

**BOARD OF HEALTH**  
**BELMONT COUNTY GENERAL HEALTH DISTRICT**

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[www.BelmontCountyHealth.org](http://www.BelmontCountyHealth.org)

**Update to the Ohio Uniform Food Safety Code Chapter 3717-1 Ohio**  
**Administrative Code**

**3717-1-02.4 Management and personnel: Supervision-**

(A)(2) New language added to require one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service obtain Level Two Certification in Food Protection according to rule 3701-21-25 within one year of the effective date of this rule. **(Level Two Certification in Food Protection shall be obtained by March 1<sup>st</sup> 2017)**

(A)(3) New language added to exempt the temporary, mobile, vending and risk level I and II food service operation (FSO) or retail food establishments (RFE) from the requirement to have an employee certified in food protection.

The objective of the Ohio Department of Health Certification in Food Protection Program (CFPP) is to educate and train food service personnel on effective food safety practices for preventing foodborne illness.

**Individual Certification:**

In order to become “Certified in Food Protection” and individual must meet the following:

1. Successfully complete a Certification in Food Protection course offered by a course provider that has been approved by the Ohio Department of Health; and
2. Successfully pass an acceptable Food Protection Certification Program Examination;  
or
3. The condition of reciprocity as stated in Section V.

**Section V Reciprocity:**

An application to become certified by the Ohio Department of Health through reciprocity shall include proof from an individual that they have successfully completed a substantially similar certification program as outlined in the provisions of this program. Such application shall include the following:

1. Name of course taken;
2. Location where the course was offered including address and telephone number;

3a. A copy of the course curriculum. The course curriculum shall include:

1. Introduction
2. Microbiology, foodborne illness contamination
3. Personal Hygiene
4. Purchasing to serving
5. Cleaning/sanitizing of equipment and utensils
6. Facility design and construction
7. Management
8. Testing

3b. The length of training in hours;

3c. A copy of the certificate received.

For an application for reciprocity please visit Ohio Department of Health's website or contact our local office.

**A list of Ohio approved providers of the Level Two Food Certification training programs and testing centers can be found at:**

**[http://www.healthspace.com/Clients/Ohio/Ohio\\_Website\\_Live.nsf/FoodCertifications.xsp](http://www.healthspace.com/Clients/Ohio/Ohio_Website_Live.nsf/FoodCertifications.xsp)**

**Or**

**ServSafe Manager Training can be taken online at [servsafe.com](http://servsafe.com). Once the course is taken online the test must be taken at an Ohio Department of health approved testing center.**

The course provider, within fifteen days of the course conclusion, will send a copy of the final enrollment report for the course with each individual's name, passing grade, and certification that the individual attended the required classroom hours. The course provider will then promptly distribute the Ohio certification card to individuals successfully completing the certification program.

**For questions or more information please contact the Ohio Department of Health at (614) 644-7416 or the Belmont County Health Department at (740) 695-1202**