

NATIONAL REGISTRY OF FOOD SAFETY PROFESSIONALS
 CERTIFIED FOOD SAFETY MANAGER
 CONTENT OUTLINE

Job Description: A Certified Food Safety Manager is the person in charge who ensures the safety of an establishment’s food, employees and customers; and ensure regulatory compliance by managing all food safety operations; overseeing and training food safety staff; following the food establishment’s polices and standard operating procedures, and complying with regulatory requirements for the safety of the public and consumers.

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

NATIONAL REGISTRY OF FOOD SAFETY PROFESSIONALS
 CERTIFIED FOOD SAFETY MANAGER
 CONTENT OUTLINE

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

NATIONAL REGISTRY OF FOOD SAFETY PROFESSIONALS
 CERTIFIED FOOD SAFETY MANAGER
 CONTENT OUTLINE

Domain 1: Ensuring Personal Hygiene

Task 1: Inform that Improper Hygiene is #1 Cause of Foodborne Illness

Knowledge Areas:

- Appropriate handwashing situations
- Foodborne illnesses
- Hand care (fingernail length, polish restrictions, etc.)
- Jewelry restrictions
- Proper handwashing techniques
- Separation between raw and ready-to-eat foods

Skills and Abilities:

- Coaching Skills
- Communication Skills

Task 2: Implement Illness Policy

Knowledge Areas:

- ADA and HIPAA Requirements
- Differences between infectious illnesses requiring restriction from work and other illnesses with similar symptoms
- Exposure and diagnoses
- Food employee illness guidelines
- Reporting requirements
- Six (6) agents identified in the Food Code (Shiga-toxin producing E. coli, Salmonella [typhoidal and non-typhoidal], Hepatitis A, Norovirus, Shigella spp.)

Skills and Abilities:

- Empathetic
- Tactfulness

Task 3: Identify Potential Food Employee Illness

Knowledge Areas:

- Differences between infectious illnesses requiring restriction from work and other illnesses with similar symptoms
- Situations where exclusion is not required
- Understanding of level of risk associated with exposure (big 6 vs other illnesses)

Skills and Abilities:

- Active Managerial Controls
- Communication skills
- Confidentiality
- Observational skills
- Trustworthy

Task 4: Establish Hygiene Policies

Knowledge Areas:

- Food employee uniform requirements
- Hands as a vector for foodborne illness delivery and cross-contamination/cross-contact

NATIONAL REGISTRY OF FOOD SAFETY PROFESSIONALS
 CERTIFIED FOOD SAFETY MANAGER
 CONTENT OUTLINE

Domain 1: Ensuring Personal Hygiene

<input type="checkbox"/>	Regulatory requirements regarding wounds and cuts
<input type="checkbox"/>	Relationship between chemical contamination and personal medications.
<input type="checkbox"/>	Relationship between foodborne illness and hygiene
<input type="checkbox"/>	Relationship between physical contamination and jewelry, chewing gum, etc.
<input type="checkbox"/>	Relationship between physical injury and hygiene
<input type="checkbox"/>	Typical personnel hygiene policies
Skills and Abilities:	
<input type="checkbox"/>	Approachable
<input type="checkbox"/>	Communicate with limited-English-speaking employees
<input type="checkbox"/>	Communication skills
<input type="checkbox"/>	Confidentiality
<input type="checkbox"/>	Observational skills
<input type="checkbox"/>	Training skills
Task 5: Train Food Employees on Handwashing	
Knowledge Areas:	
<input type="checkbox"/>	A properly stocked handwashing sink
<input type="checkbox"/>	Proper handwashing techniques
<input type="checkbox"/>	Regulatory requirements regarding food employee handwashing and handwashing equipment
Skills and Abilities:	
<input type="checkbox"/>	Communication skills
<input type="checkbox"/>	Observational skills
<input type="checkbox"/>	Training skills
Task 6: Monitor Food Employee Behaviors	
Knowledge Areas:	
<input type="checkbox"/>	Progressive discipline steps
<input type="checkbox"/>	Relationship between food employee behaviors and contamination, cross-contamination and cross-contact
<input type="checkbox"/>	Requirements for food employees eating and drinking in food prep areas
Skills and Abilities:	
<input type="checkbox"/>	Coaching skills
<input type="checkbox"/>	Observational skills
Task 7: Monitor Food Employee Glove Usage	
Knowledge Areas:	
<input type="checkbox"/>	Awareness of the relationship between allergic reactions in some food employees and gloves
<input type="checkbox"/>	Cross-contamination and cross-contact associated with glove use
<input type="checkbox"/>	Risk associated with using incorrect gloves for assigned tasks
<input type="checkbox"/>	Types of approved gloves for retail food operations
<input type="checkbox"/>	Types of gloves used for specific tasks
Skills and Abilities:	
<input type="checkbox"/>	Attention to detail
<input type="checkbox"/>	Observational skills

