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GARLAND HEALTH DEPARTMENT

Construction And Equipment Standards For Food Service Establishments

CLASS III

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 very 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 III - FOOD SERVICE ESTABLISHMENTS

A. Characteristics of Class:

Class III establishments include facilities in which foods are prepared exclusive of the use of fryers, grills, or other similar equipment. Such establishments shall be limited to precooked, potentially hazardous foods and to the preparation of hot dogs, sandwiches, salads, or other similar exposed foods and fountain drinks. Commercial warmers, microwave ovens and enclosed hot dog rotisseries shall be acceptable food warming devices. No raw meat products may be present in a Class III establishment.

B. Examples of Class:

Sandwich shops, ice cream shops, convenience stores with hot dog conveyance.

C. Floor Surface Requirements:

1. Food preparation, service, and dishwashing area floors shall be commercial grade sheet vinyl (residential style is not acceptable), vinyl-composition (VCT) tile, ceramic tile, or equivalent as approved by the Health Department. Floors shall have four (4) inch base of like material as the floor (except that sheet vinyl and VCT floor installations may include four (4) inch vinyl base). Flash coving (self coving vinyl four (4) inches up wall) shall also be approved.
2. Walk-in cooler floors shall be quarry tile with epoxy grout and shall have four (4) inch quarry tile base, when used for cooling open food products (e.g. bulk hot dogs). Walk in coolers used to cool only commercially packaged, unopened foods (i.e. milk) shall have sealed concrete floors or better.
3. Toilet room floors shall be quarry tile, ceramic tile, commercial grade sheet vinyl, VCT tile, or equivalent as approved by the Health Department. Floors shall have four (4) inch base of like material as

floor (except that sheet vinyl and VCT floor installations may include four (4) inch vinyl base).

4. Dry storage room floors shall be sealed concrete, vinyl-composition (VCT) tile, or equivalent as approved by the Health Department.

D. Wall Surface Requirements:

1. Walls adjacent to all dishwash and mop sinks shall be surfaced with fiberglass reinforced polyester panels (FRP) or ceramic tile. The FRP or tile shall extend from the floor to at least three feet above and on all sides of the sinks. Walls adjacent to handwash sinks do not require FRP or tile surfacing. Walls not subject to moisture may be painted, taped and bedded gypsum board or better.
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 smooth, light-colored, durable, and washable as approved by the Health Department.
4. Dry storage room walls shall be light colored gloss enamel or epoxy painted, taped and bedded sheetrock, or equivalent as approved by the Health Department.

E. Ceiling Surface Requirements:

1. Ceilings in food preparation, food service, bar, dishwashing, toilet room, and dry storage areas shall be smooth, relatively non-absorbent, and easily cleanable. Materials shall be washable drop-in panels, vinyl coated sheetrock 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 toilet areas. Toilet floor drains shall be waived in establishments with existing foundations. Hub drains shall be installed adjacent to coolers and freezers requiring condensate removal.

G. Grease Interceptor Requirements:

Grease interceptors, if required by the Health Department, shall be exterior to the facility. Operations not producing significant quantities of grease may not be required to install a grease interceptor. No interior grease interceptor installation shall be allowed.

H. Vermin Control Requirements:

1. Automatic air curtain insect control devices (or equivalent) shall be installed on all take-out windows, if windows are not self-closing. Automatic air curtains shall also be required over receiving doors if such doors are not self-closing. Additionally, all holes in walls and ceilings for pipes or conduit shall be sealed and door-floor clearances shall not exceed one-quarter inch (1/4").

I. Sink Requirements:

1. All class III establishments shall install a mop sink or curbed area with a floor drain for wet floor cleaning and mop water disposal.
2. A free-standing, stainless steel, three compartment sink (with basins large enough to allow immersion of the largest utensil) must be installed.
3. A separate free-standing handwash lavatory shall be installed. If food preparation and food service areas are separated by walls or equipment, and direct access to the handwash lavatory is restricted from the service area, an additional handwash lavatory shall be installed in the food service area. Handwash lavatories must be equipped with at least four (4) inch wing handles.
4. Handwash lavatories shall be installed in or immediately adjacent to toilet rooms.

J. Equipment Specifications and Requirements:

1. All food contact surfaces shall be stainless steel, with the exception of certain approved polymer cutting boards. Baking table on which no potentially hazardous foods are prepared may be hard maple surfaces.
2. Cabinets, tables, or other similar equipment shall be plastic laminate covered wood products or better.
3. Customer service counters, food packaging areas, take-out windows, 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 dishwashing areas shall be enamel or epoxy painted (light-colored) wood shelving or better.
5. Shelving and 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.
7. Installation of an automatic dishwashing machine shall not require floor or wall construction upgrades unless food preparation changes also occur.

K. Ventilation Requirements:

1. 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, which are not opened continuously, are operated shall be mechanically cooled to a maximum ambient room temperature of 100°F.
2. All toilets shall have powered exhaust fans installed.

L. Lighting Requirements:

1. All light fixtures in food preparation, dishwashing 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, dishwashing, toilet rooms, and service areas – 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 all other appropriate City Departments.
3. Applicant 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 & 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 substitute materials and/or equipment may result in the delay of permit issuance.***