

ServSafe® Updates

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2005 Multi-state Food Safety and Quality Updates 2005

Outline

- 2004 Annual report
- Food manager certification enhances food safety programs at the county level
- 2005 participants

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Numbers of Participants

Year	Numbers of participants
2001*	~700
2002	~1000
2003	~950
2004**	~850
2005***	~1150

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Role of the UF/IFAS Extension

- In 2000 the state of Florida adopted the National Certification Programs.
- UF/IFAS Extension began offering the ServSafe® training and certification in 20 counties in 2001.
- We have taught close to 3,000 food managers, 2001-04 (>80% certified).

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Food Safety Law Enforcement

- State laws must be equal to or stricter than the Federal laws.
- Local laws must be equal to or stricter than the state laws.
- Organization of regulatory agencies in different states may be different.

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Shaping the Future of Food Safety

- Federal level (13 Food Safety Agencies)
 - USDA
 - FSIS
 - CSREES
 - FNS
 - USDHHS
 - FDA
- State of Florida (3 Agencies)
 - Department of Business and Professional Regulation (DBPR)
 - Florida Department of Health (FDH)
 - Florida Department of Agriculture and Consumer Services (FDACS)

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State of Florida

- DBPR
 - Hotels and restaurants
- FDH
 - Institutional food services (schools, hospitals, etc.)
- FDACS
 - General food safety and quality
 - Factory, food outlets, retail outlets, etc.

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Accreditation of Food Manager Certification Programs

- The Conference for Food Protection (CFP) under US-FDA and the American Public Health Association (APHA)
- CFP promotes uniform, interprofessional dialogue on food safety

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National Food Protection Manager Certification Exams

- NSF-Experior™ Assessments:
www.experioronline.com
- FSP Certificate (National Registry of Food Safety Professionals): www.nrfsp.com
- ServSafe® (National Restaurant Association Educational Foundation- NRAEF):
www.restaurant.org
- *Dietary Managers' Association (Certified Food Protection Professional Examination):
www.dmaonline.org

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Constant Changes and Developments

- American National Standards Institute (ANSI) and Conference for Food Protection (CFP) created a new standard for FPM in 2003
- Three of the current programs were accredited
 - Experior™ Assessment
 - ServSafe®
 - National Registry of Food Safety Professionals

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Common Elements of the Certification Exams

- All follow guidelines from the 2001 FDA Model Food Codes
- Components of the exams include sections on
 - Sanitation issues
 - Employee health and hygiene
 - Flow of foods (receiving, storing, cooking, cooling, reheating, serving)
 - Facility design, cleaning and sanitation of equipment
 - Knowledge of food microbiology/foodborne pathogens

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What does it take to teach the certification program?

- Attend ServSafe® training
- Pass exam with a score of 90% or higher
- Apply to become an official ServSafe® Instructor
- Teach program and give ServSafe® exams

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How Does The Food Manager Certification Enhance Food Safety Programs at the County Level?

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Direct Benefits of the Program to the Counties

- Increases food safety knowledge and competency beyond the basic “need to know” for the county faculty
- Compensation from the program to the county
 - Teaching tools/equipment/materials
 - Travel money to enhance the program
- Teaching the certification program is a strong motivator to keep up with new information

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Keeping up with New Information

- In-service trainings
- Network with other state agencies
- Follow new research updates by specialist
 - E-mail alerts
 - Newsletter

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Benefits of Certification

- Identification of County Extension as a source of food safety expertise
- Recognition of Extension County faculty as food safety experts
- Confidence in teaching a variety of consumer food safety programs
- Can utilize ServSafe® materials for consumer education

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Simple Messages for Consumer Food Safety Program

- Clean
- Cook
- Separate
- Chill
- Use clean water



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Roles of the State Specialists

- Provide the most current research based information by various means
- Foster interagency collaborative opportunities
- Encourage the county faculty to take on the challenge of the training and certification
- Mentor new trainees
- Provide leadership and maintain the program reporting system at the central location
- Develop/customize additional food safety educational materials for Florida

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Roles of the County Faculty

- Keep up with new knowledge
- Market the program in the county
- Network with local regulatory agency personnel and clientele
- Improve teaching method/strategies
- Report evaluation data to the state office

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The Benefits/Positive Experience

- Opportunity for in-depth subject matter learning
- Development of credibility as a county resource for food safety
- Development of a strong relationship with the County Health Department

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2005 Participants



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