Differences Between Illinois Food Service Sanitation Code And TAP Series Food Safety Manager Certification Training

There are some distinct differences between the materials contained in the TAP training materials and the Illinois Food Service Sanitation Code. Trainees attempting certification in Illinois will be responsible for following the Illinois Code in their establishments.

* The TAP materials state that eggs must be stored immediately in refrigeration units that will hold them at an ambient air temperature of 45 degrees Fahrenheit (7 degrees Celsius) or lower.  
    
  The Illinois Food Service Sanitation Code states that intact shell eggs shall be stored at a temperature of 41 degrees Fahrenheit or less, unless the eggs are dated and refrigerated at 45 degrees Fahrenheit for no more than three days.

* The TAP materials state that live shellfish shall be stored in their containers at an internal temperature of 45 degrees Fahrenheit or as low as 35 degrees Fahrenheit.  
    
  The Illinois Food Service Sanitation Code states that molluscan shellfish shall be cooled to 41 degrees Fahrenheit or below within 4 hours of receipt.

* The TAP materials state that cold food can safely be held without temperature control for six hours.  
    
  The Illinois Food Service Sanitation Code states that cold food can safely be held without temperature control for only four hours.