



Environmental Health & Sustainability

1520 K Ave. Suite 140

Plano, TX 75054

972-941-7143

City of Plano Environmental Health Requirements for Food Establishments

Before submitting plans for Environmental Health review, please make sure the following requirements are met. This should be used as a guide to help assist and make the plan review process more efficient. If there are any questions, please feel free to contact the office at (972)-941-7143.

EQUIPMENT: All equipment in the establishment **MUST** be commercial grade, ANSI, and NSF approved. No household use equipment to be used in the establishment. Please include a list of the equipment to be used in the establishment, when submitting the plans. All equipment used for food preparation or storage shall be installed to facilitate cleaning around and beneath each unit. Equipment placed on tables or counters shall be readily movable, sealed or mounted on legs at least 4" high. Floor mounted equipment, unless on casters, shall be sealed to the floor, installed on raised platform or elevated at least 6" above the floor. All floor mounted equipment, must have sufficient space to facilitate easy cleaning between, behind and beside equipment.

FLOORS, WALLS AND CEILINGS: All floors, walls and ceilings, in the food preparation, food storage, utensil washing, bar and restrooms areas must be smooth, durable, impervious, non-absorbent, easily cleanable and have a light reflective value (LRV) of 60 to 100. Cove floor/wall junctures must be provided. Floor drains shall be provided in the floors that are water flushed for cleaning, such floors shall be constructed only of non-absorbent materials such as concrete, ceramic tile or similar materials and be graded to drain. The installation of exposed utility lines and pipes on the floor is prohibited. Stud, joists, rafters, utility service lines or pipes shall not be exposed in the food preparation, food storage, utensil washing, bar and restrooms areas.

LIGHTING: Minimum 50 foot candles of light shall be provided at all working surfaces and at least 30 foot candles shall be provided to the surfaces and equipment in food preparation, utensil washing, and toilet facilities. At least 20 foot candles at a distance of 30" from the floor shall be provided in all other areas. Protective shields shall be provided for all the light fixtures located over, by, or within food storage, preparation, service and display facilities, and where utensils and equipment are cleaned and stored.

PLUMBING: The potable water system must be installed to prevent the potential of backflow. A commercial water heater is required unless facility sells only commercially prepared prepackaged food. Grease traps, if used, must be easily accessible for cleaning and approved by the Environmental Quality division.

TOILET FACILITIES: Toilet facilities must be installed to comply with the requirements of the International Plumbing Code, as adopted by the City of Plano. Facilities shall be accessible to employees at all times. Also shall be completely enclosed and have tight fitting, self-closing solid doors. Hand washing sink shall be accessible at all times.

HANDSINKS: Hand sinks must be readily accessible and conveniently located in all food preparation, ware washing/dishwashing, bars, wait station areas (where ice is scooped) and toilet rooms. All hand sinks shall provide hot and cold water at all times. Hand sinks shall be located within 25 feet of food



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preparation and utensil washing area. Each handsink should be equipped with a hand washing only sign, soap, paper towels or hand drying device (forced air dryers not allowed in the food preparation areas). For toilet rooms without paper towel dispensing units, shall provide a kick plate or foot pull per the City of Plano Food Code section 228.175(c)(2)(a).

CLEANING-SANITIZING OF EQUIPMENT AND UTENSILS: A three compartment sink **MUST** be installed for washing, rinsing and sanitizing equipment and utensils. Sink compartments must be large enough to accommodate the largest piece of equipment or utensil used. Drain boards must be as wide as adjoining sink compartments and must be self-draining. If dish machine is installed, it must sanitize utensils and equipment, chemically or use heat. The three compartment sink must indirectly waste to a floor sink. The dish machine must have an indirect waste line connector.

FOOD PREPARATION EQUIPMENT: A food preparation sink shall be required for washing of food if the menu or method of preparation requires soaking, rinsing, culling or cleaning of raw ingredients or produce.

HOT AND COLD FOOD STORAGE: Sufficient hot and/or cold food storage units must be provided, which are large enough to accommodate maximum food storage or holding during peak periods. All hot and cold holding and/or storage units must be provided with thermometers. Hot holding units must hold foods at a minimum of 135°F. Refrigeration equipment must maintain foods below 41°F.

DRY FOOD STORAGE: Food and food products must be stored at least 6" off the floor, dry and splash free. No storage is allowed under exposed water or sewer lines. If the dry storage area is found to be inadequate at the time of operational inspections, additional storage space will be required.

CHEMICAL STORAGE: All toxic, poisonous materials, including cleaning chemicals, sanitizers and pesticides must be stored physically separate from food and utensils.

CLEANING EQUIPMENT: A utility sink or a curbed cleaning facility (mop sink) must be provided. Cleaning equipment (mops, brooms, buckets, etc.) shall be stored in an area completely separate from food storage, food preparation, utensil washing and utensil storage areas. A chemical dispenser may not be connected to the mop sink faucet. A separate dedicated hose bib must be installed to supply a chemical tower to the mop sink.

GARBAGE, REFUSE & RECYCLING STORAGE FACILITIES: Outdoor storage containers must be stored on concrete or on rolled asphalt. Indoor storage areas must be easily cleanable and sloped to a drain.

DOORS AND WINDOWS: All outside openings must be self-closing and tight fitting to exclude the entrance of pests. Service windows at concession stands must be provided with an air curtain, self-closing windows, or other effective means to prevent pest entry. If there are unprotected openings, in the customer area, air curtains, self-closing doors, self-closing windows, or other effective means to prevent pest entry must be provided on all entrances to the food handling areas.

VENTILATION: Ventilation systems must be designed and constructed to meet the International Mechanical Code, as adopted by the City of Plano. Mechanical ventilation must be provided so that all



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areas including restrooms, are kept free from excessive heat, steam, condensation, vapors or objectionable odors. Ventilation system must be exhausted to the outside air, and shall not create a public health hazard, or nuisance or unlawful discharge. Ventilation hoods and devices must be designed to prevent grease or condensate from dripping into food or onto food contact surfaces. A ventilation hood is required above a high temperature dishwashing machine.