

By: King of Taylor

H.B. No. 3368

A BILL TO BE ENTITLED

1 AN ACT

2 relating to the accreditation of education or training programs for
3 food service industry employees.

4 BE IT ENACTED BY THE LEGISLATURE OF THE STATE OF TEXAS:

5 SECTION 1. Sections 438.043(a) and (b), Health and Safety
6 Code, are amended to read as follows:

7 (a) The executive commissioner of the Health and Human
8 Services Commission on behalf of the department shall by rule
9 establish the requirements for the accreditation of [~~may not~~
10 ~~accredit~~] an education or training program for food service
11 managers. The rules may require [~~unless~~] the program to include
12 [~~includes~~]:

13 (1) [~~four hours of~~] training on the subject of food,
14 including:

15 (A) a description of food-borne disease and its
16 cause and prevention; and

17 (B) protection of food in location, receipt,
18 storage, preparation, service, and transportation;

19 (2) [~~four hours of~~] training on the subject of food
20 service facilities, including:

21 (A) waste disposal and sanitary plumbing and
22 water;

23 (B) cleaning and sanitization of dishes and
24 utensils;

- 1 (C) storage of equipment and utensils;
- 2 (D) housekeeping procedures and schedules;
- 3 (E) proper handling of nonfood supplies,
- 4 including single service items, linens, and toxic materials; and
- 5 (F) cleanliness of the physical plant, including
- 6 building construction, ventilation, lighting, pest control, and
- 7 general safety of the environment;

8 (3) [~~two hours of~~] training on the subject of sanitary
9 habits for food handlers, including:

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

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

14 (C) operational problems, including
15 identification and correction of commonly occurring deficiencies;
16 and

17 (4) [~~four hours of~~] training on the subject of
18 management in the food service industry, including:

19 (A) self-inspection promotion and techniques;

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

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

25 (b) In addition to the course requirements adopted by rule
26 under [~~in~~] Subsection (a), the executive commissioner of the Health
27 and Human Services Commission on behalf of the department shall by

1 rule require that, to receive accreditation, a course include an
2 examination [~~of at least one hour~~] to allow the instructor to
3 evaluate the students' comprehension of the subject matter covered.

4 SECTION 2. The following provisions of the Health and
5 Safety Code are repealed:

6 (1) Section 438.042(b), as added by Chapter 539 (S.B.
7 873), Acts of the 72nd Legislature, Regular Session, 1991;

8 (2) Section 438.042(b), as added by Chapter 885 (H.B.
9 1682), Acts of the 72nd Legislature, Regular Session, 1991; and

10 (3) Sections 438.043(c), (d), and (e).

11 SECTION 3. The executive commissioner of the Health and
12 Human Services Commission, on behalf of the Department of State
13 Health Services, shall adopt the rules required by Section 438.043,
14 Health and Safety Code, as amended by this Act, not later than
15 January 1, 2012.

16 SECTION 4. This Act takes effect January 1, 2012.