

PURPOSE OF THIS APPLICATION: Mark appropriate box to indicate purpose of application, and/or any change in status of firm.

New - Start Date of Regulated Activity: _____

Change of Ownership (Including legal entity) [previous owner: _____ Effective Date: _____
Change of ownership (including change of legal entity) requires submission of a new application and fee as listed on Page 1. The effective date of change becomes the new anniversary date.

Amended - Change of Location [previous location: _____] Enter the date the change was effective
 Change of Name [previous name: _____] Date: _____
 Other: _____

Any minor amendment including change of name or change in the location of a licensed place of business, requires submission of a new application and fee as listed on Page 1. The current expiration date remains in effect.

Renewal - Check all that apply:
 No change to Food Handler program curriculum and/or documents as approved by the Department.
 Request for approval of changes. A revised curriculum and/or documents is attached along with Pages 4 – 8 of this application for the Department’s review and approval.

Notice that firm is out of business. Date: _____ **Not required to license/permit**
Sign and date. Return for deletion from our records. Reason: _____

Website / Internet Address: http://www. _____

Program’s Email Address: _____

BILLING INFORMATION (The license and/or courtesy renewal notice will be sent to the following):

Billing Name: _____

Billing Address: _____

City, State, Zipcode: _____

Name of Application Preparer (Contact Person): _____

Telephone Number of Application Preparer (Contact Person): _____

Fax Number of Application Preparer (Contact Person): _____

PRIVACY NOTIFICATION: With few exceptions, you have the right to request and be informed about information that the State of Texas collects about you. You are entitled to receive and review the information upon request. You also have the right to ask the state agency to correct any information that is determined to be incorrect. You may visit our website listed below for more information on the Privacy Notification (Reference: Government Code, Section 522.021, 522.023 and 559.004).

ALL THREE PAGES OF THE APPLICATION FORM MUST BE COMPLETED BEFORE A LICENSE WILL BE ISSUED. Please allow 4-6 weeks for processing.

Visit our website at: www.dshs.state.tx.us

Please address **correspondence only** to:
Texas Department of State Health Services
RLU, Food and Drug Licensing Group, MC 2835
PO Box 149347
Austin, Texas 78714-9347

LICENSE HOLDER INFORMATION : Complete the required ownership information.

Legal name of company must be identical to the name on your State Tax Payer's Identification on file with the Texas Comptroller of Public Accounts.

Legal Name _____ Tax Payer ID # or Charter # _____ Outlet # _____

Mailing Address of Licensed Establishment _____ City and State _____ Zip _____

SOLE OWNER / PROPRIETORSHIP

Name

PARTNERSHIP **LP** **LLP** **LTD**

Name of Partnership _____ Effective Date of Partnership _____

Name

Name

Name

UNIVERSITY / COLLEGE **COUNTY / DEPARTMENT**

Name

CORPORATION **LLC**

Name of Corporation _____ Date and Place of Incorporation _____

President's Name

Officer's Name

Officer's Name

Name of Registered Agent _____ Telephone Number _____



Food Handler Program Name (DBA) _____

Address: _____

City: _____ ST: _____ Zip: _____

This Cover Document includes each of the major topic areas which must be included in an approved Food Handler Program. These topic areas are taken from the Texas Food Establishment Rules §229.172I regarding food employee information and knowledge. All program curriculums must meet the training requirement for bare hand contact of ready-to-eat foods. In addition, the cover document outlines certificate requirements, exam or quiz options and instructor information. One program is approved under each application. If the program is translated into other languages or converted to another delivery method (i.e. Internet to Classroom or Classroom to Internet), it must be an exact representation of the approved program, program curriculum and all supporting documentation.

- **License Application:** The license application must be submitted along with *this cover document, course curriculum, sample food handler certificate and fee* for program review and accreditation.
- **Cover Document:**
 - **Certificate:** A Food Handler Certificate must incorporate a background or watermark behind student name. In addition, the following program information must be printed on all food handler certificates issued to a student: Food Handler Program Name (DBA), Complete Address, Licensee Name and TXDSHS License Number. This certificate must NOT be incorporated as part of the food handler training material. All TXDSHS licensed programs must store and maintain food handler certificates in a secure manner. The certificate shall be issued **only** upon course completion. Each licensed program is encouraged to initiate guidelines for student verification and certificate tracking.
 - **Exam/Quiz:** In the space provided, indicate if the program will require chapter quiz(s) or a final exam.
 - **Classroom Instructor:** Instructions must be provided for classroom instructor.
 - **Course Curriculum:** In the space provided alongside each topic, indicate the page & paragraph or training slide number where the specific topic area is located within the course curriculum. The curriculum shall include employee knowledge, responsibilities and training as required in the Texas Food Establishment Rules as outlined in §229.172I. Time limits have NOT been established for each topic area. However, the total course length may not exceed two hours.
 - **Language Translations or Program Conversions:** If other languages or method were checked on page 1 of the application (i.e. Internet to Classroom or Classroom to Internet), complete the applicable page 8 or 9. **Reminder:** All translations or conversions must be an exact representation of the approved program, program curriculum and all supporting documentation.
 - **Fees:** All fees are non-refundable.

