

**2020 APPLICATION FOR FOOD PLAN REVIEW AND
OPENING (CHANGE OF OWNER) INSPECTION**

TYPE OF PLAN REVIEW AND/OR LICENSE	
<input type="checkbox"/> NEW BUILDING CONSTRUCTION AND NEW FOOD SERVICE LICENSE <input type="checkbox"/> REMODEL WITH AN EXISTING FOOD SERVICE LICENSE <input type="checkbox"/> CHANGE OF OWNER/OPENING WITH A REMODEL <input type="checkbox"/> CHANGE OF OWNER/OPENING WITHOUT A REMODEL	
<input type="checkbox"/> CHANGING NAME OF BUSINESS (IF CHECKED – PREVIOUS NAME WAS: _____) _____	

OPERATING INFORMATION, WATER WELL, AND SEPTIC SYSTEM	
DATE EXPECTED TO OPEN / /20__	SEASONAL FACILITY TYPES (if you will be operating for six months or less annually) START DATE TO STOP DATE
PRIVATE WATER WELL <input type="checkbox"/> YES <input type="checkbox"/> NO	PRIVATE SEPTIC SYSTEM <input type="checkbox"/> YES <input type="checkbox"/> NO

FACILITY LOCATION INFORMATION			
FACILITY NAME (<u>DOING BUSINESS AS</u>)			EMAIL
ADDRESS-LOCATION OF FACILITY			BUSINESS PHONE
CITY	STATE	ZIP CODE	HOME PHONE
NAME OF CONTACT PERSON AT FACILITY			MOBILE PHONE
			FAX
			OTHER PHONE

OWNER-BILLING INFORMATION-CORPORATION-ORGANIZATION OF FOOD FACILITY			
COMPANY NAME, CORPORATION, PARTNERSHIP, PARTNERS			EMAIL
INDIVIDUAL OWNER (FIRST NAME LAST NAME)			BUSINESS PHONE
BILLING ADDRESS			HOME PHONE
CITY	STATE	ZIP CODE	MOBILE PHONE
<input type="checkbox"/> IF YOU WANT RENEWAL LICENSE TO BE MAILED TO OWNER <input type="checkbox"/> IF YOU PREFER ELECTRONIC STATEMENTS, CHECK THIS BOX			FAX
<input type="checkbox"/> COMPANY/CORP HAS EXISTING LICENSES AT LCHD <input type="checkbox"/> NEW COMPANY/CORP TO LCHD			OTHER PHONE

NAME, ADDRESS AND TELEPHONE NUMBER OF ARCHITECT (IF APPLICABLE)			
COMPANY NAME			EMAIL
CONTACT NAME (FIRST NAME LAST NAME)			BUSINESS PHONE
ADDRESS			HOME PHONE
CITY	STATE	ZIP CODE	MOBILE PHONE
			FAX
			OTHER PHONE

FOR OFFICE USE ONLY			
PLAN REVIEW FEE \$	_____	OPENING INSP FEE (COO) \$	_____
LICENSE FEE \$	_____		
CASH	_____	CHECK #	_____
CREDIT CARD: VISA MC AMEX DISC	LAST 4 DIGITS	_____	EXP DATE
_____/____			
FACILITY TYPE	<input type="checkbox"/> Food and Liquor Service <input type="checkbox"/> Food Service Only <input type="checkbox"/> Retail Food Only <input type="checkbox"/> Retail/Foodservice Combine <input type="checkbox"/> Other _____		

MENU AND FACILITY TYPE INFORMATION

Section I Please provide a general description of the proposed menu in the space provided or attach the menu

Section II Please circle all the appropriate items which most closely describe the proposed facility.

Category Type Low: means a food service facility where:

1. Only time/temperature control for safety (TCS) foods commercially pre-packaged in an approved processing plant are available or served in the facility.
2. Only limited preparation of non-time/temperature control for safety (TCS) foods and beverages, such as snack foods and carbonated beverages, occurs at the facility.
3. Only beverages (alcoholic and non-alcoholic) are served at the facility.

Category Type Medium: means a food service facility where the facility meets one or more of these criteria:

1. Hot or cold foods are held at required temperatures for no more than 12 hours and are restricted to same day service.
2. Foods are prepared from raw ingredients, using only minimal assembly.
3. Foods that require complex preparation (whether canned, frozen or fresh prepared) are obtained from approved processing plants, high risk foodservice establishments or retail food stores.