NATIONAL REGISTRY OF FOOD SAFETY PROFESSIONALS
 CERTIFIED FOOD SAFETY MANAGER
 CONTENT OUTLINE

DOMAIN 2: Managing Food Holding Time and Temperatures

Task 1: Monitor Time/Temperature for Hot Holding

Knowledge Areas:

-)] Temperature measuring device calibration
-)] Temperature measuring device sanitation and storage
-)] Temperatures for holding foods
-)] Test strips, single use thermometers, thermal labels, infra-red thermometers, etc.
-)] The temperature danger zone (41°F to 135°F)

Skills and Abilities:

-)] Ability to calibrate, clean and use a temperature measuring device

Task 2: Monitor Time/Temperature for Cooling

Knowledge Areas:

-)] Cool down times and temperatures (135°F to 70°F within 2 hours and 135°F to 41°F within 6 hours)
-)] Cooling equipment
-)] Cooling practices for specialized processes (sous vide, ROP, etc.)
-)] Cooling techniques
-)] Insulating vs heat transfer materials
-)] Storage practices during cooling
-)] The temperature danger zone (41°F to 135°F)

Skills and Abilities:

- Ability to calibrate, clean and use a temperature measuring device
- Observational skills

Task 3: Monitor Time/Temperature for Cold Holding

Knowledge Areas:

-)] Cold holding temperatures for different foods (shelled eggs 45°, molluscan shellfish 45°, vacuumed packaged fish 38°, opened ready-to-eat items 41° for 7 days max, etc.)
-)] Corrective actions for exceeding cold holding requirements (cook, discard, etc.)
-)] Equipment defrost cycles
-)] Equipment design and construction
-)] Test strips, single use thermometers, thermal labels, infra-red thermometers, etc.

Skills and Abilities:

-)] Ability to calibrate, clean and use a temperature measuring device

Task 4: Monitor Time/Temperature for Thawing

Knowledge Areas:

-)] Approved thawing methods (under refrigeration, submerged under running water of 70°F or below, through cooking process, microwaving as a part of the cooking process)
-)] How to thaw specialty frozen foods (sous vide, ROP, etc.)
-)] Methods for thawing foods to prevent temperature abuse
-)] Methods to thaw to prevent cross-contamination
-)] Slacking vs thawing

Skills and Abilities:

NATIONAL REGISTRY OF FOOD SAFETY PROFESSIONALS
 CERTIFIED FOOD SAFETY MANAGER
 CONTENT OUTLINE

DOMAIN 2: Managing Food Holding Time and Temperatures

) Ability to calibrate, clean and use a temperature measuring device

Task 5: Verify Food Temperatures

Knowledge Areas:

) Corrective actions to take when required temperatures are not met

) Equipment defrost cycles

) Holding temperatures for different foods

) Measuring temperatures in display cases

) Test strips, single use thermometers, thermal labels, infra-red thermometers, etc.

Skills and Abilities:

) Ability to calibrate, clean and use a temperature measuring device

) Observational skills

Task 6: Implement Time as a Public Health Control (TPHC)

Knowledge Areas:

) How TPHC may be restricted for highly susceptible populations

) How TPHC should be monitored

) Required records for TPHC

) TCS foods

) The relationship between time and temperature and microbial growth

Skills and Abilities:

) Ability to calibrate, clean and use a temperature measuring device

) Data and recordkeeping skills

) Documentation skills

) Monitoring skills

) Observational skills

Task 7: Implement Date-Marking of Foods

Knowledge Areas:

) Date marking and its relationship to pathogenic growth

) Date marking system (color coding, etc.)

