

HACCP in Your School Course

The 4-hour *HACCP in Your School* food safety curriculum is now available as an online course. In addition, the on-line course now has a Part 2 and, when combined with Part 1, provides a total of 8 hours of professional development approved by SNA as a food safety core course which can be used towards SNA certification requirements (<https://schoolnutrition.org/certificate/>).

Our North Carolina State Extension partners are hosting this course and the information to access and participate is attached for your reference. The on-line option provides an alternative to the face-to-face workshop when it is not feasible to bring employees together for a course.

It is important to remember -- this HACCP in Your School course and related quizzes *cannot* be used to achieve the Certified Food Protection Manager (CFPM) certificate required by the NC Food Code for a Person in Charge (PIC) although it could be used as a review to help prepare for the CFPM exam. There are now 5 organizations offering American National Standards Institute (ANSI) approved CFMP exams:

- ProMetrics, Inc.
- National Registry of Food Safety Professionals
- 360Training.com, Inc.
- National Restaurant Association Educational Foundation
- StateFoodSafety.com
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The *NC Safe Plates* course uses the National Registry of Food Safety Professionals exam and the *ServSafe*® course uses the exam from National Restaurant Association Educational Foundation. StateFoodSafety.com administers exams online. Please contact Susan Thompson (susan.thompson@dpi.nc.gov) with questions or if desiring additional information.