

Requirements for Certificates of Food Protection for Small Operators



A summary of changes from the passage of 2015 Act 9

Restaurants with five or fewer food handlers are exempt from renewing their food manager certification by completion of a nationally accredited food protection examination. Instead, small restaurant operators or managers have the option to take a recertification course or course designed for small operators.

Can I use my credential from having completed a course designed for small operators in a restaurant with more than five food handlers in the future?

No. If you decide to obtain the food safety training for small operators credential, you are restricted to restaurants with five or fewer food handlers. If you want to hold a certificate for a restaurant with more than five food handlers, you will need to take an accredited examination.

If I have not been certified in the past, can I still receive the food safety training for small operator's license?

No. All individuals applying to the Wisconsin Department of Agriculture, Trade and Consumer Protection (DATCP) for the first time must pass an accredited examination. When that expires, a small operator may complete a course approved for small operators.

Who is considered a food handler?

Basically, anyone who handles or assembles food for the patrons. Chefs, line cooks, and possibly servers are examples. A server who assembles salads, scoops ice cream, or cuts desserts would be considered a food handler. A bartender slicing limes and lemons is not a food handler.

If I go to work for a new establishment, will I need to get another certification?

No. If you go to work for another small operator, you take your credential with you.

Approved Courses and Examinations

Wisconsin accepts the following food manager certification exams:

- Prometric Inc - Certified Professional Food Manager Course Examination, www.prometric.com
- National Restaurant Association- ServSafe (SS) Course Examination, www.servsafe.com/students
- Environmental Health Testing, LLC - Food Safety First Principles Course Examination, www.nrfsp.com
- 360 Training Inc., www.360training.com
- Above Training/State Food Safety, www.statefoodsafety.com

A current list of certified food manager courses can be found in DATCP's course directory at https://datcp.wi.gov/Pages/Programs_Services/food_manager.aspx.

The following courses are currently approved for the food safety training for small operators credential:

- Food Service Safe, recertification course, www.foodservicesafe.com
- M&M Business Solutions, Food Manager's Training HQ, www.MMBizSolutions.com
- Moraine Park Technical College, "Food Manager Refresher Course," www.morainepark.edu

- Prairie Kitchen, Food Safety Training recertification course, <https://www.arlenecoco.com>
- State Food Safety, Online Food Safety Training for Small Operators, www.statefoodsafety.com
- Tavern League of Wisconsin, recertification course, www.tlw.org
- Tap Series, recertification course, www.tapseries.com
- Wisconsin Restaurant Association, recertification course, www.wirestaurant.org

Resources

The following resources may be useful:

- Food manager requirements
https://datcp.wi.gov/Pages/Programs_Services/foodmanager.aspx
- Food safety course directory
https://datcp.wi.gov/Pages/Programs_Services/FoodSafetyCourseDirectory.aspx
- Wisconsin Food Code fact sheets
https://datcp.wi.gov/Pages/Programs_Services/FoodLabelingGeneral.aspx
- Wisconsin Food Code
http://docs.legis.wisconsin.gov/code/admin_code/atcp/055/75

