



MINIMUM STANDARDS FOR FOOD ESTABLISHMENTS

This document is a guideline provided for persons interested in opening a Food Establishment within the City Limits of Celina. It is our intention that this information be utilized by architects, contractors, builders, and owners so that new and remodel construction, fully complies with The Texas Food Establishment Rules (TFER) and Celina Health Codes. These are Health & Food Safety requirements only. These requirements are in addition to any requirements from other City Departments, and are not to be interpreted as replacing requirements from other City Departments. The City of Celina Health Ordinance and TFER can be found at www.celina-tx.gov/1005/Health-Department.

INTERIOR FINISHES, FIXTURES & EQUIPMENT

FLOORS

FLOORS AND FLOOR COVERINGS – Floors in food prep areas, food storage areas, utensil-washing areas, walk-in refrigeration units, dressing rooms, locker rooms and toilet rooms shall be designed, constructed, and installed so they are smooth and easily cleanable, with floor and wall junctures coved, and enclosed or sealed, and shall be maintained in good repair. Areas in Food Establishments, which use water flushing for floor cleaning, shall:

- Be provided with floor drains.
- Be graded to drain.
- Have floor and wall junctures coved and sealed.

Food Establishments, which use cleaning methods other than water flushing for floor cleaning, shall have the floor and wall junctures coved and closed to no larger than 1 mm (one thirty-second inch).

Utility service lines and pipes may not be unnecessarily exposed. Any exposed utility service lines and pipes shall be installed so they do not obstruct or prevent floor cleaning. Exposed horizontal utility service lines and pipes may NOT be installed on the floor.

Floor covering such as carpeting, or similar material, may NOT be installed as a floor covering in food preparation areas, walk-in refrigerators, ware-washing areas, hand-washing areas, toilet rooms, refuse storage rooms, or other areas where the floor is subject to moisture, flushing, or spray cleaning methods. If carpeting is installed as a floor covering in areas other than those specified here, it shall be:

- Attached securely to the floor with a durable mastic, by using a stretch and tack method
- Installed tightly against the wall under the coving or installed away from the wall with a space between the carpet and the wall, with the edges of the carpet secured by metal stripping or some other means.

Mats and duckboards shall be designed to be removable and easily cleanable.

FLOOR DRAINS - At least one floor drain shall be provided, with total number subject to approval. Properly installed, trapped floor drains shall be provided in floors that are water flushed for cleaning or that receive discharge of water or other fluid waste from equipment or in areas where pressure spray methods for cleaning equipment are used. Properly trapped floor drains are required in all restrooms and in food preparation areas. Such floors shall comply with construction requirements and shall be graded to drain.

WALLS & CEILINGS

WALLS – In all areas where Food Establishment operations are conducted, walls shall be smooth, durable, and easily cleanable. All wall covering materials and coatings shall be attached so that they are easily cleanable.

Concrete, porous blocks, or bricks used for indoor wall construction shall be finished and sealed to provide a smooth, nonabsorbent, easily cleanable surface, except in areas used only for dry storage. Walls of non-supporting partitions, walk-in refrigeration units, food prep areas, equipment and utensil-washing areas, toilet rooms, and vestibules, shall be light in color. Wall attachments such as light fixtures, ventilation system components, vent covers, wall mounted fans, decorative items, and other attachments shall be easily cleanable. In a consumer area, wall surfaces, decorative items, and attachments provided for ambiance need not meet this requirement, if they are kept clean. Wall studs may not be exposed in areas subject to moisture, except in Temporary Food Establishments.

CEILINGS – In all areas where food establishment operations are conducted, ceilings shall be smooth, durable, and easily cleanable. All ceiling materials and coatings shall be attached so that they are easily cleanable. Ceilings of walk-in refrigeration units, food prep areas, equipment and utensil-washing areas, toilet rooms, and vestibules, shall be light in color. Ceiling attachments such as light fixtures, ventilation system components, vent covers, ceiling mounted fans, decorative items, and other attachments shall be easily cleanable. Ceiling joists and rafters may not be exposed in areas subject to moisture, except in Temporary Food Establishments.

LIGHTING

All light fixtures and light bulbs in food areas, must be shatterproof or shielded.

At least 50 foot-candles of light shall be provided to all working surfaces and equipment where:

- Employees work with food.
- Employees work with utensils.
- Employees work with equipment such as knives, slicers, grinders, saws, etc.
- Employee safety is a factor.

At least 20 foot-candles of light shall be provided to all surfaces and equipment in:

- Food prep areas.
- Utensil-washing areas.
- Hand-washing areas.
- Restrooms.
- Self-service buffets and salad bars.
- The interior of reach-in and under-counter refrigerators.
- Areas where fresh produce or packaged foods are sold or offered for consumption.

At least 10 foot-candles of light, at a distance of 30 inches from the floor, shall be provided in:

- Walk-in refrigeration units.
- Dry food storage areas.
- All other areas and rooms during periods of cleaning.

SINKS

The Regulatory Authority will have final approval of quantity, type, and location of all required sinks.

