

CHAPTER 634

H.B. No. 2092

AN ACT

relating to employee training and minimum accreditation standards for training programs for food service workers.

Be it enacted by the Legislature of the State of Texas:

SECTION 1. In this Act "department" means the Texas Department of Health.

SECTION 2. The department shall adopt standards and procedures for the accreditation of education and training programs for persons employed in the food service industry.

SECTION 3. (a) In complying with the provisions of Section 2 of this Act the department shall ensure that each accredited program may be presented in not less than 15 hours. The department may not accredit a program under this Act unless the program contains at least the following subject areas covered for at least the following time:

- (1) four hours of training on the subject of food, including:
 - (A) foodborne disease: a description, its cause and prevention; and
 - (B) protection of food in location, receipt, storage, preparation, service, and transportation;
- (2) four hours of training on the subject of food service facilities, including:
 - (A) sanitary plumbing and water and waste disposal;

(B) cleaning and sanitization of dishes and utensils, storage of equipment and utensils, housekeeping procedures and schedules;

(C) proper handling of non-food supplies, including single service items, linens, and toxic materials; and

(D) cleanliness of the physical plant, including building construction, ventilation, lighting, pest control, and general safety of the environment;

(3) two hours of training on the subject of sanitary habits for food handlers, including:

(A) personal hygiene including proper dress, handwashing, personal habits, and illness;

(B) food handling practices, including minimum handling and proper use of food service utensils; and

(C) operational problems including identification and correction of commonly occurring deficiencies; and

(4) four hours of training on the subject of management in the food service industry, including:

(A) self inspection promotion and techniques;

(B) motivation, including safety, the economics of safe food handling, and planning to meet sanitation guidelines; and

(C) personnel training, including management responsibility, resources, and methods.

(b) In addition to the course requirements set forth in Subsection (a) of this section, the department shall require that, to receive accreditation as provided by this Act, a course include an examination of at least one hour to allow the instructor to evaluate the students' comprehension of the subject matter covered.

SECTION 4. A person who seeks accreditation for an education or training program as provided by this Act shall make application to the department for accreditation and shall demonstrate to the department the content of the course. If a course meets the minimum standards set forth in Section 3 of this Act the department shall accredit the course.

SECTION 5. The department shall maintain a registry of course programs accredited under the terms of this Act and shall conduct a regular audit of each of those programs to ensure continued compliance with the terms of this Act.

SECTION 6. The department shall charge application and audit fees to applicants and accreditees under this Act sufficient to pay the entire cost of accreditation, audit, and maintenance of the registry provided by this Act.

SECTION 7. The importance of this legislation and the crowded condition of the calendars in both houses create an emergency and an imperative public necessity that the constitutional rule requiring bills to be read on three several days in each house be suspended, and this rule is hereby suspended, and that this Act take effect and be in force from and after its passage, and it is so enacted.

Passed by the House on May 8, 1987, by the following vote: Yeas 134, Nays 0, 1 present, not voting. Passed by the Senate on May 23, 1987, by the following vote: Yeas 30, Nays 0.

Approved June 19, 1987.

Effective June 19, 1987.