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FOOD SERVICE ESTABLISHMENT REQUIREMENTS

Effective food protection requires the cooperation of the food service operator and the advice and assistance of the public health inspector. To help food service operators to understand the principles of food sanitation and protection, and the provisions of a safe and healthful environment, the following guidelines are listed and discussed to correspond with appearance on the Food Service Establishment Inspection Report used by Public Health Inspectors during their official visits.

PRE-PLAN INSPECTION AND PLANS

Submission of plans are required whenever a food establishment is constructed, extensively remodeled, or an existing structure is converted to a food establishment. Plans and specifications must be submitted to the health officer for review before construction is begun. Properly prepared plans should include the layout, arrangement, mechanical plans, construction materials, and list of proposed equipment. A pre-permit inspection is also required to determine compliance with approved plans and applicable laws before the food establishment begins operation.

- **FOOD**

Food should be in sound condition and safe for human consumption. No home-canned or home prepared products can be available. Food that is removed from the container shall be labeled on new container.

- **FOOD PROTECTION**

The most critical item for food service operators are the temperature requirements of potentially hazardous foods. (Dairy, eggs, seafood, poultry, and meat products) The temperature of potentially hazardous foods should be 41°F or below during refrigeration or 135°F or above during hot storage. Adequate facilities should be available to provide these critical temperature requirements. Thermometers should also be available to check these facilities. Where it is impractical to install a thermometer (salad bar, steam tables, etc.) a product thermometer should be available to check internal food temperature. Frozen food should be stored at a temperature of 0°F or below. When thawing potentially hazardous foods, the following four methods should be used:

1. In a 41°F refrigerator until thawing is accomplished.
2. Under potable running 70°F water.
3. In a microwave oven.
4. As part of the conventional cooking process.

Food that is served to a consumer cannot be reserved. (Exception: undamaged package products). Food should be protected from contamination at all times (Example: salad bar sneeze-cough guard, display cases, coverings, storage six inches off the floor, etc.). Food and ice should be handled and prepared on clean, sanitized surfaces. Suitable dispensing and handling utensils should be used to avoid unnecessary manual contact with food or ice. The storage of dispensing utensils should be as follows:

1. In the food with the handle not contacting the food.
2. Stored clean and dry.
3. Stored in running water.

● PERSONNEL

Employees who are ill or injured should be assigned work in areas where there is no food contact. Employees should practice good hygienic habits. (Example: smoking and eating practices.) Employees should wear clean outer clothing and effective hair restraints.

● FOOD EQUIPMENT AND UTENSILS

All food contact surfaces of equipment should be constructed of easily cleanable and safe, non-toxic materials and located for cleaning accessibility. All non-food contact surfaces of equipment should be constructed of easily cleanable and safe materials and located for cleaning accessibility. Ventilation hoods and other such devices should be effective in preventing grease from collecting on walls, ceilings, and dripping on food and other surfaces. Equipment should be located in such a way as to prevent the buildup of soil between equipment, floors, and walls. If sufficient cleaning space is not available around equipment, the space between should be less than 1/32", OR sealed if exposed to seepage.

Dishwashing Facilities: For MANUAL cleaning of utensils a THREE compartment sink is required. (see Fig. 2) For MECHANICAL cleaning of utensils, the wash water temperature should be a minimum of 110°F and a chemical sanitizer should be automatically dispensed according to the manufacture's label instructions. Chemical test kits should be available for all employees to measure the sanitizing solution. Thermometers and pressure gauges should be installed and accurate. All gross food particles should be removed prior to washing. If hot water is used to sanitize on final rinse of mechanical or manual dishwasher, the minimum wash temperature should be 171°F for final rinse water. Thermometers and immersion baskets and gloves should be provided.

The food contact surfaces of grills, griddles, microwaves, and food preparation areas and utensils should be washed and sanitized at intervals during the day. Non-food contact surfaces of equipment should be cleaned as necessary to eliminate dust and food particles or stains.

