

Examination Blueprint *effective February 3, 2020*

International Certified Food Safety Examination

Food Safety Manager **Certification Examination**

Questions?

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Ensuring Personal Hygiene Inform that Improper Hygiene is #1 Cause of Foodborne Illness Implement Illness Policy Identify Potential Food Employee Illness Establish Hygiene Policies 2 Establish Hygiene Policies 2 Train Food Employees on Handwashing 2 Monitor Food Employee Behaviors Monitor Food Employee Behaviors Monitor Food Employee Behaviors Monitor Food Employee Glove Usage Managing Food Holding Time and Temperatures 11 Monitor Time/Temperature for Hot Holding 2 Monitor Time/Temperature for Cooling Monitor Time/Temperature for Cold Holding 2 Monitor Time/Temperature for Cold Holding 2 Monitor Time/Temperature for Thawing 2 Verify Food Temperatures 1 Implement Time as a Public Health Control (TPHC) 1 Implement Pate-Marking of Foods 1 Preventing Contamination, Cross-Contamination, and Cross-Contact 12 Address Biological Contamination Issues 2 Address Chemical Contamination Issues 2 Address Allergen-Related Contamination Issues 1 Implement Hygiene-Related Intervention Strategies 1 Implement Storage and Separation Intervention Strategies 1 Implement Storage and Separation Intervention Strategies 1 Implement Procedures to Manage Non-Continuous Cooking of Raw Animal Foods 1 Monitor Time/Temperature for Reheating for Hot holding 1 Implement Procedures to Manage Non-Continuous Cooking of Raw Animal Foods 1 Monitoring the Flow of Foods 1 Manage Food Purchases 1 Receive Foods 1 Manage Food Preparation and Delivery of Foods 2 Manage Food Preparation Policies 2 Ensure Safe Service and Self-Service of Food 2 Actively Managing Controls in a Food Establishment 10 Ensure Regulatory Compliance 2 Develop Food Safety Culture 2
Inform that Improper Hygiene is #1 Cause of Foodborne Illness 2 Implement Illness Policy 2 Identify Potential Food Employee Illness 2 Establish Hygiene Policies 2 Establish Hygiene Policies 2 Establish Hygiene Policies 2 Entain Food Employee Behaviors 1 Monitor Food Employee Behaviors 1 Monitor Food Employee Glove Usage 2 Employee Glove Usage 2 Employee Glove Usage 2 Employee Glove Usage 3 Employee Glove Usage 3 Employee Glove Usage 4 Employee Glove Usage 5 Employee Glove Usage 6 Monitor Time/Temperature for Hot Holding 2 Employee Glove Usage 6 Monitor Time/Temperature for Cold Holding 2 Employee Glove Usage 7 Employee Glove Usage 8 Monitor Time/Temperature for Cold Holding 2 Employee Glove Usage 8 Monitor Time/Temperature for Cold Holding 9 Employee Glove Employee Glove Usage 9 Employee Glove Gl
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Develop Food Safety Culture 2
Implement Food Safety Management Program 2
Verify Competence of Food Employees 2
Develop and Implement Food Defense Plan 1 Manage Crises / Emergancies 1
Manage Crises/Emergencies 1 Managing the Physical Food Establishment/Equipment Design and Maintenance
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Develop Plans for Food Establishment Design and Maintenance 1
Maintain water supply and waste disposal systems 1
Manage the design, installation and maintenance of food equipment 2
Ensure Equipment is Utilized Correctly 2
Maintain Toilet Rooms 1
Maintain Plumbing and Fixtures 2
Maintain Adequate Lighting 1
Maintain Adequate Ventilation 1
Manage Solid Waste and Recyclables 1
Preventing and Controlling Vermin and Pests (insects/rodents) 2
Preventing and Controlling Vermin and Pests (insects/rodents) 2 Managing Cleaning and Sanitizing Activities 6
Preventing and Controlling Vermin and Pests (insects/rodents) Managing Cleaning and Sanitizing Activities Develop Cleaning and Sanitizing Procedures 2
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