



CERTIFIED FOOD PROTECTION MANAGER

Tuesday, August 30, 2021

# CFPM & AMC

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## ● **CFPM = Certified Food Protection Manager**

- At least 1 CFPM will be required for each food establishment by March 2023
- CFPM will not need to be on premises
- CFPM is required to make sure all Persons in Charge are able to fulfill duties and demonstrate knowledge

## ● **AMC = Active Managerial Control**

- New definition and duties added to the Person in Charge
- Primary focus is to increase proactive food safety
  - Policies/Procedures
  - Training/Teaching
  - Monitoring/Verification

# CFPM: Food Protection Manager Certification

## WAC 246-215-02107

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- Adds Certified Food Protection Manager (CFPM) requirement for at least one **EMPLOYEE** per establishment.
  - Six nationally accredited programs (ANSI-CFP Certification)
- Includes a **1-year delayed implementation (March 1, 2023)** for the CFPM requirement.
- Food establishments have **60 days to replace** a Certified Food Protection Manager.
- **CFPM does not need to be on premises**, but proof of certificate does
- Responsible for Written Plans and training of Persons in Charge

## Exempt from CFPM, but Not AMC (Still draft)

- WAC maintains FDA Food Code exemption for low-risk food establishments
- Did not codify the exemptions
- DRAFT exemptions (*developing* with FSAC)
  - Temporary establishments (incl. Farmers Market)
  - Establishments that serve or sell nonTCS foods
  - Establishments that do not prepare TCS foods

