RESTAURANTS WITH MANAGERS CERTIFIED IN FOOD SAFETY...

- are less likely to have foodborne illness outbreaks
- have better food safety practices
- have better ratings and fewer critical violations on their inspections

Each year, 800 outbreaks of foodborne illness occur in the United States and most of these are linked with restaurants. Government agencies and the restaurant industry can use kitchen manager certification to improve food safety in restaurants.

WHAT IS KITCHEN MANAGER CERTIFICATION?

Certified kitchen managers are restaurant employees with management responsibility who have passed a test to show knowledge of food safety.

TYPICALLY, THEY DO THIS BY:

- Taking a food safety course
- Passing a test test from an accredited program:
  - Always Food Safe Company
  - National Registry of Food Safety Professionals
  - National Restaurant Association (ServSafe)
  - Prometric
  - StateFoodSafety.com
  - 360training.com (Learn2Serve)
States can adopt the provision on kitchen manager certification from the 2017 FDA Food Code.

Restaurants can require their kitchen managers to be certified in food safety.

Kitchen managers can get certified through an accredited certification program.

Customers can ask to see proof of kitchen manager certification (for example, a certificate) when going out to eat.

FOR MORE INFORMATION:
CDC's 2016 Prevention Status Reports: www.cdc.gov/psr
2017 FDA Food Code: www.fda.gov/foodcode
CDC Food Safety Resources: www.cdc.gov/nceh/ehs/food/resources.html