**Section 750.1820 Course Content**

a) The minimum course content and eight hours of training, inclusive of the examination, are as follows. The instructor shall consider expanding the number of contact hours when a review of the participants reveals learning disabilities, language barriers or other inhibiting factors to learning. To renew an instructor's certificate, a new syllabus must be submitted using the format outlined in subsection (b).

b) Subject Area – Specific Elements of Knowledge

1) Identify foodborne illness and discuss food allergens (90 minutes).

A) Define terms associated with foodborne illness: outbreak, food infection, food intoxication, communicable disease, pathogens, potentially hazardous foods, temperature danger zone.

B) Recognize the major microorganisms and toxins that can contaminate food and the problems that can be associated with the contamination: bacteria, viruses, parasites, fungi. Define and recognize illnesses that can be associated with chemical and physical contamination.

C) Define and recognize potentially hazardous foods (time/temperature control for food safety).

D) Define and recognize the major factors that contribute to foodborne illness.

E) Identify common food allergens and recognize causes of cross-contact.

2) Identify time/temperature relationship with foodborne illness (60 minutes).

A) Recognize the relationship between time/temperature and microorganisms (survival, growth and toxin production) during the following stages: receiving, storing, thawing, cooking, holding/displaying, serving, cooling, storing (post production), reheating, transporting.

B) Describe the use of thermometers in monitoring food temperatures: types of thermometers, techniques and frequency, calibration and frequency.

3) Describe the relationship between personal hygiene and food safety (45 minutes).

A) Recognize the association of hand contact and foodborne illness: hand-washing technique and frequency; proper use of gloves, including replacement frequency and use with food allergens; and minimal hand contact with food.

B) Recognize the association of personal habits and behaviors and foodborne illness: smoking, eating and drinking, wearing clothing that may contaminate food, personal behaviors, including sneezing, coughing, etc.

C) Recognize the association of health of a food handler to foodborne illness: free of symptoms of communicable disease, free of infections, food protected from contact with open wounds.

4) Describe methods for preventing food contamination, from purchasing to serving (135 minutes).

A) Define and identify potential hazards prior to delivery and during delivery: contamination, adulteration, damage, approved source, sound and safe condition.

B) Define HACCP and identify potential hazards and methods to minimize or eliminate hazards after delivery: personal hygiene, cross-contamination (food to food and equipment and utensils), contamination (chemical, additives, physical), service/display − customer contamination, storage, re-service.

5) Identify and apply correct procedures for cleaning, sanitizing and facility management (60 minutes).

A) Define terms associated with cleaning, and sanitizing.

B) Apply appropriate methods of cleaning and sanitizing: manual ware washing, mechanical ware washing, clean in place (CIP).

C) Identify frequency of cleaning and sanitizing.

D) Identify facility, design and construction suitable for food establishments: refrigeration, heating and hot holding, floors, walls, ceilings, pest control, lighting, plumbing, ventilation, water supply, wastewater disposal, waste disposal.

6) Codes related to food service establishments (30 minutes).

A) Public Health Codes: responsibilities affecting operation:

i) Illinois Food, Drug and Cosmetic Act

ii) Food Service Sanitation Code

iii) Meat and Poultry Inspection Act as those rules pertain to food service establishments

iv) Federal regulations regarding food safety and food allergens

B) Appendix A (Retail Food Sanitary Inspection Report) and its use as a control tool.

7) Examination (minimum 60 minutes or per approved national examination provider).

A) An examination shall be proctored by an approved proctor for an approved national examination provider.

B) Additional time shall be provided for the examination as allowed in the procedures set forth by the approved national examination provider. Additional time is allowed for examination, but shall not be substituted for required training hours.

(Source: Amended at 39 Ill. Reg. 5006, effective March 17, 2015)