City of
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GARLAND HEALTH DEPARTMENT

Construction And Equipment Standards For Food Service Establishments

CLASS VII

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 than 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 VII - FOOD SERVICE ESTABLISHMENTS

A. Characteristics of Class:

Class VII establishments support the operation of a childcare facility. Generally, foods are prepared exclusive of the use of fryers, grills or similar equipment. If the preparation of raw meats is desired, more extensive construction requirements must be met. These requirements may also be obtained from the Health Department.

B. Examples of Class:

Daycare facility food preparation areas

C. Floor Surface Requirements:

1. Food preparation, service, and dishwashing area floors shall be quarry tile, vinyl-composition (VCT) tile, commercial grade sheet vinyl, or equivalent. Floor/wall interface shall be sealed with silicone sealer and shall have four inch (4") vinyl base coving installed (with quarry tile installations, four inch (4") coving of like material required).

2. Walk-in cooler floors shall be quarry tile, installed with four inch (4") tile base and acid resistant grout.

3. Toilet room floors shall be quarry tile, ceramic tile, or equivalent as approved by the Health Department. Floors shall have a minimum four inch (4") base of same material as floor.

4. Dry storage room floors shall be sealed concrete, VCT tile or equivalent as approved by the Health Department. Dry storage rooms shall exclude ice machine and similar equipment. Dry storage rooms may contain refrigerators and freezers not requiring drains to the sewer for condensate removal.

D. Wall Surface Requirements:

1. Food preparation, service, and dishwashing area walls shall be smooth surfaced, light-colored gloss enamel or epoxy painted tape and bedded sheetrock or better.

2. Walk-in cooler walls shall be smooth, easily cleanable and capable of withstanding effects of low temperature and moisture (baked-on enamel coated steel, FRP, or equivalent).

3. Toilet walls shall be FRP, ceramic tile, or certain types of brick sealed with epoxy paint to a height of four (4) feet. Wall surfaces above the four (4) foot panel line shall be smooth, light-colored, durable, and washable.

4. Dry storage room walls shall be light-colored gloss enamel or epoxy painted tape and bedded sheetrock or better.

E. Ceiling Surface Requirements:

1. Food preparation, service, and dishwashing area ceilings shall be vinyl-coated sheetrock drop-in panels, or tape and bedded sheetrock with light-colored gloss enamel or epoxy paint. **Fibrous acoustical drop-in panels shall be prohibited.**

2. Walk-in cooler ceiling surfaces shall be smooth, easily cleanable, and capable of withstanding effects of low temperature and moisture.

3. Toilet ceiling surfaces shall be as specified in #1 above for food preparation areas.

4. Dry storage room ceilings shall be light-colored gloss enamel or epoxy painted, tape and bedded sheetrock, drop-in panels, or equivalent as approved by the Health Department.

F. Floor Drain Requirements:

Floor drains shall be installed in all toilet areas but shall not be required in food preparation or service areas. Floor drains shall be waived in existing daycare facilities.

G. Grease Interceptor Requirements:

Grease interceptors, if required by the Health Department, shall be exterior to the facility. Operations not producing significant quantities of grease may not be required to install a grease interceptor. No interior grease interceptor installation shall be allowed.

H. Vermin Control Requirements:

1. All holes in walls and ceilings for pipes or conduit shall be sealed; and door-floor clearances shall not exceed one-quarter inch (1/4").

I. Sink Requirements:

1. All class VII establishments shall install a mop sink or curbed area with a floor drain for wet floor cleaning and mop water disposal.

2. A free-standing three-compartment sink, with basins large enough to allow immersion of the largest utensil, shall be provided. If a dishwasher is provided, a free-standing two-compartment sink may be installed, in lieu of the three-compartment sink.

3. A free-standing handwash lavatory in the food preparation area shall be provided. Four inch (4") wing-style handles shall be installed on the faucet of each handwash lavatory. Handwash lavatories shall be installed in or adjacent to all toilet rooms. Each diapering station shall be provided with an easily accessible handwash lavatory.

4. Handwash lavatories shall be installed in or immediately adjacent to toilet rooms.

J. 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. Cabinets, tables, or other similar equipment (exclusive of food preparation surfaces) shall have fully formica-covered exterior surfaces. Cabinet interiors shall be light-colored gloss enamel or epoxy paint.

3. Dry storage shelving shall be light-colored gloss enamel, epoxy painted, or better.

4. Shelving and racks in walk-in coolers shall be stainless steel, or epoxy coated non-corrosive metal or equivalent as approved by the Health Department. Wood is prohibited as a shelving material in walk-in coolers.

K. <u>Ventilation Requirements:</u>

1. The food preparation area of the daycare shall be mechanically cooled to a maximum ambient room temperature of 86°F.

2. All toilets shall have powered exhaust fans.

L. <u>Lighting Requirements:</u>

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, dishwashing, toilet rooms, and service areas – 20-foot candles.

   c. Dry storage and similar areas – 10-foot candles.

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 permit fee is $300.00.

IMPORTANT NOTICE TO FOOD ESTABLISHMENT OWNERS & 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.***