



CITY OF STAFFORD – CODE DIVISION

2702 South Main Street
Stafford, Texas 77477-5599
PHONE: (281) 261-3950
FAX: (281) 499-9744

EMAIL: consumerhealth.staffordtx.gov

Health Permit Standards List

APPROVED

- Copy of DBA
- Provide Fire Marshal approval letter
- Provide municipal utility district approval letter
- Must provide a copy of approved Texas Food Safety Manager certification (American National Standards Institute and/or Texas Food Safety Manager)
- Provide Texas Sales and Use Tax Permit
- Copy of menu.

CONSTRUCTION NOTES

Areas indicated below as **INSTALL / ASSURE / CAULK OR SEAL** shall be executed during construction of the facility. Areas indicated below as **SUBMIT or PROVIDE** shall be addressed and approved by this department at final inspection.

The Code department must be notified of any subsequent changes prior to implementation for approval.

FINISH SCHEDULES

- Assure all ceiling tiles in food preparation or storage areas, utensil cleaning or storage areas, restrooms or any wet areas shall be smooth, non-absorbent, and easily cleanable and light in color. Residential or acoustic ceiling tiles are not allowed in the kitchen, restrooms, or any wet area.
- Assure the walls and floors in the kitchen, restrooms, and waiter's station shall be smooth, non-absorbent, and easily cleanable and light in color. (Suggest: vinyl, Marlite, FRP, or stainless steel on walls) this requirement includes sealing grout lines between tiles.
- Assure continuous, flush tile cove base molding shall be utilized at the wall / floor juncture in the kitchen, restrooms, and service areas.
- Assure the inside surfaces of cabinets and counters are sealed, caulked and painted. Raw wood surfaces are not approved.
- Assure caulk the top, bottom and seams of vinyl base where utilized.

BACK FLOW PROTECTION

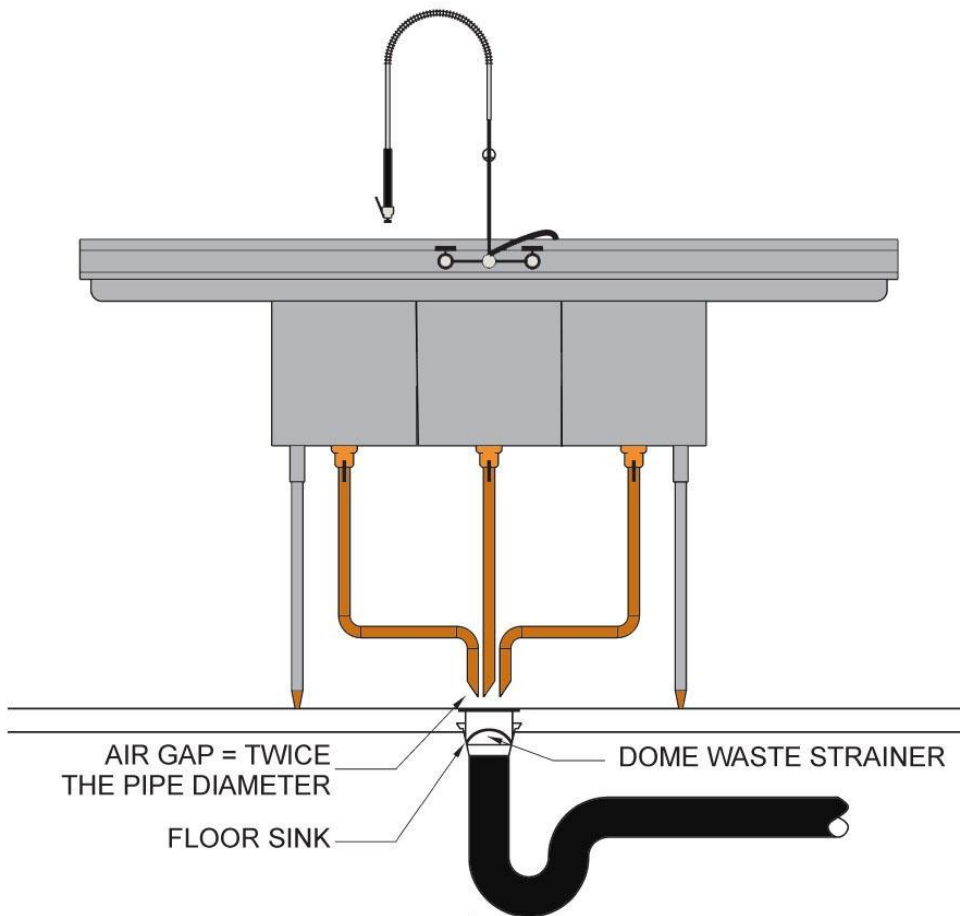
- All threaded faucets, hose bibs, and outside faucets must have backflow prevention devices, i.e. vacuum breakers or similar.
- There shall be no direct connection between the sewerage system and any drains originating from equipment in which food or utensils are placed, such as the drain under the three compartment sink, two compartment sink, ice machine and the soda machine.
- Install / provide indirect drains with air gaps shall be provided at all equipment draining to floor sinks such as the following equipment: 3 compartment sink, ice machine condensation drain, display drain lines, drink drain lines two compartment sink, or steam table.
- Install screens or strainers inside all floor sinks.



