

For those students taking the National Registry Exam this is an outline of the areas and number of questions that will be covered on the exam. This should help you in reviewing for the class. Be sure to pay attention as these areas are covered during the class.

Manager Examination Blueprint

Effective February 3, 2020

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