

COUNTY OF MONMOUTH
DEPARTMENT OF HUMAN SERVICES
MONMOUTH COUNTY DEPARTMENT OF HEALTH

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Dear Retail Foodservice Operator,

Current State of New Jersey regulations require that at least one person in a “Risk 3” retail food establishment must be a “Certified Food Protection Manager.”

Your “risk classification” rating has been determined and may be indicated on the cover page of the inspection reports left with you. If you are not sure of your risk classification, please feel free to contact the inspector or this office.

- **New Jersey Accredited Food Protection Manager Organizations** (3/1/2024)
- [360 Training](https://www.360training.com/learn2serve) <https://www.360training.com/learn2serve>
- [AAA Food Manager/AAAFoodHandler.com](https://aaafoodhandler.com/) <https://aaafoodhandler.com/>
- [AboveTraining/StateFoodSafety](https://www.statefoodsafety.com/) <https://www.statefoodsafety.com/>
- [Environmental Health Testing](https://www.nrfsp.com/) (National Registry of Food Safety Professionals) <https://www.nrfsp.com/>
- [My Food Service License](https://myfoodservicelicense.com/) <https://myfoodservicelicense.com/>
- [National Restaurant Association](https://www.servsafe.com/) <https://www.servsafe.com/>
- [ServSafe Manager](https://www.servsafe.com/ServSafe-Manager) <https://www.servsafe.com/ServSafe-Manager>
- [The Always Food Safe Company, LLC](https://alwaysfoodsafecom/en/) <https://alwaysfoodsafecom/en/>
- [Trust20: A New Standard in Restaurant Safety](https://trust20.co/) <https://trust20.co/>
- [WFSO Academy](https://academy.worldfoodsafety.org/#/fpm) <https://academy.worldfoodsafety.org/#/fpm>

Organizations may offer several different programs. Make sure you are enrolling in the **“CERTIFIED”** Food Protection Manager program. This program is different than a standard “Food Manager” or “Food Protection Manager” program in that it requires that you successfully complete the program and pass a written exam.

As such, municipally sponsored “Foodhandlers Programs” which you may have attended in the past are **not** accredited by the State of New Jersey as Certified Food Protection Manager training.

8:24-1.5 Definitions

"Risk type 3 food establishment" means any retail food establishment that: 1. Has an extensive menu which requires the handling of raw ingredients; and is involved in the complex preparation of menu items that includes the cooking, cooling, and reheating of at least three or more potentially hazardous foods.... Such establishments may include, but are not limited to, full service restaurants, diners, commissaries, and catering operations; or hospitals, nursing homes, and preschools preparing and serving potentially hazardous foods.