



City of Ennis
Department of Health Services

500 Lake Bardwell Road
Ennis, TX 75119
Ph # (972) 875-1234
Fx # (972) 875-6107



Email: healthdept@ennis-texas.com

Website: <http://www.ennis-texas.com>

Department of Health Services- Food Establishment Plan and Construction

Restaurant Plan Review for New, Remodeled, or Converted Food Service Establishments

The owner, or his agent, shall submit 2 sets of plans to the Inspection Services Department, City of Ennis, Texas, 115 W. Brown Street 75120 P.O. Box 220 Phone number 972-875-1234 the complete set of drawings must be DRAWN TO SCALE with enough professional clarity and detail to indicate the nature and character of the work **(Please see details regarding Inspection Services Department Permit Submittal List for Construction of New Non-Residential Structures as outline in this document below on PAGE 21).**

The Inspection Services Department will forward a copy of the plans to Department of Health Services. A name and phone number of a person to contact must be included on the plans. If there are any minor revisions, they will be noted on the Department of Health Services copy, and a copy of those changes will be sent to the Inspection Services Department to be attached to the Builder's Copy. The Department of Health Services may be contacted by phone at: 972-878-1234; by fax at: 972-875-6107; by email at: healthdept@ennis-texas.com or in person at 500 Lake Bardwell Drive Ennis, Texas 75119.

The following items are to be included on all food service establishment plans:

1. Floor plan of the establishment drawn to scale.
2. Layout of all food service equipment including preparation, storage, dishwashing, service and bar area equipment, and plumbing fixtures.
3. Complete equipment list stating manufacturer and model number of each item, and a method of identifying each item on the equipment layout.
4. Finish schedule of floors, walls and ceilings, including type of material. In some cases, a sample finish may be required.
5. Seating capacity and type of food service.
6. Sample menu.

When an existing food service establishment is extensively remodeled, altered or converted the establishment must meet all the requirements of the City of Ennis Food Code, Chapter 10 Food Service Establishments and the Texas Food Establishment Rules. To obtain a copy of the City of Ennis City Code contact the City Secretary at: 972-875-1234 or to obtain a copy of the Texas Food Establishment Rules contact the Texas Department of State Health Services P. O. Box 149347 Austin, Texas 78714-9347 - Phone: (512) 834-6753.



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Construction Guidelines for Food Services Establishments

1. All food service and related equipment shall be National Sanitation Foundation (NSF) approved or equivalent and in conformity with all health regulations. **See Figure #11.**

EQUIPMENT DESIGN

2. Design and Fabrication in General: all equipment and utensils, including plastic ware, must be designed and fabricated for durability under conditions of normal use and must be resistant to denting, buckling, pitting, chipping and crazing.
 - a. Food-contact surfaces and packaging surfaces must be: smooth; impervious; free of cracks and crevices; nonporous; non-contaminating; nonreactive; corrosion resistant; durable and maintenance free; nontoxic; and cleanable i.e., ceramic, food grade plastic, rubber, glass, paper, foam, stainless steel or other material approved by the Department that is smooth and easily cleanable. Cast iron may be used as a food-contact surface only if the surface is heated, such as in grills, griddle tops and skillets. Threads must be designed to facilitate cleaning. Ordinary "V" type threads are prohibited in food-contact surfaces, except that in equipment such as ice makers or hot oil cooking equipment and hot oil filtering systems such threads may be used but only to the extent necessary for the proper functioning of such equipment. Door gaskets around reach-in refrigerators and freezers must seal properly, must be maintained in good condition and must be kept clean and free of debris.
 - b. Equipment containing bearings and gears requiring unsafe lubricants must be designed and constructed so that the lubricant cannot leak, drip, or be forced into food or onto food-contact surfaces. Only safe, food grade lubricants may be used on equipment designed to receive lubrication of bearings and gears on, above or within food-contact surfaces.
 - c. Tubing conveying beverages or beverage ingredients to dispensing heads may be in contact with stored ice, provided that such tubing is clean, fabricated from safe material, and is grommeted at entry and exit points to preclude moisture (condensation) from entering the ice machine or ice storage bin. Drainage or drainage tubes from dispensing units must not pass through the ice machine or ice storage bin.

