



FOOD ESTABLISHMENTS – CONSTRUCTION REQUIREMENTS FOR NEW CONSTRUCTION & REMODEL

This handout provides information to be used by owners, architects, and contractors wishing to construct or remodel a food establishment. In order to meet the City of Arlington Health Code, these are requirements that are to be used in addition to requirements of other City departments, and do not replace other department's requirements. At the time of application for a Building Permit, one set of plans must be submitted for review by the designated Health Plans Examiner Health Article IV section 4.18 Review of Plans.

If a Building Permit is not required, a set of plans must be submitted directly to the designated Health Plans Examiner before beginning the work. Written comments will be sent to the applicant or general contractor, outlining any areas of concern and any additional comments concerning the facility and its operation. It will be necessary for the owner, architect, or contractor to respond to these comments before a Building Permit will be issued. Please notify Community Development & Planning Department when the facility is ready for a Certificate of Occupancy (CO) so that an on-site inspection may be conducted. Health Article IV section 4.18 (B) A Food Establishment Permit will be issued after all requirements have been met and fees are paid. A Food Establishment Permit must be obtained before beginning operations. Health Article IV section 4.02(A). For additional information, please contact our office at:

Community Development & Planning
Health Services
101 W. Abram Street
P.O. Box 90231, Mail Stop 01-0241
Arlington, Texas 76004-3231
Telephone number: 817-459-6502

<http://www.arlington-tx.gov/cdp/technical-bulletins/>

1. FLOORS

(A.) Floors and floor coverings of all food preparation, food storage, utensil-washing areas, and the floors of all walk-in refrigerating units, dressing rooms, locker rooms, toilet rooms and vestibules shall be constructed of smooth, durable material such as sealed concrete, terrazzo or ceramic tile.

§229.167(a), §229.167 (c)(1) Carpeting is prohibited, anti-slip floor covering will be allowed in areas where necessary for safety reasons. §229.167(c)(4)

(B.) Properly installed, trapped floor drains shall be provided in floors that are water flushed for cleaning or that receive discharges of water or other fluid waste from equipment, or in areas where pressure spray methods for cleaning equipment are used. §229.167(c)(3)(B.), §229.166 (f)(1)(A) Such floor shall be constructed only of sealed concrete, terrazzo, ceramic tile or similar materials, and shall be graded to drain. §229.167(c)(3)(B.)(water flushing)

(C.) The junctures between walls and floors shall be coved and enclosed or sealed.
§229.167(c)(3)(A),(B)

(D.) Exposed utility service lines and pipes shall be installed in a way that does not obstruct or prevent cleaning of the floor. §229.167(c)(2)(A),(B)

(E.) Installation of exposed horizontal utility lines and pipes on the floor is prohibited.
§229.167(c)(2)(C)

2. WALLS

(A.) Walls in food preparation area, dishwashing area, and restrooms must be smooth, easily cleanable, non-absorbent. §229.167(a)(1)&(3) Minimum wall covering material includes fiberglass reinforced panels (FRP) of 1/16 inch thickness or equivalent. Other acceptable wall coverings include: stainless steel sheet panels, ceramic tile, anodized aluminum, or sealed and painted masonry. It is recommended that walls at vent-a-hoods and grill areas be covered with stainless steel panels. The minimum acceptable wall surface in a storeroom and retail sales area is smooth sheetrock covered with a light colored easily cleanable paint. No textured wall material is allowed.

(B.) Wall coverings should be installed to cover eight (8) feet above floor finish, except in restroom areas where the wall covering must be at least four (4) feet in height. Wall coverings must be properly covered and sealed to the floor.

(C.) Studs §229.167(c)(8) and utility service lines and pipes shall not be unnecessarily exposed on the wall and shall be installed in a way that does not obstruct or prevent cleaning. §229.167(c)(2)(A)&(B)

3. CEILINGS

Ceilings must be non-absorbent, smooth and easily cleanable. §229.167(a)(1)&(3) Vinyl coated ceiling tiles should be installed in food preparation areas, utensil washing areas and employee restrooms. It is recommended that joists and rafters not be exposed. §229.167(c)(8). If exposed, they shall be finished to provide easily cleanable surfaces.

