

# Certified Food Protection Manager

Regulation 6 CCR 1010-2: Retail Food Establishments

## Trained managers keep food safe!

Beginning March 1, 2025 the person in charge must be a certified food protection manager at a retail food establishments during hours of operation. Exceptions to this new requirement include but are not limited to:

- Facilities with limited food preparation or grocery stores with no food service operations
- Some operating times with minimal or no food preparation
  - Bartender or barista making drinks before or after the kitchen opens or closes
  - Satellite facilities that only hold and serve food from a central kitchen such as schools
  - Low risk food preparation outside of prime operating hours where a facility can actively manage food safety activities

**Ask your inspector to determine when a certified manager needs to be present.**

## Accredited Certified Food Protection Manager Companies\*:



[bit.ly/ANSI-CFPM](https://bit.ly/ANSI-CFPM)



*\* These courses may be offered in multiple languages*

Updated: 3/1/25

For more information, contact your local health department or visit:

[cdphe.colorado.gov/retail-food/retail-food-resources](https://cdphe.colorado.gov/retail-food/retail-food-resources)



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