



Community Development Department
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Dallas County Health & Human Services (214) 819-2112

Construction and Equipment Standards For Food Service Establishments

The Community Development Department is pleased to provide owners and operators with this comprehensive listing of structural standards for proposed food service establishments. The standards are provided for each class of establishment and are dependent upon the type of food products conveyed and the degree of preparation involved. Establishments **must** be constructed exactly as specified on approved plans. The list is based on the State food establishment standards. We ask that you do not hesitate to call an Environmental Health Services at 469-429-4788 to set up a meeting and discuss your proposed operation in detail.

Class I

Class I facilities include those establishments in which foods are prepared utilizing a grill, griddle, deep fat fryer, commercial type oven, and/or any similar food preparation equipment. These establishments routinely provide their customers with reusable tableware.

Class II

Class II establishments include facilities in which foods are prepared exclusive of the use of fryers, grills, or other similar equipment. Such establishments shall be limited to precooked, potentially hazardous foods and to the preparation of hot dogs, sandwiches, salads, or other similar exposed foods and fountain drinks. Commercial warmers, microwave ovens and enclosed hot dog rotisseries shall be acceptable food warming devices. No raw meat products may be present in a Class II establishment.

Class III

Class III establishments shall be limited to conveyance of prepackaged foods (including potentially hazardous food), but shall be prohibited from preparation of potentially hazardous foods.

Class IV

Class IV food service facilities include supermarkets (general grocery items, produce preparation areas, and meat markets), and delicatessen/bakery areas.

Class V

Class V establishments support the operation of a child care facility. Generally, foods are prepared exclusive of the use of fryers, grills or similar equipment. If the preparation of raw meats is desired, more extensive construction requirements must be met. These requirements may also be obtained from the Community Development Department.

Conditions for Issuance of Food Service Permit:

1. Applicant must have completed all requirements specified in plan review process.
2. Applicant must have obtained approvals from Building Inspection and all other appropriate City Departments.
3. Applicant must have secured a Certificate of Occupancy from Building Inspection.
4. Applicant must have completed application for Food Service Permit and paid necessary fees.
The annual permit fee is \$150.00

CLASS I – FOOD SERVICE ESTABLISHMENTS

A. Characteristics of Class:

Class I facilities include those establishments in which foods are prepared utilizing a grill, griddle, deep fat fryer, commercial type oven, and/or any similar food preparation equipment. These establishments routinely provide their customers with reusable tableware.

B. Examples of Class:

Class I establishments include, but are not limited to, cafeterias and full service restaurants.

C. Floor Surface Requirements:

1. Food preparation, tableware and utensil washing, wet bar, and service areas shall have quarry tile floors with epoxy-containing, acid-resistant grout. Floors shall have a covered floor-wall interface of four (4) inch height or greater, constructed of quarry tile. Other floor surfaces may be used if considered equivalent and approved by the Health Department.
2. Dry storage rooms shall have sealed concrete, vinyl-composition (VCT) tile or equivalent floors approved by the Health Department. Dry storage rooms may contain refrigerators or freezers not requiring drains to the sewer for condensate removal. (If dry storage area is located in kitchen or dishwashing areas, floor shall be quarry tile or equivalent).
3. Walk-in coolers shall have floor surfaces as follows:
 - a. Meat, dairy products, fish, poultry, and similar potentially hazardous foods: floor shall be quarry tile with epoxy grout with four (4) inch base or equivalent as approved by Health Department.
 - b. Produce, pre-packaged foods, and non-potentially hazardous foods: floor shall be sealed concrete or equivalent as approved by Health Department.
4. Walk-in freezers shall have sealed concrete floors or equivalent as approved by Health Department.
5. Toilet room floors shall be quarry tile, ceramic tile, or equivalent and shall have a minimum four (4) inch base cove of like material.

D. Wall Surface Requirements:

1. Food preparation, tableware and utensil washing, wet bar, and service area walls shall be fiberglass reinforced polyester (FRP) panels, ceramic tile, brick sealed with light-colored epoxy paint, or equivalent wall surfaces as approved by Health

Department. The wall surfaces must be at least eight (8) feet in height. Wall surfaces above the paneling or tile shall be light colored, smooth and washable.