# Certified Food Protection Manager



| MEALS OBSERVED   |                   | B            | L   | D                        | C  | O                        | INSPECTION                                      |                                       | <input type="checkbox"/> Illness Investigation | <input type="checkbox"/> Temporary | <input type="checkbox"/> Complaint                 |   |   |   |                          |                          |                          |    |
|--|-------------------|--------------|---|--------------------------|--|--------------------------|---|---------------------------------------|--|------------------------------------|--|---|---|---|--------------------------|--------------------------|--------------------------|----|
| DATE   | TIME IN           | ELAPSED TIME |   | TOTAL POINTS             | RED POINTS   | REPEAT RED               |   |                                       | PHONE  |                                    |  |   |   |   |                          |                          |                          |    |
| <b>RED HIGH RISK FACTORS</b>   |                   |              |   |                          |  |                          |   |                                       |  |                                    |  |   |   |   |                          |                          |                          |    |
| High Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.             |                   |              |   |                          |  |                          |   |                                       |  |                                    |  |   |   |   |                          |                          |                          |    |
| Circles indicate compliance status (IN, OUT, N/O, N/A) for each item.  |                   |              |   |                          |  |                          |   |                                       |  |                                    |  |   |   |   |                          |                          |                          |    |
| IN = In Compliance    OUT = Not In Compliance    N/O = Not Observed    N/A = Not Applicable    CDI = Corrected During Inspection    R = Repeat Violation |                   |              |   |                          |  |                          |   |                                       |  |                                    |  |   |   |   |                          |                          |                          |    |
| #  | Compliance Status |              | Description   |                          | CDI  | R                        | PTS   | #                                     | Compliance Status                              |                                    | Description  |   | CDI   | R   | PTS                      |                          |                          |    |
| <b>Demonstration of Knowledge</b>  |                   |              |   |                          |  |                          | <b>Time/Temperature Control for Safety Food</b> |                                       |  |                                    |  |   |   |   |                          |                          |                          |    |
| 1  | IN                | OUT          | PIC present, demonstrates knowledge and performs duties to maintain AMC. Certified manager on staff unless exempt.              |                          | <input type="checkbox"/>   | <input type="checkbox"/> | 5   | 16                                    | IN   | OUT                                | N/A  | N/O   | Proper cooling procedures   |   | <input type="checkbox"/> | <input type="checkbox"/> | 25                       |    |
| 2  | IN                | OUT          | Food Worker Cards current for all food workers; new food workers trained  |                          | <input type="checkbox"/>   | <input type="checkbox"/> | 5   | 17                                    | IN   | OUT                                | N/A  | N/O   | Proper hot holding temperatures (5 pts if 130°F to 134°F)                 |   | <input type="checkbox"/> | <input type="checkbox"/> | 25 (5)                   |    |
| <b>Employee Health</b>   |                   |              |   |                          |  |                          | <b>Preventing Contamination by Hands</b>        |                                       |  |                                    |  |   |   |   |                          |                          |                          |    |
| 3  | IN                | OUT          | Proper ill worker and conditional employee practices; no ill workers present; proper reporting of illness                       |                          | <input type="checkbox"/>   | <input type="checkbox"/> | 25  | 18                                    | IN   | OUT                                | N/A  | N/O   | Proper cooking time and temperature; proper use of non-continuous cooking |   | <input type="checkbox"/> | <input type="checkbox"/> | 25                       |    |
| 4  | IN                | OUT          | N/O   | Hands washed as required | <input type="checkbox"/>   | <input type="checkbox"/> | 25  | 19                                    | IN   | OUT                                | N/A  | N/O   | No room temperature storage; proper use of time as a control              |   | <input type="checkbox"/> | <input type="checkbox"/> | 25                       |    |
| 5  | IN                | OUT          | N/A   | N/O                      | Proper barriers used to prevent bare hand contact with ready-to-eat foods        | <input type="checkbox"/> | <input type="checkbox"/>                        | 25                                    | 20   | IN                                 | OUT  | N/A   | N/O   | Proper reheating procedures for hot holding |                          | <input type="checkbox"/> | <input type="checkbox"/> | 15 |
| 6  | IN                | OUT          | Adequate handwashing facilities   |                          | <input type="checkbox"/>   | <input type="checkbox"/> | 10  | 21                                    | IN   | OUT                                | N/A  | Proper cold holding temperatures (5 pts if 42°F to 45°F)  |   | <input type="checkbox"/>                    | <input type="checkbox"/> | 10 (5)                   |                          |    |
| <b>Approved Source, Wholesome, Not Adulterated</b>   |                   |              |   |                          |  |                          | <b>Consumer Advisory</b>                        |                                       |  |                                    |  |   |   |   |                          |                          |                          |    |
| 7  | IN                | OUT          | Food obtained from approved source  |                          | <input type="checkbox"/>   | <input type="checkbox"/> | 15  | 23                                    | IN   | OUT                                | N/A  | Proper consumer advisory posted for raw or undercooked foods                                    |   | <input type="checkbox"/>                    | <input type="checkbox"/> | 5                        |                          |    |
| 8  | IN                | OUT          | Water supply, ice from approved source  |                          | <input type="checkbox"/>   | <input type="checkbox"/> | 10  | <b>Highly Susceptible Populations</b> |  |                                    |  |   |   |   |                          |                          |                          |    |
| 9  | IN                | OUT          | N/A   | N/O                      | Proper washing of fruits and vegetables  | <input type="checkbox"/> | <input type="checkbox"/>                        | 10                                    | 24   | IN                                 | OUT  | N/A   | Pasteurized foods used as required; prohibited foods not offered          |   | <input type="checkbox"/> | <input type="checkbox"/> | 10                       |    |
| 10   | IN                | OUT          | Food in good condition, safe, and unadulterated; approved additives   |                          | <input type="checkbox"/>   | <input type="checkbox"/> | 10  | <b>Chemical</b>                       |  |                                    |  |   |   |   |                          |                          |                          |    |
| 11   | IN                | OUT          | Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for food at high risk for Listeria |                          | <input type="checkbox"/>   | <input type="checkbox"/> | 10  | 25                                    | IN   | OUT                                | Toxic substances properly identified, stored, used |   | <input type="checkbox"/>  | <input type="checkbox"/>                    | 10                       |                          |                          |    |
| 12   | IN                | OUT          | N/A   | N/O                      | Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish | <input type="checkbox"/> | <input type="checkbox"/>                        | 5                                     | <b>Conformance with Approved Procedures</b>    |                                    |  |   |   |   |                          |                          |                          |    |
| <b>Protection from Cross Contamination</b>   |                   |              |   |                          |  |                          | <b>Red Points</b>                               |                                       |  |                                    |  |   |   |   |                          |                          |                          |    |
| 13   | IN                | OUT          | N/A   | N/O                      | Food contact surfaces cleaned and sanitized; no cross contamination              | <input type="checkbox"/> | <input type="checkbox"/>                        | 15                                    | 26   | IN                                 | OUT  | Compliance with valid permit, operating and risk control plans, and required written procedures |   | <input type="checkbox"/>                    | <input type="checkbox"/> | 10                       |                          |    |
| 14   | IN                | OUT          | N/A   | N/O                      | Raw meats below or away from ready-to-eat food; species separated                | <input type="checkbox"/> | <input type="checkbox"/>                        | 5                                     | 27   | IN                                 | OUT  | N/A   | Compliance with variance/specialized process/HACCP plan                   |   | <input type="checkbox"/> | <input type="checkbox"/> | 10                       |    |
| 15   | IN                | OUT          | N/A   | N/O                      | Proper preparation of raw shell eggs   | <input type="checkbox"/> | <input type="checkbox"/>                        | 5                                     |  |                                    |  |   |   |   |                          |                          |                          |    |
| <b>BLUE LOW RISK FACTORS</b>   |                   |              |   |                          |  |                          |   |                                       |  |                                    |  |   |   |   |                          |                          |                          |    |

