



DEVELOPMENT SERVICES

MINIMUM STANDARDS FOR FOOD ESTABLISHMENTS

Revised 12/1/2023

This handout is a guideline provided for persons interested in opening or taking over a food establishment in the City of Frisco. This document is intended primarily as a source of information for construction requirements. It is our intention that this information be utilized by architects, contractors, builders, and owners so that new and remodeling construction may fully meet all applicable codes. This document only includes items required by Health & Food Safety. Items detailed in this document are to be used in addition to requirements of other City departments and divisions. A list of all requirements may be reviewed in the City of Frisco's Health Ordinance. A copy of which may be obtained online at www.friscotexas.gov/health.

FINISH REQUIREMENTS

FLOORING- Flooring of all food preparation, food storage, and utensil- washing areas, walk-in refrigeration units, dressing rooms, locker rooms and toilet rooms and shall be constructed of smooth durable material such as terrazzo, ceramic or quarry tile, with at least a four-inch coved tile base and shall be maintained in good repair. Coved tile base must be installed integral with and flush with floor tiles. Polished or sealed concrete is prohibited in these areas. Epoxy resin and other poured monolithic flooring or seamless flooring systems may be used in these areas installed to a finished product thickness of a minimum of one-quarter ($\frac{1}{4}$, 0.25) inch with 4 inch coved base monolithic, integral and flush with floor. Any other flooring not expressly mentioned is subject to approval by the regulatory authority.

WALLS AND CEILINGS - Walls in areas where food is not packaged at all times shall be nonabsorbent, easily cleanable and light in color with LRV of 55-100. Food preparation, storage, and utensil-washing areas must be durable, nonabsorbent, and easily cleanable to a minimum height of 8 ft. FRP, stainless and ceramic tile are approved wall finishes. Walls in toilet rooms provided for worker use shall be durable, nonabsorbent and easily cleanable to a minimum of 48 inches. Wall coatings such as epoxy paint may be used only in non- food areas and must be approved prior to installation. Concrete, concrete blocks, or bricks may be used only in non-food areas such as can washing areas and outdoor janitorial or storage areas. Ceiling construction in all food service areas shall be easily cleanable and nonabsorbent.

FACILITIES

OPENINGS - Openings to the outside shall be effectively protected against the entrance of pests including rodents. Tight-fitting, self-closing doors with door sweeps, closed windows, screening, controlled air currents, or other means shall be utilized. Screening material shall not be less than sixteen (16) mesh to the inch.

LIGHTING - General. At least fifty (50) foot-candies of light shall be provided to all working surfaces (employees working with food or working with utensils or equipment such as knives, slicers, grinders or saws where employee safety is a factor). At least twenty (20) foot-candles of light shall be provided to all other surfaces and equipment in food preparation, utensil-washing, and hand washing areas, toilet rooms, self-service buffets and salad bars, reach-in and under-counter refrigerators. At least ten (10) foot candles of light at a distance of thirty (30) inches from the floor shall be provided in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning. All light fixtures in food areas must be shatterproof or shielded.

PLUMBING

GENERAL - Plumbing shall be sized, installed, and maintained according to law. There shall be no cross-connection between the potable water supply and any non-potable or questionable water supply or any source of pollution through which the potable water supply might become contaminated.

NONPOTABLE WATER SYSTEMS - Not permitted.

FLOOR DRAINS - At least one floor drain shall be provided, with total number subject to approval. Properly installed, trapped floor drains shall be provided in floors that are water flushed for cleaning or that receive discharge of water or other fluid waste from equipment or in areas where pressure spray methods for cleaning equipment are used. Properly trapped floor drains are required in all restrooms and in food preparation areas. Such floors shall comply with construction requirements and shall be graded to drain.

BACKFLOW - Devices shall be installed to protect against backflow and back siphonage at all fixtures and equipment where an air gap at least twice the diameter of the water supply inlet is not provided between the water supply inlet and the fixture's flood level rim.

GREASE INTERCEPTORS – Required unless otherwise approved. A grease trap or grease interceptor shall be located to be easily accessible for cleaning. Grease interceptors shall not be located inside the food establishment unless an enclosed area separated from all food service is approved. Test wells/ports must be permanently identified. Location and sizing must be approved. Grease interceptors/traps shall be sized based on the 2021 IPC (International Plumbing Code) sizing criteria.

WATER HEATERS – Must be sized per NSF/FDA Standard 5. Sizing calculations should reflect temperature rise of at least 70 degrees F.

FIXTURES - Depending on type of establishment, the number of fixtures will be determined by Health & Food Safety. All hand sinks must be able to reach 100 degrees Fahrenheit minimum. Service sinks shall reach a minimum 110 degrees Fahrenheit. Generally, a minimum one (1) 3-compartment sink with drainboards, one (1) curbed mop cleaning facility (mop sink), one (1) food prep sink with at least one (1) drainboard and a minimum of one (1) hand wash sink will be required.

Handwash facilities shall be located:

1. to allow convenient use by employees in all food preparation, dispensing and warewashing areas; and
2. in, or immediately adjacent to, toilet rooms; and
3. such that at least one (1) shall be on each cook line, for direct use by all employees while working on the cook line; and
4. within every twenty-five (25) linear feet of unobstructed space in food preparation and utensil washing areas, or as otherwise approved by the regulatory authority.

