

**CLINTON COUNTY HEALTH DEPARTMENT**  
**930-A FAIRFAX St., Carlyle IL, 62231**  
**PHONE 594-2723**  
**www.clintonco.illinois.gov**

**MEMORANDUM**

TO: Food Service and Food Retail Establishments

FROM: Holly Timmermann, LEHP  
Environmental Health Program

DATE: January 2, 2014

SUBJECT: New Food Handler Certification and FSSMC Requirements

On August 27, 2013 the Food Handling Regulation Enforcement Act (410 ILCS 625), amended per SB1495, was signed into law. This brings several changes to the Food Service Sanitation Manager Certification (FSSMC) program as follows:

1. Beginning on July 1, 2014, the training hour requirement for FSSMC courses is reduced from 15 hours down to 8 hours, inclusive of the exam
2. Beginning on July 1, 2014, the student must take an 8 hour course and exam every 5 years for recertification
3. Beginning on July 1, 2014, a Food Handler Certification will be required for all food handlers working in a restaurant, other than someone holding a Food Service Sanitation Manager Certificate, and they must receive or obtain training in basic safe food handling principles as outlined in the bill within 30 days after employment

Enclosed are several educational documents to help you follow the new law described above.

- **Frequently Asked Questions, Food Handler Training in Illinois**
- **Food Handler Training Determination Tree**, is a document to assist in determining who needs Food Handler training.
- **American National Standard Institute (ANSI) accredited Food Handler Training Courses**
- **Food Service Sanitation Manager Certification (FSSMC) Refresher Course Eligibility Chart**

The Clinton County Health Department classifies food service establishments into three categories with specific training requirements for each as described below. Proof of training and certification must be available in the facility upon inspector request.

High Classification Establishments: These establishments normally are full menu restaurants and grocery stores; some menu items require complex preparation, they utilize raw meats and other Potentially Hazardous Foods. PHF's are stored and prepared at required temperatures for proper heating, cooling and reheating. **This type of food service establishment should have at least one person with a FSSMC per operational shift. More than one person needs to have a FSSMC at this type of establishment. All food handlers will need to possess a Food Handler Certification.**

Medium Classification Establishments: These establishments are mostly fast food operations, foods are cooked to order, most foods are frozen, no leftover foods reused, no major food preparation. **This type of food service establishment should have at least one person with a FSSMC, preferably a manager who oversees daily operations. All food handlers will need to possess a Food Handler Certification.**

Low Classification Establishments: These establishments offer only pre-packaged foods. Only beverages (alcoholic or non-alcoholic) are served. **No person with a FSSMC needed at this type of food service establishment. All food handlers will need to possess a Food Handler Certification.**

If you have any questions, please contact me at 594-2723 or [holly.timmermann@clintonco.illinois.gov](mailto:holly.timmermann@clintonco.illinois.gov).

## **Frequently Asked Question**

### **Food Handler Training in Illinois**

*The following answers are based on Public Act 098-0566 and proposed rules that are in the review process. Some answers are subject to change.*

#### **Who is considered a Food Handler?**

A Food Handler is a Food Employee as defined in Section 750.110 of the Illinois Food Service Sanitation Code, “means individual working with unpackaged food, food equipment or utensils, or food-contact surfaces.”

#### **Who is required to have Food Handler Training?**

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

#### **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. All ANSI approved food handler training courses will issue a certificate upon passing the assessment.

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

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

Yes, the train the trainer approach could be used for those food handlers working in non-restaurants.

#### **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.

#### **If retail food establishments also have a deli or produce (cutting fruits & vegetables for tray/fruit salads etc.) section, do the deli and produce employees but not stockers/cashiers need their food handler training by July 1, 2014?**

Retail stores with delis would be considered non-restaurant and everyone meeting the definition of a food handler would need training. Non-restaurant food handlers need to have training by July 1, 2016.

