

Retail Food Establishments: Certified Food Protection Manager

Regulation 61-25: Retail Food Establishments



www.scdhec.gov/food

Five Key Risk Factors

repeatedly identified in foodborne illness outbreaks:

1. Improper Holding Temps
2. Inadequate Cooking
3. Contaminated Equipment >>>
4. Food from Unsafe Sources
5. Poor Personal Hygiene

All 5 of these risk factors can be reduced by having a certified food protection manager.

Regulation 61-25

Citations 2-102.12 & 2-102.20

At least one employee with the authority to direct and control food preparation and service shall be a food protection manager who has been certified by an accredited program. Only Conference of Food Protection ANSI certified Food Protection Manager Courses meet the requirements of 2-102.20.

Public Health Reasons

Food protection managers have an important role in formulating policies, verifying food employees carry out these policies, and communicating with employees about the recommended practices to reduce the risk of foodborne illness.

Below are organizations with Certified Food Protection Manager (CFPM) programs accredited by the American National Standards Institute (ANSI)



National Restaurant Association
ServSafe® Food Protection Manager Certification Program
800-765-2122
www.servsafe.com



National Registry of Food Safety Professionals
Food Safety Manager Certification Program*
800-446-0257
www.nrfsp.com



South Carolina Restaurant & Lodging Association
www.servsafecertified.com



Food Protection Manager Certification Program*
800-624-2736
www.prometric.com/en-us/clients/foodsafety



Clemson Cooperative Extension
<http://calendar.clemson.edu/search/events?search=servsafe>



Food Protection Manager Training
801-494-1416
www.StateFoodSafety.com



Learn2Serv® Food Protection Manager Certification Program*
888-360-8764
<https://www.360training.com/learn2serve>



Food Protection Manager Certification Program*
801-494-1416
<https://alwaysfoodsafecom/>

*These trainings may be offered in multiple languages.