

ServSafe® Allergens Online Course and Assessment



Effective January 1, 2018, Illinois Law Requires Allergen Training

Approved Provider for Your Allergens Certificate

The National Restaurant Association's ServSafe Allergens Online Course and Assessment is approved to meet ALL requirements (both course and exam) in Illinois.

All food protection managers (part-time, full-time or temporary) must obtain an Allergens Certificate as follows:

- Law requires all food protection managers working in Category 1 restaurants in the state of Illinois to have ANSI-approved allergen training starting **January 1, 2018** (enforced starting July 1, 2018).

To Receive Your Allergens Certificate:

- You must complete a course and take an exam and pass with a score of 75 percent or higher.
- Download your Certificate of Achievement upon passing the test.

Get your online course for only \$22

Register with IRA member number to receive a discount



To Purchase a Course

1. Go to ServSafe.com/ServSafe-Allergens and enter "Illinois" in the "Get Started Now" field.
2. Select **ServSafe Allergens Online Course & Assessment** and click **Add to Shopping Cart**.
3. Log into your ServSafe.com profile. Click **Create New Profile** if you are a new customer and then complete user registration form.
4. Click **Go to Checkout** and enter your credit card payment.
5. You can either **launch the course** immediately (preferred) or take the course later (see below).



To Take a Course Later

1. Go to ServSafe.com and log in.
2. Under your **Dashboard** menu, select the **Student** tab and then select **My Online Courses**.
3. Click **Launch**.



To Print Certificate of Achievement

1. After passing the test, go to your Dashboard menu, select the **Student** tab and then select **My Certificates**.
2. Select **View or Print Certificate**. The certificate will appear to print.
3. Important! You are required to keep a copy of your certificate on premise and available to the health inspector upon request.

Get your ServSafe Allergens Certificate online at:

ServSafe.com



Need assistance? Please call 800.765.2122 or email: ServiceCenter@restaurant.org | Hours of operation are 8:00 am – 6:30 pm, Central Standard Time.

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ILLINOIS ALLERGEN LAW EFFECTIVE JANUARY 1, 2018



Approved Training

- **ServSafe Allergens** online training meets all Illinois requirements for Allergen certification
- Training is available for \$22 at WWW.SERVSAFE.COM/SERVSAFE-ALLERGENS.
- Register with IRA Member number to receive a discount

Requirements & Implementation

- New regulations go into effect **January 1, 2018**. Enforcement begins July 1, 2018
- The law does not require employers to pay for the training
- Allergen training must be accredited by the American National Standards Institute (ANSI)
- Proof of Allergen certification must be kept at the establishment and will be verified during routine Health Department Inspections.

Who needs to be trained?

- All Certified **Food Service Sanitation Managers working in Category I restaurants** in Illinois must complete additional Allergen training using an ANSI-accredited Allergen Awareness training program within 30 days of hire, and every 3 years thereafter.
- Allergen training is required, in addition to the current 8-Hour Food Service Sanitation certification. Both Sanitation and Allergen certification are required separately.

What types of establishments need training?

- **Category I Restaurants**
 - A restaurant is defined as any business that is primarily engaged in the sale of ready-to-eat food for immediate consumption.
 - The Illinois Food Code defines a Category I restaurant as follows:
"Category I facility" means a food establishment that presents a high relative risk of causing food-borne illness, based on the large number of food handling operations typically implicated in food-borne outbreaks. Category I facilities include those where the following operations occur:
 - Potentially hazardous foods are cooled, as part of the food handling operation at the facility;
 - Potentially hazardous foods are prepared hot or cold and held hot or cold for more than 12 hours before serving;
 - Potentially hazardous cooked and cooled foods must be reheated;
 - Complex preparation of foods or extensive handling of raw ingredients with hand contact for ready-to-eat foods occurs as part of the food handling operations at the facility;
 - Vacuum packaging, other forms of reduced oxygen packaging, or other special processes that require an HACCP plan;
 - Risk levels are indicated on Food Service Health Inspection Reports, and can also be confirmed by local Health Departments.