

# PHYSICAL FACILITIES & EQUIPMENT (LOCAL ORDINANCE)



The Physical Facilities rules located in the local ordinance were pulled directly from the Texas Food Establishment Rules (except for number 8). The Cleaning Standards for equipment rules located in the local ordinance were pulled directly from the Texas Food Establishment Rules (except for the last two sentences of number 3). The physical facilities and cleaning standards for equipment rules are in effect for the following municipalities:

- City of Wichita Falls
- Unincorporated Areas of Wichita County
- City of Burk Burnett
- City of Iowa Park
- City of Electra

A complete application with updated information is required for each renewal permit. Any changes to the physical facility, menu or equipment must be reported to the regulatory authority when renewing permits.

**Physical facilities** means the structure and interior surfaces of a food establishment including accessories such as soap and towel dispensers and attachments such as light fixtures and heating or air conditioning system vents.

- Additional examples of physical facilities: floors, walls, ceilings of the establishment; and floors, walls, and ceilings of walk-in refrigerators and freezers.

**Equipment** means an article that is used in the operation of a food establishment such as a freezer, grinder, hood, ice maker, meat block, mixer, oven, reach-in refrigerator, scale, sink, slicer, stove, table, temperature measuring device for ambient air, vending machine, or warewashing machine.

- Includes dining tables

**Food** means a raw, cooked, or processed edible substance, ice, beverage, or ingredient used or intended for use, or for sale in whole or in part for human consumption, or chewing gum.

- Includes ice and beverages such as water, soda, tea, etc.

**Food Contact Surface** means a surface of equipment or a utensil with which food normally comes into contact; or a surface of equipment or a utensil from which food may drain, drip, or splash: into a food, or onto a surface normally in contact with food.

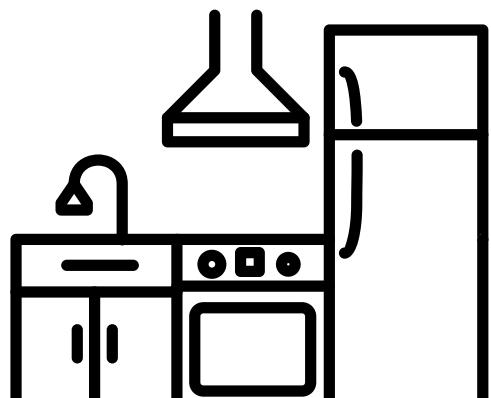
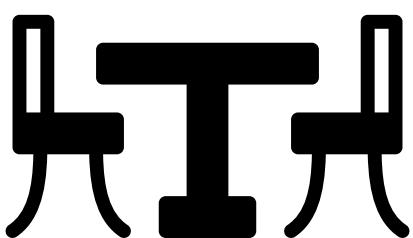
- Includes the tops of dining tables

**Smooth** means a food contact surface having a surface free of pits and inclusions with a cleanability equal to or exceeding that of (100 grit) number 3 stainless steel; non-food contact surface of equipment having a surface equal to that of commercial grade hot-rolled steel free of visible scale; and a floor, wall, or ceiling having an even or level surface with no roughness or projections that render it difficult to clean.

**Easily Cleanable** means a characteristic of a surface that: allows effective removal of soil by normal cleaning methods; is dependent on the material, design, construction, and installation of the surface; and varies with the likelihood of the surface's role in introducing pathogenic or toxigenic agents or other contaminants into food based on the surface's approved placement, purpose, and use.

**Easily Movable** means portable; mounted on casters, gliders, or rollers; or provided with a mechanical means to safely tilt a unit of equipment for cleaning; and having no utility connection, a utility connection that disconnects quickly, or a flexible utility connection line of sufficient length to allow the equipment to be moved for cleaning of the equipment and adjacent area.

The following pages include the rules from the local ordinance.



## Sec. 58- 226. – Physical Facilities



Physical Facilities shall be constructed and operated in compliance with the standards listed in this section in addition to the requirements of FDA Food Code, Chapter 6 – Physical Facilities and the Texas Food Establishment Rules.

1. Floors, walls, and ceilings in food preparation or ware washing areas of food establishments shall be smooth, non-absorbent, durable, and easily cleanable as determined by the regulatory authority.
2. Walls including non-supporting partitions, wall covering and ceilings of the walk-in refrigeration units, food preparation areas, equipment and utensil washing areas, toilet rooms and vestibules should be light in color or meet the requirements and approval of the regulatory authority.
3. Darker-colored coverings for the items listed in (2) of this section may require additional lighting, as specified in FDA Food Code, § 6- 303.11, or meet the requirements set by the regulatory authority, to allow cleaning of the surface.
4. Plumbing
  - a. Hot water and cold water under pressure must be available to all sinks.
  - b. Backflow Prevention
    - i. An air gap between the water supply inlet and the flood level rim of the plumbing fixture shall be at least twice the diameter of the water supply inlet and may not be less than 25 mm (1 inch).
    - ii. A backflow or backsiphonage prevention device installed on a water supply system shall meet American Society of Sanitary Engineering (A.S.S.E.) standards for construction, installation, maintenance, inspection, and testing for that specific application and type of device.
  - c. A sink used for food preparation or utensil washing, or a service sink or curbed cleaning facility used for the disposal of mop water or similar wastes, may not be provided with the handwashing aids and devices required for a handwashing sink as specified in FDA Food Code, § 6- 301.11 and 6- 301.12 and § 5- 501.16(C).
    - i. Food employees shall clean their hands in a handwashing sink or approved automatic handwashing facility and may not clean their hands in a sink used for food preparation or warewashing, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste.
  - d. Food preparation sinks, handwashing sinks, and warewashing sinks and equipment may not be used for the cleaning of maintenance tools, the preparation or holding of maintenance materials, or the disposal of mop water and similar liquid wastes.