DISPLAYED FOOD

3. All food on display, during service or while being held, should be adequately protected from contamination by the use of packaging, serving line, storage or sneeze guards and/or display cases. Displays and service of unpackaged foods must be shielded in order to interrupt a direct line between the customer's mouth and the food being displayed, or it must be dispensed from approved self-service containers i.e. squeeze bottles, individual packages and etc. Salad bars and sneeze guards shall comply with the standards of an ANSI accredited certification program. The food shield should intercept the direct line between the customer's



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mouth and the food on display. On the average, the vertical distance from the customer's mouth to the floor is 4'6" to 5'. This average must be adjusted for children in educational institutions, and for other special installations such as to accommodate the wheel chair bound. Portable food stands should also employ sneeze guards to protect the food from airborne contamination. **See figure #1.**

If frozen desserts or cooked rice are being portioned a running water dipping well should be provided for the storage of the portioning utensil, i.e. ice cream scoops, or the utensil should be stored in the food with the handle extended outward. Equipment, including food preparation tables, ice makers and ice storage equipment should not be located under exposed or unprotected sewer lines, open stairwells or other sources of contamination.

4. All food service and related equipment shall be installed in conformity with NSF standards or equivalent.

MISCELLANEOUS PLACEMENT

5. Table mounted equipment should be: Sealed to the table or counter; or elevated on legs to provide at least a 4 inch clearance between the table or counter and equipment, and installed to facilitate cleaning; or easily movable by one person.
6. Floor-mounted equipment not mounted on bullet point legs, wheels or castors should be: Sealed to the floor around the entire perimeter of the equipment or elevated on legs bullet point legs to provide at least a 6 inch clearance between the floor and equipment
7. All utility lines (electrical, plumbing, and mechanical ductwork systems) to be installed within all food preparation and service areas shall be concealed.
8. An aisle space of thirty inches (30") minimum shall be provided within all work and storage areas.

Utensil Washing

9. Three compartment sinks on bullet point legs are required with drainboards at each end for utensil washing purposes. These allow proper wash-rinse-sanitize procedures to be carried out to meet food code requirements. **See figure #2.**



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10. Work surfaces and preparation tables used in the preparation of open food shall be non-wood construction and N.S.F. approved or it's equivalent.

ICE/ DISPENSING

11. Ice machines should be connected directly to the buildings potable water supply.
The ice machine should be located in an area free of dirt and dust, off the floor and away from any heat sources. Space and ventilation around the machine should be sufficient to provide good air movement. The ice machine unit should be supplied with a mounted ice scoop holder and scoop. Ice for consumer use must be dispensed by employees only with scoops, tongs or other ice dispensing utensils or through automatic service ice-dispensing equipment. Ice dispensing utensils must be stored on a clean surface out of the ice. Between uses, ice transfer receptacles must be stored in a way that protects them from contamination. **See figure #3.**

Ice making and ice service units: Beverage (cold-plate) cooling devices and beverage tubing may not be installed in contact with stored ice intended for drink service. Liquid waste lines may not pass through an ice machine or ice storage bin.

HAND WASH SINK

12. Handwashing lavatories shall be equipped with mixing faucets for running hot and cold water and be installed within 25 feet of all food preparation, food dispensing and warewashing areas. If a handwashing lavatory is located immediately adjacent to a food preparation, food storage, or utensil storage area, a splash protection device or partition may be required.
See figure #4.

MOP/ UTILITY SINK

13. Mop/ Utility sink must be installed to dispose of wastewater. Hoses shall not be attached to any faucet unless a backflow prevention device is installed. Provide an area for proper storage of cleaning equipment. Wall mounted mop holders should be located above mop sinks to facilitate drainage. **See figure #5.**

TOILET ROOMS

14. Toilet facilities shall be conveniently located and should be accessible to employees and/or patrons at all times. Toilet facilities must be designed to be easily cleanable. Soap and paper towel dispensers or hand dryers should be installed at each lavatory. All food service establishments with a seating must provide appropriately identified and maintained toilet



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facilities for their patrons. Restroom door shall be self-closing. Covered waste receptacles are required in women's restrooms. Exhaust fans are required in toilet facilities.

HOT WATER HEATER

15. The water heater shall be sized to the maximum use demands of all plumbing facilities utilizing hot water. Water heaters must be of at least 50 gallon capacity and must be installed near but not in food preparation or utensil washing areas, except booster heaters for dish washing machines or sinks. If a water heater in an existing establishment is installed in a food preparation or utensil washing area it must be enclosed in a room with a door that provides proper ventilation.

