State of California Requirements
Food Manager Certification

Food Manager (Person in Charge) Certification

Under the California Health and Safety Code §113947, all food facilities that prepare, handle, or serve unpackaged foods are required to have at least one Certified Food Manager (CFM) or Person in Charge, either an owner or an employee, who has successfully passed an approved and accredited food safety certification examination. This includes restaurants, most markets, caterers, ice cream/yogurt shops, delicatessens, Bed and Breakfasts, school cafeterias, Mobile Food Facilities (e.g., hot dog carts and espresso carts), and some bars.

Food facilities exempt from this requirement include:
- Temporary Food Facilities
- Prepackaged Ice cream trucks
- Farmers’ Market Vendors
- Produce stands selling only uncut produce
- Any food facility handling only pre-packaged food

All employees at exempt food facilities, however, must be able to demonstrate to the Health Inspector they have an adequate knowledge of food safety principles related to their specific duties at the facility.

The Food Manager must pass an exam from an accredited food protection manager certification organization. The certification is valid for five (5) years from the date of original issuance. Upon expiration, the certified food manager must be recertified by passing an approved and accredited food safety certification examination. A facility must enroll for an exam before the expiration of their certificate, and retesting must occur within 30 days.

The organizations certified to provide Food Manager Protection training and testing are listed on page 2 of this handout or you can access the most current list of organizations by going to the following website: www.ansi.org

If a facility loses their certified food manager, the owner/operator of the facility has 60 days to obtain a replacement certified food handler. New food facilities also have 60 days to comply with certification.

If you have any questions on CFM certification, please contact your Health Inspector or call 415-473-6907.

All County publications are available in alternative formats (Braille, Large Print, or CD), upon request. Requests for accommodations may be made by calling (415) 473-4381 (Voice) (415) 473-3232 (TDD/TTY) or by e-mail at disabilityaccess@marincounty.org. Copies of documents are available in alternative formats, upon request.
FOOD MANAGER CERTIFICATION
TRAINING AND TEST PROVIDERS

The food safety certification examinations offered through the following agencies are accredited by the American National Standards Institute (ANSI) and are approved by the State of California for satisfaction of the law requiring a Certified Food Manager (CFM) employed by every food establishment which handles non-prepackaged foods.

360training.com, Inc.
13801 Burnet Rd., Ste. 100, Austin, TX 78727
Phone: 888-395-6920
www.learn2serve.com/food-manager-certification

National Registry of Food Safety Professionals
7680 Universal Blvd. #550; Orlando, FL 32819
Phone: 800.446.0257, Fax: 407.352.3603
www.nrfsp.com

National Restaurant Association Educational Foundation (ServSafe®)
175 West Jackson Boulevard, Suite 1500; Chicago, IL 60606
Phone: 800.765.2122, Fax: 312.715.1010
www.nraef.org OR www.foodhandlerUSA.com

Prometric
7941 Corporate Drive, Nottingham, MD 21236
Phone: 800-624-2736
www.prometric.com/foodsafety.com

For your convenience we have compiled a list of some local providers of approved food safety certification training and examinations. This list is not all-inclusive, nor is it an endorsement of any company by the County of Marin. Please contact the company directly for training or testing details. Note: some companies offer only training/test preparation and not the test. There is no certification unless you take an ANSI test. If you have any questions about a company or individual offering training and examinations to satisfy the law, please call the appropriate examination agency listed above to determine whether a company or individual is authorized to provide training and testing.

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<tr>
<th>Premier Food Safety</th>
<th>Alameda County Environmental Health Services</th>
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<tr>
<td>Phone: 800-676-3121</td>
<td>Phone: 510-567-6700</td>
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<tr>
<th>1 AAA Food Handler Training School</th>
<th>Golden Gate Restaurant Association</th>
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<tr>
<td>Phone: 714-592-4100; Fax: 818.503.1123</td>
<td>Phone: 415.781.5348</td>
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<tr>
<td><a href="http://www.aaafoodhandler.com">www.aaafoodhandler.com</a></td>
<td>Email: <a href="mailto:education@ggra.org">education@ggra.org</a></td>
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<td><a href="http://www.ggra.org">www.ggra.org</a> (English, Spanish)</td>
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<tr>
<th>All About Safe Food</th>
<th>Learn2serve Training</th>
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<tr>
<td>Phone: 707-480-7061</td>
<td>Phone: 877-881-2235</td>
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<td>Email: <a href="mailto:bob@allaboutsafefood.com">bob@allaboutsafefood.com</a></td>
<td>Email: <a href="mailto:hospitality@360training.com">hospitality@360training.com</a></td>
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<td><a href="http://www.allaboutsafefood.com">www.allaboutsafefood.com</a></td>
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<td>Programs: On-line classes/exams</td>
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