

Retail Food Establishments: Certified Food Protection Manager

Regulation 61-25: Retail Food Establishments



www.scdhec.gov/food

Five Key Risk Factors

*repeatedly identified in
foodborne illness outbreaks:*

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.



National Restaurant Association
ServSafe® Food Protection Manager
Certification Program
800-765-2122
www.servsafe.com



Learn2Serve® Food Protection
Manager Certification Program*
888-360-8764
www.360training.com/food-beverage-programs



**National Registry of Food Safety
Professionals**
Food Safety Manager
Certification Program*
800-446-0257
www.nrfsp.com

Regulation 61-25

Citations 2-102.12 & 2-102.20

At least one employee with the 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](#).



**South Carolina Restaurant &
Lodging Association**
www.servsafecertified.com



Food Protection Manager
Certification Program*
800-624-2736
www.prometric.com/en-us/clients/foodsafety

Public Health Reasons

Food protection managers have an important role in formulating policies, verifying food employees carry out these policies, and communicating with employees about the recommended practices to reduce the risk of foodborne illness.



[http://calendar.clemson.edu/search/
events?search=servsafe](http://calendar.clemson.edu/search/events?search=servsafe)



Food Protection Manager Training
801-494-1416
www.StateFoodSafety.com

**These trainings may be offered in multiple languages.*