

- Exam Content Outline

<b>Content Outline</b>	<b># of Questions</b>
Ensure Food Protection	11
Purchase and Receive Food	11
Store Food and Supplies	11
Prepare Foods	9
Serve and Display Foods	9
Use and Maintain Tools and Equipment	2
Clean and Sanitize Equipment, Utensils, and Food Contact Surfaces	4
Select, Monitor, and Maintain Water Sources	1
Monitor and Maintain Plumbing Fixtures	1
Monitor and Maintain Ventilation Systems	1
Select, Monitor, and Maintain Waste Disposal Facilities and Equipment	2
Clean and Maintain Toilet and Handwashing Equipment and Facilities	1
Perform General Maintenance and Housekeeping Duties	2
Monitor the Location of Equipment and Facilities	1
Assure Proper Ventilation Equipment	1
Monitor Personal Hygiene of Personnel	3
Assure Personnel Are Appropriately Trained	2
Monitor Personnel Behaviors Related to Food Safety	7
Ensure Regulatory Compliance and Minimize Legal Violations	1
<b>Total Number of Questions on Exam</b>	<b>80</b>

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