
STATE OF ILLINOIS ALLERGEN REQUIREMENTS

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).
- ANSI-accredited certificates are portable and transferable between employers.
- 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.
 - [See Illinois Food Code for Definition of Category I Facility](#)
 - Risk levels are indicated on Food Service Health Inspection Reports, and can also be confirmed by local Health Departments.
- **Does not include:**
 - Grocery stores, convenience stores, food handlers, or Certified Food Service Sanitation Managers for risk level 2 or 3 establishments.

Approved Training

- **ServSafe Allergens** online training meets all Illinois requirements for Allergen certification
- Training is available at SERVSAFE.COM/SERVSAFE-ALLERGENS
- Get your online course for \$15 through December 31, 2017 with discount code: **ILALLERGEN**

Link to Legislation

- [HB 2510](#)