4. TOILET AND LAVATORIES

(A.) Toilet facilities shall be conveniently located within the same building and shall be accessible to employees at all times. §229.167(d)(4)

(B.) Toilet rooms shall be completely enclosed and shall have tight-fitting, self-closing, solid door.
§229.167(d)(4)

(C.) Hand washing lavatories shall also be located in or immediately adjacent to toilet rooms.
§229.166(h)(1)(A)(B)

(E.) Each lavatory shall be provided with hot and cold water tempered by means of a mixing valve or combination faucet. Any self-closing, slow-closing, or metering faucet used shall be designed to provide a flow of water for at least fifteen (15) seconds without the need to reactivate the faucet.
§229.166(f)(2)(A)(B)(C)

5. PLUMBING

(A.) The potable water system shall be installed to preclude the possibility of backflow. All fixtures and equipment shall be installed to protect against backflow and back siphonage with an air gap at least twice the diameter of the water supply inlet if not provided between the water supply inlet and the fixtures flood level rim or other approved devices. A hose shall not be attached to a faucet unless a backflow prevention device is installed. §229.166(f)(3)(4), §229.166(g)(4).

(B.) Grease trap location must be approved by the designated Health Plans Examiner. Contact the Water Resources Department at (817)-459-5902 concerning sizing and installation.

(C.) All food contact equipment including food preparation sinks, three compartment sink (if used as food preparation sink), ice bins, and ice machines shall be drained indirectly through an air gap to prevent cross contamination.

(D.) Drains shall be located adjacent to equipment which discharges waste.

(E.) A backflow prevention device such as approved double check valve must be located upstream from any carbonating device and downstream from any copper water supplies. No copper piping should be in direct contact with carbonated water.

6. UTILITY FACILITY

At least one utility sink or curbed cleaning facility with a floor drain shall be provided and used for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water or similar liquid wastes. Hand washing sinks, dishwashing sinks, or food preparation sinks may not be used for disposal of mop water. §229.166(i)(1)(B) Utility sinks must be of durable construction. Lightweight fiberglass or plastic materials are not acceptable. Utility sink is required to have hot water that is at least 110°F. §229.166(f)(6), §229.166(g)(3)

7. LAUNDRY FACILITIES

(A.) Laundry facilities shall be restricted to washing and drying of linens, cloths, uniforms, and aprons necessary to the operation. If such items are laundered on the premises, an electric, gas or steam dryer shall be provided and used.

(B.) Separate rooms shall be provided for laundry facilities except that such operations may be conducted in storage rooms containing only packaged foods or packaged single-service articles.

8. LIGHTING

(A.) At least fifty (50) foot candles of light shall be provided to all working surfaces and at least thirty (30) foot candles of light shall be provided to all other surfaces and equipment in food preparation, utensil-washing, hand washing areas, and in toilet rooms. At least twenty (20) foot candles of light at a distance of thirty inches from the floor shall be provided in all other areas, except that this requirement applies to dining areas only during cleaning operations.

(B.) Shielding to protect against broken glass falling into food shall be provided for all artificial lighting fixtures where food or utensils are located.

(C.) Infra-red or other heat lamps shall be protected against breakage by a shield surrounding and extending beyond the bulb, leaving only the face of the bulb exposed.

9. VENTILATION

(A.) All rooms shall have sufficient ventilation to keep them free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke and fumes and to prevent grease and condensation. §229.165(g)(4)

(B.) Ventilation systems, when vented to the outside, shall not create an unsightly, harmful or unlawful discharge.

(C.) All rooms from which obnoxious odors, vapors or fumes originate shall be mechanically vented to the outside.

10. DRESSING ROOMS AND LOCKER AREAS

(A.) If employees routinely change clothes within the establishment, rooms or areas shall be designated and used for that purpose. These designated rooms or areas shall not be used for food preparation, storage or service, or for utensil-washing or storage.

(B.) Enough lockers or other suitable facilities shall be provided and used for the orderly storage of employee clothing and other belongings. Lockers or other suitable facilities may be located only in the designated dressing rooms or in food storage rooms or areas containing only completely packaged food or packaged single-service articles.

