

GARLAND HEALTH DEPARTMENT

Construction and Equipment Standards for Food Service Establishments

CLASS 2

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 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 2 - FOOD SERVICE ESTABLISHMENTS

A. Characteristics of Class:

Class 2 establishments shall include any facility in which foods are prepared utilizing grills, griddle, deep fat fryers, commercial type ovens, and/or any similar food preparation equipment. Only single service tableware is utilized by Class 2 establishments.

B. Examples of Class:

Class 2 establishments include, but are not limited to, fast-food restaurants, pizza facilities, bakeries, grocery store delicatessens.

C. Floor Surface Requirements:

1. Food preparation, tableware and utensil washing, wet bar, and customer service areas (including buffets) shall have quarry tile floors with epoxy-containing, acid-resistant grout. Floors shall have a covered floor-wall interface of four (4) inch height or greater, constructed of quarry tile. Other floor surfaces may be used if considered equivalent and approved by the Health Department.
2. Dry storage rooms and area around mop sink shall have sealed concrete, vinyl-composition (VCT) tile or equivalent floors approved by the Health Department. Floor-wall interface shall be four (4) inch vinyl base cove. Dry storage rooms may contain refrigerators or freezers not requiring drains to the sewer for condensate removal. If dry storage area is located in kitchen or dishwashing areas, floor shall be quarry tile or equivalent.
3. Walk-in coolers shall have floor surfaces as follows:
 - a. Meat, dairy products, fish, poultry, and similar potentially hazardous foods: floor shall be quarry tile with epoxy grout with four (4) inch base or equivalent as approved by the Health Department.

- b. Produce, pre-packaged foods, and non-potentially hazardous foods: floor shall be sealed concrete or equivalent as approved by the Health Department.
4. Walk-in freezers shall have sealed concrete floors or equivalent as approved by the Health Department.
5. Toilet room floors shall be quarry tile, ceramic tile, or equivalent with epoxy-containing, acid-resistant grout and shall have a minimum four (4) inch base cove of like material.

D. Wall Surface Requirements:

1. Food preparation, tableware and utensil washing, and customer service area (including buffets) walls shall be fiberglass reinforced polyester (FRP) panels, ceramic tile, brick sealed with light-colored epoxy paint, or equivalent wall surfaces as approved by the Health Department. The wall surfaces must be at least eight (8) feet in height. Wall surfaces above the paneling or tile shall be light colored, smooth and washable.
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. Toilet walls shall be FRP, ceramic tile, brick sealed with epoxy paint to a minimum height of four (4) feet. Wall surfaces above the paneling or tile shall be light-colored, smooth and washable.
4. Dry storage room walls shall be taped and bedded sheetrock painted with light colored epoxy or enamel paint to eight (8) feet, or equivalent wall material as approved by the Health Department.
5. Walls adjacent to the mop sink (if mop sink is not in area #1 listed above) shall be surfaced with FRP or ceramic tile. The FRP or tile shall extend from the floor to at least three feet above and on all sides of the sink.

E. Ceiling Surface Requirements:

1. Ceilings in food preparation, food service, utensil washing, toilet room, mop sink, customer service areas (including buffets) and dry storage areas shall be of light color, smooth, relatively non-absorbent, and easily cleanable. Materials should be vinyl coated 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 the following areas: All toilets, utensil washing areas, customer service areas, and food preparation areas. Floor drains may be waived in existing food service establishments. 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 shall be sized according to the number of plumbing fixtures. Four fixtures shall require a 250 lb. capacity grease interceptor, while more than four shall require a 750 lb. capacity grease interceptor. Applicants desiring a grease interceptor smaller than 750 lb. capacity may submit engineer-sealed plans showing drawings and flow calculations which indicate a two-hour retention time. All grease interceptors shall be exterior of facility. **Refer to the attached policy for details.**

H. Sink Requirements:

1. All Class 2 establishments shall install a mop sink or curbed area with a floor drain for the cleaning of mops or similar wet floor cleaning tools and disposal of mop water. This sink or curbed area shall be provided with hot and cold running water.
2. 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.

3. A free-standing stainless steel, three-compartment sink (with basins large enough to allow immersion of the largest utensil) shall be installed. This sink shall have hot and cold running water available to each sink basin.

I. Waitress Stations:

1. Waitress stations connected to food preparation or service areas, and/or used for food preparation, shall meet requirements listed under Section C-1, D-1, E-1 above. All equipment shall be non-corrosive metal with stainless steel food contact surfaces.
2. Waitress stations remote from food preparation or service areas, and used for non-potentially hazardous beverage preparation only, shall meet the following requirements:
 - a. Vinyl composition tile floors or equivalent as approved by the Health Department (must be non-absorbent, easily cleanable, etc.) with four (4) inch base vinyl coving
 - b. Formica or equivalent countertops
 - c. Shelving below countertops shall be sealed, smooth, and easily cleanable.

J. Vermin Control Requirements:

Automatic insect control air curtains or equivalent devices as approved by the Health Department shall be installed on all take-out windows and receiving doors. Self-closing take-out windows shall be exempt from automatic air curtain installation. All holes cut in walls and ceilings for pipes or conduit shall be sealed, and door-floor clearance shall not exceed one-quarter inch ($\frac{1}{4}$ ").

