

CFSP EXAM CONTENT OUTLINE
Updated MARCH 2006
Effective June 2006

I. Causes and Prevention of Foodborne Illness (28% of exam)

1. Differentiate between foodborne illness and foodborne outbreak
2. Differentiate between the cause of foodborne infection and foodborne intoxication
3. Recognize the major types of microorganisms/toxins that cause biological contamination
4. Identify the common types of bacteria and virus and associated illnesses and symptoms
5. Identify the common types of parasites and fungi and associated illnesses and symptoms
6. Define foods that are potentially hazardous
7. Identify biological, physical and chemical contamination
8. Demonstrate knowledge of the hazards associated with cross contamination
9. Demonstrate knowledge of the personal hygiene and employee health to food safety
10. Demonstrate knowledge of the relationship between hand contact and foodborne illness (hand washing)
11. Demonstrate knowledge of the relationship between poor personal habits and foodborne illness
12. Demonstrate knowledge of the relationship between employee illness and foodborne illness
13. Demonstrate knowledge of the hazards of contamination and pests as they relate to foodborne illness
14. Assess the potential for foodborne illness in a food establishment
15. Evaluate standards, policies and procedures for preventing foodborne illness
16. Describe the HACCP Program
17. Prevent hazards prior to and during receipt of food
18. Prevent hazards during food storage
19. Prevent hazards during food preparation
20. Prevent hazards during food service and display
21. Prevent hazards during re-service of packaged foods and service of stored, previously prepared foods
22. Prevent hazards during transportation of food
23. Improve practices and procedures, e.g. self inspection procedures
24. Practice and promote personal hygiene
25. Prevent people with food transmitted diseases from working in the food service establishment
26. Demonstrate knowledge of cleaning and sanitizing utensils and equipment, correct use of chemicals for cleaning and sanitizing, and practices for manual and mechanical warewashing
27. Demonstrate knowledge of allergens and their symptoms, and labeling of food products for allergens

II. Knowledge of Food Safety Inspections (21% of exam)

1. Knowledge of how to observe the facility and personnel practices carefully
2. Knowledge of inspector's proper attire
3. Demonstrate knowledge of collecting data in a scientific manner
4. Analyze inspection findings
5. Determine corrective action required
6. Document inspection
7. Demonstrate knowledge of equipment operation principles
8. Calibrate test equipment
9. Perform accurate measurements and calculations
10. Demonstrate an understanding of how to interpret test results
11. Identify unique variables of institutional high risk populations
12. Examine receipt and storage of food and supplies
13. Assess food preparation facilities and procedures
14. Assess water supply, vector control, and waste management methods
15. Perform appropriate field tests
16. Inspect equipment
17. Assess potential for cross-contamination
18. Assess potential for temperature abuse
19. Assess food storage procedures
20. Identify food source
21. Verify product identification and Evaluate labeling and product representation
22. Identify proper display and service techniques
23. Use, test, and calibrate thermometers used in food preparation, service and storage.
24. Identify proper temperatures for heating, reheating, holding, cooling, and display of food
25. Identify proper story and placement of food items in refrigerators
26. Demonstrate knowledge of proper loading, maintenance, and use of mechanical warewashers and cleaning and sanitizing procedures

III. Facility and Plan Review (13 % of exam)

1. Demonstrate and understanding of the concepts associated with proper hand washing facilities
2. Demonstrate and understanding of the issues associated with facilities for storing hazardous materials
3. Demonstrate and understanding of the issues associated with facilities for dressing, restrooms, and laundry
4. Demonstrate knowledge of suitable facility construction and design for food establishments
5. Demonstrate knowledge of appropriate materials and design for floors, walls, and ceilings for food establishments
6. Demonstrate knowledge of proper lighting and ventilation
7. Demonstrate knowledge of proper plumbing installation and water supply

8. Demonstrate knowledge of proper procedures for disposal of solid waste and wastewater
9. Identify rules and regulations related to facilities and pest control
10. Evaluate the adequacy of equipment for refrigeration, cooking, hot holding, cooling and display
11. Identify proper design and location of equipment
12. Evaluate equipment and utensils to verify they are designed and constructed to be durable and to retain their characteristic qualities under normal use and conditions
13. Demonstrate knowledge of problems associated with the use and maintenance of equipment and utensils
14. Identify proper floor or counter clearance for equipment
15. Identify appropriate use and location for different types of refrigerators and freezers
16. Identify proper use and location of equipment used to heat food

IV. Special Categories (13% of exam)

1. Develop plans for special needs (e.g. food banks, soup kitchens, athletic events)
2. Use knowledge of risk assessment
3. Use knowledge of Modified Atmosphere Packaging (MAP)
4. Use knowledge of barriers – multiple hurdle technology
5. Understand parameters of food relative to foodborne illness
6. Use knowledge of emerging pathogens
7. Access relevant documents on Internet
8. Use knowledge of food irradiation and its hazards
9. Use knowledge of irradiated food labeling requirements
10. Assist with planning for emergencies
11. Understand techniques used in emergencies (e.g. flooding, power failures, fires)
12. Demonstrate knowledge of shipping manifest documents
13. Inspect transportation vehicles and related equipment
14. Evaluate critical controls during transport/delivery of food (time/temperature records)
15. Demonstrate knowledge of Food and Bio Security associated with the food service industry
16. Demonstrate knowledge of special requirements of high risk populations and establishments

V. Legal Aspects of Food Safety (10% of exam)

1. Knowledge of definition of adulteration
2. Knowledge of definition of contamination
3. Knowledge of embargo, search, seizure, condemnation, recall, and nuisance abatement
4. Knowledge of current food safety laws and regulations (e.g. adulteration, misbranding of food)
5. Knowledge of state food safety laws and regulations

6. Knowledge of local food safety laws and regulations
7. Follow procedures for access to establishment
8. Follow procedures when denied access
9. Follow procedures for ceasing operations
10. Follow procedures for resuming operations
11. Knowledge of privacy protection for permit holders
12. Knowledge of privacy protection for employees
13. Knowledge of summary abatement

VI. Food Safety Education & Consumer Protection & Awareness (6% of exam)

1. Provide on-site training for groups (e.g. food workers, church supper, events)
2. Apply basic principles of education and training
3. Educate food managers when inspecting
4. Demonstrate knowledge of time, temperature, and hygiene factors
5. Demonstrate knowledge of hand washing procedures
6. Demonstrate knowledge of HACCP
7. Train employees and others to follow proper practices of food production and service

VII. Knowledge of Sample Collection and Interpretation of Results (4% of exam)

1. Use knowledge of sampling techniques
2. Conduct scientific sampling
3. Collect specimens in a legally defensible manner
4. Preserve and protect samples and specimens
5. Document critical information about samples and sites
6. Interpret test results accurately
7. Apply correct food sampling procedures

VIII. Identify and Understand Pest Control (4% of exam)

1. Identify vectors and pests
2. Knowledge of the life cycle and conditions favorable to growth of vectors, pests
3. Understand multi-method control (education, biological, physical, legal)
4. Understand chemical controls (use, storage, health risks, environmental hazards)
5. Provide public instruction about vectors and pests