Dear Food Establishment Owner/Operator:

Subject: Accredited Food Protection Manager Requirement

As a reminder, beginning July 1, 2018 the Idaho Food Code (IFC) will require an Accredited Food Protection Manager. Section 2-102.12—each food establishment will be required to have a minimum of one (1) accredited food protection manager.

An accredited food protection manager must meet the following criteria:

1. Have supervisory authority to direct and control food preparation activities.
2. Have supervisory authority to correct food safety violations
3. Have successfully completed one of the nationally accredited food safety examinations. As of the date above, those examinations are provided by one of the following organizations:
   - 360training.com – www.360training.com
   - Above Training/State Food Safety- www.statefoodsafety.com
   - National Restaurant Association – www.servsafe.com
   - National Registry of Food Safety Professionals – www.nrfsp.com
   - Prometric – www.prometric.com

**Neither Eastern Idaho Public Health or the State of Idaho endorse any one particular course.

An accredited food protection manager does NOT need to be present at the establishment during all hours of food service and preparation. But, please keep in mind that the IFC still requires a Person in Charge (PIC) to be present during all hours of food service and preparation.

It is acceptable for us to consider an exemption to this requirement. The exemption will need to be requested by the food establishment through a variance process. Items such as types of foods being prepared, preparation processes, and population being served will be considered when making our decision to grant a variance or not. Please visit our website www.EIPH.Idaho.gov for more information.

Should you have any questions, please contact our main office at (208) 523-5382.

Sincerely,

Kellye Eagar, REHS
Environmental Health Director

December 14, 2017