

Victoria City-County Health Department
Environmental Health Division
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Minimum Requirements for Food Establishments

(per the Texas Food Establishment Rules (TFER) 25 TAC §§229.161-229.171, 229-173-229.175)

Date: _____
Name of Establishment: _____ **Phone:** _____
Address: _____ **City:** _____ **Zip:** _____
Point of Contact: _____
Expected Date to Open: _____

____ SUBMISSION OF PLANS.

Whenever a food establishment is constructed or extensively remodeled or whenever an existing structure is converted to a food establishment, drawn plans for such construction shall be submitted to the Health Department for review and approval. This is to insure that the finished building will meet major sanitary requirements.

____ Plans must be drawn to scale, be large enough to show detail, and include:

- (1) Floor plan showing proposed location of equipment (ware washing machines, stoves, grills, fryers, vent hoods, refrigerators, freezers, work tables/counters, ware washing sinks, hand sinks, utility/mop sinks, ice machines, ice bins, walk-in coolers/freezers, soda dispensers, and grease traps), toilets, bar, wait stations, storage, dressing rooms, and outdoor storage containers for refuse and grease;
- (2) Drains for ice machines, ice bins, walk-in coolers and freezers, soda dispensers and floors.
- (3) Material type of all floor, wall, and ceiling coverings.

____ Plans have been submitted to the Health Department, reviewed and approved.

____ CONTACT CITY/COUNTY DEPARTMENTS.

____ Building Inspections (electrical, mechanical, plumbing)

____ Pretreatment (grease trap)

____ Fire Department

____ INSPECTION OF FACILITY BY HEALTH DEPARTMENT.

Contact the Health Department to schedule a final inspection BEFORE opening for business. Interim inspections may be requested or scheduled before construction is complete.

Date of Interim Inspection(s): _____

Date of Final Inspection: _____

____ ALTERATION(S) TO PLANS.

Contact the Health Department before making any alterations to approved plans.

____ WATER SUPPLY.

Establishment's water shall be from a public water system or an approved individual source that meets State drinking water requirements.

Public Water Supply: YES NO

Registered with Texas Commission on Environmental Quality: TCEQ #: _____

Bacteriological Sample Date: _____ Coliform: YES NO

Repeat Sample Date: _____ Coliform: YES NO

_____ **SEWAGE.**

- _____ All sewage and waste water shall be disposed into a public sewage system or an individual sewage disposal system that meets State and local requirements. If individual sewage disposal system (obtain planning material or design). Permit Number: _____.
- _____ Direct connection may not exist between the sewage system and a drain originating from equipment in which food, portable equipment, or utensils are placed.

_____ **GREASE INTERCEPTOR.**

Required for both public sewage system and individual sewage disposal system in accordance with Uniform Plumbing Code

_____ **WALLS AND CEILINGS.**

- _____ Wall and ceiling surfaces in food preparation, food serving, ware washing, storage areas, and toilet rooms must be smooth, nonabsorbent, easily cleanable, and in good condition.
- _____ Studs, joists, and rafters shall not be exposed in the areas listed above.
- _____ Utility lines and pipes must not be unnecessarily exposed and must not obstruct or prevent cleaning of walls or ceilings.
- _____ Duct work for HVAC shall be recessed inside walls or ceilings.

_____ **FLOORS.**

- _____ Floors in food preparation, food serving, ware washing, storage areas, and toilet rooms must be smooth, nonabsorbent, easily-cleanable, and in good condition.
- _____ Exposed horizontal utility lines, service lines, or pipes may not be installed on the floor.
- _____ Floor-wall junctures must be covered and sealed.

_____ **SHELVING AND CABINETS.**

- _____ Unfinished construction is not allowed anywhere. Interior surfaces of cabinets and shelf surfaces shall be finished with a smooth, nonabsorbent, easily cleanable surface.
- _____ Shelving and racks shall hold food and food-related items a minimum of 6 inches off the floor. The area between the floor and lowest shelf shall be easily cleanable.
- _____ Wooden shelves or racks are not permitted in refrigerated storage areas. Only stainless steel or other non-corrosive metal shelving are approved for use in refrigerators, freezers, and walk-in refrigeration units.

