



## **Lunch Room**

**Please be aware that the Montigue staked ovens are not to be used when school lunches are not being served. The ovens are owned by the Chicago Archdioceses. Any one that uses the ovens must be a certified food manager. If ovens are needed, please contact the main office to have the school oven range and ovens turned on.**

**The FDA Food Code requires that the person in charge of a foodservice operation become a Certified Food Protection Manager. That person must be onsite at all times during operating hours. A Certified Food Protection Manager must show that he or she has the required knowledge by passing a test from an accredited program. The program must be accredited by an agency approved by a Conference for Food Protection.**

**Passing the National Registry Food Manager Certification Examination meets this requirement. But, why is it so important to become certified?**

**A Centers for Disease Control and Prevention study suggests that the presence of a Certified Food Protection Manager reduces the risk of a foodborne illness outbreak for an establishment. The study also suggests that it was a distinguishing factor between restaurants that experienced a foodborne illness outbreak and those that had not. In addition, the FDA's Retail Food Risk Factor Studies suggest that the presence of a certified manager has a positive correlation with more effective control of certain risk factors, such as poor personal hygiene, in different facility types.**

**Thank you,**

**Lisa Grogman & Karen Zapinski – Certified Food Managers**