

Contacts for Certified Food Protection Manager Courses

A certified food protection manager (CFPM) certificate must accompany the application for a new establishment and change of ownership. A CFPM must be hired within 60 days of the departure of the last CFPM leaving employment.

In the State of Maine, the following approved exams will be accepted as meeting the requirements for certification:

- **1AAA Food Safety**
- **APS Culinary Dynamics/Worldfoodsafety.org**
- **Certus/StateFoodSafety**
- **Learn2Serve/360training.com**
- **My Food Service License**
- **National Registry of Food Safety Professionals**
- **National Restaurant Association Solutions/ ServSafe®**
- **Relish Works, Inc/trust20.co/**
- **Responsible Training/Safeway Certifications, LLC**
- **The Always Food Safe Company LLC**
- or equivalent as determined by the American National Standards Institute (ANSI).

You must submit a certificate from one of the approved exams listed above.

ANSI National Accreditation Board:

<https://anabpd.ansi.org/Accreditation/credentialing/personnel-certification/food-protection-manager/ALLdirectoryListing?menuID=8&prgID=8&statusID=4>

Please submit CFPM certificate to your district health inspector, or mail to our offices at:

Health Inspection Program,
286 Water St.
Augusta, Me 04333-0011

Or email the Health Inspection Program Licensing Clerk at HIPLicensing.DHHS@maine.gov

Exemptions

The following establishments are exempt from the CFPM requirement and do not require a CFPM:

- Bed and breakfast establishments with 5 rooms or less;
- Temporary eating establishments that operate fewer than 14 days;
- Bed and breakfast and lodging establishments that serve a continental breakfast consisting of non-potentially hazardous baked goods, whole fruit or fruit sliced for same-day service, cereal, milk, juice, portion controlled cream cheese, portioned controlled peanut butter, and portion controlled jam or jelly;
- Establishments that serve or sell non-potentially hazardous pre-packaged foods (non-time/temperature control for safety (TCS) foods);
- Establishments that prepare only non-potentially hazardous foods (non-TCS foods); and
- Establishments that heat only commercially processed, potentially hazardous foods (TCS foods) for hot holding. No cooling of potentially hazardous foods (TCS foods);
- Sporting/ Recreational Camps operating 90 days or less and serving only their own residential guests; and

Disclaimer: The consultants on this list offer CFPM courses. Please be aware that the Health Inspection Program does not recommend or recognize any particular contact consultant on this list.

- Eating establishments which pose minimal risk of causing, or contributing to, foodborne illness, based on the nature of the operation and the extent of food preparation.

1 AAA Food Safety / AAASFoodHandler.com – Certified Food Protection Manager Program

3245 Main Street #235-213
Frisco, TX 75034

Email: support@aaafoodhandler.com

Telephone: (714) 592-4100

Website: <https://aaafoodhandler.com/food-manager-certification>

APS Culinary Dynamics/Worldfoodsafety.org

3370 Palm Aire CT,
Rochester Hills, MI 48309

Website: <https://academy.worldfoodsafety.org/#/fpm>

Certus/StateFoodSafety

225 East Robinson Street
Suite 570

Orlando, FL 32801

<http://www.statefoodsafety.com>

Learn2Serve

5000 Plaza on the Lake
Suite 305

Austin, Tx 78746

My Food Service License

1101 Davis Street
Evanston, IL 60201

<http://myfoodservicelicense.com/>

National Registry of Food Safety Professionals

6751 Forum Drive Suite 220
Orlando, FL 32821

Telephone: 1-800-446-0257,

E-mail: customer.service@nrfsp.com

Website: <http://www.nrfsp.com/>

National Restaurant Association Solutions

233 South Wacker Drive, Suite 3600
Chicago, Illinois 60604-2702

Telephone: 1-800-765-2122

Website: <http://www.servsafe.com>

Relish Works, Inc. (DBA: Trust20)

222 W. Merchandise Mart Plaza,
Suite 575

Chicago, IL 60654

<https://www.trust20.co/>

Responsible Training/Safeway Certification, LLC

12741 N. US Highway 183
Suite 506

Austin, TX 78759

<http://www.responsibletraining.com>

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The Always Food Safe Company

899 Montreal Circle
St. Paul, MN 55102-4245
Telephone: 844-312-2011
<https://alwaysfoodsafes.com/>

David F. Suhr, DFS Services

In house/onsite classroom instruction

(Spanish & Chinese Speaking Instructors Available)
ServSafe, and Basic Food Safety
59 Tuttle Rd. Cumberland, Maine 04021
Telephone 207-489-9235
Cell 207-329-0958
E-mail: ddsuhr@hotmail.com
Web: www.mainefoodsafety.com

Elizabeth Baldwin

6 Arbor Ave
Topsham, ME 04086
Cell phone: 207.441.3543
Email: themainenut@yahoo.com

Hospitality Maine, Serv Safe

45 Melville St
Augusta, ME 04330
E-mail: becky@hospitalitymaine.com
www.hospitalitymaine.com
Telephone 207-623-2178

HRFoodSafe

Food Safety Training and Consulting Services
www.HRFoodSafe.com
Phone: 855.HR.Train (855.478.7246)
Email: info@hrfoodsafes.com

Jayne Whiteside MS, RD, LD

829 South Belfast Ave.
Augusta, ME 04330
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Ken Bakos

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Bangor, Maine 04402-1332
207-217-2500
ken@onfocussolutions.com
www.onfocussolutions.com

Lorey Duprey

Director of Dining
Unity College - America's Environmental College
90 Quaker Hill Road Unity, ME 04988
207-509-7264 office
lduprey@unity.edu

Lynn Boyle

16 Short Street
Brownfield, ME 04010
Phone 617-784-7254
Email: Lynn@lynnboyle.com

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www.lynnboyle.com

Maine Food Smarts

Kathleen Williamson

496 Clark Road, Prospect Maine 04981
Cell- (207) 478-0682, Home- (207) 567-6077
Email: kathleenawilliamson@yahoo.com

Mark Shinnors

In house/onsite classroom instruction

(Spanish & Chinese Speaking Instructors Available)
ServSafe, Allergen, and Basic Food Safety
9 Snowberry Drive
Scarborough, ME 04074
Telephone: 207-331-6339
Email: mark@bostonhtc.co
Web: www.youeatsafe.com

Online Food Safety Manager Certification Course from TAP Series.

For information and pricing go to www.tapseries.com or call 888-826-5222 x 108.

University of Maine Cooperative Extension

Kathy Savoie, MS, RD

ServSafe and Cooking for Crowds: Food Safety Training for Volunteers
phone: 207-581-8375
e-mail: ksavoie@maine.edu