11. OUTSIDE OPENINGS

Openings to the outside shall be effectively protected against the entrance of rodents and insects by tight-fitting, self-closing doors, closed windows, screening, controlled air currents, or other means. §229.167(D)(5)(A), §229.167(D)(5)(C)(ii)&(iii) Screen doors shall be self-closing, and screens for windows, doors, skylights, transoms, 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. §229.167(D)(5)(C)(i)

12. GARBAGE FACILITIES

(A.) Garbage or refuse storage rooms, if used, shall be constructed of easily cleanable, non-absorbent, washable material, shall be insect and rodent proof and shall be large enough to store the garbage and refuse containers. §229.166(1), §229.167(A),(C),(D)(5)&(6).

(B.) Outside storage areas or enclosures shall be large enough to store the garbage and refuse containers that accumulate. Approved commercial garbage containers must be provided and emptied at least twice a week. Arlington City Health Ordinance Article I Section 1.01, Article II Section 2.06 (A).

(C.) Dumpsters and compactors must be located on concrete or machine laid asphalt. Liquid waste from compacting or cleaning operations shall be disposed of into the sanitary sewer. If a dumpster enclosure is provided, the opening of the enclosure must be at least twelve (12) feet for container access.

13. OUTSIDE PREMISES

The walking and driving surfaces of all exterior areas shall be surfaced with concrete or asphalt. These surfaces shall be graded to drain. §229.167(B)

14. DISHWASHING FACILITIES

(A.) A three (3) compartment sink shall be used if washing, rinsing, and sanitizing of utensils and equipment is done manually. Sinks shall be large enough to permit the complete immersion of the utensils and equipment and each compartment sink shall be supplied with hot and cold potable running water.

(B.) Drain boards or easily movable dish tables of adequate size shall be provided for proper handling of soiled utensils prior to washing and for cleaned utensils following sanitizing and shall be located so as not to interfere with proper use of the dishwashing facilities.

(C.) Sinks and drain boards shall be self-draining.

(D.) When hot water is used for sanitizing, the following facilities shall be provided and used: (i) an integral heating device or fixture installed in, or under the sanitizing compartment for maintaining the water at a temperature of at least 170oF (77oC); and (ii) a numerically scaled indicating thermometer, accurate to +3oF, convenient to the sink for frequent check of water temperature; and (iii) dish baskets of such size designed to permit complete immersion of the tableware, kitchenware, and equipment in the hot water.

(E.) When chemicals are used for sanitization, a test kit or other device that accurately measures the parts per million concentration of the solution shall be provided and used.

(F.) Cleaning and sanitizing may be done by spray-type or immersion dishwashing machines or by any other type of machine or device if it is demonstrated that it thoroughly cleans and sanitizes equipment and utensils.

(G.) The pressure of final rinse water supplied to spray-type dishwashing machines shall not be less than 15 nor more than 25 pounds per square inch measured in the water line immediately adjacent to the final rinse control valve. A ¼ inch 1PS valve shall be provided immediately upstream from the final rinse control valve to permit checking the flow pressure of the final rinse water.

(H.) Machine or water line mounted numerically sealed indicating thermometers accurate to +3oF shall be provided to indicate the temperature of the water in each tank of the final rinse water as it enters the manifold.

(I.) Rinse water tanks shall be protected by baffles, curtains, or other effective means to minimize the entry of wash water into the rinse water.

15. FOOD PROTECTION

(A.) Food on display shall be protected from consumer contamination by the use of easily cleanable counter, serving line or salad bar protector devices, display cases, or by other effective means.

(B.) Tubing conveying beverages or beverage ingredients to dispensing heads may be in contact with stored ice, provided that such tubing is fabricated from safe materials, is grommet at entry and exit points to preclude moisture (condensation) from entering the ice machine or the ice storage bin, and is kept clean. Drainage or drainage tubes from dispensing units shall not pass through the ice machine or the ice storage bin.

(C.) Equipment, including ice makers and ice storage equipment, food and containers of food, single-service articles and multi-use utensils, shall not be located under exposed or unprotected sewer lines or water lines, open stairwells, or other sources of contamination. This requirement does not apply to automatic fire protection sprinkler heads that may be required by law.

