

GARLAND HEALTH DEPARTMENT

Construction and Equipment Standards for Food Service Establishments

CLASS 6 & CLASS 9

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 6 & CLASS 9 - FOOD SERVICE ESTABLISHMENTS

Characteristics of Class:

Class 6: Food establishments that manufacture or process food products. Such establishments would not have federal or state inspections.

Class 9: Food warehouses

Class 6 Establishments

I. PROCESSING OF LIQUID OR SEMI-LIQUID FOODS:

A. Floor Surfaces:

1. Floor surfaces in food preparation, processing, filling areas, and toilet rooms must be quarry or ceramic tile with epoxy, acid-resistant grout. Floors must have a covered floor-wall interface of four (4) inch height or greater, constructed of quarry or ceramic tile. Other floor surfaces may be used if considered equivalent and approved by the Health Department.
2. Floor surfaces in dry storage, warehouse, area around mop sink and similar areas must be sealed concrete, vinyl composition tile (VCT) or equivalent as approved by the Health Department. Floor-wall interface must be four (4) inch vinyl base cove.
3. Walk-in coolers must have floor surfaces as follows:
 - a. Meat, dairy products, fish, poultry, and similar time/temperature control for safety (TCS) food: floor must be quarry or ceramic tile with epoxy grout with four (4) inch quarry or ceramic tile base or equivalent as approved by the Health Department.

- b. Produce, pre-packaged foods, and non-time/temperature control for safety (NTCS) foods: floor must be sealed concrete or equivalent as approved by Health Department. Floor-wall interface must be four (4) inch vinyl base cove.
4. Walk-in freezer floors must be sealed concrete or equivalent as approved by the Health Department.

B. Wall Surfaces:

1. Wall surfaces in food preparation, processing, and filling areas must be fiberglass reinforced polyester (FRP) panels, ceramic tile, brick sealed with epoxy paint, or equivalent as approved by the Health Department. The wall surfaces must be at least eight (8) feet in height. Surfaces above approved walls must be light-colored, smooth and cleanable.
2. Walk-in cooler and freezer walls must be smooth, easily cleanable, and capable of withstanding effects of low temperature and moisture (e.g. baked-on enamel coated steel, FRP, or equivalent).
3. Toilet room walls must be FRP, ceramic tile, or brick sealed with epoxy or enamel paint. These surfaces must extend to a minimum of four (4) feet in height. Surfaces above approved walls must be light-colored, smooth, and washable.
4. Dry storage, warehouse, and similar areas must have taped and bedded sheetrock, painted with light colored epoxy or enamel paint to eight (8) feet in height, 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) must be surfaced with FRP or ceramic tile. The FRP or tile must extend from the floor to at least three feet above and on all sides of the sink.

C. Ceiling Surface Requirements:

1. Ceiling in food preparation, processing, filling areas, dry storage, mop sink area and toilets must be light colored, smooth, relatively non-absorbent, and easily cleanable. Materials must be vinyl coated drop-in 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 must be prohibited.**
2. Walk-in coolers and freezers must 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.

D. Floor Drain Requirements:

Floor drains must be required in the following areas: All toilets, utensil washing areas, food preparation, processing, and filling areas. Floor drains may be waived in existing food establishments. Toilet floor drains must be waived in establishments with existing foundations. Floors must be graded to drain.

E. Grease Interceptor Requirements:

Grease interceptors must be sized according to the number of plumbing fixtures. Four fixtures must require a 250 lb. capacity grease interceptor, while more than four must 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 must be exterior of facility. **Refer to the attached policy for details.**

F. Sink Requirements:

1. All Class 6 establishments must install a service (mop) sink or curbed area with a floor drain for wet floor cleaning and mop water disposal. This sink or curbed area must be provided with hot and cold running water. Toilets, showers, and urinals may not be used as a service sink for mop water/liquid waste disposal.
2. Handwashing sinks must be installed in food preparation areas. Additional handwash sinks must be installed in service areas and/or warewashing areas, if direct access to the handwash sink in the food preparation is blocked by a wall or equipment or not conveniently located for service area employee utilization. Handwash sinks in food preparation, service, and warewashing areas must be free-standing and equipped with at least four (4) inch wing-style handles. Handwash sinks must be installed in toilet rooms. All handsinks must be equipped with hot and cold running water.
3. A free-standing stainless steel three-compartment sink, with basins large enough to allow immersion of the largest utensil, must be installed. This sink must have hot and cold running water available to each sink basin.

G. Vermin Control Requirements:

Automatic air curtain insect control devices must be installed on all receiving doors except truck/trailer type receiving doors, which if properly sealed while trailer is in place, must not require air curtain devices. All holes in walls and ceilings for pipes or conduits must be sealed, and floor-door clearances must not exceed one-quarter inch (1/4").

