



CONSTRUCTION STANDARD REQUIREMENTS FOR FOOD SERVICE FACILITIES

City of Coppell, Environmental Health Division

This handout is provided for persons interested in opening a food establishment within the City limits of Coppell, Texas. It is our intention that this information be utilized by architects, contractors, builders and owners so that new and remodeling construction may fully meet the City of Coppell Health Code. Existing facilities that undergo a change of ownership or extensively remodel shall be upgraded to meet these requirements. Notify this department for an inspection prior to opening. A permit will be issued after all Health, Building and Fire requirements have been met. For additional information, please contact our office at 816 South Coppell Road, Coppell, Texas 75019, (972) 462-5177, or 5164.

1. FLOORS

- (A) Floors and floor coverings in food preparation areas, walk-in refrigerators, warewashing areas, toilet room areas where handwashing lavatories, toilets, and urinals are located, refuse storage areas, or other areas subject to moisture, flushing, or spray cleaning methods shall be designed, constructed, and installed so they are smooth and easily cleanable. The use of antislip floor coverings may be used for safety reasons. Sealed concrete is not acceptable as a floor surface for food preparation areas, utensil washing area, walk-in refrigeration units, dressing rooms, locker rooms, toilet rooms, and vestibules.
- (B) The floors in establishments where water flush cleaning methods are used shall be provided with drains and graded to drain, and the floor and wall junctures shall be coved and sealed. The floors in establishments in which cleaning methods other than water flushing are used for cleaning floors, the floors and wall junctures shall be coved and closed to no larger than 1 millimeter (one thirty-second inch).
- (C) Exposed utility service lines and pipes shall be installed so they do not obstruct or prevent cleaning of the floor. Utility service lines and pipes may not be unnecessarily exposed. Exposed horizontal utility service lines and pipes may not be installed on the floor.

2. WALLS AND CEILINGS

Materials for indoor wall and ceiling surfaces shall be smooth, durable, and easily cleanable for areas where food establishment operations are conducted; nonabsorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, and areas subject to flushing or spray cleaning methods. Except in areas used only for dry storage, concrete, pours blocks, or bricks used for indoor wall construction shall be finished and sealed to provide a smooth, nonabsorbent, easily cleanable surface. . Acceptable walls include coverings of fiberglass reinforced plastic (frp); stainless steel panels; quarry tile; ceramic tile; and sealed and painted masonry. It is recommended that walls at venthood and grill cooking areas be covered with stainless steel panels. Exposed utility service lines and pipes shall be installed so they do not obstruct or prevent cleaning of the floor. Utility service lines and pipes may not be unnecessarily exposed. Wall and ceiling covering materials shall be attached so that they are easily cleanable.

3. TOILETS AND LAVATORIES

- (A) Toilet rooms shall be conveniently located and accessible to employees at all times. When four or more employees of different sex are employed, two or more restrooms are required.
- (B) A supply of toilet tissue shall be available at each toilet.
- (C) Toilet rooms shall be completely enclosed and provided with a tight-fitting and self-closing door. All toilet rooms shall be mechanically vented to the outside.
- (D) A handwashing lavatory shall be located to allow convenient use by employees in food preparation, food dispensing, and warewashing areas, and in or immediately adjacent to, toilet rooms. As a general rule, a handsink should be located within 25 linear feet to food preparation and utensil washing areas. Sinks used for food preparation or warewashing shall not be used for handwashing.
- (E) Each handwashing lavatory shall be provided with a supply of hand cleaning liquid, powder or bar soap. In addition, a hand drying device shall be provided.
- (F) A handwashing lavatory shall be equipped to provide water at a temperature of at least 100 degrees Fahrenheit through a mixing valve or combination faucet. A self-closing, slow-closing, or metering faucet shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet.

4. PLUMBING

- (A) A plumbing system shall be installed to preclude backflow of a contaminant into the water supply system at each point of use at the food establishment, including on a hose bibb, by:
 - (1) An air gap between the water supply inlet and the flood level rim of the plumbing fixture, equipment, or nonfood equipment shall be at least twice the diameter of the water supply inlet and may not be less than one inch.
- (B) A backflow prevention device shall be located so that it may be serviced and maintained.
- (C) A direct connection may not exist between the sewage system and a drain originating from equipment in which food, portable equipment, or utensils are placed, except that garbage disposals are to be directly connected. It is recommended that the equipment requiring an indirect connection be drained into a floor sink large enough to accommodate the water being released from the equipment.
- (D) A grease trap or grease interceptor shall be located outside. It must be cleaned and pumped a minimum of one time a year. Dishwashers, utensil washing sinks, food preparation sinks, mop sinks, handwashing sinks, and floor drains located in food preparation areas must be connected to the grease trap.

