



**GEORGIA DEPARTMENT OF AGRICULTURE  
FOOD SAFETY DIVISION**

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## CERTIFIED FOOD PROTECTION MANAGER

New updates to Georgia’s retail regulations include a key provision that requires at least one employee with supervisory responsibilities to be a “Certified Food Protection Manager (CFPM).” The CFPM is required in 40-7-1-.03(3) of Georgia’s Retail Food Sales Regulations, which states:

- (a) At least one EMPLOYEE that has supervisory and management responsibility and the authority to direct and control FOOD preparation and service shall be a certified FOOD protection manager who has shown proficiency of required information through passing a test that is part of an ACCREDITED PROGRAM.
- (b) *This section does not apply to certain types of FOOD ESTABLISHMENTS deemed by the DEPARTMENT to pose minimal risk of causing, or contributing to, foodborne illness based on the nature of the operation and extent of FOOD preparation.*

### What is a CFPM?

In order to be considered a CFPM, the employee with supervisory duties must pass a test accredited by the American National Standards Institute (ANSI). Currently, there are four accredited programs that will satisfy the CFPM requirement in Georgia:

- 1) 360training.com, Inc. - Learn2Serve® Food Protection Manager Certification Program
- 2) National Registry of Food Safety Professionals - Food Protection Manager Certification Program
- 3) National Restaurant Association - ServSafe® Food Protection Manager Certification Program
- 4) Prometric Inc. - Food Protection Manager Certification Program

### Who needs a CFPM?

Firms with minimal risk will not be required to have a CFPM; however, they will still have to demonstrate knowledge of regulation requirements to our inspectors when violative conditions have been found. Firms with Time/Temperature Control for Safe Food who perform specific handling activities will have to comply with the CFPM requirement. The CFPM **DOES NOT** need to be present at all times, but a Person in Charge shall be present during all hours of operation, as required by 40-7-1-.03(1). The Person in Charge shall be the license holder, or his/her designee; and **DOES NOT** have to be a CFPM.

No CFPM Necessary	CFPM Required
<ul style="list-style-type: none"> <li>• Pre-packaged Dry Goods</li> <li>• Pre-packaged Refrigerated/Frozen Foods (Prepared in a licensed/inspected Processing Plant)</li> <li>• Coffee Urns</li> <li>• Cappuccino Machines</li> <li>• Soda Fountains</li> <li>• Slushee/Icee Type Machines</li> <li>• Bulk, Self-Service Pastries</li> <li>• Bagging Ice On-site</li> </ul>	<ul style="list-style-type: none"> <li>• Hot Holding Food</li> <li>• Time as a Public Health Control</li> <li>• Cold Holding (Foods Prepared On-site)</li> <li>• Cooking Food</li> <li>• Cooling Food</li> <li>• Reheating Food</li> <li>• Thawing Food</li> <li>• Repacking Food</li> </ul>