FOOD SAFETY MANAGER CERTIFICATION

All food workers in San Diego County must be trained in food safety. There are separate requirements for food handlers and food safety certification. A food handler is a person employed by a permitted food business who is involved in the preparation, storage, service, or handling of food products or utensils, according to section 61.201 of the County Code, including those that scoop ice, wash dishes, or handle utensils.

FOOD SAFETY MANAGER CERTIFICATION (FSM CERT)

In addition to the County's food handler training requirement there is also a state requirement for a certified food safety manager. State law requires each food facility to have at least one owner/employee that has passed a state-approved food safety certification exam. Each certification is applicable to only one facility. These certificates are valid for 5 years and must be renewed. There are six approved exams that meet the state-required food safety certification requirement. Please contact them directly for course locations and information.

ServSafe
(800) 765-4842
http://www.servsafe.com

The Always Food Safe Company, LLC
(303) 500-1157
http://www.alwaysfoodsafe.com

Above Training/
StateFoodSafety.com
(801) 494-1416
http://www.statefoodsafety.com

National Registry of Food Safety Professionals
(800) 446-0257
http://www.nrfsp.com

360training.com, Inc.
(888) 360-8764
http://www.learn2serve.com

1 AAA Food Handler
(714) 592-4100
http://www.aaafoodhandler.com