# ANSI-CFP Accredited Programs

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<https://anab.ansi.org/credentialing/food-protection-manager>

**1. 360training.com, Inc.**

Learn2Serve Food Protection Manager

**2. National Registry of Food Safety Professionals**

Food Protection Manager International Certified Food Safety Manager

**3. National Restaurant Association**

ServSafe Food Protection Manager

**4. Prometric Inc.**

Food Protection Manager

**5. AboveTraining/StateFoodSafety.com**

Food Protection Manager

**6. The Always Food Safe Company, LLC**

Food Protection Manager

360training.com  
[www.360training.com/learn2serve](http://www.360training.com/learn2serve)

## Learn2Serve Food Protection Manager

- Training
  - Online training
  - Online training with exam
- Testing
  - Exam
  - Multiple locations in Washington
- Languages
  - Spanish

## Certified Food Protection Manager

- Training
  - Online training optional
- Testing
  - Exam
  - Options
    - ~10 testing centers in Washington
    - Your proctor
    - Proctor U (online with webcam)
- Languages
  - Spanish, Chinese



# National Registry of Food Safety Professionals

[www.nrfsp.com](http://www.nrfsp.com)

## Food Protection Manager Certification

- Training
  - Self-Study (guide available)
- Testing
  - Exam
  - Options
    - Pearson Vue location (most colleges/universities)
    - NRFSP proctor
- Languages
  - Spanish
  - Chinese
  - Korean

# National Restaurant Association

[www.servsafe.com](http://www.servsafe.com)

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## ServSafeFood Protection Manager Certification

- Training
  - In-Person, Self-Study, or Online
- Testing
  - Exam
  - Options
    - Online
    - Pearson Vue location (most colleges/universities)
    - NRA proctor—358 in Washington
- Languages
  - Spanish
  - Chinese
  - Korean

# Prometric Inc.

[www.prometric.com](http://www.prometric.com)

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## **Training**

- Optional NEHA self-study book
- Grocery "safe mark"
  
