

Michigan Department of Agriculture Manager Certification Myths and Facts

Myth - Any manager certification exam is sufficient as long as it applies to food safety.

Fact - The standards for certification are developed by the [Conference for Food Protection \(CFP\)](#), a national food safety deliberative body, and endorsed by the U.S. Food and Drug Administration. Exams are administered by CFP-accredited providers meeting CFP standards. There are currently three recognized exam providers: Serv-Safe, Thompson Prometric and National Registry of Food Safety Professionals. However, there are numerous course providers that utilize the three approved exams.

Myth - Individuals must take a class offered at the local health department where they reside.

Fact - There are many places that an individual may take a class to prepare for the manager certification exam including their local health department. To locate course provider information please visit: www.michigan.gov/foodsafety and click on "manager certification".

Myth - All food employees must take a 16 hour food safety class.

Fact – While attending a training course is recommended, an individual doesn't have to attend training. The only requirement is to pass an exam given by one of the providers previously described. For more information please visit: www.michigan.gov/foodsafety and click on "manager certification".

Myth - The effective date for Manager Certification compliance has been pushed back two years to 2011.

Fact - The effective date in the Michigan Food Law remains June 30, 2009. Regulation 570 has been adopted on October 2, 2009 to supplement the requirements of the Michigan food law and allow schools an extension of two years after the adoption date of the regulation to comply. Establishments should be working towards compliance and must be able to show active progress when asked by a food inspector or sanitarian.

MDA and local health departments are allowed to begin enforcement six months to two years after the rule adoption date of October 2, 2009 based on their assessment of local course availability, whether they had a pre-existing local regulation and other local factors. Therefore, the enforcement timeframe is April 2, 2010 – October 2, 2011.

Myth – New establishments will be allowed a grace period exemption when they open and not be required to employ a certified manager during this time.

Fact - New establishments will need to have a certified manager upon opening.

MDA and local health departments are allowed to begin enforcement six months to two years after Regulation 570 effective date of October 2, 2009 based on their assessment of local course availability, whether they had a pre-existing local regulation and other local factors.

Myth - All grocery stores serving ready-to-eat food must have a certified manager.

Fact – Only grocery stores that are considered to be an ‘extended retail establishment’ or that contain a ‘food service establishment’ will be required to employ a certified manager according to section 289.2129 of the Michigan Food Law 2000, as amended. Extended retail establishments serve or provide unpackaged food for immediate consumption and provide seating in the food service area.

Myth - Everyone on staff needs to be certified.

Fact - Only one person is required to be certified at a particular establishment. When more than one food establishment operated by the same person is located on the same property or contiguous properties, only one manager is required to be certified if that manager has direct authority, or exercises control or supervision, over the food employees.

Myth - Certified managers must work full time at the establishment.

Fact - Full time is defined in the Manager Certification Rule, Regulation 570 as an employee that works an average of 30 hours per week, or 75% of the operating hours if the establishment operates less than 40 hours per week. Multiple part-time certified managers may be used to meet this requirement. Call your inspecting agency to determine if your hours of coverage by the certified manager(s) are adequate.

Myth - There must be a certified manager at a food establishment at all times.

Fact - The certified manager need not be present during all hours of operation. However, the certified manager must be considered a full time employee as described in the above section.

Myth – Local health departments may not have stricter requirements than the State Manager Certification requirement.

Fact – Local regulations in effect prior to April 1, 2008 that are more restrictive than those provided under the Michigan Food Law 289.2129 (1)(a) may remain in effect. For example, if a particular county has a preexisting regulation requiring a mobile food unit to have a certified manager, this would supersede the Michigan Food Law language that excludes this type of establishment from requiring a certified manager.

Myth – All food facilities regardless of the type of food that they prepare will be required to employ a certified manager.

Fact - MDA has utilized variance authority provided by Manager Certification Regulation 570, to grant the following state-wide variances. A certified manager will not be required for the following:

1. Low risk establishments as defined in the current “MDA Risk-Based Evaluation Schedule”. Low risk establishments are defined as establishments that meet the following description:
 - Serve or sell only raw or pre-packaged, non-potentially hazardous foods (non time/temperature control for safety (TCS) foods).
 - Do not prepare potentially hazardous foods (TCS foods).
 - Heat only commercially processed potentially hazardous foods (TCS foods) for hot holding.
 - No cooling of potentially hazardous foods (TCS foods).
 - Preparation/processing and or packaging limited to non-potentially hazardous food only.
 - Warehousing/storage limited to non-potentially hazardous food and/or pre-packaged potentially hazardous foods.

Examples: Most convenience store operations, convenience stores serving precooked hot dogs or sausages, popcorn, nachos, pretzels or frozen pizza.; hot dog carts, and coffee shops; cocktail lounges; theaters; nut kiosks; honey and maple syrup processors; most bakery operations; candy, snack, pasta, spice or other non-potentially hazardous manufacturer, bottled water manufacturer; food warehouses.

2. Michigan Office of Services to the Aging, senior congregate nutrition satellite sites operating in compliance with Michigan Office of Services to the Aging standards, where food is not prepared but only served on-site and prepared in a licensed kitchen that employs a full-time certified manager.