WALLS AND CEILINGS

16. Walls and ceilings shall be light in color, smooth, and non-absorbent, such as glossy enamel paint or F.R.P. board. Stainless steel walls are recommended behind grills and equipment that generate grease and high temperatures. Fiber backed wall materials (such as masonite) are not recommended. Ceilings Finishes shall be, non-absorbent and easily cleanable. Acoustical material free of porous perforations, smooth and durable enough to be washed with a cloth or sponge may be used, i.e. vinyl coated gypsum board. Exceptions: a. Ceiling surfaces in bar area and in area are not required to be smooth or easily cleanable. b. Walls next to bar sinks must be smooth, washable and light colored at least 3' on each side of the sink. This includes the back bar surface, if the bar sink is placed against the bar. **(See Table Below):**

FLOORS

17. Floors must be constructed of smooth, durable material such as, a commercial grade ceramic tile, quarry tile, terrazzo tile, 1/4 inch thick epoxy resin or sealed concrete. Approved antislip floor covering may be used in high traffic areas only. Floors should be sloped to drain at least 1/8 inch per foot. Coving at base junctures should be equivalent floor covering and provide at least 1/4 inch radius. Floor sinks must be installed wherever equipment discharges liquid condensate. Equipment must be properly drained to the sanitary sewer and meet the City's plumbing codes. Carpeting is prohibited in restrooms, food preparation, food storage, and utensil washing areas. **(See Table Below):**



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AREA	FLOORS	WALL	CEILING
Kitchen	Quarry tile; terrazzo tile, commercial grade ceramic tile, epoxy resin, poured seamless smooth sealed concrete	Stainless steel, aluminum, FRP Board (FRP may not be acceptable behind high heat producing equipment), ceramic tile with approved grout	Fiberboard plastic coated, metal clad, drywall with epoxy surface, plastic laminated panels
Food Prep and Ware-washing	Quarry tile; terrazzo tile, commercial grade ceramic tile, epoxy resin, poured seamless smooth sealed concrete	Same as above	Same as above
Dry storage	Same as above, plus commercial grade vinyl tiles	Same as above plus, tape and bedded oil based painted dry wall	Same as above
Serving	Same as above	Stainless steel, aluminum, FRP Board (FRP may not be acceptable behind high heat producing equipment), ceramic tile with approved grout	Same as above
Toilet Room	Quarry tile; terrazzo tile, commercial grade ceramic tile, epoxy resin, poured seamless smooth sealed concrete	Same as above minimum 4' high	Same as above
Janitor Closet	Quarry tile; terrazzo tile, commercial grade ceramic tile, epoxy resin, poured seamless smooth sealed concrete	Stainless steel, aluminum, FRP, ceramic tile with approved grout	Same as above
Walk-ins	Same as above plus, aluminum, stainless steel, ceramic tile with approved grout	Same as above	Aluminum, stainless steel



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REFRIGERATION

18. Recommendations for Refrigerated Storage Units. All walk-in-cooler units should be constructed and installed in accordance with NSF standards, shelving for walk-in-cooler units should be constructed in accordance with NSF standards. Interior finishes for use walk-in-cooler and reach-in cooler units should not be made of galvanized metal due its tendency to rust and the potential for toxic leaching occurring with acidic foods. All refrigeration units should have numerically scaled thermometers accurate to + or -2°F with the temperatures sensing unit located to measure air temperature in the warmest part of the unit. If the walk-in-cooler floors are water flushed for cleaning, or receive the discharge of liquid waste or excessive water from melted ice, the floors should be quarry tile terrazzo tile or its equivalent with epoxy grout, with an equivalent coved base, and be sloped to a trapped exterior floor drain. Walk-in-cooler units should contain enough shielded lighting to provided a minimum of 10 ft. candles of light. Walk-in units should have condensate waste draining into the sewage system via an air break located outside the unit.

OUTER OPENINGS

19. All exterior openings, such as doors, windows, or pipe pass-throughs, must be weather-stripped or sealed to prevent rodent or insect entry. Screens must be provided for doors and windows that open for fresh-air ventilation.

VENTILATION

21. Ventilation systems must be installed and operated according to law, and when vented to the outside, should not create unsightly or harmful discharges (commercial ventilation hood may be required above heat, steam and/or vapor producing equipment). Mechanical exhaust ventilation may be required at or above all cooking equipment such as ranges, griddles, ovens, deep fat fryers, barbecues and rotisseries to effectively remove cooking odors, smoke, steam, grease and vapors. All hoods, ducts, and exhaust outlets must be installed in according to Uniform Mechanical Code as adopted by the Inspections Department.

See figure #6.

LIGHTING

22. Provide a minimum of 50-ft. candles of light in food preparation areas; 20-ft. candles of light at hand washing , ware washing areas, salad bars, and buffets. Provide a minimum of 10 ft. candles of light in walk in refrigeration units and dry storage areas.
23. All light fixtures in areas where there is exposed food; clean equipment, utensils, and linens;



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or unwrapped single-service and single -use articles must be shielded by covers or otherwise shatter-resistant to prevent and contain breakage. Fluorescent lights require shields and end caps.

