



Quick Reference Guide for Food Businesses

Food Businesses Food establishments in Olney must comply with both local ordinances and state regulations:

https://library.municode.com/TX/olney/codes/code_of_ordinances?nodeId=PTIICOOR_C H4BURE ART4.05REFOES S4.05.003APPEFE

- **Food Establishment Permit:** All food establishments must obtain this permit, adhering to the Texas Food Establishment Rules adopted by the City of Olney.
https://library.municode.com/TX/olney/codes/code_of_ordinances?nodeId=PTIICOOR_C H4BURE ART4.05REFOES S4.05.002PEEX
- **Certified Food Manager's Certificate:** At least one employee must hold this certification, demonstrating knowledge in food safety.
- **Food Handler Certification:** All food employees are required to obtain this certification within 60 days of employment. [Licensing of Food Handler Training Programs | Texas DSHS](#) Additional permits may be necessary for specific operations, such as mobile food units or temporary food establishments. Detailed guidelines and applications are available on the Texas Department of State Health Services website. [23-13105-Starting-a-New-Retail-Food-Establishment--rev-05-27-21.pdf](#)

General Recommendations • **Consult Local Authorities:** Always verify specific requirements with the City of Olney's Code Enforcement or relevant departments, as regulations can change.

- **State Compliance:** Ensure adherence to state-level regulations, especially for health and safety standards. [Starting a New Retail Food Establishment under Department of State Health Services Jurisdiction | Texas DSHS](#)
- **Professional Assistance:** Consider consulting with professionals, such as contractors or business advisors, to navigate the permitting process effectively. By following these guidelines, residents and business owners in Olney can ensure compliance with local and state regulations, facilitating smooth operations and community well-being.