

# Certified Food Protection Manager (CFPM) Information Guide

Certified Food Protection Managers (CFPMs) are individuals employed by a food establishment with direct supervision of food handling and food safety. CFPMs ensure food safety by identifying hazards, developing/implementing policies, coordinating training for team members, and periodically inspecting the establishment.

Risk Level II food establishments must employ a minimum of one CFPM in a supervisory role who can establish and maintain food safety practices within the facility. Risk Level III food establishments must employ at least one CFPM in a supervisory role who will be physically present during all food handling operations. Risk Level III establishments often employ multiple CFPMs to ensure adequate coverage of all operating hours.

To gain their certification, CFPMs must pass an examination with an accredited program. The exam demonstrates that these individuals have the knowledge, skills, and abilities required to protect the public from foodborne disease. The Conference for Food Protection (CFP) identifies and maintains the standards for CFPM program accreditation. Utilizing CFP standards, the American National Standards Institute (ANSI) evaluates and accredits programs through the ANSI National Accreditation Board (ANAB).

Individuals seeking CFPM certification can receive training and study materials regarding examination subjects or simply take the exam. It is important for future CFPMs and/or their employers to reach out to a variety of accredited programs to find one that best suits their situation and certification preferences. Programs accredited by ANSI are listed below.

<b>Accredited Food Protection Manager Certification Organizations</b>		
Organization	Website	Phone
National Registry of Food Safety Professionals	<a href="https://www.nrfsp.com/">https://www.nrfsp.com/</a>	(800) 446 - 0257
1 AAA Food Handler	<a href="https://www.aaafoodhandler.com">https://www.aaafoodhandler.com</a>	(714) 592- 4100
National Restaurant Association (ServSafe)	<a href="https://www.servsafe.com/ServSafe-Manager">https://www.servsafe.com/ServSafe-Manager</a>	(800) 765 - 2122
360 Training	<a href="https://www.360training.com/learn2serve/food-safety-manager-training">https://www.360training.com/learn2serve/food-safety-manager-training</a>	(877) 881 - 2235
Above Training/ State Food Safety	<a href="https://www.statefoodsafety.com/">https://www.statefoodsafety.com/</a>	(801) 494 - 1416
The Always Food Safe Company, LLC	<a href="https://alwaysfoodsafecom/en/">https://alwaysfoodsafecom/en/</a>	(844) 312 - 2011

Want more information? Additional guidance can be found by scanning or clicking the links below:

- For CFPM requirements, read Chapter 040 of the [NNPH Food Establishment Regulations](#).



- For information on ANAB-CFP Accredited Organizations, visit the [ANSI Information Page](#).



- For additional food safety resources and guidance, visit the [NNPH Food Safety Resource Library](#)



- Talk to an inspector: Call NNPH Environmental Health Services front desk at (775) 328 - 2434, option #8 or email NNPH Food Safety Team at [foodsafety@nnph.org](mailto:foodsafety@nnph.org)