
Certified Food Protection Manager (CFPM)

For Class II, III and IV Establishments

- On Site & Full Time
- In a Supervisory Position
- Authority to Direct and Inspect the Performance of Food Service Workers
- Completed an Approved Safe Food Handling Course
- Responsible for:
 - Ensuring TRAINING of Food Preparation Personnel
 - Maintaining Documentation of a TRAINING PROGRAM and TRAINING RECORDS
 - OPERATING in COMPLIANCE with the Public Health Code Sect. 19-13-B42

Designated Alternate

- In Charge When the CFPM Cannot be Present
- Has the Same Knowledge as the CFPM
- Has the Same Authority in the Absence of the CFPM

Replacement of a CFPM

- When CFPM Terminates or Transfers, Notify EHHD in Writing
- Must be Replaced within 60 days of Date of Termination or Transfer

A Certified Food Protection Manager or Designated Alternate
Is Required On-Site
During All Hours of Operation