- **Testing**
- Exam
- Options: Prometric Training Center or Prometric proctor

## **Languages**

- Spanish
- Chinese
- Korean
- Vietnamese

# Always Food Safety Company

[www.alwaysfoodsafesafe.com](http://www.alwaysfoodsafesafe.com)

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## Food Protection Manager Certification

- Training (optional)
  - Online video (English)
- Testing
  - Exam
  - Training and testing bundle
- Languages
  - Spanish (only written materials)

# Active Managerial Control (Required even without CFPM)



| MEALS OBSERVED B L D C O  |                   |              |                          |                          | INSPECTION |   | Illness Investigation |     | Temporary                |                          | Complaint                |                          |        |
|---|-------------------|--------------|--------------------------|--------------------------|------------|---|-----------------------|-----|--------------------------|--------------------------|--------------------------|--------------------------|--------|
| DATE  | TIME IN           | ELAPSED TIME | TOTAL POINTS             | RED POINTS               | REPEAT RED |   | PHONE                 |     |                          |                          |                          |                          |        |
| <b>RED HIGH RISK FACTORS</b>  |                   |              |                          |                          |            |   |                       |     |                          |                          |                          |                          |        |
| High Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.<br>Circles indicate compliance status (IN, OUT, N/O, N/A) for each item.<br>IN = In Compliance    OUT = Not In Compliance    N/O = Not Observed    N/A = Not Applicable    CDI = Corrected During Inspection    R = Repeat Violation |                   |              |                          |                          |            |   |                       |     |                          |                          |                          |                          |        |
| #   | Compliance Status |              | CDI                      | R                        | PTS        | #   | Compliance Status     |     | CDI                      | R                        | PTS                      |                          |        |
| <b>Demonstration of Knowledge</b>   |                   |              |                          |                          |            | <b>Time/Temperature Control for Safety Food</b>   |                       |     |                          |                          |                          |                          |        |
| 1   | IN                | OUT          | <input type="checkbox"/> | <input type="checkbox"/> | 5          | 16  | IN                    | OUT | N/A                      | N/O                      | <input type="checkbox"/> | <input type="checkbox"/> | 25     |
| PIC present, demonstrates knowledge and performs duties to maintain AMC. Certified manager on staff unless exempt.  |                   |              |                          |                          |            | Proper cooling procedures   |                       |     |                          |                          |                          |                          |        |
| 2   | IN                | OUT          | <input type="checkbox"/> | <input type="checkbox"/> | 5          | 17  | IN                    | OUT | N/A                      | N/O                      | <input type="checkbox"/> | <input type="checkbox"/> | 25 (5) |
| Food Worker Cards current for all food workers; new food workers trained  |                   |              |                          |                          |            | Proper hot holding temperatures (5 pts if 130°F to 134°F)                                       |                       |     |                          |                          |                          |                          |        |
| <b>Employee Health</b>  |                   |              |                          |                          |            | Proper cooking time and temperature; proper use of non-continuous cooking                       |                       |     |                          |                          |                          |                          |        |
| 3   | IN                | OUT          | <input type="checkbox"/> | <input type="checkbox"/> | 25         | 18  | IN                    | OUT | N/A                      | N/O                      | <input type="checkbox"/> | <input type="checkbox"/> | 25     |
| Proper ill worker and conditional employee practices; no ill workers present; proper reporting of illness   |                   |              |                          |                          |            | No room temperature storage; proper use of time as a control                                    |                       |     |                          |                          |                          |                          |        |
| <b>Preventing Contamination by Hands</b>  |                   |              |                          |                          |            | Proper reheating procedures for hot holding   |                       |     |                          |                          |                          |                          |        |
| 4   | IN                | OUT          | N/O                      | <input type="checkbox"/> | 25         | 19  | IN                    | OUT | N/A                      | N/O                      | <input type="checkbox"/> | <input type="checkbox"/> | 25     |
| Hands washed as required  |                   |              |                          |                          |            | Proper cold holding temperatures (5 pts if 42°F to 45°F)  |                       |     |                          |                          |                          |                          |        |
| 5   | IN                | OUT          | N/A                      | N/O                      | 25         | 20  | IN                    | OUT | N/A                      | N/O                      | <input type="checkbox"/> | <input type="checkbox"/> | 15     |
| Proper barriers used to prevent bare hand contact with ready-to-eat foods   |                   |              |                          |                          |            | Accurate thermometer provided and used to evaluate temperature of TCS foods                     |                       |     |                          |                          |                          |                          |        |
| 6   | IN                | OUT          | <input type="checkbox"/> | <input type="checkbox"/> | 10         | 21  | IN                    | OUT | N/A                      | N/O                      | <input type="checkbox"/> | <input type="checkbox"/> | 10 (5) |
