



Minimum Requirements for Food Service Establishments

Physical Requirements

All food preparation, food storage, and ware-washing areas must be physically secure. All walls, floors, ceilings, and food contact surfaces must be smooth, durable, nonabsorbent, and easily cleanable. All lighting fixtures located over food preparation areas or in food storage areas must be shielded.

Approved Source

All food prepared for public consumption must come from an approved source. All food must be safe, unadulterated, and honestly presented. All meat, dairy, and poultry must be inspected. (No home killed or processed meats, raw milk, homemade butter, farm fresh eggs, etc.). Shell stock must be in original containers bearing legible source identification tags or labels. All food must be protected from potential contamination at all times.

Hand washing Lavatories

Hand washing lavatories must be conveniently located and accessible for employee use in food preparation, food dispensing, and ware washing areas. Hand washing lavatories must also be in or adjacent to restrooms. Each lavatory must be equipped to provide hot (at least 110° F) and cold water, single service towels, and soap at all times.

Temperature Control

All refrigeration units must maintain foods at a temperature of 41° F or below at all times and be equipped with a visible thermometer. All freezer units must maintain foods in a frozen state and be equipped with a visible thermometer. Hot hold equipment (steam tables, hot boxes, etc.) must maintain food temperatures at 140° F or higher at all times. All cold hold equipment (salad bars, cold plates, etc.) must hold food at 40° F or less at all times.

Equipment Cleaning and Sanitizing

Establishments must be able to demonstrate that all equipment, dishware, and utensils are sanitized by an approved method (use of approved sanitizer or hot water).

If ware washing is performed manually, a three-compartment sink must be used to wash with soapy water in the first compartment, rinse in clear water in the second compartment, and sanitize in the third compartment with a chemical sanitizer (quaternary ammonia, chlorine, or iodine). The compartments must be large enough to hold the largest piece of equipment to be cleaned.

If a commercial dishwasher is used, a chemical sanitizer (see manual ware washing above) must be injected automatically at the proper concentration during the final rinse and must be able to be detected by the appropriate test strip, **OR** a heat booster must be installed to assure the temperature of the final rinse reaches 180° F.

Utility Facilities

At least one utility sink or curbed cleaning facility with a floor drain shall be provided and used for the cleaning of mops and disposal of mop water.

Restroom Facilities

Toilet facilities shall be conveniently located and shall be accessible to employees at all times. Check with WCCHD to determine if your hand sinks meet these requirements. Toilet rooms shall be completely enclosed and have self-closing doors. Restrooms must have access to a handwashing lavatory.

Safe Water / Sewer

All establishments must have an approved water source such as city-community or private well. All wells must have a bacteriological analysis report. On-site sewage systems (OSSF) and grease traps must be adequately sized and functioning properly. **ALL OSSF's must be permitted by the Williamson County and Cities Health District (WCCHD) for the specific purpose of servicing a food establishment.** Contact our office at 303 Main, Georgetown, (512) 943-3620, if you have questions on your OSSF.

Insect and Rodent Control

All establishments shall control insects, rodents and other pests within the facility and its' contents and on the surrounding land or under the control of the permit holder. Openings shall be effectively protected against the entrance of insects by tight fitting, self closing doors, closed windows or screened windows, controlled air currents, or other means. Screen doors shall be self closing. If pests are found, they must be controlled by approved methods. Only toxic items approved for food establishments may be used.

Food Purveyor Permit

Any person who operates a food establishment is required to apply and obtain a permit and pay the applicable fee.

Food Handler Certification

Any person who is employed in a location where food or drink is prepared served, transferred, stored, packed, or sold is required to attend a food handler class. These classes are available through the WCCHD. The fee is \$10 for a one year card (for all first time employees) and \$15 for a two year card (renewals only). For more information contact us at (512) 248-7617.

These requirements are based on the Texas Food Establishment Rules (TFER). A complete copy of the TFER may be downloaded from the Texas Department of Health website, www.tdh.state.tx.us/foode establishments. Look for Texas Food Establishment Rules under Rules and Regulations.

There may be other requirements not included in this form. Check with local City offices.