| 1-1<br>1-2<br>1-3<br>1-4<br>1-5<br>1-6 | By: Zaffirini, Blanco<br>(In the Senate - Filed February 9, 2023; March 1, 2023, read<br>first time and referred to Committee on Health & Human Services;<br>April 3, 2023, reported adversely, with favorable Committee<br>Substitute by the following vote: Yeas 8, Nays 1; April 3, 2023,<br>sent to printer.) |
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| 1-7                                    | COMMITTEE VOTE  |
| 1-8<br>1-9                             | Yea Nay Absent PNV<br>Kolkhorst X   |
| 1-10                                   | Perry X   |
| 1-11                                   | Blanco X  |
| 1-12                                   | Hall X  |
| 1-13                                   | Hancock X   |
| 1-14                                   | Hughes X  |
| 1-15                                   | LaMantia X<br>Miles X   |
| 1-16<br>1-17                           | Miles X<br>Sparks X   |
| Τ-Τ /                                  | Sparks A  |
| 1-18                                   | COMMITTEE SUBSTITUTE FOR S.B. No. 812 By: Perry   |
| 1-19<br>1-20                           | A BILL TO BE ENTITLED<br>AN ACT   |
| 1-21                                   | relating to food allergen awareness in food service establishments,   |
| 1-22                                   | food handler and food manager certifications, and food service  |
| 1-23                                   | training or education programs.   |
| 1-24                                   | BE IT ENACTED BY THE LEGISLATURE OF THE STATE OF TEXAS:   |
| 1-25                                   | SECTION 1. This Act may be cited as the Sergio Lopez Food   |
| 1-26                                   | Allergy Awareness Act.  |
| 1-27<br>1-28                           | SECTION 2. Chapter 437, Health and Safety Code, is amended<br>by adding Section 437.027 to read as follows:   |
| 1-29                                   | Sec. 437.027. FOOD ALLERGEN AWARENESS POSTER. (a) A food  |
| 1-30                                   | service establishment shall display a poster relating to food   |
| 1-31                                   | allergen awareness in an area of the establishment regularly  |
| 1-32                                   | accessible to the establishment's food service employees. The   |
| 1-33                                   | department shall:   |
| 1-34                                   | (1) collaborate with individuals with expertise and   |
| 1-35                                   | knowledge regarding food allergies to determine the form and  |
| 1-36<br>1-37                           | <pre>content of the poster;<br/>(2) post a sample poster on the department's Internet</pre>   |
| 1-38                                   | website; and  |
| 1-39                                   | (3) update the poster as necessary to ensure the  |
| 1-40                                   | poster contains current information about food allergens and  |
| 1-41                                   | remains consistent with standards promulgated by the United States  |
| 1-42                                   | Food and Drug Administration.   |
| 1-43                                   | (b) The poster must include information regarding:  |
| 1-44                                   | (1) the risk of an allergic reaction to a food  |
| 1 <b>-</b> 45<br>1 <b>-</b> 46         | <u>allergen;</u><br>(2) symptoms of an allergic reaction;   |
| 1-47                                   | (3) the major food allergens, as determined by federal  |
| 1-48                                   | law and regulations of the United States Food and Drug  |
| 1-49                                   | Administration;   |
| 1-50                                   | (4) the procedures for preventing an allergic   |
| 1-51                                   | reaction; and   |
| 1-52                                   | (5) appropriate responses for assisting an individual   |
| 1-53                                   | who is having an allergic reaction.   |
| 1 <b>-</b> 54<br>1 <b>-</b> 55         | (c) The executive commissioner shall adopt rules necessary  |
| 1-55                                   | to implement this section.<br>(d) This section does not create a private cause of action  |
| 1-57                                   | or change any common law or statutory duty.   |
| 1-58                                   | (e) Notwithstanding any other law, a county, municipality,  |
| 1-59                                   | or public health district may not adopt or enforce an order,  |
| 1-60                                   | ordinance, rule, or other measure related to food allergens that is   |