FOOD HANDLER PROGRAM COVER DOCUMENT

Certificate	Verify	In Office Use Only
Verify with a <input checked="" type="checkbox"/> the following information as it appears on the sample “food handler certificate.”	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Background or watermark		
Food Handler Program Name (DBA)		
DBA Complete Address		
Licensee Name		
TXDSSH License Number		
“SAMPLE” Across Certificate for Electronic Posting on Website		
Exam/Quiz	Verify	In Office Use Only
Verify with a <input checked="" type="checkbox"/> or n/a the following program exam information.	<input checked="" type="checkbox"/> or n/a	<input checked="" type="checkbox"/>
A final exam will be given		
A final exam will <i>NOT</i> be given		
Chapter/module quizzes will be given		
Classroom Instructor	Verify	In Office Use Only
Verify with a <input checked="" type="checkbox"/> or n/a Classroom Instructor directions or instructions	<input checked="" type="checkbox"/> or n/a	<input checked="" type="checkbox"/>
Classroom programs must include instructor directions		
SECTION I: §229.178I(1)(A) Foodborne illness.	Curriculum	In Office Use Only
Instruction on foodborne illness shall include the definition of foodborne illness, the causes and preventive measures, including employee reporting requirements as defined in §229.163 of this title (relating to Management and Personnel).	Page & Paragraph or Slide Number	<input checked="" type="checkbox"/>
a. Definitions		
1. Foodborne illness		
2. Foodborne disease outbreak		
b. Behaviors associated with foodborne illness & foodborne outbreaks		
1. Poor personal hygiene		
2. Time and temperature abuse		
3. Cross contamination		
c. Reportable Illnesses		
1. Diseases (“Big Five”) a foodhandler must report to employer if they are diagnosed with, exposed to, exhibiting symptoms or recovering from		
2. Required action		
A. Exclusion		
B. Restriction		
d. Reportable Symptoms		
1. Vomiting		
2. Diarrhea		
3. Jaundice		
4. Sore throat with fever		
5. Lesions containing pus		
6. Required action		
A. Exclusion		
B. Restriction		

FOOD HANDLER PROGRAM COVER DOCUMENT

SECTION II: §229.178I(1)(B) Good hygienic practices.	Curriculum	In Office Use Only
Instruction on good hygienic practices shall include the procedures as required in §229.163 of this title.	Page & Paragraph or Slide Number	√
a. Hands and arms, clean condition		
b. Hands and arms cleaning procedures		
1. How...to wash hands		
2. When...to wash their hands		
3. Where...to wash their hands		
c. Fingernail maintenance		
d. Jewelry prohibition		
e. Outer clothing, clean condition		
f. Eating, drinking, or using tobacco		
g. Discharges from the eyes, nose, and mouth		
h. Hair restraints, effectiveness		
i. Animal handling prohibition		
j. Special handwash procedures for bare hand contact with ready-to-eat foods		

SECTION III: §229.178I(1)I Preventing contamination by employees.	Curriculum	In Office Use Only
Instruction shall include the training as required in §229.164(e)(1)(D) of this title (relating to food), regarding the training requirements for contact with ready-to-eat food with their bare hands.	Page & Paragraph or Slide Number	√
a. Definition: Ready-to-eat food		
b. Examples of the risk of contacting ready-to-eat foods with bare hands		
c. Additional requirements for contacting ready-to-eat foods with bare hands		
1. Food employees must sign that they have received training on handwashing and additional control measures to contact ready-to-eat foods.		
2. Food employees contacting ready-to-eat foods with bare hands utilize two or more of the following control measures to provide additional safeguards to hazards associated with bare hand contact. NOTE: these safeguards are in addition to proper handwashing		
A. Double handwashing		
B. Nail brushes		
C. Hand sanitizer (antiseptics) after handwashing		
D. Incentive program		
E. Other control measure approved		
d. Documentation is maintained at the food establishment that corrective action is taken when any of the foodborne illness, good hygienic practices or bare hand contact of ready-to-eat foods rules are not followed.		
e. Food employees serving a highly susceptible population may NOT contact ready-to-eat food with their bare hands.		