24. All refrigerators, freezers, and hot-holding equipment must be provided with accurate thermometers ($\pm 2^\circ$ F). If a high temperature dishmachine is installed, a maximum registering thermometer must be provided to monitor the sanitization rinse temperature
Note: If a dishmachine is installed a ventilation hood may be required.

25. Provide lockers or shelving and coat racks for the storage of personal belongings such coats, purses, uniforms, and other personal items if employees will routinely change cloths at work.

26. RPZ (reduced pressure zone) backflow protection devices must be properly installed at each water supply connection to such equipment as soda carbonator units and water cooled ice machines - consult a licensed plumber.

27. Customer traffic may not proceed through food preparation, food dispensing and dishwashing areas. Floor plan must provide for an alternative route.

28. The hood and duct exhaust installation shall be equipped with an automatic fire extinguishing system; filters to be U.L. approved.

29. The premises shall be mechanically ventilated summer/winter and shall provide two (2) CFM per square foot of floor area.

UTENSIL WASHING

30. For manual washing rinsing and sanitizing of utensils, a stainless steel 3 compartment sink must be provided. The sink compartments must be large enough to accommodate the largest equipment or utensil to be cleaned and each compartment shall be supplied with both hot and cold running water and an adequate number of working drain plugs. A free-standing, stainless steel, four compartment sink shall be required in bar areas if all glassware is not sanitized in a commercial dishwashing machine. If barware is sanitized in a commercial dishwashing machine a three compartment sink shall be required in bar areas. Sinks used for food preparation, washing of equipment and utensils, or the disposal of wastewater must not be used for hand washing. A commercial dishwashing machine approved by NSF should be provided; If reusable tableware (glasses, china, stainless flatware) is utilized the



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establishment must install a commercial dishwasher. Commercial dishwashing machines must be installed according to the City's plumbing code requirements.

a. Low Water Temperature Chemical Dispensing Unit:

The chemical sanitizing feeder must be provided for use with the certain makes and models of dishwashing machines. A visual flow indicator or clear tubing is suggested for monitoring the flow of sanitizer during operation. Other indicating devices such as audible alarms may also be used.

b. High Water Temperature Dispensing Unit:

Hot water for mechanical dishwashers should be 140°F–165°F for washing and 180°F for Sanitizing (single tank stationary – wash @ 165°F final rinse @ 165 °F; single tank conveyor – wash @ 160°F final rinse @ 180 °F; multi-tank conveyor– wash @ 150°F final rinse @ 180 °F .

c. If the hot water method is utilized for sanitizing the water temperature for manual hot water sanitization should be at least 170°F (*this typically requires the installation of a Booster Heater at the third sink compartment.*

PLUMBING AND CROSS CONNECTIONS

31. **Plumbing and Cross Connections:** Plumbing must be sized and installed according City code. There should be no cross connection between the potable water supply and any non-potable water supply.

The potable water system must be installed to prevent the possibility of back-flow.

Backflow prevention devices should be installed and maintained to protect against backflow and back siphonage at all fixtures and equipment unless an air gap is provided. The air gap, when used, must be at least twice the diameter of the water supply inlet, but not less than 1 inch, and exist between the water supply inlet and the fixture's flood-level rim.

See figures #7 and 7b. There should be no direct connection between the sewage system and any drains originating from equipment in which food or food utensils are placed. An unobstructed vertical air space between the lowest opening of the fixture drain and the flood-level rim of the receiving receptacle or drain opening must be provided.

The air break for the indirect waste must be provided by terminating the open end of the pipe at least 1 inch above the flood rim level of the receiving fixture or receptacle.



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Fixtures and equipment requiring indirect waste connections include:

Food preparation and ware-washing sinks; Refrigerators and freezers; Ice makers and storage bins; Steam tables and kettles; Dipper wells.

FLOOR DRAINS OR FLOOR SINKS

Floor Drains or Floor Sinks: All condensate liquid waste from food preparation equipment, sinks, and dish machines must be drained by means of indirect waste pipes into an open floor sink or other approved type receptor. Floor drains or floor sinks must be installed flush with the floor surface. Horizontal runs of drain lines must be at least ½" from the wall and six (6) inches off the floor and must terminate at least one (1) inch above the overflow rim of the floor drains/ floor sinks must be located so that they are readily accessible for inspection, cleaning and repair. Waste lines may not cross any aisle, traffic area or door opening. Floor sinks or floor drains are not permitted inside walk-in refrigeration units, closets, cupboards or cabinets. **See Figure #8**

TOILET ROOM FLOOR DRAINS

Toilet Room Floor Drains: Floor drains are required in toilet rooms of food establishments involved in heavy and light food preparation. Floor drains are required in childcare facilities. Floor drain requirements in toilet rooms may be waived in existing food service establishments that change ownership. The waiver of floor drain requirements will be determined by the Department.

