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GARLAND HEALTH DEPARTMENT

Construction And Equipment Standards For Food Service Establishments

CLASS II

FOOD SERVICE ESTABLISHMENTS

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 than 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 set up a meeting and 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 II - FOOD SERVICE ESTABLISHMENTS

A. <u>Characteristics of Class:</u>

Class II 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; or any facility subject to flood-type wet cleaning procedures due to the cutting or processing of meat, poultry, or fish. Only single service tableware is utilized by Class II establishments.

B. <u>Examples of Class:</u>

Class II establishments include, but are not limited to, fast-food restaurants, pizza facilities, bakeries, meat and fish markets, grocery store delicatessens.

C. <u>Floor Surface Requirements:</u>

1. Food preparation, tableware and utensil washing, wet bar, and service areas 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 shall have sealed concrete, vinyl-composition (VCT) tile or equivalent floors approved by the Health Department. 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 and shall have a minimum four (4) inch base cove of like material.

D. <u>Wall Surface Requirements:</u>

1. Food preparation, tableware and utensil washing, wet bar, and service area 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 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. Floor-wall interface shall be four (4) inch vinyl base cove.

E. <u>Ceiling Surface Requirements:</u>

1. Ceilings in food preparation, food service, bar, dishwashing, toilet room, and dry storage areas shall be smooth, relatively non-absorbent, and easily cleanable. Materials shall be washable drop-in panels, 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.

F. Floor Drain Requirements:

Floor drains shall be required in the following areas: All toilets, dishwash area(s), service area(s), bars 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 fixtures shall require a 750 lb. capacity grease interceptor. Floor drains shall be considered as one fixture. Applicants desiring a grease interceptor smaller than 750 lb. capacity (more than four fixtures) may submit engineer-sealed plans showing drawings and flow calculations which indicate provision of a two-hour retention time. All grease interceptors shall be exterior of facility.

H. Sink Requirements:

1. All Class II 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.

2. Handwash lavatories shall be installed in food preparation and toilet room areas. 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. Handwash lavatories in food preparation areas shall be free-standing. Handwash lavatories must be equipped with at least four (4) inch wing-style handles.

3. A free-standing stainless steel, three-compartment sink (with basins large enough to allow immersion of the largest utensil) shall be installed.

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.)

b. Formica or equivalent countertops

c. Shelving below countertops shall be sealed, smooth, and easily cleanable.

J. <u>Vermin Control Requirements:</u>

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 (¼).

K. <u>Equipment Specifications and Requirements:</u>

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. Back counters in food service areas separated by walls from food preparation and utensil wash areas may be plastic laminate covered wood products. 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 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.

6. Shelving in bars shall be sealed, smooth, and easily cleanable.

7. All restroom doors shall have self-closing devices.

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 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, 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.

N. If Smoking is Permitted:

1. 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 $400.00.

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.***

GARLAND HEALTH DEPARTMENT FORMS