



Retail Food Establishments New Construction/Remodel/Change of Ownership

When a food establishment is hereafter constructed, extensively remodeled, changes ownership, significantly changes the menu as determined by the health official or when an existing structure is converted for use as a food establishment, properly prepared plans and specifications for such construction, remodeling or alteration showing layout, arrangement and construction materials of work areas and the location, size and types of fixed equipment and facilities shall be submitted to the health official for approval before such work is begun.

Construction of Building

Buildings, doors, windows and utility inlets must be rodent and insect proof.

Exterior Doors and Windows— All doors leading to the outside must be self-closing and tight fitting, to be effective against the entrance of insects and rodents. Service windows must be self-closing. Exception: Emergency Exit designated by the Fire Marshal Ph: (903) 457-2940.

Floors: Food establishments involved in heavy preparation shall incorporate quarry tile, cement-based terrazzo tile or an equivalent floor covering as approved by the health official. Food establishments involved in light food preparation shall incorporate a commercial grade sheet vinyl or equivalent floor covering as approved by the health official. Establishments involved in no food preparation shall incorporate sealed concrete, vinyl asbestos tile or an equivalent floor covering as approved by the health official. An approved sealer shall be required at the floor/wall interface. Wood or absorbent materials are not permitted. Floors in walk in coolers must be quarry tile or better.

Walls: food preparation, ware washing, and food storage areas walls must be light in color, FRP (fiberglass reinforced plastic) 1/16" thickness or better up to 8'. Walls shall be installed using good construction standards, properly sealed with no open seams. Other acceptable wall covering include: stainless steel sheet panels; quarry tile; ceramic tile; anodized aluminum. FRP panel **is not** recommended behind heat radiating equipment such as fryers, griddles, ranges, etc. It is recommended that walls at vent hood and grill cooking areas be covered with stainless steel panels. Walls in a dry storage area may be painted with light color oil based enamel or epoxy paint if no open food is present. Joints between walls and floors shall be coved or with minimum 4" rubber/vinyl cove base appropriate materials. Wall coverings in restroom areas must be at least four feet high. All material must be smooth and easily cleanable.

Ceiling: Light in color non absorbent, smooth and easily cleanable ceiling tiles, such as laminated ceiling tiles, shall be installed in food preparation/cooking areas, utensil/ equipment washing areas, and employee restrooms. When non-laminated tiles are allowed, they should be replaced as soon as they are no longer cleanable.

Equipment: All equipment must be commercial grade, NSF approved. Appliances used in the home are not permitted.

- Indicate where equipment, including sinks, will be located on the plans.
- Indicate how equipment will be installed to facilitate cleaning.
- All refrigeration units must maintain potentially hazardous foods at 41°F or colder and have a working thermometer inside or built in.
- Provide adequate facilities to store dishware, food, paper goods, maintenance and cleaning equipment.
- Specify location, design, and size of dry storage facilities and refrigeration.
- Consider the size of the business, frequency of deliveries, types of foods, use of paper goods, etc.
- Store clean equipment, food and paper goods at least six inches above the floor.
- Install equipment that is not easy to move either with enough space around it to allow cleaning or sealed to adjacent surfaces. For example, a floor mixer should be installed with enough space around it for easy cleaning, stoves should be sealed to wall and floor, and refrigerators should be on wheels.
- Provide tabletop equipment that is not sealed to the tabletop and is not easily movable with legs at least 4" high to facilitate cleaning under the equipment.
- Provide floor mounted equipment that is not easily movable and not sealed to the floor with legs at least 6" high or seal on raised platforms.
- Equipment must be durable and constructed to facilitate cleaning. For example, neither raw wood nor pegboard is allowed.
- Protect displayed food, such as on salad bars, with sneeze guards or other protective devices.
- Beverage tubing and cold-plate beverage cooling devices may not be installed in contact with stored ice. This section does not apply to cold plates that are constructed integrally with an ice storage bin. Drainage tubes may not pass through drink ice.
- Provide running water dipper wells for bulk ice cream service unless you provide individual scoops, or each item or scoops are washed and sanitized between each use.
- If ice is produced, indicate where the machine is located. You must produce and store ice in enclosed, protected areas with a conveniently located hand sink. Persons bagging ice for retail must obtain a State Food Manufacturing License.

