



Food News

Critical Information About Food Handler Training FAQ's & Answers

The following questions and answers are from the Illinois Department of Public Health about the proposed rules that are in the review process. Answers are subject to change. A newsletter will be sent out with all information once the rules are finalized.

Who is considered a food handler?

"Food employee" or "food handler" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. "Food employee" or "food handler" does not include unpaid volunteers in a food establishment, whether permanent or temporary.

Who is required to have food handler training?

Any food handler working in Illinois, unless that person has a valid Illinois Food Service Sanitation Manager Certification (FSSMC) or unpaid volunteer. If someone working in a facility is not a food handler on a regular basis, but fills in as a food handler when needed, they must have food handler training.

Who is NOT required to have food handler training?

Anyone working in a facility who is not a food handler by definition, unpaid volunteers or any food handler who has a valid Illinois Food Service Sanitation Manager Certification (FSSMC). Also, in the proposed rules, temporary food establishments also will be exempt from the food handler training requirement.

How is the training administered?

Training can be online, computer, classroom, live trainers, remote trainers and by certified food service sanitation managers. For those food handlers working in restaurants, the training must be American National Standards Institute (ANSI) approved, unless they work for a business with a Illinois Department of Public Health, Food, Drugs and Dairies approved internal training program.

What type of training is required?

The first thing is to determine the category of the facility you work at, which is either a restaurant or non-restaurant.

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Did You Know?

Campylobacter infections, often linked to dairy products and chicken, have risen 13 percent since 2006-2008

Food Handlers Working in a Restaurant- What is a restaurant?

“Restaurant” means any business that is primarily engaged in the sale of ready-to-eat food for immediate consumption. Where “primarily engaged” means having sales of ready-to-eat food for immediate consumption comprising of at least 51% of the total sales, excluding the sale of liquor, as defined in Section 3 of the Food Handling Regulation Enforcement Act. For the purposes of this definition, restaurants would include concessions and other food service establishments where food is intended for immediate or on-site consumption. Please see the restaurant non-restaurant flow chart on page 3 of the Spring issue of FoodNews, also available in the document center of www.vah.com.

What is the timeline for implementation?

All food handlers working in restaurants shall have training completed by December 31, 2014. Enforcement will be limited to notification and education from July 1-December 31, 2014.

What type of training is offered for restaurants?

Food handler courses with American National Standards Institute (ANSI) approval can be found on the ANSI website at:

<https://www.ansica.org/wwwversion2/outside/ALLdirectoryListing.asp?menuID=212&prgID=237&prgID1=238&status=4>

The course and assessment can be completed online, 24 hours/day and does not need to be monitored by an instructor. Upon passing the assessment, the certificate is immediately available to print. In addition, any business with a training program approved in another state prior to August 27, 2013, may provide training if registered with the Department. For those food handlers working in restaurants, the training must be ANSI approved.

Will everyone receiving food handler training receive a certificate?

Not every food handler training course will issue a certificate, but proof of training must be available in the facility upon inspector request. ANSI approved food handler training courses will issue a certificate upon passing the assessment. The Department will provide a sample certificate upon approval that may be used by those with approved training programs.

How long is the certificate valid?

The ANSI food handler training certificates are good for three years and those taking other types of trainings that work in restaurants and other non-restaurant facilities, such as nursing homes, licensed day care homes and facilities, hospitals, schools and long-term care facilities, are good for three years. Those working in non-restaurants, other than those listed above, are not required to take another food handler training unless they go to work for another employer. Food handler training for those working in non-restaurants is not transferable between employers.

Will my food handler certificate be valid throughout Illinois?

Restaurant food handler training certificates are valid throughout the state, unless the training was obtained at a business through a Department approved internal training program.

Who can teach food handler courses?

Anyone can teach food handler training courses. It is important to remember, it is not who is teaching the training, but that you receive the appropriate training based on whether you work in a restaurant or non-restaurant.

Can a “train the trainer” approach be used, where one person attends a training and they go back and teach others within their facility?