| Adequate handwashing facilities   |                   |              |                          |                          |            | Consumer Advisory   |                       |     |                          |                          |                          |                          |        |
| <b>Approved Source, Wholesome, Not Adulterated</b>  |                   |              |                          |                          |            | Proper consumer advisory posted for raw or undercooked foods                                    |                       |     |                          |                          |                          |                          |        |
| 7   | IN                | OUT          | <input type="checkbox"/> | <input type="checkbox"/> | 15         | 23  | IN                    | OUT | N/A                      | N/O                      | <input type="checkbox"/> | <input type="checkbox"/> | 5      |
| Food obtained from approved source  |                   |              |                          |                          |            | <b>Highly Susceptible Populations</b>   |                       |     |                          |                          |                          |                          |        |
| 8   | IN                | OUT          | <input type="checkbox"/> | <input type="checkbox"/> | 10         | 24  | IN                    | OUT | N/A                      | N/O                      | <input type="checkbox"/> | <input type="checkbox"/> | 10     |
| Water supply, ice from approved source  |                   |              |                          |                          |            | Pasteurized foods used as required; prohibited foods not offered                                |                       |     |                          |                          |                          |                          |        |
| 9   | IN                | OUT          | N/A                      | N/O                      | 10         | <b>Chemical</b>   |                       |     |                          |                          |                          |                          |        |
| Proper washing of fruits and vegetables   |                   |              |                          |                          |            | Toxic substances properly identified, stored, used  |                       |     |                          |                          |                          |                          |        |
| 10  | IN                | OUT          | <input type="checkbox"/> | <input type="checkbox"/> | 10         | <b>Conformance with Approved Procedures</b>   |                       |     |                          |                          |                          |                          |        |
| Food in good condition, safe, and unadulterated; approved additives   |                   |              |                          |                          |            | Compliance with valid permit, operating and risk control plans, and required written procedures |                       |     |                          |                          |                          |                          |        |
| 11  | IN                | OUT          | <input type="checkbox"/> | <input type="checkbox"/> | 10         | 26  | IN                    | OUT | <input type="checkbox"/> | <input type="checkbox"/> | 10                       |                          |        |
| Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for food at high risk for Listeria   |                   |              |                          |                          |            | Compliance with variance/specialized process/HACCP plan   |                       |     |                          |                          |                          |                          |        |
| 12  | IN                | OUT          | N/A                      | N/O                      | 5          | 27  | IN                    | OUT | N/A                      | N/O                      | <input type="checkbox"/> | <input type="checkbox"/> | 10     |
| Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish  |                   |              |                          |                          |            | <b>Red Points</b>   |                       |     |                          |                          |                          |                          |        |
| <b>Protection from Cross Contamination</b>  |                   |              |                          |                          |            |   |                       |     |                          |                          |                          |                          |        |
| 13  | IN                | OUT          | N/A                      | N/O                      | 15         |   |                       |     |                          |                          |                          |                          |        |
| Food contact surfaces cleaned and sanitized; no cross contamination   |                   |              |                          |                          |            |   |                       |     |                          |                          |                          |                          |        |
| 14  | IN                | OUT          | N/A                      | N/O                      | 5          |   |                       |     |                          |                          |                          |                          |        |
| Raw meats below or away from ready-to-eat food; species separated   |                   |              |                          |                          |            |   |                       |     |                          |                          |                          |                          |        |
| 15  | IN                | OUT          | N/A                      | N/O                      | 5          |   |                       |     |                          |                          |                          |                          |        |
| Proper preparation of raw shell eggs  |                   |              |                          |                          |            |   |                       |     |                          |                          |                          |                          |        |
| <b>BLUE LOW RISK FACTORS</b>  |                   |              |                          |                          |            |   |                       |     |                          |                          |                          |                          |        |

