

GARLAND HEALTH DEPARTMENT

Construction and Equipment Standards for Food Service Establishments

CLASS 3

FOOD SERVICE ESTABLISHMENTS



GARLAND

HEALTH

1720 Commerce St.
Garland, TX 75040
Phone: (972) 205-3460
Fax: (972) 205-3505

The Garland Health Department is pleased to provide owners and operators with this comprehensive listing of structural standards for proposed food service establishments. The standards are provided for each class of establishment and are dependent upon the type of food products conveyed and the degree of preparation involved.

It is obvious that a food establishment is more likely to be maintained in a sanitary condition if the structure is properly designed, durable, and can be expeditiously cleaned. Additionally, in a properly designed establishment, food service sanitation inspections can focus on those more important items such as temperature control, food handling techniques, and general quality control rather than problems of deteriorated structures and equipment which are difficult to repair after the establishment is open for business. It is our hope that this listing of structural standards will result in a monetary savings by providing you with an establishment that can be easily and rapidly cleaned as well as durable, thereby minimizing maintenance requirements.

While we have made a concerted effort to provide the reader with as much detail as possible, we understand that questions may arise. If so, we ask that you do not hesitate to call an Environmental Health Specialist at (972) 205-3460 who will be most happy to discuss your proposed operation in detail.

We sincerely wish you the very best in your endeavor!

City of Garland
Health Department
Environmental and Consumer Health Division

GARLAND HEALTH DEPARTMENT

CONSTRUCTION AND EQUIPMENT STANDARDS FOR FOOD SERVICE ESTABLISHMENTS

CLASS 3 - FOOD SERVICE ESTABLISHMENTS

A. Characteristics of Class:

Class 3 establishments include facilities in which foods are prepared exclusive of the use of fryers, grills, or other similar equipment. Such establishments shall be limited to precooked, potentially hazardous foods and to the preparation of hot dogs, sandwiches, salads, or other similar exposed foods and fountain drinks. Commercial warmers, microwave ovens and enclosed hot dog rotisseries shall be acceptable food warming devices. No raw meat products may be present in a Class 3 establishment.

B. Examples of Class:

Sandwich shops, ice cream shops, convenience stores with hot dog conveyance.

C. Floor Surface Requirements:

1. Food preparation, customer service, mop sink and utensil washing area floors shall be commercial grade sheet vinyl (residential style is not acceptable), vinyl-composition (VCT) tile, ceramic tile, or equivalent as approved by the Health Department. Floors shall have four (4) inch base of like material as the floor (except that sheet vinyl and VCT floor installations shall include four (4) inch vinyl base).
2. Walk-in cooler floors shall be quarry tile with epoxy grout and shall have four (4) inch quarry tile base, when used for cooling open food products (e.g. bulk hot dogs). Walk-in coolers used to cool only commercially packaged, unopened foods (i.e. milk) and walk-in freezers shall have sealed concrete floors or better.
3. Toilet room floors shall be commercial grade sheet vinyl, VCT tile, or equivalent as approved by the Health Department. Floors shall have four (4) inch base of like material as floor (except that sheet vinyl and VCT floor installations shall include four (4) inch vinyl base).
4. Dry storage room floors shall be sealed concrete, vinyl-composition (VCT) tile, or equivalent as approved by the Health Department. Floor/wall interface must

have four (4) inch vinyl coving (with quarry or ceramic tile installations, four (4) inch coving of like material required).

D. Wall Surface Requirements:

1. Three-compartment sink areas, mop sink and ice-bagging areas shall have walls constructed of FRP panels or ceramic tile from the floor to three (3) feet above and adjacent to each sink. Handwash sinks shall not require FRP or ceramic tile splash protection. Walls not subject to moisture may be painted, taped and bedded gypsum board or better.
2. Walk-in cooler and freezer walls shall be smooth, easily cleanable and capable of withstanding effects of low temperature and moisture (baked-on enamel coated steel, FRP, or equivalent).
3. Dry storage room, customer service, and toilet room walls shall be light colored gloss enamel or epoxy painted, taped and bedded sheetrock, or equivalent as approved by the Health Department.

