

South Dakota requires that a person in charge of a food establishment have the necessary knowledge of food safety as written in the FDA Food Code. One way to demonstrate is by taking an approved Certified Food Protection Manager Training Course and passing an Exam. FnaSafety's options for the South Dakota Food Safety Manager Certification are approved by the American National Standards Institute and the Conference for Food Protection (ANSI-CFP). This is an accredited exam and accepted by South Dakota.

#### North Dakota Certified Food Protection Manager Course description

The South Dakota Certified Food Protection Manager course will provide you the proper food safety training to help you prepare for the national exam. This course covers food safety issues, regulations, and techniques to maintain a food-safe environment.

Food safety training required For Managers: Yes

Food safety training required food handlers: Yes

Certification exam required: Yes

Re-training frequency required: 5 years

Re-certification Exam required: 5 years

\*The final exam must be passed with a 70% or higher to get credit for completion of the course.

FnaSafety is the leading website providing the widest selection of training and certification choices that are approved by the South Dakota Food Code. 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 South Dakota Food Safety Manager Certification exams meet the requirements of the State of South Dakota. They meet the requirements of the Council for Food Protection and all are accredited by the American National Standards Institute.