Certified Food Protection Manager Training

Effective January 1, 2018, per PA 100-0194, the Illinois Food Service Sanitation Manager Certification (FSSMC) will be eliminated. IDPH will no longer issue FSSMC certifications, post course listings, or certify instructors/proctors on or after January 1, 2018. Please note, the Illinois Food Code still requires a valid IL FSSMC per 750.540 through the end of 2017.

Beginning January 1, 2018, an ANSI accredited Certified Food Protection Manager (CFPM) certification obtained through a course and passing the exam are still required, but students will not need to apply for the additional Illinois FSSMC certificate. For questions, please email dph.fssmc@illinois.gov.

For Category I (High Risk) facilities, a CFPM is required at all times the facility is preparing or serving potentially hazardous food.

For Category II (Medium Risk) facilities, a minimum of 1 full-time CFPM is required. Full-time is defined as minimum of 32 work hours at that establishment.

For Category III (Low Risk) facilities, no CFPM is required.

CFPM Certification shall be kept at the food service establishment and be available upon request by regulatory authority.

Food Handler Training

All food handlers employed at an establishment are required to have an ANSI Food Handler Certification or higher (CFPM). Food Handler is defined as an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces.

*It does not include unpaid volunteers working in a permanent or temporary establishment.

Proof of Food Handler training shall be kept at the food service establishment and be available upon request by regulatory authority.