



State of New Jersey

DEPARTMENT OF HEALTH AND SENIOR SERVICES  
CONSUMER AND ENVIRONMENTAL HEALTH SERVICES  
PO BOX 369  
TRENTON, N.J. 08625-0369

JON S. CORZINE  
Governor

[www.nj.gov/health](http://www.nj.gov/health)

HEATHER HOWARD  
Commissioner

**New Jersey Requires “Certified Food Protection Manager”  
in Risk Type 3 Food Establishments by 1/2/10**

Dear Retail Food Establishment Operator,

Please be advised that New Jersey’s rules governing sanitation in retail food establishments, entitled “Chapter 24” N.J.A.C. 8:24-2.1(b) will require that at least one of the Person(s) in Charge (PIC) in “Risk type 3 food establishments” to possess a current “Food Protection Manager Certificate” by January 2, 2010. A copy of the Chapter 24 rules can be accessed at the following website: [www.nj.gov/health/eoh/documents/chapter24\\_effective\\_1207.pdf](http://www.nj.gov/health/eoh/documents/chapter24_effective_1207.pdf)

In order to determine whether your establishment will be affected by this new requirement, please review the following:

- Section 1.5 of the rules defines a “PIC” as the individual present at a retail food establishment who is responsible for the operation at the time of inspection.
- Section 2.1(a) of the rules requires that a PIC is present during all hours of operation.
- Section 1.5 defines “Risk type 3 food establishment” as an establishment that either:
  - Has an extensive menu which requires the handling of raw ingredients; and is involved in the complex preparation of menu items that includes the cooking, cooling, and reheating of at least 3 or more potentially hazardous foods; Such establishments may include, but are not limited to full service restaurants, diners, commissaries, and catering operations;
  - or
  - Prepares and serves potentially hazardous foods including the extensive handling of raw ingredients; and the primary service population is a “highly susceptible population”. Such establishments may include, but are not limited to hospitals, nursing homes, and preschools preparing and serving potentially hazardous foods.

Therefore, if your establishment is classified as a “Risk type 3 food establishment” and none of the PICs possess a current “Food Protection Manager Certificate” from one of the programs listed below, then at least one PIC will be required to make arrangements to obtain such certification by January 2, 2010.

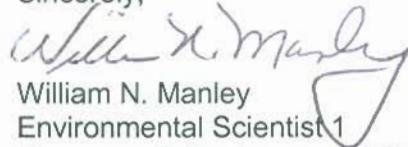
In order to receive a "Food Protection Manager Certificate", the PIC must pass a food safety certification exam that has been approved by the Conference for Food Protection (CFP). Currently the three CFP approved food safety exams are as follows:

- ServSafe ([www.servsafe.com](http://www.servsafe.com))
- National Registry of Food Safety Professionals ([www.nrfsp.com](http://www.nrfsp.com))
- Thompson Pro-metric ([www.prometric.com/foodsafety](http://www.prometric.com/foodsafety))

NOTE: The "Food Program Manager Certification" is independent of the typical "food handler" training programs that may be required/ offered by your local health department.

For more information regarding the "Food Program Manager Certification" program please contact your local health department. In addition, the New Jersey Department of Health and Senior Services will be posting information regarding the availability of specific "Food Program Manager Certification" programs on our website: [www.state.nj.us/health/eoh/foodweb](http://www.state.nj.us/health/eoh/foodweb)

Sincerely,



William N. Manley  
Environmental Scientist 1  
Consumer & Environmental Health Services  
Food and Drug Safety Program