

# GRANBURY

## New or Remodeled Food Service Establishment Construction Guidelines

Not all requirements or guidelines will apply to all operations. If you have any questions, call (817) 573-9692. The applicable regulation (25 TAC §§229.161 – 229.171, 229.173 – 229.175) subsections are listed.

### **CERTIFICATE OF OCCUPANCY**

You must obtain a Certificate of Occupancy from the City of Granbury Community Development Department before a Health Permit can be issued. Call the department at (817) 573-9692 for details.

### **WATER SUPPLY**

✓ A connection shall be made to a public water system or an approved individual source that meets State drinking water requirements. A double check valve shall be installed between the water source and the food establishment. If a well is the source of potable water, it shall be chlorinated and sampled monthly with testing conducted through a State accredited water-testing lab. 229.166 (a), (b) →

### **SEWAGE DISPOSAL**

All sewage and wastewater shall be disposed into a public sewage system or an approved individual system that meets State and local requirements. 229.166(k)1

### **GREASE TRAP**

A grease trap shall be installed; it shall be located to be easily accessible for cleaning purposes. 229.166(j)3

The minimum requirement for a grease trap shall be 1,000 gallons.

### **HANDWASHING LAVATORIES**

✓ Lavatories designated only for hand washing are required in food preparation areas and where ware washing is conducted within the establishment. 229.163(e)5; 229.166(h)1, (i)1B

✓ A minimum of one hand washing lavatory shall be conveniently located and accessible to food/drink preparation, food serving and ware washing areas. 229.166(g)1

A hand wash lavatory is required in or immediately adjacent to toilet facilities, that is in addition to, and must be separate from, hand wash lavatories located in food preparation areas. 229.166(h)1B

Lavatories must be equipped with hot and cold water, supplied through a mixing valve or combination faucet activated by hand, wrist, elbow, foot, knee, or electronic controls. 229.166(f)2

Lavatories equipped with a self-closing, slow-closing, or metering faucet shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet. 229.166(f)2C

Soap and paper towel dispensers shall be conveniently located near the hand washing facilities. 229.162(e)2, 3

Lavatories shall be located to avoid contamination of food and food-related items and areas. Splashguards may be required to meet this requirement.

Adequate refrigerated storage must be available to provide cold holding of 41°F for all potentially hazardous foods. 229.164(n)6B; 229.165(g)1

Adequate hot holding devices must be available to provide proper hot holding above 140°F for potentially hazardous foods. 229.164(n)6A; 229.165(g)1

Adequate reheating devices must be available to rapidly reheat potentially hazardous foods from 41°F to 165°F within two hours. 229.164(m)1A, D

Appropriate thermometers must be provided for all refrigeration units. 229.165(f)12B

Appropriate thermometers such as metal-stem thermometers measuring from 0-220°F or digital thermometers must be available to measure food temperatures and shall be accurate to plus or minus 2°F. 229.165(e)1A

### **WARE WASHING FACILITIES**

A minimum three compartment, commercial, stainless steel sink is required for the manual washing, rinsing, and sanitization of equipment and utensils. 229.165(g)2A

All ware washing sinks shall be sized to submerge the largest piece of portable equipment and utensils. 229.165(g)2B

Separate drain boards, utensil racks, or tables large enough to accommodate all soiled and cleaned items that may accumulate during the hours of operation shall be provided for necessary utensil holding before cleaning and after sanitizing. 229.165(g)3

Mechanical ware washing machines may supplement the installation of sinks for manual ware washing; installation of a mechanical ware washing machine will also require the installation of at least a two-compartment sink. 229.165(g)2D(i)

### **EQUIPMENT DESIGN AND INSTALLATION**

Only equipment designed and constructed for commercial use is allowed in food service establishments. All food equipment must be certified by ANSI or an ANSI accredited certification program. Residential, home-type refrigerators, freezers, ranges, ovens, etc. are not permitted. 229.165(f)24

All electrical equipment must be listed with SBCCI or NES.

