



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.



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

or contact Kate Idzorek at
907-474-5391 or kjdzorek@alaska.edu.

Monday, August 27
9 a.m. to 5 p.m.
(with 1-hour lunch break)

Cost: \$175
(includes class and certification)

Morgan Poloni, instructor
Anchorage office of the
Department of Environmental Conservation



**Registration
deadline:
August 15**

Fairbanks location:
Tanana District Office
724 27th Avenue, Suites 1 and 2

Videoconferencing location:



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

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