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OAC 3701-21-25

## Appendix B

## Manager Certification in Food Protection Courses of Study

- As specified in paragraph (D) of rule 3701-21-25, the topics to be addressed during an approved The core content of a manager certification in food protection course of study shall incorporate the most current requirements specified under include the areas of knowledge and duties identified in rule 3701-21-25 of the Chapter 3717-1 Ohio Administrative Code (OAC) and shall contain the following curriculum topics:
- Microbiology and foodborne illness:
  - (1) Describing the symptoms associated with foodborne illness:
    - (a) Vomiting;
    - (b) Diarrhea;
    - (c) Jaundice;
    - (d) Sore throat with fever; and
    - Lesions on the hands or arms that contain pus.
  - (2) Describing the following pathogens that cause foodborne illness and their contributing factors, symptoms, and prevention methods:
    - (a) Campylobacter;
    - (b) Cryptosporidium;
    - (c) Cyclospora;
    - (d) Entamoeba histolytica;
    - (e) Shiga toxin-producing Escherichia coli;
    - (f) Giardia;
    - (g) Hepatitis A;
    - (h) Norovirus;
    - \_Salmonella spp;
    - Salmonella Typhi;

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- xi. (k) Shigella spp;
- xii. (I) Vibrio cholerae; and
- xiii. (m) Yersinia.
- iii. (3) Describing the requirements for food employee reporting of health information in a verifiable manner;
- iv. (4) Describing the requirements for establishing and removing restrictions and exclusions for food employees that report having symptoms or have been diagnosed with one of the foodborne illnesses listed above;
- (5) Identifying and describing food microbiology terms: pH, water activity, foodborne illness, foodborne outbreak, foodborne infection, foodborne intoxication, and foodborne pathogens;
- vi. (6) Explaining the hazards involved in the consumption of raw or undercooked meat, poultry, eggs and fish; and
- vii. (7) Defining and recognizing time/temperature controlled for safety (TCS) food.
- b. (B) Personal hygiene and handwashing:
  - (1) Recognizing the association between hand contact and foodborne illness:
    - (a) Proper hand washing techniques and frequency requirement provisions;
    - ii. (b) Requirements for use of gloves, including replacement frequency; and
    - (c) Minimizing bare hand contact; and
    - iii. (d) The requirements for bare hand contact with food.
  - (2) Recognizing the association between employee behaviors and foodborne illness:
    - i. (a) Cleanliness of outer clothing;
    - #- (b) Requirements for employees wearing jewelry, artificial fingernails, and fingernail polish;
    - iii. (c) Hair restraint requirements;

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- (d) Requirements for employees eating, drinking, and using tobacco; and
- <u>⟨e⟩</u> Personal behaviors, including sneezing, coughing or runny nose.
- e. (C) Food sources: Identifying potential hazards prior to and during delivery:
  - (1) The importance of utilizing foods from approved sources;
  - ii. (2) Ensuring foods are safe, unadulterated and received at the proper temperatures; and
  - iii. (3) Ensuring foods are promptly stored in the proper locations.
- d. (D) Cleaning and sanitizing of equipment and utensils:
  - (1) Describing proper procedures of cleaning and sanitizing: manual, mechanical, and clean-in-place (CIP);
  - ii. (2) Identifying requirements for sanitizer concentrations and contact times;
  - iii. (3) Identifying cleaning frequency requirements;
  - iv. (4) Identifying test kits/thermometer requirements and proper use; and
  - v. (5) Identifying requirements for storing clean equipment.
- E. (E) Recognizing proper facility design/construction and their relationship to managing food safety:

  - ii. (2) Menu or list of foods to be served and/or sold;
  - iii. (3) Ventilation;
  - iv. (4) Finish surfaces;
  - <u>√-</u> Outdoor areas;
  - vi. (6) Solid waste facilities;
  - vii. (7) Plan of lighting;
  - viii. (8) Storage of dry goods;
  - ix. (9) Food equipment and utensils:

- (b) Properly designed, constructed, located, installed, operated, maintained, and cleaned;
- \*. (10) Plan to control pests and rodents; and
- (11) Plumbing systems and equipment including source of water;
- (12) Maintaining the food service operation or retail food establishment in a clean condition and in good repair; and
- xi. (13)Identifying poisonous or toxic materials in the food service operation or retail food establishment and the procedures necessary to ensure that they are safely stored, dispensed, used, and disposed of properly.
- f. (F) Active managerial control of foodborne illness risk factors:
  - (1) Defining terms applicable to food safety such as food employee, conditional employee, person in charge, and licensor;
  - (2) Identifying the importance of development and implementation of specific policies, procedures, or standards to prevent foodborne illness;
  - ii. (3) Describing the principles of Hazard Analysis Critical Control Point (HACCP); and
  - iii. (4) Identifying the importance of training of food employees.
- g. (G) Proper cooking, cooling, reheating, thawing and holding of food:
  - i. (1) Describing the requirneeded time and temperature parameters for cooking, cooling, holding and reheating of food and their relationship to controlling the growth of pathogens;
  - ii. (2) Describing proper methods of thawing food;
  - iii. (3) Describing the requirements for properly utilizing special processes, such as:
    - Time as a public health control;
    - ii. (b) Non-continuous cooking;
    - iii. (c) Smoking or curing foods;
    - iv. (d) Using food additives;
    - <u>√-</u> (e) Custom processing of meats;

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##. (f) Packaging foods using reduced oxygen packaging (ROP); and

##. (g) Sprouting seeds or beans.

##. (4) Describing methods for properly using and calibrating thermometers.

##. (H) Cross contamination:

##. (1) Identifying types of contamination: physical, biological, and chemical;

##. (2) Identifying methods to prevent contamination;

##. (3) Identifying proper methods for storing and displaying food;

-(4) Identifying major food allergens including milk, egg, fish, tree nuts, wheat, peanuts, and soybeans;

##. (5) Methods to prevent contamination of equipment and utensils; and

##. (6) Identifying proper methods to store equipment, utensils, and single-use items.

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