Category Type High: means a food service facility where the facility meets one or more of these criteria:

1. Time/temperature control for safety (TCS) foods are cooled as part of the food handling operation at the facility.
2. Time/temperature control for safety (TCS) foods are prepared hot or cold food and held hot or cold for more than 12 hours before serving.
3. Time/temperature control for safety (TCS) foods cooked and cooled foods must be reheated.
4. Complex preparation of foods or extensive handling of raw ingredients with hand contact for ready-to-eat foods occurs as part of the food handling operations at the facility.
5. Vacuum packaging, other forms of reduced oxygen packaging or other special processes that require a HACCP plan.
6. Immunocompromised individuals such as the elderly, young children under age four and pregnant women are served, where these individuals compose the majority of the consuming population.

ROOM FINISH SCHEDULE CHART

Location	Walls	Floors*	Base*	Ceilings*
Food Prep Area				
Dish Room(s)				
Storage Room(s)				
Restroom(s)				
Garbage Storage Room				
Walk-In Cooler(s)				
Outside Storage Area				

***Specify the Type of Finish Material - All finishes in referenced area must be smooth, non-absorbent, and easily cleanable.**

FLOORING: commercial grade vinyl composite tile, quarry/porcelain tile, poured flooring system

BASE COVING: 3/8-inch minimum radius vinyl coving, 3/8-inch minimum radius quarry/porcelain tile coving, contiguous cove with poured flooring system

WALLS: PREPARATION, DISHWASHING, INTERIOR BAR, and JANITORIAL STATIONS: FRP (fiberglass reinforced plastic), porcelain tile, quarry tile

COOKLINE: stainless steel, porcelain tile, quarry tile

DRY STORAGE: FRP (fiberglass reinforced plastic), porcelain tile, quarry tile, painted drywall (epoxy based light colored paint)

CEILING: vinyl coated ceiling tiles, painted drywall (epoxy based light colored paint)

REMARKS:

Application – Pages 1-4

(to be submitted with any drawings, menu and/or equipment list)

- Application (2 pages)
- Menu and Facility Information
- Room Finish Schedule

Reference – Pages 6-18

(keep these for your records)

- Food Service Facility Fees
- New/Remodel Requirements
- Construction Provisions
- Certified Food Protection Manager Training
- Food Handler Training
- Allergen Awareness Training
- Equipment & Supply Vendors
- Checklist for New Food Service Facilities

***DO NOT SUBMIT ANY FEES UNTIL YOU HAVE SPOKEN WITH A LCHD REPRESENTATIVE**

2020 FOOD SERVICE FEES*

Plan Review/Change of Owner Fees	
Priority Plan Review (In addition to applicable license fees)	\$1,187.00
Major Plan Review	\$1,187.00
Minor Plan Review	\$473.00
Change of Owner/Opening Inspection	\$177.00

License Fees (license term is Jan 1 – Dec 31)	
<u>Category 3 (Low) Facilities</u>	
Beverage Only or Prepackaged	\$198.00
School/Day care/Institution	\$119.00
Retail Only <1,000 Square Feet	\$277.00
Retail Only >1,000 Square Feet	\$436.00
Food Service/Catering Trucks/Mobile Units	\$316.00
Retail/Food Service Combined	\$555.00
<u>Category 2 (Medium) Facilities</u>	
Food Service with Seating/Carry-Out/Mobile Unit	\$476.00
School/Day care/Institution	\$316.00
Retail Only	\$476.00
Retail/Food Service Combined	\$673.00
<u>Category 1 (High) Facilities</u>	
Food Service with Seating/Caterers/Carry-Out	\$701.00
School/Day care with Full Kitchen/Institution	\$397.00
Retail/Food Service Combined <5,000 Square Feet	\$792.00
Retail/Food Service Combined >5,000 Square Feet	\$1,266.00

<u>Seasonal Facilities – (Open six months or less)</u>	
All Seasonal Facility Types	\$277.00

**ALL NEW FOOD SERVICE AND/OR NEW OWNERS OPENING AFTER JULY 1
WILL BE ASSESSED 50% OF THE APPROPRIATE LICENSE FEE.**

PLAN REVIEW INFORMATION AND REQUIREMENTS TO ESTABLISH A NEW FOOD OPERATION OR TO REMODEL AN EXISTING FACILITY

The Lake County Health Department & Community Health Center (LCHD/CHC) welcomes your intention to operate a food-related business in Lake County, IL. This packet is designed to provide you with the information and forms you will need to complete the process and a general outline of how the process will proceed.

