Retail Food Establishments: Certified Food Protection Manager

Regulation 6 CCR 1010-2: Retail Food Establishments

Five Risk Factors

Top five causes of illness:

1. Improper Holding Temps
2. Inadequate Cooking
3. Contaminated Equipment
4. Food from Unsafe Sources
5. Poor Personal Hygiene

All 5 of these risk factors can be reduced by having a certified food protection manager

Regulation

citation 2-102.12 & 2-102.20

At least one employee with authority to direct and control food preparation and service shall be a food protection manager who has been certified by an accredited program. Only Conference for Food Protection ANSI certified Food Protection Manager courses meet the requirements of 2-102.20

Trained managers keep food safe!

Food protection managers have an important role in formulating policies, verifying food employees carry out these policies, and communicating with employees about best practices to keep food safe

Contacts for Food Protection Manager Training:

360 Training *
http://www.learn2serve.com
Customer Support
(877) 881-2235

AboveTraining/StateFoodSafety *
https://www.statefoodsafety.com
Customer Support
(801) 494-1416

Environmental Health Testing (National Registry for Food Safety Professionals) *
http://www.nrfsp.com
Customer Service
(800) 446-0257

National Restaurant Association
https://www.servsafe.com
Customer Support
(800) 765-2122

Prometric, Inc. *
https://www.prometric.com
Customer Support
(877) 725-3708

The Always Food Safe Company, LLC
https://alwaysfoodsafe.com
Customer Support
(844) 312-2011

** These trainings may be offered in multiple languages*

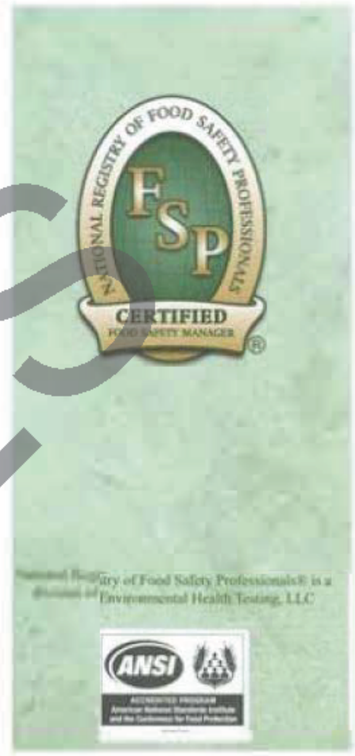
Updated: 3/17/20

For more information contact your local health department or visit these other sources:

https://www.colorado.gov/pacific/cdphe/food-code-transition

Colorado Restaurant Association
https://www.corestaurant.org/foundation/colorado-prostart-servsafe

COLORADO
Department of Public Health & Environment



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