ANSI-CFP Accredited Food Protection Manager Certification Programs

Education Outreach

Benefits of the ANSI-CFP Accredited Certification Programs







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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-CFP 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-CFP Accredited Food Protection Manager Certification Programs







What is CFP?

- The Conference for Food Protection (CFP) http://www.foodprotect.org/ is an organization that 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 has been actively working to standardize Food Protection Manager Certification across the United States and Maintains the Standards for Accreditation of Food Protection Manager Certification Programs
- The CFP meets biennially to collaboratively discuss the issues submitted to it.







What is ANSI?

- As the voice of the U.S. standards and conformity assessment system, the American National Standards Institute (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.
- ANSI maintains a conformity assessment division that conducts conformity assessment (accreditation) activities.
- ANSI is the body selected to conduct accreditation activities on behalf of CFP.







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/
- 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.
- 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
CFP Standards for Exam Development







Legally Defensible

It is important that certification programs adopted for use by regulatory bodies be *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.

Accreditation by a third party such as ANSI adds to the legal defensibility of the certification programs by ensuring the certification programs adhere to best practice standards such as the CFP Standards for Accreditation of Food Protection Manager Certification Programs.







Certification vs. Certificate

- There is a difference between Certification Programs and Certificate Programs.
- 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 certification programs.
- 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.







Certification vs. Certificate

Certification Programs	Certificate Programs
Credential awarded to candidates based on a third-party assessment of competence by a credentialing body.	Credential awarded to candidates based on successful completion of a training or educational program. It may include an assessment of learning.
The content of certification is based on a job or practice analysis that identifies the tasks and associated knowledge, skills and attributes (KSAs) required for competent performance	The content of a certificate program is based on the required learning objectives for the course curriculum.
Certification is time limited and must be regularly renewed as the candidate demonstrates continued competence	Certificates from certificate programs generally do not have to be renewed.







Certification vs. Certificate

Certification Programs	Certificate Programs
Certificate is "owned" by the Certification Body and may be taken away from the certified person.	Certificates from certificate programs are owned by the graduate and are not taken away even if the person eventually forgets what he or she has learned.
Accreditation involves looking at how the scheme was developed and how competence is assured (i.e. how the assessment and examinations are developed).	Accreditation involves looking at how the curriculum is developed, delivered and evaluated and how learning is developed.

The Food Protection Manager Certification Programs are designed to be Certification Programs and not Certificate Programs. Seat time and completion of educational or training do not meet the definition of certification programs.







The CFP Standards for Accreditation of Food Protection Manager Certification Programs require accredited food manager programs to meet best practice standards

Best practice standards apply to:

- Examination development
- Examination administration
- Security of confidential information







Examination Development

CFP Standards associated with examination development include:

- A Job-Task Analysis (JTA) that identifies the tasks that a Food Protection Manager would be responsible for doing and the knowledge, skills and attributes (KSAs) that are associated with those tasks. (Clause 4.4)
- Involvement of a representative sample of subject matter experts in the development of the JTA. (Clause 4.4)
- Examination Specifications that include a percentage or number of items for each content area. (Clause 4.6)







Examination Development

CFP Standards associated with examination development include:

- Requirements associated with how the test items are written, reviewed and evaluated. The certification body must use a fair, valid, reliable and legally defensible method for the development and maintenance of examinations. (Section 4.0)
- Requirements associated with the qualifications of the experts who write, review and evaluate test items. The certification body must maintain records on the qualifications of the Subject Matter Experts (SMEs) who participate in the development of the program. (Clause 4.7)
- Translation of examinations. *Equivalency* of translated examinations must be demonstrated. (Clause 4.14)







Examination Administration

CFP Standards associated with examination administration include:

- Test site requirements including requirements associated with the physical location. (Clause 5.2)
- Scoring considerations that include how, when and where examinations will be scored. (Clause 5.4)
- Test Administrator/Proctor requirements including information pertaining to their qualifications, training, roles and responsibilities and the *test* administrator/proctor to candidate ratio. (Clauses 5.5, 5.6, 5.7, 5.8 and 5.9)







Security of Confidential Information

Standards requirements associated with security of confidential information include:

- Examination booklet security (Clause 5.1)
- Examination security (Clause 5.11)







Section 3:

U.S. Food & Drug Administration (FDA)



2013 Food Code Risk Factor Study







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."







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."
- "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."







Why should Regulators require FPM Certifications?

- FDA encourages food regulatory authorities and others evaluating credentials for food protection managers to recognize the ANSI-CFP Food Protection Manager Certification Accreditation Program.
- The ANSI-CFP Accreditation Program provides a means for universal acceptance of certified individuals who successfully demonstrate knowledge of food safety.
- ANSI-CFP Accreditation 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."







FDA 2-102.12 Certified Food Protection Manager

- (A) The PERSON IN CHARGE 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.
- (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.







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."







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.







Section 4:

Benefits
Security Solutions
Call To Action







Benefits

- The ANSI-CFP Accreditation Program to the CFP Standards provides regulatory authorities with a valid, reliable, and legally defensible method for evaluating Food Protection Manager Certification Programs.
- A fair, valid, reliable, legally defensible, credible and objectively evaluated Food Protection Manager Certification Program is important to ensure food safety and ultimately for consumer protection.
- Regulatory authority universal acceptance of Certified Food Protection Managers in accordance with the CFP Standards for Accreditation benefits all stakeholders.







What are the benefits to Regulatory Jurisdictions?

Regulatory Jurisdictions benefits include:

- savings on human and financial resources required to evaluate and administer Food Protection Manager Certification Programs;
- limits of legal liability resulting from a lack of the required expertise on staff to develop, administer or evaluate Food Protection Manager Certification Programs (such as the lack of an individual with expertise in the psychometric development of written examinations);
- assurance by a third-party accreditor (ANSI) that all accredited certification programs meet the CFP Standards; and
- opportunities for regulatory agencies to devote their limited resources to their retail food protection program rather than the credentialing of Food Protection Managers.







What are the benefits to Industry?

Industry benefits include:

- increased reciprocal acceptance of certification across jurisdictional lines;
- increased value of the Food Protection Manager Certification;
- third party quality assurance conducted on the certification programs that are offered;
- a consistent meaning for certification within the profession; and
- enhanced confidence that the certification process is fair, valid, reliable, and legally defensible.







Security Solutions

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







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).
- 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/
- ServSafe https://www.servsafe.com/
- State Food Safety https://www.statefoodsafety.com/

















Section 5:

Conclusion Invitation







Conclusion

- Currently, there are five choices for Food Manager Certification in the industry.
 - Regulators: ANSI has accredited five Food Protection Manger Certification Programs!
 - 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 provider, the examination, or the delivery method, the outcome will be the same!

















Invitation – ALL are welcome!

Join us at the next Biennial Meeting!

Make A Difference! Get Involved Today! www.foodprotect.org

Identify and address emerging food safety issues and make recommendations!