Please direct questions regarding this process to one of the Food Program Specialists at 847-377-8040.

The following critical items must be addressed before you submit plans for a food-related business to our Department:

1. Verify the proposed site is zoned for a business license.
2. Verify that the site has approval from the LCHD/CHC for the water well supply and/or the individual sewage disposal system.
3. Contact the appropriate municipality to verify building and zoning requirements.

Plan Review/Construction/Facility Opening Process Information

- A. When forms are submitted, staff will verify the required plan review documents and correct fees. One of our specialists will then proceed with the initial review. At this point, you will be notified if additional information is needed.
- B. The proposed plan review will be completed within 14 working days from the receipt of all required information. Note: A priority plan review (3 working day turnaround) may be possible for an additional fee.
- C. Following the plan review, a letter of approval or a letter requesting additional information will be sent to the applicant. This letter will indicate the category (risk type) that has been assigned and the annual license fee, which must be paid prior to an opening visit being scheduled. The local building authority will also receive a copy of this letter.
- D. When approval is received from both LCHD/CHC and the local municipality, construction/remodeling may begin.
- E. An inspection is always required prior to the facility opening. Please contact the Environmental Health Practitioner listed in the plan approval letter a minimum of 24 hours prior to the anticipated opening.
- F. After a successful opening inspection, your facility will be given approval to operate.

CONSTRUCTION PROVISIONS FOR FOOD SERVICE FACILITIES

1. Hand wash lavatories, for use by employees, shall be convenient and accessible for proper use at all times. Lavatories located near food preparation and/or food and utensils storage areas shall be installed in such a manner to eliminate possible contamination. All hand wash lavatories shall have hot and cold running water, hand soap and paper towels.
2. Walk-in coolers and freezers shall be provided with a minimum of 10-foot candles of light. This may require the relocation of the light fixture to the center of the unit or the installation of additional fixtures, properly located.
3. All artificial lighting fixtures located over, by, or within single service storage, preparation, service, and display facilities, and where utensils and equipment are cleaned and stored require shielding or recession in a proper manner or the use of shatter proof bulbs and/or tubes.
4. Unless an air gap of twice the diameter of the water supply inlet is provided between the water supply inlet and the fixtures flood rim, proper protection against backflow and back-siphonage shall be provided. (Illinois State Plumbing Code).
5. A hose shall not be attached to a faucet or hose bib unless an approved backflow prevention device is installed. (Illinois State Plumbing Code).
6. Food waste grinders shall not be connected to any sink compartment.
7. There shall be no direct connection between the sewerage system and any drains originating from equipment in which food, portable equipment or utensils are placed. All discharge from the above equipment shall be disposed of through an air break or air gap as required (per the Illinois State Plumbing Code.)
8. If laundering of linens, cloths, uniforms, and aprons necessary to the operation are planned or anticipated, an electric or gas dryer shall be provided, properly installed and used.
9. Unless sufficient space is provided for proper cleaning between, behind and above each unit of fixed equipment, the space between it and adjoining equipment units and adjacent walls or ceiling shall not be more than 1/32 inch.
10. Food, utensils, single service articles and preparation areas shall not be stored or located under exposed or unprotected sewer lines or water lines except for automatic fire protection sprinkler heads.
11. Garbage or refuse containers, dumpsters and compactor systems located outside shall be stored on/or above a smooth surface of non-absorbent material such as concrete or machine laid asphalt.
12. All bare wood surfaces shall be smooth, non-absorbent, and easily cleanable.

13. All ice storage and/or ice dispensing bins shall be protected from contamination. This may require protective shields. Ice bins shall be covered at all times unless the bin is in use or unless the counter extends horizontally beyond the edge of the ice bin counter and a water tap, beverage dispensing head, or drip tray is not located over the bin.
14. Drainage or drainage tubes from ice dispensing units or other equipment shall not pass through the ice machine or the ice storage bin.
15. Tubing conveying beverages or beverage ingredients to dispensing heads shall not be in contact with ice intended for human consumption.
16. Food on display shall be protected from consumer contamination by the use of packaging or by the use of easily cleanable counters, serving line, or salad bar protective devices, display cases or by other effective means. Protective devices shall be installed in such a way so as to intercept the direct line between open food and the consumer's mouth.
17. In new or extensively remodeled facilities at least one utility sink or curbed cleaning facility with a floor drain shall be provided and used for cleaning of mops and disposal of mop water or other similar liquid wastes. No handsink shall be used for this purpose.
18. Outside openings shall be protected against the entrance of insects by tight fitting, self-closing doors, closed windows, screening, controlled air currents or other acceptable means.
19. In new or extensively remodeled facilities, all rooms from which obnoxious odors, vapors or fumes originate shall be mechanically vented to the outside. Ventilation systems shall not create an unsightly, harmful or unlawful discharge. Ventilation hoods and devices shall be designed to prevent grease or condensation from collecting on walls and ceilings, and from dripping into food or onto food contact surfaces. Ventilation equipment must meet the standards of the National Sanitation Foundation or equivalent as to construction and installation.
20. Floors and floor coverings located in all food preparation, food storage, utensil-washing areas, walk-in refrigeration units, dressing rooms, locker rooms, toilet rooms and vestibules shall be constructed of smooth durable material such as sealed concrete, terrazzo, ceramic tile, durable grades of linoleum or plastic, or tight wood impregnated with plastic and shall be maintained in good repair. Floors shall be properly constructed, smooth, easily cleanable and non-absorbent. When floors are subjected to water flushing the juncture between walls and floors shall be coved and sealed. In all other cases, the juncture between walls and floors shall not be present an open seam of more than 1/32 inch.
21. The walls, wall coverings and ceilings of walk-in refrigerating units, food preparation areas, equipment-washing and utensil washing areas, toilet rooms and vestibules shall be light-colored, smooth, non-absorbent and easily cleanable.

Should alterations or changes in approved plans become necessary, the Food Program Specialists shall be notified, and any changes approved

CERTIFIED FOOD PROTECTION MANAGER (CFPM) TRAINING

Effective August 19, 2018, PA100-0954 amends the Food Handling Regulation Enforcement Act to allow the use of an existing Illinois Food Service Sanitation Manager Certification (FSSMC) issued by the Department that is still valid to meet the requirement of the Certified Food Protection Manager (CFPM) certification required by the Illinois Food Code.

So, what does this mean?

- If you already have a valid Illinois FSSMC, you can use it to meet the requirement of the CFPM.
- If you have a valid ANSI accredited CFPM certification (ServSafe, NRFSP, 360training, Prometric, StateFoodSafety), you can use it to meet the requirement of the CFPM.
- If you have an IL FSSMC and it will soon expire, you will need to take a course and ANSI accredited CFPM exam (ServSafe, NRFSP, 360training, Prometric, StateFoodSafety).
- You do not need to apply for an IL FSSMC, as the certificate itself was eliminated January 1, 2018.
- Duplicates of the IL FSSMC will not be issued, and new applications will not be processed.
- If you lost your IL FSSMC or it is no longer valid and have never taken the CFPM exam (ServSafe, NRFSP, 360training, Prometric, StateFoodSafety), then you will need a 7-hour food manager course with ANSI accredited CFPM exam. You can find instructors via an online search engine or by contacting your local health department.
- If you took a course/exam later in 2014 or after, it is likely that you have a CFPM certification. If you need a copy of that national certificate, you will need to contact the exam company directly for a duplicate: <https://www.ansi.org/Accreditation/credentialing/personnel-certification/food-protection-manager/ALLdirectoryListing?menuID=8&prgID=8&statusID=4>.

Questions: email dph.fssmc@illinois.gov

Effective January 1, 2018, per PA 100-0194, the Illinois Food Service Sanitation Manager Certification (FSSMC) will be eliminated. IDPH will no longer issue FSSMC certifications, post course listings, or certify instructors/proctors on or after January 1, 2018. Please note, the Illinois Food Code still requires a valid IL FSSMC per 750.540 through the end of 2017.

Beginning January 1, 2018, an ANSI accredited Certified Food Protection Manager (CFPM) certification obtained through a course and passing the exam are still required, but students will not need to apply for the additional Illinois FSSMC certificate. The City of Chicago will still maintain their certification. For questions, please email dph.fssmc@illinois.gov.

ANSI-CFP ACCREDITED CERTIFIED FOOD PROTECTION MANAGER PROGRAMS

1. Learn2Serve Food Protection Manager Certification Program	360training.com, Inc.
2. Certified Food Protection Manager (CFPM) Exam	AboveTraining/StateFoodSafety.com
3. Food Protection Manager Certification Program - International Certified Food Safety Manager	National Registry of Food Safety Professionals
4. ServSafe Food Protection Manager Certification Program	National Restaurant Association
5. Food Protection Manager Certification Program	Prometric Inc.

