

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

As of June 1st, 2025

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	% of exam	# on exam
A	Developing food safety policies, procedures, and training	20%	24
1	Identify the five risk factors		
2	Identify potential areas for contamination		
3	Identify food pathogen attributes		
4	Develop good manufacturing practices (GMPs)		
5	Develop allergen control procedures		
6	Develop standard operating procedures (SOPs)		
7	Develop standard sanitary operating procedures (SSOPs)		
8	Develop specific food preparation policies and procedures		
9	Develop an integrated pest management (IPM) plan		
10	Develop employee hygiene practices and policies		
11	Develop good retail practices (GRPs)		
12	Identify root cause of adverse food safety conditions		
13	Establish an employee training plan		
14	Ensure compliance with state and local training requirements		
15	Develop HACCP plans		
16	Administer employee training		
17	Develop training on proper use of PPE		
18	Develop training on professionalism and conduct		
19	Develop transportation and receiving procedures (including identifying hazards to specific modes of transportation)		
20	Determine when a specialized process variance is required		
21	Develop active managerial control (AMC) policies		

	Duties and tasks	% of exam	# on exam
B	Assessing food safety	33.33%	40
1	Prepare for an inspection		
	Assemble inspection equipment		
	Calibrate food safety equipment		
	Schedule the inspection		
	Review compliance history		
2	Evaluate Good Retail Practices (GRPs)		
	Evaluate waste management practices		
	Evaluate chemical handling practices		
	Evaluate cleaning and sanitizing practices		
	Evaluate storage areas		
	Evaluate storage practices		
3	Conduct a menu review		
4	Verify approved sources (e.g. labeling food items)		
5	Identify major allergens		
6	Assess time and temperature controls		
7	Evaluate employee behaviors		
8	Assess employee hygienic practices		
9	Evaluate HACCP plans		
10	Assess cross-contamination of foods		
11	Evaluate foods made through special processes		
12	Analyze food preparation activities		
13	Assess food equipment		
14	Review administrative documentation		
15	Assess risk factors		
16	Document assessment findings		
17	Assess pest control practices		
18	Evaluate the need and frequency of food safety assessments		
19	Manage the flow of foods		
20	Interpret test results (e.g., pH, shelf stability, dairy sampling)		
21	Analyze food safety inspection findings		
22	Develop a corrective action plan		
23	Evaluate facility's risk control plan		
24	Educate food service staff		
25	Communicate post-inspection findings to the PIC		
26	Evaluate biological, physical, chemical, and environmental hazards in food		
27	Recognize specialized processing methods and equipment during an inspection		



	Duties and tasks	% of exam	# on exam
C	Reviewing establishment plans	11.67%	14
1	Research local laws and regulations		
2	Obtain licenses, permits, and variances (including special processes)		
3	Compare menus to site conditions		
4	Review external site plans		
5	Evaluate plumbing, electrical, and mechanical infrastructure		
6	Determine hot water demands		
7	Assess warewashing needs		
8	Evaluate food storage needs		
9	Review employee training		
10	Review HACCP plans		
11	Verify physical build is according to plans		
12	Verify equipment certifications		
13	Verify compliance with local laws and regulations		
14	Verify establishment licenses and permits		
15	Evaluate food/product flow		
16	Evaluate physical facility needs/requirements		
	Evaluate the facility walls, floors, and ceilings		
	Evaluate facility lighting		
	Evaluate potable water sources		
	Evaluate transport equipment		
	Evaluate handwashing needs		
	Evaluate restroom needs		
	Evaluate sewage disposal system		
D	Investigating foodborne illness	15.00%	18
1	Collect initial foodborne illness complaint		
2	Communicate with appropriate agencies regarding the investigation process		
3	Communicate with internal and external stakeholders regarding the investigation process		
4	Interview cases of foodborne illness		
5	Establish 72-hour food history		
6	Collect case samples		
7	Conduct identified facility investigations		
8	Evaluate food preparation practices		
9	Identify employee impacts on a case		
10	Hold food for disposition		
11	Collect food samples		
12	Collect facility samples		



	Duties and tasks	% of exam	# on exam
13	Initiate a traceback		
14	Manage crisis communications		
15	Abate existing violations		
16	Write foodborne illness reports		
17	Conduct foodborne illness recovery processes		
18	Develop sample collection, testing, and evaluation procedures		
E	Performing recall activities	6.67%	8
1	Train staff on recall activities		
2	Conduct mock recalls		
3	Submit regulatory information		
4	Determine implicated products		
5	Determine affected lot numbers		
6	Secure distribution lists		
7	Communicate recall information to stakeholders		
8	Prevent future sales of recalled products		
9	Verify effected products were removed		
10	Execute disposition of affected products		
11	Manage consumer inquiries regarding recall		
12	Develop traceability procedures		
F	Managing food defense practices	6.67%	8
1	Conduct food defense vulnerability assessments		
2	Identify food defense hazards		
3	Develop a food defense plan		
4	Establish food defense enforcement protocols		
5	Implement corrective action plans		
6	Collaborate with federal, state, and local regulatory agencies		
7	Train employees on food defense		
8	Conduct food defense drills		
9	Identify a suspect food defense		
10	Communicate critical information to internal and external stakeholders		
11	Perform post event analysis		
G	Responding to emergencies	6.67%	8
1	Determine parameters for ceasing operations		
2	Coordinate the emergency response team		
3	Identify risks associated with the emergency		
4	Identify emerging risks associated with the event		
5	Segregate contaminated foods		
6	Contact regulatory agencies regarding emergencies		
7	Communicate emergency information to stakeholders		



	Duties and tasks	% of exam	# on exam
8	Activate the recovery plan		
9	Assess infrastructure for capacity to operate		
10	Evaluate a facility's ability to reopen		
11	Verify compliance with emergency response plans		
12	Develop emergency policies and procedures		
Total		100.00%	120