Sufficient space must be provided for easy cleaning between and behind each unit of floor-mounted equipment, or the space between it and adjoining equipment and adjacent walls shall be closed and sealed. 229.165(j)1A

Floor mounted equipment that is not easily moveable shall be sealed to the floor or elevated on legs that provide a minimum six inch clearance between the floor and the equipment. 229.165(j)2A

The tops of all walk-in units and vent hoods shall be extended to the ceiling and properly sealed. 229.165(j)1A

### **SELF-SERVICE AREAS**

Food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means. 229.164(j)1

At self-service displays where customers are allowed second portions of food, a sign shall be posted at the self-service area stating "For Seconds, Please Use A Clean Plate". The manager of the food service establishment shall make arrangements for providing clean plates and for the effective bussing of the unclean plates. 229.164(j)3C, 3G(ii)

### **WALLS, CEILINGS, AND FLOORS**

Wall, ceiling, and floor surfaces in rest rooms, food preparation, food serving, ware washing, and storage areas, and any other areas subject to moisture must be smooth, non-textured, non-absorbent, and easily cleanable; they must also be light in color, and in

Acoustical ceiling panels in the areas listed above are not approved surfaces.

Except in areas used only for dry storage, concrete, porous blocks, or bricks used for indoor wall construction shall be finished and sealed to provide a smooth, nonabsorbent, easily cleanable surface. 229.167(c)6B

Studs, joists, or rafters in the areas listed above shall not be exposed. 229.167(c)8

Exposed utility lines (water, electrical, beverage supply, etc.) and HVAC ductwork are not permitted on walls or ceilings; they shall be recessed inside walls and ceilings. 229.167(c)2

Exposed utility lines or plumbing lines are not permitted on floors. 229.167(c)2

Floor-wall junctures must be coved and sealed. 229.167(c)3

The use of water spray/flush cleaning methods requires adequate floor drains with the flooring graded to these drains. 229.167(c)3B

Floor sinks are required in areas that are subject to overflow or where a discharge of liquid waste is expected from equipment, such as buffet lines, salad bars, drink stations, ice machines, refrigeration units, etc.

### **SHELVING AND CABINETRY**

Unfinished construction is not allowed anywhere in the food service establishment. All exposed surfaces of cabinetry and shelving shall be finished with a smooth, non-absorbent, and easily cleanable surface. 229.165(d)1

Shelving and racks shall store food and food related items a minimum of six inches off the floor to provide an easily accessible area for cleaning between the floor and lowest shelf. 229.164(i)1A

Wooden shelves or racks are not permitted in refrigerated storage areas. Only stainless steel or other non-corrosive metal shelving is allowed in refrigerators, freezers, and walk-in units. 229.165(a)9A

### **FOOD PREPARATION SINKS**

Food preparation sinks shall be separate from hand washing lavatories and ware washing sinks and shall be drained with an indirect waste with a minimum one-inch air gap. 229.166(i)1B; 229.166(j)2A

### **LABELING**

Raw or under cooked eggs, meats, or aquatic foods offered as ready-to-eat to the consumer must be clearly labeled as such. 226.164(r)

### **UTILITY SINK OR CURBED CLEANING FACILITY**

At least one utility sink or curbed cleaning facility shall be provided for the cleaning of mops and similar floor cleaning tools and the disposal of mop water or other wastewater. 229.166(g)3

The utility service fixture shall be located to avoid the contamination of food and food related items and areas.

The utility service fixture shall be provided with hot and cold water. 229.166(f)6

Approved backflow prevention devices, or RPZ (a Reduced Pressure Zone valve), shall be installed on devices, such as chemical injectors, attached hoses, spray wands, and other similar instances where there is a direct connection between the potable water system and the non-potable water. This includes hose bibs and outside water faucets. 229.166(g)4

Except for properly trapped open sinks, there shall be no direct connection between the sewage system and any drains originating from equipment in which food or utensils are

inch air gap. Examples would include, but are not limited to, ice machines, food preparation sinks, walk-in units, steam tables, salad bars, etc. 229.166(j)2A; 229.166(f)3

### **VENTILATION**

A vent hood system is required within the kitchen over all operations that produce excessive heat, steam, condensation, grease-laden vapors, obnoxious odors, smoke, and/or fumes and shall meet the requirements of the City of Granbury Mechanical and Fire Codes. 229.167(h)

Easily removable, easily cleanable filters are required in vent hoods and ventilation systems. 229.165(d)8

A fire suppression system shall be installed in all vent hood systems covering heat producing equipment that have the potential to produce fire.

### **RESTROOMS**

Restrooms shall conform to all Building, Plumbing, and Health Code requirements.

Restrooms shall be conveniently located and shall be accessible to employees at all times. 229.167(l)

Restrooms shall be completely enclosed and have tight-fitting self-closing solid doors. 229.167(d)4

Restrooms shall have posted signs stating the employees must wash hands before returning to work.