COURSES FOR CERTIFIED FOOD PROTECTION MANAGER

<https://www.ansi.org/Accreditation/credentialing/personnel-certification/food-protection-manager/ALLdirectoryListing?menuID=8&prgID=8&statusID=4>

The Illinois Department of Public Health (IDPH) requires all medium-risk and high-risk food service establishments to have a manager/supervisor certified in food service sanitation. IDPH approved courses are offered by the companies listed below in various locations throughout the northern portion of Illinois:

*Classes also offered in Spanish

<p>Food Safety and Environmental Solutions (FSE) Lake Zurich Phone: 847.865.5106 www.fse-solutions.com</p>	<p>*Food Protection Systems, Inc. Gurnee Phone: 847.244.0432 www.foodprotectionsystems.net</p>
<p>*Paladin Management Consultants Naperville Phone: 630.554.3663 www.safefood.com</p>	<p>*College of Lake County Grayslake Phone: 847.543.2041 www.clcillinois.edu</p>
<p>*Oakton Community College Des Plaines/Skokie Phone: 847.982.9888 www.oakton.edu</p>	<p>*Illinois Restaurant Association Chicago Phone: 312.787.4000 www.illinoisrestaurants.org</p>
<p>*Foodservice Safe Lake/Cook/DuPage/McHenry/Kane Phone: 847.254.5405 www.foodservicesafe.com</p>	<p>*Safe Food Handlers Corporation New Berlin Phone: 888.793.5136 www.sfhcorp.com</p>
<p>Nutrition Care Systems, Inc. Elgin Phone: 847.888.8177 or 800.761.9200 www.nutritioncaresystems.com</p>	<p>*Safe Chefs Chicago/O'Hare/Crystal Lake/Milwaukee Phone: 630-957-7687 www.safechefs.com</p>
<p>*City Colleges of Chicago Chicago (Classes available in Chinese) Phone: 312.553.5807 www.ccc.edu</p>	<p>Linda Roberts and Associates Wheaton Phone: 630.752.8823 www.rdoffice.net</p>
<p>Greg Stolis and Associates DuPage/Lake Phone: 630.960.1135</p>	<p>Paul McDonnell & Associates Aurora/Elgin/Geneva Phone: 630.896.3662</p>
<p>*Corporate Training Center Chicago Area 800.705.8204 www.ctcfoodsantiation.com</p>	<p>*McHenry County College Crystal Lake Phone: 815.455.8588 www.mchenry.edu</p>
<p>*The Safe Dining Associates DuPage/Downers Grove Phone: 630.434.0588 www.safedining.com</p>	

FOOD HANDLER TRAINING

<http://www.dph.illinois.gov/topics-services/food-safety/food-handler-training>

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 or temporary events.

Who is required to have food handler training?

Any food handler working in Illinois, unless that person has a valid Certified Food Protection Manager (CFPM) certification 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 Certified Food Protection Manager (CFPM) certification are not required to have training. Temporary food establishment employees are also exempt from the food handler training requirement. What type of training is required and by what date? The first thing is to determine whether the type of food service establishment is 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, 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.

What is the timeline for implementation?

All food handlers working in restaurants shall have training beginning July 1, 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. A local health department that has a Department approved training program may provide training for restaurants. For a list of local health departments go to: <http://www.idph.state.il.us/local/alpha.htm> 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.

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 ANSI approved, unless their local

health department has been approved by the Department to provide food handler training to restaurants or they work for a business with a Department approved internal training program.

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. Proof of training can be in the form of a written or electronic list that must contain the food handler's name, training received and date of training. ANSI approved food handler training courses will issue a certificate upon passing the assessment.

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.

Food Handlers Working in a Non-restaurant

What is a non-restaurant?

Non-restaurants are facilities, such as nursing homes, licensed day care homes and facilities, hospitals, schools, long-term care facilities and retail food stores.

What is the timeline for implementation?

All food handlers working in non-restaurants shall have training completed by July 1, 2016.

What type of training is offered for non-restaurants?

Any food handler training course that has been registered and approved by the Department is acceptable for food handlers in non-restaurants.

How long is the certificate valid?

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. Food handlers working in those facilities must receive training every three years. Food handler training for those working in non-restaurants is not transferable between employers.

