

# Certified Food Protection Manager

[Chapter 246-215-02107 Washington Administrative Code](#)

A Certified Food Protection Manager (CFPM) is an employee who has the authority to implement food protection measures and holds a valid CFPM certification. The CFPM must be available by phone during all shifts if they are not physically present at the establishment.

- By March 1<sup>st</sup>, 2023, the CFPM certification should be at establishment for inspection upon request.
- If the CFPM acts as a food worker in establishment, they must also have a Washington State Food Worker card.
- If the CFPM leaves employment for any reason, the food establishment has 60 days to replace a Certified Food Protection Manager.
- Low-risk food establishments are exempt. (Specific establishments that will be exempt are still being determined.)
- At least one employee must be a CFPM with an American National Standards Institute (ANSI)-accredited certification from one of \*six approved providers.
- The CFPM does not need to be on premises but must ensure all persons in charge (PICs) are properly trained and able to ensure **active managerial control**.
- The certificate must be available upon request.

## ACTIVE MANAGERIAL CONTROL

The purposeful use of specific policies and procedures in the food establishment to control foodborne illness risk factors. It embodies a preventative rather than a reactive approach to food safety through a continuous system of training, monitoring and verification. The primary focus of active managerial control is to increase proactive food safety.

## How should you use active managerial control?

- Employ multiple people that have passed one of the \*six Certified Food Protection Manager programs (this is recommended, not required).
- Regularly conduct informal training sessions with your staff to address food safety risks specific to your establishment
- Regularly monitor staff to ensure they are implementing procedures properly per your training and correct employees or procedures if issues arise.
- Verify often that safe food handling practices are occurring.
- Post helpful food safety signs around the food establishment for employees in their native language.

Continued...



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### What are the duties of the CFPM?

- Train and implement a program of food protection and education for each (PIC) so that they can demonstrate knowledge, fulfill duties, and maintain **active managerial control**.
- Implement policies and procedures focused on food safety.
- Create a culture of food safety.
- Teach staff safe food handling expectations.
- Find and fix food safety problems earlier rather than later.
- Be proactive and not reactive through regular training, monitoring, and verifying.

### **\*ANSI CERTIFIED CFPM PROGRAMS**

[1 AAA Food Handler](#)

[Above Training](#)

[National Registry of Food Safety Professionals](#)

[National Restaurant Association-ServSafe](#)

[Prometric Inc.](#)

[The Always Food Safe Company, LLC](#)