



City

Contractor

### Health Division Plan Review

**DATE:**

**NAME OF BUSINESS:**

**ADDRESS:**

**SUPPLEMENTAL APPLICATION NUMBER:**

1. Food service establishment shall comply with the current Texas Department of Health Food Establishment Rules.
2. All food service equipment shall meet or exceed commercial standards, i.e., FDA approved, U. L. listed, commercial food service approved (NSF) or equal.
3. Plumbing must comply with 2015 International Plumbing Code. Toilet facilities shall be installed according to law shall be the number required by law, and shall be conveniently located and shall be accessible to employees at all times. Note Chapters detailing:
  - Plumbing Fixtures
  - Cleanouts and Backwater Valves
  - Indirect Waste Piping and Special Waste
  - Traps, Interceptors and Separators.
4. See attached list of typical food service related requirements; please note this list is not a comprehensive review of all necessary equipment, but is provided as a tool for your review.
5. Outdoor parking lot and building lighting shall comply with lighting ordinance. Fully shielded lighting shall be provided.
6. Construction of Facilities:
  - I. FLOORS:
    - a) Floor Construction: Floors and floor coverings of all food preparation, food storage, and utensil-washing areas, and the floors of all walk-in refrigerating units, dressing rooms, toilet rooms and vestibules shall be constructed of smooth durable material such as sealed concrete, terrazzo, ceramic tile, durable grades of commercial linoleum or plastic, and shall be maintained in good repair. Nothing in this rule shall prohibit the use of anti-slip floor covering in areas where necessary for safety reasons.
    - b) Floor Drains: Properly installed, trapped floor drains shall be provided in floors that are water flushed for cleaning or that receive discharges of water or other fluid waste from equipment, or in areas where pressure spray methods for cleaning equipment are used. Such floors shall be constructed only of sealed concrete, terrazzo, ceramic tile or similar materials, and shall be graded to drain.
    - c) Utility Line Installation: In all new or extensively remodeled establishments, installation of exposed horizontal utility lines and pipes on the floor is prohibited. Exposed utility service lines and pipes shall not be installed so they obstruct or prevent the cleaning of floors, walls, or ceilings.

## II. WALLS AND CEILINGS:

- a) Maintenance: Walls and ceilings, including doors, windows, skylights, and similar closures, shall be maintained in good repair.
- b) Construction: All walls, including non-supporting partitions, and all associated ceilings, drop-in or monolithic, located over or in walk-in refrigerating/freezer units, food preparation areas, food storage areas, front area customer beverage & service areas, equipment washing and utensil washing areas, toilet rooms and vestibules are required, and shall be composed of smooth, non-absorbent, and easily cleanable materials. Concrete or pumice blocks used for interior wall construction in these locations shall be finished and sealed to provide an easily cleanable surface.
- c) Exposed Construction: Studs, joists, and rafters shall not be exposed in those areas listed in paragraph (6 Ia or 6 IIb), nor shall exposed utility line be permitted. Exposed structural members and or utility lines, found in other rooms or areas, other than identified in 6 Ia & 6 IIb, shall be finished to provide an easily cleanable surface.
- d) Interior surface finishes for all ceilings, floors & walls, within the front house, including customer order/beverage service areas & rear house production areas shall be FDA/TDSHS approved, and all associated ceilings shall be "suspended" or monolithic design.
- e) Separate restrooms, based on occupant load & assigned by gender, shall be provided for all food with "on-premise" alcohol occupancies.
7. The water supply connection to all carbonated beverage dispensers shall be protected against backflow by a double check valve with an intermediate atmospheric vent.
8. Water heaters, water pumps, water filters & softeners tanks, and other devices that handle or treat potable water shall be protected against contamination by appropriate backflow devices.
9. A 3-compartment sink is required. All single, or multiple compartment food processing sinks and/or basins shall discharge "indirectly" through a floor sink or appropriate hub drain to the grease waste system. Exhaust ventilation is required for mechanical dish machine steam & condensate evacuation.
10. Floor drains: Locations where a trap seal is subject to loss by evaporation; a deep-seal trap consisting of a 4-inch seal or a trap seal primer valve shall be installed. Floor drains located in storage rooms or rooms housing water heater and/or water softener fixtures must be trap primed or appropriately installed.
11. Food waste grinders shall be connected to a minimum 2-inch drain and shall be connected to a cold water supply and be trapped separately from any other fixture or sink compartment.
12. All food contact shelving, dry storage shelving, and counter tops shall be constructed of non-corrosive, washable, and smooth materials; No unapproved Wood or Concrete.
13. All drive thru windows shall be mechanically self-closing, be constructed on an incline track plane, or be provided with other approved self-closing mechanisms.