## 5. Manual Warewashing Sinks

- a. Except as specified in (d) of this subsection, a sink with at least 3 compartments shall be provided for manually washing, rinsing, and sanitizing equipment and utensils.
- b. Sink compartments shall be large enough to accommodate immersion of the largest equipment and utensils. If equipment or utensils are too large for the warewashing sink, a warewashing machine or alternative equipment as specified in (c) of this subsection shall be used.
- c. Alternative manual warewashing equipment may be used when there are special cleaning needs or constraints and its use is approved. Alternative manual warewashing equipment may include:
  - i. High- pressure detergent sprayers;
  - ii. Low- or line-pressure spray detergent foamers;
  - iii. Other task-specific cleaning equipment;
  - iv. Brushes or other implements;
  - v. 2-compartment sinks as specified under (d) and (e) of this subsection; or
  - vi. Receptacles that substitute for the compartments of a multicompartiment sink.
- d. Before a 2-compartment sink is used:
  - i. The permit holder shall have its use approved; and
  - ii. The permit holder shall limit the number of kitchenware items cleaned and sanitized in the 2-compartment sink, and shall limit warewashing to batch operations for cleaning kitchenware such as between cutting one type of raw meat and another or cleanup at the end of a shift, and shall:
    - iii. Make up the cleaning and sanitizing solutions immediately before use and drain them immediately after use, and
    - iv. Use a detergent-sanitizer to sanitize and apply the detergent-sanitizer in accordance with the manufacturer' s label instructions and as specified in FDA Food Code, §4-501.115, or Use a hot water sanitization immersion step as specified in FDA Food Code §4-603.16(C).
- e. A 2-compartment sink may not be used for warewashing operations where cleaning and sanitizing solutions are used for a continuous or intermittent flow of kitchenware or tableware in an ongoing warewashing process.
- f. Sinks and drainboards of warewashing sinks and machines shall be self-draining.

## 6. Service Sink or Curbed Cleaning Facility

- a. At least 1 service sink or 1 curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste.
- b. Toilets and urinals may not be used as a service sink for the disposal of mop water and similar liquid waste.

## 7. Handwashing Sinks

- a. Handwashing sinks shall be located within 20 unobstructed linear feet of a food preparation or warewashing areas and in, or immediately adjacent to, toilet rooms.
  - i. A doorway or cased opening, with or without a door, is considered an obstruction and handwashing sinks shall be installed on both sides of the doorway or opening in these areas of food preparation and warewashing.

- b. A handwashing sink shall be equipped to provide water at a temperature of at least 38° C (100° F) through a mixing valve or combination faucet.
  - i. A steam mixing valve may not be used at a handwashing sink.
  - ii. A self-closing, slow-closing, or metering faucet shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet.
  - iii. An automatic handwashing facility shall be installed in accordance with manufacturer's instructions.
- c. Each handwashing sink shall be provided with the following:
  - i. A supply of hand cleaning liquid, powder, or bar soap;
  - ii. An approved method of hand drying:
    - 1. Individual, disposable towels;
    - 2. A continuous towel system that supplies the user with a clean towel; or
    - 3. A heated- air hand drying device if the faucet provides automatic water; or
    - 4. A hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures if the faucet provides automatic water.
  - iii. A handwashing sink that is provided with disposable towels shall be provided with a waste receptacle as specified in FDA Food Code, §5-501.16(C).
  - iv. A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees.
  - v. A sign or poster that notifies food employees to report symptoms and diagnosis information about their health as it relates to diseases that are transmissible through food shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees.
  - vi. A handwashing sink may not be used for purposes other than handwashing.
- 8. This section shall not apply to existing food establishments in operation with a valid food establishment permit in existence on the date of adoption of this chapter. Food establishments that contain physical features that are not in compliance with this section and that present a clear threat to public health, safety, or welfare shall be required to bring said physical feature into conformance with this section. All new or extensively remodeled food establishments shall comply with the physical facility standards set forth in this section and all other applicable regulations within the City of Wichita Falls Code of Ordinances. Extensive remodeling shall mean the repair or alteration of 50% or more of the existing square footage of an existing building, a change of occupancy, an addition, or the relocation of an existing building.

## Sec. 58- 227. - Cleaning standards for equipment



1. Multiuse food contact surfaces shall be:
  - a. Smooth;
  - b. Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections;
  - c. Free of sharp internal angles, corners, and crevices;
  - d. Finished to have smooth welds and joints; and
  - e. Except as specified in (2) of this section, accessible for cleaning and inspection by one of the following methods:
    - i. Without being disassembled,
    - ii. By disassembling without the use of tools, or
    - iii. By easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, open-end wrenches, and Allen wrenches.
2. Subparagraph (1)(e) of this section does not apply to cooking oil storage tanks, distribution lines for cooking oils, or beverage syrup lines or tubes.
3. Food equipment, found to be in good repair, which is certified or classified for Sanitation by National Sanitation Foundation (NSF) or the American National Standards Institute (ANSI) will be deemed to comply with (1) of this section. The use of equipment explicitly designed and labeled for "household use only" is prohibited within the confines of a retail food establishment. Such prohibition extends to all appliances, apparatuses, and machinery not certified nor intended for commercial food service operations.