



Examination Blueprint

effective February 3, 2020

International Certified Food Safety Examination

Food Safety Manager Certification Examination

Questions?

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Duties and Tasks	Items
Ensuring Personal Hygiene	13
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
Train Food Employees on Handwashing	2
Monitor Food Employee Behaviors	1
Monitor Food Employee Glove Usage	2
Managing Food Holding Time and Temperatures	11
Monitor Time/Temperature for Hot Holding	2
Monitor Time/Temperature for Cooling	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 Date-Marking of Foods	1
Preventing Contamination, Cross-Contamination, and Cross-Contact	12
Address Biological Contamination Issues	2
Address Chemical Contamination Issues	2
Address Physical Contamination Issues	2
Address Allergen-Related Contamination Issues	1
Implement Hygiene-Related Intervention Strategies	1
Implement Cleaning and Sanitizing Intervention Strategies	2
Implement Storage and Separation Intervention Strategies	2
Managing Cooking Times and Temperatures	4
Measure and Monitor Food Temperatures	2
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	10
Manage Food Purchases	1
Receive Foods	1
Manage the Transportation and Delivery of Foods	2
Store 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
Implement Food Safety Management Program	2
Verify Competence of Food Employees	2
Develop and Implement Food Defense Plan	1
Manage Crises/Emergencies	1
Managing the Physical Food Establishment/Equipment Design and Maintenance	14
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
Managing Cleaning and Sanitizing Activities	6
Develop Cleaning and Sanitizing Procedures	2
Store and Maintain Cleaning and Sanitizing Materials, Tools, and Products	2
Conduct Cleaning and Sanitizing Procedures in the Food Establishment	2
Total	80