E. Ceiling Surface Requirements:

1. Ceilings in food preparation, customer service, utensil washing, mop sink area, toilet room, and dry storage areas shall be smooth, relatively non-absorbent, and easily cleanable. Materials shall be vinyl coated sheetrock panels, taped and bedded sheetrock with light-colored epoxy or enamel paint, FRP panels, or equivalent as approved by the Health Department. **Fibrous acoustical drop-in panels shall be prohibited.**
2. Walk-in coolers and freezers shall have ceilings that are smooth, easily cleanable, and capable of withstanding effects of low temperature and moisture.
3. Ceiling areas subject to moisture may not have wooden studs, joists, and rafters exposed.

F. Floor Drain Requirements:

Floor drains shall be required in toilet areas. Toilet floor drains shall be waived in establishments with existing foundations. Hub drains shall be installed adjacent to coolers and freezers requiring condensate removal.

G. Grease Interceptor Requirements:

Grease interceptors, if required by the Health Department, shall be exterior to the facility. Operations not producing significant quantities of grease may not be required to install a grease interceptor.

H. Vermin Control Requirements:

Automatic air curtain insect control devices (or equivalent) shall be installed on all take-out windows, if windows are not self-closing. Automatic air curtains shall also be required over receiving doors if such doors are not self-closing. Additionally, all holes in walls and ceilings for pipes or conduit shall be sealed and door-floor clearances shall not exceed one-quarter inch (1/4").

I. Sink Requirements:

1. All Class 3 establishments shall install a mop sink or curbed area with a floor drain for wet floor cleaning and mop water disposal. This sink or curbed area shall be provided with hot and cold running water.
2. A free-standing, stainless steel, three compartment sink, with basins large enough to allow immersion of the largest utensil, must be installed. These sinks shall have hot and cold running water available to each sink basin.
3. Handwash sinks shall be installed in toilet rooms, food preparation and food service areas. Handwash sinks in food preparation and food service areas shall be free standing. Each sink shall be provided with hot and cold running water and four (4) inch wing style handles. An additional handwash sink shall be installed in service area(s) if direct access to the handwash sink in food preparation area is blocked by a wall or equipment or not conveniently located for service area employee utilization.

J. Equipment Specifications and Requirements:

1. All food contact surfaces shall be stainless steel, with the exception of certain approved polymer cutting boards. Baking table on which no potentially hazardous foods are prepared may be hard maple surfaces.
2. Cabinets, tables, or other similar equipment shall be plastic laminate covered wood products or better.
3. Customer service counters, food packaging areas, take-out windows, and similar areas shall be fully plastic laminated or equivalent material as approved

by the Health Department. Shelving under front customer service counters shall be sealed, smooth, and easily cleanable.

4. Shelving and racks in food preparation and dishwashing areas shall be enamel or epoxy painted (light-colored) wood shelving or better.
5. Shelving and racks in walk-in coolers and freezers shall be stainless steel, epoxy coated non-corrosive metal, or equivalent as approved by the Health Department. Wood is prohibited as a shelving material in walk-in coolers and freezers.
6. All restroom doors shall have self-closing devices.
7. If reusable tableware is provided for customers, a commercial dishwasher with a final rinse temperature of 180°F or an approved chlorine residual shall be installed. Installation of an automatic dishwashing machine shall not require floor or wall construction upgrades unless food preparation changes also occur.
8. Sneeze guards shall be required on all customer self-service lines.

K. Ventilation Requirements:

1. Areas of the establishment in which a preparation cooling table or a residential-style refrigerator are operated shall be mechanically cooled to a maximum ambient room temperature of 86°F. Areas of the establishment in which a commercial-style storage refrigerator or a storage freezer are operated, which are not opened continuously, shall be mechanically cooled to a maximum ambient room temperature of 100°F.
2. All toilets shall have powered exhaust fans installed.

L. Lighting Requirements:

1. All light fixtures in food preparation, dishwashing and food service areas shall be equipped with protective covers.
2. Light intensities shall be as follows:
 - a. Working surfaces in food preparation and service areas – 50-foot candles.
 - b. All other areas in food preparation, dishwashing, toilet rooms, and service areas – 20-foot candles.
 - c. Dry storage and similar areas – 10-foot candles.

M. If Smoking is Permitted:

A designated food establishment smoking area must be determined.

Definitions:

Designated food establishment smoking area means an area not exceeding fifty percent (50%) of the net floor area of a food establishment; that is equipped with an air purification system or a separate ventilation system; that is separated from nonsmoking areas by an air barrier system or a physical barrier; and that is designed and maintained so as to prevent air from the smoking area from being drawn into, drifting into or penetrating nonsmoking areas.