All equipment and utensils should be air dried after sanitization. Glasses, cups, and unprotected utensils should be stored inverted and six inches off the floor. All tableware should be stored with handles presented to employees and customers.

Single service articles (paper plates, Styrofoam, plastic) should be stored six inches off floor and covered. These articles should be dispensed in a method that prevents contamination by consumer or employee. The re-use of single service articles is prohibited.

- WATER

Potable (safe) water under pressure at the required temperatures should be provided for cooking, washing, personal hygiene, and drinking.

- SEWAGE

Sewage Disposal must meet legal requirements.

- PLUMBING

Plumbing shall be installed and maintained in accordance with the Plumbing Code. Grease traps should be located for easy cleaning, maintenance, and inspection. Devices should be installed to prevent possible backflow at all fixtures where a hose can be attached. (see Figure 3) ALL FOOD ESTABLISHMENTS AND NEW OR REMODELED ESTABLISHMENTS NEED A UTILITY MOP SINK, OR CURBED AREA WITH FLOOR DRAIN FOR FLOOR MAINTENANCE/PROCEDURES. All drain pipes should be 6" off floor for maintenance.

- TOILET AND HANDWASHING FACILITIES

Toilet facilities are required by State and City Code and shall be accessible and designed to be easily cleanable. Toilet doors should have self-closing doors. Handwashing sinks should also be available in the food preparation area for access to employees to prevent cross-contamination of foods. All lavatory supplies should be furnished and a covered waste receptacle in all ladies toilets is required.

- GARBAGE AND REFUSE

Trash containers used in food preparation areas should be insect and rodent proof, easily cleanable, and covered when not in use. All garbage or food wastes should be covered and wrapped in plastic before depositing in outside refuse containers. All dumpsters or trash containers should be located on an impervious surface. If garbage is incinerated, the incineration facilities on the premises should be maintained and escape of particulate matter controlled.

- INSECT, RODENT, ANIMAL CONTROL

The premises should be maintained to prevent the harborage or feeding of insects or rodents. Pest control measures include:

1. Mechanical means - screens, traps, air curtains.
2. Chemical means - sprays, repellent, baits.
3. Prevention - sanitation and good housekeeping.

- FLOORS, WALLS, AND CEILINGS

Floors, walls and ceilings should be properly constructed, smooth, easily cleanable and maintained in good repair. Only dustless cleaning methods should be used (vacuum or wet mop). Carpeting is prohibited in kitchen, food storage, and toilet areas. Attached equipment (light fixtures, vent covers, fans, etc.) should also be easily cleanable and in good repair.

- LIGHTING

Sufficient lighting should be provided to all work areas for cleaning purposes and safety. All light fixtures should be shielded to protect food against broken glass.

- VENTILATION

Ventilation of all rooms should be sufficient to eliminate excessive heat, steam, obnoxious odors and smoke. In new or remodeled establishments, all rooms should be mechanically vented wherever obnoxious odors, etc., originate.

- DRESSING ROOMS

If employees are provided uniforms and required to change at the establishment, a designated dressing room with lockers should be provided. Lockers should also be provided for employees personal belongings.

- OTHER OPERATION

Toxic items used for maintenance, sanitization, and pest control should be stored separately and labeled. The use of toxic materials should comply with the manufacturer's recommendations and warnings. The food service operator should insure protection of employees and customers during use of toxic materials. Personal medications and first aid supplies should also be stored separately.

