

## **FIXED FOOD ESTABLISHMENTS**

**(Permanently Housed Restaurants)**

The following items indicate the prerequisites for a proposed food establishment. A food establishment must be in compliance with Section 9.12 of the El Paso Municipal Code, with the Texas Food Establishment Rules (TFER) and the El Paso County Food Safety Order (if located outside city limits), before the Health Authority approves issuance of the permit. A permit is not transferable from one person to another, nor from one location to another. Only authorized personnel are allowed in food preparation, food storage, or ware washing areas of a food establishment.

### **PERMIT REQUIREMENT**

No person shall operate a food establishment who does not have a valid permit, authorization issued by the regulatory authority and a valid license issued by the City. (Establishments outside City of El Paso are not required a license.) Permits, authorizations and licenses, issued under this article, are not transferable from one person to another or from one location to another. A person planning to construct/convert an existing structure or remodel an existing food establishment shall submit plans to the regulatory authority for review and approval prior to construction.

### **PERMIT APPLICATION CONTENTS**

Any person desiring to operate a food establishment shall submit a written application for a permit, on forms provided by the regulatory authority, to the One Stop Shop located on 811 Texas Avenue, El Paso, Texas 79901 or the El Paso Department of Public Health, located at 5115 El Paso Drive, El Paso, Texas 79905. Office telephone number: (915) 212-0200.

### **HANDWASHING – LAVATORY FACILITIES**

A hand washing lavatory shall be equipped to provide water at a temperature of at least 100°F through a mixing valve or combination faucet and shall be located within twenty-five feet of utensil washing areas, food preparation areas and serving areas. Distance is defined as the walking path that a food establishment employee must take to access the hand wash lavatory. Measurement must be within the room where utensil washing, food preparation and/or food serving takes place except that a hand wash lavatory can be located five feet into another room that is not separated by physical doors.

### **CLEANING, SANITIZATION OF EQUIPMENT AND UTENSILS**

A sink, with at least three compartments, shall be provided for manually washing, rinsing, and sanitizing equipment and utensils. Sink compartments shall be large enough to accommodate immersion of the largest equipment and utensils. Drain boards, utensil racks or tables large enough to accommodate all soiled and cleaned items (before cleaning and after sanitizing). Sinks and drain boards must be self-draining. A ware washing machine is optional, if provided, its auxiliary components shall be operated in accordance with the machine's data plate, other manufacturer's instructions and kept in good repair. Chemical test kit/device required.

#### **SERVICE SINK**

At least one service sink or one curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste. Shall be equipped to provide water at a temperature of at least 110°F.

#### **TOILETS AND URINALS**

Toilet rooms shall be conveniently located and accessible to employees during all hours of operation. A toilet room located on the premises shall be completely enclosed and provided with a tight fitting and self-closing door. Ventilation of sufficient capacity shall be provided to keep rooms free of obnoxious odors.

#### **PLUMBING**

The plumbing system shall be designed, constructed, and installed according to law. All new or extensively remodeled establishments must have all plumbing and plumbing fixtures approved by Buildings, Permits and Inspections of the City of El Paso (if located within city limits). Grease traps and grease interceptors shall be located to be easily accessible for cleaning.

#### **COOLING, HEATING AND HOLDING CAPACITIES**

Equipment for cooling and heating food shall be sufficient in number and capacity to provide food temperatures as specified in the TFER and shall be provided with a thermometer.

#### **EQUIPMENT AND UTENSILS/DESIGN AND FABRICATION**

Equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions. Materials that are used in the construction of utensils and food contact surfaces of equipment may not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions.

Equipment/utensils shall be safe, durable, corrosion-resistant, and non-absorbent, sufficient in weight and thickness to withstand repeated ware washing, finished to have a smooth edge, easily cleanable surface, and resistant to pitting, chipping, crazing, scratching, scoring, distortion and decomposition. Food equipment that is certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program will be deemed to comply.

#### **WATER SOURCES**

Drinking water shall be obtained from an approved source that is a public water system or a non-public water system that is constructed, maintained, and operated according to law.

#### **FLOORS/WALLS/CEILINGS**

Surfaces must be smooth, durable, easily cleanable and non-absorbent in areas exposed to grease and/or water: food preparation areas, walk-in refrigerators, ware washing areas, toilet rooms, etc. Floor and wall junctures enclosed/sealed, good repair, free of holes, cracks or crevices with flush wall/ceiling junctions.

#### **DOORS/OPENINGS/WINDOWS**

Outer openings of a food establishment shall be protected against the entry of insects and rodents by filling or closing holes and gaps along floors, walls and ceilings; closed, tight-fitting windows; and solid self-closing, tight fitting doors. Screening material shall not be less than sixteen (16) mesh to one inch.

#### **VENTILATION HOOD SYSTEMS, ADEQUACY**

Ventilation hood systems and devices shall be sufficient in number and capacity to prevent grease or condensation from collecting on walls and ceilings.

#### **VENTILATION (MECHANICAL)**

If necessary to keep rooms free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke, and fumes, mechanical ventilation of sufficient capacity shall be provided.

#### **LIGHTING INTENSITY**

The light intensity, specified in TFER, shall be at least 10 foot candles at a distance of 30 inches above the floor, in walk-in refrigeration units and dry food storage areas; at least 20 foot candles in areas used for hand washing, ware washing and equipment and utensil storage, and in toilet rooms; and at least 50 foot candles at a surface where a food employee is working with food or working with utensils or equipment (knives, slicers, grinders, saws, etc.).

#### **PROTECTION SHIELDING**

Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food, clean equipment, utensils and linens; or unwrapped single-service and single-use articles. Infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

#### **OUTDOOR AREAS**

Outdoor walking and driving areas shall be surfaced with concrete, asphalt, gravel or other materials that have been effectively treated to minimize dust, facilitate maintenance, and prevent muddy conditions. Surfaces shall be graded to drain.

#### **REFUSE RECEPTACLES**

Refuse receptacles shall be durable, cleanable, insect-and rodent-resistant, leak proof and nonabsorbent. Outside receptacles shall be designed and constructed to have tight-fitting lids, doors or covers. An outdoor storage surface shall be constructed of non-absorbent material such as concrete or asphalt and shall be smooth, durable, and sloped to drain. Liquid waste from compacting or cleaning operations shall be disposed of as sewage.

#### **DISPOSAL FACILITY**

Sewage shall be disposed through an approved facility that is a public sewage treatment plant; or an individual sewage disposal system that is sized, constructed, maintained, and operated according to law.