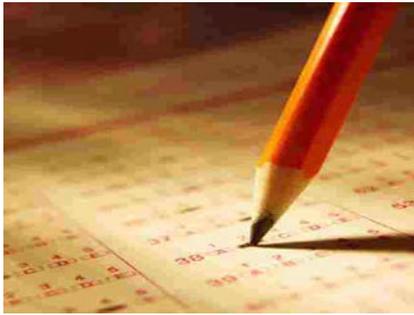


Fact Sheet: Certified Food Protection Manager

Did You Know? Foodborne Illnesses causes nearly 750,000 hospitalizations in the United States per year. And those are only the cases that get reported to local health departments! It is important that a "person-in-charge" demonstrates and shares their knowledge with other employees. It is highly recommended that the person-in-charge has taken a nationally recognized food protection manager's exam. A health inspector routinely poses questions during the inspection to the Certified Food Protection Manager/Person-in-Charge.



FACT: A Certified Food Protection Manager must demonstrate knowledge throughout the course of an inspection.

FACT: A Certified Food Protection Manager must be on duty during all hours of operation. Absence of this individual could lead to closure.

FACT: A Certified Food Protection Manager is responsible for restricting or excluding employees that are showing symptoms of illness.

Recommendations:

- Employ multiple individuals that have passed a nationally recognized food safety course.
- Conduct informal training sessions with your staff based on previous health inspections.
- Don't shuttle/shuffle food managers between stores. One (1) certified food protection manager can not serve as a person-in-charge for multiple food establishments.
- Post helpful signs for employees in their native language. Correct mistakes by employees on sight.

For more information please contact the Food Safety and Hygiene Inspection Services Division at (202) 535-2180

Health Regulation and Licensing Administration
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Food Safety & Hygiene Inspection Services Division
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Government of the District of Columbia
Mayor Vincent C. Gray



Department of Health
Health Regulations & Licensing Administration