



City of El Paso Code Enforcement Department

## **FIXED**

### **FOOD ESTABLISHMENT REQUIREMENTS**



#### **Applications & Permits**

- All vendors must submit applications and fees in person at the One Stop Shop (OSS) located at 811 Texas Avenue.
  - No vendor may operate a food establishment without a valid permit from the Code Enforcement Department and a license from the City of El Paso.
  - Permits and licenses are non-transferable they cannot be shared or moved between people or locations.
  - Vendors outside the City of El Paso are not required to obtain a city license.
  - Vendors must have a valid permit, authorization, and license before operating.
  - If you plan to build, convert, or remodel a food establishment, submit your plans for review and approval before starting construction.
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#### **Handwashing Facilities**

- Provide a handwashing sink with water at 100°F or higher.
  - The sink must be within 25 feet walking distance of food prep, ware washing, and serving areas.
  - It can be located up to 5 feet into an adjacent room if there are no doors separating the spaces.
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#### **Cleaning & Sanitation**

- A three-compartment sink is required for washing, rinsing, and sanitizing equipment and utensils.
- Sink compartments must fit your largest equipment and utensils fully immersed.
- Provide drainboards or racks for soiled and cleaned items.
- Water temperature must be at least 110°F.
- A chemical test kit/device is required to ensure proper sanitization.

Note: A ware washing machine is optional but must be properly operated and maintained, with a chemical test kit/device if used.

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#### **Service Sink**

- At least one service sink or curbed cleaning facility with a floor drain must be available for mop and wet floor tool cleaning.
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### **Toilet Facilities**

- Toilet rooms must be accessible to employees during all working hours.
  - Toilets must have a tight-fitting, self-closing door and proper ventilation to prevent odors.
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### **Plumbing**

- Plumbing systems must comply with all regulations.
  - New or remodeled vendors within city limits must have plumbing approved by City Buildings, Permits, and Inspections.
  - Grease traps/interceptors must be accessible for cleaning.
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### **Food Temperature Control**

- Equipment must be sufficient to maintain food temperatures as required by Texas Food Establishment Rules (TFER).
  - All cooling and heating equipment must have accurate thermometers.
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### **Equipment & Utensils**

- Use equipment and utensils that are durable, safe, corrosion-resistant, non-absorbent, and easy to clean.
  - Certified equipment (ANSI-accredited) is recommended and deemed compliant.
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### **Water Sources**

- Use drinking water from an approved public or properly maintained non-public water system.
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### **Facility Surfaces**

- Floors, walls, and ceilings in food prep and cleaning areas must be smooth, durable, non-absorbent, and easily cleaned.
  - Seal all floor-to-wall and wall-to-ceiling joints to prevent dirt buildup.
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## **Doors & Openings**

- Keep all openings sealed to prevent pest entry.
  - Use tight-fitting, self-closing doors and screens with at least 16 mesh per inch.
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## **Ventilation**

- Provide sufficient ventilation hoods to prevent grease and condensation buildup.
  - Mechanical ventilation must control excessive heat, odors, smoke, and fumes as necessary.
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## **Lighting**

- Maintain proper lighting levels:
    - **10 foot-candles** in storage and walk-in refrigerators
    - **20 foot-candles** in handwashing, ware washing, utensil storage, and toilet areas
    - **50 foot-candles** where food prep or utensil work is performed
  - Protect light bulbs near food and clean areas with shields or shatter-resistant covers.
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## **Outdoor Areas & Refuse**

- Outdoor areas must have durable, dust-controlled surfaces (concrete, asphalt, gravel) with proper drainage.
  - Refuse containers must be durable, leak-proof, cleanable, and pest-resistant with tight-fitting lids.
  - Store outdoor refuse on smooth, sloped, non-absorbent surfaces.
  - Dispose of liquid waste properly as sewage.
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## **Sewage Disposal**

- Sewage must be disposed of through an approved public sewage system or compliant individual system.

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**References:**

- Texas Food Establishment Rules (TFER)
- El Paso Municipal Code Chapter 9.12 – Food & Food Handling Establishments