ServSafe® Allergens Regulation Update

State: Illinois  Updated: 8/23/17

Who needs to be trained?

- All restaurant certified food protection managers 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 types of establishments need training?

Includes:
- Restaurants. 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, food handlers, and certified food protection managers for risk level 2 or 3 establishments. (see Illinois Food Code, for risk level definitions)

Implementation


ServSafe Acceptance

ServSafe Allergens is approved.

Link to Legislation:
http://www.ilga.gov/legislation/100/HB/10000HB2510enr.htm

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 type of training is not transferable.