With the exception of hand sinks and utility sinks, there must be no direct connection between the sewage system and any drains originating from equipment in which food, portable equipment or utensils are placed. An air gap must be provided that is at least twice the diameter of the drain pipe. When a dish washing machine is located within five feet of a trapped floor drain, the dishwasher waste outlet may be connected directly on the inlet side of a properly vented floor drain trap if permitted by law.

See Table Below:



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Equipment	Backflow/Backsiphonage Preventer Required in Lieu of Air Gap
1. Boiler with chemicals added	Reduced pressure device
2. Boiler with no chemicals added	Air vent type backflow preventer
3. Carbonators for beverage dispensers	Approved backflow preventer (in agreement with the plumbing code)
4. Lawn sprinkler system with no chemicals added	Atmospheric or pressure vacuum breaker
5. Flush valve toilets	Atmospheric or pressure vacuum breaker
6. All hose bibs inside & outside of establishments	Hose bib-type vacuum breaker
7. Pre-flush hose with a nozzle head that may be submerged	Pressure vacuum breaker
8. Perforated pipe to oriental wok cookers	Atmospheric vacuum breaker
9. Inlets which are or may become submerged:	
a. Supply inlet to garbage grinder	Atmospheric vacuum breaker
b. Supply inlet to dish table trough	Atmospheric vacuum breaker
c. Fill line for steam kettle	Atmospheric vacuum breaker
d. Supply line for mechanical warewashing machine	Atmospheric vacuum breaker
e. Supply line to all soap and chemical dispensing units on mechanical warewashing machine	Atmospheric vacuum breaker
f. Garbage can washer	Atmospheric vacuum breaker
g. Soap dispensers on faucet	Soap dispensers must contain an internal air gap
h. Water wash system for exhaust hood	Air vent type backflow preventer (RPZ may be required if toxic chemicals are added)

GREASE TRAP REQUIREMENT

32. A grease interceptor should be installed in the waste line leading from pot sinks, floor drains receiving waste from soup or stock kettles, food scrap sinks, scullery sinks and the scraper section of commercial dishwashers to prevent grease from entering the drainage system. Interceptors should remove an average of at least 90% of the grease in the waste water. Therefore; the grease interceptor must be plumbed and sized properly before purchase and installation. Contact the Inspections Department for associated requirements. **See Figure #9.**

INSECT AND RODENT CONTROL

33. **Insect and Rodent Control:** Openings to the outside should be effectively protected against the entrance of rodents. Outside openings should be protected against the entrance of insects by the installation of tightfitting self-closing doors, windows, self-closing serving windows at drive-throughs, screening, controlled air currents, vestibules or by other means.
- Screen doors should be self-closing and screens for windows, doors, sky-lights, transoms, intake and exhaust air ducts and other openings to the outside should be tight-fitting and free of breaks. Screening material should not be less than sixteen mesh to the inch.



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Loading docks and delivery doors should be provided with effective air curtains or vestibules with self-closing doors to preclude the entrance of insects. Any opening between the floor and bottom of outer doors should be protected with rodent proof material.

STORAGE

34. **Storage:** The dry storage space required depends upon the menu, number of meals, quantities purchased and frequency of delivery. Storerooms should be located adjacent to food preparation areas and convenient to receiving. Ideally, the storeroom should be free of un-insulated steam and water pipes, water heaters, transformers, refrigeration condensing units, steam generators or other heat producing equipment. The area should be well ventilated and maintained at temperatures between 50°F to 70°F. Dry storage shelving should be constructed of materials, i.e. non-corrosive metal, metal wire racks, plastic, or painted wood.

Stainless steel, Formica, heavy-duty plastics, and other corrosion resistant, non-porous materials, are excellent choices for shelving. If allowed in dry storage areas, any exposed wooden or otherwise porous construction materials shall be sealed with polyurethane or an equivalent sealant. **See Figure #10**

Approved food containers with tight fitting covers and scoops should be used for storing and dispensing bulk food items. Food containers should not be stored under exposed or unprotected sewer lines. Items should be spaced from walls and stored at least 6 inches above the floor to allow for proper cleaning and detection of pest.

Storage facilities should be provided to store cleaned and sanitized utensils and equipment stored at least 6 inches above the floor protected from splash, dust, overhead plumbing or other contamination, on fixed shelves or in enclosed cabinets.

Poisonous and toxic materials should be stored in a designated areas used for no other purpose, or in a storage area outside the food, equipment and utensil storage area.

Sanitizers and cleaning compounds should never be stored with insecticides, rodenticides, or other poisonous materials. Insecticides and rodenticides should be kept in their original containers.



