

Food Protection Manager Certification

Studies have found that food establishments with a Certified Food Protection Manager have significantly fewer critical food safety violations. Employing a Certified Food Protection Manager can benefit your business by reducing the risk of a foodborne illness outbreak.

The Certified Food Protection Manager Course is a comprehensive training program, which educates manager on food safety issues such as:

- Foodborne illness prevention
- Good personal hygiene
- Taking Active Managerial Control
- Providing on-going employee training
- Temperature control
- Cross-contamination
- Receiving
- Food storage
- Facility sanitation

All employees, including Certified Food Protection Managers, must have a valid Food Worker Card. Certified Food Protection Managers are eligible to receive a Food Worker Card valid for 5 years.

The Conference for Food Protection has accredited the following organizations to provide **Food Protection Manager Certification Programs:**

360training.com

Learn2Serve Food Protection Manager Certification

<http://www.360training.com/food-beverage-programs>

National Registry of Food Safety Professionals

Food Safety Manager Certification

<http://www.nrfsp.com/>

National Restaurant Association

SERVSAFE Manager Training

<https://www.servsafe.com/home>

Prometric Inc.

Certified Professional Food Manager

<https://www.prometric.com/en-us/clients/foodsafety/Pages/landing.aspx>

Contact the above organizations directly to get more information about their programs.