**Do temporary or mobile food stands (cotton candy/corn dogs/shake-ups, etc.) require food handling certificates?**

Mobile food – yes, food handlers would need training

Temporary food – no, proposed rules will exempt temporaries

**Will places not permitted by local health departments require food handler training? – Churches and Clubs (Lions, VFW, American Legion)?**

Most clubs should already be permitted by LHDs since they have a kitchen and serve the public. Yes, they would require food handler training.

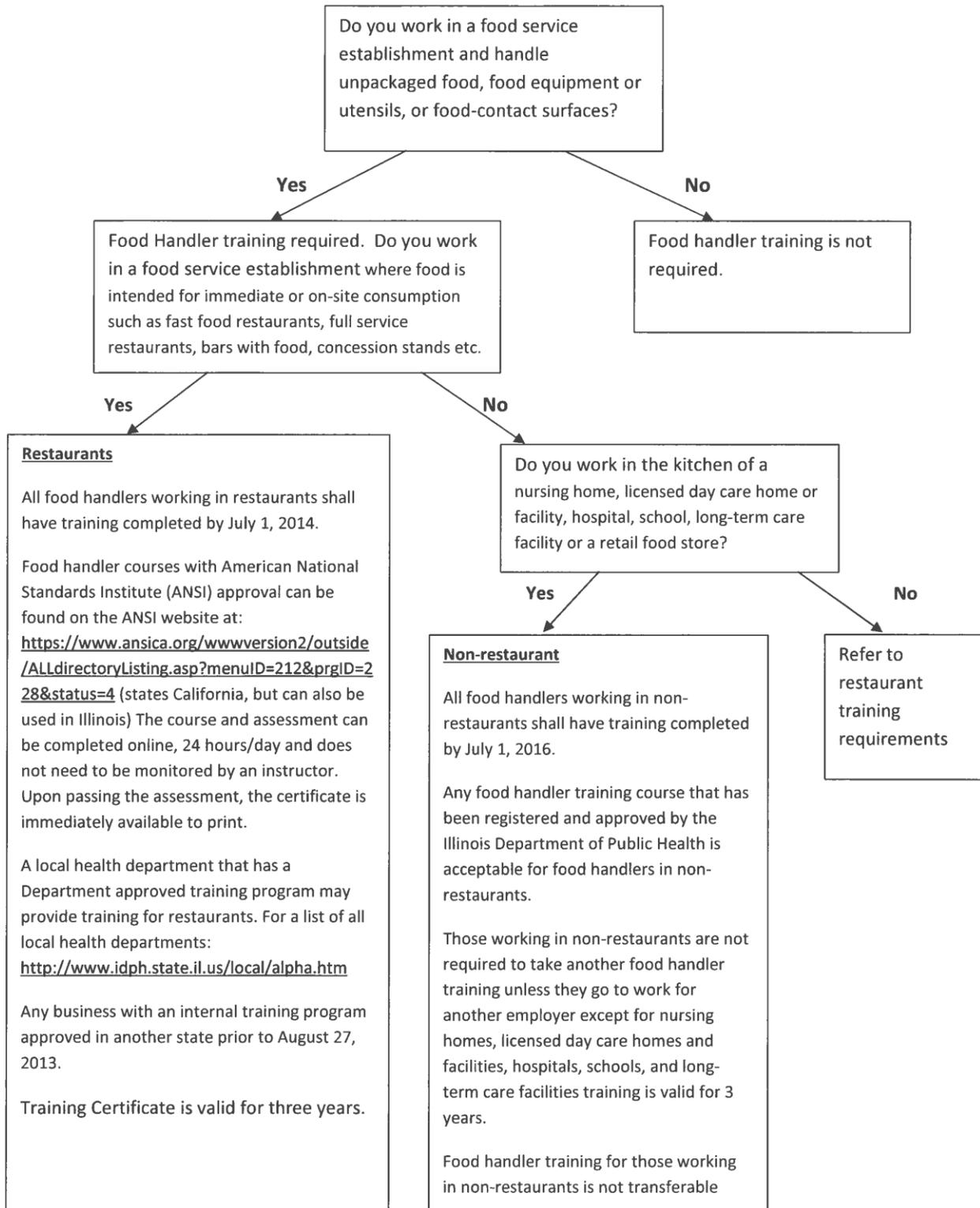
If a church is just doing temporary events, then they would not need food handler training, as temporaries are exempt from having food handler training in the proposed rules.

