

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

Visit us at 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

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

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

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

A current list of certified food manager courses can be found in our course directory at 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

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

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

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

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

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

[State Food Safety](http://www.statefoodsafety.com), "Safe Food Handling", www.statefoodsafety.com



Wisconsin Department of Agriculture,
Trade & Consumer Protection
Division of Food & Recreational Safety
2811 Agriculture Drive, PO Box 8911
Madison, WI 53708

