

# Serving Up Food Safety



From the Food Safety Education  
Program  
Texas A&M AgriLife Extension  
Service

Summer 2020

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## Dogs on the Patio

Are you a food establishment that has outdoor seating like a patio? Did you know Texas Senate Bill 476 went to effect on September 1, 2019 allowing a customer to be accompanied by a dog in an outdoor dining area if your establishment allows?

If you are a food establishment you can allow dogs in the outdoor area if:

1. You post signs in a conspicuous location stating dogs are permitted,
2. The customer and dog access the area directly from the exterior,
3. The dog does not enter the interior of the establishment,
4. The customer keeps the dog under control with a leash,
5. The customer does not allow the dog on a seat, table, countertop, or similar surface where a customer sits and
6. In the outdoor area, the establishment does not prepare food or allow open food other than the food being served to the customer.

This does not apply to service animals as defined in 437.023 (Service Animals) of the Health and Safety Code (HSC).

If you are a restaurant or food establishment determine if your location has exterior access to your patio area. Also ensure you have procedures for food safety and sanitation to protect the health and safety of your customers.

Remember, you cannot prepare the food or permit open food in the area, only food being served is allowed in the patio area.

Source and for more information: 437.025 of the HSC





To find the next Certified Food Manager or Food Handler class in your area, go to our website:



<http://foodsafety.tamu.edu> or visit us on Facebook or Instagram

[www.facebook.com/foodsafetytxextension](https://www.facebook.com/foodsafetytxextension) or  
[@food\\_safety\\_education](https://www.instagram.com/food_safety_education)

## Preserving Food At Home?

Home canning is a wonderful way to preserve produce you have grown! But be aware if not done correctly and safely it can be risky and even deadly!

Canning is one way of preserving food at home, as well as drying and freezing. But be cautious! If canning is not done correctly, your canned fruit, vegetables and other foods could cause botulism.

What is botulism? Botulism is a rare but serious illness caused by toxin that attacks the body's nerves. (CDC) This germ is usually found in soil and grows in certain conditions, such as food that is improperly canned.

- Remember to use correct canning techniques and use and follow tested recipes.
- Use the correct equipment for the canned food, such as a pressure canner for low-acid foods.
- If in doubt, throw it out!



Source and more information: <https://www.cdc.gov/foodsafety/communication/home-canning-and-botulism>

## TFER Updates

The current Texas Food Establishment Rules (TFER) is in the process of being updated. The proposed comment period has a target date of December 2020 with April 2021 as the target date for it to be published. This will amend the DSHS Chapter 228 rules to reference the 2017 Food Code.

What are a few of the proposed changes?

- Final Cook duration for some foods
- Emergency Operating Plan
- Pets On the Patio (SB 476)
- Person in Charge (PIC) = Certified Food Manager (CFM) - would require a PIC present at the establishment during all hours of operation
- Only 30 days from the 60 days to complete an accredited food handler program



For more information: <https://www.dshs.texas.gov/foodestablishments/draft-rules.aspx##19>

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