

OAC 3701-21-25

Appendix B

Manager Certification in Food Protection Courses of Study

~~1-~~ 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:

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~~a-~~ (A) Microbiology and foodborne illness:

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~~1-~~ (1) Describing the symptoms associated with foodborne illness:

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~~i-~~ (a) Vomiting;

~~ii-~~ (b) Diarrhea;

~~iii-~~ (c) Jaundice;

~~iv-~~ (d) Sore throat with fever; and

~~v-~~ (e) Lesions on the hands or arms that contain pus.

~~ii-~~ (2) Describing the following pathogens that cause foodborne illness and their contributing factors, symptoms, and prevention methods:

~~i-~~ (a) Campylobacter;

~~ii-~~ (b) Cryptosporidium;

~~iii-~~ (c) Cyclospora;

~~iv-~~ (d) Entamoeba histolytica;

~~v-~~ (e) Shiga toxin-producing Escherichia coli;

~~vi-~~ (f) Giardia;

~~vii-~~ (g) Hepatitis A;

~~viii-~~ (h) Norovirus;

~~ix-~~ (i) Salmonella spp;

~~x-~~ (j) Salmonella Typhi;

- xi. (k) Shigella spp;
 - xii. (l) 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;
 - v. (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:
 - i. (1) Recognizing the association between hand contact and foodborne illness:
 - i. (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.
 - ii. (2) Recognizing the association between employee behaviors and foodborne illness:
 - i. (a) Cleanliness of outer clothing;
 - ii. (b) Requirements for employees wearing jewelry, artificial fingernails, and fingernail polish;
 - iii. (c) Hair restraint requirements;

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- vi. (f) Packaging foods using reduced oxygen packaging (ROP); and
- vii. (g) Sprouting seeds or beans.
- iv. (4) Describing methods for properly using and calibrating thermometers.
- h. (H) Cross contamination:
 - i. (1) Identifying types of contamination: physical, biological, and chemical;
 - ii. (2) Identifying methods to prevent contamination;
 - iii. (3) Identifying proper methods for storing and displaying food;
 - (4) Identifying major food allergens including milk, egg, fish, tree nuts, wheat, peanuts, and soybeans;
 - iv. (5) Methods to prevent contamination of equipment and utensils; and
 - v. (6) Identifying proper methods to store equipment, utensils, and single-use items.

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