

# REQUIREMENTS FOR CERTIFICATES OF FOOD PROTECTION FOR SMALL OPERATORS

## *A summary of changes from the passage of 2015 Act 9*

Restaurants with five (5) 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.

### Frequently Asked Questions

**Can I use my credential from having completed a course designed for small operators in a restaurant with more than 5 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 5 or fewer food handlers. If you want to hold a certificate for a restaurant with more than 5 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 Operators license?**

No. All individuals applying to the department 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?**

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



### Need assistance?

Call us at

**(608) 224-4720**

E-mail us at  
[datcpfood@wi.gov](mailto:datcpfood@wi.gov)

Visit us at [datcp.wi.gov](http://datcp.wi.gov)

# Approved Courses and Examinations

Wisconsin accepts the following food manager certification exams:

[Prometric Inc - Certified Professional Food Manager Course Examination](http://www.prometric.com), [www.prometric.com](http://www.prometric.com)

[National Restaurant Association- ServSafe \(SS\) Course Examination](http://www.servsafe.com/students), [www.servsafe.com/students](http://www.servsafe.com/students)

[Environmental Health Testing, LLC - Food Safety First Principles Course Examination](http://www.nrfsp.com), [www.nrfsp.com](http://www.nrfsp.com)

[360 Training Inc](http://www.360training.com), [www.360training.com](http://www.360training.com)

A current list of certified food manager courses can be found in our course directory at [datcp.wi.gov](http://datcp.wi.gov).

The following courses are currently approved for the Food Safety Training for Small Operators credential:

[Food Service Safe](http://www.foodservicesafe.com), recertification course, [www.foodservicesafe.com](http://www.foodservicesafe.com)

[M&M Business Solutions](http://www.MMBizSolutions.com), Food Manager's Training HQ, [www.MMBizSolutions.com](http://www.MMBizSolutions.com)

[Moraine Park Technical College](http://www.morainepark.edu), "Food Manager Refresher Course", [www.morainepark.edu](http://www.morainepark.edu)

[Prairie Kitchen](http://www.prairiekitchenfoodsafety.com), Food Safety Training recertification course, [www.prairiekitchenfoodsafety.com](http://www.prairiekitchenfoodsafety.com)

[State Food Safety](http://www.statefoodsafety.com), Online Food Safety Training for Small Operators, [www.statefoodsafety.com](http://www.statefoodsafety.com)

[Tavern League of Wisconsin](http://www.tlw.org), recertification course, [www.tlw.org](http://www.tlw.org)

[Tap Series](http://www.tapseries.com), recertification course, [www.tapseries.com](http://www.tapseries.com)

[Wisconsin Restaurant Association](http://www.wirerestaurant.org), recertification course, [www.wirerestaurant.org](http://www.wirerestaurant.org)



**Wisconsin Department of Agriculture,  
Trade & Consumer Protection**

*Division of Food & Recreational Safety*  
2811 Agriculture Drive, PO Box 8911  
Madison, WI 53708

