

THE CITY OF WEATHERFORD, TEXAS MINIMUM STANDARDS FOR FOOD ESTABLISHMENTS

This handout is a guideline provided for persons interested in opening a food establishment within the city limits of Weatherford. Whenever a food service establishment is constructed, extensively remodeled, a change of ownership occurs, the nature of the operation changes, or whenever an existing structure is converted to be used as a food service establishment, properly prepared plans and specifications of such construction, remodeling or conversion shall be submitted to the Planning and Development Department. Consumer Health Dept. will review and approval must be given **before** construction, remodeling or conversion can begin. These requirements are to be used in addition to requirements of other City departments and divisions, and are not to be interpreted as replacing other Department's requirements in any way. You may go online at www.weatherfordtx.gov. Our documents can be found in: Departments-Consumer Health.

NEW BUSINESS? TAKING OVER AN EXISTING BUSINESS? MAKING CHANGES?

Please contact Consumer Health through the City of Weatherford at (817)598-4000 or www.weatherfordtx.gov and go to the departments tab, look for the Consumer Health Department. You will find all the appropriate forms that need to be completed and submitted for an inspection prior to opening. A permit will be issued when all requirements are met.

CONSTRUCTION OF BUILDING

NOTE: The materials listed for floors/walls/and ceilings are not required materials but recommended materials. Any materials that do not meet the requirements of "smooth, non-absorbent, and easily cleaned" are not approved in any location that is exposed to moisture, splash, food or beverage preparation or service.

FLOORS in all food preparations, food storage, utensil-washing areas, walk-in refrigeration units, dressing rooms, locker rooms, toilet rooms, laundry rooms and vestibules shall be constructed of smooth durable material such as sealed concrete, terrazzo or ceramic tile or other durable materials which have been properly installed. Additional requirements of the non-tile flooring approved products may be subject to additional requirements such as addition of non-skid additives. The juncture where the wall and floor meet must be coved and sealed. All surfaces must be flush with the floor. Nothing in this rule shall prohibit the use of anti-slip floor covering in areas where necessary for safety reasons.

FLOOR DRAINS – At least one floor drain shall be provided, with total number subject to approval. Properly installed, trapped floor drains shall be provided in floors that are

water flushed for cleaning or that receive discharge of water or other fluid waste from equipment or in areas where pressure spray methods for cleaning equipment are used. Properly trapped floor drains are required in all restrooms and in food preparation areas. Such floors shall be graded to drain.

WALLS AND CEILINGS – Walls in areas where food is not packaged at all times shall be non-absorbent, easily cleanable and covering must be approved. Food preparation, storage, and utensil-washing areas must be durable, nonabsorbent and easily cleanable floor-to-ceiling. FRP, stainless steel and ceramic tile are approved wall finishes. Walls in toilet rooms provided for employee or worker use shall be durable, nonabsorbent and easily cleanable to a minimum height of 48 inches. Wall coatings such as epoxy paint may only be used above 48 inches in the toilet room provided for employee use. Concrete, concrete blocks, or bricks may be used only in non-food areas such as can washing areas and outdoor janitorial or storage areas. Ceiling construction in all areas except dry storage shall be easily cleanable and nonabsorbent. Ceiling coatings, including epoxy paint, are not approved as ceiling coverings in areas where uncovered food is located, stored, transferred, processed, passed, cooked, prepared or sold, except in areas such as bars, temporary buffet lines and other areas if approved.

LIGHTING

General. At least fifty (50) foot-candles of light shall be provided to all working surfaces (employees working with food or working with utensils or equipment such as knives, slicers, grinders or saws where employee safety is a factor). At least twenty (20) foot-candles of light shall be provided in all other surfaces and equipment in food preparation, utensil-washing, and hand washing areas, toilet rooms, self-service buffets and salad bars, reach-in and under-counter refrigerators. At least ten (10) foot candles of light at a distance of thirty (30) inches from the floor shall be provided in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning. All light fixtures in food areas must be shatterproof or shielded.

PLUMBING-

General. Plumbing shall be sized, installed, and maintained according to law. There shall be no cross-connection between the potable water supply and any non-potable or questionable water supply or any source of pollution through which the potable water supply might become contaminated.

NON-POTABLE WATER SYSTEMS – not permitted.

BACKFLOW – Devices shall be installed to protect against backflow and back siphonage at all fixtures and equipment where an air gap at least twice the diameter of the water supply inlet is not provided between the water supply inlet and fixture's flood level rim. A hose shall not be attached to a faucet unless a backflow prevention device is installed.