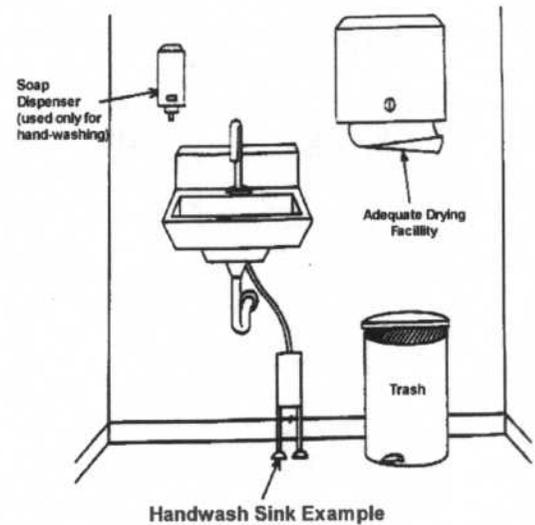
Lighting: all light fixtures must be shielded against breakage to prevent particles of broken glass from entering the food.

At least 50 foot candles of light must be provided at all food preparation surfaces. At least 10 foot candles at a distance of 30 inches above the floor in walk-in refrigeration units, dry food storage areas, and in other areas during periods of cleaning.

At least 20 foot candles at a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption; inside equipment such as reach-in and under-counter refrigerators; at a distance of 75 cm (30 inches) above the floor in areas used for hand washing, ware washing, and equipment and utensil storage, and in toilet rooms.

Handsink: a sink designed for hand washing only, provided with hot and cold running water tempered through a mixing valve. Minimum 100°F required for proper hand washing. A handsink 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 unobstructed 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. Soap dispenser and disposable towels are required at each handsink as well as hand sanitizer or single-use gloves.

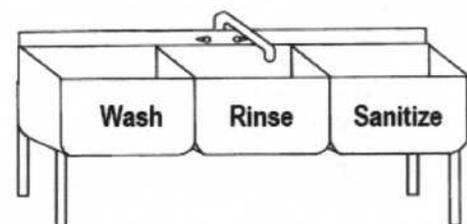
A sign, icon, or poster that notifies food employees to wash their hands shall be provided at all hand washing lavatories used by food employees and shall be clearly visible to food employees.



Warewashing

Mechanical dishwashing machines shall be used if reusable tableware is provided for customers. Chemicals added for sanitization purposes shall be automatically dispensed.

Three Compartment Sink: Free standing three compartment sinks with drain boards and a faucet that can reach all three basins are required for all food service establishments. The basins must be large enough to submerge the largest piece of portable equipment. Drain plugs must be provided. The discharge from a commercial dishwashing machine shall be through an air gap or air break into a standpipe or waste receptor in accordance with Section 802.2. of the *2006 International Plumbing Code*



Utility Sink: all food establishments are required to have a utility sink at least 14" deep on bullet legs or a 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 must be at least 18 inches from any food preparation areas, storage areas, or utensil areas to prevent the splash from contaminating these areas. A vacuum breaker device should be installed on all faucets with hose end adapters.

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 an approved receptacle which provides an air gap. A hand sink is also required to be in the area of the ice machine. Air gap should be equal to or greater than 1 ½ times the diameter of the pipe used or no less than one inch.

Water Heater: should be sealed to the floor, located on a raised concrete pad, or located on legs at least 6 inches off the floor to allow cleaning of the floor. It is recommended that the minimum size of the heater should be no less than a 50 gallon unit for the smallest of food establishments. It should be located close to the prep area, but preferably not in the prep area unless special considerations are necessary.

