

How to obtain certification

Certification may be obtained by by completing an ANSI Accredited Program and successfully passing an examination.

The following courses [ANSI Accredited Programs](#)

[360training.com. Inc.](#)

- Learn2Serve Food Protection Manager Certification Program
- On-line Food Manager course, on-line exam, or in person exam proctored by a 3rd party test center

[AboveTraining/StateFoodSafety.com](#)

- State Food Safety Food Manager Certification
- On-line Food Manager course, on-line exam, or in person exam proctored by a 3rd party test center
- Courses available in English and Spanish
- Website and resources available in multiple languages

[National Registry of Food Safety Professionals](#)

- Food Protection Manager Certification Program
- On-line Food Manager course, in person exam at a Pearson Vue testing center
- International Certified Food Safety Manager courses available

[National Restaurant Association](#)

- [ServSafe Food Protection Manager Certification Program](#)
- On-line Food Manager course, on-line exam, or in person exam proctored by a 3rd party test center
- On-line classes in multiple languages
- In person classes and exams offered through the [Iowa Restaurant Association](#) and through many local County Extension offices and [ISU Extension](#).

[Prometric Inc.](#)

- Food Protection Manager Certification Program
- On-line course, in person testing at a proctored location

[The Always Safe Food Company](#)

- [Food Protection Manager Certification Program](#)
- On-line course (English), On-line Exam (English or Spanish)

Why is certification important?

Food establishments that have CFPMs on staff are found to have fewer violations related to inspection items that are directly related to foodborne illness. Being a certified food protection manager demonstrates that one has the knowledge, skills and abilities necessary to oversee the safe storage, preparation and sale of food to the public.

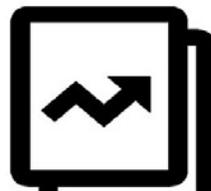
Food establishments with certified food managers typically.....



have better food safety practices and behaviors.



have fewer instances of foodborne illness



are less likely to have serious violations on their inspections