

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 Safety Manager Certification Program*
800-446-0257
nrfsp



Food Protection Manager Certification Program*
800-624-2736
prometric.com/en-us/clients/foodsafety



Food Protection Manager Training
801-494-1416
StateFoodSafety



Food Protection Manager Certification Program*
801-494-1416
alwaysfoodsafecom

**These trainings may be offered in multiple languages.*