



Department of Health Services  
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## CITY OF ENNIS DEPARTMENT OF HEALTH SERVICES

### CONSTRUCTION and EQUIPMENT STANDARDS FOR FOOD SERVICE ESTABLISHMENTS

The Ennis Health Department is pleased to provide owners and operators with this comprehensive listing of structural standards for proposed food service establishments.

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 than 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 our office at (972) 875-6444 and we'll be most happy to discuss your proposed operation in detail.

We sincerely wish you the very best in your endeavor!

City of Ennis  
Department of Health Services

#### **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 is built in a manner consistent with the current requirements and policies of the Department of Health Services or State Laws governing retail food sales or services. 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.***

**A. Conditions for Issuance of Retail Food Service Food Permit:**

1. Applicant must have completed all requirements specified in the plan review process.
2. Applicant must have obtained approvals from Planning and Development and all other appropriate city departments as well as securing the Certificate of Occupancy from Planning and Development.
3. Applicant must have completed application for Retail Food Service Permit and paid necessary fees.

**B. Plans & Inspections:**

1. When a food service establishment is newly constructed, extensively remodeled, has a change of ownership, or significantly changes the menu as determined by the Health Department, plans must be submitted to the City of Ennis Inspection Services Department at 108 W. Knox St. at the beginning of the Certificate of Occupancy process.
2. The plans and specifications shall indicate the proposed layout, equipment arrangement, mechanical plans and construction of materials of work areas, and the type and model of proposed fixed equipment and facilities.

**\*Regardless of prior existing conditions of equipment and facilities in a permitted food establishment, the new ownership must meet all current requirements and policies of the Department of Health Services or State Laws governing retail food sales or services.**

3. All inspections must be scheduled through the Health Department and Inspection Services Department.

**C. Floor Surface Requirements:**

1. Food preparation, tableware and utensil washing, wet bar, customer service areas (including buffets) and toilet rooms must have quarry or ceramic tile floors with a covered floor-wall interface of four (4) inch height or greater of like material, or sealed concrete with a covered floor-wall interface of four (4) inch vinyl base coving.
2. Dry storage rooms and area around mop sink must have sealed concrete, vinyl-composition tile (VCT) or equivalent floors approved by the Health Department. Floor-wall interface must be four (4) inch vinyl base coving when floor is concrete or VCT tile. If another flooring material is used, coving material must match.
3. Walk-in coolers must have floor surfaces as follows:
  - Meat, dairy products, fish, poultry, and similar time/temperature control for safety (TCS) foods: floor must be quarry or ceramic tile with epoxy grout with four (4) inch base of same floor material or equivalent as approved by Health Department.
  - Produce, pre-packaged foods, and non-time/temperature control for safety

(NTCS) foods: floor must be sealed concrete or equivalent as approved by Health Department.

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

**D. Wall Surface Requirements:**

1. Food preparation, tableware and utensil washing, wet bar, and customer service area walls (including buffets) must be fiberglass reinforced polyester (FRP) panels, ceramic tile, brick sealed with light-colored epoxy paint, or equivalent wall surfaces as approved by Health Department. The wall surfaces must be at least eight (8) feet in height. Wall surfaces above the paneling or tile must be light colored, smooth and washable.
2. Walk-in cooler and freezer walls must be smooth, easily cleanable, and capable of withstanding effects of low temperature and moisture.
3. Toilet walls must be FRP, ceramic tile, or brick sealed with epoxy paint to a minimum height of four (4) feet. Wall surfaces above the paneling or tile must be light-colored, smooth, and washable.
4. Dry storage room walls must be taped and bedded sheetrock painted with light colored epoxy or enamel paint to eight (8) feet, or equivalent wall material as approved by Health Department.
5. Walls adjacent to the mop sink (if mop sink is not in area #1 listed above) must be surfaced with FRP or ceramic tile. The FRP or tile must extend from the floor to at least three feet above and on all sides of the sink.

**E. Ceiling Surface Requirements:**

1. Ceilings in food preparation, food service, bar, utensil washing, toilet room, mop sink, customer service areas (including buffets) and dry storage areas must be of light color, smooth, relatively non-absorbent, and easily cleanable. Materials should be 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 will be prohibited.**
2. Walk-in coolers and freezers must have ceilings that are smooth, easily cleanable, and capable of withstanding effects of low temperature and moisture.
3. Ceiling areas subject to moisture may not have wooden studs, joists, and rafters exposed.

**F. Floor Drain Requirements:**

Floor drains must be required in the following areas: toilet rooms, dishwashing area(s), customer service area(s), bars, and food preparation areas. Floor drains may be waived in existing food service establishments. Floors must be graded to drain.