2. Walk-in cooler walls shall be smooth, easily cleanable and capable of withstanding effects of low temperature and moisture (baked-on enamel coated steel, FRP, or equivalent).
3. Toilet walls shall be FRP, ceramic tile, or brick sealed with epoxy paint to a minimum height of four (4) feet. Wall surfaces above the paneling or tile shall be light-colored, smooth and washable.
4. Dry storage room walls shall be taped and bedded sheetrock painted with light-colored epoxy or enamel paint to eight (8) feet, or equivalent wall material as approved by Health Department. Floor-wall interface shall be four (4) inch vinyl base cove.

E. Ceiling Surface Requirements:

1. Ceilings in food preparation, food service, bar, dishwashing, toilet room, and dry storage areas shall be smooth, relatively non-absorbent, and easily cleanable. Materials shall be washable drop-in panels. Ceilings shall be vinyl coated sheetrock panels, taped and bedded sheetrock with light-colored epoxy or enamel paint, FRP panels, or equivalent as approved by the Health Department. **Fibrous acoustical drop-in panels shall be prohibited.**
2. Walk-in coolers and freezers shall have ceilings which are smooth, easily cleanable, and capable of withstanding effects of low temperature and moisture.

F. Floor Drain Requirements:

Floor drains shall be required in the following areas: toilet rooms, dishwash area(s), service area(s), bars and food preparation areas. Floor drains may be waived in existing food service establishments. Toilet floor drains shall be waived in establishments with existing foundations. Hub drains shall be installed adjacent to coolers and freezers requiring condensate removal.

G. Grease Interceptor Requirements:

Grease interceptors shall be sized according to the number of plumbing fixtures. Four fixtures shall require a 250 lb. capacity grease interceptor, while more than four fixtures shall require a 750 lb. capacity grease interceptor. Floor drains shall be considered as one fixture. Applicants desiring a grease interceptor smaller than 750 lb. capacity (more than four fixtures) may submit engineer-sealed plans showing drawings and flow calculations which indicate provision of a two-hour retention time. All grease interceptors shall be exterior of facility.

H. Sink Requirements:

1. All Class I establishments shall install a mop sink or curbed area with a floor drain for the cleaning of mops or similar wet floor cleaning tools and disposal of mop water.

2. Handwash lavatories shall be installed in food preparation and toilet room areas. An additional handwash sink shall be installed in service area(s) if direct access to the handwash sink in food preparation area is blocked by a wall or equipment or not conveniently located for service area employee utilization. Handwash lavatories in food preparation areas shall be freestanding. Handwash lavatories must be equipped with at least four (4) inch wing-style handles.
3. A free-standing stainless steel three-compartment sink (with basins large enough to allow immersion of the largest utensil) shall be installed.
4. A free-standing, stainless steel, four-compartment sink shall be installed in bar areas. This requirement may be modified if glassware is sanitized in a commercial dishwasher.
5. All Class I establishments shall install approved, commercial food waste grinders.

I. Waitress Stations:

1. Waitress stations connected to food preparation or service areas, and/or used for food preparation, shall meet requirements listed under Section C-1, D-1, E-1 above. All equipment shall be non-corrosive metal with stainless steel food contact surfaces.
2. Waitress stations remote from food preparation or service areas and used for non-potentially hazardous beverage preparation only, shall meet the following requirements:
 - a. Vinyl composition tile floors or equivalent as approved by the Health Department (must be non-absorbent, easily cleanable, etc.)
 - b. Formica or equivalent countertops
 - c. Shelving below countertops shall be sealed, smooth, and easily cleanable.

J. Vermin Control Requirements:

Automatic insect control air curtains or equivalent devices as approved by the Health Department shall be installed on all take-out windows and receiving doors. Selfclosing take-out windows shall be exempt from automatic air curtain installation. All holes cut in walls and ceilings for pipes or conduit shall be sealed, and door-floor clearance shall not exceed one-quarter inch (1/4").

K. Equipment Specifications and Requirements:

1. All food contact surfaces shall be stainless steel with the exception of certain approved polymer cutting boards. Baking tables on which no potentially hazardous foods are prepared may be hard maple surfaces.

