Allergen Training Requirement for Certified Food Managers
Frequently Asked Questions

What is the new allergen requirement?

Food safety certified managers at food service establishments (e.g., restaurant, school or hospital inspected by a Michigan local health department) shall do both of the following:

- **Complete allergen training** - Beginning January 17, 2017 through January 17, 2020, each food service establishment, shall have at least one certified manager that has also completed additional allergen training approved by the Michigan Department of Agriculture and Rural Development (MDARD). An allergen training program certificate of completion is recognized to be valid for 5 years from date of issuance.

- **Post an allergen poster in the establishment staff area** - From January 17, 2015 until January 17, 2020, each food service establishment shall display in the staff area a poster developed and approved by MDARD relative to food allergy awareness that includes, but is not limited to, information regarding the risk of an allergic reaction, or post the information from the poster in a different, readable notice in the staff area.

Who is exempt from the allergen requirement?

- Any food establishment that is inspected directly by MDARD.
- Local health department inspected food service establishments that are not required to have a certified manager, such as temporary and low-risk establishments.
- A certified food safety manager at a food service establishment with more than 20 locations in Michigan

How can I get the required training?

- The following training programs are approved and must be completed by at least one certified manager per food service establishment:
    - National Restaurant Association On-Line Allergen Training Program.

What documentation must be kept and maintained?

- Certificate of course completion must be kept at the establishment and made available to a local health food safety inspector, upon request.

How long is my certification valid?

- Michigan recognizes certificates from approved courses as being valid for 5 years.

How can I get the Allergen poster for posting in my food establishment?

- The allergen posters are provide free by your local health department, or they can printed using the on-line version at: http://www.michiganfoodsafety.com, or http://www.michigan.gov/documents/mdard/FoodAllergyLegal_ENG_507839_7.pdf . The free hard copies are recommended as they are larger, more durable and in color. This should make them more effective for your employees to learn and use the information.
- MDARD has been providing this poster free for several years, so your establishment may already have one posted.

What criteria must be met for a course to be approved?

Course approval criteria are available at: michigan.gov/mdard/managercertification

Do food service employees need allergen training?

Maybe, but a specific course is not required for employees. Certified managers must assure that employees are properly trained in food safety, as it relates to their duties. This includes assuring that any employee responsible for handling an allergen request from a customer or responding to an allergen related issue must be trained in those duties. Training can be done by the manager or other qualified person. No specific documentation is required, but compliance may be reviewed during a routine evaluation.

Are glutens an allergen?

NO. The 8 major allergens covered in the training are Milk, Eggs, Fish, Crustacean, Shellfish, Wheat, Soybeans, Peanuts, Tree Nuts.

What is actual language of the law?

Highlighted sections show the key requirements:

Sec. 2129. (1) Subject to subsection (2), all of the following food establishments shall employ a minimum of 1 managerial employee as a food safety manager who is currently certified under a personnel certification program accredited by the American national standards institute, utilizing the conference for food protection standards:

(a) A food service establishment that is not any of the following:

(*i*) A licensed temporary food service establishment.

(*ii*) A vending machine.

(b) An extended retail food establishment.

(c) A food service establishment operated within a retail grocery.

(2) Beginning 2 years after the effective date of the 2014 amendatory act that amended this section and every 5 years thereafter, a certified food safety manager who supervises the operations of a food service establishment shall have completed a food safety training program containing an allergen awareness component that has been approved by the department. The allergen awareness component may be an online program or a video. However, a certified food safety manager at a food service establishment with more than 20 locations within this state may satisfy this requirement by completing any nationally recognized food safety training program containing an allergen awareness component. A food service establishment shall retain records on the site of the food service establishment documenting compliance of its certified food safety managers with this subsection. The department shall enforce this subsection in the same manner that it enforces other provisions related to certified food safety managers. This subsection applies until December 31, 2020.

Sec. 6152. (1) Until December 31, 2020, each food service establishment in this state shall prominently display in the staff area a poster developed and approved by the department relative to food allergy awareness that includes, but is not limited to, information regarding the risk of an allergic reaction, or post the information from the poster in a different, readable notice in the staff area.