Nutrition and Wellness Division Listsery

January 16, 2015

School Nutrition Programs Food Handler Training

On August 27, 2013 the Food Handler Training Enforcement Act was signed into law. This law requires all food service area employees or food handlers that work with open/unpackaged foods, food service equipment or utensils, or any food contact surfaces to receive an approved food handler training. This training requirement includes school food service staff. School food services are classified as being "non-restaurant" facilities. Food handlers working in non-restaurant facilities must complete an approved training program by July 1, 2016. Additional information regarding the Food Handler Training Enforcement Act is available on the Illinois Department of Public Health (IDPH) website at

http://www.idph.state.il.us/about/fdd/FSSMC_FoodHandler_FAQ_V5_07072014.pdf.

The Illinois State Board of Education (ISBE) Nutrition and Wellness Programs Division has been approved by the IDPH to provide the required training to school food service staff throughout the state. School food service staff that complete the training and are able to score a passing grade on the certification quiz will receive a certificate that is valid for 3 years. All trainings provided by the ISBE Nutrition and Wellness Programs division will be free of charge to all school food service employees.

PLEASE NOTE: Any food service staff person that has a current Food Service Sanitation Manager Certification (FSSMC) does not need to complete a required food handler training.

ISBE has the following dates and locations scheduled for the food handler training. Seating is limited, please register as soon as possible. Additional dates will be added as they are confirmed.

- Belleville, March 24, 2015
- Carterville, March 25, 2015
- Effingham, March 26, 2015

Register now by visiting http://webprod1.isbe.net/cnscalendar/asp/eventlist.asp.

Districts that would like to host a food handler training should contact Chad Martel by email at cmartel@isbe.net. Locations must be able to seat at least 30 attendees, but a location that can comfortably seat 50 attendees would be preferred. Locations must be able to provide parking, a screen, registration area, all day availability, and access to vending or services with beverages. Preferred dates of availability are late April through May.