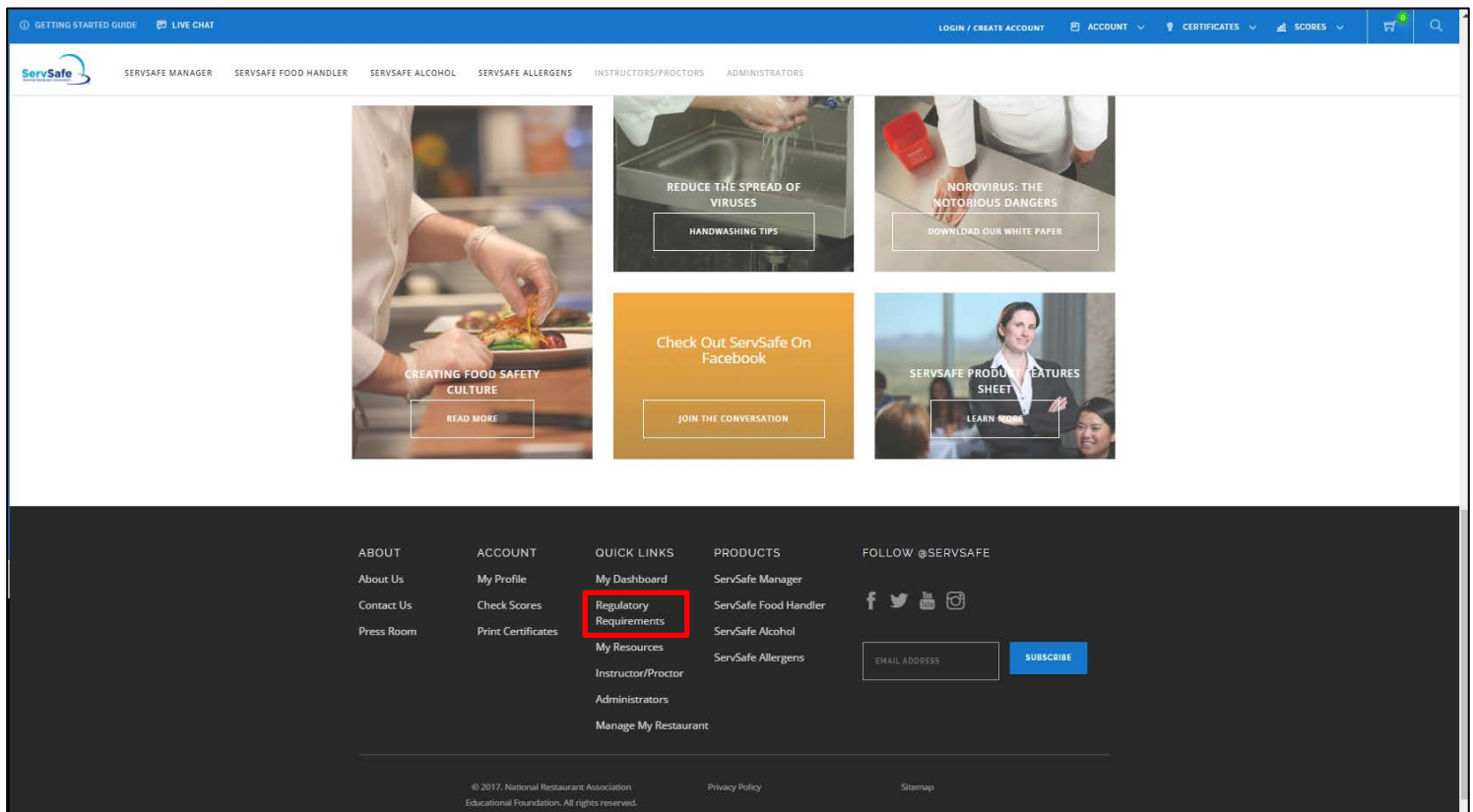


How to use Regulatory Maps

To access the Regulatory Requirements map:

1. Go to [ServSafe.com](https://www.servsafe.com)
2. Login with your ServSafe.com account with your User ID and Password. If you do not have a ServSafe.com account, click Create New Profile and follow the instructions to create a profile. An account is needed to access the detailed regulation information.
3. Scroll down to the footer of the homepage and click Regulatory Requirements under Quick Links to access the Regulatory Map



The screenshot shows the ServSafe.com homepage. The footer contains several columns of links. In the 'QUICK LINKS' column, the 'Regulatory Requirements' link is highlighted with a red box. Other links in the footer include 'ABOUT', 'ACCOUNT', 'PRODUCTS', and 'FOLLOW @SERVSAFE'. The 'ABOUT' column includes 'About Us', 'Contact Us', and 'Press Room'. The 'ACCOUNT' column includes 'My Profile', 'Check Scores', and 'Print Certificates'. The 'PRODUCTS' column includes 'ServSafe Manager', 'ServSafe Food Handler', 'ServSafe Alcohol', and 'ServSafe Allergens'. The 'FOLLOW @SERVSAFE' column includes social media icons for Facebook, Twitter, YouTube, and Instagram, along with an email address input field and a 'SUBSCRIBE' button.

