

REVISIONS AND ISSUANCE		
NO.	DATE	DESCRIPTION
1	04152019	PRICING
2	06202019	PERMIT

GENERAL REQUIREMENTS

FINISH SCHEDULES

Assure: Walls, floors, grout, cabinets, countertops, shelves, and ceilings shall be light in color. **Black** and other dark colors are not approved.

Assure: All ceiling tiles in food, storage, or utensil areas, restrooms or any wet areas shall be smooth, non-absorbent, easily cleanable, and light in color. Perforated acoustic ceiling tiles are **not** allowed in the kitchen, restrooms, or any wet area.

Assure: The walls and floors in the kitchen, restrooms (including stall divider walls), and waiter's station shall be smooth, non-absorbent, easily cleanable and light in color. (Suggest: Vinyl, Marlite, FRP, or Stainless Steel on walls) This includes sealing grout lines between tiles on floors and walls throughout the entire facility.

Assure: Continuous, Flush Tile Cove Base Molding shall be utilized at the wall / floor juncture in any area where quarry/ceramic tile is used. Vinyl or rubber base is not allowed with ceramic/quarry tile.

Assure: Floors shall be sloped to drain.

Assure: The inside surfaces of cabinets and counters are sealed, caulked and painted. Raw wood surfaces are not approved. Interior surfaces of cabinets and shelving is required to be light colored.

Assure: Caulk the top, bottom and seams of vinyl base or wood base where utilized.

LIGHTING

Assure: At least 50 ft candles of shielded lighting in kitchen or food/beverage prep areas.

Assure: At least 30 ft candles of shielded or shatter proof lighting under vent hood, above the mop sink, in all restrooms, and in all walk in refrigerators/freezers.

VENTILATION:

Install: Mechanical exhaust fans in all restrooms.

Install: Mechanical exhaust fans directly above mop sink and above chemical storage.

*The type of vent-hood provided above the cook-line must be inspected and approved by the Fort Bend County Fire Marshal prior to issuing the permit.

GREASE TRAP / WATER SUPPLY

Assure: Facility must provide both hot and cold water at all sinks.

Assure: The grease trap shall be exterior to the facility. An interior grease interceptor is not allowed.

Note: The local water utility district is in charge of the sizing and inspection of the grease trap.

BACK FLOW PROTECTION

All threaded faucets, hose bibbs, 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, food prep 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, food prep sink, or steam table.

Install: Screens or strainers inside all floor sinks.

SINKS / RESTROOMS / MOP SINKS

Install: A food prep sink with an indirect drain is required for any facility that thaws meats, washes fruits or vegetables, or performs any food prep requiring a prep sink.

Provide: Sinks shall have rounded corners.

Provide: Soap, paper towels, and trash cans at **all** hand sinks at all times. Mount soap and towel dispensers directly above hand sinks within the splashguard area.

Provide: Covered waste receptacles in Women's or unisex restrooms.

Install: Self-closing devices for all restroom doors.

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 or utensil washing or storage area. If the sink is nearer than 18 inches, a 12-inch splashguard shall be installed at each sink. The splashguard shall be tall enough to control splatter, generally 12 inches is adequate. The splashguard must be the depth of the sink and constructed from a smooth non-absorbent material such as stainless steel or laminate covered wood.

Assure: Mop sink shall be a floor-mounted type. Wall hung mop sinks or utility sinks with legs are not approved.

Provide: Mop rack above mop sink.

Provide: Shelves for cleaning chemicals at the mop sink.

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 (weather strip) on all exterior doors. All exterior doors to be self-closing, self-latching and tightly sealed when shut.

Install: Self-closing devices on all doors leading to outer areas and on restroom doors.

Caulk/Seal: All openings, gaps, cracks or holes, such as where conduit penetrates the ceiling.

MISC:

Provide: Thermometers required in all refrigeration and freezer units. Provide back-up thermometers in units with built in thermometers.

Provide: Stem thermometers (capable of reading 0 to 220F) for all food handlers.

Provide: Chemical / sanitizer test strips.

Provide: Wire shelf above three-compartment sink for air drying of utensils. Solid shelves not allowed at this location.

Caulk and seal all cabinets to floors and wall surfaces.

Caulk and seal all finish construction gaps, or openings.

Install: Cold plates shall not be installed in contact with ice for consumption.

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.

IVY KIDS EARLY LEARNING CENTER
LOT COM2I
CROSS CREEK RANCH
6407 CROSS CREEK BEND LANE
FULSHEAR, TX 77441



DRAWING TITLE
**GENERAL REQMT
PER HEALTH DEPT.
FORT BEND CNTY**

DRAWN BY: JC
CHECKED BY: JC

DATE: 09/20/2018
JOB NO.: fulshear

DRAWING NO.: **A-0.4**

GENERAL REQUIREMENT PER HEALTH DEPARTMENT, FORT BEND COUNTY