

Retail Food Establishments: Certified Food Protection Manager

Regulation 61-25: Retail Food Establishments



www.scdhec.gov/food

Five Key Risk Factors

repeatedly identified in foodborne illness outbreaks:

1. Improper Holding Temps
2. Inadequate Cooking
3. Contaminated Equipment >>>
4. Food from Unsafe Sources
5. 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 of Food Protection ANSI certified Food Protection Manager Courses meet the requirements of [2-102.20](#).

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.

Below are organizations with Certified Food Protection Manager (CFPM) programs accredited by the American National Standards Institute (ANSI). The [ANSI/CFP](#) link provides information on authorized programs.



National Restaurant Association

ServSafe® Food Protection Manager Certification Program
800-765-2122

servsafe



South Carolina Restaurant & Lodging Association

servsafecertified



Clemson Cooperative Extension
[Events - Clemson University](#)



Learn2Serv® Food Protection Manager Certification Program*
888-360-8764

learn2serve



National Registry of Food Safety Professionals

Food Protection Manager Certification Program*
800-446-0257

nrfsp



Food Protection Manager Training
801-494-1416
StateFoodSafety



Food Protection Manager Certification Program*
alwaysfoodsafecom



Certified Food Protection Manager
AAAfoodhandler



Food Protection Manager Certification Program
responsibletraining