How to use Regulatory Maps

4. On the Regulatory Requirements page, select the desired program (Food Safety Manager, Food Handler, or Alcohol) and the desired state to view the corresponding regulations.
5. Click “Change Program” after selecting a program. Click “Update Map” after selecting the desired state or county. Information will not be displayed if these buttons are not clicked.

REGULATORY REQUIREMENTS

HOME / REGULATORY REQUIREMENTS

Find the Food Safety Management, Food Handling and Alcohol Service regulatory requirements specific to your operating jurisdiction. ServSafe® training and testing programs are widely recognized and accepted for requirement fulfillment.

[REGULATORY MAP TUTORIAL - LEARN MORE](#)

Program Name: Search by State:

Map tools guide:
Zoom In
Zoom Out
Enlarge Area
Reset View

Legend:
County Requirements
State Requirements - Certification
State Requirements - Demonstration Of Knowledge
Voluntary

Food Safety Manager Program

How to use Regulatory Maps

6. Examine the map and the color legend to review what types of regulations are required.
 - a. **County Requirements**: There are county requirements in the state.
 - b. **State Requirements**: Certification. State requires certification.
 - c. **State Requirements**: Demonstration of knowledge. Certification is one way to demonstrate knowledge.
 - d. **Voluntary**: Recommended, but not required.

REGULATORY REQUIREMENTS

HOME / REGULATORY REQUIREMENTS

Find the Food Safety Management, Food Handling and Alcohol Service regulatory requirements specific to your operating jurisdiction. ServSafe® training and testing programs are widely recognized and accepted for requirement fulfillment.

[REGULATORY MAP TUTORIAL - LEARN MORE](#)

Program Name: Food Safety Manager

Search by State: Alabama

[Change Program](#) [Update Map](#)

Legend:

- County Requirements
- State Requirements - Certification
- State Requirements - Demonstration Of Knowledge
- Voluntary

Map tools guide:

- Zoom In
- Zoom Out
- Enlarge Area
- Reset View

Food Safety Manager Program

How to use Regulatory Maps

7. Use the Map tool guide to navigate the map.



REGULATORY REQUIREMENTS

HOME / REGULATORY REQUIREMENTS

Find the Food Safety Management, Food Handling and Alcohol Service regulatory requirements specific to your operating jurisdiction. ServSafe® training and testing programs are widely recognized and accepted for requirement fulfillment.

[REGULATORY MAP TUTORIAL - LEARN MORE](#)


Program Name: Food Safety Manager
Search by State: Alabama

[Change Program](#) [Update Map](#)

Legend:

- County Requirements
- State Requirements - Certification
- State Requirements - Demonstration Of Knowledge
- Voluntary

Food Safety Manager Program



A map of the United States where each state is shaded in a different color representing regulatory requirements. Alaska and Hawaii are shown in the top left. The map is titled 'Food Safety Manager Program'. A red rectangular box on the right side of the map contains the 'Map tools guide' legend, which lists: Zoom In, Zoom Out, Enlarge Area, and Reset View.

How to use Regulatory Maps

8. Hover the mouse over the state/county for a quick view of requirements for that state or county.

REGULATORY REQUIREMENTS

HOME / REGULATORY REQUIREMENTS

Find the Food Safety Management, Food Handling and Alcohol Service regulatory requirements specific to your operating jurisdiction. ServSafe® training and testing programs are widely recognized and accepted for requirement fulfillment.

[REGULATORY MAP TUTORIAL - LEARN MORE](#)

Program Name: Search by State:

Map tools guide:
Zoom In
Zoom Out
Enlarge Area
Reset View

Legend:
County Requirements
State Requirements - Certification
State Requirements - Demonstration Of Knowledge
Voluntary

Food Safety Manager Program

State: **Illinois**
Program Name: **Food Safety Manager**

Certification expiration: **5 years**
Certification requirements: **State Requirements - Certification**
ServSafe acceptance: **Yes**
ServSafe training approved options: **Classroom & Online**

How to use Regulatory Maps

9. To view the regulation:
 - a. Select the program name and state/county from the drop down at the top portion of the page and click **“Update Map”**, or
 - b. Choose the program and click **“Update Program”**, or
 - c. Click on the specific state to view regulations.

