



CERTIFIED FOOD MANAGER (CFM) REQUIREMENT

The Texas Food Establishment Rules requires that all food establishments have at least one person in charge at each location who is responsible for the supervision of all employees that handle and serve food and has a valid Certified Food Manager (CFM) certificate issued by the Texas Department of State Health Services.

Certification can be obtained by completing and passing a Certified Food Manager Training Program accredited by the Texas Department of Health Services (DSHS).

Food manager certification is valid for five years. Certificates must be posted in a location in the food establishment that is easily seen or observable by consumers.

Food establishments that only sell or distribute prepackaged foods, uncut produce, fountain drinks, alcoholic beverages, coffee, snow cones, and popcorn are exempt from this requirement. Temporary food establishments such as vendors selling food at festivals, carnivals, or any other temporary event are also exempt from this requirement.

FOOD HANDLER REQUIREMENTS

Effective on September 1, 2016, all employees that handle, prepare, or serve food must complete a Food Handler Training course accredited by the Texas Department of Health Services (DSHS), or the American National Standards Institute (ANSI).

All food establishments are responsible for ensuring that employees obtain food handler training at the required intervals and must maintain records of the training at the establishment for review by the Health Inspector.

For more information on these requirements, please visit the following websites:

[Certified Food Manager](#)

[Food Handler Training courses](#)

For additional questions, contact the Health Inspector at:

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