Restrooms shall have forced-air ventilation to the outside of the establishment.

### **LIGHTING**

Adequate artificial illumination shall be provided in accordance with the following minimum requirements:

- (a) 50 foot candles of illumination shall be provided for all food preparation and ware washing areas. 229.167(g)3
- (b) 20 foot candles of illumination shall be provided in consumer self-service areas, inside equipment such as reach-in and under-counter refrigerators, and in areas used for hand washing, ware washing, and equipment and utensil storage, and in rest rooms. 229.167(g)2
- (c) 10 foot candles of illumination, 30 inches off the floor, shall be provided in walk-in refrigerators/freezers and dry food storage areas. 229.167(g)1

In all areas where food or food related items are handled, stored, or displayed, all lighting shall be shielded, coated, or otherwise shatter-resistant. 229.167(d)1

### **BAR OR LOUNGE**

Hand washing sinks must be installed with soap and paper towels.

A "dump" sink must be installed.

Ice bins or sinks installed must be indirectly drained with a minimum one-inch air gap. 229.166(j)2A; 229.166(f)3

Manual ware washing must be completed with a three-compartment sink for sequential washing, rinsing, and sanitizing, or a commercial grade, mechanical ware washing machine.

### **OFF-SITE DELIVERY OR CATERING**

Provide a description of the catering procedures, including, but not limited to:

- Where the food will be prepared and stored.
- How the food will be transported.

<p>during and after transport.</p> <ul style="list-style-type: none"> <li>• How food will be held hot and/or cold (both in transit and on site).</li> <li>• Method of reheating food on site if required.</li> </ul>
<p>Equipment must be smooth, easily cleanable, durable, and in good repair. Attach specifications (make, model, size), for all equipment, including, but not limited to:</p> <ul style="list-style-type: none"> <li>• Cooking.</li> <li>• Cooling.</li> <li>• Hot holding.</li> <li>• Cold holding.</li> <li>• Temperature monitoring.</li> <li>• Transport equipment.</li> <li>• Reheating equipment.</li> </ul>
<p>Provide a description of the vehicle used to transport food (make, model, year, license number).</p>
<p>Provide a complete list of all menu items with specific preparation steps.</p>
<p>If the commissary is leased or shared, attach a written agreement from the owner(s) stating they will allow use of their restrooms, dishwashing and food preparation facilities, and storage areas. Agreement must state the dates, days of the week, and hours of the day you will have access.</p>

### **GARBAGE AND REFUSE DISPOSAL**

<p>Garbage and refuse containers shall be durable, cleanable, non-absorbent, insect- and rodent-resistant, and leak-proof. 229.166(l)4A</p>
<p>Garbage and refuse containers, dumpsters, and compactor systems shall be stored on or above a smooth surface of non-absorbent material, such as concrete or machine laid asphalt. 229.166(l)2</p>
<p>All garbage and refuse containers shall be equipped with lids. 229.166(l)6A, 14</p>

### **LAUNDRY FACILITIES**

<p>Laundering shall be restricted to washing and drying items necessary to the operation of the establishment. 229.165(u)3A</p>
<p>If a washer is provided, then a dryer must also be provided. 229.165(g)5A</p>
<p>Washers and dryers must be located in dry storage areas containing only prepackaged items, otherwise separate laundry rooms shall be provided. 229.165(i)3</p>

### **OUTER OPENINGS**

<p>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. 229.167(d)5A</p>
<p>Air curtains or plastic thermal curtains are strongly recommended on exterior service doors and may become a requirement if insect exclusion problems are noted during the future operation of the establishment.</p>

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

<p>Enough lockers or other suitable facilities shall be provided and used for the orderly storage of employees' clothing and other belongings. 229.167(i)2</p>
<p>If employees routinely change clothes within the establishment, dressing rooms shall be designated and used only for that purpose. 229.167(i)1</p>

All poisonous or toxic materials shall be stored in cabinets or in similar physically separated compartments or facilities; these cabinets must be used for no other purposes. 229.168(c)1, 2

Such materials shall not be stored above or immediately adjacent to, or in areas where food or food-related items are handled, prepared, washed, or stored. 229.168(c)1, 2

### **DRY STORAGE AREAS**

Food storage areas must be adequate for the operation of the establishment with a recommended size of at least 25% of the total square footage of other food and food related areas.

### **ALTERATIONS TO PLANS**

Before any alterations are made to the approved plans you have submitted, contact the City of Granbury Building Department and Health Officer.