2. Cabinets, tables, or other similar equipment made of wood, particle board, or formica shall not be allowed in food preparation, dishwashing, or other areas subject to moisture.
3. Customer service counters, food packaging areas, take-out windows, and similar areas shall be fully plastic laminated or equivalent material as approved by the Health Department. Back counters in food service areas separated by walls from food preparation and utensil wash areas may be plastic laminate covered wood products. Shelving under front customer service counters shall be sealed, smooth, and easily cleanable.
4. Shelving and racks in food preparation and dishwashing areas shall be commercial, food service grade, non-corrosive metal. Enamel or epoxy painted (light colored) wood shelving is acceptable in dry storage rooms and separate food service areas not subject to moisture.
5. Shelving and racks in walk-in coolers shall be stainless steel, epoxy coated, noncorrosive metal or equivalent as approved by Health Department. Wood is prohibited as a shelving material in walk-in coolers.
6. Shelving in bars shall be sealed, smooth, and easily cleanable.
7. All restroom doors shall have self-closing devices.
8. A commercial dishwasher with a final rinse temperature of 180°F or an approved chlorine residual shall be installed in all Class I food establishments.

L. Ventilation Requirements:

1. Ventilation hoods with grease-intercepting filters shall be installed over grills, fryers, etc. and must have sufficient air velocity to capture all steam and grease emissions.
2. Areas of the establishment in which a preparation cooling table or a residential-style refrigerator are operated shall be mechanically cooled to a maximum ambient room temperature of 86°F. Areas of the establishment in which a storage refrigerator or a storage freezer are operated, which are not opened continuously, shall be mechanically cooled to a maximum ambient room temperature of 100°F.
3. All toilets shall have powered exhaust fans installed.

M. Lighting Requirements:

1. All light fixtures in food preparation, dishwashing and food service areas shall be equipped with protective covers.
2. Light intensities shall be (at least) as follows:
 - a. Working surfaces in food preparation and service areas – 50-foot candles

- b. All other areas in food preparation, dishwashing, toilet rooms and service areas – 20-foot candles
- c. Dry storage and similar areas – 10-foot candles

CLASS II – FOOD SERVICE ESTABLISHMENTS

A. Characteristics of Class:

Class II establishments include facilities in which foods are prepared exclusive of the use of fryers, grills, or other similar equipment. Such establishments shall be limited to precooked, potentially hazardous foods and to the preparation of hot dogs, sandwiches, salads, or other similar exposed foods and fountain drinks. Commercial warmers, microwave ovens and enclosed hot dog rotisseries shall be acceptable food warming devices. No raw meat products may be present in a Class II establishment.

B. Examples of Class:

Sandwich shops, ice cream shops, convenience stores with hot dog conveyance.

C. Floor Surface Requirements:

1. Food preparation, service, and dishwashing area floors shall be commercial grade sheet vinyl (residential style is not acceptable), vinyl-composition (VCT) tile, ceramic tile, or equivalent as approved by the Health Department. Floors shall have four (4) inch base of like material as the floor (except that sheet vinyl and VCT floor installations may include four (4) inch vinyl base). Flash coving (self coving vinyl four (4) inches up wall) shall also be approved.
2. Walk-in cooler floors shall be quarry tile with epoxy grout and shall have four (4) inch quarry tile base, when used for cooling open food products (e.g. bulk hot dogs). Walk in coolers used to cool only commercially packaged, unopened foods (i.e. milk) shall have sealed concrete floors or better.
3. Toilet room floors shall be quarry tile, ceramic tile, commercial grade sheet vinyl, VCT tile, or equivalent as approved by the Health Department. Floors shall have four (4) inch base of like material as floor (except that sheet vinyl and VCT floor installations may include four (4) inch vinyl base).
4. Dry storage room floors shall be sealed concrete, vinyl-composition (VCT) tile, or equivalent as approved by the Health Department.

D. Wall Surface Requirements:

1. Walls adjacent to all dishwash and mop sinks shall be surfaced with fiberglass reinforced polyester panels (FRP) or ceramic tile. The FRP or tile shall extend from the floor to at least three feet above and on all sides of the sinks. Walls adjacent to handwash sinks do not require FRP or tile surfacing. Walls not subject to moisture may be painted, taped and bedded gypsum board or better.
2. Walk-in cooler walls shall be smooth, easily cleanable and capable of withstanding effects of low temperature and moisture (baked-on enamel coated steel, FRP, or equivalent).

