Conference for Food Protection
Standards for Accreditation of Food Protection Manager Certification Programs
Frequently Asked Questions
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Q1. What is the Conference for Food Protection (CFP)?

A1. CFP is an independent, national, and voluntary nonprofit organization with a purpose that includes identifying food safety problems, adopting fair and workable procedures to address those problems, maintaining a working relationship among government, industry, academia, professional and consumer groups, and promoting uniformity of regulation in food protection. In order to support those goals, CFP encourages active participation by representatives of diverse stakeholder groups and seeks to produce high quality standards by consensus.

Q2. Why did the Conference for Food Protection develop the Standards for Accreditation of Food Protection Manager Certification Programs (Standard)?

A2. The Standard for Food Protection Managers was developed to assist regulatory authorities in identifying organizations who have valid, reliable and legally defensible certification programs. The Standard was developed to assess the competence of certification organizations to administer certification exams based on industry defined competence requirements. This assessment of the competence of certification organizations is conducted by a third-party accreditation body American National Standards Institute (ANSI) National Accreditation Board.

Q3. How did CFP develop the Standard?

A3. The Standard was developed by the CFP Food Protection Manager Certification Committee through a consensus-based process and approved by CFP. The CFP Food Protection Manager Certification Committee includes representatives of food industry stakeholders including Federal, State, and local regulatory agencies, academia, foodservice and retail food store industries, trade associations, operators, consumer groups, certifying organizations, and test providers. The Committee's approach provides for balanced decisions arrived by collaboration and consensus.

Q4. How can I obtain a copy of the CFP Standard?

A4. The Standard may be obtained from the CFP website **www.foodprotect.org.**

Q5. What is a Certified Food Protection Manager?

A5. A Certified Food Protection Manager is an individual who has demonstrated by means of passing a food protection manager certification examination from an accredited certifying organization that he/she has the knowledge, skills and abilities required to protect the public from foodborne illness. The duties of a Certified Food Protection Manager could include but are not limited to:

- identifying hazards in the day-to-day operation of a food establishment that provides food for human consumption;

- developing and implementing specific policies, procedures or standards aimed at preventing foodborne illness;

- coordinating training, supervising food preparation activities, and taking corrective action as needed to protect the health of the consumer; and

- completing in-house self-inspections of daily operations on a periodic basis to see that policies and procedures concerning food safety are being followed.

Q6. What is the difference between Certified Food Protection Manager and Food Handler?

A6. The differences between a Certificate Food Protection Manager and Food Handler are illustrated in the table below:

	Certified Food Protection Manager	**Food Handler**
Role	Someone who is responsible for a food establishment operations and/or processes, has direct authority over food employees at the time of an inspection, and has been certified by an ANSI-accredited certification.	Someone who handles unpackaged food, food equipment or utensils or food contact surfaces but does not manage/supervise employees, processes, or operations.
Title	May be called Food Safety Manager, Food Service Manager, Food Manager or equivalent. The regulatory term is Person-In-Charge (PIC).	May be called Food Employee, Food Worker, or equivalent.
Responsibilities	Responsible for following Food Code requirements which include: • Overseeing operation and Food Employees • Reporting certain illnesses to the local regulatory authority and restricts/excludes Food Employees as required • Ensuring that Food Employees are trained in food safety standards and practices and that those standards and practices are followed • Answering food safety questions during regulatory authority inspections	Responsible for following Food Code requirements which include: • Reporting to PIC • Reporting symptoms and illnesses to the PIC, and comply with restriction/exclusion as required • Maintaining cleanliness and personal hygiene • Following food preparation standards and practices set in place by PIC
ANSI-Accredited Programs	ANSI-CFP Accredited Food Protection Manager Programs	ANSI Accredited Food Handler Programs

Q7. What is the difference between a certificate program and certification?

A7. There are significant differences between a "certificate program" and "certification".

A certificate program is a non-degree-granting education or training program consisting of:

(1) a learning event or series of events designed to educate or train individuals to achieve specified learning outcomes within a defined scope, and

(2) a system designed to ensure individuals receive a certificate only after verification of successful completion of a program.

On the other hand, certification is a time-limited, revocable, renewable credential awarded by an independent, third-party certification organization.

The differences between a Certificate Program and Certification are illustrated in the table below:

Certificate Program	Certification
The certificate is awarded by an education or training organization	The certificate is awarded by an independent, third party certification organization
The assessment is knowledge based and intended to measure learning objectives and outcomes	The assessment measures competencies (knowledge, skills and abilities) related to a specific job in an occupation or profession
The individual owns the certificate. It may not be revoked	Certification organization owns certificate and can revoke it

Q8. What is accreditation?

A8. Accreditation is third party verification by an independent organization (such as ANSI National Accreditation Board) confirming a certification organization's competence to carry out a certification program according to a standard (in this case the CFP Standard).

Q9. Who accredits Food Protection Manager Certification organizations according to the Standard developed by CFP?

A9. ANSI National Accreditation Board is under agreement with CFP to accredit certification organizations administering Food Protection Manager Certification programs. The final decision to accredit is determined by the ANSI-CFP Accreditation Committee (ACAC). CFP has two representatives on ACAC.

Q10. Who is eligible to enter the ANSI-CFP accreditation process?

A10. All Food Protection Manager Certification organizations will be eligible to apply for the accreditation if they meet ANSI National Accreditation Board's eligibility requirements.

Interested organizations can contact ANSI National Accreditation Board at **www.ansi.org** for more information.

Q11. How does a certification organization achieve ANSI-CFP accreditation?

A11. The certification organization must provide documented evidence through the ANSI-CFP accreditation process that it meets the CFP Standard. ANSI National Accreditation Board will review the evidence provided and evaluate the entire certification program, using specific criteria to verify compliance with the CFP Standard.

Q12. What Food Protection Manager Certification Organizations are currently accredited?

A12. ANSI National Accreditation Board maintains a current listing of accredited Food Protection Manager Certification Organizations on their website **www.ansi.org.**

Q13. Why should a regulatory agency adopt the CFP Standard and recognize the ANSI National Accreditation Board accreditation process?

A13. Beginning with the 2009 FDA Food Code, the FDA has recommended that states adopt the Food Protection Manager Certification as one way to demonstrate knowledge. In many states, persons-in-charge (PIC) are required to obtain a Food Protection Manager Certification.

Adopting this requirement provides regulatory agencies with a valid, reliable, and legally defensible mechanism to ensure that PICs who have passed a Food Protection Manager Certification exam have the knowledge, skills, and abilities required to protect the public from foodborne illness.

Q14. What confidence can regulatory agencies have in the Food Protection Manager Certification?

A14. The ANSI-CFP accreditation process includes a third-party assessment from qualified professionals at ANSI National Accreditation Board who measure and monitor each certification organization to ensure conformity with the CFP Standard. Therefore, regulatory agencies can confidently assume that any Food Protection Manager Certificate issued by an accredited Certification Organization has been issued according to the CFP Standard.

Q15. Is one Food Protection Manager Certification exam better than another?

A15. Passing an exam from *any* certification organization accredited to the CFP Standard by ANSI National Accreditation Board will satisfy the requirement for certification. While the examinations may be different (different number of questions, different passing score, etc.) being certified by any of the accredited certification organizations implies that the certified person has met the requirements for competence.

Q16. Do all Food Protection Manager certificates satisfy the requirement for certification?

A16. Certificates satisfy the requirement for certification only if they have been awarded by a certification organization that has been accredited to the CFP Standard by ANSI National Accreditation Board. Certificates that satisfy the requirement will bear the ANSI-CFP accreditation mark: