A Certified Food Protection Manager (CFPM) is an employee who has the authority to implement food protection measures and holds a valid CFPM certification. The CFPM must be available by phone during all shifts if they are not physically present at the establishment.

- By March 1st, 2023, the CFPM certification should be at establishment for inspection upon request.
- If the CFPM acts as a food worker in establishment, they must also have a Washington State Food Worker card.
- If the CFPM leaves employment for any reason, the food establishment has 60 days to replace a Certified Food Protection Manager.
- Low-risk food establishments are exempt. (Specific establishments that will be exempt are still being determined.)
- At least one employee must be a CFPM with an American National Standards Institute (ANSI)-accredited certification from one of *six approved providers.
- The CFPM does not need to be on premises but must ensure all persons in charge (PICs) are properly trained and able to ensure active managerial control.
- The certificate must be available upon request.

**ACTIVE MANAGERIAL CONTROL**

The purposeful use of specific policies and procedures in the food establishment to control foodborne illness risk factors. It embodies a preventative rather than a reactive approach to food safety through a continuous system of training, monitoring and verification. The primary focus of active managerial control is to increase proactive food safety.

**How should you use active managerial control?**

- Employ multiple people that have passed one of the *six Certified Food Protection Manager programs (this is recommended, not required).
- Regularly conduct informal training sessions with your staff to address food safety risks specific to your establishment.
- Regularly monitor staff to ensure they are implementing procedures properly per your training and correct employees or procedures if issues arise.
- Verify often that safe food handling practices are occurring.
- Post helpful food safety signs around the food establishment for employees in their native language.

Continued...
What are the duties of the CFPM?

- Train and implement a program of food protection and education for each (PIC) so that they can demonstrate knowledge, fulfill duties, and maintain active managerial control.
- Implement policies and procedures focused on food safety.
- Create a culture of food safety.
- Teach staff safe food handling expectations.
- Find and fix food safety problems earlier rather than later.
- Be proactive and not reactive through regular training, monitoring, and verifying.

*ANSI CERTIFIED CFPM PROGRAMS

1 AAA Food Handler
Above Training
National Registry of Food Safety Professionals
National Restaurant Association-ServSafe
Prometric Inc.
The Always Food Safe Company, LLC