3. Toilet walls shall be smooth, light-colored, durable, and washable as approved by the Health Department.
4. Dry storage room walls shall be light colored gloss enamel or epoxy painted, taped and bedded sheetrock, or equivalent as approved by the Health Department.

E. Ceiling Surface Requirements:

1. Ceilings in food preparation, food service, bar, dishwashing, toilet room, and dry storage areas shall be smooth, relatively non-absorbent, and easily cleanable. Materials shall be washable drop-in panels, vinyl coated sheetrock panels, taped and bedded sheetrock with light-colored epoxy or enamel paint, FRP panels, or equivalent as approved by the Health Department. **Fibrous acoustical drop-in panels shall be prohibited.**
2. Walk-in coolers and freezers shall have ceilings that are smooth, easily cleanable, and capable of withstanding effects of low temperature and moisture.

F. Floor Drain Requirements:

Floor drains shall be required in toilet areas. Toilet floor drains shall be waived in establishments with existing foundations. Hub drains shall be installed adjacent to coolers and freezers requiring condensate removal.

G. Grease Interceptor Requirements:

Grease interceptors, if required by the Health Department, shall be exterior to the facility. Operations not producing significant quantities of grease may not be required to install a grease interceptor. No interior grease interceptor installation shall be allowed.

H. Vermin Control Requirements:

1. Automatic air curtain insect control devices (or equivalent) shall be installed on all take-out windows, if windows are not self-closing. Automatic air curtains shall also be required over receiving doors if such doors are not selfclosing. Additionally, all holes in walls and ceilings for pipes or conduit shall be sealed and door-floor clearances shall not exceed one-quarter inch (1/4”).

I. Sink Requirements:

1. All class II establishments shall install a mop sink or curbed area with a floor drain for wet floor cleaning and mop water disposal.
2. A free-standing, stainless steel, three compartment sink (with basins large enough to allow immersion of the largest utensil) must be installed.
3. A separate free-standing handwash lavatory shall be installed. If food preparation and food service areas are separated by walls or equipment, and direct access to the handwash lavatory is restricted from the service area, an additional handwash

lavatory shall be installed in the food service area. Handwash lavatories must be equipped with at least four (4) inch wing handles.

4. Handwash lavatories shall be installed in or immediately adjacent to toilet rooms.

J. Equipment Specifications and Requirements:

1. All food contact surfaces shall be stainless steel, with the exception of certain approved polymer cutting boards. Baking table on which no potentially hazardous foods are prepared may be hard maple surfaces.
2. Cabinets, tables, or other similar equipment shall be plastic laminate covered wood products or better.
3. Customer service counters, food packaging areas, take-out windows, and similar areas shall be fully plastic laminated or equivalent material as approved by the Health Department. Shelving under front customer service counters shall be sealed, smooth, and easily cleanable.
4. Shelving and racks in food preparation and dishwashing areas shall be enamel or epoxy painted (light-colored) wood shelving or better.
5. Shelving and racks in walk-in coolers shall be stainless steel, epoxy coated non-corrosive metal, or equivalent as approved by the Health Department. Wood is prohibited as a shelving material in walk-in coolers.
6. All restroom doors shall have self-closing devices.
7. Installation of an automatic dishwashing machine shall not require floor or wall construction upgrades unless food preparation changes also occur.

K. Ventilation Requirements:

1. Areas of the establishment in which a preparation cooling table or a residential-style refrigerator are operated shall be mechanically cooled to a maximum ambient room temperature of 86°F. Areas of the establishment in which a storage refrigerator or a storage freezer, which are not opened continuously, are operated shall be mechanically cooled to a maximum ambient room temperature of 100°F.
2. All toilets shall have powered exhaust fans installed.

L. Lighting Requirements:

1. All light fixtures in food preparation, dishwashing and food service areas shall be equipped with protective covers.
2. Light intensities shall be (at least) as follows:
 - a. Working surfaces in food preparation and service areas – 50-foot candles.

- b. All other areas in food preparation, dishwashing, toilet rooms, and service areas – 20-foot candles.
- c. Dry storage and similar areas – 10-foot candles.