# New Definition: Unique to Washington

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“**ACTIVE MANAGERIAL CONTROL** means the purposeful use of specific policies and procedures in the food establishment to control foodborne illness risk factors. It embodies a preventive rather than reactive approach to food safety through a continuous system of training, monitoring, and verification.”

- New definition is referenced in two locations:
  - **02110:** Requires Certified Food Protection Manager to train all PIC
  - **02115:** Requires written plans as required by the rule (or as developed by the establishment) to be followed

# What does Active Managerial Control do?

- Teaches staff safe food handling expectations
- Finds and fixes food safety problems early rather than late
- Creates a culture of food safety
- Provides a foundation to consistently provide safe food

**Standing Operating Procedures for** \_\_\_\_\_  
*(Task or Food Process)*

**Purpose** | Why are these procedures being written? \_\_\_\_\_

**Role** | Who is responsible for following these procedures? \_\_\_\_\_

**Instructions** | How will this task or food process be completed properly? Where will these procedures take place? When and how often do we follow these procedures? \_\_\_\_\_

**Monitoring** | What documentation activities are we using to verify & track the procedures? \_\_\_\_\_

**Corrective Actions** | What actions are necessary to take if we did not follow the correct procedures? \_\_\_\_\_

Prepared By (Signature): \_\_\_\_\_ Date: \_\_\_\_\_  
Reviewed & Tested By (Signature): \_\_\_\_\_ Date: \_\_\_\_\_

# First Ingredient for AMC: Policies and Procedures

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- Policies set expectations for employees.
- Policies work best if they are simple and written.
- Procedures explain how workers are to perform the task, how to monitor the task is done properly, and any corrective actions needed.
- *For example: All food establishments have a risk if employees report to work sick. All businesses should have employee health policies.*



## Second Ingredient for AMC: Train and Coach

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- All managers and employees must be trained on the policies and procedures so they understand and can implement the expectation.
- Short lessons, posted visual aids, and hands-on demonstrations help learners.
- Frequent feedback and reinforcement will help keep skills sharp and the policy followed.
- *For example: Managers should provide initial training on employee health and then regular updates throughout employment and whenever new focus is needed*

# Third Ingredient for AMC: Monitor and Correct

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- Check and double check. Both employees and supervisors should monitor food safety practices.
- Managers and supervisors need to verify that employees follow policies and procedures and correct them when an incorrect procedure or behavior is observed.
- Repeated corrective actions often indicate a gap in training or a need to refine the procedure or policy.
- *For example: Managers should ask staff of the diagnosed illnesses or symptoms that are supposed to be reported to the PIC to confirm knowledge – as well as review work schedule to determine if people are calling out as needed.*

# Food Safety Focus

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- Control of food safety risks is required now
- AMC is evaluated by presence of policies/procedures (written or unwritten), training/coaching, and monitoring/correction
- AMC is defined and required by PIC in March 2022
- CFPM contact in March 2023

Alternate format request – call 800-515-0127



Washington State Department of Health is committed to providing customers with forms and publications in appropriate alternate formats. Requests can be made by calling 800-525-0127 or by email at [civil.rights@doh.wa.gov](mailto:civil.rights@doh.wa.gov). TTY users dial 711.