

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

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Domains/Tasks	
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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

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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

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Domain 1: Ensuring Personal Hygiene

- Regulatory requirements regarding wounds and cuts
- Relationship between chemical contamination and personal medications.
- Relationship between foodborne illness and hygiene
- Relationship between physical contamination and jewelry, chewing gum, etc.
- Relationship between physical injury and hygiene
- Typical personnel hygiene policies

Skills and Abilities:

- Approachable
- Communicate with limited-English-speaking employees
- Communication skills
- Confidentiality
- Observational skills
- Training skills

Task 5: Train Food Employees on Handwashing

Knowledge Areas:

- A properly stocked handwashing sink
- Proper handwashing techniques
- Regulatory requirements regarding food employee handwashing and handwashing equipment

Skills and Abilities:

- Communication skills
- Observational skills
- Training skills

Task 6: Monitor Food Employee Behaviors

Knowledge Areas:

- Progressive discipline steps
- Relationship between food employee behaviors and contamination, cross-contamination and cross-contact
- Requirements for food employees eating and drinking in food prep areas

Skills and Abilities:

- Coaching skills
- Observational skills

Task 7: Monitor Food Employee Glove Usage

Knowledge Areas:

- Awareness of the relationship between allergic reactions in some food employees and gloves
- Cross-contamination and cross-contact associated with glove use
- Risk associated with using incorrect gloves for assigned tasks
- Types of approved gloves for retail food operations
- Types of gloves used for specific tasks

Skills and Abilities:

- Attention to detail
- Observational skills

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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:

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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

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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

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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

Task 5: Implement Cleaning and Sanitizing Intervention Strategies

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

Task 6: Implement Storage and Separation Intervention Strategies

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

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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

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DOMAIN 4: Managing Cooking Times and Temperatures

- Temperature measuring device calibration
- Temperature measuring device sanitation and storage
- Temperatures for cooking foods
- Test strips, single use thermometers, thermal labels, infra-red thermometers, etc.
- Time as a Public Health Control for safe food

Skills and Abilities:

- Ability to calibrate, clean and use a temperature measuring device
- Attention to detail
- Coaching skills
- Data and recordkeeping skills
- Observational skills
- Training skills

DOMAIN 5: Monitoring the Flow of Foods

Task 1: Manage Food Purchases

Knowledge Areas:

- How to identify an approved source
- Refusal policies
- Return policies
- Risks associated with specific TCS foods (shellfish, shell eggs, cut leafy greens, etc.)
- Shellfish tag regulations
- Traceability

Skills and Abilities:

- Ability to read a shellfish tag
- Communication skills
- Organizational skills

Task 2: Receive Foods

Knowledge Areas:

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

Skills and Abilities:

- Ability to recognize signs and symptoms of temperature abuse upon receiving
- Ability to recognize signs and symptoms of adulterated foods
- Physical senses (organoleptic)

Task 3: Manage the Transportation and Delivery of Foods

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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

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DOMAIN 5: Monitoring the Flow of Foods

- Training skills

Task 6: Ensure Safe Service and Self-Service of Food

Knowledge Areas:

- Consumer advisories
- Food rotation (FIFO)
- Glove use for food safety
- How to dispense foods
- Major food allergens
- No bare hand contact regulations
- Separation between raw and ready-to-eat foods
- Sneeze guards
- The temperature danger zone (41°F to 135°F)
- Time as a Public Health Control for safe food
- Typical personnel hygiene policies
- Utensil storage

Skills and Abilities:

- Handwashing skills
- Observational skills
- Training skills

DOMAIN 6: Actively Managing Controls in A Food Establishment

Task 1: Ensure Regulatory Compliance

Knowledge Areas:

- Differences between infectious illnesses requiring restriction from work and other illnesses with similar symptoms
- FDA Food Code recommendations
- Food safety certification requirements
- Food safety laws and state and local regulations
- HACCP plan implementation
- How to obtain and maintain permits
- Requirements related to record keeping
- The conditions that will force food establishment closure
- When a variance is needed

Skills and Abilities:

- Coaching skills
- Communication skills
- Reading comprehension skills
- Training skills

Task 2: Develop Food Safety Culture

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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:

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DOMAIN 6: Actively Managing Controls in A Food Establishment

- Ability to observe food employee behaviors to evaluate competence
- Observational skills
- Training skills

Task 5: Develop and Implement Food Defense Plan

Knowledge Areas:

- Approved vendors and sources
- FDA ALERT, FIRST principles
- Food adulteration
- Food defense
- Food safety crisis management
- Location of vulnerable areas of potential attack
- Risk mitigation strategies

Skills and Abilities:

- Communication skills
- Media skills
- Observational skills
- Relationships with regulatory authorities and law enforcement
- Training skills

Task 6: Manage Crises/Emergencies

Knowledge Areas:

