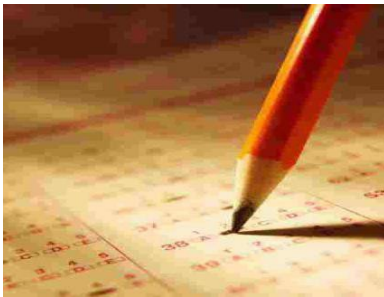


GOVERNMENT OF THE DISTRICT OF COLUMBIA
DEPARTMENT OF HEALTH
HEALTH REGULATION AND LICENSING ADMINISTRATION

Fact Sheet: Certified Food Protection Manager

Did You Know? Foodborne illnesses cause nearly 128,000 hospitalizations per year. And those are only the cases that get reported. It is important that a “person in charge” demonstrates and shares their knowledge with other employees. It is highly recommended that the person in charge has taken a nationally recognized food protection manager’s exam. A health inspector routinely poses questions during the inspection to the Certified Food Protection Manager/person in charge.



FACT: A Certified Food Protection Manager must demonstrate knowledge throughout the course of an inspection.

FACT: A Certified Food Protection Manager must be on duty during all hours of operation. The absence of this individual could lead to closure.

FACT: A Certified Food Protection Manager is responsible for restricting or excluding employees that are showing symptoms of illness.

Recommendations

- Employ multiple individuals that have passed a nationally recognized food safety course.
- Conduct informal training sessions with your staff based on previous health inspections.
- Post helpful signs for employees in their native language. Correct mistakes by employees on site.