RETAIL FOOD ESTABLISHMENTS: CERTIFIED FOOD PROTECTION MANAGER

Regulation 6 CCR 1010-2: Retail Food Establishments

CONTACTS FOR FOOD PROTECTION MANAGER TRAINING:

AAA Food Manager / AAAFoodHandler.com*
AAAFoodHandler.com
Customer Support
714.592.4100

360 Training*
learn2serve.com
Customer Support
877.881.2235

AboveTraining/StateFoodSafety*
statefoodsafety.com
Customer Support
801.494.1416

Environmental Health Testing
(National Registry for Food Safety Professionals)*
nrfsp.com
Customer Service
800.446.0257

National Restaurant Association
servsafe.com
Customer Support
800.765.2122

The Always Food Safe Company, LLC
alwaysfoodsafe.com
Customer Support
844.312.2011

*These trainings may be offered in multiple languages.

For more information contact your local health department or visit these other sources:
cdphe.colorado.gov/retail-food/retail-food-resources
Colorado Restaurant Association
corestaurant.org/foundation/colorado-prostart-servsafe

FIVE RISK FACTORS
Top five causes of illness:
1. Improper Holding Temps
2. Inadequate Cooking
3. Contaminated Equipment
4. Food from Unsafe Sources
5. Poor Personal Hygiene

All five of these risk factors can be reduced by having a certified food protection manager.

Regulation
Citation 2-102.12 & 2-102.20
At least one employee with 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 for Food Protection ANSI certified Food Protection Manager courses meet the requirements of 2-102.20.

Trained managers keep food safe!
Food protection managers have an important role in formulating policies, verifying food employees carry out these policies, and communicating with employees about best practices to keep food safe.

ANSI National Accreditation Board:
bit.ly/ANSI-CFPM

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