

TEXAS FOOD ESTABLISHMENT RULES

§228.43. Hair Restraints

(a) Except as provided in subsection (b) of this section, food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

(b) This section does not apply to food employees such as counter staff who only serve beverages and wrapped or packaged foods, hostesses, and wait staff if they present a minimal risk of contaminating exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

articles.

Q: WHAT WOULD BE CONSIDERED A HAIR RESTRAINT?

A: Hair restraints can include hats, hair coverings or nets, beard restraints, and clothing. Hair ties or clips may also be considered as a hair restraint, depending on the hair style. Long hair pulled back into a pony tail is NOT considered restrained.

Q: ARE THERE ANY EMPLOYEES WHO AREN'T REQUIRED TO RESTRAIN THEIR HAIR?

A: Yes. This normally does not apply to employees such as counter staff that only serve prepackaged items and beverages, bartenders, baristas, table bussers, wait staff, grocery store clerks and checkout clerks.



**SHOW YOU
CARE
HOLD THE
HAIR**

TURKEY TIPS



EVERYONE CAN PRACTICE FOOD SAFETY DURING THE HOLIDAYS WITH THESE TIPS

WASH YOUR HANDS FREQUENTLY

Wash your hands with soap and water before or after preparing any raw or ready to eat food. Washing your hands is the easiest way to keep a food borne illness outbreak from occurring.

DON'T LEAVE LEFTOVERS SITTING OUT

Bacteria can grow rapidly at room temperatures, so it is important to keep hot foods hot and cold food colds. Refrigerate any perishable foods within 2 hours to reduce bacterial growth.

COOK FOOD THOROUGHLY

When food is not cooked to the correct internal temperature, illness can occur.

POULTRY- (Chicken, Turkey, Duck, Goose, Stuffing) - 165F

CASSEROLES- 165F

REHEATING LEFTOVERS-165F

GROUND MEAT-(BEEF, CHICKEN, TURKEY)-155F

BEEF/PORK/HAM-(Lamb, Veal, Steaks)-145F

PRECOOKED HAM- 135F

SAFELY THAW YOUR TURKEY

Place your turkey in the refrigerator, under running water in the sink, or the microwave. Avoid thawing the turkey on the kitchen counter. Thawing at room temperatures can speed up bacteria growth.



COMING SOON

The City of Amarillo's Environmental Health Department possesses regulatory authority oversight of approximately 1500 food and alcohol establishments within Amarillo. The department is hoping that the changes to the ordinance will positively affect the overall Public Health by promoting modern food safety and sanitization principles.

This is the first comprehensive update to the City's ordinances related to Food Establishment rules and regulations since 2000. The ordinance change does bring new opportunities along with it; it will increase the effectiveness and efficiency of the department, and provide food service industry opportunity where it did not exist before.

A few BIG changes include:

- Improving transparency and communication with the public by introducing a placard with a letter and numerical score reflecting the most recent inspection of the food establishment.
- A Mobile Food Establishment may be eligible to operate without a commissary if they meet all the requirements of TFER and local ordinance.
- Creation of the "snack only" permit for childcare centers, and "umbrella permitting" for entities with multiple establishments in one location.
- Decreasing the types of commercial equipment required when no health hazard exists.

ARE SERVICE ANIMALS ALLOWED IN FOOD ESTABLISHMENTS?

The law applies only to canines (dogs) that are specifically trained to respond to needs of a person with a disability.

As a restaurant owner, one of the unique situations that you might come across in a day-to-day restaurant operation is catering to those who have service animals. A service animal is defined as an animal that is individually trained to do work or perform tasks for the benefit of an individual with a disability, including a physical, sensory, psychiatric, intellectual, or other mental disability.



Under the American with Disabilities Act (ADA), state and local governments, businesses, and nonprofit organizations that serve the public generally must allow service animals to accompany people with disabilities in places of public accommodation. Additionally, the ADA states that service animals must be harnessed, leashed, or tethered, unless these devices interfere with the service animal's work or the individual's disability prevents using these devices.

It's important to understand that restaurant operators cannot prevent someone with a service animal from entering a restaurant but can and should ask some important questions at time of admittance. Is this service animal required because of a disability? What type of work does the service animal perform? Food establishment operators can request the removal of a service dog if the operator feels the dog is creating an imminent health hazard or disturbance. Additionally, please be aware that the law prohibits food establishment operators from requiring customers to produce documentation or a vest proving the dog is a certified service animal.

