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MINIMUM CONSTRUCTION STANDARDS FOR FOOD ESTABLISHMENTS

***FLOOR PLAN AND MENU REQUIRED**

Listed below are the uniform construction standards for a food facility.

FOOD ESTABLISHMENT – an operation that stores, prepares, packages, serves, or otherwise provides food for human consumption such as: a restaurant; retail food store; satellite or catered feeding location; catering operation if the operation provides food directly to a consumer or to a conveyance used to transport people; market; vending location; remote catered operations; conveyance used to transport people; institution; or food bank; and that relinquishes possession of food to a consumer directly, or indirectly through a delivery service such as home delivery of grocery orders or restaurant takeout orders, or delivery service that is provided by common carriers. The term includes an element of the operation such as a transportation vehicle or a central preparation facility that supplies a vending location or satellite feeding location unless the vending or feeding location is permitted by the regulatory authority; a restaurant; a grocery store; an operation that is conducted in a mobile, roadside, stationary, temporary, or permanent facility or location; group residence; outfitter operations; bed and breakfast extended food establishments; where consumption is on or off the premises; and **regardless of whether there is a charge for the food. No food preparation is allowed at home.**

1. **THREE COMPARTMENT SINK**-required for all food service facilities. Sink required for all food service facilities. Sink compartments shall be large enough to accommodate immersion of the largest equipment and utensils. Must be equipped with drainboards. Drain lines are required to be plumbed to a floor drain which provides an air gap for the drain line. The air gap must be 2 times the diameter of the pipe and no less than 1 inch in diameter.

2. **HAND SINK**- required for all food service facilities. A separate sink designed for hand washing, provided with hot (100°F within 10 seconds) and cold running water tempered through a mixing valve. A hand sink should be located to be accessible to each food preparation and utensil washing area. As a general rule, a hand sink should be located within 25 linear feet to food preparation and utensil washing areas so that it is convenient for employees in those areas to wash hands as often as necessary. Foot pedals, knee pedals, electronic eye (20 second minimum), and metered faucets (20 second minimum) are allowable as long as they are capable of being maintained in proper working condition. Soap dispenser and disposable towels are required. See note above regarding the air gap. **This sink is for hand washing only.**
3. **UTILITY (MOP) SINK**- all food facilities are required to have a utility sink or curbed cleaning facility to be used for the cleaning of mops and similar floor cleaning tools, and the disposal of mop water or other wastewater. It should not be located closer than 18 inches to any prep areas, storage areas, or utensil areas to prevent the splash from contaminating these areas. A vacuum breaker device should be installed as part of the sink.
4. **ICE MACHINE**- should be located in areas that meet the wall, floors and ceiling design standards for food preparation areas. Drain lines to ice machines are required to be plumbed to a floor drain which provides an air gap for the drain line. The air gap must be 2 times the diameter of the pipe and no less than 1 inch in diameter. If bagging and selling ice, an additional hand wash sink is required to be located by the ice machine.
5. **VENT HOOD SYSTEM**- required when cooking, grilling, baking, frying, etc., or any preparation that produces excessive heat, steam, condensation, grease-laden vapors, obnoxious odors, smoke and fumes. Ventilation hood systems and devices shall be sufficient in number and capacity to prevent grease or condensation from collecting on walls and ceilings. Household venthoods are NOT allowed. **Any food that produces grease-laden vapors requires an ANSUL (fire suppression) system.**
6. **GREASE TRAP/DEBRIS-COLLECTING FIXTURE**- Minimum of 500 gallons. Please contact the city where your restaurant will be located because their ordinances may require a larger grease trap.
7. **RESTROOMS**- Restrooms for customers are regulated under the Building Code. However, when restrooms are designed for both customers and employees, they must be located so that customers **are not allowed to walk through the food preparation/storage areas or utensil washing/storage areas.**

The restroom door must be self-closing and self-latching. Anti-bacterial soap and disposable towels must be provided.

8. **EMPLOYEE LOCKER AREAS**- it is recommend that employee lockers be provided for employee use. However, employees may store coats, purses, and other personal items in storage areas which would not contaminate food or food contact surfaces. Facilities for storing personal items should be located outside food preparation or utensil washing areas.
9. **WALLS**- food preparation areas, dish rooms, restrooms, etc., walls should be installed using good construction standards, properly sealed with no open seams, and light in color. Minimum acceptable wall covering include fiberglass reinforced plastic (FRP) panels of 1/16-INCH thickness or greater; stainless steel sheet panels; quarry tile; ceramic tile; anodized aluminum; and sealed and painted masonry. It is recommended that walls at vent hood and grill cooking areas be covered with stainless steel panels. Wall coverings should be installed to cover the wall from floor to ceiling, without cracks, except **in restroom areas where the wall covering must be at least four feet high**. All material must be smooth and easily cleanable material. All concrete, porous blocks, or brick used for indoor wall construction shall be finished and sealed to provide a smooth non-absorbent, easily cleanable surface.
10. **FLOORS**- Smooth, durable, easily cleanable and non-absorbent. No carpeting is allowed in the food preparation areas, storerooms, walk-in refrigerators, ware washing areas, restrooms, refuse storage rooms, or other areas subject to moisture, flushing, or spray cleaning methods. All concrete is required to be sealed.
11. **CEILINGS**- light in color, non-absorbent, smooth and easily cleanable ceiling tiles (such as laminated ceiling tiles), should be installed in food preparation/cooking areas, utensil/equipment washing areas, and employee restrooms.
12. **LIGHT FIXTURES**- all light fixtures must be shielded against breakage to prevent particles of broken glass from entering the food. At least 50 foot candles of light must be provided at all working surfaces.
13. **TRASH RECEPTACLES:**
 - OUTSIDE COMMERCIAL DUMPSTER – Required to have lids and drain plugs in place.
 - INSIDE TRASH CANS – Must have tight fitting lids and remain closed when not in use.

ITEMS REQUIRED TO OPERATE A FOOD ESTABLISHMENT

- Thermometers:
 - HOT HOLD monitoring, minimum range 100-200°F
 - COLD HOLD monitoring, minimum range 0-60°F
- Sanitizer (Chlorine Bleach and/or Quaternary ammonia)
- Sanitizer test strips for bleach or Quaternary ammonia
- Disposable single-use gloves (bare hand contact with ready-to-eat food is NOT allowed)
- Hair restraints: to include hair nets, hats, beard restraints or another method needed to restrain body hair adequately
- Soap and disposable paper towels must be provided to all hand sinks
- Rodent and insect extermination must be provided by a licensed Professional exterminator ONLY!