

NYC Food Protection Certificate

The New York City Department of Health requires all supervisors in any food service establishment to obtain the NYC Food Protection Certificate.

At least one person holding a Food Protection Certificate must remain on premises during all hours of operation and supervise food preparation and handling to ensure food safety.

FnaSafety offers the widest selection of training and certification choices that are approved by the New York City Department of Health. 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.

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, Mystery Shopping (exclusively for the food and beverage industry), and HACCP Compliance.

Having a Certified Food Protection Manager in your restaurant is critical for your restaurant's success. It is not only a requirement by law, it's also a special kind of "insurance" that will help you virtually guarantee your food won't cause a severe case of food poisoning that can cost you thousands of dollars.

If you need to take the NYC Food Protection Course then your best option is to choose FnaSafety. FnaSafety is the leading provider of food safety manager certification throughout the United States of America, and we've provided top-notch food safety training to foodservice industry giants such as KFC, Dunkin' Donuts, and Subway.