Coming Soon!
**Stay tuned for
more information
on Dog Friendly
Patios.**

****Emotional support or comfort animals are not considered a service animal.****

REDUCED OXYGEN PACKAGING (ROP)

Different types of Reduced Oxygen Packaging include:

- Vacuum packaging
- Sous Vide
- Cook-chill
- Controlled Atmosphere Packaging (CAP)
- Modified Atmosphere Packaging (MAP)

So, what exactly is Reduced Oxygen Packaging?

It is exactly what the name states, the reduction of the amount of oxygen in a package. You complete this process by removing oxygen, displacing oxygen and replacing it with another gas or combination of gases. It is important to follow the manufacturer specifications when thawing these items.

Before engaging in Reduced Oxygen Packaging, a HACCP plan must be submitted and approved by the City of Amarillo Environmental Health Department. For information on the required contents of a HACCP, go to page 6. For information on the submittal process, contact our offices.

What is a HACCP Plan according to the TFER?

A HACCP Plan is a written document that delineates the formal procedures for following the Hazard Analysis Critical Control Point principles developed by The National Advisory Committee on Microbiological Criteria for Foods

HACCP PLAN CONTENT REQUIREMENTS

EXCERPT FROM THE TFER

§228.224 (c)(3)

3) Before engaging in reduced oxygen packaging without a variance as specified under §228.77 of this title, a food establishment shall submit a properly prepared HACCP plan to the regulatory authority.

(d) Contents of a HACCP plan. For a food establishment that is required under subsection (a) of this section to have a HACCP plan, the plan and specifications shall indicate:

- (1)** a categorization of the types of time/temperature control for safety (TCS) foods that are specified in the menu such as soups and sauces, salads, and bulk, solid foods such as meat roasts, or of other foods that are specified by the regulatory authority;
- (2)** a flow diagram by specific food or category type identifying critical control points and providing information on the following:
 - (A)** ingredients, materials, and equipment used in the preparation of that food; and
 - (B)** formulations or recipes that delineate methods and procedural control measures that address the food safety concerns involved;
- (3)** food employee and supervisory training plan that addresses the food safety issues of concern;
- (4)** a statement of standard operating procedures for the plan under consideration including clearly identifying:
 - (A)** each critical control point;
 - (B)** the critical limits for each critical control point,
 - (C)** the method and frequency for monitoring and controlling each critical control point by the food employee designated by the person in charge;
 - (D)** the method and frequency for the person in charge to routinely verify that the food employee is following standard operating procedures and monitoring critical control points;
 - (E)** action to be taken by the person in charge if the critical limits for each critical control point are not met; and
 - (F)** records to be maintained by the person in charge to demonstrate that the HACCP plan is properly operated and managed; and
- (5)** Additional scientific data or other information, as required by the regulatory authority, supporting the determination that food safety is not compromised by the proposal



BEGINS WITH YOU!

1. Wash your hands before starting any task!
2. Stay home when you're not feeling well.
3. Wear hair nets or ball caps, and beard nets when handling food.
4. Do not wear jewelry.
5. Keep nails short, free from polish, and clean.
6. Know proper temperatures for hot and cold food.
7. Keep a clean kitchen. Equipment and physical facilities last much longer when properly cared for.
8. Maintain clean air ventilation throughout establishment. Air filters need to be changed.
9. Remember the 5 steps to cleaning/sanitizing dishes: **Scrape, Wash, Rinse, Sanitize, Air Dry**
10. Keep proper date marks on Ready to eat foods – 7 days maximum!

MORE INFORMATION AVAILABLE AT:

City of Amarillo, Environmental Health

808 S. Buchanan • 806-378-9472

www.amarillo.gov

To obtain your own copy of Texas Food Establishment

Rules, go to:

<http://www.dshs.texas.gov/foodestablishments/laws-rules.aspx>

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Select: "228 Texas Food Establishment Rules 2015"

**Panhandle
Restaurant Association**

A Texas Restaurant Association Chapter

<https://www.txrestaurant.org/panhandle-chapter>

Panhandle Restaurant Association

YouTube Channel

<https://www.youtube.com/user/TXRestaurantAssoc/videos>

