

# FOOD SAFETY CERTIFICATE REQUIREMENTS

## **Requirements for Schools, Retreat Center and Soup Kitchens**

As of January 1, 2000, AB Bill 1978 (Certified Food Protection Manager) requires facilities handling unpackaged foods (food being prepared and served) to meet the following requirements:

- Employ at least one certified food protection person (not volunteers).
- A person cannot be certified for more than one location.
- The certified food protection person must be employed at the business but doesn't need to be present at all times.
- Certification must be renewed every three years.
- The certified person will be responsible for the safety of food preparation and service within the facility, and be responsible for the safety training of all employees therein, consistent with their job responsibilities.
- The food safety certificate must be on file at the Parish/School facility at all times and be available for inspection.
- A facility has 60 days to secure a certified person in the event of a new operation or loss of current certified person.

**Diocesan Risk Management Office recommends  
that the following also apply:**

- All vendors supplying food to a location furnish a copy of their Safe Food Handling Certificate along with their Certificate of General Liability Insurance.

Contact local Department of Community health for locations of Certified Food Safe Handling Centers.