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/food/beverages/Pages/landing.aspx

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