

REQUIREMENTS FOR NEW AND EXTENSIVELY
REMODELED ESTABLISHMENTS
CITY OF IRVING

This handout is provided for persons interested in opening a food establishment within the city limits of Irving, Texas. It is our intention that this information be utilized by architects, contractors, builders and owners so that new and remodeling construction may more fully meet the Irving requirements. These are Environmental Health requirements and are to be used in addition to the requirements of other city departments and are not to be interpreted as replacing other department's requirements in any way. Notify this department for an inspection prior to opening. A permit will be issued after all requirements have been met and all fees have been paid. For additional information, please contact our office at 825 West Irving Blvd., Irving, Texas 75060, (972) 721-2346.

1. FLOORS

- A. 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, locker rooms, toilet rooms and vestibules shall be constructed of smooth durable material such as terrazzo, ceramic tile, durable grades of linoleum, or plastic. Carpeting is prohibited in food preparation, equipment washing and utensil-washing areas, in food storage areas, and toilet room areas. The use of anti-slip floor covering in areas where necessary for safety reasons will be allowed.
- B. 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 terrazzo, ceramic tile or similar materials, and shall be graded to drain.
- C. In establishments where water flush cleaning methods are used, the junctures between walls and floors shall be coved and sealed. In all other cases, the junctures between walls and floors shall not present an open seam of more than 1/32 inch.
- D. Exposed utility service lines and pipes shall be installed in a way that does not obstruct or prevent cleaning of the floor. Installation of exposed horizontal utility lines and pipes on the floor is prohibited.

2. WALLS AND CEILINGS

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- A. The walls and ceilings of walk-in refrigerating units, food preparation areas, food storage areas, equipment-washing and utensil-washing areas, toilet rooms and vestibules shall be light-colored, smooth, nonabsorbent and easily cleanable.
 - B. A full stainless steel splash guard shall be installed behind all cooking equipment.
 - C. A fiberglass reinforced or stainless steel panel shall be installed behind all sinks.
 - D. Studs, joists, and rafters in these locations shall not be exposed. If exposed in other rooms or areas, they shall be finished to provide an easily cleanable surface.
 - E. Utility service lines and poles shall not be unnecessarily exposed on walls and ceilings in those areas listed above, and shall be installed in a way that does not obstruct or prevent cleaning of the walls and ceilings.
3. TOILETS AND LAVATORIES
- A. Toilet facilities shall be conveniently located and shall be accessible to employees at all times.
 - B. Toilet rooms shall be completely enclosed and shall have tight-fitting, self-closing, solid doors.
 - C. Vestibules adjacent to toilet rooms shall have tight fitting, self-closing, solid doors.
 - D. Handwashing lavatories shall be located to permit convenient use by all employees in food preparation areas and utensil-washing areas. Lavatories shall also be located in or immediately adjacent to toilet rooms or vestibules. Sinks used for food preparation or washing equipment or utensils shall not be used for handwashing.
 - E. Each lavatory shall be provided with hot and cold water tempered by means of a mixing valve or combination faucet.
 - F. Any self-closing, slow-closing, or metering faucet used shall be designed to provide a flow of water for at least fifteen seconds without the need to reactivate the faucet.

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4. PLUMBING

- A. There shall be neither cross-connection between the potable water supply and any non-potable or questionable water supply nor any source of pollution through which the potable water supply might become contaminated.
- B. The potable water system shall be installed to preclude the possibility of backflow. Devices shall be installed to protect against backflow and back-siphonage of all fixtures and equipment where an air gap at least twice the diameter of the water supply inlet and the fixture's flood level rim. A hose shall not be attached to a faucet unless a backflow prevention device is installed.
- C. Installed grease traps shall be located to be easily accessible for cleaning in a hygienic manner. The size and location of the grease trap shall be determined during plan review with the Code Enforcement Division.
- D. Except for properly trapped open sinks, there shall be no direct connection between the sewerage system and any drains originating from equipment in which food, portable equipment, or utensils are placed.
- E. Ice storage bins shall be drained through an air gap.

5. UTILITY FACILITY

- A. 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 and for the disposal of mop water or similar liquid wastes.
- B. The use of lavatories, utensil-washing or equipment washing, or food preparation sinks for this purpose is prohibited.

