

Certified in Comprehensive Food Safety (CCFS) Credential Exam Content

The CCFS exam consists of 135 questions; 120 are scored and 15 are unscored pilot questions. Candidates have 2.5 hours to complete the exam. Below is an outline of the content areas included in the exam and the number of items per area.

Duties and Tasks	Weight
Evaluating Food Facilities and Equipment	18.33%
Perform a Plan Review	
Monitor Potable Water	
Assess the Physical Facility	
Evaluate Food Contact Equipment	
Monitor Equipment Calibrations	
Monitor Sewer and Waste Disposal	
Managing the Food Flow	21.67%
Conduct a Risk Assessment	
Evaluate Risks Associated with Special Processes	
Manage the Procurement Process	
Evaluate Products at Delivery	
Evaluate Storage Practices	
Observe Food Preparation/Processing	
Monitor Handling of Finished Products	
Evaluate the Transport of Finished Products	
Preventing Contamination and Adulteration	23.33%
Monitor Employee Health and Hygiene	
Evaluate Contact with RTE Foods	
Monitor Cleaning and Sanitizing Procedures	
Monitor Pest Control Activities	
Monitor Allergen Control	
Prevent Chemical Contamination	
Assess the Management of Training	
Ensuring Regulatory Compliance	12.50%
Verify Required Licenses/Permits/Certificates	
Conduct Pre and Post Debrief Interview	

Evaluate Food Safety Management Knowledge	
Conduct Labeling Review	
Complete Required Documentation	
Managing Recall Events and Adulterated Food	9.17%
Create a Response Plan	
Respond to Recall Events	
Evaluate Effectiveness of Response	
Managing Food Defense	9.17%
Create a Food Defense Plan	
Implement Food Defense Plan	
Evaluate Food Defense Plan	
Managing the Sample Collection Program	5.83%
Conduct Sample Collection Activities	
Perform Sample Collection Follow Up Activities	
Total	100%

