Regulation 61-25: Retail Food Establishments
Certified Food Protection Manager

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.

Five Key Risk Factors
- Improper Holding Temps
- Inadequate Cooking
- Contaminated Equipment
- Food from Unsafe Sources
- 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 for Food Protection ANSI certified Food Protection Manager courses meet the requirements of 2-102.20.

Learn2Serve® Food Protection Manager Certification Program*
888-360-8764
www.360training.com/food-beverage-programs

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

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

South Carolina Restaurant & Lodging Association
www.servsafe certified.com

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

*These trainings may be offered in multiple languages.