



## HEALTH & FOOD SAFETY DIVISION PLAN REVIEW

**DATE:**

**NAME OF BUSINESS:**

**ADDRESS:**

**SUPPLEMENTAL APPLICATION NUMBER:**

**REVIEWER:**

**PLAN REVIEW FEE:**  YES /  NO

**DATE RECEIVED:**

1. **ALL FOOD SERVICE ESTABLISHMENTS SHALL COMPLY WITH THE CURRENT TEXAS DEPARTMENT OF STATE HEALTH SERVICES, AND FOOD AND DRUG ADMINISTRATION FOOD ESTABLISHMENT RULES.**
2. **ALL FOOD SERVICE EQUIPMENT SHALL MEET OR EXCEED COMMERCIAL STANDARDS, I.E., FDA APPROVED, U. L. LISTED, COMMERCIAL FOOD SERVICE APPROVED (NSF) OR EQUAL.**
3. Plumbing must comply with 2018 International Plumbing Code. Toilet facilities shall be installed according to law shall be the number required by law and shall be conveniently located and shall be accessible to employees at all times. Note Chapters detailing:
  - a. Plumbing Fixtures
  - b. Cleanouts and Backwater Valves
  - c. Indirect Waste Piping and Special Waste
  - d. Traps, Interceptors and Separators.
4. Floors
  - a. Floors and floor coverings of all food preparation, food storage, and utensil-washing areas, and the floors of all walk-in refrigerating units, dressing rooms, toilet rooms and vestibules shall be constructed of smooth durable material such as sealed concrete, terrazzo, ceramic tile, durable grades of commercial linoleum or plastic, and shall be maintained in good repair. Nothing in this rule shall prohibit the use of anti-slip floor covering in areas where necessary for safety reasons.
  - b. Floor Drains: Properly installed, trapped floor drains shall be provided in floors that are water flushed for cleaning or that receive discharges of water or other fluid waste from equipment, or in areas where pressure spray methods for cleaning equipment are used. Such floors shall be constructed only of sealed concrete, terrazzo, ceramic tile or similar materials, and shall be graded to drain.
  - c. Utility Line Installation: In all new or extensively remodeled establishments, installation of exposed horizontal utility lines and pipes on the floor is prohibited. This is so these types of service lines and pipes do not obstruct or prevent the cleaning of floors.

5. Walls & Ceilings
  - a. All walls, including non-supporting partitions, and all associated ceilings, drop-in or monolithic, located over or in walk-in refrigerating/freezer units, food preparation areas, food storage areas, front area customer beverage & service areas, equipment washing and utensil washing areas, toilet rooms and vestibules are required, and shall be composed of smooth, non-absorbent, and easily cleanable materials.
  - b. Concrete or pumice blocks used for interior wall construction in these locations shall be finished and sealed to provide an easily cleanable surface.
  - c. Exposed Construction: Studs, joists, and rafters shall not be exposed in those areas listed in paragraph, nor shall exposed utility line be permitted. Exposed structural members and or utility lines, found in other rooms or areas, shall be finished to provide an easily cleanable surface.
  - d. Interior surface finishes for all ceilings, floors & walls, within the front house, including customer order/beverage service areas & rear house production areas shall be FDA/TDSHS approved, and all associated ceilings shall be "suspended" or monolithic design.
6. Restroom shall be based on occupant load and occupant type for all locations. Bathroom construction shall not allow for customers, or nonfood service staff to traverse through kitchen to required bathrooms.
7. Outdoor parking lot and building lighting shall comply with lighting ordinance. Fully shielded lighting shall be provided.
8. The water supply connection to all carbonated beverage dispensers shall be protected against backflow by a double check valve with an intermediate atmospheric vent.
9. Water heaters, water pumps, water filters & softeners tanks, and other devices that handle or treat potable water shall be protected against contamination by appropriate backflow devices.
10. A 3-compartment sink is required for all food establishments and bars.
  - a. All single, or multiple compartment food processing sinks and/or basins shall discharge "indirectly" through an air gap to a floor sink or appropriate hub drain to the grease waste system.
  - b. A commercial dishwasher is allowed but not in place of a 3-compartment sink.
    - i. An exception would be if the bar is located inside a restaurant that has a dedicated 3-compartment sink. The bar then could have a dedicated dish machine and not a 3-compartment sink since it will have access to the restaurants dedicated 3 compartment sinks.
  - c. Exhaust ventilation is required for high temp mechanical dishwasher's steam & condensate evacuation.
11. Floor drains: Locations where a trap seal is subject to loss by evaporation; a deep-seal trap consisting of a 4-inch seal, or a trap seal primer valve shall be installed. Floor drains located in storage rooms or rooms housing water heater and/or water softener fixtures must be trap primered or appropriately installed.

