



LOGAN SQUARE KITCHEN EST. 2006

INVIGORATING FOOD SYSTEMS

Food Safety Certificates Explained...

	<p>City of Chicago, Foodservice Manager Certificate</p> <ul style="list-style-type: none"> Chicago business license requirement Must have one Certified Manager on site at all times during food production Renew every 5 years Everyone—whether new, renewing, or lapsed need to take one-day class and pass exam Details & Registration Online 		<p>Illinois Allergen Awareness Certificate</p> <ul style="list-style-type: none"> Required for all Food Managers in restaurants —not required in non-restaurants 1-hour online class, print-ur-own-cert when done Renews every 3 years Take class on your pc, tablet or phone here: http://logansquarekitchen.com/food-allergen-certification/
	<p>State of Illinois, Foodservice Sanitation Manager Certificate</p> <ul style="list-style-type: none"> DISCONTINUED AFTER 12/31/17 Don't have to buy cert, but all food managers MUST complete day of training and pass test Post class completion info in lieu of certificate 		<p>City of Chicago Festival Certificate</p> <ul style="list-style-type: none"> Required if preparing food at temporary outdoor events in Chicago Must have one Cert Holder in each booth Renew each year, 2.5-hour class, no exam No, you do not have to be a Food Safety Manager; anyone is eligible No, you cannot substitute Manager or Handler certificate for this one
	<p>Illinois Safe Food Handler</p> <ul style="list-style-type: none"> Who needs it? Anyone working with food that is not a certified manager Many training firms; just be sure you see ANSI accredited Renew every 3-years 1.5 hour online class and exam Take class on your pc, tablet or phone here 		<p>HACCP Certification</p> <ul style="list-style-type: none"> Must have at least one person HACCP trained in establishments that have HACCP plan(s) LSK certified by International HACCP Alliance http://logansquarekitchen.com/foodsafety/haccp-training/