

Texas Department of State Health Services

CONSUMER PROTECTION DIVISION FOOD AND DRUG SECTION RETAIL FOOD SAFETY OPERATIONS

Health jurisdictions may request standardization of their training officer by the Texas Department of State Health Services (DSHS). Each jurisdiction is limited to having only one training officer standardized by DSHS. Return the completed nomination form to Texas Department of State Health Services, Retail Food Safety Operations: FAX (512) 834-6683 or EMAIL jason.guzman@dshs.texas.gov

APPLICANT INFORMATION

Candidate's Name: (Certificate NamePlease	e Print) Tit	Title:			
Agency:		Dates of Service:			
Office Telephone Number:		Professional License/ Expiration:			
Mobile Telephone Number:		Office Email Address:			
Office Mailing Address:	City:	5	State:	Zip:	

ELIGIBILITY INFORMATION

Formal Education/Training (EX: TFER 101, STANDARDIZATION, FD218, HACCP, ETC): *(Attach copies of certificates or other documentation)*

Completion of the "pre" and "post" Curriculum for Retail Food Safety Inspection Officers as Listed in Standard 2 of the FDA Voluntary National Retail Food Regulatory Program Standards: (*Attach copies of certificates or other documentation*)

Present Duties Conducting Food Safety Training and/or Standardization / Date Assigned / Size of Team (Inspectors that will need standardization)

*BE SPECIFIC IN RESPONSES REGARDING TRAININGS, CERTIFICATIONS, AND COURSES. PRIORITY SCORES WILL BE ASSIGNED BASED ON RESPONSES. *

Continuing Education: (List hours of education with course titles/dates, within the last 2 years. Attach copies of certificates or other documentation) Note: 20 contact hours minimum to qualify for nomination.						
Course	Hours	Date				

How will you be integrating your training officer standardization into your					
organization's existing training program? (May submit policy regarding organizational					
Standardization Standard Operating Procedures)					

Other Prerequisites Completed Within the Past 3 Years: (One box must be checked)

 \square 1 year of full-time experience in retail food establishment inspections.

 \Box 100 food establishment inspections within the past 3 years.

Our local health jurisdiction adopted the most recent edition of Texas Food Establishment Rules (TFER). (One box must be checked)

ILES (IFER). (One box must be checked)

□ YES □ NO

SUPERVISOR' SIGNATURE (Confirming request for nomination):

Recognizing the time and resource commitment involved for both the DSHS Training Officer and the nominee to complete the initial Standardization and maintain continued re-standardization, the nominee's supervisor is ensuring that the Training Officer's scope of responsibility will enable them to fulfill the annual maintenance requirements and as such will be afforded the time to complete these requirements and will document such annually. *If these requirements are not met, candidate may not be re-standardized.* The supervisor's signature is acknowledgement of the commitment to these requirements.

Standardization Annual Maintenance Requirements:

- Accumulates 20 contact hours of continuing education every 36 months after initial standardization
- Annually conducts and documents standardization exercises with at least 5 other retail food program inspection personnel
- Annually accomplishes and documents at least one of the following activities:
 - Assists at least 5 retail food establishments in the development of risk control plans (RCP) and submit a report describing the outcome of the RCP, or
 - Conducts or coordinates and documents to the standard at least 5 training courses related to the retail food protection program, or
 - Performs and documents to the standard any combination of training courses or risk control plans that equals 5.

Standardization application may be canceled or denied by DSHS Retail Food Safety Operation Standardization Program based on application review. Priority scores are compiled based on application responses. Your application may be accepted for standardization, but the program will determine scheduling based on priority scores.

SUPERVISOR' NAME (Signature): ______DATE: _____DATE: _____

_____**TITLE** (Print): _____

SUPERVISOR' NAME (Print): _____

DSHS Standardization Verification Nomination Form

For O	ffice Use Only:										
	ROUTINELY ENGAGED IN RETAIL FOOD PROTECTION PROGRAM WORK (COMPLETED STEPS 1-3 OF STANDARD 2)										
	JOB RESPONSIBLITIES CONDUCTING FOOD SAFETY TRAINING AND/OR STANDARDIZATION										
	20 CONTACT HOURS OF TRAINING										
	1 YEAR FULL TIME EXPERIENCE OR 100 FOOD ESTABLISHMENT INSPECTIONS										
	COMPLETED TRAININGS AND COURSES TOWARDS PRIORITY SCORE:										
	FD 112/OR EQUIVALENT (10 POINTS)		ESTABLISHED/CREATED TRAINING PROGRAM (25 POINTS)		HAS MORE THAN 5 INSPECTORS ON TEAM (5 POINTS)						
	□ FD 215 (10 POINTS)		HACCP TRAINING (10 POINTS)		HAS MORE THAN 15 INSPECTORS ON TEAM (10 POINTS)						
	□ FD 218 (10 POINTS)		TEXAS DSHS STANDARDIZATION COURSE (15 POINTS)		HAS MORE THAN 30 INSPECTORS ON TEAM (15 POINTS)						
	DECODE FOOD CODE (5 POINTS)		TFER 101 FILL-IN-THE-BLANK (10 POINTS)		RELEVANT CERTIFICATIONS (5 POINTS PER)						
	ENROLLED VOLUNTARY NATIONAL RETAIL PROGRAM STANDARDS (10 POINTS)		PREVIOUSLY STANDARDIZED (10 POINTS)		OTHER (POINTS MAY VARY)						
	PRIORIITY SCORE TOTAL	(~	150 max)								
СОММЕ	NTS:										
	PROVED DISAPPROVED										
SIGNAT	URE:		DATE:								
ASSIGN	ED TO:		CENTRAL OFFICE		REGION #						