C.S.S.B. No. 812 inconsistent with or exceeds the requirements of this section or 2-1 2-2 Chapter 438. SECTION 3. 2-3 Section 438.043(a), Health and Safety Code, is 2-4 amended to read as follows: 2**-**5 2**-**6 (a) The department may not accredit an education or training program unless the program includes: 2-7 four hours of training on the subject of food, (1)2-8 including: 2-9 a description of food-borne disease and its (A) 2**-**10 2**-**11 cause and prevention; [and] protection of food in location, receipt, (B) storage, preparation, service, and transportation; and 2-12 the food allergen awareness 2-13 (C) information described by Section 437.027(b); 2-14 2**-**15 2**-**16 (2) four hours of training on the subject of food service facilities, including: 2-17 (A) waste disposal and sanitary plumbing and 2-18 water; 2-19 (B) cleaning and sanitization of dishes and 2-20 2-21 utensils; (C) storage of equipment and utensils; 2-22 (D) housekeeping procedures and schedules; supplies, 2-23 (E) proper handling of nonfood 2-24 including single service items, linens, and toxic materials; and 2**-**25 2**-**26 cleanliness of the physical plant, including (F) building construction, ventilation, lighting, pest control, and 2-27 general safety of the environment; 2-28 (3) two hours of training on the subject of sanitary 2-29 habits for food handlers, including: 2-30 2-31 personal hygiene, including proper dress, (A) handwashing, personal habits, and illness; 2-32 (B) food handling practices, including minimum 2-33 handling and proper use of food service utensils; and 2-34 (C) operational problems, including 2-35 identification and correction of commonly occurring deficiencies; 2-36 and 2-37 (4)four hours of training on the subject of 2-38 management in the food service industry, including: 2-39 self-inspection promotion and techniques; (A) motivation, including safety, the economics 2-40 (B) 2-41 of safe food handling, and planning to meet sanitation guidelines; 2-42 and 2-43 (C) personnel training, including management 2-44 responsibility, resources, and methods. SECTION 4. Section 438.0431(b), Health and Safety Code, is 2-45 2-46 amended to read as follows: 2-47 (b) The executive commissioner shall by rule define the 2-48 basic food safety training or education required to be included in a course curriculum. <u>The course curriculum must include the food</u> <u>allergen awareness information described by Section 437.027(b).</u> The course length may not exceed two hours. 2-49 2-50 2-51 SECTION 5. Section 438.103, Health and Safety Code, is 2-52 2-53 amended to read as follows: 2-54 Sec. 438.103. CERTIFICATION AND RENEWAL OF CERTIFICATION; EXAMINATION REQUIRED. (a) A person who satisfies the requirements of this subchapter may receive and renew a food 2-55 2-56 2-57 manager certificate by passing a state-approved examination. 2-58 (b) A state-approved examination for issuance or renewal of a food manager certificate must test an applicant on the food allergen awareness information described by Section 437.027(b). SECTION 6. Chapter 438, Health and Safety Code, is amended 2-59 2-60 2-61 2-62 by adding Subchapter I to read as follows: 2-63 SUBCHAPTER I. MISCELLANEOUS PROVISIONS Sec. 438.201. NO PRIVATE CAUSE OF ACTION. The provisions of 2-64 2-65 this chapter related to food allergens do not create a private cause 2-66 of action or change any common law or statutory duty. Sec. 438.202. CERTAIN 2-67 REGULATIONS PROHIBITED. 2-68 Notwithstanding any other law, a county, municipality, or public health district may not adopt or enforce an order, ordinance, rule, 2-69

C.S.S.B. No. 812

3-1 or other measure related to food allergens that is inconsistent 3-2 with or exceeds the requirements of this chapter or Section 3-3 437.027.

SECTION 7. Not later than December 1, 2023:

3-5 (1) the Department of State Health Services shall 3-6 determine the form and content of the poster and post the sample 3-7 poster on the department's Internet website as required by Section 3-8 437.027, Health and Safety Code, as added by this Act; 3-9 (2) the Department of State Health Services shall

3-9 (2) the Department of State Health Services shall
3-10 update the education or training program accreditation
3-11 requirements and course curriculum as required by Sections 438.043
3-12 and 438.0431, Health and Safety Code, as amended by this Act; and
3-13 (3) the executive commissioner of the Health and Human

3-13 (3) the executive commissioner of the Health and Human
3-14 Services Commission shall adopt any rules necessary to implement
3-15 the changes in law made by this Act.
3-16 SECTION 8. The changes in law made by this Act apply only to

3-16 SECTION 8. The changes in law made by this Act apply only to 3-17 a food manager or food handler certificate issued or renewed on or 3-18 after September 1, 2024. A certificate issued before that date is 3-19 covered by the law in effect when the certificate was issued, and 3-20 the former law is continued in effect for that purpose. 3-21 SECTION 9. Notwithstanding Section 437.027, Health and

3-21 SECTION 9. Notwithstanding Section 437.027, Health and
3-22 Safety Code, as added by this Act, a food service establishment is
3-23 not required to comply with that section before September 1, 2024.
3-24 SECTION 10. This Act takes effect September 1, 2023.

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