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Trained And Equipped Handler Involved In The Application, Is In The Application Exclusion Zone De-scribed In W May 2th, 2024
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HB 3684: Food Handler And Food Service Sanitation Manager's Law - January 1, 2018 Effective January 1, 2018, Per PA 100-0194, The Illinois Food Service Sanitation Manager Certification (FSSMC) Will Be Eliminated. IDPH Will No Longer Issue FSSMC Certifications, Post Course Listings, Or Certify Instructors/proctors On Or After January 1, 2018. Mar 1th, 2024.
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