

Preparing for Certified Food Protection Manager Exam

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FOOD SAFETY AND SANITATION PROGRAM

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FOOD SERVICE

Note: This information applies to food service establishments statewide, except in the Municipality of Anchorage. If you are a food service establishment selling food within the limits of Anchorage, review requirements and other information from the [Anchorage Health Department's Food Safety and Sanitation program](#) before engaging in any food-related sales.

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Mobile Food Units



Information and resources for operating mobile food units

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Guidance and authorizations for operating a temporary camp in Alaska

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Temporary Food Service



Serving food at fairs, festivals, and other temporary events



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FOOD

**FOOD WORKER
CARDS**

CFPM

Certified Food Protection Manager

RENEW A PERMIT

**VIEW INSPECTION
REPORTS**



Food Establishments →

FOOD SERVICE, MARKETS, FOOD PROCESSORS

Locations that display, package, prepare, process, salvage, sell, serve, store, transport, and vend food

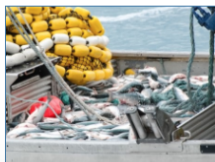
Go to [Food Service, Markets](#), or [Food Processing](#)



Cottage Food →

HOME FOOD PRODUCERS

Individuals and businesses that produce and sell foods under the Alaska Food Code's cottage food exemption



Seafood →

VESSELS, PROCESSING FACILITIES, BUYING STATIONS, ICE MANUFACTURERS

Facilities that store, clean, package, process, or distribute seafood products; processors that



JOIN THE TASK FORCE!

Membership in the Alaska Food Protection Task Force is open to anyone who wants to contribute to food safety in Alaska.

[Alaska Food Protection Task Force](#)

Additional Resources

[18 AAC 31 Alaska Food Code](#)

[18 AAC 34 Seafood Processing and](#)



Alaska Food Code

32nd Legislature(2021-2022)

Alaska Admin Code

[18 AAC 31](#)

SEARCH

Display



Title 18
Environmental
Conservation.

Chapter 31.
Alaska Food
Code.

REFERENCE

[3 AAC 306.545](#)

[7 AAC 10.1065](#)

[7 AAC 10.1065](#)

[7 AAC 12.473](#)

[7 AAC 12.473](#)

[7 AAC 12.720](#)

[7 AAC 57.030](#)

[18 AAC 15.195](#)

[18 AAC 31.915](#)

[18 AAC 32.699](#)

[18 AAC 34.005](#)

[18 AAC 34.005](#)

[18 AAC 34.830](#)

[18 AAC 60.990](#)

[18 AAC 72.025](#)

While every effort is made to maintain accuracy this is NOT the official version of the Alaska Administrative Code. Any information

Chapter 31 Alaska Food Code

Article 1 General Operating and Permit Requirements

18 AAC 31.010. Purpose and applicability

(a) The purpose of this chapter is to safeguard public health and require that consumers' food is safe and wholesome, is not adulterated, and is honestly presented within the state.

(b) Except as provided in (c) of this section and [18 AAC 31.012](#), the requirements of this chapter apply to premises, practices, and procedures of food establishments, including each type of operation under each category of food service, market, and food processing establishment.

(c) The requirements of this chapter do not apply to those portions of a food establishment subject to [18 AAC 32](#) (milk, milk products, and reindeer slaughtering and processing) or [18 AAC 34](#) (seafood processing and inspection).

(d) The operator of a bar or tavern shall obtain a food service permit under this chapter for service of beverages even if other food is not served.

(e) Table A of this subsection illustrates how the categories and types of operation are classified in this chapter.

TABLE A

FOOD ESTABLISHMENTS

Categories of Food Establishments

FOOD SERVICE	MARKET	FOOD PROCESSING ESTABLISHMENT
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Types of Operations Within Each Category

restaurant	convenience store	Any establishment that
delicatessen	grocery	processes food for
takeout or drive-in	grocery portion of a	wholesale distribution
	by	
caterer	supermarket	- acidifying



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CERTIFIED FOOD PROTECTION MANAGER



The Alaska Food Code requires food establishments to have at least one full-time certified food protection manager on staff.

Establishments with managers certified in food safety have been shown to have better food safety practices and be less likely to have a foodborne illness outbreak.

Questions about certified food protection manager training? Contact your local [Environmental Health Officer](#).