14. A commercial water heater, minimum 75-gallon for full service or 50-gallon capacity for limited operations shall be provided; however, in all cases the water heater shall be sized to accommodate the maximum GPH demand load for all plumbed fixtures.
15. Grease traps located in vehicle accessible pathways shall be traffic (load) bearing designed, including sampling well access portals.
16. Hand dipped ice cream will require a running water dipper well with associated approved drain.
17. The installation of a minimum 1000-gallon grease trap, unless otherwise stipulated by fixture load demand calculations, and a sampling well shall be installed. Grease traps shall have only one-point source user, and cannot be shared with other food establishments.
18. A handwashing sink is required in all food preparation and utensil washing areas, and must be easily accessible and within 25 feet of all food preparation and utensil washing areas. Additional hand sinks may be required depending on kitchen size and layout.
19. The installation of splashguards shall be required between hand sinks and adjacent food processing or supply storage locations.
20. FRP or similar backsplash wall coverings shall be required at all utility and food processing sink fixture locations.
21. If the windows or doors of a food establishment are kept open for ventilation or other purposes the openings shall be protected against the entry of insects and rodents by:
  - a. 16 mesh to 25.4mm (16 mesh to 1 inch) screens;
  - b. properly designed and installed air curtains to control flying insects; or
  - c. other effective means.
22. Smoking is not allowed inside any food establishment or bars. Signs must be posted on doors that are accessible to the public from outside the business.
23. Outdoor cooking operations (bar-b-que) shall be screened enclosed, protected/secured, placed on an improved surface (concrete); exhaust vented, and meets the minimum combustibility setbacks for operation.
24. No food or wares shall be permitted to be introduced into the facility until after health department final inspection, and payment for all applicable licenses.
25. The contractor of record, as a condition of permit application and authorization for construction, agrees and obligates himself to comply with the rules and regulations as presented by the City of New Braunfels Health Office and the Texas Department of State Health Services.
26. **THE ENVIRONMENTAL HEALTH DIVISION MUST BE CONTACTED DIRECTLY FOR FINAL INSPECTIONS IN ORDER TO SCHEDULE A DATE & TIME FOR FINAL REVIEW.**
  - **PHONE - (830) 221-4070 OR**
  - **EMAIL - ENVIRONMENTALHEALTHDIVISION@NBTEXAS.ORG**

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APPLICANT (Contractor) SIGNATURE

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DATE



**HEALTH DEPARTMENT  
Food Service Establishment Requirements**

- 1.) Food Service Establishment shall comply with the Texas Department of Health Food Establishment Rules.
- 2.) All equipment shall comply with commercial standard requirements, i.e., U.L. listed, FDA approved, and commercial food service approved (NSF).
- 3.) Plumbing shall comply with the 2015 International Plumbing Code specifications for number of fixtures, installation and design. Please note:
  - a) Chapter 4; Plumbing Fixtures,
  - b) Chapter 7; Cleanouts and Backwater Valves,
  - c) Chapter 8; Indirect Waste Water Piping and Special Waste,
  - d) Chapter 10; Traps, Interceptors and Separators.
- 4.) A 75-gallon commercial water heater shall be provided for full service facilities (50-gallon for small sandwich shops and similar). The discharge relief valve shall be piped full-size to the outside of the building.
- 5.) Adequate commercial refrigeration and hot holding units are required.
- 6.) A three (3) compartment sink is required. Mechanical dishwasher, if present, shall have pressure, temperature and sanitizing indicators present. Sanitizing indicators shall be audible or visual.
- 7.) Dedicated hand washing sink(s) with soap and paper towel dispenser(s) must be located in the kitchen/food preparation area and dishwashing locations.
- 8.) Separately assigned by gender; accessible handicapped equipped restrooms, which are mechanically ventilated to the outside, are required for food/bar occupancies.
- 9.) Floors, walls & ceilings must be easily cleanable and non-absorbent.
- 10.) Insect and rodent proofing is required.
- 11.) All counter spaces, work tables, etc. must be easily cleanable and non-absorbent.
- 12.) Dedicated utility/janitorial sink with vacuum breaker must be installed.
- 13.) Shielded lights in kitchen, food preparation and storage areas are required.
- 14.) Self closures on kitchen entrance, exit, and delivery and restroom doors must be installed.
- 15.) Screens on delivery doors, or air curtains shall be provided.
- 16.) Two (2) inch air gap required on applicable ice machine drain, etc. Backflow prevention is required at all applicable fixtures.
- 17.) All shelving shall be non-corrosive, non-absorbent & installed at least six (6) inches off the floor.
- 18.) Installation of sampling well is required.
- 19.) Mechanical exhaust with fire suppression system is required for fryers and other equipment that produces grease laden smoke or vapor. Exhaust ventilation is required for dish machine steam & condensate evacuation.
- 20.) A 1000-gallon grease trap, or other size determined for occupancy shall be provided.
- 21.) Fire extinguishers as required by Fire Marshal.
- 22.) One covered sanitary napkin container in each women's room is required.
- 23.) Running water dipper wells shall be provided for ice cream service.
- 24.) Employees Must Wash Hands signs shall be posted in restrooms.
- 25.) Dedicated chemical storage closet/area shall be provided.

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APPLICANT SIGNATURE

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DATE