

# Pearson Vue Testing Centers – Ohio

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**National Registry of Food Safety Professionals**

**International Certified Food Safety Manager**

**Cost: \$47**



## Examination Blue Print

Content Outline	# of Questions
<b>Preventing Contamination and Cross-Contamination</b>	<b>15</b>
Protect food packaging and food contact surfaces from contamination	4
Verify there is no bare-hand contact for ready-to-eat foods	3
Ensure that food is stored properly	4
Monitor "foot traffic" of non-essential staff in food preparation areas	1
Dispose of wastes	3
<b>Ensuring Personal Hygiene and Employee Health</b>	<b>14</b>
Execute employee health policies	3
Ensure proper hand washing and hygiene	3
Monitor employee behaviors related to smoking, eating, and drinking	3
Ensure proper glove use	3
Ensure proper storage of employee personal belongings (medicines, etc.)	2
<b>Actively Managing Controls in a Food Establishment</b>	<b>13</b>
Implement a food safety plan	2
Train the food establishment staff (new, reassigned, refresher training)	2
Recognize a foodborne illness	2
Develop a food allergen plan	2
Ensure regulatory compliance of your establishment	3
Implement a crisis management plans	2
<b>Monitoring the Flow of Foods</b>	<b>10</b>
Purchase and receive products	2
Store and display food products	2
Serve foods or manage the self-service of foods	2
Manage the transportation and delivery of food (for example, satellite kitchen)	2
Monitor foods while they are being prepared	2
<b>Ensuring Product Time and Temperature</b>	<b>11</b>
Maintain temperature measuring devices (thermometers)	3
Manage food product time and temperatures controls	8

<b>Conducting Cleaning and Sanitizing</b>	<b>9</b>
Develop cleaning and sanitizing procedures	3
Store and maintain cleaning and sanitizing materials, tools and products	3
Conduct cleaning and sanitizing procedures in the establishment	3
<b>Managing the Physical Facility Design and Maintenance</b>	<b>5</b>
Develop plans for facility design and maintenance	1
Maintain water supply and waste disposal systems	1
Maintain adequate ventilation	1
Maintain lighting on food preparation and storage areas	1
Obtain and maintain equipment and supplies	1
<b>Preventing and Controlling Pests (Insects/Rodents)</b>	<b>3</b>
Implement pest control prevention	3
<b>Total Number of Questions on Examination</b>	<b>80</b>