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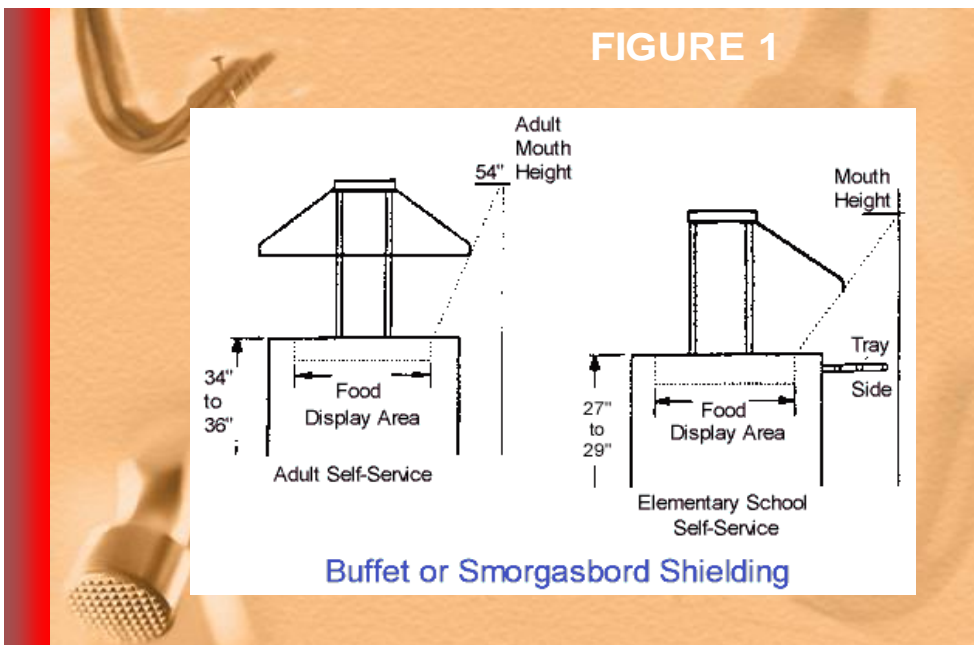


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GARBAGE

35. **Garbage Storage:** Garbage and waste grease should be placed in durable, easily cleanable, watertight, nonabsorbent, rodent- and insect proof containers with tight fitting lids. Garbage and refuse must be kept in durable, easily cleanable, insect proof and rodent proof containers that do not leak and do not absorb liquids. Suitable facilities, including hot water and detergent or steam, must be provided and used for washing containers. Liquid waste from compacting or cleaning operations must be disposed of as sewage, and must not be deposited in any area that will drain to the storm system or water course. Covered waste receptacles must be used throughout the premises. Outdoor refuse areas must be curbed and graded to drain, collect and dispose of liquid waste that result from the refuse and from cleaning the area and waste receptacles. Liquid waste that results from the refuse and from cleaning the refuse areas and waste receptacles must be collected and disposed of properly as sewage. Outdoor refuse containers must remain closed at all times and must be emptied by an approved commercial service at a frequency of at least three days per week. The frequency of garbage pick-up may be determined by the Department if necessary to maintain the premises of the food establishment free of litter, garbage odor, rodents and insects. Outdoor trash compactors over 15 feet in length must be emptied every seven days.





