

Clay County **Health Department**

BETTER CARE, BETTER HEALTH, BETTER LIVING

To: Food Service Establishments

Subject: Food Handler Training

Any food handler working in the state of Illinois, unless that person is a Certified Food Protection Manager (CFPM) or is an unpaid volunteer, is required to have food handler training.

Food handler means an "individual working with unpackaged food, food equipment or utensils, or food-contact surfaces." If someone working in an establishment is not a food handler on a regular basis, but fills in as a food handler when needed, they too must obtain food handler training.

Food Handler Training Requirement for Non-Restaurants

- ✓ “Non-restaurants” are facilities such as nursing homes, licensed day care homes and facilities, hospitals, schools, long-term care facilities, and retail food stores.
- ✓ All food handlers working in non-restaurants shall have training completed by July 1, 2016. Proof of training and certification must be available in the facility upon inspector request.
- ✓ All food handlers in non-restaurants, unless that is a Certified Food Protection Manager (CFPM) or is an unpaid volunteer, is required to have food handler training within 30 days of employment and possibly every 3 years thereafter.
 - Those working in some types of non-restaurants (i.e. retail food stores, convenience stores with gas stations) may not be required to take another food handler training.
 - Those working in nursing homes, long-term care facilities, licensed day care homes and facilities, hospitals, or schools must receive the training every three years.
- ✓ Any food handler training course that has been registered and approved by the Illinois Department of Public Health (IDPH) is acceptable for food handlers in non-restaurants. Some types of food handler training courses for those working in non-restaurants may not be transferable between employers.
- ✓ Clay County Health Department has an IDPH approved training program and offers classroom based training. See our class schedule.

Food Handler Training Requirement for Restaurants

- ✓ "Restaurant" means any business, or type of food service establishment, that is primarily engaged in the sale of ready-to-eat food for immediate consumption. "Primarily engaged" means having sales of ready-to-eat food for immediate consumption comprising at least 51% of the total sales, excluding the sale of liquor.
- ✓ Enforcement of the food handler training requirement for restaurants began on July 1, 2014. Proof of training and certification must be available in the facility upon inspector request.
- ✓ All food handlers in restaurants, unless that person is a Certified Food Protection Manager (CFPM) or is an unpaid volunteer, is required to have food handler training within 30 days of employment and every 3 years thereafter.
- ✓ The food handler training must be an American National Standards Institute (ANSI) approved training **or** a training provided by a local health department that has an Illinois Department of Public Health (IDPH) approved program. Also, any business with an internal training program approved in another state prior to August 27, 2013 may also be eligible for consideration as an approved training.
 - Food handler courses with ANSI approval can be found on the following website:
<https://www.ansica.org/wwwversion2/outside/ALLdirectoryListing.asp?menuID=212&prgID=237&prgID1=238&status=4>
 - Clay County Health Department has an IDPH approved training program, and offers classroom based training.