

Food Protection Manager Certification

Fact Sheet

1. Who must be certified as a food protection manager?

All restaurants, grocery stores, convenience markets, delicatessens, "hot trucks," refreshment stands, and commissaries that prepare or serve unpackaged food must have an owner or an employee who has passed one of the five recognized tests in food safety.

2. What food facilities do not need a certified food protection manager?

Mobile food facilities (e.g., hot dog carts) temporary food booths, farmer's markets, produce stands, and any market that handles packaged food only are not required to have a certified food protection manager on staff. If you are not sure if you fall into this category, call Environmental Health Services.

3. I have already passed a food protection manager's examination offered by one of the five approved test providers, do I need to be re-certified?

If you have already passed a food protection manager's examination offered by one of the five approved test providers, you do not need to be re-certified. However, you will need to be recertified when your current certification expires, or January 1, 2004 if it does not expire.

4. I am certified as a food protection manager in another state. Do I need to become certified in California as well?

If you have already passed a food protection manager's examination offered by one of the five approved test providers, you do not need to be re-certified in California. However, you will need to be recertified when your current certification expires, or January 1, 2004 if it does not expire.

5. Do I have to go to training to take the test?

Specific training hours or courses are not required before taking the certification examination.

However, many will want training in order to prepare for the test. Classroom training may be available through private companies or from your local community college or

adult education institution. You may also study on your own using books, computer software, or courses available on the Internet. Consult your local professional association, phone book, or call Environmental Health Services for information on training courses and materials available near you.

6. Do I have to register with Environmental Health Services after I pass the test?

The law does not require that you register with your state or local health agency. Test providers will issue a numbered certificate to each person who passes the test. Health inspectors will accept a valid certificate as proof of compliance.

7. Does the new law apply to school districts and colleges?

School and college food service operations must comply with the new requirements unless they are regulated by a local food safety program that includes training in food safety.

8. I own a hotel that has three permitted restaurants, do I need a certified manager for each permit?

If all food facilities at the location are under the same ownership, one certified food protection manager is required for all the operations. If the food facilities are under different ownership, each one must have a certified food protection manager.

9. Training and testing is provided to managers and employees by corporate management. Do I have to take another test as well?

If your company provides training and testing, using one of the five approved and recognized tests and provides certificates, no additional testing is required outside of employment.