



64E-11.002(28) Florida Administrative Code (FAC) defines a food manager as

individuals who have direct authority, control or supervision over employees engaged in the storage, preparation, display and serving of food to the public. Managers shall have a period of 90 days after the effective date of employment to pass the required food service manager test.

It is the responsibility of the certified food manager to inform all employees who engage in the storage, preparation, or serving of food in the acceptable sanitary practices described in the Department of Health Food Hygiene Code, 64E-11.

Establishments that have three or more employees at one time engaged in the storage, preparation, or serving of food shall have at least one certified manager present at all times when such activities are taking place. All other establishments shall have a certified manager(s) responsible for all periods of operation, but said manager(s) need not be present at all times.

Per 381.0072(2)(a) Florida Statute and 64E-11.012(6)(a)(b) FAC -
*Establishments **exempt** from the certified food manager requirement: Bars and Lounges, Theaters, Public and Private Schools, Hospitals, Nursing Homes, Child Care Facilities, Residential Facilities that are co-located with a Nursing Home or a Hospital with the food being prepared in a central kitchen facility.*

Approved Food Manager Certification Providers

The approved test providers are:

- **Thomson Prometric** 
 (800) 624-2736
also available through:
Clearwater Food Safety Information
 (727) 712-3944
- **National Restaurant Association** ,
(Florida Restaurant Association--ServeSafe)
 (866) 372-3926
also available through:
Food Safety Training, Inc.
 (800) 232-1917
- **National Registry of Food Safety Professionals** 
 (800) 446-0257

CERTIFICATION MUST BE RENEWED EVERY FIVE (5) YEARS!!