



Certified Food Protection Manager Requirement

(Idaho Food Code 2-102.12)

Takes Effect July 1, 2018:

The Idaho Food Code requires each Food Establishment to have at least one (1) employee that has supervisory and management responsibility and authority to direct and control food preparation and service to be a Certified Food Protection Manager who has shown proficiency of required information through passing a test that is part of an accredited program.

As of the date of this guidance, those examinations are provided by one of the following organizations:

[360Training®](#)

[Above Training/State Food Safety®](#)

[National Registry of Food Safety Professionals®](#)

[Prometric®](#)

[ServSafe® \(National Restaurant Association\)](#)

Can my food establishment be exempt from this requirement?

It is acceptable for health districts to allow an exemption to this requirement. The exemption must be made by the food establishment through a variance request process. Establishments engaged in the preparation and sale of time and temperature control for safety (TCS) foods, extensive/complex TCS food handling techniques, or serving a highly susceptible population would not be considered for an exemption.

Food establishments exempt from licensure requirements as defined in the Idaho Food Code and Idaho Code Title 39, Chapter 16 need not request a variance to the Certified Food Protection Manager requirement. Please contact your local Environmental Health Specialist for details on this process.

Are Temporary Food Vendors required to meet this criterion?

This largely depends upon the menu and frequency in which the temporary food establishment operates. There will be a specialized food safety exam offered through the state of Idaho available at the health district and soon to be available online for temporary food vendors. Depending on the operation of the temporary food establishment, this temporary food vendor exam may take the place of the Certified Food Protection Manager requirement.

It is strongly recommended that you contact your local Environmental Health Specialist to inquire about whether your temporary food establishment must meet this requirement.

Can my Certified Food Protection Manager oversee other establishments?

Yes. One example of how this situation might arise is a corporate level person having met the accredited food protection manager criteria. If the corporate level person has responsibility for a large number of stores, he or she can then designate an area or regional manager to cover responsibilities for a smaller number of stores. In this case, the area or regional manager would be expected to meet the accredited manager criteria.

Does a Certified Food Protection Manager have to be present at the establishment during all hours of food service and preparation?

No. A Certified Food Protection Manager does not have to be present at all hours, but must be available. If they can be reached by phone, then they are “available”.

Who can I contact for more information?

Jarryd Samples, Food Program Coordinator – (208) 737-5937

Blaine & Camas Counties:

Matt Wildhagen – (208) 788-4335

Cassia & Minidoka Counties:

Heidi Cranney – (208) 678-8221

Gooding, Jerome, Lincoln, & Twin Falls Counties:

Jarryd Samples – (208) 737-5937

Resource & Links:

[Certified Food Protection Manager Handout](#)

[Idaho Food Code Variance Request](#)

[Idaho Food Protection Program](#)

[Idaho Food Code](#)