ON THIS PAGE

[Upcoming Training Opportunities](#)

[Instructors and Proctors in Alaska](#)

[About Food Protection Manager Certification](#)

[Regulatory References](#)

[Requirements in Alaska](#)

[Resources and Contacts](#)



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- [Public Safety](#)
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Muni.org > Departments > Health Department > Administration Division > Environmental Health Services > Food Safety > fssfood





Search or jump to

Select Language

VERSION: DEC 12, 2023 (CURRENT)

Chapter 16.60 - ANCHORAGE FOOD CODE

16.60.010 - Title, purpose, and scope.

16.60.020 - Adoption of the 2013 FDA Model Food Code.

16.60.030 - Conflict between 2013 FDA Model Food Code and this chapter.

16.60.040 - Copies of the FDA Food Code on file.

16.60.050 - Definitions.

16.60.060 - Applicability.

16.60.065 - Display of the USDA food guide icon.

16.60.070 - Food establishment permit required.

16.60.080 - Permit application

< 16.55.300 - Centers serving sick children.

Chapter 16.65 - SECONDHAND SMOKE CONTROL ORDINANCE*

Chapter 16.60 - ANCHORAGE FOOD CODE^[1]



Footnotes:

--- (1) ---

Editor's note— AO No. 99-91(S), § 1, adopted July 13, 1999, repealed Ch. 16.60, in its entirety, which pertained to food and food facilities. Said ordinance enacted provisions designated as a new Ch. 16.60 to read as herein set out. See the Code Comparative Table. Also, it should be noted that § 12 of AO No. 2000-66, adopted April 18, 2000, provides that "childcare centers and educational facilities shall be in complete compliance with requirements for three compartment sinks, commercial warewash machines and food preparation sinks by not later than October 1, 2000." Subsequently, AO No. 2009-40(S), § 1, effective July 21, 2009, repealed former Ch. 16.60, and enacted provisions designated as a new Ch. 16.60 to read as herein set out. Prior to inclusion of said ordinance, Ch. 16.60 pertained to similar subject matter. It should also be noted that AO No. 2009-102, § 1, effective August 25, 2009, amended the effective date of AO No. 2009-40(S) to be January 1, 2010. See also the Code Comparative Table.

Cross reference— Food facility waiver review advisory commission, § 4.40.135; business licenses and regulations, tit. 10; fines, § 14.60.030; child care and educational center food regulations, ch. 16.70.

16.60.010 - Title, purpose, and scope.



- A. *Title:* These regulations may be known as the Anchorage Food Code.
- B. *Purpose:* The purpose of the Anchorage Food Code is to safeguard public health by requiring food be safe, wholesome, unadulterated, and honestly presented.

Keeping Food Safe



The person in charge must:

- Be a Certified Food Protection Manager
- Be onsite during operating hours

A certificate must come
through a source
Accredited by

ANSI - American
National Standards
Institute

CFP - Conference for
Food Protection

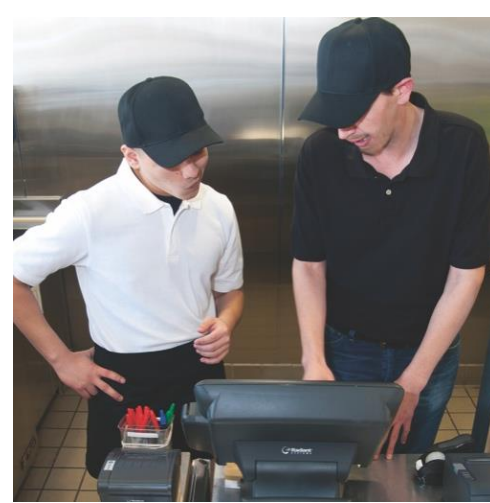


Is the food manager test hard?



Adult Learners..

- Learn Why
- Bring life experiences
- Determine a need to know or want to do something
- Take a task or problem-centered approach to learning
- Be motivated to learn



Strategies

- **Prepare Before Exam**
- **Attend a Manager Training Course**
- **Focus on Key Concepts**
- **Use Mnemonics and Memory Aids**
- **Learn updated information**
- **Read Test Questions carefully**
- **Read Answer Options**
- **Get Plenty of Rest and Relaxation**

Strategies

- **Prepare**



Strategies

- Attend a Manager Training Course. ...



Examples of Accredited Food Protection Manager exams



FOOD MANAGER CERTIFICATION INFORMATION APPROVED TRAINING AGENCIES



Each **full food service** operation must have **at least one certified food protection manager** for each location (8 hour). Each operation other than a full food service must have **at least one certified limited food protection manager** for each location (4 hour). The person certified needs to be an active on-site person responsible for the day to day operation of the establishment. The certificate expires three years from the date of issue.

