

Manager Examination Blueprint

Content Areas	Items
Ensuring Good Employee Hygiene	8
Establish clear hygiene policies	2
Train employees on proper handwashing techniques	2
Monitor employee behaviors and practices	2
Establish procedures for reporting employee illness symptoms and implement policy	1
Train employees on single-use gloves	1
Controlling Time and Temperature	12
Monitor time and temperature for cold holding	2
Monitor time and temperature for hot holding	2
Monitor time and temperature for cooling	2
Monitor time and temperature for thawing	2
Monitor time and temperature for reheating	1
Train employees on the correct use and calibration of food thermometers	1
Implement time as a public health control	1
Implement a date-marking of foods policy	1
Preventing Cross-Contamination and Cross-Contact	7
Establish controls for biological hazards	1
Establish controls for physical hazards	1
Establish controls for chemical hazards	1
Establish controls for major food allergens	2
Establish controls for intentional food contamination	1
Monitoring Food Flow	7
Ensure safe food purchases	1
Ensure safe receiving of foods	1

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Effective: 03/08/25

Updated: 03/08/25

Develop protocols for proper labeling and storage of food items (FIFO)	1
Establish and manage food preparation policies and procedures	2
Ensure safe food service, including self-service	1
Active Managerial Controls	7
Establish a food safety culture	2
Create policies to address hazards	1
Control hazards through proper training	1
Monitor to ensure policies and training are effective	1
Ensure regulatory compliance	2
Maintaining the Physical Facilities	12
Manage food equipment and surface design and maintenance	1
Ensure safe facility design	1
Maintain handwashing sinks and restrooms	2
Maintain adequate ventilation	1
Maintain adequate lighting	1
Ensure water supply remains potable	1
Ensure proper liquid waste disposal	1
Ensure proper trash disposal	1
Address animals in the establishment	1
Ensuring Proper Cleaning and Sanitizing	7
Prevent and control pests	1
Develop and implement cleaning and sanitizing procedures	2
Ensure safe use and storage of chemicals, including poisonous or toxic chemicals	2
Ensure proper and safe storage of dishes and utensils	1
Ensure proper and safe warewashing	1
Total	60

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