



FMI Board Policy Statement on Certified Food Protection Managers and Food Safety Training

(Board adopted revised version on January 26, 2019)

FMI members representing the food retail industry strongly support food safety training and education of store management and associates. A successful food safety program begins with managers who are knowledgeable about food safety hazards and are committed to controlling risk factors within their operation. Associates must receive training in food safety as it relates to their specific duties.

FMI supports the following industry activities:

- Each retail food store should have a person who is a Certified Food Protection Manager in every department where there is a need for food safety controls. A Certified Food Protection Manager is defined as a person who has shown proficiency of required information by passing a test that is part of an accredited Food Protection program.
- Food safety training of associates must be an essential component of a food safety program. Associate training methods must be flexible, effective, and tailored to their specific duties as specified by the operator.
- Utilization of retail focused training materials, such as FMI's SafeMark Food Safety training program, is recommended as the curriculum is designed specifically for the needs of the supermarket industry. Materials that are industry and/or jobs specific are an essential and effective learning tool for individuals preparing for any nationally accredited food manager certification exam. This includes the SafeMark version of the Certified Food Protection Manager Exam.