

Certified Professional – Food Safety (CP-FS) Credential Exam Content

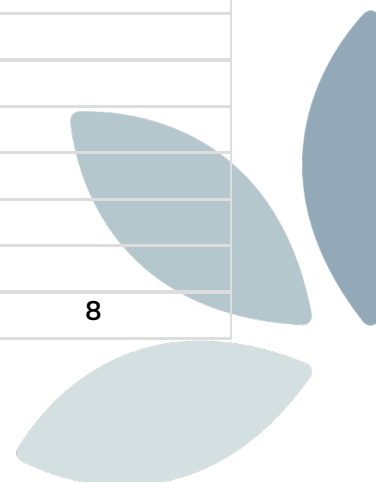
The CP-FS exam consists of 140 questions; 120 are scored and 20 are unscored pilot questions. Candidates have 2.5 hours to complete the exam. Below is an outline of the 7 content areas included in the exam and the percentage allotted to each area.

Duties and Tasks	Weight	Number of Items
Developing Food Safety Policies, Procedures, and Training	20%	24
Identify the five risk factors		
Identify potential areas for contamination		
Identify food pathogen attributes		
Develop good manufacturing practices (GMPs)		
Develop allergen control procedures		
Develop standard operating procedures (SOPs)		
Develop standard sanitary operating procedures (SSOPs)		
Develop specific food preparation policies and procedures		
Develop an integrated pest management (IPM) plan		
Develop employee hygiene practices and policies		
Develop good retail practices (GRPs)		
Identify root cause of adverse food safety conditions		
Develop sample collection, testing, and evaluation procedures		
Develop emergency policies and procedures		
Establish a training plan		
Ensure compliance with state and local training requirements		
Develop HACCP plans		
Administer employee training		
Assessing Food Safety	33.33%	40
Assemble inspection equipment		
Calibrate food safety equipment		
Schedule the inspection		
Evaluate HACCP programs		
Review compliance history		
Conduct a menu review		

Determine food sources		
Assess time and temperature controls		
Evaluate employee behaviors		
Evaluate HACCP plans		
Evaluate storage practices		
Assess cross-contamination of foods		
Evaluate waste management practices		
Evaluate chemical handling practices		
Evaluate cleaning and sanitizing practices		
Evaluate controls of special foods		
Evaluate storage areas		
Analyze food preparation activities		
Assess food equipment		
Review administrative documentation		
Assess plumbing hazards		
Assess risk factors		
Document assessment findings		
Assess pest control practices		
Assess employee hygiene practices		
Evaluate the need and frequency of food safety assessments		
Manage the flow of foods		
Interpret test results		
Analyze food safety inspection findings		
Draft required responses for violations		
Develop a corrective action plan		
Verify the operator's knowledge of a risk control plan		
Review whether or not a risk control plan is being used		
Educate food service staff		
Communicate post- inspection findings to the person in charge		
Reviewing Establishment Plans	10%	12
Research local laws and regulations		
Apply for licenses, permits, and variances		
Compare menus to site conditions		
Review external site plans		
Evaluate food/product flow		
Evaluate hazards in food/product flow		
Evaluate plumbing, electrical, and mechanical infrastructure		



Determine hot water demands		
Assess ware washing needs		
Evaluate food storage needs		
Evaluate restroom needs		
Evaluate sewage disposal system		
Evaluate facility lighting		
Evaluate the facility walls, floors, and ceilings		
Evaluate potable water sources		
Evaluate transport equipment		
Evaluate handwashing needs		
Review finish schedule		
Review employee training		
Review HACCP plans		
Verify physical build is according to plans		
Verify equipment certifications		
Verify compliance with local, state, or federal laws and regulations		
Verify establishment licenses and permits		
Investigating Foodborne Illness	15%	18
Determine legitimacy of foodborne illness		
Communicate with appropriate agencies regarding the investigation process		
Communicate with internal and external stakeholders regarding the investigation process		
Interview cases of foodborne illness		
Establish 72 hour food history		
Collect case samples		
Conduct suspected facility investigations		
Evaluate food preparation practices		
Identify employee impacts on a case		
Hold food for disposition		
Collect food samples		
Collect facility samples		
Initiate a trace back		
Manage internal and external crisis communications		
Abate existing violations		
Write foodborne illness reports		
Coordinate incident recovery processes		
Performing Recall Activities	6.67%	8



Train staff on recall activities		
Conduct mock recalls		
Submit regulatory information		
Determine implicated products		
Determine effected lot numbers		
Secure distribution lists		
Communicate recall information to stakeholders		
Prevent future sales of recalled products		
Verify effected products were removed		
Execute disposition of affected products		
Manage consumer inquiries regarding recall		
Managing Food Defense Practices	6.67%	8
Conduct food defense vulnerability assessments		
Identify food defense hazards		
Develop a food defense plan		
Establish food defense enforcement protocols		
Implement corrective action plans		
Collaborate with federal, state, and local regulatory agencies		
Train employees on food defense plans		
Conduct food defense drills		
Identify a suspect food defense event		
Communicate critical information to internal and external stakeholders		
Perform post event analysis		
Responding to Emergencies	8.33%	10
Determine parameters for ceasing operations		
Coordinate the emergency response team		
Identify risks associated with the emergency		
Identify emerging risks associated with the event		
Segregate contaminated foods		
Contact regulatory agencies regarding emergencies		
Communicate emergency information to stakeholders		
Activate the recovery plan		
Assess infrastructure for capacity to operate		
Evaluate a facility's ability to reopen		
Verify compliance with emergency response plans		
Total	100%	120