Any door, wall, partial wall, stairway or other barrier, fixed or moveable, shall be considered an obstruction for the purposes of these rules.

WAREWASHING AND SANITIZING

MANUAL - One three-compartment sink minimum is required. Sinks shall be large enough to permit the complete immersion of the utensils and equipment and each compartment shall be supplied with hot and cold potable running water. Suitable equipment shall be made available to aid in the washing, rinsing and sanitizing process. Drainboards, 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.

MECHANICAL- If a mechanical, warewashing machine is provided, this does not allow for exemption from the requirement of at least one three-compartment sink. These machines shall be operated in

accordance with manufacturer's instructions, and utensils and equipment placed in the machine shall be exposed to all dishwashing cycles.

VENTILATION HOODS/FIRE SUPPRESSION EQUIPMENT

Ventilation hoods and devices shall be designed to prevent grease or condensation from collecting on walls and ceilings, and from dripping into food or onto food-contact surfaces. Filters or other grease extracting equipment shall be readily removable for cleaning and replacement if not designed to be cleaned in place.

Type I hoods shall be installed where cooking appliances produce grease or smoke, such as occurs with griddles, fryers, broilers, ovens, ranges and wok ranges.

Type II hoods shall be installed where cooking or dishwashing appliances produce heat or steam and do not produce grease or smoke. Examples area: steamers, kettles, pasta cookers and dishwashing machines.

Fire suppression equipment in the hood may be required. Please call the Fire Marshal's office at (972) 292-6300 for separate submittal requirements deemed necessary by the Fire Department regarding commercial submittals such as fire suppression or sprinkler systems.

LAUNDRY FACILITIES

Laundry facilities on the premise or a food establishment shall be used only for the washing and drying of items used in the operation of the establishment. 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.

FOOD EQUIPMENT

Food equipment that is certified or classified for sanitation by an American National Standards Institute (ANSI) - accredited certification program (such as NSF, ETL-sanitation or UL) will be deemed to comply with current standards. All approved equipment must be used as manufacturer intended. Equipment labeled "For House Use Only", may not be used.

FOOD STORAGE

Food must be protected from contamination. Food may not be stored in locker rooms, toilet rooms, dressing rooms, garbage rooms, dumpster enclosures, mechanical rooms, under sewer lines that are not shielded to intercept potential drips, under leaking water lines, including leaking automatic fire sprinkler heads, or under lines on which water has condensed, under open stairwells or open building structural elements, or under other sources of contamination. Shelving must be impervious and easily cleanable.

FOOD PROTECTION

Sneeze guards meeting NSF Standard 2 shall be used wherever contamination by the consumer is possible.

GARBAGE AND REFUSE

Outdoor storage surface for refuse, recyclables, and returnables shall be constructed concrete and shall be smooth, durable and sloped to drain. Outdoor dumpster enclosure is mandatory and shall be constructed of one hundred (100) percent masonry. Please obtain a dumpster enclosure specification sheet from the Building Inspections Division. Grease containers awaiting pick up or service, if not located in a sanitary container within the establishment, must be located within the dumpster enclosure protected by bollards and easily accessible for servicing.

TOILET FACILITIES

At least one (1) toilet and not fewer than the number of toilets required by the International Plumbing Code with all local amendments adopted by Frisco shall be provided for employee use.

SIGNAGE

A sign must be posted at each hand washing lavatory including employee restroom facilities stating, "Employees Must Wash Hands Before Returning to Work".

In compliance with the City of Frisco Smoking ordinance, a sign must be posted at each entrance to the establishment stating "Smoking is prohibited. Offence punishable by fine not to exceed two thousand (\$2,000.00) dollars".

Manual and mechanical sanitizing instructions must be posted at the respective location.

Must post a sign or poster, clearly visible to food employees, by all handwashing sinks notifying food employees to report symptoms and diagnosis information about their health as it relates to diseases that are transmissible through food.

Post a food allergen awareness poster in an area generally accessible to employees in each retail food establishment.

NOTES:

Other requirements/equipment may be mandated. Please contact the appropriate authorities for details:

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| • Frisco Building Inspections Division | 972-292-5301 |
| • Frisco Fire Department | 972-292-6300 |
| • Frisco Development Services Department
(zoning, land use, landscape, etc.) | 972-292-5300 |
| • Frisco Solid Waste/Recycling – Environmental Services | 972-292-5900 |
| • Frisco Office of the City Secretary | 972-292-5020 |

Any person or entity desiring to operate a food establishment must apply for a health permit on forms provided by the City of Frisco Health & Food Safety. Renewals of permits are required on an annual basis.

Prior to an approval of a Food Establishment Permit, Health & Food Safety shall inspect the proposed food establishment to determine compliance with the current Health Ordinance as adopted with all local amendments. This is done prior to establishment occupancy. No food preparation or food storage shall be approved prior to issuance of a Food Establishment Permit.

Please contact a Health & Food Safety representative for questions

(972) 292-5304 or via email to health@friscotexas.gov