Who Needs Certification?

All food service establishments, except Category III facilities, shall be under the operational supervision of a Person in Charge (PIC) who is a Certified Food Protection Manager (CFPM).

- Category I facilities shall have a designated PIC on the premises at all times that is a Certified Food Protection Manager.
- Category II facilities shall have a designated PIC on the premises at all times that is a Certified Food Protection Manager.
- Category III facilities shall have a designated PIC on the premises, however, the PIC does NOT have to be a Certified Food Protection Manager.

Who Needs Training?

- Category I, II, and III facilities shall provide proof that all paid employees who meet the definition of a food handler (an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces) and are NOT Certified Food Protection Managers have completed food handler training within 30 days of hire.
- Category I facilities that meet the definition of a restaurant (ready-to-eat food for immediate consumption comprises >50% of sales) shall provide proof that all Certified Food Protection Managers have completed additional Allergen Awareness Training.

How do I find ANSI Approved Certification/Training?

- Visit our website for a list of online and on-site ANSI approved certification and training programs:

  [http://www.pcchd.org/154/Licensing-Certification-Training](http://www.pcchd.org/154/Licensing-Certification-Training)