16. EQUIPMENT

Equipment that is placed on tables or counters, unless portable, shall be sealed to the table or counter or elevated on legs to provide at least a four (4) inch clearance between the table or counter and equipment and shall

17. HANDWASHING FACILITIES

(A.) Hand wash lavatories shall be located to permit convenient use by all employees. §229.166(h)(1) Sinks shall be of sufficient number and located within 25 feet of all work stations.

(B.) Provide a separate hand washing sink; hand drying device or single use disposable towels; soap; and waste receptacle for each food preparation area and utensil washing areas. Sinks used for food preparation or for washing equipment or utensils shall not be used for hand washing.

(C.) Each hand washing sink shall be provided with hot and cold water tempered by means of a mixing valve or a combination faucet to provide water at a temperature of at least 100 degrees F. §229.166(f)(2)(A) Any self-closing, slow-closing or metering faucet shall be designated to provide a flow of water for at least 15 seconds without the need to reactivate the faucet. §229.166(f)(2)(C)

(D.) Splashguard protection (4" – 6" high) is required if adequate spacing (18" or less) to adjacent food, food prep, food contact surfaces and utensil washing area surfaces in insufficient. Splash from a hand wash sink may not contaminate food, equipment or utensils.

18. STORAGE

(A.) Cleaned and sanitized utensils and equipment shall be stored at least six (6) inches above the floor in a clean, dry location in a way that protects them from contamination by splash, dust, and other means.

(B.) Single-service articles and containers of food shall be stored at least six (6) inches above the floor in a manner that protects them from splash and other contamination, and that permits easy cleaning of the storage area, except: (i) metal pressurized beverage containers, and cased food packaged in cans, glass or other water proof containers need not be elevated when the food container is not exposed to floor moisture; and (ii) containers may be stored on dollies, racks or pallets, provided that such equipment is easily movable.

19. APPLICATION

Upon completion of the plan review, a Food Service Establishment Permit application and a statement of amounts due will be sent to the owner. Fees must be paid before a permit will be issued.

FEES

(1.) Application Fee/Plan Review Fee.....\$450.00 per application

(2.) Annual Permit Fee

High Priority..... \$375.00 Valid one year from date of issuance
Medium Priority..... \$275.00 Valid one year from date of issuance
Low Priority..... \$250.00 Valid one year from date of issuance

(3.) Annual Master Permit Fees (fees for food establishments with multiple inventories in one location under one ownership):

Master Permit Fee – High Priority..... \$300.00 Valid one year from date of issuance
Master Permit Fee – Medium Priority..... \$220.00 Valid one year from date of issuance
Master Permit Fee – Low Priority..... \$200.00 Valid one year from date of issuance

It is your responsibility to provide all the necessary information. It is your responsibility to notify all contractors and/or sub-contractors who will perform any work on your project of the requirements necessary. If these requirements are not met, a health permit will not be issued, and you will not be allowed to operate.

CONTENTS AND FORMAT OF PLANS AND SPECIFICATIONS:

It is the owner's responsibility to provide all required information. Plans submitted without the following information will not be considered.

1. The floor plan must be accurately drawn to a minimum scale of ¼ inch = 1 foot. Please provide room sizes.
2. On the plan represent all areas such as food prep, food cooking, dish wash, storage rooms, garbage rooms, toilet rooms, walk-ins and toilets.
3. Show the location of all food equipment. Each piece of equipment must be clearly labeled on the plan with its common name. Submit drawings of self-service hot and cold holding units with sneeze guards if applicable.
4. Label and show location of food preparation sinks, dish wash sinks and dishwashers.
5. Clearly designate adequate hand washing lavatories for each toilet fixture and in the immediate area of food preparations.
6. Include a complete finish schedules for each room including floors, walls, ceilings and covered juncture bases.

7. Include plumbing schedule with location of floor drains, floor sinks and back flow prevention.
8. Show location of mop sink or curbed cleaning facility.

Please contact Health Services for more information:

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Arlington, Texas 76004-3231
Telephone number: (817)-459-6502

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