REGULATORY REQUIREMENTS

HOME / REGULATORY REQUIREMENTS

Find the Food Safety Management, Food Handling and Alcohol Service regulatory requirements specific to your operating jurisdiction, ServSafe® training and testing programs are widely recognized and accepted for requirement fulfillment.

[REGULATORY MAP TUTORIAL - LEARN MORE](#)

Program Name:
Alcohol
Food Handler
Food Safety Manager

Search by State:

Legend:

- County Requirements
- State Requirements - Certification
- State Requirements - Demonstration Of Knowledge
- Voluntary

Map tools guide:

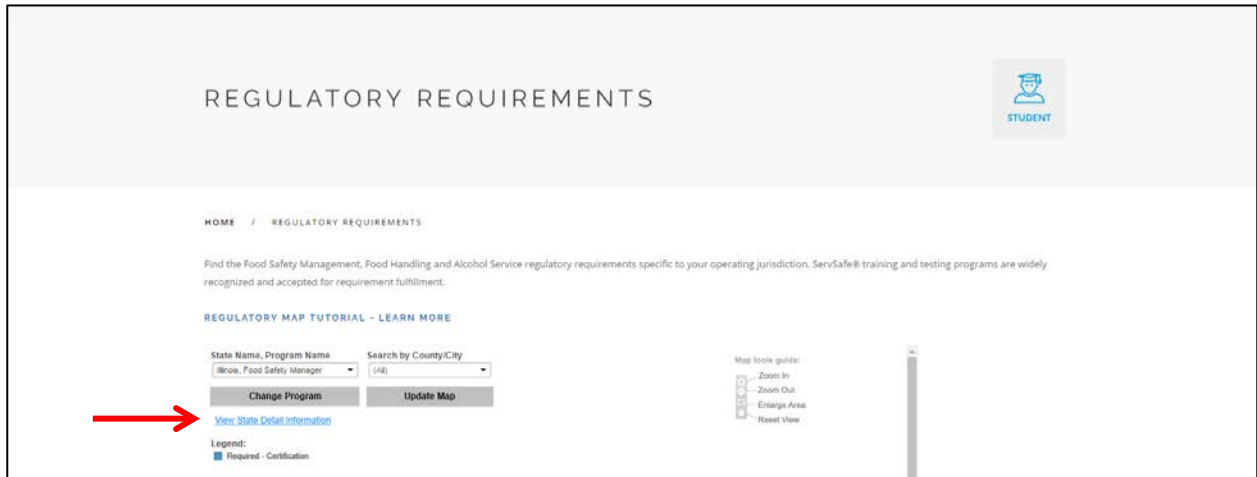
-
-
-
-

Food Safety Manager Program

The map displays regulatory requirements for the Food Safety Manager Program across the United States. States are color-coded according to the legend: dark blue for State Requirements - Certification, light blue for State Requirements - Demonstration Of Knowledge, and grey for County Requirements or Voluntary. A red arrow points to the state of Michigan on the map.

How to use Regulatory Maps

10. Select the desired state and click “**View State Detail Information**” to view requirements at a state level. Detailed regulation information will be displayed below the map.



REGULATORY REQUIREMENTS

HOME / REGULATORY REQUIREMENTS

Find the Food Safety Management, Food Handling and Alcohol Service regulatory requirements specific to your operating jurisdiction. ServSafe® training and testing programs are widely recognized and accepted for requirement fulfillment.