6. LAUNDRY FACILITIES

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- A. Laundry facilities shall be restricted to the washing and drying of linens, cloths, uniforms, and aprons necessary to the operation. If such items are laundered on the premises, an electric, gas, or steam dryer shall be provided and used.
- B. Separate rooms shall be provided for laundry facilities except that such operations may be conducted in storage rooms containing only packaged foods or packaged single-service articles.

7. LIGHTING

- A. At least fifty foot-candles of light shall be provided to all working surfaces and at least thirty foot-candles of light shall be provided to all other surfaces and equipment in food preparation, utensil washing, and handwashing areas, and in toilet rooms. At least twenty foot-candles of light at a distance of thirty inches from the floor shall be provided in all other areas except that this requirement applies to dining areas only during cleaning operations.
- B. Shielding to protect against broken glass falling into food shall be provided for all artificial lighting fixtures located over, by, or within food storage, preparation service, and display facilities where utensils and equipment are cleaned and stored.
- C. Infra-red or other heat lamps shall be protected against breakage by a shield surrounding and extending beyond the bulb, leaving only the face of the bulb exposed.

8. VENTILATION

- A. All rooms shall have sufficient ventilation to keep them free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke, and fumes.
- B. Any ventilation system, when vented to the outside, shall not create unsightly, harmful, or unlawful, discharge.
- C. All rooms, from which obnoxious odors, vapors, or fumes originate, shall be mechanically vented to the outside.

9. DRESSING ROOMS AND LOCKER AREAS

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- A. If employees routinely change clothes within the establishment, rooms or areas shall be designated and used for that purpose. These designated rooms or areas shall not be used for food preparation, storage, service, or for utensil washing or storage.
- B. Enough lockers or other suitable facilities shall be provided and used for the orderly storage of employee clothing and other belongings. Lockers or other suitable facilities may be located only in the designated dressing rooms or in food storage rooms or areas containing only completely packaged food or packaged single-service articles.

10. OUTSIDE OPENINGS

- A. Openings to the outside shall be effectively protected against the entrance of rodents.
- B. Outside openings shall be protected against the entrance of insects by tight fitting, self-closing doors, closed windows, screening, air currents or other means. Screen doors shall be self-closing, and screens for windows, doors, skylights, transoms, intake and exhaust air ducts, and other openings to the outside shall be tight-fitting and free of breaks. Screening material shall not be less than sixteen meshes to the inch.

11. GARBAGE FACILITIES

- A. Garbage or refuse storage rooms, if used, shall be constructed of easily cleanable, nonabsorbent, washable materials, shall be insect-proof and rodent-proof and shall be large enough to store the garbage and refuse containers.
- B. Outside storage areas or enclosures shall be large enough to store the garbage and refuse containers.
- C. Garbage and refuse containers, dumpsters and compactor systems located outside shall be stored on or above a smooth surface of nonabsorbent material, such as concrete or machine-laid asphalt.

12. OUTSIDE PREMISES

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- A. The walking and driving surfaces of all exterior areas shall be surfaced with concrete or asphalt. These surfaces shall be graded to drain.
- B. Exterior areas shall be kept free of litter.
- C. All parts of the property used in connection with the food service establishment shall be kept free of litter.
- D. Grease barrels shall be maintained in a clean and sanitary manner.

WHEREAS the foregoing requirements pertain primarily to basic construction, the following requirements pertain to equipment items necessary to the sanitary operation of the establishment.

13. DISHWASHING SINKS

- A. A three-compartment sink shall be used if washing, rinsing, and sanitizing of utensils and equipment is done manually. Sinks shall be large enough to permit the complete immersion of the utensils and equipment and each compartment sink shall be supplied with hot and cold potable running water.
- B. Drain boards or easily movable dish-tables of adequate size shall be provided for proper handling of soiled utensils prior to washing and for cleaned utensils following sanitizing and shall be located so as not to interfere with proper use of the dishwashing facilities.
- C. Sinks and drain boards shall be self-draining.
- D. When hot water is used for sanitizing, the following facilities shall be provided and used:
 - (i) An integral heating device or fixture installed in, on, or under the sanitizing compartment of the sink capable of maintaining the water at a temperature of at least 180 degrees F. (100 degrees C.);
 - (ii) A numerically scaled indication thermometer, accurate to plus or minus 3 degrees F., convenient to the sink for frequent checks of water temperature; and
 - (iii) Dish baskets of such size and design to permit complete immersion of the tableware, kitchenware, and equipment in the hot water.

