

## **FOOD INSPECTION REQUIREMENTS FOR SUBMISSION OF PLANS**

**SUBMISSION OF PLANS: SUBMIT TWO SETS OF PROPERLY PREPARED PLANS AND SPECIFICATIONS TO THE COMMERCIAL PLAN CHECKING OFFICE AT 3300 MAIN ST., 1<sup>st</sup> FLOOR. THESE PLAN SPECIFICATIONS SHALL INCLUDE A FLOOR PLAN WITH PROPOSED EQUIPMENT LAYOUT, ELEVATIONS OF FOOD SERVICE EQUIPMENT, AND A DETAILED ROOM FINISH SCHEDULE (SECTION 20-25a)**

### **1. EQUIPMENT**

Equipment shall be located in a way that facilitates cleaning the establishment and prevents food contamination. Floor mounted equipment, unless readily movable, shall be sealed to the floor, or installed on a raised platform of concrete, or elevated on legs to provide at least a six inch clearance between floor and equipment. Unless sufficient space is provided for easy cleaning between and behind each unit of floor mounted equipment, the space between it and adjoining equipment units and between it and adjacent walls shall be sealed to the adjoining equipment or adjacent walls. Aisles and working spaces between units of equipment and walls shall be unobstructed and of sufficient width to permit employees to perform their duties without contamination of food or food contact surfaces by clothing or personal contact. (Section 20-21, Item 10)

### **2. PLUMBING**

The potable water system shall be installed to preclude the possibility of backflow. A hose shall not be attached to a faucet unless a backflow prevention device is installed. Grease traps, if used, shall be of an approved type and size and in approved area outside the building. Except properly trapped open sinks, there shall be no direct connection between sewage system and any drains originating from equipment in which food or utensils are placed. (Section 20-21, Item 17)

### **3. CLEANING AND SANITIZING**

A three-compartment sink shall be used if washing, rinsing, and sanitation of equipment or utensils is done manually. Sinks shall be large enough to permit the complete immersion of the utensils and equipment. Each compartment of required sink shall be no less than 15" x 15" x 12" (L x W x D) with all rounded internal angles and corners. A drain board or similar equipment of adequate size shall be provided. (Section 20-21, Item 11/12)

### **4. HANDWASHING SINKS**

Hand washing sinks shall be located to permit convenient use by employees in the food preparation areas and utensil washing areas. Hand sinks to be no further away than 20 feet. Hand washing sinks are to be accessible to employees at all times. Hand washing sinks are required in the rest room or the vestibule. Each hand washing sink shall be provided with hot water at 100°F and cold water tempered through a mixing valve or combination faucet. (Section 20-21, Item 19)

### **5. FLOORS**

The floors of the food preparation areas, food storage areas, utensil washing areas, dressing areas, locker rooms, and toilet rooms shall be constructed of smooth, durable materials. Floor drains shall be provided in floors that are water flushed for cleaning or in areas where pressure spray methods for cleaning equipment are used (except inside a walk in refrigeration unit). Such floors shall be constructed only of sealed, smooth concrete, terrazzo, ceramic tiles, or similar materials and shall be graded to drain. In all new or remodeled establishments where water flush cleaning methods are used, the junctures between walls and floor shall be covered and sealed. In any new or remodeled establishment, installation of exposed utility lines and pipes on the floor is prohibited. (Section 20-21, Item 22)

### **6. WALLS AND CEILINGS**

The walls and ceilings of food preparation areas, food storage areas, equipment and utensil washing areas, toilet rooms, and vestibules shall be smooth, nonabsorbent, easily cleanable, and light colored (specify color). Studs, joists, and rafters shall not be exposed in these areas. Utility service lines, pipes, and water heaters shall not be exposed on walls and ceilings in these areas. A ceiling in retail food stores, warehouses where only packaged foods, and/or single use articles are stored or displayed shall be smooth, nonabsorbent, easily cleanable, and light colored (specify color). If exposed in areas where allowed in previous sentence; HVAC ducts shall be smooth, rigid metal designed with a circular cross-section. (Section 20-21, Item 23) Wall areas adjacent to food preparation areas and utensil washing areas shall have a smooth, hard, nonabsorbent surface of a type that is not adversely affected by moisture such as FRP (Fiberglass reinforced polyester), stainless steel, ceramic tiles, high-pressure decorative laminate or equal.