REGULATORY MAP TUTORIAL - LEARN MORE

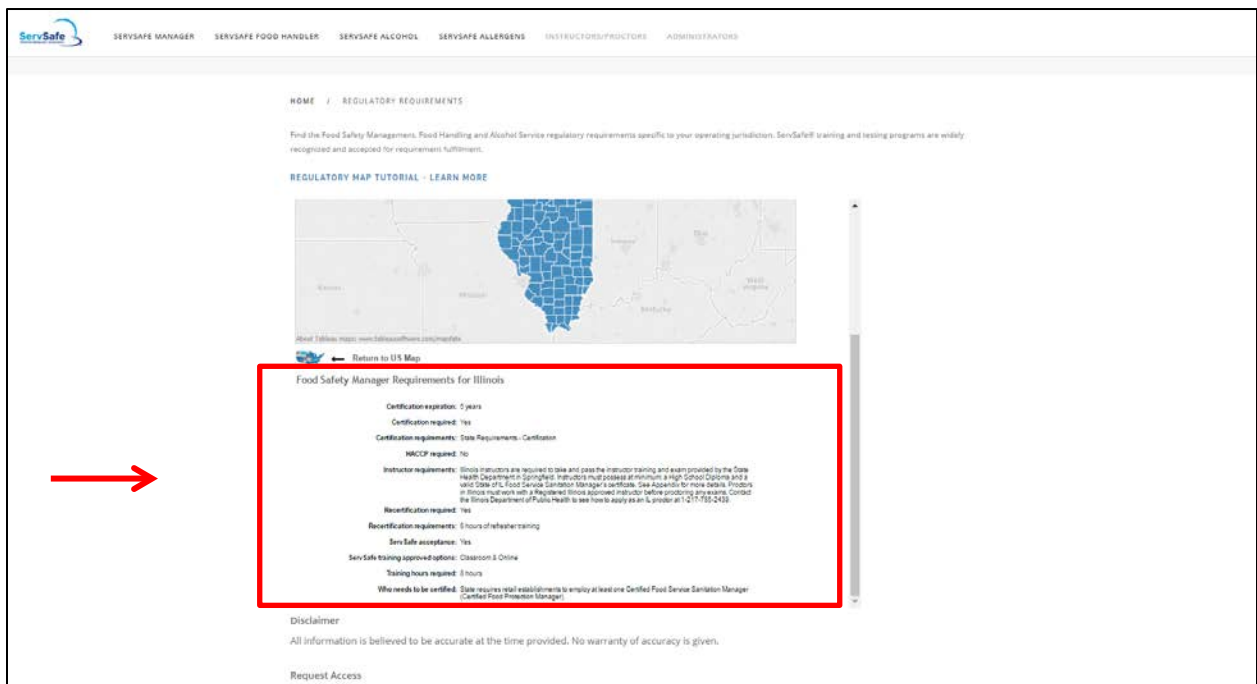
State Name, Program Name: Illinois, Food Safety Manager | Search by County/City: (AB)

Change Program | Update Map

[View State Detail Information](#)

Legend: Required - Certification

Map tools guide: Zoom In, Zoom Out, Enlarge Area, Reset View



ServSafe® SERVSAFE MANAGER | SERVSAFE FOOD HANDLER | SERVSAFE ALCOHOL | SERVSAFE ALLERGENS | INSTRUCTORS/PROCTORS | ADMINISTRATORS

HOME / REGULATORY REQUIREMENTS

Find the Food Safety Management, Food Handling and Alcohol Service regulatory requirements specific to your operating jurisdiction. ServSafe® training and testing programs are widely recognized and accepted for requirement fulfillment.

REGULATORY MAP TUTORIAL - LEARN MORE

Food Safety Manager Requirements for Illinois

- Certification expiration: 5 years
- Certification required: Yes
- Certification requirements: State Requirements - Certification
- MSCP required: No
- Instructor requirements: Illinois instructors are required to take and pass the instructor training and exam provided by the State Health Department or approved instructor must possess an diploma in High School Diploma and a valid State of IL Food Service Sanitation Manager Certificate. See agenda for more details. Instructor in Illinois must work with a Registered Illinois approved instructor before producing any exams. Contact the Illinois Department of Public Health to see how to apply as an IL proctor at 1-217-782-2422.
- Recertification required: Yes
- Recertification requirements: 8 hours of refresher training
- Serv Safe acceptance: Yes
- Serv Safe training approved options: Classroom & Online
- Training hours required: 8 hours
- Who needs to be certified: State requires legal establishments to employ at least one Certified Food Service Sanitation Manager (Certified Food Protection Manager)

Disclaimer

All information is believed to be accurate at the time provided. No warranty of accuracy is given.

Request Access

How to use Regulatory Maps

11. To view the requirements at a county level, click a county in the state to get specific requirements. The detailed information will be displayed below the map.

The screenshot displays the ServSafe Regulatory Map interface. At the top, there is a navigation bar with links for 'SERVSAFE MANAGER', 'SERVSAFE FOOD HANDLER', 'SERVSAFE ALCOHOL', 'SERVSAFE ALLERGENS', 'INSTRUCTORS/PROCTORS', and 'ADMINISTRATORS'. Below this is a 'REGULATORY MAP TUTORIAL - LEARN MORE' section. The main area features a map of Illinois with a red arrow pointing to Cook County. Below the map, a red box highlights the detailed requirements for Cook County, Illinois. A red arrow points to the 'Instructor requirements' section within this box.

