



**City of Beaumont Public Health Department**  
**Environmental Health Division**  
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**MINIMUM REQUIREMENTS FOR FOOD ESTABLISHMENTS**

I. Dishwashing Sinks

- A. A three (3) compartment sink is required when washing and sanitization of equipment is conducted manually. There must be drain boards on both ends of the three compartment sink.
- B. At least a two (2) compartment sink is required when only single service items are used throughout the establishment. There must be drain boards on both ends of sink.
- C. Sinks shall be of adequate length, width, and depth to permit the complete immersion of the equipment and utensils.
- D. Each compartment shall have hot and cold running water.
- E. When chemicals are used for sanitization, a test kit or other device that accurately measures the parts per million concentration of the solution shall be provided and used. Test papers specific to that chemical must be supplied in dish wash area.

II. Water Supply

- A. Hot and cold running water is required in all areas where food is prepared or equipment, utensils, or containers are washed. (This includes garbage wash down areas.)

III. Plumbing

- A. Grease traps (which are required by Water Reclamation) shall be installed outside the establishment. (Inside grease traps are no longer acceptable.)

- B. Ice machines, refrigerators, and other types of enclosed equipment shall drain into a properly trapped floor drain, waste sink, or other suitable fixture.
- C. Walk in coolers shall be graded to drain to the outside through a waste pipe.
- D. Devices shall be installed on all faucets to protect against backflow and back-siphonage at all fixtures and equipment where an air gap at least twice the diameter of the water supply inlet is not provided between the water supply inlet and the fixture's flood level rim. A hose shall not be attached to a faucet unless a backflow device is installed.
- E. Ice storage bins shall be drained through an air gap that is twice the diameter of the drain line from the ice machine.
- F. Except for properly trapped open sinks, there shall be no direct connection between the sewerage system and any drains originating from equipment in which food, portable equipment, or utensils are placed.
- G. In new or extensively remodeled establishments at least one utility sink or curbed cleaning facility with a floor drain shall be provided and used for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water or similar liquid wastes.

#### IV. Toilet Facilities

- A. Each food establishment shall have adequate, conveniently located toilet facilities for its employees.
- B. Doors of all toilet rooms shall be self-closing.
- C. Toilet rooms shall be completely enclosed.
- D. Restrooms shall be mechanically vented to the outside.
- E. Restrooms shall be not open directly into the food preparation area.

#### V. Hand Washing Facilities

- A. Lavatories shall be located within or immediately adjacent to all toilet rooms or vestibules.
- B. Separate hand washing sinks shall be provided within the food preparation area.

- C. Each lavatory in the establishment shall have hot and cold running water.

IV. Floors, Walls, and Ceilings

- A. The floor surfaces in the food preparation areas, food storage areas, dishwashing areas, walk in refrigerators, dressing rooms, and toilet rooms shall be made of smooth, non-absorbent material.
- B. Carpeting is acceptable on floors in the interior dining area.
- C. Wall and floor junctures shall be closed. (Coved junctures on all concrete, terrazzo and ceramic tile floors are preferred.)
- D. Walls of all food-preparation, utensil washing, and hand washing areas shall be light-colored, smooth, and easily cleanable. (If paint is used, it should be not contain any toxic materials.)
- E. Ceilings - acoustical materials may be used on the ceiling if adequate ventilation is provided.
- F. Studs, joists, and rafters shall not be left exposed in food preparation or utensil washing areas or toilet rooms.

VII. Ventilation

- A. All rooms in which food is prepared / served, or utensils washed, shall be well ventilated.

VIII. Garbage Areas

- A. Garbage containers outside the establishment shall be stored either on a concrete slab, or a rack that is at least 12 inches above the ground.
- B. If a dumpster is used, it is recommended that it be located near a drain for the waste water from cleaning operations to drain into.
- C. The establishment shall have an outside garbage wash down area with hot and cold running water. This does not apply if the can wash area is located inside the establishment.

IX. Lighting

- A. Light shields shall be placed over all fixtures located over, by, or within food storage, preparation, service, and display facilities (facilities where utensils and equipment are cleaned and stored).

X. Food Protection

- A. Metal stem, numerically scaled, indicating thermometers, accurate to  $\pm 2^{\circ}\text{F}$ , shall be provided to test internal temperatures of food.