



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:

- (a) 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 an accredited program.
- (b) The original food manager certificate shall be posted in a location where it can be seen by the public.
- (c) At least one certified food manager must be employed by each food establishment.
- (d) All food employees shall successfully complete an accredited food handler training course within 60 days of employment.
- (e) 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>