



# Arkansas Department of Health

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The new Arkansas food safety rules designed to improve public health protection went into effect September 7, 2019. The Arkansas Department of Health (ADH) has amended the Rules Pertaining to Food Establishments to adopt the 2013 United States Food and Drug Administration Model Food Code. The amended rules will affect all food establishments statewide with new requirements for the industry.

One of the major rule changes is a new requirement that each facility that prepares and serves food has at least one supervisory employee who has Certified Food Manager training. This ensures someone with food safety knowledge is present in every facility. Studies have shown that food establishments with properly trained supervisors have a lower occurrence of food safety violations that are directly linked to food illnesses.

Restaurants and other retail food service establishments should ensure that at least one supervisory employee has received Certified Food Manager training from an American National Standards Institute accredited training provider. This training is available from various vendors who offer both in-person training and online training options. Proof of certification will be documented during health inspections over the next year. The rule will allow the industry and new establishments one year to comply with this new provision.

For a downloadable copy of the Rules Pertaining to Food Establishments please visit the link below. The ADH Environmental Health Section protects and promotes the health of Arkansas residents and visitors through education of food industry workers and regulation of retail food establishments statewide. The section also investigates the sources of food borne illnesses, and works to control and prevent foodborne outbreaks. Environmental Health Specialists work with restaurant owners, food service workers, and the food industry to ensure safe food preparation and conditions.

For more information on the department's retail food safety program go to: <https://www.healthy.arkansas.gov/programs-services/topics/food-protection>.

ADH rules are available at: <https://www.healthy.arkansas.gov/rules-regs>

**A complete listing of accredited Certified Food Manager Training Providers can be found at:**

<https://www.ansi.org/accreditation/credentialing/personnel-certification/food-protection-manager/ALLdirectoryListing?menuID=8&prgID=8&statusID=4>

As of 9/26/19, the following are listed:

- 1) Learn2Serve-Food Protection Manager Certification Program— <http://www.learn2serve.com/food-manager-certification>
- 2) Above Training/State Food Safety-Certified Food Protection Manager Exam— <http://www.statefoodsafety.com>
- 3) National Registry of Food Safety Professionals-Food Protection Manager Certification Program/ International Certified Food Safety Manager— <http://www.nrfsp.com>
- 4) Prometric-Food Protection Manager Certification Program— <https://www.prometric.com/en-us/clients/foodsafety/Pages/landing.aspx>
- 5) National Restaurant Association-ServSafe Food Protection Manager Certification Program— <http://www.servsafe.com>
  - a. There are several local vendors for ServSafe
    - i. Arkansas Hospitality Association— <http://www.arhospitality.org/education-training/servsafe/>
    - ii. Your Local Cooperative Extension Office— <https://www.uaex.edu/counties/>
    - iii. Many Community Colleges