5. UTILITY SINK

In new or extensively remodeled food establishments, at least one service sink or one curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste.

6. LIGHTING

(A) The light intensity shall be:

- (1) at least 50 foot candles at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders or saws, where employee safety is a factor.
- (2) at least 20 foot candles at a surface where food is provided for consumer self-service, inside equipment; or at a distance of 30 inches above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms,
- (3) at least 10 foot candles at a distance of 30 inches above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms.

(B) Light bulbs shall 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.

(C) Infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

7. VENT HOOD SYSTEM

Ventilation hood systems and devices shall be sufficient in number and capacity to prevent grease or condensation from collecting on walls and ceilings. Exhaust ventilation hood systems in food preparation and warewashing areas including components such as hoods, fans, guards, and ducting shall be designed to prevent grease or condensation from draining or dripping onto food, equipment, utensils, linens, and single-service and single-use articles.

8. DRESSING ROOMS AND LOCKER AREAS

(A) Dressing rooms or dressing areas shall be designated if employees routinely change their clothes in the establishment. These designated rooms or areas shall not be used for food preparation, storage or service, or for utensil washing or storage.

(B) Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possession. Lockers or other suitable facilities shall be located in a designated room or area where contamination of food, equipment, utensils, linens, and single-service and single-use articles cannot occur.

9. OUTSIDE OPENINGS

Outer openings of a food establishment shall be protected against the entry of insects and rodents by filling or closing holes and other gaps along floors, walls and ceilings; closed tight-fitting windows; and solid self-closing, tight fitting doors, except that doors designed for emergency exit only and which are activated for security alarm when opened need not be self-closing.

10. GARBAGE FACILITIES

Receptacles and waste handling units for refuse, and for use with materials containing food residue shall be durable, cleanable, insect-and rodent-resistant, leakproof, and nonabsorbent. Plastic bags and wet strength paper bags may be used to line receptacles for storage inside the food establishment, or within closed outside receptacles. Receptacles and waste handling units for refuse that are used outside the food establishment shall be designed and constructed to have tight-fitting lids, doors or covers. An outdoor storage surface for refuse, shall be constructed of nonabsorbent material such as concrete or asphalt and shall be smooth, durable, and sloped to drain. If used, an outdoor enclosure for refuse shall be constructed of durable and cleanable materials.

Whereas the foregoing requirements pertain to construction, the following requirements pertain to equipment that is necessary for the sanitary operation of the establishment.

Food equipment installed in an establishment shall be of National Sanitation Foundation or equivalent approval. Any other equipment is subject to approval by the Coppel Environmental Health Department.

1. DISHWASHING SINKS

(A) A sink with at least three compartments shall be provided for manually washing, rinsing, and sanitizing equipment and utensils. Sinks compartments shall be large enough to accommodate the immersion of the largest equipment and utensils.

(B) Drain boards, utensil racks, or tables large enough to accommodate all soiled and cleaned items that may accumulate during hours of operation shall be provided for necessary utensil holding before cleaning and after sanitizing.

(C) A test kit or other device that accurately measures the concentration in milligrams per liter of sanitizing solutions shall be provided and readily available for use.

2. DISHWASHING MACHINES

Non-commercial dishwashers are prohibited.

3. TABLE MOUNTED EQUIPMENT

(A) A unit of equipment that is fixed because it is not easily movable shall be installed so that it is:

(1) spaced to allow access for cleaning along the sides, behind, and above the unit:

- (2) spaced from adjoining equipment, walls, and ceilings a distance of not more than 1 millimeter ; or
 - (3) sealed to adjoining walls or equipment if the unit is exposed to spillage.
- (B) Equipment that is not easily movable shall be installed to allow cleaning of the equipment and areas underneath and around the equipment by being sealed to the table or elevated on legs that provide at least a 4 inch clearance between the table and the equipment

4. FLOOR-MOUNTED EQUIPMENT

- (A) Floor-mounted equipment that is not easily movable shall be sealed to the floor or elevated on legs that provide at least a 6 inch clearance between the floor and the equipment.
- (B) This does not apply to display shelving units, display refrigeration units, and freezer units located in the consumer shopping areas of a retail food store, if the floor under the units is maintained clean.