



Certified Food Protection Manager Workshop

What is a certified food protection manager?

A certified food protection manager (CFPM) is responsible for monitoring and managing all food establishment operations to ensure that the facility is operating in compliance with food establishment regulations.



A CFPM is knowledgeable about food safety practices and uses this knowledge to provide consumers with safe food, protect public health and prevent foodborne illnesses. Alaska regulations require food establishments to have at least one CFPM on staff.

How do I become certified?

After you have completed this one-day training you must take and pass a CFPM certification exam before you work as a CFPM.

Testing for this certification is computer-based.



NOTE: Test may be immediately after class or at a different time, depending on when proctor is available in your community.

Register online at
<http://bit.ly/ces-workshops>

or contact Kathy McDougall at
907-474-2420 or kmmcdougall@alaska.edu.



www.uaf.edu/ces or 1-877-520-5211

UAF is an affirmative action/equal opportunity employer and educational institution.

Wednesday, Feb. 4
9 a.m. to 5 p.m.

(with a ½-hour lunch break)

Cost: \$200

(includes class, study guide and one proctored test)

**Taught by Marsha Munsell
& Julie Cascio**

UAF Cooperative Extension Service



**Registration
deadline:
Jan. 23**

Training offered by videoconference at the following locations:

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|------------|---|
| Craig: | Craig Public Library |
| Fairbanks: | Tanana District Office, 724 27th Ave., Suites 1 & 2 |
| Kodiak: | Kodiak Public Library |
| Palmer: | Mat-Su District Cooperative Extension Service, Matanuska Experiment Farm, Kerttula Hall 208 |
| Unalaska: | Unalaska Public Library |