



**GUIDELINES TO THE
LEVEL TWO CERTIFICATION IN
FOOD PROTECTION**

TABLE OF CONTENTS

SECTIONS	PAGE NUMBER
MISSION STATEMENT	2
I. DEFINITIONS	3
II. CERTIFICATION APPROVALS (Course Provider, Instructor, Individual Certification, Test Development Organization)	3 - 5
III. RESPONSIBILITIES (Course Provider, Ohio Department of Health)	5 - 6
IV. COURSE GOALS AND OBJECTIVES	6 - 9
V. RECIPROCITY	9

REFERENCES:

Conference for Food Protection "Working Draft" from the Ad-Hoc Committee on Training, Testing and Certification of Food Managers Food Protection Management Certification Program.

Michigan Food Service Sanitation Management Certification Program.

Ohio State Board of Sanitarian Registration

MISSION STATEMENT

The objective of the Ohio Department of Health Certification in Food Protection Program (CFPP) is to educate and train food service personnel on effective food safety practices for preventing foodborne illness.

The (CFPP) is overseen by the Director of Health with recommendations from the Retail Food Safety Advisory Council. The Director of Health is responsible for approving CFPP courses in the State of Ohio.

The following document was established as a guideline to provide a foundation for the evaluation of test material, instructors, uniform course content, and reciprocity. Questions related to the Certification in Food Protection Program or this document can be addressed to:

Ohio Department of Health, Bureau of Environmental Health, Food Safety Program, 246 N. High St., Columbus, Ohio 43215. Telephone: (614) 466-1390. Fax: (614) 466-4556

SECTION I DEFINITIONS

Certification means the process of training and testing to assure an individual has achieved a level of competency in skills and knowledge of food safety necessary to be certified in food protection.

Certified in Food Protection means an individual who has successfully completed an approved Certification in Food Protection course and passed a Food Protection Certification Examination.

Course Provider means an organization, individual, company, or agency who has received approval from the Ohio Department of Health to provide an approved course for certification in food protection in the State of Ohio.

Food Protection Certification Examination means an examination approved in accordance with the provisions of this program.

Instructor means an individual whose education, background, and work experience are in accordance with the provisions of this program.

Reciprocity means acceptance of an individual certified through a program that has been determined to be substantially similar to Ohio's certification in food protection program.

SECTION II CERTIFICATION APPROVALS

A. *Course Provider*

An application to become approved by the Ohio Department of Health shall include the following:

1. The applicant's name, address and telephone number;
- 2a. The course curriculum. The course curriculum shall include:
 1. Microbiology, foodborne illness contamination
 2. Personal hygiene
 4. Food sources
 5. Cleaning/sanitizing of equipment and utensils
 6. Facility design and construction and its relationship to managing food safety
 7. Active managerial control of foodborne illness risk factors
 8. Proper cooking, cooling, and holding of food
 9. Cross contamination

The course shall be taught in a minimum of fifteen verified contact hours, excluding examination, to cover the goals and objectives as outlined in the provisions of this program. Instruction time and techniques may be modified when a review of the participants reveals learning disabilities, language barriers or other factors, which may impact learning.

- 2b. A description of any methods of training to be used such as classroom instruction, guest speakers, interactive computer programming, interactive video, or distance learning.
- 2c. The name of the course instructor(s) and verification that the instructor(s) possess the qualifications as stated in the provision of this program (Section II (C)).
- 2d. A copy of all course materials (student manuals, instructor notebooks,

handouts, etc.); Materials from courses which have received prior approval from this department will not have to be submitted. Materials that have been previously found to be acceptable are "Applied Foodservice Sanitation"; "Serving Safe Food A Practical Approach to Food Safety"; "ServSafe Essentials" and "ServSafe Coursebook" from the Educational Foundation of the National Restaurant Association; "Learn2Serve Food Safety Management Principles" from 360 Training; "Super Safe Mark (Retail Best Practices and Guide to Food Safety and Sanitation)" from Food Marketing Institute; "Principles of Food Service Sanitation Management" from Environ Health Associates, Inc. and "Certified Professional Food Manager Course" from MindLeaders.