GREASE TRAPS, GREASE INTERCEPTORS – Required unless otherwise approved for deletion. A grease trap or interceptor shall be located to be easily accessible for

cleaning. Grease interceptors/traps shall not be located inside the food establishment unless an enclosed area separated from all food service is approved. Test wells/ports must be permanently identified. Grease interceptors/traps shall be sized based on the Uniform Plumbing Code sizing criteria.

WATER HEATERS – Must be sized per NSF-FDA guidelines. Sizing calculations should reflect temperature rise of at least 70 degrees Fahrenheit.

FIXTURES – Number of fixtures will be determined by the type of establishment (based on square feet, size of the kitchen, types of food served, number of employees, etc). All fixtures except hand wash sinks must have hot water supply to a minimum of 110 degrees Fahrenheit. Generally, a minimum of one (1) dishwasher, one (1) 3-compartment sink with drain boards, one (1) curbed mop cleaning facility (mop sink), one (1) food prep sink with at least one (1) drain board and a minimum of one (1) hand wash sink will be required. Hand sink(s) location and placement shall comply with the Texas Food Establishment Rules. Hand sinks must have hot water supply to a minimum of 100 degrees Fahrenheit and lavatories in public restroom facilities must have hot water supply to a maximum of 110 degrees Fahrenheit via thermostatic mixing valve. Automated faucets shall provide flow of water for a minimum of 15 seconds. Handwashing facilities shall be located:

(A) to allow convenient use by employees in all food preparation, food dispensing and warewashing areas; and

(B) in, or immediately adjacent to toilet rooms, and

(C) such that at least one (1) shall be on each cook line, for direct use by all employees while working on the cook line; and

(D) within every twenty-five (25) linear feet of unobstructed space in food preparation and utensil washing areas or as otherwise approved by the regulatory authority.

Any door, wall, partial wall, stairway or other barrier, fixed or moveable shall be considered an obstruction for the purposes of these rules.

If a handwashing facility is located immediately adjacent to food preparation, serving, or storage areas, an approved splash guard separating the handwashing facility from these areas may be required by the health authority.

WAREWASHING AND SANITIZING:

MANUAL – One three-compartment sink minimum is required. A three-compartment sink shall be used if washing, rinsing, and sanitizing of utensils and equipment is done manually. Sinks shall be large enough to permit the complete immersion of the largest piece of utensil or equipment and each compartment shall be supplied with hot/cold potable water under pressure. Suitable equipment shall be made available to aid in the washing, rinsing and sanitizing process. Two (2) drain boards shall be available in conjunction with the 3-compartment sink. Proper handling of soiled utensils prior to washing and proper handling of cleaned utensils following sanitizing shall be maintained.

MECHANICAL – (Dishwashing machines) If a mechanical, warewashing machine is provided, this does not allow for exemption from the requirement of at least one three-compartment sink. Cleaning and sanitizing may be done by spray-type or immersion dishwashing machines or by any other type of machine or device if it is demonstrated that it thoroughly cleans and sanitizes equipment and utensils. These machines shall be operated in accordance with manufacturer’s instructions, and utensils and equipment placed in the machine shall be exposed to all dishwashing cycles. Automatic dispensers, and liquid sanitizer injectors, if any, shall be properly installed and maintained.

VENTILATION HOODS/FIRE SUPPRESSION EQUIPMENT:

Ventilation hoods and devices shall be designed to prevent grease or condensation from collecting on walls and ceilings, and from dripping into food or onto food-contact surfaces. Filters or other grease extracting equipment shall be readily removable for cleaning and replacement if not designed to be cleaned in place. Hoods will be required for the equipment that they serve. In general, residential-type hoods or re-circulating air hoods will not be allowed in commercial establishments, regardless of the type of establishment.

Fire suppression equipment in the hood may be required. Please call the Fire Department at (817)598-4283.

Type II hoods shall be installed where cooking or dishwashing appliances produce heat or steam and do not produce grease or smoke. Examples are: steamers, kettles, pasta cookers and dishwashing machines.

Type I hoods shall be installed where cooking appliances produce grease or smoke, such as occurs with griddles, fryers, broilers, ovens, ranges and wok ranges.

LAUNDRY FACILITIES:

Laundry facilities on the premises or food establishment shall be used only for the washing and drying of items used in the operation of the establishments. Separate rooms shall be provided for laundry facilities except that such operations may be conducted in storage rooms containing only prepackaged foods or packaged single-service articles.

INSECT AND RODENT CONTROL:

GENERAL - Effective measures intended to minimize the presence of rodents, flies, cockroaches, and other insects and rodents on the premises shall be utilized. The premises shall be kept in such condition as to prevent the harborage or feeding of insects or rodents. Pest control devices such as “bug zappers” or fly paper may not be placed in such a manner that they pose a risk of food contamination.

