

The CROSSMARK® PremierFoodSafety Certification Training Prep Tool

Improve your chances for passing your state required certification.

Sampling food is fun. And people who sample food expect good-tasting, safe food surrounded by sanitary conditions. As a supervisor or team lead, you understand serving foods with clean surroundings and good service is top priority, but also having a good understanding of serving safe food is a must.

Did you know that the Centers for Disease Control and Prevention (CDC) estimates that 76 million people get sick, more than 300,000 are hospitalized, and around 5,000 Americans die each year from food-borne illness? That's just one reason why CROSSMARK® is now requiring supervisors and team leads to be certified.

Like we've already stated, we've taken the training too. We wanted to experience the process and understand the expectations so we could put together a helpful prep tool to ensure that you get the best scores possible so that you will not have to invest any additional training time.

Why is this prep tool so important?

If you score a 90% or higher on all lessons – thirteen total – you qualify for the free re-testing at no cost if you do not pass the actual certification the first time. But, with this prep tool in conjunction with the TAP Series: Food Safety Manager Certification Training CD-ROM, we're certain you'll only have to take the certification once. (NOTE: You may still take the certification with lesson scores below 90%, but if you do not pass you will not be able to take this required certification again for free.)

Follow these vital tips to maximize your scores:

SET ASIDE AT LEAST TWO FULL DAYS. The lessons are not timed, but expect to invest around 15 hours of total online time to complete all 13 lessons and the practice self-exam.

GET IT ON PAPER. This is the most important tip. At times, this training is very in-depth. We can't stress note-taking enough. More notes = more right answers.

THERE CAN BE MORE THAN ONE CORRECT ANSWER. You can find out if there's more than one right answer to a question by clicking an additional letter in the answer options to see if they both become highlighted. Make sure you test every single quiz question for this possibility.

WRITE DOWN CORRECT ANSWERS if you get a question wrong. If you do score below 90% you should retake that lesson, but this time you'll have the right answer. (REMINDER: To be eligible for the free re-testing at no cost if you do not pass the actual certification, you must score 90% or higher on all lessons.) There are bonus questions within each lesson. These too can have multiple answers so answer wisely.

STAY FOCUSED AND FINISH EACH LESSON. Each lesson can last anywhere from 45 to 60 minutes. Each lesson will also have embedded quiz questions, which will also take time to answer. If you walk away, you may get distracted and by the time you return you may have forgotten what you've learned. This can easily translate into a poor quiz grade – we've seen it happen. If you have to walk away the program may time out. (Don't worry; you will not lose your work.)

BE PREPARED FOR A CHALLENGE. The most challenging sections include:

- Biological Contamination
- Chemical and Physical Contamination
- Preparing, Cooking & Serving Food
- Hazardous Analysis Critical Control Points (HACCP) and Facilities Self-Inspection

YOU WILL SEE THESE TRAINING SUBJECTS OVER AND OVER:

1. Time frames are very important when it comes to food safety. Every time they mention an hourly time span for a subject write it down.
2. Temperature is just as important. From food prep to sanitation – write down all temperatures so you can refer to them when answering quiz questions.
3. Contaminations play a big part too. It's difficult enough remembering the names of contaminants, like Staphylococcal Gastroenteritis or Vibrio Vulnificus Gastroenteritis, so write them down including what each illness brings.

WATCH OUT FOR RANDOM BLUE-BOXED QUESTIONS. Have your notes ready. These sporadic blue-boxed quiz questions are on every lesson and sometimes have nothing to do with the lesson you're working through. Be ready to refer back to your notes.

Common mistakes that are easy to avoid on certification day:

- Don't get lost. Know the location of your testing center.
- Show up on time.
- Keep your focus. Don't drink too much water before the certification.

YOU WILL GET FATIGUED. At times this training is very detailed and lengthy so it's important you take breaks between lessons. This will prevent frustration, confusion and attention loss.

SCHEDULE YOUR CERTIFICATION AND GET CERTIFIED. Once you're finished with your CD-ROM lessons and sample test call PremierFoodSafety immediately at 1-800-676-3121 to tell them you have completed the training.

PFS will then set up a certification appointment for you, which can take anywhere from 24-48 hours. They will contact the closest testing center and send you an email with the testing center address and appointment date and time. Once you've completed the scheduling process with PFS

you must keep this appointment. If you miss it, CROSSMARK® will have to pay an additional \$45 to reschedule your test.

When you have successfully completed your certification you will receive your score on the spot. Your actual certificate will be delivered to your home within 10 days. Depending on your state and county your certification will last anywhere from 3-5 years.

After this training and certification you will not only be able to provide a strong level of food safety knowledge in the workplace, but other CROSSMARK® reps will turn to you as a subject matter expert, advisor and mentor. Open your CD-ROM and let's begin your training today.