Washing Machine and Dryer: Laundry facilities on the premises of a food service establishment may be used only for washing and drying items used in the operation of the establishment. If a mechanical clothes washer or dryer is provided, it must be located so that the washer and/or dryer is protected from contamination; and where there is no exposed food; clean equipment, utensils, linens; or unwrapped single-service and single-use articles. They are to be housed in a separate room or in dry storage with packaged products. Under certain circumstances, a washing machine can be allowed without a dryer. A dryer is not needed when only bar towels are washed and stored directly into a sanitizing solution ready for immediate use as wet towels.

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. Must have a fire protection system installed and must be engineered by a licensed professional.

Fire Safety Requirements: Fire Marshal Ph: (903) 457-2940

Grease Trap/Debris-Collecting Fixture: Grease trap or grease interceptor shall be required to receive the drainage from fixtures and equipment with grease laden waste located in food preparation areas, such as all sinks, dishwashers and floor drains in the food preparation areas. All grease traps or grease interceptors installed in the City of Greenville must meet all requirements of the 2006 International Plumbing Code. Grease traps must be serviced every 90 days or 25% capacity (whichever comes first) and trip tickets must be kept onsite for 3 years. Specifications: (903) 457-3156.

Storerooms: Separate from food prep and warewashing. It is recommended that at least 25% of the food preparation or kitchen areas should be designed for food storage. The minimum acceptable wall surface is properly taped and bedded sheet rock covered with colored enamel based paint.

Restrooms: at least one restroom is required for employee use. When 4 or more employees of different sex are employed, 2 or more restrooms are required. Restrooms for customers are regulated under the 2006 International Building Code. However, when restrooms are designed for both customers and employees, they must be located such that customers do not travel through the food preparation/storage or utensil washing/storage areas. All restrooms must have floor drains and vent fans exhausting to the outside. Self closing doors are required on all restrooms.

Plumbing: Equipment and fixtures utilized for the storage, preparation and handling of food shall discharge through an indirect waste pipe by means of an air gap. All faucets with hose fittings must have a backflow prevention device. Refrigeration condensation and other non-sewage liquids must be drained from the point of discharge to disposal according to the specifications of the local plumbing authority. You must not place food contact surfaces under

exposed sewer lines. Utility lines and pipes may not obstruct or prevent cleaning of the floors, walls or ceilings. Utility lines are also prohibited on the floor.

Floor drains in food storage areas: Floor drains located within walk-in refrigerators or freezers in food service and food establishments shall be indirectly connected to the sanitary drainage system by means of an air gap. Where a floor drain is located within an area subject to freezing, the waste line serving the floor drain shall not be trapped and shall indirectly discharge into a waste receptor located outside of the area subject to freezing. **Exception:** Where protected against backflow by a backwater valve, such floor drains shall be indirectly connected to the sanitary drainage system by means of an air break or an air gap. **(802.1.2 2006 International Plumbing Code)**

Employee Locker Areas: employee locker areas should be designed and properly located. However, when not possible, employees may store coats, purses, other personal items in stored away from food or food contact surfaces. Facilities for storing personal items should be located outside food preparation or utensil washing areas.

Solid Waste: Indicate on the plans how you will store garbage and trash. You must place dumpsters and grease containers on nonabsorbent surfaces such as concrete or machine-laid asphalt. You must store new compactors on a graded concrete pad that drains into a sanitary sewer. Any rooms, outside enclosures, areas and containers used must be thoroughly cleaned and kept clean after emptying or removal of garbage and rubbish. Wastewater from such cleaning operations must be disposed of as sewage into a proper sewage disposal system.

Codes Adopted by The City of Greenville:

Texas Food Establishment Rules

2006 International Building Code

2006 International Plumbing Code

2006 International Mechanical Code

2006 International Fuel/Gas Code

2006 International Residential Code

2005 National Electrical Code