**Will volunteers be required to have food handler training?**

If they are volunteers for a temporary event, then training is not required. Otherwise, yes, all food handlers are required to have training.

Updated December 31, 2013

## Food Handler Training Determination Tree



**American National Standards Institute (ANSI) accredited Food Handler Training Courses**

<b>ANSI Approved Food Handler Program</b>	<b>Website</b>	<b>Online Price</b>	<b>Languages Offered Online</b>	<b>Classroom Option</b>
Above Training/StateFoodSafety.com	<a href="http://www.statefoodsafety.com/">http://www.statefoodsafety.com/</a>	\$10.00	English, Spanish, Mandarin, Korean, Vietnamese and ASL	No
eFoodhandlers, Inc	<a href="http://www.efoodhandlers.com/">http://www.efoodhandlers.com/</a>	\$10.00	English, Spanish	No
Mindleaders, Inc	<a href="http://www.mindleaders.com/ca-food-card/">http://www.mindleaders.com/ca-food-card/</a>	\$14.95	English, Spanish	Yes through NEHA
		same as above		
National Environmental Health Assoc.	<a href="http://www.nehatraining.org/">http://www.nehatraining.org/</a>	above (Mindleaders)	provided online by Mindleaders/skillsoft.com	Yes
National Registry of Food Safety Professionals	<a href="http://www.envhealthtesting.com/foodhandler.aspx">http://www.envhealthtesting.com/foodhandler.aspx</a>	\$12.95	English, Spanish, and Chinese	Yes
National Restaurant Association	<a href="http://www.servsafe.com/home">http://www.servsafe.com/home</a>	\$15.00	English and Spanish	Yes
Premier Food Safety	<a href="http://www.premierfoodsafety.com/california-food-handler-card">http://www.premierfoodsafety.com/california-food-handler-card</a>	\$9.95	English, Spanish, Chinese, Korean, and Vietnamese	?
Safefoodtest.com	<a href="http://www.safefoodtest.com/">http://www.safefoodtest.com/</a>	\$9.95	English	Yes
Safeway Certifications, LLC	<a href="http://www.safewayclasses.com/">http://www.safewayclasses.com/</a>	\$10.00-15.00	Chinese/Mandarin	Yes
TAP Series	<a href="http://www.tapseries.com/index.html">http://www.tapseries.com/index.html</a>	\$15.00	English and Spanish	No

This may be only a partial listing as of 12/11/2013. For a current list please go to the ANSI website: <https://www.ansica.org/wwwversion2/outside/ALLdirectory/listing.asp?menuID=2121&w=4>

## Refresher Course Eligibility Chart

*The following information is based on Public Act 098-0566 and proposed rules that are in the review process. Some answers are subject to change.*

The proposed rule states, "Recertification training cannot be taken more than 12 months prior to certificate expiration date".

Refresher courses will no longer be available beginning July 1, 2014.

<b>FSSMC expiration date between now and October 31, 2014</b>	<b>FSSMC expiration date between November 1, 2014- June 30, 2015</b>	<b>FSSMC expiration date on July 1, 2015 or after</b>
<p>Can take a refresher any time prior to July 1, 2014</p> <p>*still must pay the renewal fee on time</p> <p>Also may take an 8 hour course with exam after July 1, 2014 in order to recertify</p>	<p>Can take a refresher prior to July 1, 2014 as long as it is not sooner than 1 year prior to expiration date.</p> <p>For example, someone with an expiration date of December 20, 2014 cannot take a refresher course prior to December 20, 2013</p> <p>*still must pay the renewal fee on time</p> <p>Also may take an 8 hour course with exam after July 1, 2014 in order to recertify</p>	<p>Not eligible to take a refresher any time and if they have already taken a refresher course, it will not count toward recertification.</p> <p>Must take an 8 hour course and exam in order to recertify.</p>

12/03/2013