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- E. When chemicals are used for sanitation, a test kit or other device that accurately measures the parts per million concentration of the solution shall be provided and used.

14. SNEEZE GUARDS

Food on display shall be protected from consumer contamination by the use of easily cleanable counter, serving line or salad bar protector devices, display cases, or by other effective means.

15. ICE STORAGE BINS

- A. Tubing conveying beverages or beverage ingredients to dispensing heads may be in contact with stored ice, provided that such tubing is fabricated from safe materials, is grommeted at entry and exit points to preclude moisture (condensation) from entering the ice machine or the ice storage bin, and is kept clean.

- B. Drainage of drainage tubes from tubes from dispensing units shall not pass through the ice machine or the ice storage bin.

16. TABLE MOUNTED EQUIPMENT

Equipment that is placed on tables or counters, unless portable, shall be sealed to the table or counter, or elevated on legs to provide at least a four inch clearance between the table or counter and the equipment, and shall be installed to facilitate the cleaning of the equipment and adjacent areas.

17. FLOOR MOUNTED EQUIPMENT

- A. Floor mounted equipment, unless readily movable, shall be:
- (i) Sealed to the floor; or
 - (ii) Installed on a raised platform of concrete or other smooth masonry in a way that meets all the requirements for sealing or floor clearance; or
 - (iii) Elevated on legs to provide at least a six-inch clearance between the equipment and the floor.
 - (iv) Floor mixers may be elevated to provide at least a four-inch clearance between the floor and equipment if no part of the floor under the mixer is more than six inches from cleaning access.

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- B. 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 closed, or if exposed to seepage, the equipment shall be sealed to the adjoining equipment or adjacent wall.
- C. Aisles and working spaces between units of equipment and walls, shall be unobstructed and of sufficient width to permit employees to perform their duties readily without contamination of food or food contact surfaces by clothing or personal contact.

18. LOCATION OF EQUIPMENT, FOOD, AND UTENSILS

- A. Equipment, including ice makers and ice storage equipment, food and containers of food, single-service articles, and multi-use utensils, shall not be located under exposed or unprotected sewer lines or water lines, open stairwells, or other sources of contamination.
- B. This requirement does not apply to automatic fire protection sprinkler heads that may be required by law.

19. STORAGE

- A. Cleaned and sanitized utensils and equipment shall be stored at least six inches above the floor in a clean, dry location in a way that protects them from contamination by splash, dust, and other means.
- B. Single-service articles and containers of food shall be stored at least six inches above the floor in a manner that protects them from splash and other contamination, and that permits easy cleaning of the storage area, except that:
 - (i) Metal pressurized beverage containers, and cased food packaged in cans, glass or other waterproof containers need not be elevated when the food container is not exposed to floor moisture; and
 - (ii) Containers may be stored on dollies, racks or pallets, provided that such equipment is easily movable.

20. GARBAGE FACILITIES

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- A. Garbage and refuse shall be kept in durable, easily cleanable, insect-proof and rodent-proof containers that do not leak and do not absorb liquids,
 - B. Suitable facilities, including hot water and detergent or steam, shall be provided and used for washing containers.
 - C. Liquid waste from compacting or cleaning operations shall be disposed of as sewage.
21. SMOKING
- A. All food establishments shall be smoke free, except as provided by ordinance.
 - B. Appropriate smoking signage shall be posted at each entrance, as required.
22. UTILITY/POWER FAILURE-FIRES-STORM DAMAGE
- A. If the utility or power serving a food establishment is disrupted, the food establishment owner/operator/manager should contact the Environmental Health Division.
 - B. The reporting of such a power failure due to construction, accidents, or storm damage will allow the Environmental Health Division staff to present ideas for maintaining the integrity of food until the utility crisis has ended.
 - C. Failure to contact the Environmental Health Division could result in large condemnation of foodstuffs.