




SUBSTANTIVE POLICY STATEMENT

SPS-EH-2015-007

Substantive Policy Statement Title:	SPS Number: EH-2015-007
Food Establishments Exempt from Certified Food Protection Manager Card Requirements	Adoption Date: 05/14/2015
	Revision Date: N/A
Approved By:	Date
DocuSigned by:  Blanca Caballero, Director	11/27/2023

This substantive policy statement is advisory only. A substantive policy statement does not include internal procedural documents that only affect the internal procedures of the agency and does not impose additional requirements or penalties on regulated parties or include confidential information or rules made in accordance with the Arizona administrative procedure act. If you believe that this substantive policy statement does impose additional requirements or penalties on regulated parties you may petition the agency under section 41-1033, Arizona Revised Statutes, for a review of the statement.

I. Substantive Policy Statement (SPS) Purpose:

The purpose of this SPS is to clarify which types of food establishments are exempt from Certified Food Protection Manager Certificate requirements.

II. Statutory Overview:

Maricopa County Environmental Health Code (MCEHC)

III. SPS:

The MCEHC, Chapter 7, Regulation 6 provides an exemption from the requirement to obtain a Certified Food Protection Manager (CFPM) for food establishments that exclusively serve prepackaged foods.

The adopted 2013 FDA Food Code Section §2-102.12 B (Certified Food Protection Manager) further allows the regulatory authority to not require a CFPM for those establishments deemed to pose minimal risk of causing, or contributing to, foodborne illness based on the nature of the operation and extent of food preparation.



SPS Number: EH-2015-007
Adoption Date: 05/14/2015
Revision Date: N/A

Maricopa.gov

P: 602.506.007
E: EnvSpecialtyprograms@maricopa.gov



Accordingly, the Department has deemed food establishments performing the following activities to pose minimal risk and therefore will not require a Certified Food Protection Manager Certificate.

- A. A food establishment that is handling only open non-time/temperature control for safety foods.
- B. A food establishment that is conducting limited sampling of products that require simple preparation (e.g., dry dips mixed with sour cream and dry soups mixed with water) of time/temperature control for safety foods provided that prior Department approval has been obtained.

IV. SPS New Document/Revision Statement:

SPS-EH-2015-007 is a new SPS with a May 14, 2015, effective date.

V. Contact Us:

For questions or comments regarding this SPS or to obtain a copy of this document, please contact the Department Records Custodian at the phone number and/or email address located in the footer section of the page.

