



Frequently Asked Questions . . .

Q: What is a certified food protection manager?

A: Certified Food Protection Manager (CFPM) refers to any employee that has passed the examination from an accredited food protection manager certification organization. This person will have food safety knowledge and a valid certificate.

Q: What is the difference between a Certified Food Handler (CFH) and a CFPM?

A: In the past, these terms have been used interchangeably to describe a person/employee that has taken and passed a food safety exam and is responsible for training other employees in the food facility. This document will use the term “certified food protection manager”, in accordance with the wording used in California Law.

Q: When is a CFPM required?

A: When a food facility has employees that prepare, handle or serve non-prepackaged potentially hazardous foods.

Examples:

- A restaurant that prepares sandwiches
- A Mobile Food Facility that prepares a burrito
- A Commissary that cuts fruit
- A Caterer that marinates and cooks beef

Q: When is CFPM not required?

A: When a food facility has employees handling **only** prepackaged, non-potentially hazardous foods or when a facility is exempted.

Examples:

A candy store selling **only** prepackaged candy

A liquor store selling **only** bottled alcohol and/ or bagged ice

Temporary Food Facilities (i.e. carnivals, fairs etc) and Certified Farmers Markets are exempted

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Q: Do I need to have a CFPM if my food business only handles non-prepackaged, non-potentially hazardous food?

A: In this case you have two options:

1. Have a CFPM on site.
2. Employees are able to demonstrate to the enforcement officer adequate knowledge of food safety principles, as they relate to the specific operations or assigned duties they are involved with.

Q: How many CFPM's are Food Facilities required to have?

A: A food facility is only required to have one CFPM per location, but the department encourages more employees to be certified to increase food safety knowledge in your facility

Q: How do you become a CFPM?

A: There are two ways to become a CFPM in Los Angeles County.

Complete a CFPM training course and successfully pass the certification examination offered by an accredited food protection manager certification organization, such as National Registry for Food Safety Professionals (NRFSP) ServSafe or Prometric.

or

Successfully pass a certification examination without attending a CFPM training course. This is offered by some providers. If you take the exam, it is assumed that you have received previous training.

Q: How can I find a certified food protection manager training provider?

A: Los Angeles County (LAC) Environmental Health (EH) maintains a list of approved CFPM Training Providers whose courses have met the standards set forth by LAC EH. Contact the Certified Food Handler Program at (626)430-5320 or visit our website at www.publichealth.lacounty.gov/eh/ to obtain a current list.

Q: Where are CFPM training courses held?

A: CFPM classes are scheduled by each provider, and are offered throughout Los Angeles County. Some classes may even be held in neighboring counties and on weekends. Contact an approved provider for the location nearest you.



Q: Are CFPM classes and the examination offered in different languages?

A: YES. CFPM classes are offered in different languages. Many of the approved providers offer training and the certifying examination in a variety of languages. Languages offered are noted on the approved provider list.

Q: What if I am already certified?

A: If you have successfully passed an approved and accredited exam such as ServSafe, Prometric, or NRFSP within the past five years you may already have met state law requirements.

Q: What would happen if my food facility did not have a designated CFPM and it was required to?

A: If there is no one in your food service operation that has a valid CFPM certificate, your food facility may be cited for a violation of State Law.

Q: How long do I have to become a CFPM if I just opened my business, or if my CFPM employee has left my facility?

A: A food facility that begins operation, changes ownership, or no longer has a certified owner or employee has 60 days to secure a designated CFPM.

Q: I own four restaurants; could I use my CFPM certificate in all four?

A: No, each separate food facility must have a CFPM. No Certified food person at a food facility may serve at any other food facility as a CFM.