ANSI Food Protection Manager Examinations

Education Outreach

The Five Accredited Exam Providers and Benefits to ANSI-CFP Accredited Certification Program







ANSI Food Protection Manager (FPM) Examinations

Education Outreach

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Agenda

Welcome and thank you for your commitment to the global food supply!

Section 1: Conference for Food Protection (CFP), American National Standards

Institute (ANSI), and ANSI Accredited Food Protection Manager

Certification Exam Providers

Section 2: Legally defensible, Certification vs. Certificate, and Test Development

Principles

Section 3: FDA, 2013 FDA Food Code, and FDA Risk Factor Study

Section 4: Benefits, Security Solutions, and Call To Action

Section 5: Resources, Conclusion, and Invitation







Section 1:

CFP, ANSI, and ANSI Accredited Food Protection Manager Certification Examination Providers







What is CFP?

- The CFP http://www.foodprotect.org/ brings together representatives from the food industry, government, academia, and consumer organizations to identify and address emerging problems of food safety and to formulate recommendations.
- The CFP meets biennially to collaboratively discuss the issues submitted to it. ¹







What is ANSI?

As the voice of the U.S. standards and conformity assessment system, ANSI https://www.ansi.org/ empowers its members and constituents to strengthen the U.S. marketplace position in the global economy while helping to assure the safety and health of consumers and the protection of the environment.²







Did you know there are currently five ANSI-CFP Accredited Certification Programs?

- 360training.com https://www.360training.com/
- National Registry of Food Safety Professionals http://www.nrfsp.com/
- Prometric https://www.Prometric.com/foodsafety
- ServSafe https://www.servsafe.com/
- State Food Safety https://www.statefoodsafety.com/

















Competency and Competency Examination

- Competency means a defined combination of knowledge, skills and abilities (KSAs) required in the satisfactory performance of a job. 1
- Competency examination means an instrument that assesses whether an individual has attained at least a minimum level of competency that has been determined to be necessary to perform effectively and safely in a particular occupation or job. It shall be based on a thorough analysis of requirements for safe and effective performance. 1







Section 2:

Legally Defensible
Certification vs. Certificate
Test Development Principles







Legally Defensible

Legally defensible means the ability to withstand a legal challenge to the appropriateness of the examination for the purpose for which it is used.

- The challenge may be made by actual or potential examinees or on behalf of the public. 1
- Examinees' challenges may pertain to perceived bias of the examination or inappropriately chosen content.
- Challenges on behalf of the public may claim that the examination does not provide adequate measures of an examinee's KSAs required to protect the consumer from foodborne illness.¹







Certification vs. Certificate

- Certification is examination only!
- Certificate is training and assessment! A certificate is NOT legally defensible!
- A certificate program is any training, with or without a test, with no content oversight.
- Local Regulatory Jurisdictions / Government needs to know that the certification process is much more than just simply issuing a certificate. For example, certificates such as a "certificate of completion" issued by a training provider is NOT proof that an individual has completed the certification process.







Certification vs. Certificate

- The CFP Standards for *Accreditation* of Food Protection Manager *Certification* Program is designed to be a set of voluntary unifying national standards providing a mechanism for the universal acceptance of food protection managers who obtain their *certificates* from an ANSI-CFP Accredited Certification Programs. ¹
- The CFP national Standards for universal acceptance of Certified Food Protection Managers provide regulatory authorities reliable and legally defensible criteria for ANSI-CFP Accredited Certification Programs. 1







Did you know that Fundamental Test Development Principles are required to create an ANSI accredited food protection manager examination?

- **1.** Subject Matter Expert Recruitment Seeking an unbiased panel of industry experts to contribute to the creation of the examination.
- 2. Job Task Analysis Identifying the KSAs and the role the individual would need to possess.
- 3. Item Writing / Development Constructing the raw form of a test question to convey the intended point.
- **4.** Item Review / Banking Once all items have been written, reviewing in the aggregate and individually for content accuracy, grammar and performance (if previously used in the field).







Did you know that Fundamental Test Development Principles are required to create an ANSI accredited food protection manager examination?...continued

- 5. Form Assembly Constructing the actual forms and arranging items in an intended format or order
- 6. Form Review A final review of the items themselves, but also the order, layout and overall presentation of the exam
- **7.** Test Design / Production / Publishing Once the form is approved, internal staff work to publish the exam this can be with a print vendor if Paper Based Testing (PBT) or electronically for Internet Based Testing (IBT) or Computer Based Testing (CBT).
- **8.** Standard Setting Setting a reasonable cut score as determined by the state or governing jurisdiction. If not previously stated, but the exam provider may set their own cut score based on beta/sample data.







Section 3:

U.S. Food & Drug Administration (FDA)



2013 Food Code Risk Factor Study







Why should Regulators require FPM Certifications?

