S.B. No. 812

A BILL TO BE ENTITLED

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- 2 relating to food allergen awareness in food service establishments,
- 3 food handler and food manager certifications, and food service
- 4 training or education programs.
- 5 BE IT ENACTED BY THE LEGISLATURE OF THE STATE OF TEXAS:
- 6 SECTION 1. This Act may be cited as the Sergio Lopez Food
- 7 Allergy Awareness Act.
- 8 SECTION 2. Chapter 437, Health and Safety Code, is amended
- 9 by adding Section 437.027 to read as follows:
- Sec. 437.027. FOOD ALLERGEN AWARENESS POSTER. (a) A food
- 11 service establishment shall display a poster relating to food
- 12 allergen awareness in an area of the establishment regularly
- 13 accessible to the establishment's food service employees. The
- 14 department shall:
- 15 (1) collaborate with individuals with expertise and
- 16 knowledge regarding food allergies to determine the form and
- 17 content of the poster;
- 18 (2) post a sample poster on the department's Internet
- 19 website; and
- 20 (3) update the poster as necessary to ensure the
- 21 poster contains current information about food allergens and
- 22 remains consistent with standards promulgated by the United States
- 23 Food and Drug Administration.
- 24 (b) The poster must include information regarding:

- 1 (1) the risk of an allergic reaction to a food
- 2 <u>allergen;</u>
- 3 (2) symptoms of an allergic reaction;
- 4 (3) the major food allergens, as determined by federal
- 5 <u>law and regulations of the United States Food and Drug</u>
- 6 Administration;
- 7 (4) the procedures for preventing an allergic
- 8 reaction; and
- 9 <u>(5) appropriate responses for assisting an individual</u>
- 10 who is having an allergic reaction.
- 11 (c) The executive commissioner shall adopt rules necessary
- 12 to implement this section.
- 13 <u>(d) This section does not create a private cause of action</u>
- 14 or change any common law or statutory duty.
- 15 (e) Notwithstanding any other law, a county, municipality,
- 16 or public health district may not adopt or enforce an order,
- ordinance, rule, or other measure related to food allergens that is
- 18 inconsistent with or exceeds the requirements of this section or
- 19 Chapter 438.
- SECTION 3. Section 438.043(a), Health and Safety Code, is
- 21 amended to read as follows:
- 22 (a) The department may not accredit an education or training
- 23 program unless the program includes:
- 24 (1) four hours of training on the subject of food,
- 25 including:
- 26 (A) a description of food-borne disease and its
- 27 cause and prevention; [and]

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                         protection of food in location, receipt,
                     (B)
 2
   storage, preparation, service, and transportation; and
                    (C) the food allergen awareness information
 3
 4
   described by Section 437.027(b);
 5
                    four hours of training on the subject of food
   service facilities, including:
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 7
                     (A)
                        waste disposal and sanitary plumbing and
 8
   water;
 9
                     (B)
                          cleaning and sanitization of dishes
                                                                  and
   utensils;
10
11
                     (C)
                         storage of equipment and utensils;
                         housekeeping procedures and schedules;
12
                     (D)
13
                     (E)
                         proper
                                  handling
                                             of
                                                  nonfood
                                                            supplies,
    including single service items, linens, and toxic materials; and
14
15
                         cleanliness of the physical plant, including
16
   building construction, ventilation, lighting, pest control, and
    general safety of the environment;
17
18
               (3) two hours of training on the subject of sanitary
   habits for food handlers, including:
19
                         personal hygiene, including proper dress,
20
   handwashing, personal habits, and illness;
21
22
                         food handling practices, including minimum
   handling and proper use of food service utensils; and
23
24
                     (C) operational
                                            problems,
                                                            including
25
    identification and correction of commonly occurring deficiencies;
26
   and
27
               (4)
                    four hours
                                  of training on the
                                                          subject
                                                                   of
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- 1 management in the food service industry, including:
- 2 (A) self-inspection promotion and techniques;
- 3 (B) motivation, including safety, the economics
- 4 of safe food handling, and planning to meet sanitation guidelines;
- 5 and
- 6 (C) personnel training, including management
- 7 responsibility, resources, and methods.
- 8 SECTION 4. Section 438.0431(b), Health and Safety Code, is
- 9 amended to read as follows:
- 10 (b) The executive commissioner shall by rule define the
- 11 basic food safety training or education required to be included in a
- 12 course curriculum. The course curriculum must include the food
- 13 allergen awareness information described by Section 437.027(b).
- 14 The course length may not exceed two hours.
- 15 SECTION 5. Section 438.103, Health and Safety Code, is
- 16 amended to read as follows:
- 17 Sec. 438.103. CERTIFICATION AND RENEWAL OF
- 18 CERTIFICATION; EXAMINATION REQUIRED. (a) A person who satisfies
- 19 the requirements of this subchapter may receive and renew a food
- 20 manager certificate by passing a state-approved examination.
- 21 (b) A state-approved examination for issuance or renewal of
- 22 <u>a food manager certificate must test an applicant on the food</u>
- 23 allergen awareness information described by Section 437.027(b).
- SECTION 6. Chapter 438, Health and Safety Code, is amended
- 25 by adding Subchapter I to read as follows:
- SUBCHAPTER I. MISCELLANEOUS PROVISIONS
- Sec. 438.201. NO PRIVATE CAUSE OF ACTION. The provisions of

- 1 this chapter related to food allergens do not create a private cause
- 2 of action or change any common law or statutory duty.
- 3 Sec. 438.202. CERTAIN REGULATIONS PROHIBITED.
- 4 Notwithstanding any other law, a county, municipality, or public
- 5 health district may not adopt or enforce an order, ordinance, rule,
- 6 or other measure related to food allergens that is inconsistent
- 7 with or exceeds the requirements of this chapter or Section
- 8 437.027.
- 9 SECTION 7. Not later than December 1, 2023:
- 10 (1) the Department of State Health Services shall
- 11 determine the form and content of the poster and post the sample
- 12 poster on the department's Internet website as required by Section
- 13 437.027, Health and Safety Code, as added by this Act;
- 14 (2) the Department of State Health Services shall
- 15 update the education or training program accreditation
- 16 requirements and course curriculum as required by Sections 438.043
- 17 and 438.0431, Health and Safety Code, as amended by this Act; and
- 18 (3) the executive commissioner of the Health and Human
- 19 Services Commission shall adopt any rules necessary to implement
- 20 the changes in law made by this Act.
- 21 SECTION 8. The changes in law made by this Act apply only to
- 22 a food manager or food handler certificate issued or renewed on or
- 23 after September 1, 2024. A certificate issued before that date is
- 24 covered by the law in effect when the certificate was issued, and
- 25 the former law is continued in effect for that purpose.
- SECTION 9. Notwithstanding Section 437.027, Health and
- 27 Safety Code, as added by this Act, a food service establishment is

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- 1 $\,$ not required to comply with that section before September 1, 2024.
- 2 SECTION 10. This Act takes effect September 1, 2023.