A Certified Food Protection Manager is the person responsible for the control or supervision over employees who engage in the processing, preparation and service of foods in the food establishment. The food establishment may designate someone other than the person in charge, to be responsible for the safety of the food supply to be certified.

The designated CFPM must:
• Have the knowledge, skills and abilities to identify any hazards in the daily operation of the food establishment;
• Develop and implement policies and procedures to prevent foodborne illness; coordinate employee food safety training;
• Direct food preparation activities and take corrective action as needed to protect the health of the consumer; and
• conduct periodic in-house self-inspections of daily operations to ensure that food safety policies and procedures are followed.

What food establishments are required to have a CFPM?
Food establishments, including mobile vendors, that process, pack, hold or prepare potentially hazardous foods at retail.

What food establishments are exempt from having a CFPM?
• Food establishments or mobile vendors that sell, store or hold only pre-packaged, non-potentially hazardous foods that arrive at the food establishment in a pre-packaged state and are not opened or otherwise further processed by the food establishment;
• Food establishments or mobile vendors that sell pre-packaged individual portion frozen novelties (examples: ice cream sandwich, frozen yogurt bars, popsicles, etc.); and
• Wholesale food establishments that are regulated under the Code of Federal Regulations.

How do I become a CFPM?
To become a Certified Food Protection Manager, individuals must successfully pass a certification examination administered by nationally recognized manager certification test providers. Information and applications are available directly from the approved providers. Individuals are not required to attend an examination preparation or training course; however, preparation courses, study guides, and other helpful materials are offered by each of the approved test providers.

Who are the approved test providers?
These are the only approved test providers and are independent of FDACS: These providers can be contacted for times, dates, and cost of the examination as well as ordering training materials and scheduling a preparation course.
• NATIONAL REGISTRY OF FOOD SAFETY PROFESSIONALS (800) 446-0257 www.nrfsp.com
• PROMETRIC (800) 624-2736 www.prometric.com
• NATIONAL RESTAURANT ASSOCIATION, SERVSAFE (800)765-2122 www.servsafe.com
• 360TRAINING (888)360-8764 www.360training.com
• ABOVE TRAINING (801)494-1416 AboveTraining/StateFoodSafety.com
Is the CFPM certificate required to be posted?
Florida Administrative Code 5K-4.021(3) states, “Food establishments shall designate in writing its certified food manager(s). The designated manager(s) shall be posted in a conspicuous place within the food establishment”. Posting the certificate will meet the requirement in the Florida Administrative Code.

Does the Florida Department of Agriculture and Consumer Services offer the CFPM test?
No. All testing is conducted independently by one of the four approved test providers.

How do I obtain a copy of my Food Manager Certification?
If you are unable to locate your food manager certificate, contact the approved provider who issued your certification for a replacement and any applicable fees.

When is a CFPM required to be on the premises?
At least one certified food manager must be present at all times, when there are four or more food employees on the premises that are engaged in food establishment operations. A food employee is an individual working with unpackaged food, food equipment or utensils, or food contact surfaces.

If the food establishment is open 24 hours, does a CFPM need to be present all 24 hours?
Yes. If there are four or more food employees working in food establishment operations on the same shift during the entire 24 hour period then a CFPM is required to be on premise during that shift.

Is a food establishment required to have more than one CFPM?
Depending on the size and type of food service along with the hours of operation, more than one CFM may be needed to meet the requirement.

Can a CFPM cover multiple stores when a CFPM is not required onsite at all times?
No. There must be at least one Certified Food Protection Manager for each permitted facility. A district or regional supervisor who oversees several food establishments is not considered as meeting the CFPM requirements.

How long is the CFPM certificate valid?
The certificate is valid for five (5) years after the date of issue.

What happens if the CFPM resigns or is terminated from the establishment?
When a food service establishment’s Certified Food Protection Manager ceases their employment, the establishment is considered to be “out of compliance” with the Certified Food Protection Manager certification requirements and has 90 days to come into compliance.