OPENINGS – Openings to the outside shall be effectively protected against the entrance of rodents. Tight-fitting, self-closing doors with door sweeps, closed windows, screening, controlled air currents, or other means shall be utilized. Drive-through windows and doors must also be tight-fitting and self-closing doors with door sweeps,

closed windows, screening, controlled air currents, or other means shall be utilized. Drive through windows and doors must also be tight-fitting and self-closing. Screening material shall not be less than sixteen (16) mesh to the inch.

MANAGEMENT AND PERSONNEL:

RESPONSIBILITY, ASSIGNMENT – The permit holder shall be the person in charge or shall designate a person in charge and shall ensure that a person in charge is present at the food establishment during all hours of operation. There shall be one (1) person on duty during all hours of operation that has completed a course to become a Certified Food Protection Manager as defined and accredited by the Texas Department of State Health Services. The person in charge is legally responsible for ensuring that all food employees are properly trained in food safety as it relates to their assigned duties.

FOOD EQUIPMENT:

CERTIFICATION, CLASSIFICATION, ACCEPTABILITY – Food equipment that is certified or classified for sanitation by an American National Standards Institute (ANSI) – accredited certification program (such as NSF, ETL-sanitation or UL- sanitation certifications) will be deemed to comply with current standards. All approved equipment must be used as manufacturer intended. Equipment labeled “For House Use Only”, such as crock pot-type equipment, “George Foreman” grills, and electric skillets may not be used. Approved ventilation hood and fire suppression equipment must be provided in compliance with the Mechanical Code adopted and amended by the City of Weatherford.

FOOD STORAGE:

Food must be protected from contamination. Food may not be stored in locker rooms, toilet rooms, dressing rooms, garbage rooms, dumpster enclosures, mechanical rooms, under sewer lines that are not shielded to intercept potential drips, under leaking water lines, including leaking automatic fire sprinkler heads, or under lines on which water has condensed, under open stairwells or open building structural elements, or under other sources of contamination. Shelving must be impervious and easily cleanable.

FOOD PROTECTION:

Sneeze guards meeting NSF Standard 2 shall be used wherever contamination by the consumer is possible. On the average, the area of concern is the vertical distance from the customer’s mouth to the floor. It is required that the vertical distance of 4’6” to 5’0” be protected.

GARBAGE AND REFUSE:

Outdoor storage surface for refuse, recyclables, and returnables shall be constructed concrete and shall be smooth, durable and sloped to drain. Outdoor enclosures shall be constructed of durable and cleanable materials and shall be approved by Building Inspections and shall adhere to all appropriate zoning codes and restrictions. Outdoor dumpster enclosure is mandatory and shall be constructed of one hundred (100) percent masonry. Please obtain a dumpster specification sheet from Building Inspections. Grease containers awaiting pick up for service, if not located in a sanitary container

within the establishment, must be located within the dumpster enclosure protected by bollards and easily accessible for servicing.

OUTDOOR AREAS:

Walking and driving areas shall be surfaced with concrete and/or asphalt (no road base). Contact Building Inspections for specifications at 817-598-4485.

TOILET FACILITIES:

At least one (1) toilet and not fewer than the number of toilets required by the International Plumbing Code with all local amendments adopted by the City of Weatherford shall be provided for employee use.

SIGNAGE:

- A sign must be posted at each hand washing lavatory including employee restroom facilities stating “Employees Must Wash Hands Before Returning to Work”.
- Manual and mechanical sanitizing instructions must be posted at the respective location.

NOTES:

Other requirements/equipment may be mandated. Please contact the appropriate authorities for details:

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| • City of Weatherford Fire Department | 817-598-4282 |
| • City of Weatherford Building Division | 817-598-4284 |
| • City of Weatherford City Secretary | 817-598-4202 |
| • City of Weatherford Planning Division | 817-598-4486 |
| • City of Weatherford Economic Development Dept. | 817-598-4279 |

Any person or entity desiring to operate a food establishment must make written application for a permit on forms provided by the City of Weatherford Consumer Health Department located at the City of Weatherford Planning & Development Dept., 119 Palo Pinto St., Weatherford, TX 76086. Renewals of permits are required on an annual basis, except where otherwise stated.

Prior to an approval of a Food Establishment Operating Permit, regulatory authority with the Consumer Health Dept. shall inspect the proposed food establishment to determine compliance with the current Health Ordinance as adopted with all local amendments. This is done prior to occupancy. No food preparation or food storage shall be approved prior to issuance of a Food Establishment Operating Permit.

PLEASE CONTACT A CONSUMER HEALTH REPRESENTATIVE FOR QUESTIONS

817-598-4149 OR 817-594-4475