CLASS III – FOOD SERVICE ESTABLISHMENTS

A. Characteristics of Class:

Class III establishments shall be limited to conveyance of prepackaged foods (including potentially hazardous food), but shall be prohibited from preparation of potentially hazardous foods.

B. Examples of Class:

Convenience stores similar to Seven-Eleven, Mr. M, and Stop and Go; produce markets, retail non-potentially hazardous food preparation, popcorn or soft drink conveyance at non-food facilities.

C. Floor Surface Requirements:

1. Grocery display/sales and dry storage areas shall be sealed concrete, vinyl composition (VCT) tile, or equivalent as approved by the Health Department. Floor/wall interface must have four (4) inch vinyl base.
2. Ice bagging areas (under ice maker and extending at least four feet in all directions from ice maker) shall be sealed concrete, VCT tile, commercial sheet vinyl, quarry tile, or equivalent as approved by the Health Department.
3. Toilet floors shall be sealed concrete, VCT tile, commercial sheet vinyl, ceramic tile, or equivalent as approved by the Health Department. If other than ceramic tile is used, the floor/wall interface shall be sealed with silicon sealant, then covered with four (4) inch vinyl base (with ceramic tile installations four (4) inch coving of like material required).
4. Walk-in cooler floors shall be sealed concrete or better if all food is unopened, commercially packaged.

D. Wall Surface Requirements:

1. Grocery display/sales and dry storage area walls shall be taped and bedded sheetrock painted with light-colored enamel or epoxy paint, or equivalent as approved by the Health Department.
2. Walk-in cooler walls and ceilings shall be smooth and capable of withstanding effects of low temperature and moisture (baked-on enamel coated steel, FRP panels, or equivalent as approved by the Health Department).
3. Toilet room walls shall be taped and bedded sheetrock and light-colored enamel or epoxy paint, vinyl wall covering, or equivalent as approved by the Health Department.
4. Three-compartment sink areas, mop sink and ice-bagging areas shall have walls constructed of FRP panels or ceramic tile from the floor to three (3) feet above

and adjacent to each sink. Handwash sinks shall not require FRP or ceramic tile splash protection.

E. Ceiling Surface Requirements:

1. Ceiling surfaces in dry storage, sales/display areas and toilets shall be taped and bedded sheetrock painted with light-colored enamel or epoxy paint, or equivalent as approved by the Health Department. Fibrous acoustical drop-in panels will suffice in non-moisture areas.

F. Ventilation Requirements:

1. Areas of the establishment in which a storage refrigerator or a storage freezer are operated, which are not opened continuously, shall be mechanically cooled to a maximum ambient room temperature of 100°F.
2. Powered exhaust fans shall be installed in all toilet rooms.

G. Floor Drain Requirements:

1. All toilet rooms shall have a floor drain installed. Floor drains shall not be required in establishments with existing foundations.
2. All ice bagging areas shall have a floor or hub drain installed in close proximity to the ice machine. Floor drains shall not be required in establishments with existing foundations.
3. Hub drains shall be installed adjacent to all coolers and freezers requiring condensate removal.

H. Sink Requirements:

1. A three-compartment, free-standing, stainless steel sink shall be installed when utensil washing occurs. (If ice machines, coffee makers, post mix machines, fountain drink machines, and/or corn poppers are used, the three-compartment sink is required).
2. Free standing handwash lavatories with hot and cold running water shall be installed in ice bagging areas. Such lavatories shall also be required within or immediately adjacent to toilets. Provide four inch (4") winged handles to each handwash lavatory.
3. A mop sink or curbed area with floor drain for wet floor cleaning and disposal of mop water shall be installed.
4. Produce markets shall install approved, commercial food waste grinders.

I. Vermin Control Requirements:

All holes cut in walls and ceilings for pipes or conduit shall be sealed with plastic, caulk, steel wool, etc. for vermin proofing. Doors to exterior and to storage rooms

shall have no more than one-quarter inch (1/4") floor clearance. Receiving doors shall be self-closing.

