IDPH has passed a new regulation requiring 3 hours of approved training for food handlers. All food handlers working in restaurants must complete the Food Handler training by July 2015. The definition of a restaurant is:

“Restaurant” means any business that is primarily engaged in the sale of ready-to-eat food for immediate consumption. Where “primarily engaged” means having sales of ready-to-eat food for immediate consumption comprising of at least 51% of the total sales, excluding the sale of liquor.

All food handlers in non-restaurants are going to need to have Food Handler training by July 2016. The definition of a non-restaurant is:

“All-restaurants” are facilities, such as nursing homes, licensed day care homes and facilities, hospitals, schools, long-term care facilities and retail food stores.

We sent this notice, along with clarification as to whether your place of business is a restaurant or a non-restaurant in January, 2015. Please feel free to contact us with any questions or concerns.

The 3 hour training instructs employees on the importance of food safety. Any food handler working in Illinois must have Food Handler training, unless that person has a valid Illinois Food Service Sanitation Manager Certification (FSSMC). If someone working in a facility is not a food handler on a regular basis, but fills in as a food handler when needed, they must also have food handler training. This includes waitresses, bartenders, salad prep, cooks, etc.

Enforcement will start in July 2015. The code citation will be 750.570, and is to be corrected before the next routine inspection. All new employees have 30 days to get Food Handler training. The training for restaurants is good for 3 years.

The Pike County Health Department will be hosting these 3 hour courses with PSA’s made on this website.

There are online options available for the Food Handler training as well on the IDPH website:

www.idph.state.illinois.us

Select “F” from the A-Z Topics List, select “Food, Drugs and Dairy” and then select “Ansi Accredited Food Handling Training Programs”.

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