H. Equipment Specifications and Requirements:

1. All food contact surfaces must be stainless steel, with the exception of certain approved polymer cutting boards. Baking tables may be an approved hard, close-grained wood (such as maple, walnut, mahogany, bamboo, pecan).
1. Equipment that cannot be disassembled and washed in a three-compartment sink, must be of approved clean-in-place (CIP) design.
2. Cabinets, tables, or other similar equipment made of wood, particle board, or plastic laminate must not be allowed in food preparation, processing, filling areas, utensil washing areas, or other areas subject to moisture.
3. Shelving and racks in food preparation, processing, filling and utensil washing areas must be commercial, food service grade, non-corrosive metal, or equivalent as approved by the Health Department. Enamel or epoxy painted (light-colored) wood shelving is acceptable in dry storage and warehouse areas.
4. Shelving and racks in walk-in coolers and freezers must be stainless steel, or 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.
5. All toilet room doors must have self-closing devices.

I. Ventilation Requirements:

1. All toilets must have powered exhaust fans.
2. Ventilation hoods must be required over grease and steam-emitting equipment and certain heat-emitting equipment. Such hoods must have grease-intercepting filters and must have sufficient air velocity to capture steam and grease emissions.
3. Areas of the establishment in which a preparation cooling table or a residential-style refrigerator are operated must 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, must be mechanically cooled to a maximum ambient room temperature of 100°F.

J. Lighting Requirements:

1. Light bulbs must be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food, clean equipment, utensils, and linens; or unwrapped single-service and single-use articles.

2. Light intensities must be as follows:
 - a. Working surfaces in food preparation and warewashing areas – 50-foot candles.
 - b. Handwashing areas, service areas, equipment and utensil storage, toilet rooms, and inside equipment such as reach-in and under-counter refrigerators– 20-foot candles.
 - c. Walk-in coolers/freezers, dry storage areas, and other areas and rooms during periods of cleaning – 10-foot candles.

PLEASE NOTE: If the facility has a completely closed manufacturing process (i.e. no exposed foods during the entire process), they may comply with the standards for Dry Products Processing.

II. PROCESSING OF DRY FOOD PRODUCTS:

1. Floor surfaces in food preparation, storage, processing areas, walk-in coolers and freezers, and toilets must be sealed concrete with sealed floor/wall junctures or equivalent as approved by the Health Department. Floor-wall interface must be four (4) inch vinyl base coving.
2. Floors must be smooth, durable, and nonabsorbent, and must be maintained in a condition that facilitates thorough and rapid cleaning. Floors must be free of cracks, chips, holes, and deterioration.
3. Wall surfaces in food preparation, storage, processing areas, mop area, and toilets must be taped and bedded sheetrock painted with light epoxy or enamel paint or equivalent as approved by the Health Department. Wall surfaces of walk-in coolers and freezers must be smooth, easily cleanable, and capable of withstanding effects of low temperatures and moisture (baked on enamel coated steel, FRP, or equivalent).
4. Ceilings in food preparation, dishwashing, toilet room, processing areas, dry storage areas and mop area must 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 are prohibited. Walk-in coolers and freezers must have ceilings that are smooth, easily cleanable, and capable of withstanding effects of low temperature and moisture. Ceiling areas subject to moisture may not have wooden studs, joists, and rafters exposed.

5. Floor drains must be required in all toilets; however, floor drains must be waived in existing food establishments. Floors must be graded to drain.
6. Handwash sinks must be conveniently located in food preparation areas. A handwash sink must also be located in or immediately adjacent to toilet rooms. Each handwash sink must be provided with hot and cold running water and four (4) inch wing-style handles.
6. A free-standing stainless steel three-compartment sink, with basins large enough to allow immersion of the largest utensil, must be installed. This sink must have hot and cold running water available to each sink basin.
7. All Class 6 establishments must install service (mop) sink or curbed area with a floor drain for the cleaning of mops or similar wet floor cleaning tools and mop water disposal. This sink or curbed area must be provided with hot and cold running water. Toilets, showers, and urinals may not be used as a service sink for mop water/liquid waste disposal.
8. Light bulbs must be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food, clean equipment, utensils, and linens; or unwrapped single-service and single-use articles. Light intensities must be as follows:
 - a. Working surfaces in food preparation and warewashing areas – 50-foot candles.
 - b. Handwashing areas, service areas, equipment and utensil storage, toilet rooms, and inside equipment such as reach-in and under-counter refrigerators– 20-foot candles.
 - c. Walk-in coolers/freezers, dry storage areas, and other areas and rooms during periods of cleaning – 10-foot candles.
9. All toilet rooms must have exhaust fans and self-closing doors.

Class 9 Establishments

1. All food storage area floors including walk-in or drive-in coolers and freezers must be sealed concrete with sealed floor/wall junctures.
2. Food storage area wall surfaces must be durable and easily cleanable, smooth, light colored, washable, and free of deterioration.
3. All food storage areas of warehouse must have at least ten (10) foot candles of light when in use.
4. Ventilation in all food storage areas of warehouse must be adequate to prevent excessive heat, steam, condensation, vapors, obnoxious odors, smoke, and fumes.
5. A service (mop) sink must be installed and supplied with hot and cold running water. Toilets, urinals, and showers may not be used as a service sink for mop water/liquid waste disposal.

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 fee for food processors is \$350.00 and \$250.00 for food warehouses.

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 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

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**



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

RECV'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