The premises of the food service establishment should be maintained free of litter, unnecessary articles, and insect and rodent harborage (weeds, litter, stagnant pools, etc.). A complete separation by partition or self-closing door is required between living

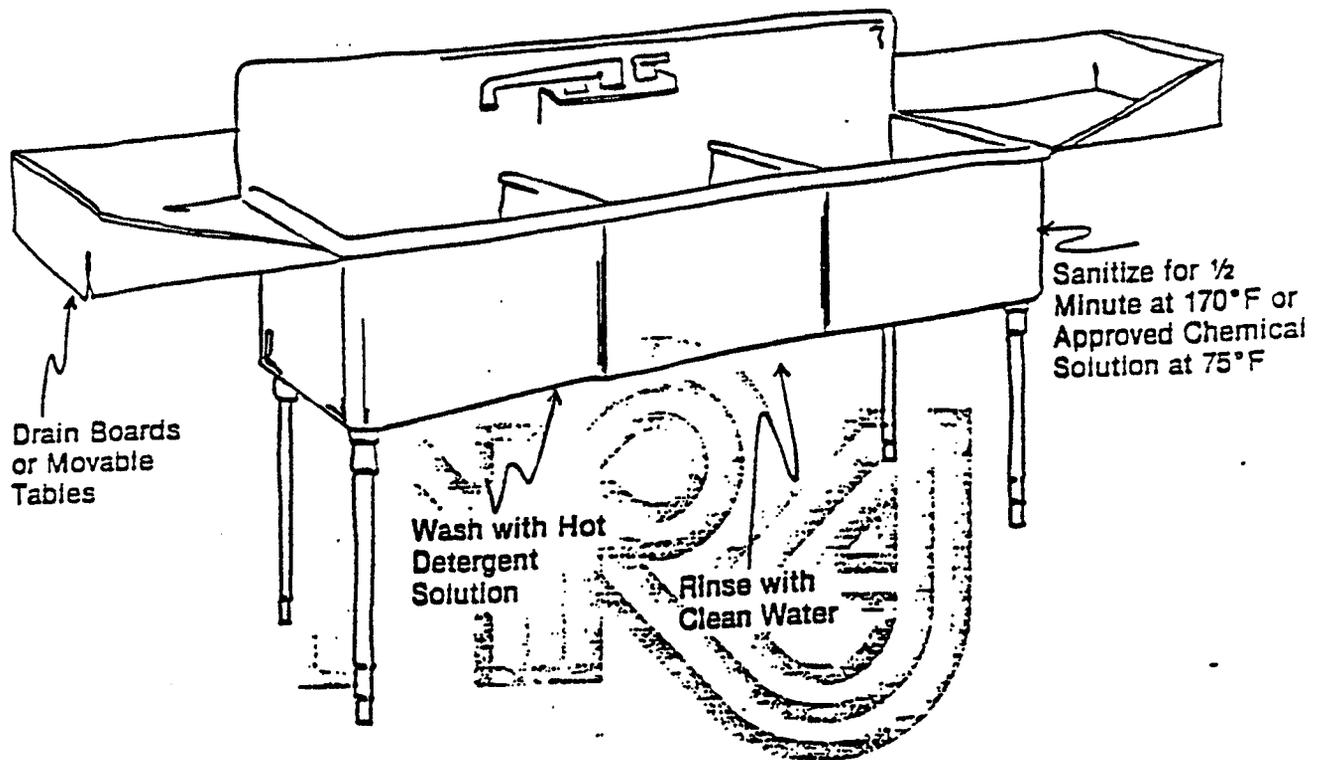
or sleeping quarters, and the food service area. Laundry facilities, if provided, should also be separated from the food service area. After being laundered, clean linen should be stored and protected from contamination. Soiled laundry should be stored in laundry bags or nonabsorbent containers.

Effective food protection requires complete understanding between the health department and the food service operator. The health department's responsibility is to safeguard the public and prevent disease. The food service operator's responsibility is to provide uncontaminated food in a safe and healthful environment. Cooperation is essential.

Sink compartments large enough to accommodate utensils or equipment.

Each compartment supplied with hot and cold water.

Pre-soak and pre-scrape equipment and utensils when necessary.



If sanitizing with 170°F water, provide for:

1. A device to maintain the water temperature.
2. A thermometer to check water temperature.
3. Baskets to allow complete immersion of utensils and equipment.

If sanitizing with chemical solution, provide test kit to measure solution concentration.

