

HB 3684: Food Handler and Food Service Sanitation Manager's Law – January 1, 2018

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.

The City of Chicago will still maintain their certification. For questions, please email dph.fssmc@illinois.gov.

The following is not an endorsement or guaranteed to be the only information available, but is strictly intended for informational purposes.

ServSafe: Provides Training for Instructor and Proctor Qualifications

Food Handler: Go to ServSafe.com and complete the application. No charge for the certification, you would then purchase guidebooks and exams for \$45.00 and begin your instructor/proctor status. Certification are good for 3 years. You will need to mail in scoring sheets to register students in the national database.

Food Protection Manager Certification (former FSSMS): Must have the following qualifications for Instructor/Proctor Certification:

To earn your dual role status, you must:

- Have a high school diploma or GED
- Meet *one* of the following professional experience or advanced education requirements:

- Professional experience
 - Have taught or trained for at least six months
 - Are in a training role (e.g., training at a trade school, at a state restaurant association or in a corporate setting)
 - Have worked in a foodservice operations environment for one year
 - Are employed as a health inspector or equivalent by a state or local regulatory authority
 - Work as a Registered Sanitarian, Registered Dietician, or equivalent
- Advanced education
 - Have earned a Bachelor of Science degree from an accredited university or college in one of the following subjects:
 - Food Science
 - Food Technology
 - Epidemiology
 - Environmental Health
 - Public Health
- Meet your state's food safety training requirements.
Know your state's requirements.
- Maintain high testing standards by:
 - Protecting the confidentiality of exam content
 - Excusing yourself in situations that may present a conflict of interest (e.g., proctoring the exam of a relative)
 - Following the standards and ethics outlined in the ServSafe Examination Administration Handbook and the Performance Agreement

Please note: You must provide contact information for a reference. We will verify your current employment status, as well as work and education history.

Steps to Completion of Instructor/Proctor Certification: Obtain a Food Protection Manager's Certificate, apply online with \$36.00 fee, take the online tutorial and proctor exam, and complete application process.

More information available at www.servsafe.com

ProMetric, Inc

Step 1

Submit the Proctor Application

Complete and submit your Proctor Application using the [online form](#). During this process, please review the [Food Safety Proctor Policies and Procedures Manual](#) to understand the requirements of becoming a Food Safety Proctor.

[Apply Now](#)

Step 2

Application Review

Each application is reviewed to ensure that: It is completed accurately and entirely

The applicant meets the requirements to become a Food Safety Proctor CPFM Proctor/Reader Nondisclosure Agreement

Step 3

Take Competency Exam

If your application is approved, a Prometric representative will send you an email with directions on how to proceed with taking the competency exam. Each applicant is granted two attempts to take the exam.

Step 4

Proctor Certification

If you pass the exam, a Prometric representative will send you a welcome email. The welcome email will include order instructions for Paper Based Testing (PBT) proctors and launching instructions for Internet Based Testing (IBT) proctors, if applicable.

After review and approval by Prometric, a proctor number will be issued. This proctor number must accompany all exam orders. In addition, if requesting to administer IBT exams, a username, password and client code will be issued.

More Information available at <https://www.prometric.com/en-us/clients/foodsafety/Pages/landing.aspx>

All State of Illinois ANSI-CFP Accreditation Program (Accredited)

#	Organization	ID
1	<u>360training.com, Inc.</u> Learn2Serve Food Protection Manager Certification Program	0975
2	<u>AboveTraining/StateFoodSafety.com</u> Certified Food Protection Manager (CFPM) Exam	1020
3	<u>National Registry of Food Safety Professionals</u> Food Protection Manager Certification Program International Certified Food Safety Manager	0656
4	<u>National Restaurant Association</u> ServSafe Food Protection Manager Certification Program	0655
5	<u>Prometric Inc.</u> Food Protection Manager Certification Program	