**Food Protection Manager and Food Handler Requirements**

Based on the Texas Food Establishment Rule, the permit holder or person-in-charge must be present at the food establishment during all hours of operation. In addition, the permit holder or person-in-charge must be a certified food protection manager through an Accredited Program.

Based on TFER 228.33 Certified Food Protection Manager and Food Handler Requirements:

1. At least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of a n accredited program.
2. The original food manager certificate shall be posted in a location where it can be seen by the public.
3. At least one certified food manager must be employed by each food establishment.
4. All food employees shall successfully complete an accredited food handler training course within 60 days of employment.
5. The food establishment shall maintain on premises a certificate of completion of the food handler training course for each food employee.

**Accredited Courses:**

**Classroom setting for Food Handler and Food Manager Courses:**

Tom Green County Extension Agency

113 W. Beauregard

659-6522

**For a list of DSHS approved Online sites, visit the links below:**

Food Handler Certification:

<https://www.dshs.texas.gov/food-handlers/training/online.aspx>

Food Protection Manager Certification:

<https://www.dshs.texas.gov/food-managers/certification.aspx#online>