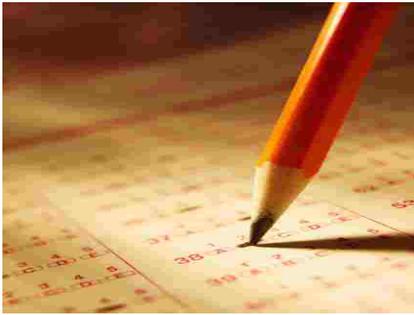


Fact Sheet: Certified Food Protection Manager

Did You Know? Food borne illnesses cause nearly 750,000 hospitalizations in the United States per year. And those are only the cases that get reported to local health departments! It is important that a "person-in-charge" demonstrates and shares their knowledge with other employees. It is highly recommended that the person-in-charge has taken a nationally recognized food protection manager's exam. A health inspector routinely poses questions during the inspection to the Certified Food Protection Manager/Person-in-Charge.



FACT: A Certified Food Protection Manager must demonstrate knowledge throughout the course of an inspection.

FACT: A Certified Food Protection Manager must be on duty during all hours of operation. Absence of this individual could lead to closure.

FACT: A Certified Food Protection Manager is responsible for restricting or excluding employees that are showing symptoms of illness.

Recommendations for the Food Facility Manager:

- Employ multiple individuals that have passed a nationally recognized food safety course.
- Conduct informal training sessions with staff based on previous health inspections.
- A certified food protection manager cannot serve as a person-in-charge for multiple food establishments.
- Post helpful signs for employees in their native language.
- Have the Certified Food manager correct mistakes of other employees immediately.

For more information please contact the Food Safety and Hygiene Inspection Services Division at (202) 535-2180

Health Regulation and Licensing Administration
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