J. Equipment Specifications and Requirements:

1. Shelving in dry storage and grocery areas shall be sealed and painted wood, fully laminated plastic, or equivalent as approved by the Health Department.
2. Shelving in walk-in coolers shall be stainless steel, epoxy-coated noncorrosive metal, or equivalent as approved by the Health Department. Sufficient six inch (6") high racks to keep all products off floor of cooler shall be provided. Wood is prohibited as a shelving material in walk-in coolers.
3. Self-closing mechanisms shall be installed on all toilet room doors.

CLASS IV – FOOD SERVICE ESTABLISHMENTS

A. Characteristics of Class:

Class IV food service facilities include supermarkets (general grocery items, produce preparation areas, and meat markets), and delicatessen/bakery areas.

B. Example of Class:

Typical supermarket stores: Minyard's, Albertsons, Winn Dixie, and Tom Thumb

C. Floor Surface Requirements:

1. Grocery display/sales produce preparation and dry storage areas shall be sealed concrete, vinyl composition (VCT) tile, or equivalent as approved by the Health Department. (If dry storage area is located in meat market, deli, bakery, or seafood preparation areas, floors shall be quarry tile or equivalent).
2. Meat cutting room, deli, bakery, and seafood preparation areas shall have quarry wall) interface four-inch (4") height or greater, constructed of quarry tile. Other surfaces may be used if considered equivalent and approved by the Health Department.
3. Toilet room floors shall be quarry tile, ceramic tile, or equivalent and shall have a minimum four inch (4") base cove of like material.
4. Walk-in cooler floors shall have floor surfaces as follows:
 - a. Meat market coolers, delicatessen, and seafood; floor shall be quarry tile with epoxy grout with four inch (4") base of like material.
 - b. Produce, intact commercially packaged foods, (i.e. milk, canned soft drinks, etc.) and non-potentially hazardous foods; floor shall be sealed concrete or equivalent as approved by Health Department.
5. Walk-in freezers shall have sealed concrete floors or equivalent as approved by Health Department.

D. Wall Surface Requirements:

1. Meat cutting room, produce preparation, deli, bakery, and seafood preparation area walls shall be fiberglass reinforced polyester (FRP) panels, ceramic tile, brick sealed with light-colored epoxy paint, or equivalent wall surface as approved by the Health Department. The wall surfaces must be at least eight (8) feet in height. Wall surfaces above the paneling or tile shall be lightcolored, smooth and cleanable.
2. Walk-in cooler walls shall be smooth, easily cleanable and capable of withstanding effects of low temperature and moisture (baked-on enamel coated steel, FRP, or equivalent).

3. Toilet walls shall be FRP, ceramic tile, brick sealed with epoxy paint to a minimum height of four (4) feet. Wall surfaces above the paneling or tile shall be light colored, smooth and washable.
4. Dry storage room and warehousing walls shall be taped and bedded sheetrock, painted with light colored epoxy or enamel paint to eight (8) feet, or equivalent wall material as approved by the Health Department. Floor-wall interface shall be four inch (4") vinyl base cove or equivalent.

E. Ceiling Surface Requirements:

1. Ceilings in meat cutting room, deli, bakery, seafood preparation area, and toilet rooms shall be smooth, relatively non-absorbent, and easily cleanable. Materials should be washable drop-in panels, vinyl coated panels, taped and bedded sheetrock with light-colored epoxy or enamel paint, FRP panels, or equivalent as approved by the Health Department. **Fibrous acoustical drop in panels shall be prohibited.**
2. Walk-in coolers and freezers shall have ceilings that are smooth, easily cleanable, and capable of withstanding effects of low temperature and moisture.

F. Floor Drain Requirements:

Floor drains shall be required in the following areas: All toilets, meat cutting rooms, deli bakery, and seafood preparation areas.

G. Grease Interceptor Requirements:

Grease interceptors shall be sized according to the number of plumbing fixtures. Four fixtures shall require a 250 capacity grease interceptor, while more than four shall require a 750 lb. capacity grease interceptor. Floor drains shall be considered as one fixture. Applicants desiring a grease interceptor smaller than 750 lb. capacity may submit engineer-sealed plans showing drawings and flow calculations which indicate a two-hour retention time. All grease interceptors shall be exterior of facility.