_____ **HAND WASHING LAVATORIES.**

- _____ Designated only for hand washing and required if any type of food/mixed drink preparation or ware washing is conducted.
- _____ Shall be accessible and conveniently located in food preparation, food serving and ware washing areas, and in, or immediately adjacent to, toilet rooms.
- _____ Shall be equipped with cold and hot water (minimum of 100°F), supplied through a mixing valve or combination faucet and shall meet the peak hot water demands throughout the food establishment. Soap and paper towels shall be conveniently provided at all times.
- _____ Shall be located to avoid contamination of food and food-related items and areas (splash guards may be used to meet this requirement).
- _____ Shall have a sign, icon, or poster provided at all hand sinks, and clearly visible to all employees, that notifies food employees to wash their hands.

_____ **WARE WASHING FACILITIES.**

- _____ A minimum three-compartment sink is required for manual washing, rinsing and sanitization of equipment and utensils.
- _____ All ware washing sinks shall be large enough to permit the complete immersion of the largest piece of portable equipment.
- _____ Separate drain boards for soiled and clean equipment and utensils shall be attached to all ware washing fixtures.
- _____ All mixed-drink type facilities or those using any glassware resulting in the need for a “dump sink” must have an adequate four-compartment sink with double drain boards.

_____ **WARE WASHING FACILITIES continued...**

- _____ Mechanical dishwashing machines may supplement but not replace the manual sink requirement. Mechanical ware washing machines shall be of commercial grade using hot water (180°F) or an approved chemical for sanitization.
- _____ Hand sprayers attached to sinks shall have a two (2) inch air gap. The air gap is the space between the flood level of the sink and the bottom of the spray nozzle.

_____ **FOOD PREPARATION SINKS.**

- _____ A separate sink may be used for food preparation, or food preparation may be conducted in the three-compartment sink after it is cleaned and sanitized.

_____ **UTILITY SERVICE SINK.**

- _____ At least one utility sink or curbed cleaning facility shall be provided for cleaning of mops and similar floor cleaning tools and the disposal of mop water or other waste water.
- _____ The utility service fixture shall be located to avoid the contamination of food and food-related items and areas.
- _____ A vacuum breaker or approved backflow prevention device shall be installed if a hose is connected.
- _____ Mop water cannot be disposed of in food preparation sinks, hand wash sinks, toilets, or outside the establishment onto the open ground at any establishment, including existing.

_____ **PLUMBING.**

- _____ Water heaters shall provide a constant and ready source of hot water to all supplied fixtures.
- _____ The plumbing system shall be installed to preclude backflow of a solid, liquid, or gas contamination into the water supply system at each point of use at the food establishment, including chemical injectors, attached hoses, spray wands, hose bibs, and outside water faucets.
- _____ There shall be no direct connection between the sewage system and any drains originating from equipment in which food or utensils are placed, such as ice machines, food preparation sinks, floor drains in walk-in refrigeration units, steam tables, and salad bars. These fixtures shall be drained into the sewage system through a minimum 1-inch vertical air gap.
- _____ Air gaps between the water supply inlet and the flood level rim of the plumbing fixture, equipment, or non-food equipment shall be at least twice the diameter of the water supply inlet and may not be less than one (1) inch.

_____ **EQUIPMENT.**

- _____ Equipment designed and constructed for commercial use shall be used in food establishments. Residential, home type refrigerators, freezers, ranges, and ovens may not withstand heavy use.
- _____ Sufficient refrigeration equipment to maintain potentially hazardous foods (PHF's) at 41°F or below during all hours of operation. Potentially hazardous food is food that is capable of supporting the rapid and progressive growth of infectious or toxigenic microorganisms (examples include raw meat, poultry, pork, fish, dairy products, and cut melons)
- _____ Freezers shall maintain a temperature of 0°F or below. Items shall be frozen (feel solid) during all hours of operation.
- _____ Sufficient equipment for hot holding (buffet tables, etc) PHFs at 135°F during all hours of operation.
- _____ Sufficient equipment to reheat to 165°F within 2 hours.
- _____ Accurate (calibrated) thermometers shall be provided in all refrigeration units in the warmest part of the cooler which is generally toward the front upper section of the unit. Built-in thermometers are suitable provided they are accurate.
- _____ Stem-type cooking thermometers shall be available to monitor food temperatures. Thermometers shall be sanitized between each use.

