**8.6.4 WI Food Manager Certification**

State of Wisconsin Food Manager Certification is **required** for:

· Nutrition Program Directors

· All lead and substitute cooks at a central kitchen or on-site cooking senior

dining center in which nutrition program meals are purchased, prepared,

and/or cooked.

At a minimum, at least one staff person or volunteer with a Wisconsin Food

Manager Certification must be on duty at all times when meals are being

purchased, prepared, and/or cooked at a central kitchen or on-site cooking site.

It is recommended that other staff working in a food-handling capacity at such

locations also maintain a Wisconsin Food Manager Certification.

The nutrition director will obtain training and pass the applicable exam within

90 days of beginning the nutrition director position. Lead and substitute cooks

will obtain training and pass the applicable exam within 90 days of beginning

the food-handling position.

**8.4.7.3.2.1 Obtaining WI Food Manager Certification**

The State of Wisconsin Department of Agriculture, Trade and Consumer

Protection, Division of Food and Recreational Safety, approves courses

that meet the criteria for the WI Food Manager Certification. A

comprehensive list of approved courses (such as ServSafe) and Wisconsin

course providers are available on [the WI DATCP Food Manager](https://datcp.wi.gov/Pages/Programs_Services/foodmanager.aspx)

[Certification website](https://datcp.wi.gov/Pages/Programs_Services/foodmanager.aspx). Courses are typically available through BADR, the

AAAs, technical colleges, and individual consultants, among others.

In order to obtain or renew a Food Manager Certification, a nutrition

program staff person or volunteer must:

· Complete a state-approved certification course

· Take and pass a state-approved certification exam

You can look up current certifications on [ServSafe.com](https://nam02.safelinks.protection.outlook.com/?url=https%3A%2F%2Fwww.servsafe.com%2Faccess%2FSS%2FCertifications%2FSearch&data=04%7C01%7CPam.VanKampen%40gwaar.org%7C6410aeb7e9444f65985c08d9834e1777%7C8e087664409d4c4ca6b47aa01020d6ea%7C0%7C0%7C637685193701744581%7CUnknown%7CTWFpbGZsb3d8eyJWIjoiMC4wLjAwMDAiLCJQIjoiV2luMzIiLCJBTiI6Ik1haWwiLCJXVCI6Mn0%3D%7C1000&sdata=LHtOl30oItcHP%2B5dnNWcn2HUbPgQAl%2Bs0Qtl%2BEOfXgs%3D&reserved=0). Note that Wisconsin allows Food Manager certification through multiple exams, not just ServSafe. A list of acceptable certification exams can be found [here](https://nam02.safelinks.protection.outlook.com/?url=https%3A%2F%2Fdatcp.wi.gov%2FPages%2FPrograms_Services%2Ffoodmanager.aspx&data=04%7C01%7CPam.VanKampen%40gwaar.org%7C6410aeb7e9444f65985c08d9834e1777%7C8e087664409d4c4ca6b47aa01020d6ea%7C0%7C0%7C637685193701744581%7CUnknown%7CTWFpbGZsb3d8eyJWIjoiMC4wLjAwMDAiLCJQIjoiV2luMzIiLCJBTiI6Ik1haWwiLCJXVCI6Mn0%3D%7C1000&sdata=RcYlwit1gRQq5ICDXNxvLpyqnEZzc80efXjLL0vF5A0%3D&reserved=0)).  Regardless of the type of class taken, you should have a copy of the certificate they received for passing the class on file.