Retail Food Establishments: Certified Food Protection Manager

Regulation 6 CCR 1010-2: Retail Food Establishments

Contacts for Food Protection Manager Training:

1 AAA Food Manager / AAAFoodHandler.com *
   https://www.AAAFoodHandler.com
   Customer Support
   (714) 592-4100

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

AboveTraining/StateFoodSafety *
   https://www.statefoodssafety.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

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

ANSI National Accreditation Board:

* These trainings may be offered in multiple languages

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

https://cdphe.colorado.gov/retail-food/retail-food-resources

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

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

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