- "FDA encourages food regulatory authorities and others evaluating credentials for food protection managers to recognize the Conference for Food Protection/ANSI means of accrediting certification programs.
- This procedure provides a means for universal acceptance of individuals who successfully demonstrate knowledge of food safety.
- The procedure provides officials assurance that food safety certification is based on valid, reliable, and legally defensible criteria.
- In addition, universal acceptance eliminates the inconvenience and unnecessary expense of repeating training and testing when managers work across jurisdictional boundaries."³







FDA 2-102.12 Certified Food Protection Manager

- (A) At least one EMPLOYEE that has supervisory and management responsibility and the authority to direct and control FOOD preparation and service shall be a certified FOOD protection manager who has shown proficiency of required information through passing a test that is part of an ACCREDITED PROGRAM.³
- (B) This section does not apply to certain types of FOOD ESTABLISHMENTS deemed by the REGULATORY AUTHORITY to pose minimal risk of causing, or contributing to, foodborne illness based on the nature of the operation and extent of FOOD preparation.³







FDA Definition: Person in Charge (PIC)

"Person in charge" means the individual present at a FOOD ESTABLISHMENT who is responsible for the operation at the time of inspection." ³







FDA 2-102.20 Food Protection Manager Certification

- (A) A PERSON IN CHARGE who demonstrates knowledge by being a FOOD protection manager that is certified by a FOOD protection manager certification program that is evaluated and listed by a Conference for Food Protection-recognized accrediting agency as conforming to the Conference for Food Protection Standards for Accreditation of FOOD Protection Manager Certification Programs is deemed to comply with §2-102.11(B).
- (B) A FOOD ESTABLISHMENT that has an EMPLOYEE that is certified by a FOOD protection manager certification program that is evaluated and listed by a Conference for Food Protection-recognized accrediting agency as conforming to the Conference for Food Protection Standards for Accreditation of FOOD Protection Manager Certification Programs is deemed to comply with §2-102.12. ³







FDA Risk Factor Study and how it relates to the ANSI Accredited Food Protection Manager Certification Exam

"The FDA Trend Analysis Report on the Occurrence of Foodborne Illness Risk Factors in Selected Institutional Foodservice, Restaurants, and Retail Food Store Facility Types (1998-2008) presents the results of the examination of data from three collections over the ten-year period. The analysis focuses on the **detection of trends** over the study timeframe to determine what progress has been made toward the goal of reducing the occurrence of foodborne illness risk factors at retail." 4







FDA Risk Factor Study and how it relates to the ANSI Accredited Food Protection Manager Certification Exam

- "A study was needed to determine the effectiveness of the nation's retail food protection system and to establish performance measures." 4
- "FDA will also continue to promote adequate training and certification of facility personnel, including a deliberate move towards increased use of certified food protection managers as common practice." 4







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Section 4:

Benefits Security Solutions Call To Action







Benefits

- The CFP Standards provide regulatory authorities with a valid, reliable, and legally defensible criterion for evaluating ANSI-CFP Accredited Certification Programs.
- A credible, nonbiased process is pivotal to all food safety stakeholders involved in certification and ultimately to consumer protection.
- Regulatory authority universal acceptance of Food Protection Managers in accordance with the CFP Standards benefits all stakeholders.







What are the benefits to Regulatory Jurisdictions?

Regulatory Jurisdictions benefits because there is:

- a savings on human and financial resources required to administer the certification program;
- a minimizing of their legal liability that may result from not having the required expertise on staff to develop and administer the program (such as an individual with a solid foundation in the psychometric development of written examinations);
- an assurance from a third party accreditor that all certification programs meet CFP Standards; and
- an allowing for the regulatory agency to devote limited resources to their retail food protection program rather than the credentialing of Food Protection Managers.







What are the benefits to Industry?

Industry benefits because there is:

- mechanisms in place for reciprocal acceptance of certification across jurisdictional lines;
- enhanced value for their credential;
- quality assurance conducted on the certification programs that are offered;
- consistent meaning for certification within the profession; and
- enhanced confidence that the certification process is valid, reliable, and legally defensible.







Benefits Summary

Universal Recognition and Acceptance

- Most states require an ANSI/CFP accredited Food Protection Manager examination.
- Consistent outcomes!

Item Bank

- Each company has their own bank of at least 1000 questions that they use for exam creation.
- Questions may be different, but overall information will be the same.

Proctor Methods

 Though methods and processes may vary, a proctor is required for all Food Manager exams, thus increasing security protocol.







Security Solutions

The charge to the Food Protection Manager Certification (FPMC) Committee is to revise the Standards to enhance the integrity of the entire examination process, which included identification and analysis of root causes of security violations and implementation of solutions.¹







Security Solutions in the Standard

- All examinations shall be delivered and administered in a format that ensures the security
 of the examination (i.e. in a secured environment with a test administrator/proctor).
 - Computer: Test encryption and decoding means the security aspects of a computer examination to prevent the examination from being read by unauthorized persons if downloaded or otherwise accessed without authorization.
 - **Individual:** Proctor means a person under the supervision of a *test administrator*, who assists by assuring that all aspects of an examination administration are being carried out with precision, with full attention to security and to the fair treatment of *examinees*.
- Unproctored examinations are not acceptable regardless of the mode of administration.







Security Solutions Call To Action – We need You!

If you see something, say something!

Please notify the appropriate ANSI Accredited Food Protection Manager Certification Exam Provider:

- 360training.com https://www.360training.com/
- National Registry of Food Safety Professionals http://www.nrfsp.com/
- Prometric https://www.Prometric.com/foodsafety
- ServSafe https://www.servsafe.com/
- State Food Safety https://www.statefoodsafety.com/

















Section 5:

Resources Conclusion Invitation







Resources

Web site locations for referenced documents:

- http://www.foodprotect.org/
- 2https://www.ansi.org/
- 3https://www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/UCM374510.pdf







Conclusion

- Currently, there are five choices for Food Manager Certification in the industry.
 - Regulators: CFP has accredited five universal solutions to protect public health in a legally defensible manner!
 - Industry: You have options! Choose the specific certification that meets or exceeds your business needs but always follow your regulatory requirements!
- Bottom line: Regardless of the examination, the provider, the delivery method, the outcome should be the same!

















Invitation – ALL are welcome!

Join us at the next Biennial Meeting!

Make A Difference! Get Involved Today! http://www.foodprotect.org/

Identify and address emerging food safety issues and make recommendations!

