



## CITY OF ROSENBERG HEALTH DEPARTMENT

2220 4th Street

Rosenberg, Texas 77471

### CONSTRUCTION REQUIREMENTS FOR NEW FOOD SERVICE ESTABLISHMENTS

Persons who plan to open a new food service establishment or to extensively remodel an existing food service establishment in the City of Rosenberg should contact the following departments to obtain information regarding requirements:

Planning Department	832-595-3500
Building/Code Division	832-595-3500
Health Department	832-595-3500
Fire Marshal's Office	832-595-3609

Two (2) sets of construction plans and one (1) Electronic copy of all information including application and plans in PDF format must be submitted on a flash drive for review and approved by the Planning/Engineering Department, Building Department, the Health Department and the Fire Marshall's Office. The Building Department levies plan checking fees and building permit fees. Inspections will be required during various phases of the project. To request construction inspections contact Customer Services at 832-595-3500.

**An inspection by the Health Department must be done PRIOR to approval for a Food Dealer's Permit.** If approved, a "Food Dealer's Permit Application" will be issued at that time. The number of full time and part time employees in the establishment determines the permit fee. Offices for the Planning/Engineering Department, the Health Department and the Building Department are located at 2220 4th Street.

### CONSTRUCTION/EQUIPMENT REQUIREMENTS FOR A FOOD SERVICE ESTABLISHMENT

These requirements are in no way complete and apply for the Health Department only. For questions on specific equipment or construction details, consult the Texas Department of Health "**Texas Food Establishment Rules**" (TFER). The regulations may be accessed at [www.dshs.state.tx.us](http://www.dshs.state.tx.us). A food service plan review is required prior to starting construction, remodeling, or renovations. These plans must contain the layout and finish construction material of the entire food service

establishment. It shall include all food preparation areas, storage areas, hand sinks, food preparation sinks, dish-washing sinks, utility sinks, ice machines, cooler/freezer vaults and associated plumbing; food equipment and location of equipment, employee and customer restrooms; lighting, venting and mechanical; service areas, dining areas and outside garbage areas.

## **RESTROOMS**

Shall be conveniently accessible to employees and shall be installed according to International Building Code. Must have a lavatory with hot and cold running water, tempered by means of a mixing valve or a combination faucet. Shall be completely enclosed, well lighted, be mechanically ventilated to the outside and have self-closing, tight fitting doors. Floors, walls and ceilings shall be of a smooth, non-absorbent, easily cleanable material, durable and light in color.

## **HANDWASHING SINKS**

228.148: A handwashing facility shall be located to allow convenient use by employees in food preparation areas.

228.148: A handwashing facility shall be located to allow convenient use by employees in food warewashing areas.

228.148: A handwashing facility shall be located to allow convenient use by employees in food dispensing areas.

228.148: A handwashing facility shall be located in, or immediately adjacent to, toilet rooms.

## **DISHWASHING**

### **Manual Cleaning and Sanitizing**

A three (3) compartment dish sink for 1) washing 2) rinsing 3) sanitizing and shall be large enough to fully submerge the largest utensil. The dish sink should have curved interiors. When the heat sanitizing method is used, an integral heating device must be under the third compartment and be capable of maintaining the water at a temperature of at least 170 degrees Fahrenheit. Dish baskets shall be of such size and design to permit complete immersion of the equipment and utensils in hot water.

### **Drainboards**

228.107: Drainboards, utensil racks, or tablets large enough to accommodate all soiled and clean items that may accumulate during hours of operations shall be provided for necessary utensil holding before cleaning and after sanitizing

### **Mechanical Cleaning and Sanitizing**

Mechanical dishwashers must meet all state and city requirements pertaining to water temperature and/or sanitizer injectors. In addition, a three (3) compartment sink is required for washing oversized cooking equipment and utensils.

When chemicals are used for sanitization, a test kit or other device that accurately measures the parts per million concentrations of the solution shall be provided and used.

Drain boards or dish tables shall be provided and be adequate size for the proper handling of soiled utensils prior to washing and for cleaned utensils following sanitization. Drain boards and dish tables shall be so located and constructed as not to interfere with the proper use of the dish washing facility.

## **EQUIPMENT AND UTENSILS**

2281.1: Materials that are used in the construction of utensils and food-contact surfaces of equipment may not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe, durable, corrosion-resistant, nonabsorbent, finished to have a smooth easily cleanable surface, and sufficient in weight and thickness to withstand repeated warewashing.

228.104: Multiuse food-contact surfaces shall be smooth, free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections, free of sharp internal angles, corners, and crevices, finished to have smooth welds and joints, and accessible for cleaning and inspection. Shall be designed and fabricated for durability under conditions of normal use.

Floor mounted equipment, unless readily movable shall be sealed to the floor or elevated to provide a six (6) inch clearance.

## **VENTILATION/ Vent Hood**

All rooms shall have sufficient ventilation to keep them free from excessive heat, steam, condensation, vapors, odors, smoke and fumes. All rooms from which obnoxious odors, vapors or fumes originate shall be mechanically vented to the outside.

228.104: Ventilation hood system filters or other grease extracting equipment shall be designed to be readily removable for cleaning replacement if not designed to be cleaned in place.

228.106: Exhaust ventilation hood systems in food preparation and warewashing areas including components such as hoods, fans, guards, and ducting shall be designed to prevent grease or condensation from draining or dripping onto food, equipment, utensils, linens, and single-service and single-use articles.

228.107: Ventilation hood systems and devices shall be sufficient in number and capacity to prevent grease or condensation from collecting on walls and ceilings

Ventilation hoods and devices shall be designed to prevent grease or condensation from collecting on walls and ceiling and from dripping into food or onto food contact surfaces.