12. Food waste grinders shall be connected to a minimum 2-inch drain and shall be connected to a cold-water supply and be trapped separately from any other fixture or sink compartment.
13. All food contact shelving, dry storage shelving, and counter tops shall be constructed of non-corrosive, washable, and smooth materials, **No unapproved Wood or Concrete.**
14. All drive thru windows shall be mechanically self-closing, be constructed on an incline track plane, or be provided with other approved self-closing mechanisms.
15. A water heater, minimum 75-gallon for full service or 50-gallon capacity for limited operations shall be provided; however, in all cases the water heater shall be sized to accommodate the maximum GPH demand load for all plumbed fixtures. Tankless water heaters are also allowed in place of a standard tank water heater.
16. Grease traps located in vehicle accessible pathways shall be traffic (load) bearing designed, including sampling well access portals.
17. Hand dipped ice cream may require a running water dipper well with associated approved drain. An alternative is to provide an individual scoop per flavor as long as the handle of the scoop is above the top of the food and container as to prevent contamination from the handle of the scoop to the food product.
18. Please contact NBU for information on grease trap sizing at 830-608-8906.
19. Handwashing sinks are required in all food preparation and utensil washing areas and must be easily accessible and within 25 feet of all food preparation and utensil washing areas. Additional hand sinks may be required depending on kitchen size and layout.
20. The installation of splashguards shall be required between hand sinks and adjacent food processing or supply storage locations.
21. FRP or similar backsplash wall coverings shall be required at all utility and food processing sink fixture locations.
22. Outdoor cooking operations (bar-b-que) shall be screened enclosed, protected/secured, placed on an improved surface (concrete); exhaust vented, and meets the minimum combustibility setbacks for operation.
23. If the windows or doors of a food establishment are kept open for ventilation or other purposes the openings shall be protected against the entry of insects and rodents by:
  - a. 16 mesh to 25.4mm (16 mesh to 1 inch) screens.
  - b. properly designed and installed air curtains to control flying insects; or
  - c. other effective means.
24. Smoking is not allowed inside any food establishment or bars. Signs must be posted on doors that are accessible to the public from outside the business.
25. If a food establishment is requesting a variance from any of the food code, please

contact the Health & Food Safety Division at [HEALTH@NEWBRAUNFELS.GOV](mailto:HEALTH@NEWBRAUNFELS.GOV) to request a variance.

26. **NO FOOD OR WARES SHALL BE PERMITTED TO BE INTRODUCED INTO THE FACILITY UNTIL AFTER THE HEALTH & FOOD SAFETY DIVISION FINAL INSPECTION.**

27. The contractor of record, as a condition of permit application and authorization for construction, agrees and obligates himself to comply with the rules and regulations as presented by the City of New Braunfels Health & Food Safety and the Texas Department of State Health Services.

28. Please contact Health & Food Safety directly in order to schedule an inspection, and schedule a date & time for final review, or to inquire about anything else.

Phone - (830) 221-4070

Email - [HEALTH@NEWBRAUNFELS.GOV](mailto:HEALTH@NEWBRAUNFELS.GOV)

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Applicant/Contractor Signature

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Date