Examples:

Full Food Service (8 Hour Certification)

- Restaurants
- Deli/Food Preparation
- Hot/Cold & Self- Serve Buffets
- Mobile Unit/Food Preparation
- Caterer
- Drive In/Take-Out

Limited Food Service (4 Hour Certification)

- Espresso, with prepackaged food
- Bakery
- Warehouse/Distributor
- Concession Stand
- Bar/Tavern
- Grocery Store/Market

Approved Agencies	Contact Person	Phone Number	Certification
Alaska CHARR**	Michelle Leffel	274-8133	4 and 8 Hour
Doyon Universal Services	Jean Holland	522-1300	8 Hour
Thomson Prometric***	Sandy Cecere	1-800-786-3926 X3257	8 Hour
JAF Food Safety & Consulting	Julia Fawcett	333-5369	4 and 8 Hour
NANA	Liz Hilton	565-3300	4 and 8 Hour
Northern Hospitality Training & Consulting*	Robin North	644-4747	4 and 8 Hour
SF Consulting	Amanda Walch	250-2188	8 hour
Training Achievement Program		1-888-826-5222	8 hour

*Courses available in English, Korean and Spanish. Books available in English, Spanish and Korean. Exams available in English, Spanish, Korean, Chinese, Japanese, and French Canadian. Challenge Exams available in English and Korean. Korean-speaking instructor available.

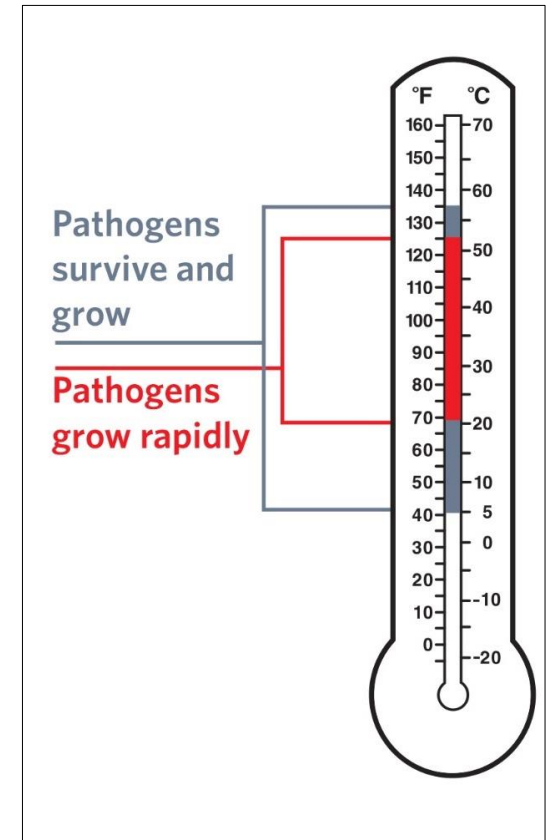
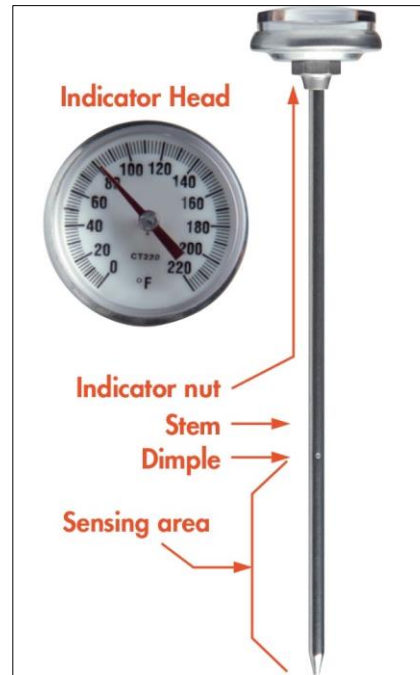
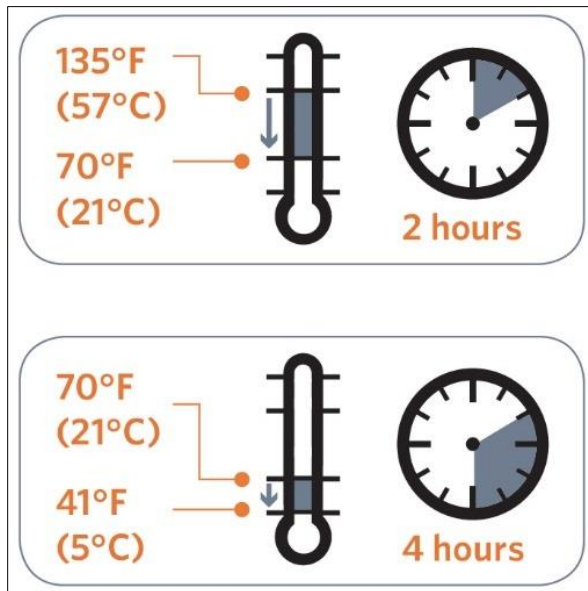
**Courses available in English and Spanish upon request & sufficient group size. Allows interpreter in class.

