

WHO needs a Food Safety Training? (FST)

- Every agency partner of St. Mary's Food Bank (SMFB) needs a Food Safety Training
- Only 1 person from your organization is required to have an FST
- Every distribution is required to have at least 1 person with a current FST easily accessible for inspections
- A FST follows the person, not the organization. If that person leaves, a new one must be obtained

HOW do I obtain a Food Safety Training?

- There are 3 types of FSTs:

SERVSAFE FOOD BANKING TEST

- This certification *lasts a lifetime* for the individual
- Print out your own certificate for your own files
- This test is only valid for food banking and you are NOT covered to operate anywhere else besides food distributions.
- Schedule training through St. Mary's. You will be sent a video link and mailed a booklet. Only 1 per agency.
 - Register at: www.surveymonkey.com/r/GPC3387

SMFB's preferred
option (no cost
and no expiration)!

AZ FOOD HANDLER'S CARD (FHC)

- FHCs *expire after 3 years*. Agency must keep FHC current and send new copies to SMFB
- This will cover you as an individual to work or operate around food in Arizona
- Must schedule your training online or in person and obtain physical copy of card
- SMFB will NOT pay for a FHC and encourages all agencies to get their ServSafe Certification
- Resources to obtain your FHC:
 - www.azfoodhandlers.com
 - <https://foodhandlerscardhelp.com/arizona-food-handlers-card-requirements/>

FOOD PROTECTION MANAGER'S CERTIFICATION (FPMC)

- A FPMC is a certification needed to verify your food safety knowledge against food born illnesses
- FPMC *expires after 5 years*. Agency must keep FPMC current and send new copies to SMFB
- You ONLY need this type of card if you are:
 - A Congregate Meal Site (*cooking and serving meals*)
 - Repacking Bulk Items:
 - Meat, Flour, Grains, etc.
 - Anything (except uncut produce) taken out of large packages and resealed into another bag
 - **NOTE: Repacking Bulk Items requires additional certifications. See "Requirements for Repackaging" page in toolkit**
- Must schedule your training online or in person and obtain physical copy of card
- A FPMC roughly costs \$60-\$125. SMFB will NOT pay for an agency to obtain one

What resources are there to help obtain my Food Protection Manager Certification?

- The 2017 Food and Drug Administration Food Code requires establishments that serve open food, which needs time/temperature control for food safety, to have at least one Certified Food Protection Manager (CFPM) onsite during operating hours.
 - **Step 1: Choosing a Provider**
 - Use any of the American National Standards Institute (ANSI) accredited providers to receive your CFPM: <https://anabpd.ansi.org/accreditation/credentialing/personnel-certification/food-protection-manager/ALLdirectoryListing?prgID=8&statusID=4>
 - The cost and time required will vary between providers. Many providers offer packages that include a training course that you can complete prior to the exam.
 - **Step 2: Study Guides**
 - CFPM exams are detailed and non-refundable. Use these resources to help you prepare:
 - Flashcards: <https://www.brainscape.com/packs/servsafe-7014452?origin=genome>
 - Practice Exam 1: <https://gotestprep.com/servsafe-practice-test/>
 - Practice Exam 2: <https://www.test-guide.com/free-servsafe-manager-practice-tests.html>
 - **Step 3: Taking the Exam – Options for a Proctor**
 - CFPM exams must be completed under the supervision of a licensed proctor.
 - You may purchase a CFPM exam package that includes a **virtual proctor**.
 - When completing an exam with a virtual proctor you must: Not have other people in the test room. Remove or cover any posters/documents in the room. Use a webcam to show the proctor around the room before starting the exam and after any breaks. Keep the webcam open so the proctor can supervise your exam remotely.
 - You may also **have a team member become a licensed proctor** to oversee your exam.
 - Check your CFPM Provider's website to learn their process for becoming a proctor. It should take about 30 minutes and be free of charge. This may be a good option if you do not have a webcam/streaming option or if you have several people taking the exam.
 - An example of how to become a proctor through State Food Safety: <https://www.statefoodsafety.com/Resources/Resources/proctoring-food-manager-exams-in-house-saves-you-time-and-money>