HAND WASH SINKS – The number of hand-wash sinks required will be at least one, but up to a number necessary for convenient use by employees. Hand-wash sinks shall be equipped to provide water at a temperature of at least 100°F, through a mixing valve or combination faucet. Steam-mixing valves may not be used at a hand-wash sinks. Self-closing, slow-closing, or metering faucets shall provide a flow of hot water for at least 15 seconds, without the need to reactivate the faucet. Hand-wash sink(s) shall be located:

- To allow convenient use by employees in food preparation, food dispensing, and ware-washing areas.
- In, or immediately adjacent to toilet rooms.

WARE WASH SINK - A minimum of one 3-compartment sink is required. A 3-compartment sink shall be used if washing, rinsing, and sanitizing of utensils and equipment is done manually. Sinks compartments shall be large enough to permit the complete immersion of all utensils and equipment, and each compartment shall be supplied with hot and cold potable running water. Suitable equipment to aid in the washing, rinsing, and sanitizing process, shall be made available. Two drain boards, adjacent to each end of the 3-compartment sink, are required, unless otherwise approved by the Regulatory Authority. Proper handling of soiled utensils prior to washing, and proper handling of cleaned and sanitized utensils, shall be maintained.

NOTE: The use of a mechanical dishwashing machine does not exempt a Food Establishment from the requirement of at least one 3-compartment sink. Dishwashing machines shall be operated in accordance with manufacturer's instructions, and utensils and equipment placed in the machine shall be exposed to all dishwashing cycles. Automatic detergent dispensers, wetting agent dispensers, and liquid sanitizer injectors, if used, shall be properly installed and maintained.

SERVICE/MOP SINK - At least one service sink, or one curbed cleaning facility, equipped with a floor drain, shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools, and for the disposal of mop water and similar liquid waste. Toilets, urinals, or showers may not be used as a service sink for the disposal of mop water and similar liquid waste.

FOOD PREP SINK – At least one food prep sink will be required for washing fruits and vegetables, thawing, or any other food prep procedures that DO NOT include washing and sanitizing equipment/utensils, or hand washing.

TOILET FACILITIES

At least one toilet, and not fewer than the number of toilets required by the International Plumbing Code, shall be provided. If urinals are substituted for toilets, the substitution shall be done as specified in the International Plumbing Code.

VENTILATION HOODS

Ventilation hoods and devices shall be sufficient in number and capacity, to keep rooms free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke, and fumes, in order to prevent drips onto food or food contact surfaces. Filters, or other grease extracting equipment, shall be readily removable for cleaning and replacement, if not designed to be cleaned in place. Residential-type hoods or re-circulating air hoods will not be allowed in commercial establishments.

FIRE SUPPRESSION

Fire suppression equipment in the hood may be required. The Building Inspections Department approves and inspects hood installation(s). Please call the Fire Marshal's office at (972) 382-2653 for separate submittal and permitting requirements for commercial fire suppression and sprinkler systems.

EQUIPMENT AND UTENSILS

Equipment and utensils shall be designed and fabricated for durability under conditions of normal use, and must be resistant to denting, pitting, chipping, and rust. Equipment shall be commercial-grade and NSF-approved or equivalent and/or approved by the regulatory authority.

Food contact surfaces must be durable, non-absorbent, easily cleanable, free of cracks, crevices, seams, and impervious to liquids. Non-food contact surfaces must be easily cleanable and kept in good repair. Floor mounted equipment must be on legs or casters, and a minimum of six inches off the floor, or be sealed to the floor. Space must be provided between walls and fixtures to permit easy access for cleaning. Refrigerators/freezers must be commercial grade, NSF-approved, and each unit must have a visible and accurate thermometer. Walk-in refrigeration units must be commercially built and have interiors of impervious, non-absorbent materials. Wood or particleboard surfaces in walk-in refrigeration units are not allowed. Shelving must be resistant to rust.

LAUNDRY FACILITIES

On-premise laundry facilities shall be used ONLY for the washing and drying of items used in the operation of the Food Establishment. The washer and dryer must be located in a separate room, where there is no exposed food, cleaning equipment, utensils and single-use service items.

WATER, PLUMBING & WASTE

GENERAL

Plumbing shall be sized, installed, and maintained according to International Plumbing Code. Cross-connections between the potable water supply and any non-potable, questionable water supply, or any source of pollution through which the potable water supply might become contaminated, are not allowed.

Non-potable water systems are not allowed.

BACKFLOW

Devices to protect against backflow and back siphonage are required at all fixtures and equipment where an air gap, at least twice the diameter of the water supply inlet, is not provided between the water supply inlet and the fixture's flood level rim. A hose cannot be attached to a faucet without a backflow prevention device.

