

FOOD SAFETY CERTIFICATION FAQ'S

What types of food facilities are required to obtain a food safety certificate?

-Food facilities that prepare, handle, or serve non-prepackaged potentially hazardous food shall have an accredited food safety certificate. Food is defined as a raw, cooked, or processed edible substance, ice, beverage, an ingredient used or intended for use or for sale in whole or in part for human consumption, and chewing gum.

My food facility only sells beverages; am I required to obtain a food safety certificate?

-Yes. Food facilities that prepare, handle, or serve non-prepackaged, non-potentially hazardous beverages are required to have a food safety certified owner or employee; or demonstrate to the enforcement officer that the employees have adequate knowledge of food safety principles related to their duties.

How often must the food safety certification be renewed?

-In California, food safety certification is valid for 5 years. Certified individuals shall be recertified **before** the 5 year expiration date.

How long do I have to obtain a food safety certificate for a new food facility?

-A food facility that starts operations, changes ownership, or no longer has a certified owner or employee, must obtain an accredited food safety certification within 60 days.

Does the food safety certified person have to be on duty during business hours?

-No. A certified owner or employee is not required to be present at the food facility during all hours of operation.

Is more than one owner or employee required to be food safety certified?

-No. There shall be at least one food safety certified owner or employee for each food facility. It is highly recommended to have more than one accredited food safety certified owner or employee.

I have more than one food facility; will my certification apply to all facilities?

-No. A food safety certified person at a food facility may not function at any other food facility as the person required to be food safety certified. For example, if a food safety certified employee works at two restaurant locations, his/her certificate is applicable to one location.

Are non-profit organizations or schools, required to have a food safety certified person?

-Yes. Food facilities that prepare, handle, or serve non-prepackaged potentially hazardous food shall have an accredited food safety certified person.

Are Temporary Food Facilities required to have a food safety certified person?

-No. Temporary food facilities (ex. community events) that prepare, handle, or serve non-prepackaged food shall have an owner or person in charge who can demonstrate adequate knowledge of food safety principles as they relate to their duties.

How do I find information on available food safety certification training and examination?

-All food safety certifications are required to be accredited by the American National Standards Institute (ANSI). Contact your local Environmental Health agency, California Restaurant Association, or refer to the ANSI website.

What are the ANSI accredited food safety certification organizations?

- Prometric Inc.
 - Food Protection Manager Certification Program
- National Restaurant Association
 - ServSafe Food Protection Manager Certification Program
- AboveTraining/StateFoodSafety.com
 - Certified Food Protection Manager (CFPM) Exam
- National Registry of Food Safety Professionals
 - Food Protection Manager Certification Program

- International Certified Food Safety Manager
- 360training.com, Inc.
 - Learn2Serve Food Protection Manager Certification Program.

Is a California Food Handler card equivalent to a food safety certificate?

-No. A California Food Handler card is not equivalent and does not replace an accredited food safety certification. A food handler card is required for individuals whose duties include the preparation, handling, storage, or service of food products in a food facility. Food handler cards are valid for three years from the date of issuance and shall be maintained at the facility for review by the enforcement officer.