

CERTIFIED FOOD MANAGER & FOOD HANDLERS (LOCAL ORDINANCE)



The Certified Food Protection Manager and Food Handler's rules located in the local ordinance were pulled directly from the Texas Food Establishment Rules except for the following: changing "present during all hours of operation" to "scheduled and available" for certified food managers; added specific wording that certified food managers are also required for pop-up food vendors and available during all hours of operation; changed time frame for obtaining a food handler card to prior to prepping or handing time/temperature control for safety food; and added an exemption for volunteers for food handler cards (approved by the State). The certified food manager and food handlers rules are in effect for the following municipalities:

- City of Wichita Falls
- Unincorporated Areas of Wichita County
- City of Burkburnett
- City of Iowa Park
- City of Electra

A Centers for Disease Control and Prevention (CDC) Environmental Health Specialist-Network (EHS-Net) study suggests that the presence of a certified food protection manager reduces the risk for a foodborne outbreak for an establishment and was a distinguishing factor between restaurants that experienced a foodborne illness outbreak and those that had not. FDA's Retail Food Risk Factor Studies suggest that the presence of a certified manager has a positive correlation with more effective control of certain risk factors, such as poor personal hygiene, in different facility types.

Certified Food Protection Manager aka Certified Food manager (CFM) means an individual (typically the owner or manager) that has taken and passed an accredited food manager certification course including the test. This is demonstrated by producing the required certificate in the food establishment. Approved courses can be found on the Texas Department of State Health Services (DSHS) website at <https://www.dshs.texas.gov/licensing-certified-food-manager-training-programs/test-sites/cfm-examination-providers>

Food Handler means an individual who has taken and passed an accredited food handler course (may or may not include a test). This is demonstrated by producing the required certificate in the food establishment. Approved courses can be found on the Texas Department of State Health Services (DSHS) website at <https://www.dshs.texas.gov/licensing-food-handler-training-programs/accredited-food-handler-internet-online-training-programs>

Sec. 58- 228. - Certified Food Protection Manager and Food Handler Requirements.



Certified Food Protection Manager

1. The original food manager certificate shall be posted in the food establishment in a location that is conspicuous to consumers.
2. Except as specified in subsection (3) below, a certified food protection manager shall be scheduled and available to the food establishment or pop-up food vendor during all hours of operation as required in FDA Food Code, §2-101. 11 and § 2-102. 12.
3. A certified food protection manager is not required for food establishments deemed by the regulatory authority to pose minimal risk of causing, or contributing to, foodborne illness based on the nature of the operation and extent of food preparation, such as but not limited to:
 - a. establishments that handle only pre-packaged food and do not package food;
 - b. establishments that do not prepare or handle exposed Time/Temperature Control for Safety (TCS), as defined by the FDA Food Code; or
 - c. temporary food establishments are exempt from the requirements in subsection (b) of this section.

Food Handlers

1. All food employees, except for the certified food protection manager, that prepare or handle exposed Time/Temperature Control for Safety (TCS) food shall successfully complete an accredited food handler training course, prior to preparing or handling exposed TCS food.
2. Volunteers working with exposed TCS food are not required to have a valid food handler's card provided that they are under direct supervision of a person who has a valid Certified Food Protection Manager Certificate or food handler's certificate.
3. The food establishment shall maintain on premises a certificate of completion of the food handler training course for each food employee

Sec. 58- 229. - Food handler' s and certified food manager' s training certificate training courses accepted.



The regulatory authority shall accept training issued by all companies or programs approved by the Texas Department of State Health Services under 25 Texas Administrative Code § 228.31 or a course accredited by the American National Standards Institute.