

BILL ANALYSIS

S.B. 552
By: Deuell
Public Health
Committee Report (Unamended)

BACKGROUND AND PURPOSE

Since 1989, the state has had a registry of accredited courses for the certification of food service managers. There are more than 100 accredited food manager courses. These courses certify that a manager is knowledgeable in safely preparing and serving food. The certification by an accredited course is accepted statewide. At least 42 cities also require food handlers to be certified. The standards for certification of food handlers vary across the state.

S.B. 552 provides for state accreditation of courses in food safety for food handler certification mirroring the current food manager certification process.

RULEMAKING AUTHORITY

It is the committee's opinion that rulemaking authority is expressly granted to the executive commissioner of the Health and Human Services Commission in SECTION 2 of this bill.

ANALYSIS

SECTION 1. Amends Section 438.041, Health and Safety Code, to redefine "department" and to define "food handler."

SECTION 2. Amends Subchapter D, Chapter 438, Health and Safety Code, by adding Section 438.0431, as follows:

Sec. 438.0431. BASIC FOOD SAFETY ACCREDITATION. (a) Authorizes the Department of State Health Services, notwithstanding Section 438.043, to accredit an education or training program for basic food safety for food handlers as provided by this section.

(b) Requires the executive commissioner of the Health and Human Services Commission by rule to define the basic food safety training or education required to be included in a course curriculum. Prohibits the course length from exceeding two hours.

(c) Authorizes a training or education program accredited under this section to require a participant to achieve a passing score on an examination to successfully complete the course for certification.

(d) Authorizes a program accredited under this section to be delivered through the Internet.

EFFECTIVE DATE

September 1, 2007.