

FSSMC Subcommittee
Illinois Food Safety Advisory Committee
Illinois Department of Public Health
Division of Food and Dairies

The Food Service Sanitation Manager Certification Subcommittee initial meeting was held in Bloomington, Illinois at Illinois Farm Bureau, on October 15, 2010. Patricia Welch called the meeting to order at 10:05 a.m.

1. Welcome and Introductions

Committee members in attendance: Pat Welch, Bill Beaty, Donnie Simmons, Brian Turner, Ken Rosenwinkel, Stacey Bailey, Mary Wilkie, Mary Troken, Rob Karr, Barb Viers, Evelyn Neavear

Alternates in attendance: Angie Crawford for Bob Keller (IPHA)
Russ Coomans for Brian Jordan (Illinois Food Retailers Ass.)
Catherine Counard for Steve Curatti (NIPHC)
Toni Corona for Craig Beintema (IAPHA)

Participants: Greg Maurice, Kane County Health Department
Kevin Dixon, DuPage County Env. Health

The Illinois Food Safety Advisory Committee (FSAC) decided to convene a subcommittee to review the food manager certification rules and regulations with the purpose of making a recommendation to the Department on any changes needed.

2. Sections of Illinois Food Service Sanitation Code

The following sections of the code pertain to the FSSMC program:
Section 750.540 – Management Sanitation Training and Certification
Section 750.551 – Certificate Issuance
Section 750.560 – Certificate Revocation or Suspension
Subpart J: Food Service Sanitation Manager Certification
Section 750.1800 – General
Section 750.1810 – Instructor approval
Section 750.1815 – Instructor Denial
Section 750.1820 – Course content
Section 750.1830 – Course approval
Section 750.1831 – Alternative Methods of Training
Section 750.1835 – Make Up work
Section 750.1835 – Home Study
Section 750.1837 – Course Waiver
Section 750.1838 – Course Denial
Section 750.1840 – Reciprocity
Section 750.1850 – Certification Examination
Section 750.1855 – Test Criteria
Section 750.1860 – Examination Notification
Section 750.1861 – Class Enrollment Form

Section 750.1862 – Administration of Examination
Section 750.1865 - Monitors
Section 750.1868 – Cheating
Section 750.1870 – Re-Test Class
Section 750.1876 – Dictionary
Section 750.1880 – Retake Examination
Section 750.1890 – Certificates
Section 750.1895 – Change of Address

3. Discussion on Hours of Training:

After a lot of discussion on hours of training, there was no proposal to change the current requirement of 15 hours at this time. It was decided to look at the alternative methods of training section to see if there was a way to allow industry to get credit for internal training to count toward the 15 hours.

Alternative Methods of Training:

The main concern of industry was redundancy in training; they expressed a desire to receive credit for in-house training and, thus, the meeting discussion was primarily focused on Alternative Methods of Training. In the IDPH Food Service and Sanitation Code, Section 750.1831 discusses Alternative Training Methods for achieving the requirements to sit for the FSSMC Manager's Exam. In the past, this section has been only used to cover the online courses, but the wording seems to allow for approval of a variety of training programs to meet the required 15 hours.

The industry represented at the meeting would like to use their internal training programs to achieve the necessary food sanitation knowledge to sit for the FSSMC exam. The corporate training programs would have to be approved by IDPH to confirm they have the necessary 15 hours of training and that the program is overseen by a Certified IDPH FSSMC Instructor. Industry said that they do some class time and a lot of hands on training they would like to use. The example they used was learning how to use a slicer; in this training they not only talk about how to use it, but safety and sanitation. During slicer training, cleaning and sanitizing, cross contamination, personal hygiene and glove use are also covered with the trainee. Any facility could follow this training method approach as long as they had a Certified Instructor and a syllabus that was approved by IDPH listing the specifics of the training obtained by the individual seeking a FSSMC certificate.

It was requested that the industries represented bring a proposed syllabus for their “alternative training” to the next meeting.

Refresher Course

It is currently allowed to sit in any portion of the 15 hour course for 5 hours and that counts as the refresher course. During the discussion, it was expressed that the course should be just that, a separate course refreshing the manager's memory on all areas and any changes. This would mean that a FSSMC Manager could not take one day of the 15-hour course. They would have to take a true refresher course instead. Also there was discussion about potentially requiring an exam resulting in recertification at the end of the stand-alone training to help ensure people pay attention during the training. The

committee did not agree to make this recommendation for an exam at the end of the refresher course. No recommendations were made for any changes to the number of hours of training or the number of years of certification. A 5-hour course would renew the certificate for another 5 years.

How do we get the certified manager to training employees?

Need to ensure that Certified Food Service Sanitation managers bring the training back to the facility. There was also discussion about the need to have the instructors emphasize to the certified food managers about sharing information learned at the course with other food service workers in their facilities. This may be added to the syllabus topics in the code where applicable (personal hygiene section, time and temperature, sanitation, etc.).

4. Time Line

Hopefully try to complete within 6 months

5. Next Meetings:

November 10, 2010 - Review proposed alternative training and online courses.

December 7, 2010

The meetings will be held at Illinois Farm Bureau, 1710 Towanda Ave, Bloomington, IL

6. Adjournment- Meeting concluded at 1:45 pm.