

Servsafe Practice Test 2025 Flashcards PDF

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What is the minimum internal cooking temperature for poultry?

165°F (74°C)

What is the proper way to thaw food?

In the refrigerator, under cold running water, or in the microwave if it will be cooked immediately.

What is the danger zone for food temperature?

41°F to 135°F (5°C to 57°C)

How often should food contact surfaces be cleaned and sanitized?

After each use or when switching between raw and ready-to-eat foods.

What is the correct way to store raw meat in the refrigerator?

On the bottom shelf, in a leak-proof container.

What is the purpose of a food thermometer?

To ensure food is cooked to a safe internal temperature.

What is cross-contamination?

The transfer of harmful bacteria from one food or surface to another.

What is the proper way to wash hands?

Wet hands, apply soap, scrub for at least 20 seconds, rinse, and dry.

What is the maximum time food can be left in the danger zone?

4 hours.

What is the first step in cleaning and sanitizing a surface?

Clean the surface with soap and water.