



*Up-to-date Questions and Answers from authentic resources to improve knowledge and pass the exam at very first attempt. ----- Guaranteed.*



FSMC Dumps  
FSMC Braindumps  
FSMC Real Questions  
FSMC Practice Test  
FSMC Actual Questions



[killexams.com](http://killexams.com)

**Food**

**FSMC**

*Food Service Manager Certification*

ORDER FULL VERSION

<https://killexams.com/pass4sure/exam-detail/FSMC>



**Question:** 72

The chef decided to make a slow cooked tomato sauce that requires the overnight cooking of the sauce on the burners. The manager hears about the chef's decision and should:

- A. Taste the sauce
- B. Tell the chef not to do that again
- C. Use the sauce as a daily special
- D. Throw the sauce away

**Answer:** D

If a chef creates a tomato sauce that required the overnight cooking of the sauce, the manager should throw the sauce away. This is because the sauce will have been cooking in the Danger Zone for over the allowed amount of time, making the sauce a hazardous food.

**Question:** 73

Foods that have a pH of 4.6 or above are considered:

- A. Acidic Foods
- B. Potentially Hazardous Foods
- C. Pickled Foods
- D. All of the above

**Answer:** B

Potentially hazardous foods are foods with a pH of 4.6 or above. Foods below this pH are not considered a hazard since the pH is too low for any food pathogen to survive. Examples include soda and vinegar.

**Question: 74**

To avoid any chance of food borne illness due to fry oil, the optimal frequency of changing fry oil is:

- A. Every night
- B. Every two days
- C. Every week
- D. Once a month

**Answer: A**

Changing fry oil every night is the best way to reduce the chances of food borne illness due to fry oil. While fry oil reaches high temperatures during the day, as the oil cools and residual food grows in the oil over night, the chances of food borne intoxicants growing to dangerous levels increases significantly.

**Question: 75**

To avoid foods spoiling in the refrigerator or freezer, which of the following actions is always recommended?

- A. Placing the oldest product on top of newer product
- B. Ordering foods for a few days at a time only
- C. Placing a date of arrival on all foods
- D. Smelling the food to make sure it is fresh

**Answer: C**

Placing a date of arrival on all foods that enter the restaurant helps to avoid food spoilage since it gives you a firm answer as to when the food arrived. From here, you can determine the shelf life of the individual ingredient so that there is no question as to the freshness. While the remaining answers might have some merit, they are incomplete and do not assure the date of entry into the restaurant.

**Question: 76**

For any workstation within a kitchen, the following article(s) should always be found:

- A. Plastic hand gloves
- B. Red bucket filled with diluted bleach water
- C. Head gear
- D. All of the above

**Answer: D**

All of the above. To prevent contamination from your hands to raw foods served to your customers (such as salads), it is important to always have plastic gloves at each workstation in the kitchen. To prevent surface contamination of microbes, a red bucket full of diluted bleach should be at each station as well. No other red buckets should be found in the kitchen so that only red buckets are recognized as sanitation buckets. Finally, some form of head gear, such as plastic, paper, or mesh hats should be placed at each station to prevent hair from falling into the food.

**Question: 77**

Which of the following is a potentially hazardous food?

- A. Dry rice
- B. Canned soda
- C. Ice cream
- D. Caraway seeds

**Answer: C**

Ice cream is considered a potentially hazardous food. In addition to melting, ice cream which is exposed to temperatures within the Danger Zone then re-freezed can allow microbes time to increase in number within the ice cream, making the dessert unsafe to consume.

**Question: 78**

The pathogen most associated with undercooked beef, especially hamburger, is:

- A. Norovirus

- B. Salmonella
- C. E.Coli
- D. Hepatitis A

**Answer: C**

E coli. is the pathogen most often associated with undercooked beef. Of particular concern is E.coli 0157:H7, a powerful strain of E.coli which is among several strains of E.coli with negative consequences for many specific groups. To avoid E.coli from becoming problematic within your restaurant, make sure to avoid cross contamination and cook beef to a well done temperature.

# SAMPLE QUESTIONS



*These questions are for demo purpose only. **Full version** is up to date and contains actual questions and answers.*

*Killexams.com is an online platform that offers a wide range of services related to certification exam preparation. The platform provides actual questions, exam dumps, and practice tests to help individuals prepare for various certification exams with confidence. Here are some key features and services offered by Killexams.com:*



**Actual Exam Questions:** *Killexams.com provides actual exam questions that are experienced in test centers. These questions are updated regularly to ensure they are up-to-date and relevant to the latest exam syllabus. By studying these actual questions, candidates can familiarize themselves with the content and format of the real exam.*

**Exam Dumps:** *Killexams.com offers exam dumps in PDF format. These dumps contain a comprehensive collection of questions and answers that cover the exam topics. By using these dumps, candidates can enhance their knowledge and improve their chances of success in the certification exam.*

**Practice Tests:** *Killexams.com provides practice tests through their desktop VCE exam simulator and online test engine. These practice tests simulate the real exam environment and help candidates assess their readiness for the actual exam. The practice tests cover a wide range of questions and enable candidates to identify their strengths and weaknesses.*

**Guaranteed Success:** *Killexams.com offers a success guarantee with their exam dumps. They claim that by using their materials, candidates will pass their exams on the first attempt or they will refund the purchase price. This guarantee provides assurance and confidence to individuals preparing for certification exams.*

**Updated Content:** *Killexams.com regularly updates its question bank and exam dumps to ensure that they are current and reflect the latest changes in the exam syllabus. This helps candidates stay up-to-date with the exam content and increases their chances of success.*

**Technical Support:** *Killexams.com provides free 24x7 technical support to assist candidates with any queries or issues they may encounter while using their services. Their certified experts are available to provide guidance and help candidates throughout their exam preparation journey.*

For More exams visit <https://killexams.com/vendors-exam-list>  
Kill your exam at First Attempt....Guaranteed!