

Kentucky Food Protection Manager Certification

The State of Kentucky requires that the Person In Charge (PIC) of a food establishment meets the “Demonstration of Knowledge” requirement. The Kentucky Food Protection Manager Certification is the best way to demonstrate knowledge.

The PIC who holds the Kentucky Food Protection Manager Certification is required to be on duty at all times while the food establishment is open. Food establishments must keep the certificates displayed.

FnaSafety offers the widest selection of training and certification choices that are approved by the Kentucky Food Safety Branch. We provide the ServSafe Food Protection Manager Certification Course and Exam, the Learn2Serve-360 Food Safety Manager Certification Course and Exam, the TAP Series Food Safety Manager Certification Course, The National Registry of Food Safety Professionals, the National Environmental Health Association (NEHA), and the SafeMark Certification.

All of the above Kentucky Food Protection Manager Certification exams meet the requirements of the State of Kentucky. They meet the requirements of the Council for Food Protection and all are accredited by the American National Standards Institute (ANSI).

Food and Alcohol Safety Classes also offers Food Handler training and certification, Responsible Alcohol Service, Allergen Awareness Training and HACCP. Online courses are available nationwide and instructor led live classes are currently available throughout the country.

Most courses are available in English and Spanish and some offer Chinese, while many exams are also available in Japanese, Vietnamese, French Canadian and Portuguese.

Food and Alcohol Safety Classes (FnaSafety) is a division of The Integrated Food Service Consulting Group. A nationwide leader in Food Service Consulting, Food and Alcohol safety training, mystery shopping (exclusively

for the food and beverage industry), food safety auditing and HACCP Compliance.