

## Food Safety Certification Requirements

### ***Who is required to have a Food Safety Certificate?***

Food facilities that prepare, handle, or serve nonprepackaged potentially hazardous food, except temporary food facilities, shall have at least one owner or employee who has successfully passed an approved and accredited Food Safety Certification examination. The certification:

- Must be provided by an accredited Food Protection Manager Certification organization.
- Expires five (5) years from the date of original issuance and must be recertified upon expiration.
- Original must be retained on file at the food facility at all times and be made available for inspection by a representative of Environmental Health.
- May **not** be used at multiple food facilities. Multiple connecting food facilities within the same site and under the same management, ownership or control however, are considered to be one (1) food facility (e.g., hotels with bars, coffee shops or snack bars within the same site).

The certified owner or employee need not be present at the food facility during all hours of operation. Newly constructed unpackaged food facilities, food facilities that no longer have a certified person or have undergone a change of ownership must have a certified individual within sixty (60) days.

### ***What is the responsibility of the certified individual?***

The certified individual should have knowledge of foodborne illness, time and temperature relationships in respect to foodborne illness, relationships between personal hygiene and food safety, methods of preventing food contamination, and able to identify major food allergens and symptoms. The certified individual, frequently the Person in Charge (PIC), is responsible for the instruction of all employees at the facility who handle unpackaged food to ensure safe preparation and service of food. The extent of required knowledge for an employee may be tailored relevant to the employee's specific duties.

### ***Who offers the accredited Food Safety Certification training programs?***

- 1 AAA Food Handler <https://www.aaafoodhandler.com/>
- National Restaurant Association <https://www.servsafe.com/>
- Prometric Inc. <https://www.prometric.com/foodsafety>
- National Registry of Food Safety Professionals <https://www.nrfsp.com/>
- 360Extraining.com, Inc. <https://www.360training.com/learn2serve>
- AboveTraining/StateFoodSafety.com <https://www.statefoodsafety.com/>
- The Always Food Safe Company, LLC <https://alwaysfoodsafety.com/>
- My Food Service License <https://myfoodservicelicense.com>
- Userve <https://www.using.com>

For any questions regarding the requirements for the Food Safety Certification, contact your Environmental Health Specialist at 714-433-6000.