

88 Subsection (3):

89 ~~§→ [(b) approve, as qualified, each instructor who will provide classroom based training;]~~

90 ~~[(c)] (b) ←§~~ approve, as qualified, each provider; and

91 ~~§→ [(d)] (c) ←§~~ in accordance with applicable rules made under Subsection (10), provide a

91a means

92 to authenticate:

93 (i) documents used in an approved food handler training program;

94 (ii) the identity of an approved instructor; and

95 (iii) an approved provider.

96 (8) An approved food handler training program shall:

97 (a) provide basic instruction on the Centers for Disease Control and Prevention's top  
98 five foodborne illness risk factors, including:

99 (i) improper hot and cold holding temperatures of potentially hazardous food;

100 (ii) improper cooking temperatures of food;

101 (iii) dirty or contaminated utensils and equipment;

102 (iv) poor employee health and hygiene; and

103 (v) food from unsafe sources;

104 (b) be offered through:

105 (i) a trainer-led class;

106 (ii) the Internet; or

107 (iii) a combination of a trainer-led class and the Internet;

108 (c) maintain a system to verify a certificate of completion of an approved food handler  
109 training program issued under Subsection (3) to the department, a local health department, and  
110 a food service establishment; and

111 (d) provide to the department unrestricted access to classroom training sessions and  
112 online course materials at any time for audit purposes.

113 (9) (a) A provider that provides an approved food handler training program may charge  
114 a reasonable fee.

115 (b) Subject to the approval of the department every three years, a provider may use a  
116 certification exam that consists of questions that do not conform with the provisions of  
117 Subsection (3)(b), if the provider:

118 (i) uses substantially similar questions that adequately test the student's knowledge of