

Certified Professional – Food Safety (CP-FS)

Course Overview:

The Certified Professional–Food Safety (CP-FS) online course has been developed by industry experts from across the various food safety disciplines to provide participants with the knowledge and skills necessary to help ensure safe food in any retail environment — as a quality assurance or quality control manager, a facility manager, a food-safe chemical supplier, or as a regulatory inspector/investigator.

Who Should Take the Course?

This course is designed to help candidates prepare for the National Environmental Health Association's CP-FS credential examination.

Course Objectives:

Upon completion of the course, participants will know and understand:

- Causes and prevention of foodborne illness
- HACCP plans and active managerial control
- Cleaning and sanitizing
- Conducting facility plan reviews
- Pest control
- Risk-based inspections
- Sampling food for laboratory analysis
- Food defense
- Responding to food emergencies and foodborne illness outbreaks
- Legal aspects of food safety

Evaluation Process:

At the end of the course, there is a practice exam. To confirm their understanding of course content, participants have the option to take the exam. Test questions are randomly selected from a test bank, making each test unique. Participants can retake the test up to three times.

Course Duration:

This online course made up of 40 self-paced lessons. Participants may leave the course at anytime and can resume where they left off. Total course duration depends on individual learning styles and prior knowledge of the subject matter.