

1 AN ACT concerning health.

2 **Be it enacted by the People of the State of Illinois,**  
3 **represented in the General Assembly:**

4 Section 5. The Food Handling Regulation Enforcement Act is  
5 amended by changing Section 3 as follows:

6 (410 ILCS 625/3) (from Ch. 56 1/2, par. 333)

7 Sec. 3. Food service sanitation manager certification.

8 (a) In this Section:

9 "Major food allergen" includes milk, eggs, fish,  
10 crustaceans, tree nuts, wheat, peanuts, soybeans, and food  
11 ingredients that contain protein derived from these foods.

12 "Primarily engaged" means having sales of ready-to-eat  
13 food for immediate consumption comprising at least 51 percent  
14 of the total sales, excluding the sale of liquor.

15 "Restaurant" means any business that is primarily engaged  
16 in the sale of ready-to-eat food for immediate consumption.

17 (b) Each food service establishment shall be under the  
18 operational supervision of a certified food service sanitation  
19 manager in accordance with rules promulgated under this Act.

20 (c) By July 1, 1990, the Director of the Department of  
21 Public Health in accordance with this Act, shall promulgate  
22 rules for the education, examination, and certification of food  
23 service establishment managers and instructors of the food

1 service sanitation manager certification education programs.  
2 Beginning January 1, 2018, any individual who has completed a  
3 minimum of 8 hours of Department-approved training for food  
4 service sanitation manager certification, inclusive of the  
5 examination, and received a passing score on the examination  
6 set by the certification exam provider accredited under  
7 standards developed and adopted by the Conference for Food  
8 Protection or its successor organization, shall be considered  
9 to be a certified food service sanitation manager. Beginning  
10 January 1, 2018, any individual who has completed a minimum of  
11 8 hours of Department-approved training for food service  
12 sanitation manager instructor certification, inclusive of the  
13 examination, and received a passing score on the examination  
14 set by the certification exam provider accredited under  
15 standards developed and adopted by the Conference for Food  
16 Protection or its successor organization, shall be considered  
17 to be a certified food service sanitation manager instructor. A  
18 food service sanitation manager certificate and a food service  
19 sanitation manager instructor certificate issued by the exam  
20 provider shall be valid for 5 years and shall not be  
21 transferable from the individual to whom it was issued. A food  
22 service sanitation manager certificate issued by the  
23 Department under this Section before January 1, 2018 is valid  
24 until the expiration date stated on the certificate.

25 For purposes of food service sanitation manager  
26 certification, the Department shall accept only training

1 approved by the Department and certification exams accredited  
2 under standards developed and adopted by the Conference for  
3 Food Protection or its successor.

4 Food service sanitation management training shall include  
5 allergen awareness.

6 (d) Unless otherwise provided, all certified food service  
7 sanitation managers employed by a restaurant must receive or  
8 obtain training in basic allergen awareness principles within  
9 30 days after employment and every 3 years thereafter. Training  
10 programs must be accredited by the American National Standards  
11 Institute or another reputable accreditation agency under the  
12 ASTM International E2659-09 (Standard Practice for Certificate  
13 Programs). There is no limit to how many times an employee may  
14 take the training.

15 (e) Allergen awareness training must cover and assess  
16 knowledge of the following topics:

17 (1) the definition of a food allergy;

18 (2) the symptoms of an allergic reaction;

19 (3) the major food allergens;

20 (4) the dangers of allergens and how to prevent  
21 cross-contact;

22 (5) the proper cleaning methods to prevent allergen  
23 contamination;

24 (6) how and when to communicate to guests and staff  
25 about allergens;

26 (7) the special considerations related to allergens

- 1       from workstations and self-serve areas;  
2       (8) how to handle special dietary requests;  
3       (9) dealing with emergencies, including allergic  
4       reactions;  
5       (10) the importance of food labels;  
6       (11) how to handle food deliveries in relation to  
7       allergens;  
8       (12) proper food preparation for guests with food  
9       allergies; and  
10       (13) cleaning and personal hygiene considerations to  
11       prevent contaminating food with allergens.

12       (Source: P.A. 99-62, eff. 7-16-15; 100-194, eff. 1-1-18;  
13       100-954, eff. 8-19-18.)

14       (410 ILCS 625/3.07 rep.)

15       Section 10. The Food Handling Regulation Enforcement Act is  
16       amended by repealing Section 3.07.