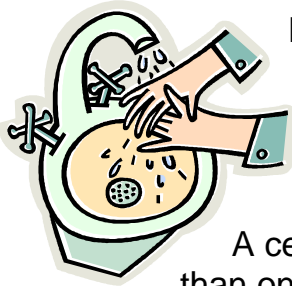


FOOD SAFETY CERTIFICATION PROGRAM



In order to provide for a greater, more consistent level of food safety knowledge, Cal Code (California's retail food law) requires all food facilities to have at least one person (owner, operator, manager, or employee) who has successfully passed an approved and accredited food safety certification examination.

A certified person may not serve as the certified person for more than one food facility. Certification must be renewed every five years. At food facilities where there is a new owner or where the certified person has left, the owner/operator has up to 60 days to comply with the food safety certification requirement. Temporary food facilities, food facilities where only prepackaged foods are sold, and food facilities where only non-potentially hazardous foods are prepared, are exempt from this food safety certification requirement.

Currently, three vendors are approved by the State of California to provide the exam:

- ServSafe Food Protection Manager Certification Examination
National Restaurant Association Educational
Link: www.servsafe.com
- Certified Professional Food Managers Examination
Thomson Prometric
Link: www.prometric.com/foodsafety
- Food Safety Manager Certification Examination
National Registry of Food Safety Professionals
Link: www.nrfsp.com



While no specific training is required by Cal Code, we recommend that everyone planning to take the examination receive training from a person or organization approved by one of the three vendors listed above. The reason is that the test requires a comprehensive knowledge of food safety, and the person who has passed the examination will be expected to train others so that all food handlers within the food facility have sufficient knowledge to ensure the safe handling and serving of food. You may contact the three vendors listed above to get the names of approved trainers in your area.

For the past 10 years, Butte County Environmental Health has been approved by ServSafe to provide food safety training and administer the ServSafe examination. We offer our classes six times a year. The classes take approximately 6 hours and the examination is offered immediately following the training. We provide a food safety manual, *ServSafe Essentials*, to each student, and show a video series, *Steps to Food Safety*, as part of the training

experience. Our classes emphasize local food handling problem areas our staff has observed in recent years and the practical solutions that have been found to address these problems. The food safety manuals and examinations that we offer are available in both English and Spanish, with Spanish videos available upon request.

Our ServSafe training and examination program costs \$141, including the training, food safety manual, and examination. We also offer the examination, without training, for \$60. The cost of training and examinations offered by other persons or organizations will vary. Please contact the websites above for the names and contact information of the individuals who provide training, and contact the individual vendors for their pricing information.