_____ **TOILET ROOMS.**

- _____ Toilet rooms shall conform to all Building, Plumbing, and Health Code requirements.
- _____ Toilet facilities shall be conveniently located and shall be accessible to employees at all times.
- _____ Toilet rooms shall be completely enclosed and have tight fitting, self-closing doors that do not open into the food preparation areas.
- _____ Toilet rooms shall have mechanical ventilation to the outside of the establishment.
- _____ Toilet rooms used by females shall be provided with a covered receptacle for sanitary napkins.
- _____ Toilet tissue shall be available at all times.

LIGHTING.

___ Light bulbs shall 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.

GARBAGE AND REFUSE DISPOSAL.

___ Garbage and refuse containers, dumpsters, and compactor systems shall be stored on or above a smooth surface of nonabsorbent material, such as concrete or asphalt, and sloped to drain.

___ Discharge of liquid waste shall be diverted to the sanitary sewer.

___ Lids to refuse containers, dumpsters, and compactor systems shall be kept closed.

LAUNDRY FACILITIES.

___ Laundering shall be restricted to washing and drying of linens used in the operation of the establishment.

___ If linens are laundered on the premises, a clothes dryer must also be provided and used.

___ Washers and dryers may be located in dry storage areas containing only prepackaged items or in a separate laundry room.

INSECT AND RODENT CONTROL.

___ Outside openings shall be effectively protected by tight-fitting, self-closing doors, closed windows, screening, or other means to prevent entry of insects and rodents.

___ No granular type of chemicals can be used to control pests.

___ Restricted use pesticides shall be listed by the U.S. Environmental Protection Agency (EPA) as meeting the requirements specified in 40 CFR 152 Subpart I, Classification of Pesticides, and shall be applied only by an applicator certified as defined in 7 USC 136(e), Certified Applicator, of the Federal Insecticide, Fungicide and Rodenticide Act, or a person under the direct supervision of a certified applicator.

TOXIC MATERIAL STORAGE.

___ All poisonous or toxic materials shall be stored in cabinets, compartments or facilities which are used only for that purpose. Such materials shall not be stored above or immediately adjacent to food, equipment, utensils, and single-service articles.

___ All toxic items need to be properly labeled, including spray bottles and buckets/pails of sanitizer.

___ Used chemical containers are not to be used for food storage.

___ Employees personal items shall also be stored away from food and food preparation areas.

DRY STORAGE AREA.

___ Food and paper products are to be stored 6" off the ground.

SELF-SERVICE AREAS.

___ Self-service displays shall be protected from contamination by the use of sneeze guards.

___ Buffet plate sign shall be posted directing customers to use clean plates for return helpings.

CONSUMER ADVISORIES.

___ Appropriate consumer advisories shall be posted.

___ Heimlich (Choking) ___ *Disclosure/Reminder ___ Buffet Plate

*If serving raw animal meat or food containing raw ingredients in ready-to-eat form (i.e., raw oysters) a disclosure and reminder are required.

APPLICATION, FEE, AND PERMIT.

___ Obtain and complete a Food Establishment Application and submit to the Health Department prior to the opening inspection.

___ Permit fee is a set fee or a fee based on the number of employees working in the establishment. (See application for fee schedule.)

___ Once the approval to operate has been granted, the permit will be issued. Post the permit in a place conspicuous to customers.

___ Most recent food establishment inspection posted for food establishments in the cities of Cuero, Port Lavaca, and Yorktown.