FOOD HANDLER PROGRAM COVER DOCUMENT

SECTION IV: §229.178I(1)(D) Cross contamination	Curriculum	In Office Use Only
Instruction on cross contamination shall include procedures on the prevention of cross-contamination of foods, sanitization methods and corrective actions as required in §§229.164 of this title and 229.165 of this title (relating to Equipment, Utensils, and Linens).	Page & Paragraph or Slide Number	√
a. Definitions		
1. Cross contamination		
2. Clean		
3. Sanitize		
b. Preventing food and ingredient contamination by:		
1. Keeping it separated		
A. Raw animal foods		
B. Ready-to-eat foods		
C. Storing food in covered containers, or wrappings		
2. Cleaning and sanitizing equipment and utensils		
c. Methods of Cleaning and Sanitizing		
1. The difference between cleaning and sanitizing		
2. How to make sure that sanitizers are effective		
3. How to clean and sanitize in a three-compartment sink		
A. 1 st compartment sink – wash		
B. 2 nd compartment sink – rinse		
C. 3 rd compartment sink – sanitize		
D. Air dry		
d. Storing cleaning supplies		

SECTION V: §229.178I(1)(E) Time and temperature	Curriculum	In Office Use Only
Instruction shall include time and temperature control of foods to limit pathogen growth or toxin production as required in §229.164 of this title.	Page & Paragraph or Slide Number	√
a. Definition: Potentially hazardous foods		
b. Potentially hazardous food, hot and cold holding		
1. Hot foods – 135° F		
2. Cold holding – 41° F		
c. Potentially hazardous food, cooking temperatures		
1. Ground meats – 155° F for 15 seconds		
2. Other potentially hazardous foods		
d. Food thermometer		
1. Indicates the temperature of food		
2. Thermometer calibration: How and when – check with Certified Food Manager		

FOOD HANDLER PROGRAM *COVER DOCUMENT*
For LANGUAGE TRANSLATION

*Complete **only** if the approved program is translated into another language.
Please complete and submit for **each** language translation.*

Food Handler Program Name (DBA) _____

Address: _____ TXDSSH License #: _____

City: _____ ST: _____ Zip: _____

Please document language translation conducted of your licensed Food Handler Program course curriculum. Submit all supporting documentation, attachments for items 2-4 below and the translated Food Handler Program Course Curriculum.

4. Please check appropriate box for language translation.

Spanish

Chinese

Korean

Other _____

2. Describe the *methodology* used for food handler program language translation. (i.e. resources)

3. Describe the *procedures* used to determine the validity, reliability and equivalency of the language translation. (i.e. 3rd party edit, back translation etc.)

4. List and describe the *qualifications* of consultant(s) used in language translation who are competent in the languages of both the original and translated version.

I SWEAR OR AFFIRM THAT ALL INFORMATION PROVIDED IS TRUE AND CORRECT TO THE BEST OF MY KNOWLEDGE AND THAT THE SUBMITTED TRANSLATED PROGRAM IS AN EXACT TRANSLATION OF THE LICENSED PROGRAM.

I HAVE ATTACHED THE TRANSLATED FOOD HANDLER PROGRAM COURSE CURRICULUM AND SUPPORTING ANY DOCUMENTATION

Signature of Program Licensee

Date

FOOD HANDLER PROGRAM *COVER DOCUMENT*
FOR PROGRAM CONVERSION

Complete only if the approved program is converted into another delivery method.

Food Handler Program Name (DBA) _____

Address: _____ TXDSHS License #: _____

City: _____ ST: _____ Zip: _____

Please document program conversion conducted of your licensed Food Handler Program course curriculum. Submit all supporting documentation, attachments for items 2-4 below and the converted Food Handler Program Course Curriculum.

1. Please check appropriate box for program conversion:

- | | |
|--|---|
| <input type="checkbox"/> Classroom to Internet | <input type="checkbox"/> Classroom or Internet to DVD |
| <input type="checkbox"/> Internet to Classroom | <input type="checkbox"/> Other _____ |

2. Describe the *methodology* used for food handler program conversion. (i.e. resources)

3. Describe the *procedures* used to determine the validity, reliability and equivalency of the conversion. (i.e. 3rd party edit etc.)

4. List and describe the *qualifications* of consultant(s) used in conversion who are competent in program or internet design or conversion to DVD. (i.e. illustration/images/storyboards etc.)

I SWEAR OR AFFIRM THAT ALL INFORMATION PROVIDED IS TRUE AND CORRECT TO THE BEST OF MY KNOWLEDGE AND THAT THE SUBMITTED PROGRAM IS AN EXACT CONVERSION OF THE LICENSED PROGRAM.

I HAVE ATTACHED THE CONVERTED FOOD HANDLER PROGRAM COURSE CURRICULUM AND ANY SUPPORTING DOCUMENTATION.

Signature of Program Licensee

Date

Revised 11/16/2012