H. Sink Requirements:

1. Handwash lavatories shall be installed in toilet rooms, food preparation and food service areas. Handwash lavatories in food preparation and food service areas shall be free standing. Each lavatory shall be provided with four (4) inch winged handles.
2. All Class IV establishments shall install a mop sink or curbed area with a floor drain for the cleaning of mops or similar wet floor cleaning tools and disposal of mop water. (This sink or curbed area shall be provided with hot and cold water).
3. A free-standing, stainless steel three-compartment sink (with basins large enough to allow immersion of the largest utensil) shall be installed in meat cutting room, deli, bakery, seafood, and produce preparation areas.

4. All Class IV establishments that have produce markets shall install an approved, commercial food waste grinder.

I. Vermin Control Requirements:

Automatic air curtain insect control devices or equivalent shall be installed on all receiving doors except truck/trailer type receiving doors, if properly sealed while trailer is in place, shall not require air curtain devices. All holes in walls and ceilings for pipes or conduits shall be sealed, and floor-door clearances shall not exceed one quarter inch (1/4").

J. Equipment Specifications and Requirements:

1. All food contact surfaces shall be stainless steel, with the exception of certain approved polymer cutting boards. Bakery tables on which no potentially hazardous foods are prepared may be hard maple surfaces.
2. Cabinets, tables, or other similar equipment made of wood, particle board, or formica shall not be allowed in food preparation, utensil washing, or other areas subject to moisture.
3. Customer service counters, food packaging, and similar areas shall be fully plastic laminated or equivalent material as approved by the Health Department. Shelving under front customer service counters shall be sealed, smooth, and easily cleanable.
4. Shelving and racks in food preparation and utensil washing areas shall be commercial, food service grade, non-corrosive metal. Enamel or epoxy painted (light-colored) wood shelving is acceptable in dry storage rooms and separate food service areas not subject to moisture.
5. Shelving racks in walk-in coolers shall be stainless steel, epoxy-coated noncorrosive metal, or equivalent as approved by the Health Department. Wood is prohibited as a shelving material in walk-in coolers.
6. All restroom doors shall have self-closing devices.

K. Ventilation Requirements:

1. Ventilation hoods with grease-intercepting filters shall be installed over grills, fryers, etc., and must have sufficient air velocity to capture all steam and grease emissions.
2. Areas of the establishment in which a preparation cooling table or a residential-style refrigerator are operated shall be mechanically cooled to a maximum ambient room temperature of 86°F. Areas of the establishment in which a storage refrigerator or a storage freezer are operated, which are not opened continuously, shall be mechanically cooled to a maximum ambient room temperature of 100°F.
3. All toilets shall have powered exhaust fans installed.

L. Lighting Requirements:

1. All light fixtures in food preparation, utensil-washing, walk-in coolers, and food service areas shall be equipped with protective covers.
2. Light intensities shall be (at least) as follows:
 - a. Working surfaces in food preparation and service areas – 50-foot candles.
 - b. All other areas in food preparation, utensil washing, toilet rooms and walk in coolers – 20-foot candles.
 - c. Dry storage and similar areas – 10-foot candles.

CLASS V – FOOD SERVICE ESTABLISHMENTS

A. Characteristics of Class:

Class V establishments support the operation of a childcare facility. Generally, foods are prepared exclusive of the use of fryers, grills or similar equipment. If the preparation of raw meats is desired, more extensive construction requirements must be met. These requirements may also be obtained from the Health Department.

We have classified the Assisted Living Facility which equal to daycare in terms of construction standard. The City or Dallas County Health Department will inspect the kitchen at least 2 times per year. The facility must also be in compliance with State regulation.

B. Examples of Class:

Daycare facility food preparation areas

C. Floor Surface Requirements:

1. Food preparation, service, and dishwashing area floors shall be quarry tile, vinyl-composition (VCT) tile, commercial grade sheet vinyl, or equivalent. Floor/wall interface shall be sealed with silicone sealer and shall have four inch (4”) vinyl base coving installed (with quarry tile installations, four inch (4”) coving of like material required).
2. Walk-in cooler floors shall be quarry tile, installed with four inch (4”) tile base and acid resistant grout.
3. Toilet room floors shall be quarry tile, ceramic tile, or equivalent as approved by the Health Department. Floors shall have a minimum four inch (4”) base of same material as floor.
4. Dry storage room floors shall be sealed concrete, VCT tile or equivalent as approved by the Health Department. Dry storage rooms shall exclude ice machine and similar equipment. Dry storage rooms may contain refrigerators and freezers not requiring drains to the sewer for condensate removal.