***Courses available in English, Spanish, French-Canadian, Korean, Vietnamese and Traditional Chinese.

⇒ Remember to **fax a copy of your certificate to 343-4786**. Include your establishment's name on the fax.

Strategies

- Focus on Key Concepts



Strategies

Use Mnemonics and Memory Aids. ...

- Examples:
 - acronym FATTOM
 - phrase “cook it, chill it, throw it, or hold it”

Strategies

- Learn updated information



Strategies

Memorize



Learn Terms



Glossary of Terms

Term	Definition
Bacteria	Single celled organisms only visible through a microscope. Most are beneficial, but few are harmful to human health.
Biological Contamination	When spoilage organisms, pathogenic organisms, or toxins are present in a food item.
Certified Food Protection Manager	The person responsible for ensuring that all provisions of the food code are followed. This person must be a certified food handler and very knowledgeable about food handling, food preparation, and food storage. He or she must ensure that all employees follow the food code to reduce the likelihood of food being mishandled in a way that leads to foodborne illnesses.
Chemical Contamination	When chemicals such as cleaning soaps, bleach, etc., are present in a food item.
Contamination	Whenever a food item has any agent within it that may be harmful to human health. Contaminants may be biological, physical, or chemical.

Food Safety Manager Exam includes

- **Management of Food Safety Practices**
- **Hygiene and Health**
- **Safe Receiving, Storage and Disposal of Food**
- **Safe Preparation and Cooking of Food**
- **Safe Service and Display of Food**
- **Cleanliness and Sanitation**
- **Facilities and Equipment**

Strategies

As you read test questions:

- **Watch for “all-or-nothing” qualifier words questions**
- no, never, none, every, always, all, only, entirely, invariably, and best

Review

What is the best way to eliminate pests that have entered the operation?

- A Raise the heat in the operation after-hours.
- B Lower the heat in the operation after-hours.
- C Work with a licensed pest control operator (PCO).
- D Apply over-the-counter pesticides around the operation.

As you read test questions:

a) **Check for negative words, and prefixes, which include:**

no, cannot, not, dis-, il-, im-, in-, non-, and un-.
Example: incorrectly

b) **Notice KEY words** such as most, least, minimum, maximum, correct and best.

What causes most foodborne illnesses associated with wild mushrooms?

- a. Being stored for too long after being harvested
- b. Not being stored at the correct temperature
- c. Being mistaken for edible ones when harvested
- d. Not being cooked to the correct temperature

A restaurant stores windshield washer fluid for their delivery vehicles with other chemicals used in the operation. Why can't it be stored there?

- a. It is highly toxic and corrosive to metals.
- b. It is more likely to leak.
- c. It is not necessary for the maintenance of the facility.
- d. It can react with the other chemicals that are stored there.

How are chemicals most likely to get into food?

- a. When they are used incorrectly
- b. When they are stored in original containers
- c. When they are purchased from unsafe sources
- d. When they are kept past their expiration date

As you read answer options:

Check for options that look alike. One of them is usually the right answer, and the other is meant to distract you.

Foolish or silly options on multiple choice tests are usually wrong.

“All of the above” may be correct. If you see two correct answers in the options, “all of the above” may be a good choice.

A broken water main has caused the water in an operation to appear brown. What should the manager do?

- A. Boil the water for 1 minute before use.
- B. Contact the local regulatory authority before use.
- C. Use the water for everything except dishwashing.
- D. Use the water for everything except handwashing.

Answer choices by process of elimination.

Which is the best cooling procedure before refrigerating a large pot of hot soup?

- a) Leave the pot of soup uncovered in the ice-water bath and stir frequently until the soup cools from 135°F to 85°F within four hours.
- b) Leave the pot of soup uncovered in the ice-water bath, and stir frequently until the soup cools from 135°F to 70°F within two hours.

Is a vacuum-packed food safe from the growth of bacteria?

- a. Yes, because the vacuum destroys all bacteria.
- b. Yes, because all bacteria need oxygen to grow.
- c. No, because some bacteria will grow without oxygen.
- d. No, because the vacuum increases the food's water activity.

Strategies

- **Get Plenty of Rest and Relaxation.**

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