

Proposed Content Outline Certified Food Safety Manager (CFSM)

Proposed Content Outline		
A		Ensuring Personal Hygiene
	1	Inform that Improper Hygiene is #1 Cause of Foodborne Illness
	2	Implement Illness Policy
	3	Identify Potential Food Employee Illness
	4	Establish Hygiene Policies
	5	Train Food Employees on Handwashing
	6	Monitor Food Employee Behaviors
	7	Monitor Food Employee Glove Usage
B		Managing Food Holding Time and Temperatures
	1	Monitor Time/Temperature for Hot Holding
	2	Monitor Time/Temperature for Cooling
	3	Monitor Time/Temperature for Cold Holding
	4	Monitor Time/Temperature for Thawing
	5	Verify Food Temperatures
	6	Implement Time as a Public Health Control (TPHC)
	7	Implement Date-Marking of Foods
C		Preventing Contamination, Cross-Contamination, and Cross-Contact
	1	Address Biological Contamination Issues
	2	Address Chemical Contamination Issues
	3	Address Physical Contamination Issues
	4	Implement Hygiene-Related Intervention Strategies
	5	Implement Cleaning and Sanitizing Intervention Strategies
	6	Implement Storage and Separation Intervention Strategies
D		Managing Cooking Times and Temperatures
	1	Measure and Monitor Food Temperatures
	2	Monitor Time/Temperature for Reheating for Hot holding
	3	Implement Procedures to Manage Non-Continuous Cooking of Raw Animal Foods
E		Monitoring the Flow of Foods
	1	Manage Food Purchases
	2	Receive Foods
	3	Manage the Transportation and Delivery of Foods
	4	Store Foods
	5	Manage Food Preparation Policies
	6	Ensure Safe Service and Self-Service of Food

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F		Actively Managing Controls in a Food Establishment
	1	Ensure Regulatory Compliance
	2	Develop Food Safety Culture
	3	Implement Food Safety Management Program
	4	Verify Competence of Food Employees
	5	Develop and Implement Food Defense Plan
	6	Manage Crises/Emergencies
G		Managing the Physical Food Establishment/Equipment Design and Maintenance
	1	Develop Plans for Food Establishment Design and Maintenance
	2	Maintain water supply and waste disposal systems
	3	Manage the design, installation and maintenance of food equipment
	4	Ensure Equipment is Utilized Correctly
	5	Maintain Toilet Rooms
	6	Maintain Plumbing and Fixtures
	7	Maintain Adequate Lighting
	8	Maintain Adequate Ventilation
	9	Manage Solid Waste and Recyclables
	10	Preventing and Controlling Vermin and Pests (insects/rodents)
H		Managing Cleaning and Sanitizing Activities
	1	Develop Cleaning and Sanitizing Procedures
	2	Store and Maintain Cleaning and Sanitizing Materials, Tools, and Products
	3	Conduct Cleaning and Sanitizing Procedures in the Food Establishment