

The Dallas City Council amended the Chapter 17 “Food Establishments and Drugs” of the Dallas City Code on June 8, 2005. Please be advised of the following amendments.

## **Changes in the City of Dallas, Food Ordinance**

- Mandatory food handler’s training requiring a two-hour certification class for food establishments not meeting certain criteria.
- Creation of a registration program for groups or individuals who distribute food to the homeless and certifying them through the food handler’s class for no charge.

## **Department of State Health Services (formerly Texas Department of Health) New Standards**

The ordinance includes these new standards from the Texas Department of Health’s Texas Food Establishment Rules:

- Require food establishments to keep documentation on how to destroy parasites in different types of food e.g.; seafood must be at a temperature of – 4 degrees Fahrenheit or below for 168 hours (7 days) in a freezer or – 31 degrees Fahrenheit or below for 15 hours in a blast freezer.
- Require documentation showing that certain foods are received at proper temperatures and protected from contamination during their transport.
- Microwave cooking would require heating food to a temperature of 165 degrees Fahrenheit in all parts of the food; and allowed to stand covered for two minutes after cooking to obtain temperature equilibrium.
- Change the temperature requirements for holding potentially hazardous cold foods from 45 degrees Fahrenheit to 41 degrees Fahrenheit.
- Date ready to eat potentially hazardous food held more than 24 hours in the refrigerator. It must be consumed within seven days if held at 41 degrees Fahrenheit or four days if held at 45 degrees Fahrenheit.
- Mark, label or tag food to indicate the time it was removed from temperature control. It should not sit out for more than four hours.
- A food employee may drink from a non-spillable, closed beverage container if the container is handled to prevent contamination of the

employee's hands, the container, and the exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

- Require establishments to notify the health department if a food handler is diagnosed with "Big Four" illness due to:
  - i) Salmonella typhi.
  - ii) Shigella spp.,
  - iii) Escherichia coli 0157:H7
  - iv) Hepatitis A virus.

Consumer Advisory: Food Establishments shall inform consumers (especially vulnerable consumers) of the significantly increased risk associated with the consumption of shellfish, oysters, clams or mussels in raw or undercooked form or any raw animal protein. Consumers shall be advised through brochures, deli-case or menu advisories, label statements, table tents, placards, or other effective means.