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2015 CODE: 802.1 Where Required. Food-handling equipment in other than dwelling units, Clearwater waste, dishwashing machines and utensil, pots pans and dish washing sinks shall discharge through an indirect waste pipe as specified in Sections 802.1.1 through 802.1.8. Health-system through an indirect waste pipe by means of an air gap in accordance with this chapter and Section 713.3. Fixtures not required by this section to be indirectly connected shall be directly connected to the plumbing system in accordance with Chapter 7.



OPENINGS TO OUTSIDE/PEST CONTROL

- All openings leading to outer areas must be tight fitting where by no light shall be seen when doors are closed.
- Install lower door sweeps and tight seals on doors leading to outer premises.
- Install self-closing devices on all doors leading to outer areas and on restroom doors.
- Caulk/seal all openings leading from outer premises, such as where utility lines enter structure from outer premises.
- Submit copies of commercial pest control documentation.



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LIGHTING

- Assure at least 540 lux 50 foot candles of shielded lighting at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws where employee safety is a factor.
- Assure at least 108 lux (10 foot candles) at a distance of 75 cm (30 inches) above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning; at least 215 lux 20 foot candles a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption. Inside equipment such as reach-in and under-counter refrigerators; at a distance of 75 cm (30 inches) above the floor in areas used for handwashing, ware washing, and equipment and utensil storage, and in toilet rooms

HANDWASH SINKS / RESTROOMS / MOP SINKS/ CABINETS

- Install soap, hand drying devices/towels and waste receptacles at all hand sinks at all times.
- Provide nailbrushes on tethers and trash receptacles required at kitchen hand sinks.
- Provide covered waste receptacles in ladies or unisex restrooms.
- Install self-closing devices for all restroom doors.
- Caulk and seal all cabinets to floors and wall surfaces.
- Caulk and seal all finish construction gaps, or openings
- Caulk all sinks to walls, toilets to floors and all restroom partitions at floors and walls.
- Assure all sinks must be separated by a minimum of 18 inches from any food preparation or storage areas. If sink is nearer than 18 inches, a 12-inch splashguard shall be installed.
- Assure mop sink shall be a floor-mounted type.
- Provide mop rack above mop sink.

VENTILATION

- Install mechanical venting directly over toilets in all restrooms.
- Install mechanical venting through ceiling for storage room, installed directly above mop sink and above chemical storage.

POST-CONSTRUCTION

MISC

- Provide mounted and shielded thermometers required in all refrigeration.
- Provide stem thermometers (capable of reading 0 to 220f) for all food handlers.
- Provide chemical / sanitizer test strips.
- Provide food service equipment that is placed on tables or counters shall be sealed to the surface or elevated on legs to provide at least 4" clearance between counter surface and equipment. Floor mounted food service equipment, unless readily movable shall be sealed to the floor or elevated on legs or casters to provide at least 6" clearance between floor and equipment.

HEALTH PERMIT FEE

Please see attached permit fee schedule for food establishments Pro-rated fees will apply.
Manufacturing license: Contact the Texas Department of Health at 713-767-3240 if applicable.