### **7. TOILETS**

Toilet facilities shall be accessible to employees at all times. Toilet facilities must be located within the establishment and have inside access. Toilet rooms shall be completely enclosed and have solid, tight fitting, self-closing doors. Toilet rooms shall not open directly into any room in which food, drinks or utensils are handled. (Section 20-21, Item 18) Walls within a water closet compartments and walls two feet past sides of urinals and hand sinks, to a height of 4 feet from the floor up, shall have a smooth, hard, nonabsorbent surface of a type that is not adversely affected by moisture (See walls and ceilings above for recommended materials.) (Section 20-21, Item 23)

## **8. LIGHTING**

At least 50 foot-candles (540 lux) of light shall be provided at surface where employees may be working with food or utensils. At least 20 foot-candles (220 lux) of light shall be provided at surface where food is provided for consumer self-service, where fresh produce or packaged foods are sold or offered for consumption and inside equipment. At least 20 foot-candles (220 lux) of light shall be provided at a distance of 30 inches above the floor in areas used for hand washing, toilet rooms, and equipment and utensil storage. 10 foot-candles (110 lux) of light shall be provided at a distance of 30 inches above the floor in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning. Lights shall be shielded, coated. Or otherwise shatter-resistant in areas where there is exposed food, clean equipment, utensils, linens, or unwrapped single-service or single-use articles. (Section 20-21, Item 24)

## **9. INSECT AND RODENT CONTROL**

Openings to the outside shall be effectively protected against the entrance of pest by closing holes and other gaps along floors, walls, and ceilings. Tight-fitting, self-closing doors, which are kept closed; closed windows, screening (16 mesh), or properly designed and installed air curtains to control flying insects. (Section 20-21, Item 21)

## **10. VENTILATION**

All rooms shall have sufficient ventilation to keep them free of excessive heat, odors, smoke, and fumes. In all new or remodeled establishments; all rooms from which obnoxious odors, vapors, or fumes originate shall be mechanically vented to the outside. When such ventilation may result in the deposition of particulate matter or liquids within the ventilation system; ventilation hoods and ventilation equipment shall be equipped with effective, easily removable, easily cleanable filters. (Section 20-21, Item 25)

## **11. UTILITY FACILITIES**

In new or remodeled establishment 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. (Section 20-21, Item 23)

## **12. GARBAGE**

Garbage and refuse containers, dumpsters, and compactor systems shall be stored on or above a smooth surface of nonabsorbent material such as concrete or machine laid asphalt. (Section 20-12, Item 20)

## **13. POISONOUS OR TOXIC MATERIALS**

Each of the three categories of poisonous or toxic materials shall be stored and located to be physically separated from each other. All poisonous or toxic materials shall be stored in cabinets or in similar compartments used for no other purpose to preclude potential contamination. Poisonous or toxic materials shall not be stored above food, food equipment, food utensils, or single service articles. (Section 20-21, Item 27)

## **14. LAUNDRY FACILITIES**

Laundry facilities, if provided, shall be restricted to washing and drying of items necessary to the operation. Separate room shall be provided for laundry facilities except that laundry operations may be conducted in storage rooms containing only packaged foods and/or packaged single service articles. (Section 20-21, Item 28)

## **15. DRESSING AREAS AND LOCKER ROOMS**

If employees routinely change cloths within the establishment; rooms shall be designated and used for that purpose. These designated rooms shall not be used for food preparation, food storage or service, or for utensil washing. Lockers may be located in packaged food and/or single service article storage rooms. (Section 20-21, Item 26)

## **16. ACCESS TO RESTROOMS**

The traffic of unnecessary persons through the food preparation and utensil washing areas is prohibited. (Section 20-21, Item 28) *NOTE: Public restrooms are required by Section 2902 of the Houston Building Code. These restrooms must be accessible to the public, without the customers passing through the kitchen, food preparation, or utensil-washing areas.*

### **FOR ADDITIONAL INFORMATION PLEASE CALL:**

#### **PLAN CHECKING AT 713-535-7772**

*After obtaining an approved set of blueprints, contact pre-opening to obtain a inspection appointment before operating the business.*

#### **PRE-OPENING INSPECTIONS AT 713-794-9200**

