

# Required Documentation & Postings for Food Establishments

## » Required to be posted for customer view

### 1. Food Protection Manager Certificate

- Manager certificate, not food handler
- Only one employee must be certified
- Trained employee does not need to be present at all times

### 2. Allergen Awareness Certificate

- Access training here: <https://tinyurl.com/b2bt4fzy>
- A trained employee (with certificate) is required to be on site at all times the establishment is open

### 3. Anti-Choke Certificate

- Required for establishments with 25+ seats
- A trained employee (with certificate) is required to be on site at all times the establishment is open

### 4. "Most Recent Inspection Report Available Upon Request" signage

### 5. Current permit(s)

## » Required to be posted in employee work area

### 1. Food Allergen Awareness Poster

- Access poster here: <https://tinyurl.com/b2bt4fzy>

## » Documentation required (must be available upon request)

### 1. Vomit & Diarrheal Event Clean-Up Plan

- Written procedures must be available for employees for responding to vomiting or diarrheal events

### 2. Employee Health Policies

- Food employees must verify that they will report information about their health as they relate to diseases that are transmissible through food

## » Allergy Notices for Menus/Menu Boards

### 1. "Before placing your order, please inform your server if a person in your party has a food allergy"

- Required to be posted on all printed menus, menu boards, and drive-thru menus

### 2. "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness"

- All animal-derived food that is served raw or undercooked shall be identified by an asterisk on the menu



Franklin-Hampshire

Public Health Field Training Hub

Franklin Regional Council of Governments