) How long food is being held

) Required records for TPHC

) TCS foods

) When to discard foods

Skills and Abilities:

) Ability to differentiate between commercially prepared food and made-in-house food

) Communication skills

) Data and recordkeeping skills

) Documentation skills

NATIONAL REGISTRY OF FOOD SAFETY PROFESSIONALS
CERTIFIED FOOD SAFETY MANAGER
CONTENT OUTLINE

DOMAIN 3: Preventing Contamination, Cross-Contamination, and Cross-Contact

Task 1: Address Biological Contamination Issues

Knowledge Areas:

- Biological contamination (sources, types and prevention)
- Cross-contamination temperature control
- Glove use for food safety
- Hygiene temperature control
- Infection and intoxication
- Proper handwashing techniques
- TCS foods
- The temperature danger zone (41°F to 135°F)

Skills and Abilities:

- Ability to calibrate, clean and use a temperature measuring device
- Communication skills
- Observational skills

Task 2: Address Chemical Contamination Issues

Knowledge Areas:

- Chemical sources and types
- Chemicals acceptable for use in a food establishment
- Contamination, Cross-Contamination and Cross-Contact risks and prevention
- FDA Generally Recognized as Safe
- How to respond to allergic reactions
- Interventions against chemical hazards
- SDS (Food Code Annex 4)
- Storage requirements for chemicals, pesticides, foods, and single-service items

Skills and Abilities:

- Ability to recognize allergic reactions
- Communication skills

Task 3: Address Physical Contamination Issues

Knowledge Areas:

- Foods that may contain a physical hazard
- Physical contamination (sources, types and prevention)
- Placement of medical alert bracelets
- The relationship between hygiene practices and the potential for physical contamination (rings, jewelry, Band-Aids, etc.)

Skills and Abilities:

- Ability to recognize conditions that may create physical hazards
- Communication skills

Task 4: Implement Hygiene-Related Intervention Strategies

Knowledge Areas:

- Glove use for food safety

NATIONAL REGISTRY OF FOOD SAFETY PROFESSIONALS
 CERTIFIED FOOD SAFETY MANAGER
 CONTENT OUTLINE

DOMAIN 3: Preventing Contamination, Cross-Contamination, and Cross-Contact

) Raw TCS food risks
) The potential for cross-contamination between raw and ready-to-eat foods
) The relationship between hygiene and pathogen transmission
) The proper use of food service utensils to avoid bare hand contact
Skills and Abilities:
) Coaching skills
) Communication skills
) Observational skills
<i>Task 5: Implement Cleaning and Sanitizing Intervention Strategies</i>
Knowledge Areas:
) Activities that may lead to physical, biological, and chemical contamination of food contact surfaces
) Cleaning and sanitizing purposes, differences, processes and procedures
) Cleaning schedules
) How to monitor to ensure cleaning and sanitizing has been effective
) SDS (Food Code Annex 4)
) The processes in cleaning and sanitizing to minimize contamination, cross-contamination and cross-contact
Skills and Abilities:
) Ability to identify when a food contact surface has been contaminated
) Attention to detail
) Communication skills
) Observational skills
<i>Task 6: Implement Storage and Separation Intervention Strategies</i>
Knowledge Areas:
) Definition of food contact surface
) Food segregation during preparation
) Food storage best practices
) Integrated pest management plan
) Materials approved as food contact surfaces
) Packaging as a food contact surface
) Separation between raw and ready-to-eat foods
) Sewage and waste management
Skills and Abilities:
) Ability to identify improperly stored food and potential contaminants
) Ability to identify storage separation problems in a food establishment

NATIONAL REGISTRY OF FOOD SAFETY PROFESSIONALS
 CERTIFIED FOOD SAFETY MANAGER
 CONTENT OUTLINE

DOMAIN 4: Managing Cooking Times and Temperatures

Task 1: Measure and Monitor Food Temperatures

Knowledge Areas:

-) Corrective actions during the cooking process when foods do not meet time and temperature requirements
-) Highly susceptible populations restrictions related to cooking food
-) How and when to measure foods when cooking
-) Required times and temperatures when cooking specific foods
-) Temperature measuring device calibration
-) Temperature measuring device sanitation and storage
-) Test strips, single use thermometers, thermal labels, infra-red thermometers, etc.
-) The use of cooking equipment (microwave, ovens, stovetops, etc.)

