



# Plan Review Requirements for Food Establishments

## When are engineered plans approved by the Health Official required?

1. Construction of a new food establishment
2. Conversion of existing structure to a food establishment (remodel)
3. Remodel of existing food establishment to a new type of food establishment

## What are the minimum construction standards for a food establishment?

Full Service (1) – serves a variety of food types and utilizes the following equipment: cooking equipment requiring a vent hood system, grease interceptor, floor drains, utility sink, 3-compartment sink, auto dish washer and reusable tableware

Medium Service (2) – same requirements as a full-service facility but serve pre-cooked foods and serve on disposable (single service) tableware

Light Service (3) – foods requiring no cooking or preparation, serves or sells retail foods

1. **3-compartment sink** – required for all food service facilities, compartments must be large enough to submerge largest piece of portable equipment. An automatic dish washer is required when reusable tableware is used, hot and cold water supplied to this equipment.
2. **Hand sink** – a separate sink designated for hand washing provided with hot/cold running water tempered through a mixing valve, located within 25' of food preparation area. Foot pedals, knee pedals, electronic eyes and metered faucets are all allowed, soap and towel dispensers are required at hand sink(s) and hand blow dryers are not allowed at hand sinks where employees wash their hands.
3. **Utility Sink** – All facilities are required to have a utility sink or a curbed floor sink used for cleaning mops and other janitorial equipment and dumping of gray/waste water.

The utility sink may not be used as a hand sink, and should not be located where food preparation or storage can be contaminated. An atmospheric vacuum breaker is required on this equipment.

4. **Ice machine** – Drain lines to this equipment should be plumbed to a floor drain with a required air gap. This equipment should also be located in an area with easily cleanable walls and floor such as where food preparation occurs.
5. **Water heater** – sealed to the floor, located on a raised concrete pad or located on legs at least 6" off of the floor. A minimum 50-gallon water heater is required; however, larger facilities may require additional or larger units. The equipment must be located close to hand sink and 3 compartment sink in order to supply readily-available hot water.
6. **Auxiliary equipment (mixers, compressors, CO2 cylinders, etc.)** – located in the food preparation/storage area
7. **Washing machine and clothes dryer** – housed in separate room or in dry storage area, dryer must be vented to the outside.
8. **Vent hood system** – required cooking, grilling, baking, etc. or any preparation that produces excessive heat, steam, condensation, grease-laden vapors, obnoxious odors, smoke and/or fumes. Fire Marshal will determine type of hood required based on equipment.
9. **Grease interceptor** – a two-compartment (minimum) device designed to retain grease or other food-related debris with a minimum capacity of 1,000 gallons. The device is required to be installed outside the facility and installed in accordance to the Uniform Plumbing Code currently in reference with the City of Seagoville. Larger facilities may be required to install a larger capacity unit. Dish washers, 3-compartment sinks, hand sinks, food preparation sinks, floor drains in food preparation area and drains in compactor areas are required to be connected to the grease interceptor. Any deviation from this requirement requires an engineer's stamp of approval.
10. **Store rooms** – It is recommended that at least 25% of the kitchen area be for food storage.
11. **Restrooms** – At least one restroom must be provided for employee use, and when four or more employees of different sex are working, a men's and women's restroom is required. Restrooms may serve both employees and customers, but they must be located in customer dining area. Restrooms must meet the current Building Code.
12. **Employee locker area** – employee locker space is required for storage of employee personal items. If storage area is not provided, employee personal items must be stored so as not to contaminate food.
13. **Walls** – food preparation, dish room and restroom walls should be installed using good construction standards, properly sealed with no open seams or cracks and light in color. Minimum wall covering material 1/16" fiberglass reinforced plastic (FRP) shall be used, and other acceptable materials include; stainless steel, quarry tile, ceramic tile, anodized aluminum or sealed/painted masonry. Walls at vent hood and cooking areas

should be stainless steel. Wall covering should be installed from floor to ceiling except in restroom where wall covering must be at least 4' high. Storerooms should have a minimum of properly taped and bedded sheet rock covered with a light-colored enamel-based paint (FRP recommended as well).

14. **Floors** – light in color, installed using good construction standards, properly sealed with no cracks or open seams and constructed of smooth durable material. Acceptable materials include: industrial grade vinyl composition tile (VCT), quarry, terrazzo and ceramic tiles or equivalent. Sealed concrete is not recommended but may be approved in some circumstances.
15. **Floor drains** – Floor drains must be installed in areas that receive heavy discharges of water for cleaning. Food preparation, restroom and dishwash areas shall have floor drains installed.
16. **Ceilings (food preparation areas only)** – light in color, non-absorbent, smooth and easily-cleanable. Laminated ceiling tiles are required in food preparation areas, utensil washing areas and employee restrooms. Lighting should be properly installed and covered to prevent glass breakage.

### **What is required to be provided in submitted plans?**

1. Intended menu
2. Anticipated volume of food to be stored, prepared, sold and/or served
3. Proposed layout, mechanical schematics, construction materials and finish schedules
4. Proposed equipment types, manufacturers, model numbers, locations, dimensions, performance capacities, installation specifications and detailed equipment schedule
5. Evidence that standard procedures that ensure compliance with Texas Food Establishment Rules (TFER) are developed or being developed
6. Other information required by the reviewing health official ensuring proper construction, conversion or modification, and procedures for operating a food establishment
7. When food preparation is being done, a Hazard Analysis of Critical Control Points (HACCP) plan is required. Variances must be approved by the reviewing Health Official. HACCP Plan details and requirement are listed in TFER 228.244 (c and d)

### **What inspections by the Health Official are required?**

The Health Official may conduct one or more preoperational inspections to verify that the food establishment constructed and equipped in accordance with the approved plans is being constructed properly

### **Is a health permit required for operation?**

Yes, a person may not operate a food establishment within the city limits of Seagoville without a valid permit.

**What is required of the permit holder after they receive a permit?**

1. Permit must be posted for public view conspicuous to customers
2. Compliance with the food establishment rules enumerated in TFER
3. Comply with HACCP plan if HACCP plan is required
4. Immediately notify Health Official of an employee illness
5. Immediately discontinue operation and notify Health Official of an imminent health hazard occurs
6. All Health Official access to permitted food establishment any time in operation
7. Replace or repair existing food establishment equipment if equipment fails to operate in accordance with the TFER or if the Health Official directs replacement due to inability to function properly
8. Comply with directives of the Health Official including timeframes of corrective action specified in reports, notices, orders, warnings and other directives
9. Accept notices issued by the Health Official and be subject to fines or injunctions
10. Notify customers that a copy of the most recent establishment inspection report is available upon request