

# Manager Certification Requirements Statewide Variances

MDA has issued the following statewide 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 currently 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.