

**Public Health Department**  
**Food Service Establishment Design & Construction Guidelines**  
**(Ref. 25 TAC §§ 229.161 – 229.171, 229.173 – 229.175)**

**All building construction materials used in a new or renovated food service establishment inside the city limits of the City of Brenham must conform to the current standard building code as adopted and amended by the City of Brenham.**

**Floors**

Floor surfaces must be smooth, easily-cleanable, non-absorbent and durable in all food prep, food storage, and warewash areas, walk-in coolers, dressing and locker rooms, toilet rooms and vestibules. Light colors are recommended.

Antislip floor coverings or applications may be used for safety reasons.

NO carpet in food prep, food storage or warewash areas, or toilet rooms and vestibules.

Floors must be sealed to walls if water flush cleaning is used, or coved to the walls within 1 millimeter (1/32<sup>nd</sup> inch) if cleaning methods other than water flush are used.

Floor drains, where used, must be installed with appropriate grading and trapping and must be fitted with a small mesh drain cover.

Floor mats and duckboards must be designed to be removable and easily cleanable.

NO exposed horizontal utility lines and pipes on floors.

**Walls, Ceiling**

Wall and ceiling surfaces must be smooth, easily-cleanable, non-absorbent and durable in all food prep, food storage, and warewash areas, toilet rooms and vestibules. Light colors are recommended.

NO exposed joists, studs or rafters.

NO exposed insulation.

No unnecessarily exposed utility service lines or pipes. Any lines or pipes that are necessarily exposed must be installed so they do not obstruct or prevent the proper cleaning of floors, walls and ceilings.

Fiberglass reinforced plastic (FRP) or stainless steel is recommended behind sinks and dishwashers.

**Doors and Windows**

Doors must be solid, self closing and fit tightly in their frames. Emergency exits and security alarmed doors need not be self closing. Doors must remain closed, unless entry of vermin is restricted by 16 mesh screens or other suitable means.

Windows must be tight fitting and remain closed, unless entry of vermin is restricted by 16 mesh screens or other suitable means.

### **Toilet Rooms**

At least one toilet room with a handwash lavatory must be located within every establishment, and more may be required by law, depending upon the number of employees. Refer questions to the Public Health Inspector.

Toilet rooms must be conveniently located and accessible to employees during all hours of operation.

Toilet rooms must be completely enclosed and have a solid, self closing door. Must have 20 foot candles of light. Must have mechanical ventilation to outside. Floors, walls and ceiling must be as described above.

Toilet rooms must not open directly into any room where food, drinks or service ware and utensils are handled or stored.

Public access toilets are not required by law in the unincorporated portions of the county, however, it is very strongly recommended that they be installed.

Any public access to toilet facilities must not be through food prep, food service or food storage areas.

Toilet rooms, or their vestibule, must be equipped with handwash facilities, including soap, hand towels or dryers, and a trash can. A covered trash can is recommended. A covered trash can in the women's toilet room is strongly recommended.

Vestibules to toilet rooms are recommended to be a minimum of 16 sq. ft. with a self closing door and of such dimensions to prevent both doors from being opened simultaneously by a single individual. Walls, floors and ceilings must be as described above.

### **General Plumbing**

Hot and cold running water, tempered by a mixing valve, at a pressure of at least 8 psi, must be available at all faucets. Snap faucets must have a water flow of 15 seconds or more.

NO direct cross-connections between potable and non-potable water supply.

Appropriate vacuum breakers, anti-siphon devices, and backflow preventers must be used to prevent back siphonage and backflow between potable and non-potable water supply.

Air gaps of at least twice the diameter of the drain line must be used between condensate lines and floor drains.

Water heaters must not be located in a food prep or food service area.

**CITY ONLY** - Grease traps must be sized to accommodate the volume of waste generated by the establishment. Traps must be located outside of the building and positioned for easy cleaning.

## **Ventilation**

Mechanical ventilation to the outside must be in operation in sufficient capacity wherever excessive heat, vapors, fumes, steam, condensation or obnoxious odors are generated. A recommended rule of thumb is 2 CFM per square foot of floor space.

Intake and exhaust ducts and grills must be cleaned and filters changed regularly.

**CITY ONLY:** A metal filtered ventilation hood conforming to NFPA 96 is required over cooking equipment where grease laden vapors are generated, including but not limited to fryers, broilers, ranges, woks, and grills.

## **Lighting**

All food prep areas must have at least 50 foot candles of light.

All food service, food storage, equipment and utensil storage, handwashing and warewashing areas, and storage appliance interiors must have at least 20 foot candles of light.

## **Light Shielding**

All light bulbs must be shielded, coated, or otherwise shatter-resistant where there is exposed food or clean service ware or utensils.

