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GARLAND HEALTH DEPARTMENT

Construction And Equipment Standards For Food Service Establishments

CLASS V

FOOD SERVICE ESTABLISHMENTS

The Garland Health Department is pleased to provide owners and operators with this comprehensive listing of structural standards for proposed food service establishments. The standards are provided for each class of establishment and are dependent upon the type of food products conveyed and the degree of preparation involved.

It is obvious that a food establishment is more likely to be maintained in a sanitary condition if the structure is properly designed, durable, and can be expeditiously cleaned. Additionally, in a properly designed establishment, food service sanitation inspections can focus on those more important items such as temperature control, food handling techniques, and general quality control rather than problems of deteriorated structures and equipment which are difficult to repair after the establishment is open for business. It is our hope that this listing of structural standards will result in a monetary savings by providing you with an establishment that can be easily and rapidly cleaned as well as durable, thereby minimizing maintenance requirements.

While we have made a concerted effort to provide the reader with as much detail as possible, we understand that questions may arise. If so, we ask that you do not hesitate to call an Environmental Health Specialist at 972/205-3460 who will be most happy to set up a meeting and discuss your proposed operation in detail.

We sincerely wish you the best in your endeavor!

City of Garland
Health Department
Environmental and Consumer Health Division

GARLAND HEALTH DEPARTMENT

CONSTRUCTION AND EQUIPMENT STANDARDS FOR FOOD SERVICE ESTABLISHMENTS

CLASS V – FOOD SERVICE ESTABLISHMENTS

A. Characteristics of Class:

Class V food service facilities include supermarkets (general grocery items, produce preparation areas, and meat markets), and delicatessen/bakery areas.

B. Example of Class:

Typical supermarket stores: Minyard's, Albertsons, Winn Dixie, and Tom Thumb

C. Floor Surface Requirements:

1. Grocery display/sales, produce preparation and dry storage areas shall be sealed concrete, vinyl composition (VCT) tile, or equivalent as approved by the Health Department. (If dry storage area is located in meat market, deli, bakery, or seafood preparation areas, floors shall be quarry tile or equivalent).
2. Meat cutting room, deli, bakery, and seafood preparation areas shall have quarry tile floors with epoxy-containing, acid resistant grout. Floors shall have a coved (floor wall) interface four-inch (4") height or greater, constructed of quarry tile. Other surfaces may be used if considered equivalent and approved by the Health Department.
3. Toilet room floors shall be quarry tile, ceramic tile, or equivalent and shall have a minimum four inch (4") base cove of like material.
4. Walk-in cooler floors shall have floor surfaces as follows:
 - a. Meat market coolers, delicatessen, and seafood; floor shall be quarry tile with epoxy grout with four inch (4") base of like material.
 - b. Produce, intact commercially packaged foods, (i.e. milk, canned soft drinks, etc.) and non-potentially hazardous foods; floor shall

be sealed concrete or equivalent as approved by Health Department.

5. Walk-in freezers shall have sealed concrete floors or equivalent as approved by Health Department.

D. Wall Surface Requirements:

1. Meat cutting room, produce preparation, deli, bakery, and seafood preparation area walls shall be fiberglass reinforced polyester (FRP) panels, ceramic tile, brick sealed with light-colored epoxy paint, or equivalent wall surface as approved by the Health Department. The wall surfaces must be at least eight (8) feet in height. Wall surfaces above the paneling or tile shall be light-colored, smooth and cleanable.
2. Walk-in cooler walls shall be smooth, easily cleanable and capable of withstanding effects of low temperature and moisture (baked-on enamel coated steel, FRP, or equivalent).
3. Toilet walls shall be FRP, ceramic tile, brick sealed with epoxy paint to a minimum height of four (4) feet. Wall surfaces above the paneling or tile shall be light colored, smooth and washable.
4. Dry storage room and warehousing walls shall be taped and bedded sheetrock, painted with light colored epoxy or enamel paint to eight (8) feet, or equivalent wall material as approved by the Health Department. Floor-wall interface shall be four inch (4") vinyl base cove or equivalent.

E. Ceiling Surface Requirements:

1. Ceilings in meat cutting room, deli, bakery, seafood preparation area, and toilet rooms shall be smooth, relatively non-absorbent, and easily cleanable. Materials should be washable drop-in panels, vinyl coated panels, taped and bedded sheetrock with light-colored epoxy or enamel paint, FRP panels, or equivalent as approved by the Health Department. **Fibrous acoustical drop-in panels shall be prohibited.**
2. Walk-in coolers and freezers shall have ceilings that are smooth, easily cleanable, and capable of withstanding effects of low temperature and moisture.