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FIGURE 2

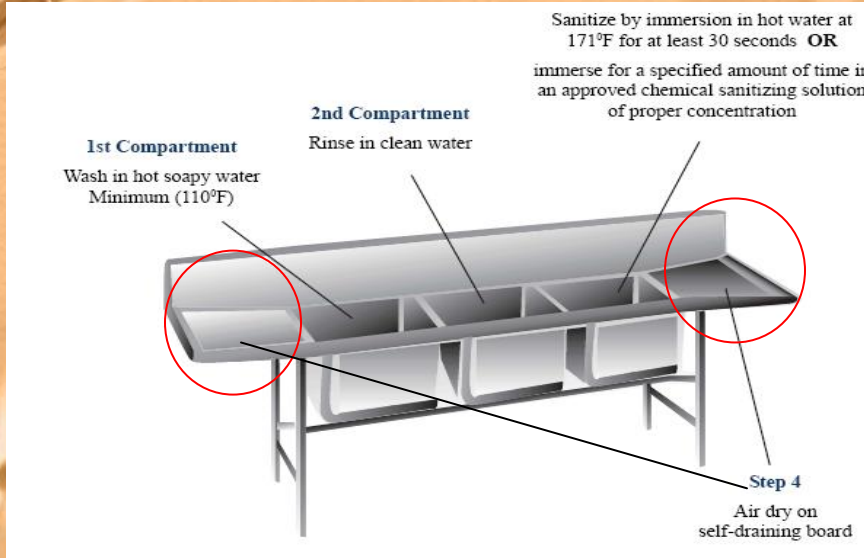


FIGURE 3





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FIGURE 4

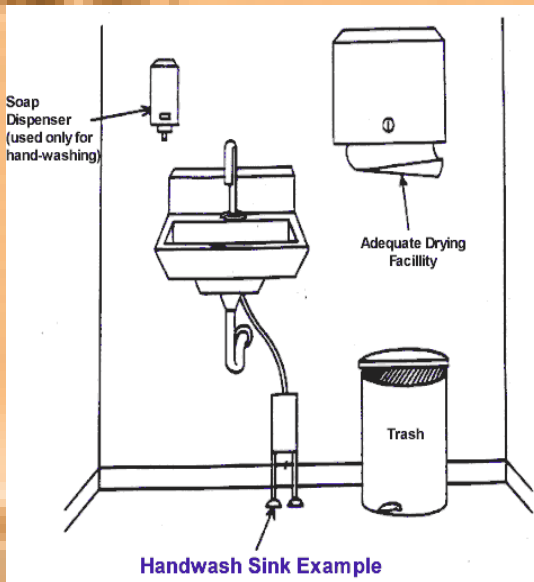
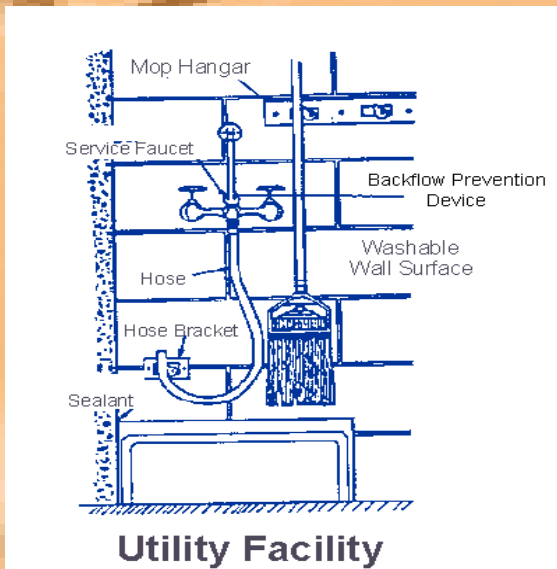


FIGURE 5





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FIGURE 6

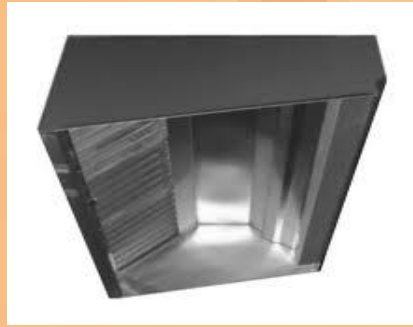
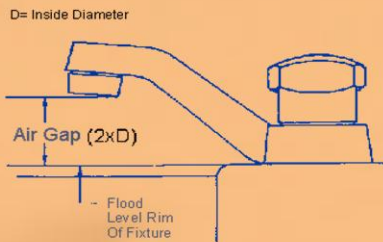
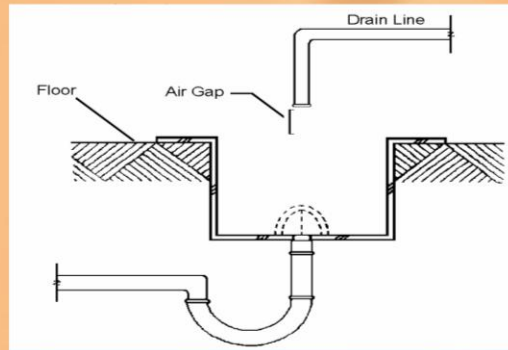


FIGURE 7



Air Gap And Effective Opening





City of Ennis
Department of Health Services

500 Lake Bardwell Road
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Website: <http://www.ennis-texas.com>

FIGURE 7b

Hose Bibb Vacuum Breaker Atmospheric Vacuum Breaker

Backflow Preventer with Intermediate Vent

Dual Check Backflow Preventer

Carbonator Backflow Prevention Device

Backflow Prevention Devices



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Department of Health Services

