

Certified Food Protection Manager (CFPM)

What is a CFPM?

- Person trained in food safety
- Takes a course and passes an exam to receive a certificate every five years
- Responsible for training all staff on food safety practices

Why is a CFPM needed?

- In establishments that prepare unpackaged foods, it is required that one staff member with supervisory responsibility is a Certified Food Protection Manager
- This keeps the daily operation at the food establishment safe and hopefully prevents foodborne illness from being spread to the consumer

Course Offerings

- Northeast Iowa Community College
 - https://nicc.augusoft.net/index.cfm?method=ClassListing.ClassListingDisplay&int_category_id=3&int_sub_category_id=21&int_catalog_id=
- Iowa State University Extension
 - <https://www.extension.iastate.edu/foodsafety/servsafe-events>

For more information about Certified Food Protection Managers, visit: <https://ia.foodprotectiontaskforce.com/resources1/restaurants-grocery-stores/#tab7>