- 2e. The length, format and passing score of the examination, including a detailed statement about the development of the examination used in the course (Section II (D)). Examinations that are acceptable are "Food Protection Manager Certification Program" from the National Registry of Food Safety Professionals; "Food Protection Manager Certification Program" from the National Restaurant Association Solutions, LLC ServSafe ®; "Food Protection Manager Certification Program" from Prometric (formerly Experior Assessments) and "Learn2Serve Food Protection Manager Certification exam" from 360training.
- 2f. An example of the certificate issued to individuals who attend the course and pass the examination. A copy of the certificate from courses that have received prior approval from this department will not have to be submitted.

B. *Instructor*

In order to meet the requirements of the Ohio Department of Health an individual shall possess the following qualifications:

1. A minimum of four years of training or teaching experience, or four years of food service industry, or public health, or a registered sanitarian working in food safety, or related experience; and
2. Completion of an approved course in certification with a passing score.

C. *Individual Certification*

In order to become "Certified in Food Protection" an individual must meet the following:

1. Successfully complete a Certification in Food Protection course offered by a course provider that has been approved by the Ohio Department of Health; and
2. Successfully pass an acceptable Food Protection Certification Program Examination; or
3. The conditions of reciprocity as stated in Section V.

D. *Test Development Organization*

For an examination to be considered acceptable by the Ohio Department of Health the following information must be submitted:

1. The organization's names, address, telephone number, contact person, and other identifying information;

2. A description of the examination which includes:
 - a. **Content Validity.** Content validity of the examination shall be based on the course content identified in the provisions of this program.
 - b. **Psychometric Standards.** Test development shall be based on accepted psychometric standards for reliability and validity, i.e. standards for Educational and Psychological Testing (American Educational Research Association, the National Council on Measurement in Education and the American Psychological Association). The development mechanism shall ensure that the knowledge assessed in certification programs is limited to those required for competent performance and serves a public food safety function.
 - c. **Periodic Review.** The test development organization shall describe the methods used for periodic review of the examination. Review will include a statistical summary of mean, standard deviation, mode, range, minimum and maximum scores, reliability coefficient, number and percentage of applicants passing and failing the original and retake examinations.

SECTION III RESPONSIBILITIES

A. **Course Provider**

1. Notify the director at least fifteen days in advance of holding each course of the time, place, and instructor of the course and certify that the course will be conducted in accordance with the course approved by the director;
2. Within fifteen days of the course conclusion, send a copy of the final enrollment report for the course with each individual's name, passing grade, and certification that the individual attended the required classroom hours.
3. Submit to the director any changes to the course curriculum, instructor, or course materials for approval prior to changing the approved course.
4. Provide adequate facilities, equipment and supplies necessary to conduct the approved course.
5. Promptly distribute the Ohio certification card to individuals successfully completing the certification program.

B. **Ohio Department of Health**

1. Determines the acceptability of course materials and examinations;
2. Approves course providers;
3. Maintains a file of those individuals certified under this program;
4. Periodically performs course provider audits. Audits will be determined by, but not limited to, course schedules and quarterly examination results submitted by the course provider. Audits will be used to determine continued approval by evaluating:
 - a. The ability to effectively train students; and
 - b. Compliance with the requirements with the provisions of this program.

5. Provides for the appeal of a denial of an approval of course providers.
6. Sends the course provider an Ohio certification card with the individual's name; Ohio certification number; and the date the individual successfully passed the examination as an issuance date.
7. This department will not provide duplicate or replacement cards.

SECTION IV COURSE GOALS AND OBJECTIVES

A. Microbiology Foodborne Illness, Contamination:

Goal: Understand foodborne illness

Objectives:

1. Define terms associated with foodborne illness.
 - foodborne illness
 - foodborne outbreak
 - foodborne infection
 - foodborne intoxication
 - foodborne pathogens
2. Recognize the major microorganisms and toxins that can contaminate food and the problems that can be associated with the contamination.
 - bacteria
 - viruses, parasites, fungi
3. Define and recognize potentially hazardous foods.
4. Define and recognize chemical and physical contamination and illnesses that can be associated with chemical and physical contamination.
5. Define and recognize the major contributing factors for foodborne illness.
6. Recognize how microorganisms cause foodborne disease.