K. Equipment Specifications and Requirements:

1. All food contact surfaces shall be stainless steel with the exception of certain approved polymer cutting boards. Baking tables on which no potentially hazardous foods are prepared may be hard maple surfaces.
2. Cabinets, tables, or other similar equipment made of wood, particle board, or formica shall not be allowed in food preparation, dishwashing, or other areas subject to moisture.
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 commercial, food service grade, non-corrosive metal. Enamel or epoxy painted (light colored) wood shelving is acceptable in dry storage rooms and separate food service areas not subject to moisture.
5. Shelving and racks in walk-in coolers and freezers shall be stainless steel, epoxy coated, non-corrosive metal or equivalent as approved by 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. Sneeze guards shall be required on all customer self-service lines and/or buffet lines.

L. Ventilation Requirements:

1. Ventilation hoods with grease-intercepting filters shall be installed over grills, fryers, etc. and must have sufficient air velocity to capture all steam and grease emissions.
2. 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, which are not opened continuously, are operated shall be mechanically cooled to a maximum ambient room temperature of 100°F.
3. All toilets shall have powered exhaust fans installed.

M. Lighting Requirements:

1. All light fixtures in food preparation, utensil washing and customer 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.

N. 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 \$450.00.

IMPORTANT NOTICE TO FOOD ESTABLISHMENT OWNERS & 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 Sanitation 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 substitute materials and/or equipment may result in the delay of permit issuance.***



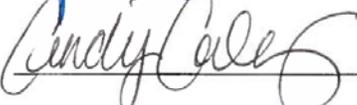
HEALTH DEPARTMENT POLICY

Subject: Grease Interceptors

Issue Date: November, 1994

Approved by:  _____, Managing Director of Health,
Garland Health Department

 _____, Director of Health,
Garland Health Department

 _____, Environmental Health Manager,
Garland Health Department

I. Construction Standards In Newly Constructed Establishments:

All newly constructed establishments which grill, use deep fryers, in which raw meats are cooked, or which produce significant quantities of grease or dough-like material shall install grease interceptors as per the Uniform Plumbing Code (UPC). Establishments which do not produce grease or dough-like material shall not be required to install interceptors.

1. Four fixtures or less shall require a 250 lb. capacity grease interceptor.
2. More than four fixtures shall require a 750 lb. capacity grease interceptor.
3. The following will be considered fixtures:
 - a) each utensil sink (not each compartment)
 - b) each preparation sink
 - c) each dishwasher
 - d) each mop sink
 - e) all floor drains will be considered as one fixture
 - f) handsink(s) will be considered as one fixture (due to the small volume of grease discharged by employee handwashing)
4. Non-greasing producing fixtures shall not be counted in calculating fixture numbers (e.g. hub drains collecting condensate or post-mix machine drainage, ice machine effluent, hand sinks in restrooms, produce market fixtures, etc.).
5. All grease interceptors shall be located exterior of the establishment.

II. Changes In Ownership

1. If, during a plan review, a smaller than 100 lb. interceptor is discovered, a 250 lb. interceptor shall be installed.

2. No establishment shall be allowed to maintain indoor grease interceptors. All interceptors shall be exterior to the building.
3. Applicants desiring a grease interceptor smaller than the one sized by the Health Department may submit engineer-sealed plans showing drawings and flow calculations which indicate provision of two hour retention time. Smaller grease interceptors may be approved on a case by case basis if the establishment prepares non-grease producing foods only.
4. Existing establishments with functional exterior two-compartment interceptors (greater than 100 lb. capacity) with five or more fixtures may be exempted from the 750 lb. interceptor requirement provided that:
 - a. The previous tenant had no history of sewage backups or public sewer line blockages.
 - b. The anticipated meals per day volume and grease-produced volume is low and roughly equal to the previous tenant. (Meals per day in excess of 150 should be considered in need of an interceptor).
 - c. The Environmental Health Specialist places the current permit holder on a mandatory grease interceptor pumping frequency (hire a permitted liquid waste hauler to pump the interceptor every 60, 90, 120 days and retain manifests for Health Department review).
5. If at any time the Health Department believes that a food establishment's grease interceptor has insufficient capacity to prevent sewer backups or public sewer line flow restrictions, the permit holder shall be required to install equipment specified in the Uniform Plumbing Code (UPC) within a reasonable length of time (e.g. 30-120 days).

III. Pumping and Cleaning

1. All grease interceptors must be cleaned/pumped by a licensed waste hauler.
2. The waste hauler must furnish establishment with a City of Garland manifest or trip ticket.
3. For inspection, the establishment must maintain these manifests or trip tickets for a minimum of two (2) years.
4. The interceptor must be pumped empty at a frequency not to exceed six (6) months.
5. Waste grease can never be present in the second chamber of the interceptor at a depth greater than three inches and no packed grease greater than one inch at the City of Garland discharge side will be allowed

Revision Date: April 11, 1995
May 2, 1996
June 18, 1996
March 1, 1998
December 31, 1999
January 26, 2011
January 7, 2013

**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