Skills and Abilities:

-) Ability to calibrate, clean and use a temperature measuring device
-) Observational skills
-) Training skills

Task 2: Monitor Time/Temperature for Reheating for Hot holding

Knowledge Areas:

-) How to reheat foods
-) How and when to measure foods when reheating
-) Corrective actions during the reheating process when foods do not meet time and temperature requirement
-) Highly susceptible populations restrictions related to reheating foods
-) Specialized processes (i.e. Sous Vide) that may require different procedures for reheating
-) Temperature measuring device calibration techniques
-) Temperature measuring device sanitation techniques
-) Temperatures for reheating foods
-) Test strips, single use thermometers, thermal labels, infra-red thermometers, etc. used to measure foods when reheating
-) The differences between hot holding and reheating equipment
-) The use of cooking equipment (microwave, ovens, stovetops, etc.)

Skills and Abilities:

-) Ability to calibrate, clean and use a temperature measuring device
-) Observational skills
-) Training skills

Task 3: Implement Procedures to Manage Non-Continuous Cooking of Raw Animal Foods

Knowledge Areas:

-) Approved cooling temperatures and times
-) Food storage best practices
-) Heating vs cooking
-) Labeling practices
-) Non-continuous cooking processes
-) Record keeping practices

NATIONAL REGISTRY OF FOOD SAFETY PROFESSIONALS
 CERTIFIED FOOD SAFETY MANAGER
 CONTENT OUTLINE

DOMAIN 4: Managing Cooking Times and Temperatures

<input type="checkbox"/>	Temperature measuring device calibration
<input type="checkbox"/>	Temperature measuring device sanitation and storage
<input type="checkbox"/>	Temperatures for cooking foods
<input type="checkbox"/>	Test strips, single use thermometers, thermal labels, infra-red thermometers, etc.
<input type="checkbox"/>	Time as a Public Health Control for safe food
Skills and Abilities:	
<input type="checkbox"/>	Ability to calibrate, clean and use a temperature measuring device
<input type="checkbox"/>	Attention to detail
<input type="checkbox"/>	Coaching skills
<input type="checkbox"/>	Data and recordkeeping skills
<input type="checkbox"/>	Observational skills
<input type="checkbox"/>	Training skills

DOMAIN 5: Monitoring the Flow of Foods

Task 1: Manage Food Purchases

Knowledge Areas:

<input type="checkbox"/>	How to identify an approved source
<input type="checkbox"/>	Refusal policies
<input type="checkbox"/>	Return policies
<input type="checkbox"/>	Risks associated with specific TCS foods (shellfish, shell eggs, cut leafy greens, etc.)
<input type="checkbox"/>	Shellfish tag regulations
<input type="checkbox"/>	Traceability

Skills and Abilities:

<input type="checkbox"/>	Ability to read a shellfish tag
<input type="checkbox"/>	Communication skills
<input type="checkbox"/>	Organizational skills

Task 2: Receive Foods

Knowledge Areas:

<input type="checkbox"/>	How to measure temperatures of specific packaging
<input type="checkbox"/>	Physical, chemical, and biological hazards
<input type="checkbox"/>	Refusal policies
<input type="checkbox"/>	Return policies
<input type="checkbox"/>	Risks associated with specific TCS foods (shellfish, shell eggs, cut leafy greens, etc.)
<input type="checkbox"/>	Temperature requirements for safe food

Skills and Abilities:

<input type="checkbox"/>	Ability to recognize signs and symptoms of temperature abuse upon receiving
<input type="checkbox"/>	Ability to recognize signs and symptoms of adulterated foods
<input type="checkbox"/>	Physical senses (organoleptic)

Task 3: Manage the Transportation and Delivery of Foods

NATIONAL REGISTRY OF FOOD SAFETY PROFESSIONALS
CERTIFIED FOOD SAFETY MANAGER
CONTENT OUTLINE

DOMAIN 5: Monitoring the Flow of Foods

Knowledge Areas:

- Approved food containers
- Corrective actions
- Physical, chemical, and biological hazards
- Specialized, high-insulated holding containers
- Temperature measuring devices and uses
- Temperature requirements for safe food
- Temperatures for TCS foods
- When to discard foods

Skills and Abilities:

- Observational skills
- Training skills

Task 4: Store Foods

Knowledge Areas:

- Approved wall, floor, and ceiling finishes
- Approved exceptions to direct storage on floors
- Food rotation (FIFO)
- Food storage best practices
- Physical, chemical, and biological hazards
- Temperatures for TCS foods
- Temporary storage requirements
- The separation of food and non-food
- The separation of raw and ready-to-eat foods
- The separation of unwashed fruits and vegetables from ready-to-eat foods

Skills and Abilities:

- Ability to calibrate, clean and use a temperature measuring device
- Inspection skills
- Observational skills

Task 5: Manage Food Preparation Policies

Knowledge Areas:

- Allergen risks and controls
- Date-marking and shelf-life
- Food rotation (FIFO)
- Manufacturer's use-by dates
- Nutritional labeling requirements
- Pre-chilling ingredients
- Small batch preparation
- Temperature requirements for safe food
- Temperatures for holding foods

Skills and Abilities:

- Observational skills

NATIONAL REGISTRY OF FOOD SAFETY PROFESSIONALS
 CERTIFIED FOOD SAFETY MANAGER
 CONTENT OUTLINE

DOMAIN 5: Monitoring the Flow of Foods

<ul style="list-style-type: none"> <input type="checkbox"/> Training skills
<i>Task 6: Ensure Safe Service and Self-Service of Food</i>
Knowledge Areas:
<ul style="list-style-type: none"> <input type="checkbox"/> Consumer advisories <input type="checkbox"/> Food rotation (FIFO) <input type="checkbox"/> Glove use for food safety <input type="checkbox"/> How to dispense foods <input type="checkbox"/> Major food allergens <input type="checkbox"/> No bare hand contact regulations <input type="checkbox"/> Separation between raw and ready-to-eat foods <input type="checkbox"/> Sneeze guards <input type="checkbox"/> The temperature danger zone (41°F to 135°F) <input type="checkbox"/> Time as a Public Health Control for safe food <input type="checkbox"/> Typical personnel hygiene policies <input type="checkbox"/> Utensil storage
Skills and Abilities:
<ul style="list-style-type: none"> <input type="checkbox"/> Handwashing skills <input type="checkbox"/> Observational skills <input type="checkbox"/> Training skills

DOMAIN 6: Actively Managing Controls in A Food Establishment

<i>Task 1: Ensure Regulatory Compliance</i>
Knowledge Areas:
<ul style="list-style-type: none"> <input type="checkbox"/> Differences between infectious illnesses requiring restriction from work and other illnesses with similar symptoms <input type="checkbox"/> FDA Food Code recommendations <input type="checkbox"/> Food safety certification requirements <input type="checkbox"/> Food safety laws and state and local regulations <input type="checkbox"/> HACCP plan implementation <input type="checkbox"/> How to obtain and maintain permits <input type="checkbox"/> Requirements related to record keeping <input type="checkbox"/> The conditions that will force food establishment closure <input type="checkbox"/> When a variance is needed
Skills and Abilities:
<ul style="list-style-type: none"> <input type="checkbox"/> Coaching skills <input type="checkbox"/> Communication skills <input type="checkbox"/> Reading comprehension skills <input type="checkbox"/> Training skills
<i>Task 2: Develop Food Safety Culture</i>

NATIONAL REGISTRY OF FOOD SAFETY PROFESSIONALS
CERTIFIED FOOD SAFETY MANAGER
CONTENT OUTLINE

DOMAIN 6: Actively Managing Controls in A Food Establishment

Knowledge Areas:

- How attitudes translate into behaviors
- How to assess the outcomes/impact of training
- Progressive discipline steps
- Training techniques

Skills and Abilities:

- Communication skills
- Empathetic
- Guidance skills
- Leadership skills
- Listening skills
- Mentoring skills

Task 3: Implement Food Safety Management Program

Knowledge Areas:

- Food flow
- Food safety vs food quality
- How to implement corrective and preventative actions
- Major food allergens
- Root cause analyses
- Source and control of foodborne hazards
- Understanding of how prerequisite programs contribute to food safety (SOPs, Cleaning and Sanitizing, GRPs, IPM, hygiene, etc.)
- Understanding of the 7 steps of HACCP

Skills and Abilities:

- Conduct root cause analyses
- Create a flowchart
- Document food safety practices
- Ability to effectively manage consumer complaints
- Identify foodborne hazards
- Implement emergency procedures
- Provide information about food allergens

Task 4: Verify Competence of Food Employees

Knowledge Areas:

- Assessment techniques
- Food safety standards
- How to motivate food employees
- Progressive discipline steps
- Teach-back method
- Understanding of how knowledge translates into effective safe food handling practices and behaviors

Skills and Abilities:

NATIONAL REGISTRY OF FOOD SAFETY PROFESSIONALS
 CERTIFIED FOOD SAFETY MANAGER
 CONTENT OUTLINE

DOMAIN 6: Actively Managing Controls in A Food Establishment

<input type="checkbox"/>	Ability to observe food employee behaviors to evaluate competence
<input type="checkbox"/>	Observational skills
<input type="checkbox"/>	Training skills
Task 5: Develop and Implement Food Defense Plan	
Knowledge Areas:	
<input type="checkbox"/>	Approved vendors and sources
<input type="checkbox"/>	FDA ALERT, FIRST principles
<input type="checkbox"/>	Food adulteration
<input type="checkbox"/>	Food defense
<input type="checkbox"/>	Food safety crisis management
<input type="checkbox"/>	Location of vulnerable areas of potential attack
<input type="checkbox"/>	Risk mitigation strategies
Skills and Abilities:	
<input type="checkbox"/>	Communication skills
<input type="checkbox"/>	Media skills
<input type="checkbox"/>	Observational skills
<input type="checkbox"/>	Relationships with regulatory authorities and law enforcement
<input type="checkbox"/>	Training skills
Task 6: Manage Crises/Emergencies	
Knowledge Areas:	
<input type="checkbox"/>	Emetic clean-up kit
<input type="checkbox"/>	Food safety crisis management
<input type="checkbox"/>	Imminent health hazard(s)
<input type="checkbox"/>	Outside support agencies and regulators (i.e., MOU with outside water company, MOU with ice company, salvager, waste disposal company)
<input type="checkbox"/>	Temporary solution limitations (power generators, etc.)
<input type="checkbox"/>	Understanding of how crises/emergencies may impact the safety of food
<input type="checkbox"/>	Understanding of how food operations may be limited by type of crises/emergencies
Skills and Abilities:	
<input type="checkbox"/>	Ability to calibrate, clean and use a temperature measuring device
<input type="checkbox"/>	Ability to identify food safety issues
<input type="checkbox"/>	Ability to multi-task
<input type="checkbox"/>	Ability to stay calm in an emergency
<input type="checkbox"/>	Communication skills
<input type="checkbox"/>	Employee assessment skills
<input type="checkbox"/>	Leadership skills
<input type="checkbox"/>	Organizational skills
<input type="checkbox"/>	Prioritization skills
<input type="checkbox"/>	Problem solving skills

NATIONAL REGISTRY OF FOOD SAFETY PROFESSIONALS
 CERTIFIED FOOD SAFETY MANAGER
 CONTENT OUTLINE

DOMAIN 7: Managing the Physical Food Establishment/Equipment Design and Maintenance

Task 1: Develop Plans for Food Establishment Design and Maintenance

Knowledge Areas:

-) Contamination, Cross-Contamination and Cross-Contact risks and prevention
-) Food flow
-) How to read construction plans, and coordination of contracting and remodeling
-) How types of foods, food sourcing, and processes may affect physical food establishment design and maintenance
-) Preventative maintenance programs
-) Regulatory requirements related to plan submission (building, plumbing, etc.)
-) Safety requirements
-) Sanitation SOPs
-) The relationship between food establishment design and vermin and pest control
-) Third party certification of food equipment
-) Understanding of regulatory requirements for construction and equipment replacement
-) Understanding of the risks to food safety associated with construction, remodeling and equipment replacement
-) Contamination, Cross-Contamination and Cross-Contact risks and prevention
-) Food flow
-) How to read construction plans, and coordination of contracting and remodeling
-) How types of foods, food sourcing, and processes may affect physical food establishment design and maintenance
-) Preventative maintenance programs
-) Regulatory requirements related to plan submission (building, plumbing, etc.)