Will my food handler certificate be valid throughout Illinois?

No, non-restaurant training is not transferable between employers.

ANSI ACCREDITED FOOD HANDLER TRAINING PROGRAMS

<https://www.ansi.org/Accreditation/credentialing/certificate-issuers/AllDirectoryListing?prgID=237,238&statusID=4>

1.	Food Handler Training Certificate Program	123 Premier Food Safety
2.	Food Handler Training Course	360training.com, Inc.
3.	Food Handler	A Plus Food Training L.L.C.
4.	Food Handler Training Certificate Program Food Safety Allergen Food Safety Essentials	AboveTraining/StateFoodSafety.com
5.	Food Handler Training	ACE Food Handler
6.	Safe Food Handler Certificate	Cogneti LLC
7.	Basics of Food Allergies Training Food Handler Safety Training	Diversys Learning Inc
8.	Food Handler Classes	DSBWorldWide, Inc. / EduClasses.org
9.	eFoodhandlers Basic Food Safety	eFoodhandlers Inc.
10.	Food Handler Certificate	EFOODTRAINER Inc.
11.	Food Handler Certificate	Food Handler Solutions LLC
12.	SafeMark Quick Reference: Food Safety for Food Handlers	Food Marketing Institute
13.	eFoodcard	Food Safety Educators
14.	Food Handler - Safety and Certificate Course	Health Technologies, Inc.
15.	Food Allergen Training Program Food Handler Training Certificate Program	Institute of Food Safety, Health, & Hygiene, Inc.
16.	AllerTrain AllerTrain Lite Food Handler	MenuTrinfo, LLC
17.	Food Handler Training Certificate Program	MyCertify
18.	Food Handler Training Certificate	National Environmental Health Association
19.	Food Safety First Principles for Food Handlers	National Registry of Food Safety Professionals®
20.	Food Allergen ServSafe Food Handler Program	National Restaurant Association
21.	Responsible Training Food Safety Program	Responsible Training / Safeway Certifications, LLC
22.	Food Safety for Handlers	Rservng
23.	Allergen Awareness Food Handler Course and Assessment	TAP Series
24.	Allergy Awareness The Level 2 Award in Food Safety for Food Handlers	The Always Food Safe Company, LLC

ALLERGEN AWARENESS TRAINING

<http://dph.illinois.gov/topics-services/food-safety/allergen-awareness>

Who needs to be trained?

- All certified food protection managers (CFPMs) working in a restaurant must complete additional allergen training using an approved allergen awareness training program.
- Certificate of course completion must be kept at the establishment, made available to the health inspector upon request and is an item on the inspection report.

What type of training is approved?

- An allergen awareness training program that is accredited by the American National Standards Institute (ANSI): <https://www.ansi.org/Accreditation/credentialing/certificate-issuers/AllDirectoryListing?prgID=263&statusID=4>

What types of establishments need training?

Includes:

- Restaurants assigned as Category I (High Risk) by their local health department. A restaurant is defined as any business that is primarily engaged in the sale of ready-to-eat food for immediate consumption.

Does not include:

- Grocery stores, convenience stores, daycares, schools, assisted living or long-term care facilities, food handlers (those without CFPM certifications), and certified food protection managers for risk category 2 or 3 establishments. (see Illinois Food Code, for risk category definitions)

Implementation

New regulations go into effect January 1, 2018. **Enforcement** begins **July 1, 2018**.

Link to Legislation:

<http://www.ilga.gov/legislation/publicacts/fulltext.asp?Name=100-0367>

Re-certification: Every 3 years.

Notes

- ANSI ASTM accredited allergen training programs are automatically approved, and this type of training is transferable between employers.
- Internal training programs are approved; if it can be proved that they were approved in another state prior to effective date of the bill. *This proof can be provided to the local health department inspector at time of inspection. This type of training is not transferable.

