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GARLAND HEALTH DEPARTMENT

Construction And Equipment Standards For Food Service Establishments

CLASS VI & CLASS IX

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 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 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 VI & CLASS IX - FOOD SERVICE ESTABLISHMENTS

Characteristics of Class:

Class VI: Food establishments that manufacture or process food products. Such establishments would not have Federal or State inspections.

Class IX: Food warehouses

Class VI Establishments

I. PROCESSING OF LIQUID OR SEMI-LIQUID FOODS:

A. Floor Surfaces:

1. Floor surfaces in food preparation, processing, and filling areas shall be quarry tile with epoxy grout or equivalent as approved by the Health Department.
2. Floor surfaces in dry storage, warehouse, and similar areas shall be sealed concrete or equivalent as approved by the Health Department.
3. Floor surfaces in toilets shall be quarry tile, ceramic tile, or equivalent as approved by the Health Department. The floor wall interface shall be of like material as the floor.
4. Walk-in coolers shall have floor surfaces as follows:
 - a. Meat, dairy products, fish, poultry, and similar potentially hazardous food; floor shall be quarry tile with epoxy grout with four inch (4") 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 Health Department.
- c. Walk-in freezer floors shall be sealed concrete or equivalent as approved by the Health Department.

B. Wall Surfaces:

1. Wall surfaces in food preparation, processing, and filling areas shall 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 shall be light-colored, smooth and cleanable.
2. Walk-in cooler walls shall 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 shall 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 shall be light-colored, smooth, and washable.
4. Dry storage, warehouse, and similar areas shall 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. Floor-wall interface shall be four inch (4") vinyl base cove.

C. Ceiling Surface Requirements:

1. Ceiling in food preparation, processing, filling areas, and toilets shall be smooth, relatively non-absorbent, and easily cleanable. Materials shall be acoustical drop-in panels, 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 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.

D. Floor Drain Requirements:

Floor drains shall 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 shall be waived in establishments with existing foundations.

E. Grease Interceptor Requirements:

Grease interceptor 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. Floor drains shall be considered as one fixture. 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.

F. Sink Requirements:

1. A mop sink shall be installed and equipped with hot and cold running water.
2. Free-standing hand wash lavatories shall be installed in food preparation, processing, and filling areas. Handwash lavatories shall have four inch (4") winged handles.
3. A free-standing, stainless steel, three-compartment utensil and kitchenware washing sink shall be installed with basins sufficiently large enough to allow immersion of the largest utensil and equipment pieces.

G. Vermin Control Requirements:

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

H. 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. Equipment that cannot be disassembled and washed in a three-compartment sink, must be of approved clean-in-place (CIP) design.
3. Cabinets, tables, or other similar equipment made of wood, particle board, or plastic laminate shall not be allowed in food preparation, processing, filling areas, utensil washing areas, or other areas subject to moisture.
4. Shelving and racks in food preparation, processing, filling and utensil washing areas shall 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.
5. Shelving and racks in walk-in coolers shall 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.
6. All toilet room doors shall have self-closing devices.

I. Ventilation Requirements:

1. All toilets shall have powered exhaust fans.
2. Ventilation hoods shall be required over grease and steam-emitting equipment and certain heat emitting equipment. Such hoods shall have grease-intercepting filters and shall 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 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 are operated, which are not opened continuously, shall be mechanically cooled to a maximum ambient room temperature of 100°F.

J. 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, utensil washing, toilet room and walk in coolers – 20-foot candles.
- c. Dry storage and similar areas – 10-foot candles.

II. PROCESSING OF DRY FOOD PRODUCTS:

1. Floor surfaces in food preparation, storage, processing areas, and toilets shall be sealed concrete or equivalent as approved by the Health Department.
2. Wall surfaces in food preparation, storage, processing areas, and toilets shall 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 shall be smooth, easily cleanable, and capable of withstanding effects of low temperatures and moisture (baked on enamel coated steel, FRP, or equivalent).
3. Ceiling surfaces in food preparation, storage, processing areas and toilets shall be smooth and easily cleanable. **Fibrous acoustical drop-in panels shall be prohibited.**
4. Floor drains shall be required in all toilets; however, floor drains shall be waived in establishments with existing foundations.
5. Handwash lavatories shall be conveniently located in food preparation areas. A handwash lavatory shall also be located in or immediately adjacent to toilets. Handwash lavatories must be equipped with at least four inch (4") winged handles.
6. A three-compartment sink (*with basins large enough to allow immersion of the largest utensil*) shall be installed.
7. A mop sink or curbed area with a floor drain for cleaning of mops or similar wet floor cleaning tools shall be installed.
8. Light intensities shall be as follows:
 - Working surfaces in food preparation area – 50-foot candles.
 - Toilet rooms and utensil washing area – 20-foot candles.
 - Dry storage and similar areas – 10-foot candles.

9. All toilet rooms shall have exhaust fans. Dust and particulate producing processes shall have local ventilation as required by the Uniform Fire Code.

Class IX Establishments

1. All food storage area floors including walk-in or drive-in coolers and freezers shall be sealed concrete or better and free of cracks, chips, or other deterioration.
2. Food storage area wall surfaces shall be durable and easily cleanable where exposed to splash. All food storage area walls shall be smooth, light colored, washable, and free of deterioration.
3. All food storage areas of warehouse shall have at least ten (10) foot candles of light when in use.
4. Ventilation in all food storage areas of warehouse shall be adequate to prevent excessive heat, steam, condensation, vapors, obnoxious odors, smoke, and fumes.
5. A mop sink shall be installed and supplied with hot and cold running water.

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 \$300.00 and \$200.00 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.***