



Allergen Awareness Training



With the adoption of PA 100-0367 on August 25, 2017, amendments to the Food Handling Regulation Enforcement Act were made to include an allergen awareness training requirement. The new regulations go into effect January 1, 2018. Enforcement begins July 1, 2018.

Who needs to be trained?

All certified food protection managers (CFPMs) working in Category 1 restaurants 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. Training is transferable between employers.

What types of establishments need training?

Restaurants assigned as Category 1 (High Risk) by their local health department. 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, daycares, schools, assisted living or long term care facilities, food handlers (those without CFPM certifications), or certified food protection managers for Risk Category 2 (Medium Risk) or 3 (Low Risk) establishments. (See Illinois Food Code for risk category definitions).

What type of training is approved?

You must take an allergen awareness training course that is accredited by the American National Standards Institute (ANSI). Courses are listed at <https://www.foodallergy.org/education-awareness/community-resources/restaurant-workers> ANSI-accredited courses include:

- Allertrain.com** offers AllerTrain and AllerTrain Lite. Taking either course will meet the IL requirement for allergen training.
 - AllerTrain Lite (\$19) – AllerTrain Lite is a lighter version of AllerTrain, designed for food service team members in the front and back of the house. The class offers staff the tools to properly handle and serve diners with food allergies, Celiac disease, and other food intolerances, as well as allergic reaction emergency response.
 - AllerTrain (\$69) – AllerTrain is an in-depth training course designed for the food service management team. The course covers procedures for handling special dietary needs, including food allergies, gluten-free, and intolerances. It also addresses best practices for developing policies, current legislation, and emergency protocol.
- ServSafe.com** offers the ServSafe® Allergens Online Course/Assessment (\$22). The course is available in English and Spanish versions. <https://www.servsafe.com/allergens/>

Questions? Call Fulton County Health Department at 309-647-1134, Ext. 230