## **DISPLAY EQUIPMENT**

228.70: Food on display shall be protect from contamination by the use of packaging; counter, service line, or salad bar food guards; display case; or other effective means.

Enough hot or cold food facilities shall be available to maintain the required temperature of potentially hazardous food on display.

## **LIGHTING AND PROTECTIVE SHIELDING**

228.177: The lighting shall be at least 108 lux (10 foot candles) at a distance of 30 inches above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning.

228.177: The lighting shall be at least 215 lux (20 foot candles)

At a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged food are sold or offered for consumption.

Inside equipment such as reach-in coolers and under-counter refrigerators

At a distance 30 inches above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and toilet rooms.

228.177: The lighting shall be at least 540 lux (50 foot candles) at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saw where employee safety is a factor.

## **FLOORS**

Floor and floor coverings of all food preparation, food storage, and utensil washing areas, and the floors of all walk-in refrigerating units, dressing rooms and vestibules shall be constructed of smooth durable material and shall be maintained in good repair.

Carpeting is prohibited in food preparation, equipment washing and utensil washing areas, in food storage areas and in toilet room areas.

Establishments utilizing concrete, terrazzo, ceramic tile or similar flooring materials, and where water flush cleaning methods are used, the junctures between walls and floors shall be coved and sealed. Installation of exposed horizontal utility lines and pipes on the floor is prohibited.

## **DRAINS**

Floor drains shall be provided in floors that are subject to condensation or cleaning by being water flushed or in areas where pressure spray methods for cleaning are used.

## **WALLS AND CEILINGS**

228.101: Nonfood-contact surfaces that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, smooth material.

228.104: Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

228.112: Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other soil accumulations.

228.173: Walls including non-supporting partitions, wall coverings, and ceilings of the walk-in refrigeration units, food preparation areas, equipment washing and utensil washing areas, toilet rooms and vestibules shall be light in color

Studs, joists and rafters shall not be exposed in the above areas and utility service lines and pipes shall not be unnecessarily exposed in these areas.

### **UTILITY FACILITY (MOP SINK)**

228.147: At least one (1) utility sink or curbed cleaning facility with a floor drain shall be provided and used for the cleaning of mops and for disposal of mop water or similar liquid wastes.

### **DRESSING ROOMS AND LOCKER AREAS**

If employees routinely change clothes within the establishment, rooms or areas shall be designated and used for that purpose only.

Whether a dressing room is required or not, lockers or other suitable facilities must be provided for the proper storage of personal belongings.

### **BREAK AREA**

Employees shall consume food and use tobacco in designated areas only. An employee break area shall not be designated for that purpose if it may result in contamination of food, equipment, utensils, or other items needing protection.

### **POISONOUS OR TOXIC MATERIALS**

Each of the three categories of toxic materials shall be stored and located to be in physically separated compartments used for no other purpose. Poisonous or toxic materials shall not be stored above food, food equipment, utensils, linens, or single- service or single-use articles.

### **INSECT AND RODENT CONTROL**

Outside openings shall be protected against the entrance of insects or rodents **by tight-fitting, self-closing doors**, closed windows, screening, controlled air currents, or other means. **Screen doors shall be self-closing** and screens for windows, doors, intake and exhaust air ducts, and other openings

to the outside shall be tight-fitting and free of breaks. Screening material shall not be less than sixteen (16) mesh to the inch.

## **GARBAGE AND REFUSE**

There shall be a sufficient number of containers of sufficient capacity to hold all garbage and refuse that accumulate.

Containers stored outside the establishment, dumpsters, compactors and compactor systems shall be easily cleanable, and shall have tight-fitting lids, doors or covers, and be kept covered when not in actual use. In containers designed with drains, drain plugs shall be in place at all times, except during cleaning.

Outdoor refuse areas shall be constructed in accordance with law and shall be curbed and graded to drain to collect and dispose of liquid waste that results from the refuse and from cleaning the area and waste receptacle.

Suitable facilities, including hot water and detergent or steam, shall be provided and used for washing containers. Liquid wastes from compacting or cleaning operations shall be disposed of as sewage.

Overhead covering of the dumpster area shall be provided to prevent rainwater from entering the sanitary sewer system. Inquiries can be made of the Building Official as to proper construction.

Garbage and refuse containers, dumpsters and compactor systems located outside shall be stored on or above a smooth surface of non-absorbent material, such as concrete or machine laid asphalt, that is kept clean and maintained in good repair.

## **GREASE TRAP**

The Building Official is responsible for determining if a grease trap is required.

## **PREMISES**

The walking and driving surfaces of all exterior areas of food service establishments shall be surfaced with concrete or asphalt, or with gravel or similar material effectively treated to facilitate maintenance and minimize dust. These surfaces shall be graded to drain to prevent pooling and be kept free of litter.

## **HACCP plan-**

228.74: Juice packaged in food establishment treated under a HACCP plan at attain a 5-log reduction of the most resistant microorganism of public health significance, or labeled with food labeling, warning, notice, and safe handling statements saying juice have not been specifically processed to prevent, reduce, or eliminate the presence of pathogens.

22877: A food establishment that packages Time/Temperature Controlled for Safety food using a reduced oxygen packaging shall implement a HACCP plan.

228.77: A food establishment that packaged Time/Temperature Controlled for Safety food using cook-chill or sous vide process shall provide the regulatory authority prior to implementation a HACCP plan.

228.77: A food establishment that packed cheese using a reduced oxygen packaging method shall have a HACCP plan.

**MENU:**

Provide a menu when you submit your building plans