

GARLAND HEALTH DEPARTMENT

Construction and Equipment Standards for Food Service Establishments

CLASS 7

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 7 - FOOD SERVICE ESTABLISHMENTS

A. Characteristics of Class:

Class 7 establishments support the operation of a childcare facility. Generally, foods are prepared exclusive of the use of fryers, grills or similar equipment. If the preparation of raw meats is desired, more extensive construction requirements may be required. These requirements may also be obtained from the Health Department.

B. Examples of Class:

Daycare facility food preparation areas

C. Floor Surface Requirements:

1. Food preparation and dishwashing area floors shall be quarry tile, vinyl-composition (VCT) tile, commercial grade sheet vinyl, or equivalent. Floor/wall interface shall be sealed with silicone sealer and shall have four inch (4") vinyl base coving installed (with quarry tile installations, four inch (4") coving of like material required).
2. Walk-in cooler floors shall be quarry tile, installed with a minimum four inch (4") tile coving and acid resistant grout.
3. Walk-in freezer floors shall be sealed concrete or equivalent as approved by the Health Department.
4. Employee toilet room floors shall be quarry tile, ceramic tile, or equivalent as approved by the Health Department. Floors shall have a minimum four inch (4") coving of same material as floor.
5. Dry storage room floors shall be sealed concrete, VCT tile or equivalent as approved by the Health Department. Floor/wall interface must have a minimum four inch (4") inch vinyl coving.

D. Wall Surface Requirements:

1. Food preparation and dishwashing area walls shall be smooth surfaced, light-colored gloss enamel or epoxy painted tape and bedded sheetrock 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. Toilet walls shall be FRP, ceramic tile, or certain types of brick sealed with epoxy paint to a height of at least four (4) feet. Wall surfaces above the four (4) foot line shall be smooth, light-colored, durable, and washable.
4. Dry storage room walls shall be light-colored gloss enamel or epoxy painted taped and bedded sheetrock or better.
5. Three-compartment sink and mop sink 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.

E. Ceiling Surface Requirements:

1. Food preparation, utensil washing, dry storage, employee toilet room and mop sink area ceilings shall be vinyl-coated sheetrock drop-in panels, or taped and bedded sheetrock with light-colored gloss enamel or epoxy paint. **Fibrous acoustical drop-in panels shall be prohibited.**
2. Walk-in cooler and freezer ceiling surfaces shall be smooth, easily cleanable, and capable of withstanding effects of low temperature and moisture.

F. Floor Drain Requirements:

Floor drains shall be installed in all toilet areas but shall not be required in food preparation or service areas. Floor drains shall be waived in existing daycare facilities. Toilet floor drains shall be waived in establishments with existing foundations.

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 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 7 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, shall be installed. This sink shall have hot and cold running water available to each sink basin.
3. A free-standing handwash sink in the food preparation area shall be provided. Four inch (4") wing-style handles shall be installed on the faucet of each handwash sink. Handwash lavatories shall be installed in or adjacent to all toilet rooms. Each diapering station shall be provided with an easily accessible handwash sink. Each hand sink shall be provided with hot and cold running water.

J. Equipment Specifications and Requirements:

1. All food contact surfaces shall be stainless steel or approved polymer cutting boards. Bakery tables on which no potentially hazardous foods are prepared may be hard maple surfaces.
2. Cabinets, tables, or other similar equipment (exclusive of food preparation surfaces) shall have fully formica-covered exterior surfaces. Cabinet interiors shall be light-colored gloss enamel or epoxy paint.
3. Dry storage shelving shall be light-colored gloss enamel, epoxy painted, or better.
4. Shelving and racks in walk-in coolers and freezers shall be stainless steel, or 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.

5. Employee - only restroom doors shall have self-closing devices.

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.

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.

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

OFFICE USE ONLY

Fee: _____

Permit: _____

Class: _____ Area: _____

Issue Date: _____

Exp. Date: _____

Renewal Mgr. Chg. New

REC'D BY/RECEIPT #:

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

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