F. Floor Drain Requirements:

Floor drains shall be required in the following areas: All toilets, meat cutting rooms, deli, bakery, and seafood preparation areas.

G.

Grease Interceptor Requirements:

Grease interceptors shall be sized according to the number of plumbing fixtures. Four fixtures shall require a 250 capacity grease interceptor, while more than four shall require a 750 lb. capacity grease interceptor. Floor drains shall be considered as one fixture. Applicants desiring a grease interceptor smaller than 750 lb. capacity may submit engineer-sealed plans showing drawings and flow calculations which indicate a two-hour retention time. All grease interceptors shall be exterior of facility.

H. Sink Requirements:

1. Handwash lavatories shall be installed in toilet rooms, food preparation and food service areas. Handwash lavatories in food preparation and food service areas shall be free standing. Each lavatory shall be provided with four (4) inch winged handles.
2. All Class V establishments shall install a mop sink or curbed area with a floor drain for the cleaning of mops or similar wet floor cleaning tools and disposal of mop water. (This sink or curbed area shall be provided with hot and cold water).
3. A free-standing, stainless steel three-compartment sink (with basins large enough to allow immersion of the largest utensil) shall be installed in meat cutting room, deli, bakery, seafood, and produce preparation areas.
4. All Class V establishments that have produce markets shall install an approved, commercial food waste grinders.

I. Vermin Control Requirements:

Automatic air curtain insect control devices or equivalent shall be installed on all receiving doors except truck/trailer type receiving doors, if properly sealed while trailer is in place, shall not require air curtain devices. All holes in walls and ceilings for pipes or conduits shall be sealed, and floor-door clearances shall not exceed one-quarter inch (1/4").

J. Equipment Specifications and Requirements:

1. All food contact surfaces shall be stainless steel, with the exception of certain approved polymer cutting boards. Bakery tables on which no potentially hazardous foods are prepared may be hard maple surfaces.

2. Cabinets, tables, or other similar equipment made of wood, particle board, or formica shall not be allowed in food preparation, utensil washing, or other areas subject to moisture.
3. Customer service counters, food packaging, and similar areas shall be fully plastic laminated or equivalent material as approved by the Health Department. Shelving under front customer service counters shall be sealed, smooth, and easily cleanable.
4. Shelving and racks in food preparation and utensil washing areas shall be commercial, food service grade, non-corrosive metal. Enamel or epoxy painted (light-colored) wood shelving is acceptable in dry storage rooms and separate food service areas not subject to moisture.
5. Shelving racks in walk-in coolers shall be stainless steel, epoxy-coated non-corrosive metal, or equivalent as approved by the Health Department. Wood is prohibited as a shelving material in walk-in coolers.
6. All restroom doors shall have self-closing devices.

K. Ventilation Requirements:

1. Ventilation hoods with grease-intercepting filters shall be installed over grills, fryers, etc., and must have sufficient air velocity to capture all steam and grease emissions.
2. Areas of the establishment in which a preparation cooling table or a residential-style refrigerator are operated shall be mechanically cooled to a maximum ambient room temperature of 86°F. Areas of the establishment in which a storage refrigerator or a storage freezer are operated, which are not opened continuously, shall be mechanically cooled to a maximum ambient room temperature of 100°F.
3. All toilets shall have powered exhaust fans installed.

L. Lighting Requirements:

1. All light fixtures in food preparation, utensil-washing, walk-in coolers, and food service areas shall be equipped with protective covers.
2. Light intensities shall be as follows:
 - a. Working surfaces in food preparation and service areas – 50-foot candles.

- b. All other areas in food preparation, utensil washing, toilet rooms and walk in coolers – 20-foot candles.
- c. Dry storage and similar areas – 10-foot candles.

Conditions For Issuance of Food Service Permit

1. Applicant must have completed all requirements specified in plan review process.
2. Applicant must have obtained approvals from Building Inspection and other appropriate City Departments.
3. Applicants must have secured a Certificate of Occupancy from Building Inspection.
4. Applicant must have completed application for Food Service Permit and paid necessary fees. The annual permit fee is \$300.00.

Important Notice to Food Establishment Owners and General Contractors

*The express purpose of providing these standards and conducting comprehensive plan reviews is to ensure that a newly constructed or remodeled restaurant, convenience store, day care center, etc. is built in a manner consistent with Garland's Food Service Sanitation Ordinance. Establishments **must** be constructed exactly as specified on approved plans. Any and all deviation from approved plans requires review by the Health Department. **Failure to gain approval of submitted materials and/or equipment may result in the delay of permit issuance.***