

Food Code Fact Sheet #38

What you should know about the Code

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Certified Food Protection Manager Training

OAR 333-150-0000, CHAPTER 2-102.12

(A) By January 1, 2029, at least one person in charge shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.

(B) By January 1, 2031, at least one person in charge shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program. The certified person in charge must be present each day the establishment operates and during the hours of operation that represent the highest food safety risk to the food establishment.

PUBLIC HEALTH REASONS:

Research shows that having a certified food protection manager (CFPM) on staff reduces the risk of foodborne illness. A Centers for Disease Control and Prevention Environmental Health Specialist-Network (EHS-Net) study found that restaurants with CFPMs were less likely to experience foodborne illness outbreaks compared to those without certification.

Having a certified food protection manager (CFPM) on staff is important because they have specialized knowledge and training to help keep food safe and prevent people from getting sick.

Establishments with a CFPM are more likely to:

- Maintain proper food temperatures
- Ensure good employee hygiene practices
- Prevent cross-contamination
- Comply with food safety rules
- Have better inspection results

By reducing the risk of foodborne illness outbreaks, certification can help prevent costly closures, protect customers, and maintain public trust in the establishment.

Certified food protection managers play a key role in:

- Creating food safety policies
- Making sure employees follow safe food handling policies
- Sharing information about best practices to help prevent foodborne illness
- Identifying and correcting food safety risks

OHA has a list of approved providers online with many options are available to become certified:

- In-person training courses
- Online courses
- Exam-only options for experienced staff

The cost can vary, depending on the provider and the length/type of class.



Restaurants with certified food managers are shown to have fewer food safety violations.

This requirement will roll out in two parts:

- **Step 1 - January 1, 2029**
At least one employee shall be a certified food protection manager per facility.
- **Step 2 - January 1, 2031**
A certified person in charge must be present every day of operation during the hours that represent the highest food safety risk. This must be a full work shift that typically includes periods of active food preparation or peak service as determined by the food establishment and the local environmental health department.

Note: This rule does not apply to temporary restaurants, limited service restaurants, vending machines, warehouses, and Class 1 or 2 mobile unit operators.