Skills and Abilities:

-) Ability to read construction drawings and plans
-) Analytical skills
-) Communication skills
-) Mechanical skills
-) Organizational skills
-) Planning skills

Task 2: Maintain water supply and waste disposal systems

Knowledge Areas:

-) Cross-connection prevention
-) How to maintain grease traps
-) Local requirements for disposal of wastes and backflow prevention
-) Potable water use and testing
-) Sewage and waste management
-) The specific water temperature and pressure requirements for select locations and processes
-) Understanding of boil-water order emergency procedures

Skills and Abilities:

NATIONAL REGISTRY OF FOOD SAFETY PROFESSIONALS
 CERTIFIED FOOD SAFETY MANAGER
 CONTENT OUTLINE

DOMAIN 7: Managing the Physical Food Establishment/Equipment Design and Maintenance

<input type="checkbox"/> Attention to detail
<input type="checkbox"/> Mechanical skills
<i>Task 3: Manage the design, installation and maintenance of food equipment</i>
Knowledge Areas:
<input type="checkbox"/> Approved food equipment maintenance chemicals (food grade lubricants, etc.)
<input type="checkbox"/> Food equipment standards, maintenance and repair
<input type="checkbox"/> How to clean food equipment
<input type="checkbox"/> The proper installation of food equipment
Skills and Abilities:
<input type="checkbox"/> Ability to read and interpret SDS
<input type="checkbox"/> Data and recordkeeping skills
<input type="checkbox"/> Mechanical skills
<input type="checkbox"/> Observational skills
<input type="checkbox"/> Training skills
<i>Task 4: Ensure Equipment is Utilized Correctly</i>
Knowledge Areas:
<input type="checkbox"/> Appropriate corrective actions when equipment is not functioning/used properly
<input type="checkbox"/> Equipment design and construction
<input type="checkbox"/> Equipment functionality
<input type="checkbox"/> The intended use of equipment
Skills and Abilities:
<input type="checkbox"/> Analytical skills
<input type="checkbox"/> Communication skills
<input type="checkbox"/> Follow directions
<input type="checkbox"/> Observational skills
<input type="checkbox"/> Training skills
<i>Task 5: Maintain Toilet Rooms</i>
Knowledge Areas:
<input type="checkbox"/> Approved chemicals to maintain toilet rooms
<input type="checkbox"/> Fixtures required in toilet rooms
<input type="checkbox"/> Requirements for stocking toilet rooms (toilet tissue, paper towels, soap, etc.)
<input type="checkbox"/> Self-closing door purposes/Covered waste receptacle purposes
Skills and Abilities:
<input type="checkbox"/> Observational skills
<input type="checkbox"/> Training skills
<i>Task 6: Maintain Plumbing and Fixtures</i>
Knowledge Areas:
<input type="checkbox"/> Air gaps and their minimum standards
<input type="checkbox"/> Appropriate backflow prevention devices for specific situations
<input type="checkbox"/> Drainage outlets (floor sink, floor drains, etc.)
Skills and Abilities:

NATIONAL REGISTRY OF FOOD SAFETY PROFESSIONALS
CERTIFIED FOOD SAFETY MANAGER
CONTENT OUTLINE

DOMAIN 7: Managing the Physical Food Establishment/Equipment Design and Maintenance

) Observational skills

) Mechanical skills

) Training skills

Task 7: Maintain Adequate Lighting

Knowledge Areas:

) Different methods for protecting light fixtures

) Methods for cleaning shields and lighting fixtures

) Regulatory requirements pertaining to lighting

) Required lighting levels for particular areas of a food establishment

) When to schedule lighting maintenance to prevent food contamination

) Where to install shatterproof lighting

Task 8: Maintain Adequate Ventilation

Knowledge Areas:

) Fire codes related to equipment in the food establishment

) Methods for cleaning hoods and ventilation systems

) Ventilation requirements

Skills and Abilities:

) Observational skills

Task 9: Manage Solid Waste and Recyclables

Knowledge Areas:

) Design, construction, and installation of receptacles

) Exterior storage prohibition

) Integrated pest management plan

) Recycling and waste pickup schedules

) Recycling laws

) Waste storage area design, construction and sanitation to prevent contamination and vermin and pests

Skills and Abilities:

) Communication skills

) Mechanical skills

) Observational skills

) Organizational skills

) Training skills

Task 10: Preventing and Controlling Vermin and Pests (insects/rodents)

Knowledge Areas:

) How to protect food and food contact surfaces from pesticide applications

) Licensing requirements for application of pesticides

) Pest control operator role and responsibilities

) Pest control products and procedures

) Regulatory requirements and restrictions on pesticide usage

) Regulatory requirements regarding vermin and pests

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 CONTENT OUTLINE

DOMAIN 7: Managing the Physical Food Establishment/Equipment Design and Maintenance