Goal: Understand the relationship of time/temperature in the prevention of foodborne illness.

Objective:

1. Recognize the relationship between time/temperature and microorganisms (survival, growth, and toxin production) during the following stages:
 - receiving
 - storing
 - thawing
 - cooking
 - holding/displaying
 - serving
 - cooling
 - storing (post production)
 - reheating
 - transporting
2. Describe the use of thermometers in monitoring food temperatures.

- types of thermometers
- techniques and frequency
- calibration and frequency

B. Personal Hygiene

Goal: Understand the relationship between personal hygiene, food safety and employee health in regards to transmission of foodborne illness.

Objective:

1. Recognize the association between hand contact and foodborne illness.
 - hand washing, technique and frequency
 - proper use of gloves, including replacement frequency
 - minimal hand contact with food
2. Recognize the association of personal habits and behaviors and foodborne illness.
 - smoking
 - eating and drinking
 - wearing clothing that may contaminate food
 - personal behaviors, including sneezing, coughing etc.
3. Recognize the association of a foodhandler's health to foodborne illness.
 - free of communicable disease symptoms
 - free of infections spread through food on contact
 - free of open wounds/sores
4. Recognize how policies, procedures, and management contribute to improved personal hygiene practices.

C. Food Sources

Goal: Understand the methods for preventing the contamination of food.

Objective:

1. Define terms associated with contamination.
 - contamination
 - adulteration
 - damage
 - approved source
 - sound and safe condition
2. Identify potential hazards prior to delivery and during delivery.
 - approved source
 - sound and safe condition
3. Identify potential hazards and methods to minimize or eliminate hazards after delivery
 - cross-contamination
food to food

- equipment and utensils
- contamination
 - chemical
 - additives
 - physical
- service/display-customer contamination
- storage
- re-service

D. Cleaning/Sanitizing of Equipment and Utensils

Goal: Understand and apply the correct procedures for cleaning and sanitizing equipment and utensils.

Objective:

1. Define terms associated with cleaning and sanitizing
2. Apply principles of cleaning and sanitizing (heat and chemical)
3. Identify materials: equipment, detergent, sanitizer.
4. Apply appropriate methods of cleaning and sanitizing
 - manual warewashing
 - mechanical warewashing
 - clean-in-place (CIP)
5. Identify frequency of cleaning and sanitizing.

E. Facility Design and Construction

Goal: Recognize problems and potential solutions associated with facility, equipment, and layout.

Objective:

1. Identify facility, design, and construction suitable for food service operations.
 - hand washing facilities
 - refrigeration
 - heating and hot-holding
 - floors, walls and ceilings
 - pest control
 - lighting
 - plumbing
 - ventilation
 - water supply
 - wastewater disposal
 - waste disposal
2. Identify equipment and utensil design and location.

F. Management

Goal: Recognize problems and potential solutions associated with temperature control, preventing cross-contamination, housekeeping, and maintenance.

Objective:

1. Identify hazards in the day to day operation of a food service operation;
2. Develop or implement specific policies, procedures, or standards aimed at preventing foodborne illness;
3. Coordinate training, supervise or direct food preparation activities, and will take corrective action as needed to protect the health of the consumer; and
4. Conduct in-house self-inspection of daily operations on a periodic basis to see that policies and procedures concerning food safety are being followed.

SECTION V RECIPROCITY

An application to become certified by the Ohio Department of Health through reciprocity shall include proof from an individual that they have successfully completed a substantially similar certification program as outlined in the provisions of this program. Such application shall include the following:

1. Name of course taken;
2. Location where the course was offered including address and telephone number;
- 3a. A copy of the course curriculum. The course curriculum shall include:
 1. Introduction
 2. Microbiology, foodborne illness contamination
 3. Personal hygiene
 4. Purchasing to serving
 5. Cleaning/sanitizing of equipment and utensils
 6. Facility design and construction
 7. Management
 8. Testing
- 3b. The length of training in hours;
- 3c. A copy of the certificate received.

Copies of the application to be approved as a provider of the level two certification or application for reciprocity for level two are located at the Ohio Department of Health website on the Food Safety Forms page at

<http://www.odh.ohio.gov/odhprograms/eh/foods/cert/foodfor.aspx>.