

## Quick Guide to Certified Food Protection Manager (CFPM) Training

### Code Requirement

Montana Food Rules require licensed food establishments to have at least one person-in-charge (PIC) who is a Certified Food Protection Manager (CFPM). This person must be at least eighteen years of age and be an on-site manager or supervisor. When the CFPM is unavailable during operating hours, an alternate PIC must be assigned. The alternate PIC does not require certification; however, this person must be knowledgeable in food safety, foodborne illness prevention and corrective actions.

All food establishments must have a Certified Food Protection Manager (CFPM) except the following:

- Temporary food establishments operated by non-profit organizations
- Food establishments which sell only pre-packaged food
- Satellite feeding sites, receiving prepared meals for immediate service
- Food establishments with limited preparation of non-potentially hazardous food

### Importance of Food Manager Certification

Montana adopted the CFPM requirement in 2015 in order to protect public health and prevent foodborne illness. A certificate implies that the person has knowledge of food safety and the prevention of foodborne illness through the control of risk factors. The CFPM must be able to apply this knowledge in day-to-day operations in order to provide consumers with safe food.

### Responsibility of the Certified Food Protection Manager

The Certified Food Protection Manager is responsible for monitoring and managing all food establishment operations and to ensure that the facility is operating in compliance with food establishment regulations. The CFPM must be knowledgeable about foodborne illness prevention and must use this knowledge to recognize hazards and take appropriate preventive and corrective actions.

## How to Become a Certified Food Protection Manager

Certification can be achieved by passing one of four accredited examinations. Independent consultants and organizations conduct trainings and administer these exams. Training is recommended in order to pass the exam. The four accredited programs are:

### **ServSafe Manager**

National Restaurant Association  
www.servsafe.com  
1-800-765-2122

### **Learn 2 Serve**

[www.learn2serve.com/food-manager-certification](http://www.learn2serve.com/food-manager-certification)  
1-888-360-8764

### **Food Safety Program**

Prometric  
[www.prometric.com/en-us/clients/foodsafety/](http://www.prometric.com/en-us/clients/foodsafety/)

### **Food Safety Manager Self-Study Program**

<https://shopping.nrfsp.com/products/14-food-safety-manager-self-study-program.aspx>

## How to Find Training

To find Certified Food Protection Manager Trainings:

- Go to the Montana Food and Consumer Safety Section website at <http://dphhs.mt.gov/publichealth/FCSS/RetailFood/foodmanagertrainings.aspx>
- Call RiverStone Health at 256-2770.
- The four programs listed above may also be contacted to obtain information.