# RETAIL FOOD ESTABLISHMENTS: CERTIFIED FOOD PROTECTION MANAGER

Regulation 6 CCR 1010-2: Retail Food Establishments

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

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

### 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.

Updated: 9/1/22

For more information contact your local health department or visit these other sources: cdphe.colorado.gov/retail-food/retail-food-resources













Completion Information:
Completion Date:
Earn Source:
Provider Name: 360training corn





