

## Inspection Report Item 2: Certified Food Protection Manager Requirements

Code References: IAC 481.31.1(2), FDA Food Code 2-102.12(A)

### What is the Certified Food Protection Manager (CFPM) requirement?

The Person in Charge shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.

*Code 2-102.12(A) does not apply to certain types of Food Establishments deemed by the REGULATORY AUTHORITY to pose minimal risk of causing, or contributing to, foodborne illness based on the nature of the operation and extent of FOOD preparation.*

*Exceptions to this Code are found in [IAC 481-31.1\(2\)](#)*

#### **Exceptions:**

For the purposes of section 2-102.12(A) of the 2017 Food Code with Supplement, the food establishment may employ a single certified food protection manager who is not present at the food establishment during all hours of operation, as long as the following requirements are met:

1. The individual who is a certified food protection manager has supervisory and management responsibility and the authority to direct and control food preparation and service at the food establishment;
2. The person in charge demonstrates knowledge as prescribed in section 2-102.11 of the 2017 Food Code with Supplement; and
3. The person in charge demonstrates active managerial control of food safety by complying with section 2-103.11 of the 2017 Food Code with Supplement.
  - a. A food establishment that, upon inspection, is found to be in violation of section 2-102.11 or 2-103.11 of the 2017 Food Code with Supplement will have six months to ensure that any individual designated as the person in charge is a certified food protection manager.

For the purposes of section 2-102.12(B), the following food establishments are not required to employ a certified food protection manager:

1. Food establishments that sell only prepackaged food.
2. Temporary or farmers market food establishments.
3. Food establishments at which food is not prepared, where customers may purchase beverages and where the service of food is limited to the service of ice, beverages, prepackaged snack foods, popcorn or peanuts and to the reheating of commercially prepared foods for immediate service that do not require assembly, such as frozen pizza or prepackaged sandwiches.
4. Food establishments at which food is not prepared, where customers may purchase only commercially prepared non-time/temperature control for safety foods that are dispensed either unpackaged or packaged and that are intended for off-premises consumption.
  - a. Time frames for compliance with section 2-102.12 of the 2017 Food Code with Supplement, as amended by paragraphs 31.1(2)"a" and "b" are as follows:
    - i. Newly licensed facilities must comply with section 2-102.12 of the 2017 Food Code with Supplement, as amended by paragraphs 31.1(2)"a" and "b," within six months of licensure.
    - ii. If an individual meeting the requirement of paragraph 31.1(2)"a" leaves employment, the establishment shall meet the requirement of section 2-102.12 of the 2017 Food Code with Supplement, as amended by paragraphs 31.1(2)"a" and "b," within six months of the individual's departure.

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Does the facility meet one or more of the following criteria?

- Is a food establishment that sells only prepackaged food.
- Is a Temporary or farmers market food establishment.
- Is a food establishments at which food is not prepared, where customers may purchase beverages and where the service of food is limited to the service of ice, beverages, prepackaged snack foods, popcorn or peanuts and to the reheating of commercially prepared foods for immediate service that do not require assembly, such as frozen pizza or prepackaged sandwiches.
- Is a food establishment at which food is not prepared, where customers may purchase only commercially prepared non-time/temperature control for safety foods that are dispensed either unpackaged or packaged and that are intended for off-premises consumption.

Yes

No CFPM is required

No

Is each individual in the facility designated as the Person in Charge a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program?

Yes

The facility is in compliance with IAC 481.31.1(2) and FDA Food Code 2-102.12(A)

No

Does the facility comply with all of the following?

- employs at least one individual who is a certified food protection manager,
- the person in charge at the time of inspection demonstrates knowledge as prescribed in section 2-102.11 of the 2017 Food Code with Supplement, and
- the person in charge at the time of inspection demonstrates active managerial control of food safety by complying with section 2-103.11 of the 2017 Food Code with Supplement.

Yes

The facility is in compliance with IAC 481.31.1(2) and FDA Food Code 2-102.12(A)

No

The Facility is required to have any individual designated as the person in charge be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program? Timeframe for correction is not to exceed 6 months from the inspection date when violations were observed and documented.

\*Newly licensed facilities must meet CFPM requirements within 6 months

\*If the documented CFPM's employment ends with an establishment, a new certified individual must meet requirements within 6 months

## **How to obtain certification**

Certification may be obtained by by completing an ANSI Accredited Program and successfully passing an examination.

### **The following courses [ANSI Accredited Programs](#)**

#### **[360training.com. Inc.](#)**

- Learn2Serve Food Protection Manager Certification Program
- On-line Food Manager course, on-line exam, or in person exam proctored by a 3rd party test center

#### **[AboveTraining/StateFoodSafety.com](#)**

- State Food Safety Food Manager Certification
- On-line Food Manager course, on-line exam, or in person exam proctored by a 3<sup>rd</sup> party test center
- Courses available in English and Spanish
- Website and resources available in multiple languages

#### **[National Registry of Food Safety Professionals](#)**

- Food Protection Manager Certification Program
- On-line Food Manager course, in person exam at a Pearson Vue testing center
- International Certified Food Safety Manager courses available

#### **[National Restaurant Association](#)**

- [ServSafe Food Protection Manager Certification Program](#)
- On-line Food Manager course, on-line exam, or in person exam proctored by a 3rd party test center
- On-line classes in multiple languages
- In person classes and exams offered through the [Iowa Restaurant Association](#) and through many local County Extension offices and [ISU Extension](#).

#### **[Prometric Inc.](#)**

- Food Protection Manager Certification Program
- On-line course, in person testing at a proctored location

#### **[The Always Safe Food Company](#)**

- [Food Protection Manager Certification Program](#)
- On-line course (English), On-line Exam (English or Spanish)

## **Why is certification important?**

Food establishments that have CFPMs on staff are found to have fewer violations related to inspection items that are directly related to foodborne illness. Being a certified food protection manager demonstrates that one has the knowledge, skills and abilities necessary to oversee the safe storage, preparation and sale of food to the public.

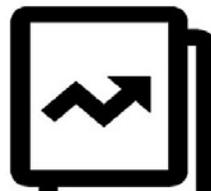
### **Food establishments with certified food managers typically.....**



have better food safety practices and behaviors.



have fewer instances of foodborne illness



are less likely to have serious violations on their inspections