No, this would not be acceptable for food handlers working in restaurants, because the food handler needs to receive the training themselves and be assessed by the approved training program provider.

Is there a set fee for the course?

No, the act states there has to be at least one food handler training option available for \$15.00 or less and there are multiple ANSI approved programs available online at that price.

Remember-food handler courses with ANSI approval can be found on the ANSI website at:

<https://www.ansica.org/wwwversion2/outside/ALLdirectoryListing.asp?menuID=212&prgID=237&prgID1=238&status=4>

What if my facility is categorized as a non-restaurant?

All food handlers working in non-restaurants shall have training completed by July 1, 2016. Enforcement will be limited to notification and education from July 1-December 31, 2016. Those working in non-restaurants are not required to take another food handler training, unless they go to work for another employer or if they work in nursing homes, licensed day care homes and facilities, hospitals, schools, or long-term care facilities. Those employees must receive training every three years. Food handler training for those working in non-restaurants is not transferable between employers.

If you have any questions about this new requirement, please contact your Health Officer.



E-Tobacco Products Added To Clean Indoor Air Rules

In June, the Village Board of Trustees passed an amendment to the Village Clean Indoor Air Ordinance. The Ordinance was originally adopted in 2006, banning smoking in all indoor public spaces, including restaurants and outdoor dining areas. The amendment defines electronic smoking devices, whether cigarettes, cigars, or flavored oils, as smoking; thereby banning them also from all indoor public spaces and workplaces.

The Ordinance took effect on July 7, 2014. If you see a customer using an electronic smoking device, please let them know it is not allowed in restaurants or outdoor dining facilities. If the customer refuses to comply, you may call the Village for enforcement.

Food Handler Challenge

1. When do restaurant food handlers need to have food handler training completed?
2. Who is responsible for obtaining the training?
3. How long is the training certificate valid?
4. Can the training course be taken on-line?
5. Are bartenders or servers considered food handlers?

5 – Yes. Any employee working with food, equipment, or utensils is considered a food handler.

4 – Yes, see the web address inside

3 – Restaurant food handler certificates are valid for 3 years

2 – Employees, not the establishment

1 – December 31, 2014

Answers

Illinois Sanitation Certification Classes

AFFORDABLE TRAINING COMPANY
(800) 977-4274

CENTER POINT TRAINING
(815) 556-8441

CITY COLLEGES OF CHICAGO
(312) 553-5600

COLLEGE OF DU PAGE
(630) 942-2800

COLLEGE OF LAKE COUNTY
(847) 223-6601

CORPORATE TRAINING CENTER
(630) 357-3525

COUNSELING CENTER OF ILLINOIS
(773) 777-6767 (Arl Hts Location)

FOODSERVICE SAFE LLC
(847) 254-4027

FOOD PROTECTION SYSTEMS
(847) 244-0432

FOOD SAFETY INSTITUTE
(847) 470-1080

HARPER COLLEGE
(847) 397-3377

ILLINOIS RESTAURANT ASSN.
(312) 787-4000

INTERSPACE ENVIRONMENTAL ASSESSMENT, INC
(630) 365-9910

MCCLLOUD SERVICES
(847) 585-0650

NUTRITION CARE SYSTEMS
(847) 888-8177

OAKTON COMMUNITY COLLEGE
(847) 635-1700

ORKIN
1-800-ORKIN-NOW

FOOD SAFETY CONSULTING
(630) 272-3490

FOOD SAFETY SOLUTIONS
(630) 254-5405

A State listing of current classes can be found at:
<http://dph.illinois.gov/fsmccourses>

ONLINE
www.nraef.org/e_learning/learn_home.asp
www.cityofevanston.org/departments/health/news/food-service.shtml
You must arrange for separate testing

* PLEASE NOTE:

A separate fee of \$35.00 is needed to obtain your State of Illinois Certificate upon successful completion of the final exam. If you do not follow through and obtain your certificate, you are **NOT** a certified manager with the State of Illinois. You must have a certificate to meet minimum state requirements.