**G. Sink Requirements:**

1. A service (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 is required. This sink or curbed area must be provided with hot and cold running water. Toilets, showers, and urinals may not be used as a service sink for mop water/liquid waste disposal.
2. Handwashing sinks must be installed in food preparation areas. Additional handwash sinks must be installed in service areas and/or warewashing areas, if direct access to the handwash sink in the food preparation is blocked by a wall or equipment or not conveniently located for service area employee utilization. Handwash sinks must be stainless steel and free-standing. Handwash sinks must be installed in toilet rooms. All handwashing sinks must be equipped with hot and cold running water.
3. A free-standing stainless steel three-compartment sink, with basins large enough to allow immersion of the largest utensil, must be installed. This sink must have hot and cold running water available to each sink basin.
4. Floor drains or floor sinks under 3-compartment sinks must be equipped with a cleanable grate or strainer if the individual sink basins do not already have screens.

**H. Vermin Control Requirements:**

Automatic insect control air curtain devices or self-closing doors as approved by the Health Department must be installed on all take-out windows and receiving doors. All holes cut in walls and ceilings for pipes or conduit must be sealed, and door-floor clearance must not exceed one-quarter inch ( $\frac{1}{4}$ ").

**I. Equipment Specifications and Requirements:**

1. All food contact surfaces must be stainless steel, with the exception of certain approved polymer cutting boards. Baking tables may be an approved hard, close-grained wood (such as maple, walnut, mahogany, bamboo, pecan).
2. Cabinets, tables, or other similar equipment made of wood, particle board, or plastic laminate must not be allowed in food preparation, processing, filling areas, utensil washing areas, or other areas subject to moisture.
3. Service counters, food packaging areas, and similar areas must be surfaced with a material that is smooth, nonabsorbent, durable, and easily cleanable as approved by the Health Department. Shelving under front customer service counters must be sealed, smooth, and easily cleanable.
4. Shelving and racks in food preparation, processing, and utensil washing areas must be commercial, food service grade, non-corrosive metal, or equivalent as approved by the Health Department. Enamel or epoxy painted (light-colored) wood shelving is acceptable in dry storage and warehouse areas.
5. Shelving and racks in walk-in coolers and freezers must be stainless steel, or epoxy coated non-corrosive metal or equivalent as approved by Health Department. Wood is prohibited as a shelving material in walk-in coolers and freezers.
6. Shelving in bars must be sealed, smooth, and easily cleanable.
7. Sneeze guards must be required on all customer self-service lines and/or buffet lines.

8. All restroom doors must have self-closing devices.

**J. Ventilation Requirements:**

1. Ventilation hoods with grease-intercepting filters must 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 must be mechanically cooled to a maximum ambient room temperature of 86F. Areas of the establishment in which a commercial-style storage refrigerator or a storage freezer are operated, which are not opened continuously, must be mechanically cooled to a maximum ambient room temperature of 100F.
3. All toilets must have powered exhaust fans installed.

**K. Lighting Requirements:**

1. Light bulbs must be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food, clean equipment, utensils, and linens, or unwrapped single-service and single-use articles.
2. An infrared or other heat lamp must be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.
3. Light intensities must be as follows:
  - Working surfaces in food preparation and warewashing areas – 50-foot candles.
  - Handwashing areas, service areas, equipment and utensil storage, toilet rooms, and inside equipment such as reach-in and under-counter refrigerators– 20-foot candles.
  - Walk-in coolers/freezers, dry storage areas, and other areas and rooms during periods of cleaning – 10-foot candles.

**L. Refuse Storage Requirements:**

1. Approved dumpsters or other covered garbage containers are required.
2. All garbage areas must be:
  - Adequate size and convenient to each business.
  - Dumpster must be available with an intact drain plug and intact and operable lids/doors.
  - A grease container with a closed lid must be available if the establishment disposes of cooking oil.
  - Dumpsters and grease containers must be on a concrete or asphalt surface that is in good repair and sloped to drain.
  - Walking and driving areas must be graded to drain and constructed of concrete, asphalt, or gravel surfaces.

**M. Grease Interceptors:**

Grease traps or interceptors are devices designed to keep fats, oils, and grease (F.O.G.) from entering your sewer line and the public sewer line. If your food service establishment utilizes a grill, griddle, deep-fat fryer, commercial-type oven, and/or any similar food preparation equipment, you will need to install a grease trap or interceptor. An approved hauler must clean out the grease trap as necessary to prevent sewer backups or public sewer line flow restriction.

Please contact Health Department regarding sizing requirements at 972-875-6444.