D. Wall Surface Requirements:

1. Food preparation, service, and dishwashing area walls shall be smooth surfaced, light-colored gloss enamel or epoxy painted tape and bedded sheetrock or better.
2. Walk-in cooler walls shall be smooth, easily cleanable and capable of withstanding effects of low temperature and moisture (baked-on enamel coated steel, FRP, or equivalent).

3. Toilet walls shall be FRP, ceramic tile, or certain types of brick sealed with epoxy paint to a height of four (4) feet. Wall surfaces above the four (4) foot panel line shall be smooth, light-colored, durable, and washable.
4. Dry storage room walls shall be light-colored gloss enamel or epoxy painted tape and bedded sheetrock or better.

E. Ceiling Surface Requirements:

1. Food preparation, service, and dishwashing area ceilings shall be vinyl-coated sheetrock drop-in panels, or tape and bedded sheetrock with light-colored gloss enamel or epoxy paint. **Fibrous acoustical drop-in panels shall be prohibited.**
2. Walk-in cooler ceiling surfaces shall be smooth, easily cleanable, and capable of withstanding effects of low temperature and moisture.
3. Toilet ceiling surfaces shall be as specified in #1 above for food preparation areas.
4. Dry storage room ceilings shall be light-colored gloss enamel or epoxy painted, tape and bedded sheetrock, drop-in panels, or equivalent as approved by the Health Department.

F. Floor Drain Requirements:

Floor drains shall be installed in all toilet areas but shall not be required in food preparation or service areas. Floor drains shall be waived in existing daycare facilities.

G. Grease Interceptor Requirements:

Grease interceptors, if required by the Health Department, shall be exterior to the facility. Operations not producing significant quantities of grease may not be required to install a grease interceptor. No interior grease interceptor installation shall be allowed.

H. Vermin Control Requirements:

All holes in walls and ceilings for pipes or conduit shall be sealed; and door-floor clearances shall not exceed one-quarter inch (1/4").

I. Sink Requirements:

1. All class V establishments shall install a mop sink or curbed area with a floor drain for wet floor cleaning and mop water disposal.
2. A free-standing three-compartment sink, with basins large enough to allow immersion of the largest utensil, shall be provided. If a dishwasher is provided, a free-standing two-compartment sink may be installed, in lieu of the three-compartment sink.

3. A free-standing handwash lavatory in the food preparation area shall be provided. Four inch (4") wing-style handles shall be installed on the faucet of each handwash lavatory. Handwash lavatories shall be installed in or adjacent to all toilet rooms. Each diapering station shall be provided with an easily accessible handwash lavatory.
4. Handwash lavatories shall be installed in or immediately adjacent to toilet rooms.

J. Equipment Specifications and Requirements:

1. All food contact surfaces shall be stainless steel or approved polymer cutting boards. Bakery tables on which no potentially hazardous foods are prepared may be hard maple surfaces.
2. Cabinets, tables, or other similar equipment (exclusive of food preparation surfaces) shall have fully formica-covered exterior surfaces. Cabinet interiors shall be light-colored gloss enamel or epoxy paint.
3. Dry storage shelving shall be light-colored gloss enamel, epoxy painted, or better.
4. Shelving and racks in walk-in coolers shall be stainless steel, or epoxy coated non-corrosive metal or equivalent as approved by the Health Department. Wood is prohibited as a shelving material in walk-in coolers.

K. Ventilation Requirements:

1. The food preparation area of the daycare shall be mechanically cooled to a maximum ambient room temperature of 86°F.
2. All toilets shall have powered exhaust fans.

L. Lighting Requirements:

1. All light fixtures in food preparation, dishwashing, and food service areas shall be equipped with protective covers.
2. Light intensities shall be (at least) as follows:
 - a. Working surfaces in food preparation and service areas – 50-foot candles.
 - b. All other areas in food preparation, dishwashing, toilet rooms, and service areas – 20-foot candles.
 - c. Dry storage and similar areas – 10-foot candles.