

Town of Reading Board of Health Regulations

Section 9 Food Manager Certification

9.1 Purpose

The Reading Board of Health recognizes that an ideal food protection program is supported by a partnership effort between industry and food regulatory officials. Together, educated food handlers and effective inspection programs can reduce the incidence of high risk practices which can lead to foodborne disease outbreaks.

Other benefits of food manager training include providing industry with a more professional approach to food safety, improving communication between industry and regulators, increasing consumer confidence in their food supply and avoiding negative economic impacts often associated with foodborne disease outbreaks. Food establishments, which have trained food handlers, are also more likely to be in compliance resulting in less inspection and enforcement time spent by the Board of Health.

Accordingly, the Board of Health declares that the purpose of this regulation is to improve the general sanitation conditions in Reading food establishments, thus protecting the public health and welfare of the dining public.

Food manager certification will ensure that these managers have knowledge of the principles and practices of food sanitation with the primary purpose of preventing foodborne illness and protecting the public health in accordance with Chapter X of the State Sanitary Code, 105 CMR590.000. Minimum Sanitation Standards for Food Establishments with the substantive provisions of the Federal Food Code FC 1 -101.10-FC 1-103.10

9.2 Definitions

The following words and phrases, whenever used in this Article shall be construed as defined in this section. Any terms not specifically defined herein are to be construed in accordance with the definitions of Chapter X of the State Sanitary Code, 105 CMR 590.000.

9.2.0 “Approved Food Manager Certification Program” – means a food safety training course approved by the Board which meets the requirements of the Massachusetts Guideline for Food Protection Management Training and Testing.

9.2.2 “Board” – refers to the Town of Reading Board of Health.

- 9.2.3 “Certified Food Manager” – means an individual certified in food safety. The certified food manager shall have supervisory, training and management responsibilities for the safety of food preparation and service with authority to direct and control such activities.
- 9.2.4 “Food Service Establishment” – means a place where food is prepared and intended for individual portion service, and includes the site at which individual portions are provided. The term includes such place regardless of whether consumption is on or off the premises and regardless of whether there is a charge for food. The term includes, but is not food units, pushcarts, and catering operations. The term does not include residential kitchens, retail food stores, or supply vehicles.
- 9.2.5 “Full-time Equivalent” – means forty (40) hours of work per week.
- 9.2.6 “Outbreak of Foodborne Illness” – means an incident in which two or more persons experience a similar usually gastrointestinal in nature, after ingestion of common food and an epidemiological analysis implicates the food as the source of the illness.
- 9.2.7 “Person” – includes an individual or individuals, partnership, a corporation, and association or other legal entity.
- 9.2.8 “Potentially Hazardous Food” – means any food that consists in or in part of milk or milk products, eggs, meat, poultry, fish, shellfish edible crustacean, or other ingredients including synthetic ingredients in a form capable of supporting rapid and progressive growth of infectious or toxigenic microorganisms. The term does not include foods, which have a pH level of 4.5 or below, or a water activity (Aw) value of .85 or less.

Section 9.3.0 Food Manager Certification Required

- 9.3.1 Each food establishment where potentially hazardous foods are prepared shall employ at least one (1) full-time, on-site manager certified in food safety who is at least eighteen (18) years of age. The Certified Food manager shall be on-site at all times in each food establishment when potentially hazardous foods are being prepared.
- 9.3.2 Establishments which employ ten (10) or more full-time employees directly involved in food preparation shall employ at least two (2) full-time on-site managers certified in food safety.
- 9.3.3 Establishments, which primarily serve the elderly and individuals with diminished immune systems, shall have a manager certified in food safety present during preparation of all hot potentially hazardous foods.

- 9.3.4 Once a manager certified in food safety terminates employment, establishments shall have sixty (60) days to employ a new manager certified in food safety, or have an individual enrolled in a Board approved food manager certification program in food safety.
- 9.3.5 Certificates for Managers certified in food safety shall be prominently posted in the establishment next to the license(s) to operate. The certificate shall be removed when the establishment no longer employs the individual.
- 9.3.6 No person shall use the title “Certified Food Manager”, or in any way represent themselves as a manager certified in food safety unless they shall hold a current certificate pursuant to these regulations of which a current copy is on file with the local health division.

9.4.0 **Certification**

- 9.4.1 To become a “Certified Food Manager” an individual must complete a Board approved food protection manager certification course.
- 9.4.2 A holder of a Food Manager Certificate shall be required to attend a Board approved refresher course every five (5) years and attain a passing grade on a prequalifying exam.

9.5.0 **Responsibilities of Certified Food Managers**

- A. The managers shall have supervisory, training and management responsibilities and shall be responsible for food preparation and service with authority and responsibility to direct and control such activities.
- B. The certified food manager shall notify the Board in writing within ten (10) days of a change of name or employment.
- C. The certified food manager is responsible for operating the establishment in compliance with all relevant Federal, State and Local rules and regulations pertaining to food service.
- D. The certified food manager shall assure that all employees engaged in food preparation do so in a manner consistent with proper food sanitation practices.
- E. The certified food manager shall develop a plan for assessing, monitoring, and controlling foodborne disease hazards in the food establishment.

- F. The certified food manager shall report any alleged foodborne illness to the Board within twenty-four (24) hours of the incident.

Section 9.6.0 Enforcement Minimum Sanitation Standards for Food Establishments

105 CMR 590.000 State Sanitary Code Chapter X Minimum Sanitation Standards for Food Establishments is hereby adopted as most recently amended as a local regulation with the addition of the following:

590.051 (B) (1) These regulations may enforce those procedures noted in the Town of Reading General By-Law Article 21. In the event that procedure is followed, non-critical violations shall be subject to a fine of twenty-five dollars (\$25.00) per offense; critical violations shall be subject to a fine of fifty dollars (\$50.00) per offense. Each day that the offense continues shall constitute a separate offense.

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