

National Restaurant Association
 ServSafe® Food Protection Manager Certification Examination Blueprint – Effective January 1, 2022

Content Areas	Items	Weight
01 Management of Food Safety Practices	8	10.00%
01 Practice Active Managerial Control and comply with regulatory requirements	4	5.00%
02 Respond to emergencies and follow procedures with regulatory agencies	2	2.50%
03 Determine if there is a significant risk of deliberate contamination of food and respond appropriately	2	2.50%
02 Hygiene and Health	12	15.00%
01 Ensure proper handwashing procedures are followed	3	3.75%
02 Monitor employee personal hygiene and cleanliness	3	3.75%
03 Enforce employee illness requirements based on reported and/or observed symptoms	3	3.75%
04 Prevent contamination of food by employees	3	3.75%
03 Safe Receipt, Storage, Transportation, and Disposal of Food	13	16.25%
01 Ensure proper receiving procedures for food and non-food items	3	3.75%
02 Store food and non-food items properly	3	3.75%
03 Follow distressed merchandise and product recall procedures	2	2.50%
04 Dispose of food that does not meet food safety requirements	3	3.75%
05 Ensure procedures for off-site catering, food transportation, and delivery are followed	2	2.50%
04 Safe Preparation and Cooking of Food	15	18.75%
01 Ensure proper time and temperature procedures are maintained during preparation and cooking	5	6.25%
02 Identify and minimize risks for facilities serving highly susceptible populations	2	2.50%
03 Identify and minimize the different types of contaminants	5	6.25%
04 Identify and minimize the different types of major food allergens	3	3.75%
05 Safe Service and Display of Food	8	10.00%
01 Ensure proper time and temperature procedures are maintained during display and service of food	3	3.75%
02 Ensure proper use of barrier with ready-to-eat (RTE) foods	3	3.75%
03 Comply with consumer advisory requirements	2	2.50%
06 Cleanliness and Sanitation	12	15.00%
01 Use and store approved cleaning agents, chemicals, and tools properly	3	3.75%
02 Ensure all non-food contact surfaces are cleaned	3	3.75%
03 Ensure all food contact surfaces are cleaned and sanitized	4	5.00%
04 Dispose of waste and biohazard material properly	2	2.50%
07 Facilities and Equipment	12	15.00%
01 Ensure proper operation of facilities and equipment	3	3.75%
02 Follow Master Cleaning Schedule and adjust as necessary	2	2.50%
03 Ensure sinks are properly maintained and accessible for intended uses	3	3.75%
04 Reduce pest risks through facility maintenance and working with a pest control operator (PCO) as appropriate	2	2.50%
05 Ensure equipment meets approved standards for food service operations	2	2.50%
Total	80	100.00%