

# 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 \$15

Enter IRA Member ID number to receive a discount



#### To Purchase a Course

1. Go to [ServSafe.com/ServSafe-Allergens](http://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](http://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](mailto: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



ILLINOIS  
RESTAURANT  
ASSOCIATION



NATIONAL  
RESTAURANT  
ASSOCIATION

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### Approved Training

- **ServSafe Allergens** online training meets all Illinois requirements for Allergen certification
- Training is available for \$15 at [WWW.SERVSAFE.COM/SERVSAFE-ALLERGENS](http://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. "Primarily engaged" means having sales of ready-to-eat food for immediate consumption comprising at least 51% of the total sales, excluding the sale of liquor.
  - The Illinois Food Code defines a Category I food establishment 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.