

Certified Food Protection Manager (CFPM)

Establishments are required to have at least one employee with a Certified Food Protection Manager (CFPM) certificate ([WAC 246-215-02107](#)). The focus of the Certified Food Protection Manager requirement is to increase proactive food safety, looking at things before they go wrong. Food safety policies and procedures must be taught to employees. This proactive approach helps to prevent Food Borne Illnesses, which can have lasting consequences.



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CFPM class options

CFPM Certification

A CFPM is required to pass one of the American National Standards Institute (ANSI) approved food manager tests. A list of the ANSI approved course options that will meet the CFPM Requirement can be found on the [ANAB-Conference for Food Protection](#) web page. CFPM certificates are valid for 5 years. When looking for an ANSI approved course to take, look for the **Food Manager** options. These companies also provide a Food Handler option, which does not meet the CFPM requirement. The food handler option is also not accepted as your food worker card (FWC). It can only be received from [Do it Right, Serve it Safe! \(wa.gov\)](#).

After you receive the CFPM certificate, you will qualify for a 5-year FWC. You still need to take and pass the FWC and test. If you do this within 2 years of your CFPM certification date, you can increase your card to a 5-year card. Email food.safety@snoco.org for help with this.

The CFPM does not need to be on-site, although a copy of the certificate does. This means that not all managers need to be certified. One person could be designated as the CFPM for the establishment or even several establishments, such as at a restaurant or store with several locations. The CFPM must be able to maintain Active Managerial Control (AMC). An establishment will have 60 days to replace a CFPM if their previous CFPM leaves.

Responsibilities of the CFPM

The CFPM will be responsible for implementing a food protection program which helps each Person in Charge (PIC) understand and follow the food code. The CFPM will be responsible for giving training in food safety concepts, such as health and hygiene, temperature control and contamination prevention.

After the training, PIC's must be able to demonstrate they understand these concepts and ensure all other food workers follow those same safe food handling practices to reduce the risk of foodborne illness. They should:

- Understand the causes and prevention of foodborne illness.
- Understand cross contamination prevention, proper sanitation, and control of food allergens.
- Know required food safety temperatures for receiving, storage, cooking, and cooling.
- Make sure food is from approved sources and stored correctly to prevent contamination.
- Know how to respond to emergencies, imminent health hazards, or reports of foodborne illness.
- Make sure food workers only work when healthy, properly wash hands, and prevent bare hand contact.

The CFPM will make sure the required policies and procedures are current and that the employees are following those procedures correctly. The establishment must be prepared to explain what the policies are and who they received training from. The required written procedures are a Vomit and Diarrhea Cleanup Plan, an Employee Illness Policy and any others as needed. You can use Washington State Department of Health (DOH) templates, found on their [Food Safety Rules and Regulations](#) web page, to help create policies and procedures.

Exempt from CFPM requirement

In Snohomish County, low risk permitted establishments, temporary event food operations and school/youth activity concessions are NOT required to have a CFPM. It is still encouraged for those operators to have a CFPM, but not a requirement for operation.