



Certificate of Occupancy- Health Inspection Checklist

Building Structure and Food Safety

- Water must be from an approved source, under pressure and of sufficient capacity.
- All ceilings, walls, floors, and baseboards must be smooth, easily cleanable, non-absorbent, and in good repair.
- All outer openings must be tight fitting and self-closing.
- Minimal lighting will be met such as 50 foot candles in food preparation areas.
- All lights over the kitchen, warewashing, and food storage areas must be shielded or shatter proof.
- All holes in walls, ceilings, floors must be sealed.
- All restrooms must have self-closing doors, mechanical ventilation, hot (minimum of 100°F) and cold water under pressure.
- Provide trashcans in all restrooms, must be covered in the women's restroom
- Dumpsters or compactors will be placed on a smooth surface such as concrete or machine laid asphalt.
- Aisles and working spaces between food equipment and walls will be unobstructed and of sufficient width to allow employees to perform their duties.
- All raw wood must be sealed.
- Premises must be free of debris and areas of rodent or insect harborage.
- The establishment will display signage at all entrances in order to be in compliance with the Smoking Ordinance.

Equipment

- Equipment must maintain product temperature. Cold hold units must be 41°F or below. Hot hold units must be 135°F or above. Freezers must maintain food hard to the touch.
- Approved air gaps will be used between the sewage system and drains coming from equipment designed to store food such as ice machines.
- Hand sinks will be in close proximity to food preparation areas with hot (minimum of 100°F) and cold water under pressure. If slow closing or metering faucets are used, a water flow for at least 15 seconds without the need to re-activate is needed.
- Provide a 3 compartment sink with hot (110F) and cold water under pressure. Ensure there are drain boards on both sides of the sink.
- Provide a mop sink or curbed cleaning facility with hot (100F) and cold water under pressure, especially for establishments that serve potentially hazardous foods (food that contains protein, such as meat, fish, poultry and dairy products).
- Sufficient ventilation will be used to prevent excessive heat, steam, condensation, vapors, and obnoxious odors/fumes.
- Storage of equipment, utensils, and single service items must be properly located.
- Storage of toxic items must be separate from all food, equipment, and supplies.

Related Documents

Texas Food Establishment Rules (TFER)

<http://www.dshs.state.tx.us/foodestablishments/pdf/TFER2006.pdf>