- Emetic clean-up kit
- Food safety crisis management
- Imminent health hazard(s)
- Outside support agencies and regulators (i.e., MOU with outside water company, MOU with ice company, salvager, waste disposal company)
- Temporary solution limitations (power generators, etc.)
- Understanding of how crises/emergencies may impact the safety of food
- Understanding of how food operations may be limited by type of crises/emergencies

Skills and Abilities:

- Ability to calibrate, clean and use a temperature measuring device
- Ability to identify food safety issues
- Ability to multi-task
- Ability to stay calm in an emergency
- Communication skills
- Employee assessment skills
- Leadership skills
- Organizational skills
- Prioritization skills
- Problem solving skills

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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:

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

- Attention to detail
- Mechanical skills

Task 3: Manage the design, installation and maintenance of food equipment

Knowledge Areas:

- Approved food equipment maintenance chemicals (food grade lubricants, etc.)
- Food equipment standards, maintenance and repair
- How to clean food equipment
- The proper installation of food equipment

Skills and Abilities:

- Ability to read and interpret SDS
- Data and recordkeeping skills
- Mechanical skills
- Observational skills
- Training skills

Task 4: Ensure Equipment is Utilized Correctly

Knowledge Areas:

- Appropriate corrective actions when equipment is not functioning/used properly
- Equipment design and construction
- Equipment functionality
- The intended use of equipment

Skills and Abilities:

- Analytical skills
- Communication skills
- Follow directions
- Observational skills
- Training skills

Task 5: Maintain Toilet Rooms

Knowledge Areas:

- Approved chemicals to maintain toilet rooms
- Fixtures required in toilet rooms
- Requirements for stocking toilet rooms (toilet tissue, paper towels, soap, etc.)
- Self-closing door purposes/Covered waste receptacle purposes

Skills and Abilities:

- Observational skills
- Training skills

Task 6: Maintain Plumbing and Fixtures

Knowledge Areas:

- Air gaps and their minimum standards
- Appropriate backflow prevention devices for specific situations
- Drainage outlets (floor sink, floor drains, etc.)

Skills and Abilities:

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

<ul style="list-style-type: none"> • Signs of vermin and pest infestation
<ul style="list-style-type: none"> • The biology and behavior of vermin and pests
<ul style="list-style-type: none"> • The different types of vermin and pests and how to identify them
<ul style="list-style-type: none"> • The relationship between maintaining the exterior premises (grass, storage, standing water, etc.) and vermin and pest harborage
<ul style="list-style-type: none"> • The risks associated with vectors of disease
<ul style="list-style-type: none"> • Understanding of how to use a vermin and pest control schematic
<ul style="list-style-type: none"> • Vermin and pest prevention and control measures
<ul style="list-style-type: none"> • Where pest traps should be placed for effective vermin and pest management program
Skills and Abilities:
<ul style="list-style-type: none"> • Communication skills
<ul style="list-style-type: none"> • Observational skills
<ul style="list-style-type: none"> • Training skills

DOMAIN 8: Managing Cleaning and Sanitizing Activities

Task 1: Managing Cleaning and Sanitizing Activities

Knowledge Areas:
<ul style="list-style-type: none"> • Cleaning and sanitizing purposes, differences, processes and procedures
<ul style="list-style-type: none"> • Cleaning and sanitizing purposes, differences, processes and procedures
<ul style="list-style-type: none"> • Clean-in-place vs Clean-out-of place
<ul style="list-style-type: none"> • Developing SSOPs
<ul style="list-style-type: none"> • Information about characteristics of surfaces needing sanitization in the food establishment
<ul style="list-style-type: none"> • Manufacturer's directions for use of cleaning and sanitizing chemicals
<ul style="list-style-type: none"> • PPE
<ul style="list-style-type: none"> • Required documentation
<ul style="list-style-type: none"> • Sanitization procedures (heat and/or chemicals) and appropriate uses
<ul style="list-style-type: none"> • SDS (Food Code Annex 4)
<ul style="list-style-type: none"> • Test strips, single use thermometers, thermal labels, infra-red thermometers, etc.
<ul style="list-style-type: none"> • The different types of cleaning agents for different types of soil
Skills and Abilities:
<ul style="list-style-type: none"> • Ability to read manufacturer's labels and guidelines
<ul style="list-style-type: none"> • Attention to detail
<ul style="list-style-type: none"> • Communication skills
<ul style="list-style-type: none"> • Data and recordkeeping skills
<ul style="list-style-type: none"> • Observational skills
<ul style="list-style-type: none"> • Organizational skills
<ul style="list-style-type: none"> • Training skills
<i>Task 2: Store and Maintain Cleaning and Sanitizing Materials, Tools, and Products</i>
Knowledge Areas:

NATIONAL REGISTRY OF FOOD SAFETY PROFESSIONALS
 CERTIFIED FOOD SAFETY MANAGER
 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

Task 3: Conduct Cleaning and Sanitizing Procedures in the Food Establishment

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