

State of Arizona
House of Representatives
Fifty-first Legislature
Second Regular Session
2014

HOUSE BILL 2436

AN ACT

AMENDING TITLE 11, CHAPTER 2, ARTICLE 4, ARIZONA REVISED STATUTES, BY ADDING SECTION 11-269.12; RELATING TO PUBLIC HEALTH.

(TEXT OF BILL BEGINS ON NEXT PAGE)

1 Be it enacted by the Legislature of the State of Arizona:

2 Section 1. Title 11, chapter 2, article 4, Arizona Revised Statutes,
3 is amended by adding section 11-269.12, to read:

4 11-269.12. Food handler training and certificate

5 A. IF A COUNTY REQUIRES FOOD HANDLER TRAINING AND A CERTIFICATE FOR
6 EMPLOYMENT IN THE FOOD SERVICE INDUSTRY, THE FOOD HANDLER CERTIFICATE
7 TRAINING COURSE MUST MEET AMERICAN SOCIETY FOR TESTING AND MATERIALS STANDARD
8 E2659-09. THE FOOD HANDLER CERTIFICATE TRAINING COURSE MUST ADDRESS THE
9 FOLLOWING TOPICS:

10 1. THE RELATIONSHIP BETWEEN TIME AND TEMPERATURE WITH RESPECT TO
11 FOODBORNE ILLNESS, INCLUDING THE RELATIONSHIP BETWEEN TIME AND TEMPERATURE
12 AND MICROORGANISMS DURING THE VARIOUS FOOD HANDLING PREPARATION AND SERVING
13 STATES AND THE TYPE, CALIBRATION AND USE OF THERMOMETERS IN MONITORING FOOD
14 TEMPERATURES.

15 2. THE RELATIONSHIP BETWEEN PERSONAL HYGIENE AND FOOD SAFETY,
16 INCLUDING THE ASSOCIATION OF HAND CONTACT, PERSONAL HABITS AND BEHAVIORS AND
17 THE FOOD HANDLER'S HEALTH WITH FOODBORNE ILLNESS AND THE RECOGNITION OF HOW
18 POLICIES, PROCEDURES AND MANAGEMENT CONTRIBUTE TO IMPROVED FOOD SAFETY
19 PRACTICES.

20 3. METHODS OF PREVENTING FOOD CONTAMINATION IN ALL STAGES OF FOOD
21 HANDLING, INCLUDING TERMS ASSOCIATED WITH CONTAMINATION AND POTENTIAL HAZARDS
22 BEFORE, DURING AND AFTER DELIVERY.

23 4. PROCEDURES OF CLEANING AND SANITIZING EQUIPMENT AND UTENSILS.

24 5. PROBLEMS AND POTENTIAL SOLUTIONS ASSOCIATED WITH TEMPERATURE
25 CONTROL, PREVENTING CROSS-CONTAMINATION, HOUSEKEEPING AND MAINTENANCE.

26 B. A FOOD HANDLER CERTIFICATE TRAINING COURSE MAY BE OFFERED BY ANY
27 MEANS AVAILABLE, INCLUDING AS AN ONLINE COURSE, COMPUTER COURSE OR LIVE
28 CLASSROOM COURSE, AND MAY BE FACILITATED BY A LIVE TRAINER, REMOTE TRAINER OR
29 A CERTIFIED FOOD SERVICE SANITATION MANAGER. A COURSE PROCTOR IS NOT
30 REQUIRED FOR ADMINISTRATION OF THE COURSE.

31 C. THE FOOD HANDLER CERTIFICATE TRAINING COURSE MUST BE COMPLETED
32 WITHIN THE TIME PERIOD REQUIRED BY THE COUNTY AND THE CERTIFICATE MUST BE
33 RENEWED AS REQUIRED BY THE COUNTY.

34 D. ON COMPLETION OF AN ACCREDITED FOOD HANDLER CERTIFICATE TRAINING
35 COURSE, THE COUNTY SHALL ISSUE ANY CERTIFICATE OR IDENTIFICATION CARD
36 REQUIRED BY THE COUNTY TO A PERSON WHO DEMONSTRATES SUCCESSFUL COMPLETION OF
37 THE COURSE.

38 E. A COUNTY-ISSUED FOOD HANDLER CERTIFICATE OR IDENTIFICATION CARD IS
39 VALID IN ANY COUNTY THAT REQUIRES A FOOD HANDLER CERTIFICATE OR
40 IDENTIFICATION CARD UNTIL THE PERSON'S CERTIFICATE OR IDENTIFICATION CARD
41 EXPIRES.

42 F. A COUNTY MAY NOT LIMIT THE AMOUNT OF TIMES A PERSON MAY ATTEMPT TO
43 COMPLETE A FOOD HANDLER CERTIFICATE TRAINING COURSE.

1 G. IF A COUNTY GOVERNMENT THAT PROVIDES FOOD SERVICE HAS AN IN-HOUSE
2 FOOD SERVICE TRAINING PROGRAM, A CERTIFICATE BY THAT COUNTY TRAINING PROGRAM
3 IS ONLY VALID FOR FOOD SERVICE THAT IS PROVIDED FOR THAT COUNTY'S FACILITIES
4 OR OPERATIONS.

5 H. FOOD HANDLER CERTIFICATE TRAINING COURSES THAT ARE CREATED BY THE
6 COUNTY OR APPROVED BY THE COUNTY, OR BOTH, BEFORE THE EFFECTIVE DATE OF THIS
7 SECTION THAT DO NOT MEET AMERICAN SOCIETY FOR TESTING AND MATERIALS STANDARD
8 E2659-09 ARE CONSIDERED TO BE ACCREDITED FOR THE PURPOSES OF THIS SECTION.