

CFPM

Certified Food Protection Managers

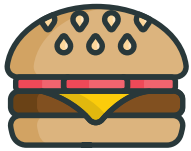
Most food establishments are required to have a **Certified Food Protection Manager (CFPM)** (WAC 246-215-02107). Anyone you trust to help with your business's food safety can become a CFPM. They need to know your menu, facility, workers, food code, and be able to pass the CFPM test.

Read helpful Active Managerial Control materials at www.doh.wa.gov/foodrules. The CFPM does not need to be on premises but a copy of the CFPM certificate must be on site.

Work with your local health department if you have questions: www.doh.wa.gov/localhealthfoodcontacts.

CFPM is required if your food establishment prepares food, such as:

Don't see your type of business? Ask your local health department if you need a CFPM.



uses raw animal products



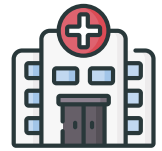
washes raw produce



cools cooked foods



uses specialized processes



serves a highly susceptible population

CFPM role

Train persons in charge



Make sure procedures are developed & followed



Prepare for & respond to food safety issues



How to get certified

Choose an approved test provider



Prepare & study



Practice & take the test



You can take the test in person or online. Find test options online.



- Go to <https://Ansi.link/ANAB-CFP-Directory>
- Pick your exam.

Study before you take your test. Review the food code, including:

- Food safety risks
- Employee health
- Food temperatures
- Cleaning and sanitizing

- Some providers offer study materials or practice tests.
- The test will have about 80 questions.



Make sure the certificate has this logo