

Allergen Awareness Training

2022 FDA Food Code identifies nine food as major food allergens:



milk



eggs



fish



crustacean
shellfish



tree nuts



peanuts



wheat



soy



sesame

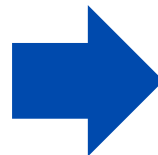
All Certified Food Protection Managers in a Category 1 (High Risk) **restaurant** must complete training in allergen awareness principles within 30 days after employment.

A **restaurant** is defined as any business that is primarily engaged in the sale of ready-to-eat food for immediate consumption.

The definition does not include: grocery stores, convenience stores, day cares, schools, assisted living or long-term care facilities.

Allergen Notices

Restaurants in Illinois are required to display notices informing consumers that information regarding food allergies should be communicated to an employee of the restaurant. The employee who receives the information about the food allergy must communicate the information to the restaurant's person in charge or certified food protection manager.



NOTICE TO CONSUMERS

Please communicate any food allergies to an employee of this establishment and that employee shall communicate that food allergy information to the Person In Charge or Certified Food Protection Manager on duty at this establishment.



*This notice is provided with IDPH4086-0802(06-12)123-020-0104-01/06/2012/24

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