

## **CERTIFIED FOOD PROTECTION MANAGER COURSES**

### **1. Rend Lake College**

- i. (618) 437-5321

### **2. ILCert.com**

- i. [www.ilcert.com](http://www.ilcert.com)
- ii. Allergen Awareness, Food Handlers, and CFPN course (exam not included)

### **3. Safe Food Handlers Corporation**

- i. [www.SFHcorp.com](http://www.SFHcorp.com)
- ii. (888) 793-5136
- iii. In-Person available in Salem, Mt. Vernon, and Effingham
  - i. Print out available.

### **4. Food Service Safe, LLC**

- i. [www.foodservicesafe.com](http://www.foodservicesafe.com)
- ii. (847) 701-4545
- iii. 1 Day Zoom class available; Online course/exam available.

### **5. Illinois Food Service Safety Certification & Training**

- i. [www.illinoisfoodsanitationtraining.com](http://www.illinoisfoodsanitationtraining.com)
- ii. Online courses available, exam not included
- iii. Allergen Awareness available.

### **6. Michelle Davis**

- i. (618) 214-1472
- ii. Simply Sanitation; on Facebook
- iii. Typically teaches out of Washington County Hospital, Nashville, IL

### **7. Safe Food 101**

- i. [www.safefood101.com](http://www.safefood101.com)
- ii. In-Person Courses/exam available at Bonnie Café, Mt. Vernon, IL

- i. Follow website instructions to register, call (618) 406-4077 or email [info@safefood101.com](mailto:info@safefood101.com).
- ii. Print out of dates available.

## **9. Joyce Storck/Cara Storck**

- i. Storck Food Protection
- ii. (618) 704-5126; email: [storckfoodprotection@gmail.com](mailto:storckfoodprotection@gmail.com)

## **10. My Food Service License**

- i. <https://myfoodservicelicense.com/>
- ii. Online Course/exam available; also available in Spanish

## **11. Hoosier Hospitality Consulting, LLC**

- i. <https://www.hoosierhospitalityconsulting.com/illinois-servsafe.html>
- ii. Through ServSafe; In-Person options in Effingham for 2025.
  - i. Print out available.

## **12. Food Service Safe, LLC**

- i. <https://foodservicesafe.com/>
- ii. Offers online and zoom courses, online proctoring for exam, and Spanish version available.
- iii. Food Allergen and Food Handler courses available as well

**\*\* Effective January 1, 2018, Allergen Awareness Training all CFPM's working in a Category 1 "restaurant" (High Risk) must complete additional allergen training using an approved allergen awareness training program. A "restaurant" is defined as any business that is primarily engaged in the sale of ready-to-eat food for immediate consumption. "Non restaurants" that are exempt: for example, grocery stores, convenience stores, daycares, schools, assisted living or long term care facilities.\*\***