



Food News

Food Handler Training Now Required New Rules Took Effect January 1, 2015

The Illinois Department of Public Health (IDPH) has finalized the rules for the new Food Handler requirement. The rules took effect on January 1, 2015. Your Health Officer will be enforcing the requirement on your next routine inspection (for restaurants). The following is a reminder of what is required:

All food handlers working in restaurants shall have training completed by December 31, 2014. Enforcement began on January 1, 2015. New employees will have 30 days to complete their training.

Who is considered a food handler?

"Food handler" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. This includes cooks, food prep workers, servers, bussers, dish washers and bar tenders.

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 is an 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). Employees that serve or feed residents in nursing homes or other long-term care facilities are exempt from the requirement. Also, 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.

Winter 2015

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Did You Know?

The Centers for Disease Control & Prevention estimate 28,000 hospitalizations for foodborne illness in 2013 for the United States alone.

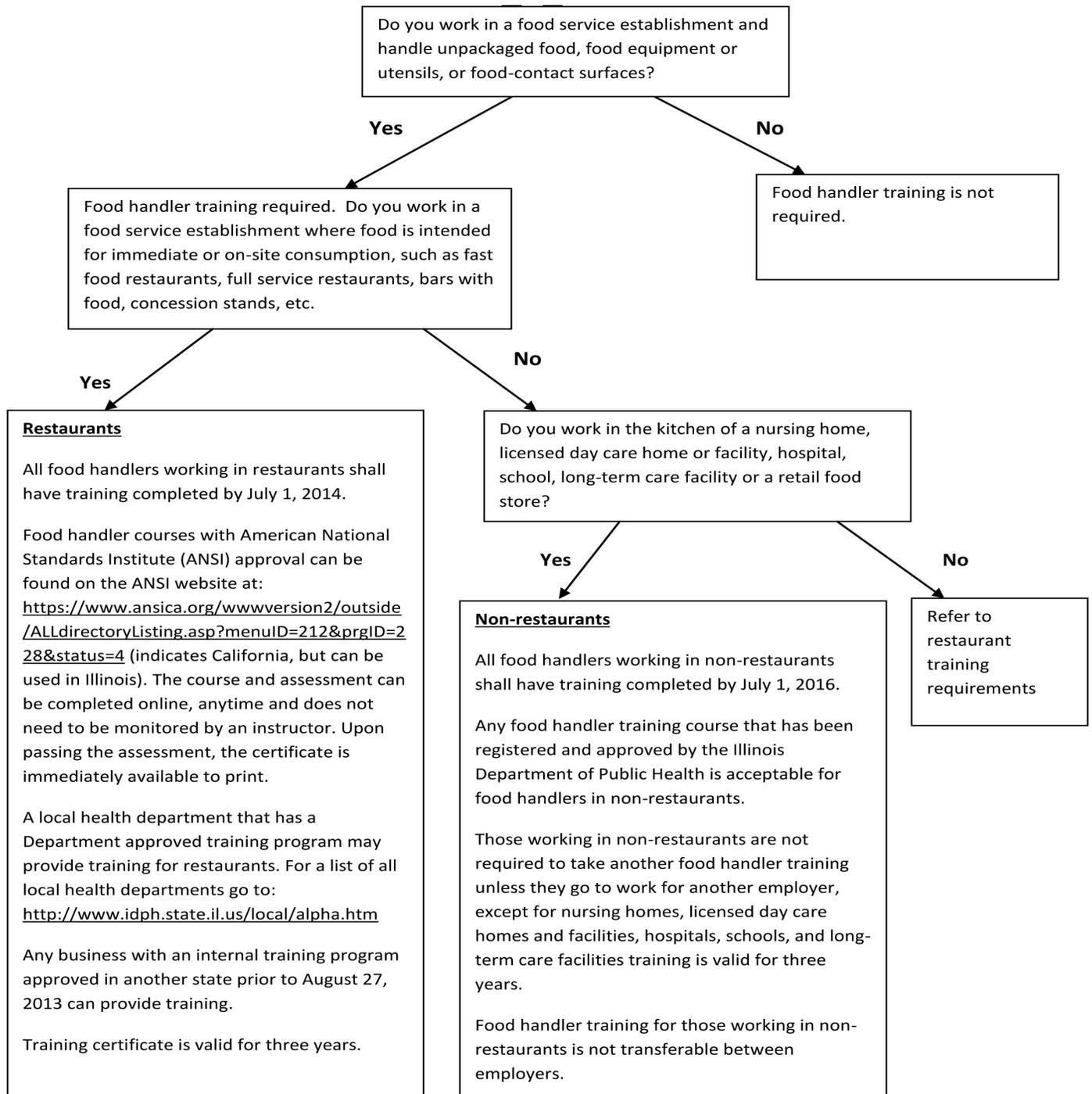
What type of training is required?

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

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. 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.

Food Handler Training Determination Tree



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 IDPH. 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.

How long is the training valid?

The ANSI food handler training is 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 an IDPH approved internal training program.

What about food handlers employed by a food service establishment that is not a restaurant?

- All food handlers employed by a food service establishment that is not a restaurant, other than someone holding a food service sanitation manager certificate, shall receive or obtain training in basic food handling principles by July 1, 2016. From July 1, 2016 through December 31, 2016, enforcement of the provisions of this Section shall be limited to education and notification of the requirements to encourage compliance.
- New employees shall receive training within 30 days after employment.
- Training is not transferable between individuals or employers
- All food handlers employed in nursing homes, licensed day care homes and facilities, hospitals, schools, and long-term care facilities must renew their training every three years.

How will employees be checked for compliance?

Proof that a food handler has been trained must be available upon request by a State or local health department inspector and may be in an electronic format. Your Health Officer will ask for a list of current employees with a date of hire and then compare the food handler training records/certificates against that list of employees to see that all food handlers are trained. If even one food handler is found to be in violation of the food handler training requirement, it will be cited as a violation on the inspection report.

Food Safety Challenge

1. What is the minimum temperature food must be hot held?
2. Are single-service gloves required for food handlers?
3. Do certified Food Safety Managers need to have a food handler certificate as well?
4. Can equipment from home be brought into a food service facility?
5. Should you call the Health Services Division with questions about the new food handler requirements?

4- No, all food service equipment must be commercial grade, NSF listed or similar

3- No

2- No, but bare hand contact must be prevented with ready-to-eat food. Gloves, wax paper, or utensils may be used.

1- 135°F

ANSWERS

Illinois Food Service Sanitation Manager Certification Classes

Visit the Illinois Department of Public Health's website to find upcoming classes
<http://dph.illinois.gov/fssmccourses/>

- AFFORDABLE TRAINING COMPANY (800) 977-4274
- CITY COLLEGES OF CHICAGO (312) 850-7136
- CORPORATE TRAINING CENTER (800) 705-8204 *
- FOODSERVICE SAFE (847) 254-4027 *
- FOOD PROTECTION SYSTEMS (847) 244-0432
- HARPER COLLEGE (847) 925-6300
- ILLINOIS RESTAURANT ASSN. (312) 787-4000 *
- INNERSPACE ENVIRONMENTAL ASSESSMENT, INC (630) 365-9910 *
- NUTRITION CARE SYSTEMS (800) 761-9200

ONLINE COURSES

www.servsafe.com *

www.cityofevanston.org/health/food-service-manager-certification/

www.foodservicesafe.com *

You must arrange for separate testing

* indicates companies also offer food handler training

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.