<input type="checkbox"/>	Signs of vermin and pest infestation
<input type="checkbox"/>	The biology and behavior of vermin and pests
<input type="checkbox"/>	The different types of vermin and pests and how to identify them
<input type="checkbox"/>	The relationship between maintaining the exterior premises (grass, storage, standing water, etc.) and vermin and pest harborage
<input type="checkbox"/>	The risks associated with vectors of disease
<input type="checkbox"/>	Understanding of how to use a vermin and pest control schematic
<input type="checkbox"/>	Vermin and pest prevention and control measures
<input type="checkbox"/>	Where pest traps should be placed for effective vermin and pest management program
Skills and Abilities:	
<input type="checkbox"/>	Communication skills
<input type="checkbox"/>	Observational skills
<input type="checkbox"/>	Training skills

DOMAIN 8: Managing Cleaning and Sanitizing Activities

Task 1: Managing Cleaning and Sanitizing Activities

Knowledge Areas:

<input type="checkbox"/>	Cleaning and sanitizing purposes, differences, processes and procedures
<input type="checkbox"/>	Cleaning and sanitizing purposes, differences, processes and procedures
<input type="checkbox"/>	Clean-in-place vs Clean-out-of place
<input type="checkbox"/>	Developing SSOPs
<input type="checkbox"/>	Information about characteristics of surfaces needing sanitization in the food establishment
<input type="checkbox"/>	Manufacturer's directions for use of cleaning and sanitizing chemicals
<input type="checkbox"/>	PPE
<input type="checkbox"/>	Required documentation
<input type="checkbox"/>	Sanitization procedures (heat and/or chemicals) and appropriate uses
<input type="checkbox"/>	SDS (Food Code Annex 4)
<input type="checkbox"/>	Test strips, single use thermometers, thermal labels, infra-red thermometers, etc.
<input type="checkbox"/>	The different types of cleaning agents for different types of soil

Skills and Abilities:

<input type="checkbox"/>	Ability to read manufacturer's labels and guidelines
<input type="checkbox"/>	Attention to detail
<input type="checkbox"/>	Communication skills
<input type="checkbox"/>	Data and recordkeeping skills
<input type="checkbox"/>	Observational skills
<input type="checkbox"/>	Organizational skills
<input type="checkbox"/>	Training skills

Task 2: Store and Maintain Cleaning and Sanitizing Materials, Tools, and Products

Knowledge Areas:

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 CONTENT OUTLINE

DOMAIN 8: Managing Cleaning and Sanitizing Activities

) Contamination, Cross-Contamination and Cross-Contact risks and prevention
) Food storage best practices
) How to prepare, monitor and replace sanitizer solution for wiping cloths
) Knowledge that if using a spray sanitizer, a single use towel must be used
) Risks associated with chemicals and chemical exposure
) Sanitizer concentrations
) Storage of how to store cleaning equipment (i.e., how to store mops, etc.)
) Use and storage of wiping cloths
) Water temperatures as it relates to cleaning and sanitizing
Skills and Abilities:
) Ability to calibrate, clean and use a temperature measuring device
) Ability to identify when to use specific types of sanitizer test kits
) Ability to prepare appropriate sanitizer concentrations
) Basic math skills
) Training skills
<i>Task 3: Conduct Cleaning and Sanitizing Procedures in the Food Establishment</i>
Knowledge Areas:
) Cleaning and sanitizing purposes, differences, processes and procedures
) Contact times for cleaners and sanitizers
) Contamination, Cross-Contamination and Cross-Contact risks and prevention
) How to prepare, monitor and replace sanitizer solution for wiping cloths
) Information about characteristics of surfaces needing sanitization in the food establishment
) Manufacturer's directions for use of cleaning and sanitizing chemicals
) PPE
) Required documentation
) Sanitization procedures (heat and/or chemicals) and appropriate uses
) SDS (Food Code Annex 4)
) Test strips, single use thermometers, thermal labels, infra-red thermometers, etc.
) The different types of cleaning agents for different types of soil
Skills and Abilities:
) Ability to calibrate, clean and use a temperature measuring device
) Ability to read manufacturer's labels and guidelines
) Attention to detail
) Follow directions
) Observational skills
) Training skills