Air barrier system means a system that creates an air curtain to prevent the drift or penetration of smoke from a smoking area to a non-smoking area and that will not allow any drift or penetration from the ceiling to a point not more than 24 inches above the floor

See entire smoking ordinance for further regulation.

Conditions for Issuance of Food Service Permit:

1. Applicant must have completed all requirements specified in plan review process.
2. Applicant must have obtained approvals from Building Inspection and all other appropriate city departments.
3. Applicant must have secured a Certificate of Occupancy from Building Inspection.
4. Applicant must have completed application for Food Service Permit and paid necessary fees. The annual permit fee is \$350.00.

Important Notice to Food Establishment Owners and General Contractors

*The express purpose of providing these standards and conducting comprehensive plan reviews is to ensure that a newly constructed or remodeled restaurant, convenience store, day care center, etc. is built in a manner consistent with Garland's Food Service Ordinance. Establishments **must** be constructed exactly as specified on approved plans. Any and all deviation from approved plans requires review by the Health Department. **Failure to gain approval of submitted materials and/or equipment may result in the delay of permit issuance.***

**GARLAND HEALTH
DEPARTMENT
FORMS**



GARLAND
HEALTH

FOOD SERVICE PERMIT APPLICATION

1720 Commerce Street
Garland, TX 75040
(972) 205-3460
(972) 205-3505 Fax

Mailing Address
Health Department
P.O. Box 469002
Garland, TX 75046-9002

OFFICE USE ONLY

Fee: _____

Permit: _____

Class: _____ Area: _____

Issue Date: _____

Exp. Date: _____

Renewal Mgr. Chg. New

REC'D BY/RECEIPT #:

BUSINESS INFORMATION

Business Name: _____

Business Address: _____

Business Phone: _____ Total Number of Employees _____

Corporate Name: _____

Corporate Mailing Address: _____

If manager is not business owner, list name(s), address(es), and phone number(s) of owner(s), franchise holder(s), corporate supervisor(s), area manager or other responsible party:

Where would you like this application to be mailed to next year, Corporate or Business Address?

MANAGER INFORMATION

*Corporate representative cannot sign for the local store manager.
Permits will not be issued with corporate signature.*

ALL INFORMATION IN THIS SECTION MUST BE COMPLETED. FAILURE TO COMPLY MAY DELAY ISSUANCE/RENEWAL OF PERMIT.

Manager's Name: _____

Manager's Address: _____

Manager's Home Phone: _____

Date Manager Was Employed At Present Store: _____

Texas Driver's License #: _____ Date of Birth: _____

Race: _____ Sex: _____

Manager's Normal Weekly Schedule: _____

I certify that the information provided above is complete, true and accurate to the best of my knowledge. I will also abide by all provisions of the City of Garland Health Code to the best of my ability.

Manager's Signature: _____ Date: _____

Registered Food Service Manager Application



1720 Commerce Street
Garland, TX 75040
(972) 205-3460
(972) 205-3505 Fax

Mailing Address
Health Department
P.O. Box 469002
Garland, TX 75046-9002

HEALTH DEPT. OFFICE USE ONLY

Fee: \$30.00

Area: _____

Issue Date: _____

Exp. Date: _____

Recd By/Receipt #: _____

BUSINESS INFORMATION

Name of Establishment: _____

Business Address: _____

Business Address: _____ Zip Code: _____

Business Phone: _____

ALL INFORMATION IN THE SECTION BELOW MUST BE COMPLETED. FAILURE TO COMPLY MAY DELAY ISSUANCE OF PERMIT.

APPLICANT INFORMATION

Applicant Name: _____

Applicant Home (Street) Address: _____

Applicant Home (City/State) Address: _____ Zip Code: _____

Applicant Home Phone: _____ Date of Birth: _____

Driver's License # and State: _____

CERTIFICATION TRAINING INFORMATION

(ALL APPLICATIONS MUST BE ACCOMPANIED BY A COPY OF THE CARD ISSUED TO YOU BY THE STATE OF TEXAS)

Manager Certification Training was provided by: _____

Date Course Was Completed: _____

I hereby certify that the above information is true and accurate.

Applicant Signature

Date