

CFPM Certified Food Protection Managers

Most food establishments are required to have a Certified Food Protection Manager (CFPM) (OAR 603-025-0030, 2-102.12). Anyone you trust to help with your business's food safety can become a CFPM. They need to know your menu, facility, workers, food code, and be able to pass the CFPM test.

The CFPM plays a significant role in reducing top risk factors identified by the CDC in foodborne illness outbreaks: improper holding temperatures; inadequate cooking; contaminated equipment; food from unsafe sources; and poor personal hygiene.

CFPM is required if your food establishment prepares food, such as:

Don't see your type of business? Ask your local inspector if you need a CFPM.

mylicense.oda.state.or.us/ords/f?p=250:15



uses raw animal products



handles ready-to-eat produce



cools cooked foods



uses specialized processes



serves a highly susceptible population

CFPM role



Train persons in charge



Make sure procedures are developed & followed



Prepare for & respond to food safety issues

How to get certified

Choose an approved test provider



You can take the test in person or online. Find test options online.



- Use the QR Code
- Pick your exam

Prepare & study



Study before you take your test. Review the food code, including:

- Food safety risks
- Employee health
- Food temperatures
- Cleaning and sanitizing

Practice & take test



- Some providers offer study materials or practice tests.
- The test will have about 80 questions.



Make sure the certificate has this logo



**OREGON
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