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**Self Inspection Program**

**Most food establishments need a Certified Food Protection Manager (CFPM) starting March 1, 2023. To become a CFPM you must complete an in-depth class on food safety and pass a written test. Training is available online or in person.**

You are eligible to participate in the Self Inspection Program (SIP) if you have a CFPM certificate. If you:

* Take our [in-person CFPM training](https://tpchd.org/healthy-places/food-safety/cfpm/), we cover SIP in class.
* Got your certificate from another [ANSI-certified course](https://anabpd.ansi.org/Accreditation/credentialing/personnel-certification/food-protection-manager/ALLdirectoryListing?menuID=8&prgID=8&statusID=4), you can still participate. Call (253) 649-1706 to schedule an appointment to learn more. Appointments are offered in person or virtually. We have interpreters to help in many languages.

Learn more about [CFPM training](https://tpchd.org/healthy-places/food-safety/cfpm/).

**What is the Self Inspection Program (SIP)?**

We will teach you how to conduct your own food safety inspections, using the same tools our inspectors use. After training:

* Your CFPM completes their own inspection each month. This includes observing and correcting food safety violations.
* You send us a copy of your monthly inspections each quarter.
* Pass all routine inspections for 1 year.
* After 1 year of self inspections, you will get a 25% discount on your food establishment’s permit fee.

**You must have no more than 30 red points during an inspection to stay in the program.**

If you get disqualified:

* You must repay the discount you received on the annual permit. You will get an invoice.
* You can reapply after 6 months once you retake the class.

**How does SIP benefit my food establishment?**

* Better food safety practices.
* Faster health inspections with fewer violations.
* 25% discount on your permit fee.

**Want to learn more or apply to participate?**

Contact us at [food@tpchd.org](mailto:food@tpchd.org) or (253) 649-1706.