Infrared or heat lamps must be contained by a shield surrounding and extending beyond the bulb.

## **Sinks**

Handwash sinks with hot and cold running water must be located in each toilet room and located close to food prep and dishwash areas. Must be accessible at all times. Must not be used for any purpose other than handwashing.

Dishwash sinks with hot and cold running water must have three compartments, unless the City of Brenham health inspector has approved the use of a two compartment sink. Sink must be large enough for the complete immersion of the largest utensil. Heat sanitizing sinks must have an integral heating device to maintain a water temperature of 170°F and an approved immersion basket. Adequate drainboards must be located adjacent to sinks. Additional open weave racks above sink for air drying dishes are recommended.

Utility sink or a curbed cleaning facility with floor drain must be available for cleaning mops and disposing of mop water and used cleaning solutions. Must not be located in a food prep, food service or food storage area. A fully enclosed closet or room is recommended. Must not be used for any other purpose. A rack to hang mops and cleaning cloths to drain is recommended.

Food preparation sinks are highly recommended as an addition to any commercial kitchen, to prevent cross-contamination during the cleaning and preparation of raw ingredients.

## **Dishwasher**

A dishwash machine of spray or immersion type, with a booster heater for heat sanitization or a sanitizer injector for chemical sanitization is recommended. A dishwash machine using heat

sanitization must deliver hot (165° F>190° F) water at no less than 15 psi and no more than 25 psi as measured immediately adjacent to the hot water rinse control valve. A dishwasher machine using chemical sanitization must be used according to the manufacturers guidelines for appropriate water temperatures for specific chemical sanitizers.

### **Food Contact Surfaces**

Food contact surfaces must be smooth, nonabsorbent, easily cleanable and durable.

Food on display must be protected in a display case, by a sneeze guard or by other effective means.

### **Food Prep, Service and Storage Equipment**

All equipment must be located in a way that facilitates cleaning the establishment.

Floor mounted equipment, unless readily moveable, must be sealed to the floor, sealed to a raised, smooth concrete or masonry platform, or elevated on legs at least 6 inches above the floor.

Floor mounted equipment must have sufficient space on all sides for easy cleaning between and behind each unit. If such space is not available, the space adjoining floor mounted equipment must be closed or the equipment sealed to adjoining equipment or walls.

### **Walk-in Coolers, Refrigerators, Freezers**

Must not have a threshold on floor. Must not have a direct connection from floor drain to sewer. Must have 20 foot candles of lighting. Must be conspicuously equipped with an accurate thermometer.

### **Food Storage**

All food must be protected from contamination by proper storage in a clean, dry location, free from insects and vermin.

All food must be stored at least 6 inches off the floor on easily cleanable racks or shelving suitable for food service, except where stored on case lot handling equipment, which may be less than 6 inches off the floor.

Food must not be stored in locker rooms, toilet rooms, dressing rooms, garbage rooms, mechanical rooms, under unshielded sewer lines, under leaking water lines or fire sprinkler heads, under open stairwells, or near or under any other source of contamination.

Ample storage space is recommended.

### **Chemical Storage**

All chemicals, poisons and toxic materials must be in properly identified containers, physically separated by product type, and stored well away from food prep, food service and food storage areas in compartments or facilities used for no other purpose.

## **Garbage**

Garbage rooms and/or cans must be easily cleanable, nonabsorbent, washable, vermin proof. Cans must be covered.

Must be of adequate size to store all accumulated garbage.

**CITY ONLY** - Outside garbage cans, dumpsters, and compactors must be located on concrete or machine laid asphalt. Garbage must be removed on a regular basis.

Fencing dumpsters and outside garbage storage is strongly recommended.

## **Laundry Facilities**

If food service linens and garments are laundered on premise, a mechanical washer and dryer must be used. If on premise laundering is limited to wiping cloths, a mechanical washer and dryer need not be provided.

Mechanical washers and dryers must be located so that dirty linens can not contaminate food, food prep and food service areas, or clean service ware and so that clean linens and garments are not contaminated.

NO laundry from outside the food service establishment can be washed or dried in a food service establishment's mechanical washer and dryer.

## **Employee Dressing Rooms, Break Rooms and Lockers**

Dressing rooms must be provided if employees routinely change their clothes in the establishment.

Lockers or other suitable accommodations must be provided for the orderly storage of employee's possessions.

Lockers or other suitable accommodations for employee's possessions must be located so that contamination of food, equipment, utensils, and linens cannot occur.

Break rooms or other suitable accommodations in which employees may eat, drink or use tobacco must be located so that contamination of food, equipment, utensils, and linens cannot occur.