

<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