Food Safety Manager Requirements for Illinois - Cook County

- Certification expiration: 5 years
- Certification required: Yes
- Certification requirements: Required - Certification
- HACCP required: No
- Instructor requirements: Illinois instructors are required to take and pass the instructor training and exam provided by the State Health Department in Springfield. Instructors must possess at minimum a High School Diploma and a valid State of IL, Food Service Sanitation Manager's certificate. See Appendix for more details. Proctors in Illinois must work with a designated Illinois approved instructor before proctoring any exams. Contact the Illinois Department of Public Health to see how to apply as an instructor at 1-877-755-2439.
- Recertification required: Yes
- Recertification requirements: 8 hours of refresher training
- ServSafe acceptance: Yes

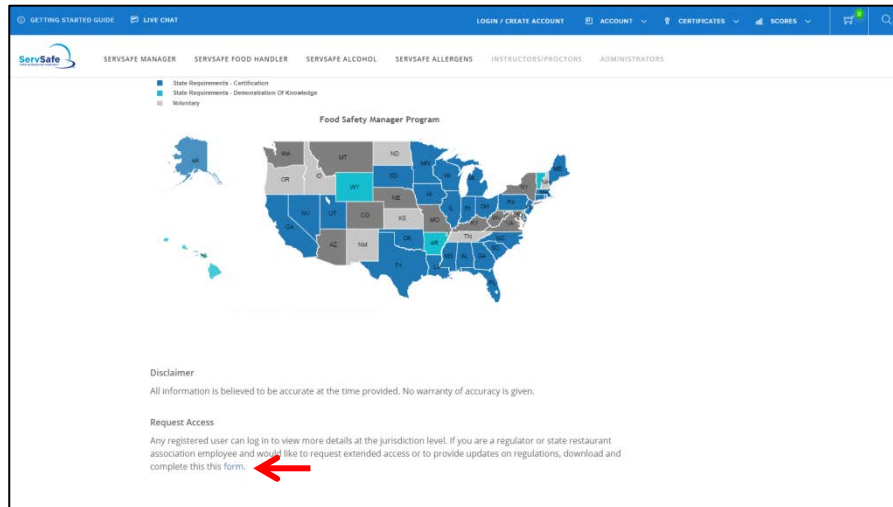
Disclaimer
All information is believed to be accurate at the time provided. No warranty of accuracy is given.

Request Access
Any registered user can log in to view more details at the jurisdiction level, if you are a regulator or state restaurant association employee and would like to request extended access or to provide updates on regulations, download and complete this form.


How to use Regulatory Maps

Additional Information

Regulators and State Restaurant Association staff have access to review regulatory information. They will be provided access if they complete the “form” found on the regulatory requirements home page. If approval is granted, a response e-mail will be sent with access information.



The screenshot shows the ServSafe website interface. At the top, there are navigation links: GETTING STARTED GUIDE, LIVE CHAT, LOGIN / CREATE ACCOUNT, ACCOUNT, CERTIFICATES, and SCORES. Below the navigation bar, there are tabs for SERVSAFE MANAGER, SERVSAFE FOOD HANDLER, SERVSAFE ALCOHOL, SERVSAFE ALLERGENS, INSTRUCTORS/PROCTORS, and ADMINISTRATORS. The main content area features a map of the United States titled "Food Safety Manager Program". The map is color-coded by state: blue for "State Requirements - Certification", light blue for "State Requirements - Demonstration Of Knowledge", and grey for "Voluntary". Below the map, there is a "Disclaimer" section stating "All information is believed to be accurate at the time provided. No warranty of accuracy is given." and a "Request Access" section with the text: "Any registered user can log in to view more details at the jurisdiction level. If you are a regulator or state restaurant association employee and would like to request extended access or to provide updates on regulations, download and complete this this form." A red arrow points to the "Request Access" section.



ServSafe
National Restaurant Association

NEW FOOD SAFETY AND RESPONSIBLE ALCOHOL SERVICE REGULATIONS MAP

- Ensure industry is aware of regulation requirements
- View state, county, and city regulations
- Verify that regulation information for your location is correct
- Provide notice of changing or new regulations
- Compare regulations to what other jurisdictions require [HACCP, FDA Food Code version, etc.]

Regulation Access Form

Regulators or State Restaurant Association staff, please fax or email the form with a copy of your business card to:

Program Compliance Department
Phone: 800.765.2122 x 5304
Email: regulations@restaurant.org
Fax: (312) 583-9841

Name: _____ Title: _____
Company: _____
Address: _____
City: _____ State: _____ Zip: _____
Phone: _____ Fax: _____
Email address: _____
Signature: _____

Program Compliance (office use only)

Date received: _____
User ID: _____ Password: _____
Program: _____ User group: _____

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