FIGURE 2

Backflow Due To Back Pressure

Backflow Due To Back Siphonage

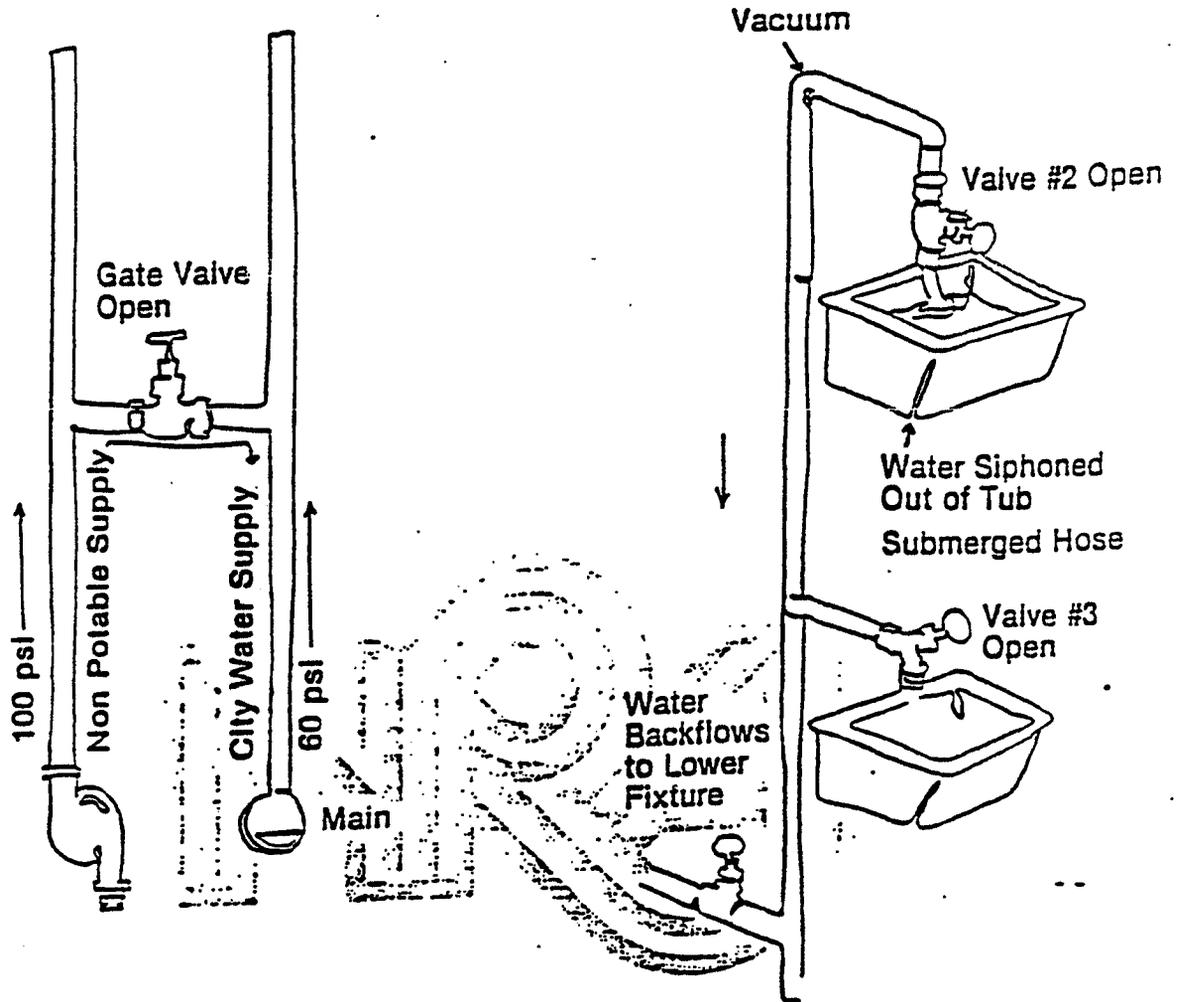


FIGURE 3

Dishwasher Machine Drain