SANITATION EQUIPMENT AND SUPPLY VENDORS

<p>COLE-PARMER INSTRUMENT 625 E. Bunker Vernon Hills, IL 60061 800-323-4340 https://www.coleparmer.com/</p>	<p>Products Available: thermometers, gloves, thermolabels (for high temp. dishmachines), test kits for sanitizers</p>
<p>EcoLab 370 N. Wabasha Street St. Paul, MN 55121 800-352-5326 https://foodsafety.ecolab.com/us/food-safety/Home</p>	<p>Products Available: labels for food products, food safety videos (ServSafe series), colored cutting boards, gloves, cooling wands, thermolabels (for high temp. dishmachines), alcohol swabs</p>
<p>DOT-IT FOOD SAFETY PRODUCTS 2001 E Randol Mill Road #117 Arlington, TX 76011 800-642-3687 https://www.dotit.com/</p>	<p>Products Available: labels for food products, colored cutting boards, cooling wands, gloves, test kits for sanitizers</p>
<p>FEDERAL SUPPLY CO 116 Washington Street Waukegan, IL 60085 888-623-4499 https://www.federalsupply.com/Default.asp</p>	<p>Products Available: thermometers, test kits for sanitizers</p>
<p>GORDON FOOD SERVICE (GFS) 1930 N. Rand Road Palatine, IL 60074 847-934-0403 https://www.gfs.com/en-us</p>	<p>Products Available: thermometers, test kits, sanitizers, equipment</p>
<p>DIVERSEY 2401 Bristol Circle Oakville, Ontario 800-626-5015 https://diversey.com/en/industry-sectors/food-and-beverage</p>	<p>Products Available: sanitizer dispensers, soaps, sanitizer, test kits, dishmachines</p>
<p>RESTAURANT DEPOT 1030 W. Division Street Chicago, IL 60622 312-255-9800 https://www.restaurantdepot.com/</p>	<p>Products Available: thermometers, test kits for sanitizers</p>
<p>ALLIANCE FOODSERVICE EQUIPMENT 11058 W Addison Street Franklin Park, IL 60131 847-349-1500 http://alliancepfs.com/</p>	<p>Products Available: thermometers, test kits, sanitizers, equipment</p>
<p>WEBSTAUANTSTORE https://www.webstaurantstore.com/</p>	<p>Products Available: thermometers, test kits, sanitizers, equipment</p>
<p>Restaurant Handyman 847-232-4474 (call or text) https://www.restauranthandymaninc.com/</p>	<p>Services Available: carpentry, plumbing, HVAC, painting, repairs and maintenance</p>

CHECKLIST FOR NEW FOOD SERVICE FACILITIES

- The following is a list of the major requirements that must be met before any new or extensively remodeled facilities can open.
- All refrigerators and freezers running and at proper temperature. Refrigerators 41°F (4.5°C) Freezers 0°F (-18°C).
- All refrigerators, freezers, and hot holding cabinets must have working thermometers in an easily viewed area.
- A metal stem thermometer with a range of 0°F to 220°F (-18 to 209°C) must be provided. The thermometer must be calibrated before the facility opens.
- All equipment, sinks, hand sinks, and coolers must be installed in the area approved on the plan. Any changes to the approved plan must be approved by this department before construction begins.
- All lavatory and kitchen hand sinks must have a supply of hand soap, paper towels, and a conveniently located waste receptacle.
- A covered garbage can must be provided in food preparation and utensil washing areas.
- Hot and cold running water must be provided at each sink.
- Proof of a manager certified in Illinois Department of Public Health Food Service Sanitation must be provided within three (3) months for all medium-risk and high-risk facilities.
- An approved sanitizer must be provided.
- A test kit for the sanitizer must be provided.
- Plumbing must meet the standards of the Illinois State Plumbing Code.
- Food and food contact equipment must be protected from cross contamination.
- Toxic chemicals must be stored in a protected area away from food and food contact equipment.

- Approved water supply. If on a private well, a non-community water well permit, and a satisfactory water sample must be obtained. Proper sewage connection or properly sized septic system.
- All construction must be complete and construction equipment removed from the facility. All surfaces cleaned of debris and sanitized.
- All equipment and areas caulked where needed.
- The dishwasher running and at the proper temperature or providing the proper level of chemical.
- All openings to the outside screened and tight fitting. Doors must also be equipped with self-closing devices and provided with weather stripping where needed.
- Shelving must be provided to keep food and food contact equipment six inches or more off the ground. Wood, pressboard, or pressboard/laminate shelving is not acceptable.
- All equipment must meet the standards of NSF International or equivalent.
- The Lake County Health Department food license fee must be paid, and the application submitted before opening will be granted.

Do not stock perishable or time/temperature control for safety (TCS) foods before approval has been given during an opening inspection.

This is not a complete list.

Code violations not listed could also delay an opening.

Please refer to your inspector or call with any questions.

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<http://www.lakecountyil.gov/2313/Food-Safety>