



Manager Certification (Level 2)

Requirements

Each risk level III and risk level IV food operation is required to have at least one employee with supervisory and management responsibility and the authority to direct and control food preparation and service that has obtained the Ohio Manager Certification in Food Protection. OAC 3717-1-2.4(A)(2).

A Manager Certification (Level 2) can be obtained by attending an in person class offered by an approved provider and passing the exam offered as part of the class, or by completing an online class and passing an exam proctored by an approved provider.

Lorain County Public Health is an approved provider of Manager Certification Examinations and will be proctoring the Exam in 2019.

2019 Exam Schedule

- January 28 10:00 Carlisle Twp. Fire Department
11950 Lagrange Rd, Elyria, OH 44035
- April 22 10:00 Sheffield Lake Community Center
4575 Lake Rd, Sheffield Lake, OH 44054
- July 22 10:00 Carlisle Twp. Fire Department
11950 Lagrange Rd, Elyria, OH 44035
- October 28 10:00 Sheffield Lake Community Center
4575 Lake Rd, Sheffield Lake, OH 44054

Exam Registration

For those completing the online training, LCPH will be proctoring the exams in 2019. To reserve a seat for an exam submit a completed registration application, your record of training, and the exam fee at least 4 days before the exam date.

Online Training

ServSafe® offers an approved Manager Certification course that can be accessed by following the steps below:

(When using Google Chrome)

- Go to the *ServSafe*® website: www.servsafe.com
- Click on the "SERVSAFE MANAGER"
- Click "BUY" on "Buy Products"
- Under "Getting Started", Click on "BUY NOW" on the "Manager Online Training and Certification Exams"
- Scroll down to "*ServSafe*® Manager Online Course 7th Edition" and click "ADD TO CART"
- Create a new profile if you do not have one
- Follow the directions from there to purchase the online course

Course content: Food source, personal hygiene, cross contamination, cleaning/sanitizing of equipment and utensils, and proper cooking, cooling, and holding of food microbiology, foodborne illness, facility design and construction, and active managerial control.