

Food Safety Training

A DECISION TREE TO AID COURSE SELECTION



THE OHIO STATE
UNIVERSITY

EXTENSION



Food Service Manager Certification

The Manager Certification in Food Protection program is a more extensive training that provides managers with in-depth knowledge of proper food safety practices for use in their facilities.

Risk level III and risk level IV food service operations and retail food establishments are 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.

Examples: The General Manager of a Bob Evans, the Food Service Director of a school system, the manager of a grocery store.

Person in Charge Certification

Person In Charge (PIC) Certification in Food Protection is a mandated training for the designated person in charge for each shift of a risk level I, II, III, and IV food service operation or retail food establishment.

Ohio State University Extension has a PIC program for in-person education. Several programs are available for on-line training.

Examples: Shift or department supervisors, concession/convenience stand managers with low risk food items, food truck operators (new 2025!)



ServSafe Food Handler Program

The Food Handler Program is a basic food safety training suitable for all employees. The program enhances employee understanding of major food safety principles, including basic food safety, time and temperature abuse, cross-contamination, personal hygiene, and cleaning and sanitizing. Participants receive a Certificate of Achievement. This program DOES NOT meet any ODH guidelines.

Examples: Any employee in a food service operation not in a management role – hosts, servers, prep/line cooks, dishwashers, etc.

Occasional Quantity Cooks (OQC)

Person In This program is ideal for community members and Extension volunteer/staff responsible for food preparation or service at events including BBQs, potlucks, community dinners, reunions, and food stands. OQC is required by OSU Extension for any volunteer/staff engaged in the preparation and/or service of food.

Examples: Church members preparing large group meals, Fire houses/Lion's Club/Rotary/etc. doing chicken BBQ or other community food events, anyone cooking for a large group (graduation party, baby shower, etc.).



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