GREASE TRAPS & GREASE INTERCEPTORS

A grease trap or grease interceptor is required unless otherwise approved by the Regulatory Authority, and shall be located to be easily accessible for cleaning, operation, and maintenance. Location must be approved by the Regulatory Authority and shall not be located within an area where food is held, prepared, stored or transferred. All grease traps and interceptors shall be approved by the Regulatory Authority prior to installation. Grease separators designed to be serviced manually by food establishment employees are not allowed. Grease interceptors or separators located above ground, beneath one fixture, are prohibited. All full-service Food Establishments shall pump their interceptor a minimum of once every 90 days (4 times per year). All other Food Establishments, including day cares, schools, and establishments providing only pre-packaged foods, as determined by the Regulatory Authority, shall pump their interceptor at a minimum of once semi-annually (at least 2 times per year). The Regulatory Authority may require more frequent pumping upon assessment, or at his or her discretion. All liquid waste generators are required by Ordinance, to keep a copy of all trip tickets for a period 2 years. The Regulatory Authority may inspect these records at random, during normal business hours.

WATER HEATERS

Water heaters must be of adequate size to provide enough hot water on demand, at the required temperatures, for all hand washing, dish washing, and cleaning fixtures.

REFUSE/WASTE STORAGE AREAS

Refuse storage areas, which are not within a screened rear service area and which are visible from a public right-of-way, shall be visually screened by a solid masonry wall on at least three sides, and comprised of materials and colors which match the main structure. The wall shall be high enough to completely screen the refuse storage area from view. The fourth side, which is to be used for garbage pickup service, shall have a solid metal gate, to secure the refuse storage area. Each refuse facility shall be located so as to facilitate pickup by refuse collection agencies. Reinforced concrete paved areas are required for refuse facilities and their approaches. Refuse bin sizing, service, and approach are to be determined by the contracted waste disposal service company, and is based on the needs of the establishment.

Additional construction requirements can be obtained by calling the Building Inspections Department at (972) 382-2682.

OPERATIONS

MANAGEMENT PERSONELL & CERTIFICATIONS

All Food Establishments are required to have at least one (1) employee who has completed and passed a course to become a Certified Food Protection Manager, as defined and accredited by the Texas Department of State Health Services.

The following provisions apply to all Food Establishments:

- A Certified Food Protection Manager is required to be on premises and on duty during ALL times of operation, including times before or after normal business hours, if employees are conducting food prep operations.
- Limited and Temporary Food Establishments are exempt from this section.
- The Regulatory Authority may require additional Certified Food Protection Managers, in sufficient number to ensure that all areas and times of food preparation and food service are under the direction of a Certified Food Protection Manager.
- All food employees, who are not Food Protection Manager Certified, are required to successfully complete a Food Handler course, as defined and accredited by the Texas Department of State Health Services, within 30 days of employment and be issued a card reflecting satisfactory completion.
- Proof of all Food Protection Manger Certifications and Food Handler Certifications, are required to be kept at the establishment, at all times.

PLEASE NOTE: A Health Permit WILL NOT be issued until documentation is provided for all necessary Certified Food Protection Managers.

FOOD STORAGE

All food and food supplies, including disposable, single-serve containers and utensils, MUST be stored at least six inches above the floor, and be covered and protected at all times. Food may not be stored:

- In locker rooms.
- Toilet rooms.
- Dressing rooms.
- Garbage rooms.
- Mechanical rooms.
- Under sewer lines.
- Under leaking water lines.
- Under lines or equipment with condensation.
- Under open building structural elements.
- Under other sources of contamination.

Shelving must be:

- Kept in good repair.
- Impervious to liquids.
- Easily cleanable.
- Resistant to rust.
- Free from flaking paint or coatings.

FOOD PROTECTION

Sneeze guards are required for all buffets, salad bars, and any other location where contamination of food, by the consumer, is possible. Sneeze guards shall have a minimum height of 4'6", with a maximum height of 5'0", from the floor. All sneeze guards shall meet NSF standard 2. Clean plates shall be made available and required of patrons for return trips to food bars. A sign to this effect shall be posted at salad bars and buffet tables.

INSECT & RODENT CONTROL

GENERAL - Effective measures, intended to minimize the presence of rodents, flies, cockroaches, and other insects on the premises, shall be utilized. The premises shall be kept in such condition as to prevent the harborage or feeding of insects or rodents. Food Establishments may not place pest control devices, such as “bug zappers” or flypaper, in such a manner that they pose a risk of food contamination, in food prep areas, cooking areas, serving areas, or dining areas.

OPENINGS - Openings to the outside shall be effectively constructed in order to prevent the entrance of insects and rodents. Tight-fitting, self-closing doors with door sweeps, closed windows, screening, controlled air currents, or other means shall be utilized. Screening material shall not be less than 16 mesh to the inch.

CHEMICAL STORAGE

Pesticides, cleaning supplies, and other chemicals used in the operation of the establishment, must be stored separately from any food, food supplies, single-service items, and be stored separately from each other. All chemicals must be properly labeled with the name of the chemical contents, including all spray bottles.

PERSONAL BELONGINGS

Personal belongings must be kept in a designated area, separate from food storage areas, food prep areas, and food supplies. If lockers are used, they are to be kept clean, and in good repair