

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	832-595-3502	Travis Tanner
Building/Code Division	832-595-3500	Robert Kinsey
Health Department	832-595-3550	Teresa Lee
Fire Marshall's Office	832-595-3609	Justin Jurek

Three (3) sets of construction plans must be submitted 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 832-595-3401.

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.

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, dishwashing 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

Shall be located to permit convenient use by all employees in food **preparation areas** and in **utensil washing areas**. Sinks used for food preparation or for washing equipment or utensils **shall not** be used for hand washing.

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.

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 recommended 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 dishwashing facility.

EQUIPMENT AND UTENSILS

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.

Food contact surfaces shall be easily cleanable, smooth and free of breaks, open seams, cracks, chips, pits and similar imperfections and free of difficult to clean corners and crevices.

Wood is restricted to bakers' tables and cutting boards of a hard wood.

VENTILATION

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.

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

Food on display shall be protected from consumer contamination by the use of packaging or serving line or salad bar protector devices, cases 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

Sufficient lighting must be provided in all areas of the establishment. At least fifty (50) foot candles of light must be provided to all work surfaces.

Provide shielding for all lighting fixtures located over, by or within food storage, preparation, service and display facilities and facilities where utensils and equipment are cleaned and stored.

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

Walls and ceilings in food preparation areas, food storage areas, equipment and utensil-washing areas, walk-in refrigeration units, toilet rooms and vestibules shall be smooth, non-absorbent, light colored and easily cleanable and shall be maintained in good repair.

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)

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.

MENU:

Provide a **menu** when you submit your building plans.