator**

Restricted-use pesticides are controlled because they pose higher risks, so they must be handled by someone who is certified and trained to use them safely. In a food facility, only a person who holds a pesticide applicator certification is authorized to apply these products. This certification ensures the individual understands label directions, safety practices, proper application methods, reentry intervals, and record-keeping to prevent contamination of food and food-contact surfaces. A pest control company may employ certified applicators, but the key point is that the authorization comes from the person who is certified and performing the application, not merely the company. Training alone isn't enough to authorize application of restricted-use pesticides, and a chef isn't credentialed to apply these products.

**4. Which action would reduce cross-contamination when serving beverages from a cooler that previously held raw cans?**

- A. Reuse the ice from the same cooler**
- B. Freeze the ice first**
- C. Add water to the ice to dilute pathogens**
- D. Use clean ice that has not contacted the outside surfaces**

Preventing cross-contamination hinges on ensuring anything that touches beverages hasn't picked up pathogens from surfaces that could be contaminated. Ice is a common vehicle for transferring germs, so the safest practice is to use clean ice that has not contacted the outside surfaces of the cooler or any raw-product contact areas. If ice has touched those surfaces, pathogens from raw cans could transfer into the ice and then into drinks. Reusing ice from the same cooler risks carrying contaminants from the interior or from touching raw cans; freezing ice first doesn't remove any contamination that's already present; adding water to the ice to dilute pathogens is not a reliable or safe method and can introduce other contaminants. Using clean ice that hasn't touched exterior surfaces minimizes the chance of transferring microbes to the beverages. Remember to keep ice in a clean, dedicated bin and use proper handling tools to maintain cleanliness.

**5. Where in a grocery store is a service animal allowed?**

- A. The stockroom**
- B. The checkout area**
- C. The dairy aisle**
- D. The bakery**

Service animals are allowed in public areas of a grocery store to help customers with disabilities. The key rule is that they may accompany the person in areas where customers are welcome and able to shop, such as the sales floor and checkout area, and this can include aisles like dairy or bakery. The stockroom, on the other hand, is not open to the public and is generally restricted to staff for safety and sanitation reasons, so a service animal would not be allowed there. In practice, the checkout area is a common, clearly accessible public space where a service animal can assist its handler through the purchase process, as long as the animal is under control and the handler follows hygiene and safety guidelines.

**6. Which infection is a manager required to report to regulatory authorities?**

- A. Norovirus
- B. Salmonella
- C. Shigella
- D. Hepatitis A**

Understanding reporting rules for illnesses is about recognizing which infections public health authorities require to be notified about right away. Hepatitis A is one of the diseases that must be reported promptly to the local or state health department. This is because Hep A can spread through contaminated food and close contact, and timely reporting helps health authorities trace exposures, identify others who may be at risk, and implement control measures to prevent a larger outbreak. In a food-service setting, notifying the health department when a case is suspected or confirmed allows for rapid actions such as investigation, guidance on employee exclusion, and steps to protect customers. The other infections listed can cause outbreaks, but reporting responsibilities often flow through healthcare providers or laboratories rather than directly from a restaurant manager, and the requirement to report them can vary by jurisdiction.

**7. Which item should be used to handle ready-to-eat foods to minimize contamination?**

- A. Bare hands
- B. Deli tissues**
- C. Spatula
- D. Paper towels

Minimizing contamination when handling ready-to-eat foods hinges on creating a barrier between hands and the food so bacteria from skin or clothing can't transfer to the food. Disposable barriers are preferred because they're used once and discarded, which greatly lowers the risk of cross-contamination. Deli tissues are the best choice here because they provide a clean, single-use barrier between the hand and the food. They're designed for quick, disposable handling and can be discarded after each use, reducing the chance of transferring bacteria from one item to another. A spatula can also keep hands away from food, but it must be kept clean and sanitized; if it's reused or contaminated, it can still transfer microbes to the food. Bare hands should always be avoided with ready-to-eat foods, since there's direct contact. Paper towels might work temporarily, but they can tear or shed fibers and aren't as reliable a barrier for handling as a dedicated disposable barrier like deli tissues.

**8. Employees frequently use a chlorine spray to sanitize counters. Where should the spray be stored between uses?**

- A. In a cabinet separate from food**
- B. In a locked cabinet near the back door**
- C. On a shelf above the food preparation area**
- D. In a cabinet dedicated to chemical storage away from food**

Storing cleaning chemicals away from food and food-contact surfaces is essential to prevent chemical contamination and exposure. The best practice is to keep the chlorine spray in a cabinet dedicated to chemical storage away from food. A dedicated chemical storage cabinet clearly separates cleaners from food, reduces the risk of spills or residues reaching prep areas, and supports proper access control and labeling. In contrast, placing it on a shelf above the food preparation area increases the chance of splashes or fumes contaminating food or utensils, and keeping it near the back door or in a cabinet that isn't clearly designated for chemicals risks mixing with other supplies.

**9. Which practice requires a variance based on a HACCP plan for regulatory compliance?**

- A. Serving raw oysters without a consumer advisory**
- B. Reheating leftovers**
- C. Freezing seafood**
- D. Cooking undercooked poultry without a consumer advisory**

High-risk foods served raw or undercooked require special regulatory oversight. A variance, granted after reviewing a HACCP plan, allows a facility to use a preparation method that isn't covered by standard code because the plan shows how hazards will be controlled at specific points, with ongoing monitoring, corrective actions, verification, and records. Raw oysters carry a real risk of pathogens that normal cooking alone may not fully eliminate, so the HACCP-based variance is needed to legally serve them and is typically paired with a consumer advisory on the menu to warn customers. Without that approved variance (and the advisory), serving raw oysters would be noncompliant. Reheating leftovers, freezing seafood, and cooking poultry to safe temperatures are standard practices that don't require such a HACCP variance.

**10. Where can packaged single-use utensils be stored to minimize contamination?**

- A. Under the sink**
- B. In a locked drawer**
- C. On a kitchen shelf**
- D. Inside a locked metal cabinet**

Keep packaged single-use utensils in a clean, dry area where the packaging remains intact and acts as a barrier against contamination. A kitchen shelf fits this best because it is a clean zone near the prep area, above the counter, and away from moisture, splashes, drains, garbage, and cleaning chemicals. Storing on a shelf helps keep the packaging dry and accessible, making it easy to inspect and maintain. Under the sink tends to be damp, near waste and drainage, and more prone to moisture and odors that can compromise the packaging and the items inside. A locked drawer or a locked metal cabinet can be clean and secure, but drawers and some cabinet areas are harder to keep consistently dry and free of splash or dust, and they may be less accessible for quick use. The shelf provides a straightforward, practical balance of cleanliness, protection, and accessibility.

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## Next Steps

**Congratulations on reaching the final section of this guide. You've taken a meaningful step toward passing your certification exam and advancing your career.**

**As you continue preparing, remember that consistent practice, review, and self-reflection are key to success. Make time to revisit difficult topics, simulate exam conditions, and track your progress along the way.**

**If you need help, have suggestions, or want to share feedback, we'd love to hear from you. Reach out to our team at [hello@examzify.com](mailto:hello@examzify.com).**

**Or visit your dedicated course page for more study tools and resources:**

**<https://foodsafetymngr.examzify.com>**

**We wish you the very best on your exam journey. You've got this!**

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