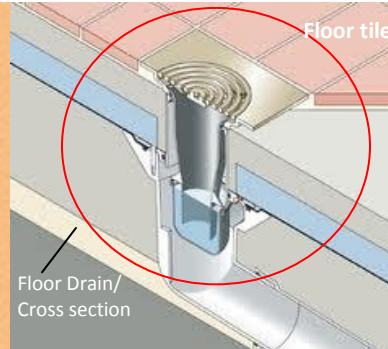
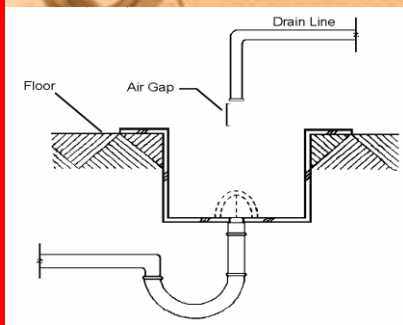
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FIGURE 8





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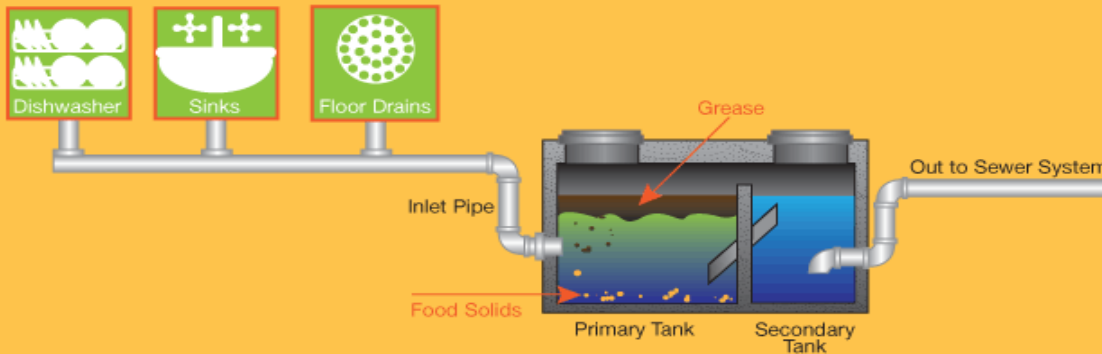
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FIGURE 9

How a grease trap works

The purpose of a grease trap (or interceptor) is to prevent grease and food solids from entering the sanitary sewer system. This is accomplished by capturing all of the waste deposited in the drain (mostly water) in the primary separation basin. The water in the trap (from the drains) cools the grease to room temperature, solidifying it. Because grease is lighter than water, it floats to the top. The food solids, that are heavier than water sink to the bottom. A crossover pipe located in the middle of the wall separating the primary from the secondary separation compartment allows the cleaner water to flow into the secondary separation basin. The "primary" provides the majority of the separation, while some of the grease still suspended in the water makes its way through the crossover and is captured in the "secondary" creating a second separation. The outgoing line leaves the secondary and establishes the normal liquid level, then it will flow to the sanitary sewer system.





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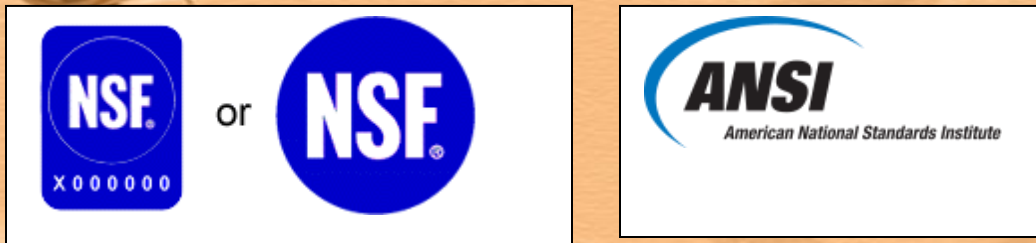
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FIGURE 10



FIGURE 11



ALL EQUIPMENT SHOULD HAVE ONE OF
THE ABOVE LOGOS/ ABBREVIATIONS



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INSPECTION SERVICES DEPARTMENT PERMIT SUBMITTAL LIST FOR CONSTRUCTION OF NEW NON-RESIDENTIAL STRUCTURES

1. Need to submit one (1) complete set of drawings DRAWN TO SCALE with enough professional clarity and detail to indicate the nature and character of the work.
2. The drawings shall include the following:
 - a. a **Plot/Site Plan, drawn by a registered surveyor**, showing the location of the proposed building and every existing building or structure on the site or lot; said plot/site plan shall include a boundary line survey, easements, right-of-ways, front-side-rear setbacks, a building footprint; related site improvements (i.e. swimming pools, driveways, sidewalks, and fences); finished floor and top of curb elevations, lot legal description and street address; plan to be drawn to a scale of 1" = 20'; **FREE HAND SKETCHES WILL NOT BE ACCEPTED !!!**
 - b. a **Floor plan** (scale of 1/4" = 1')
 - c. a **Foundation plan** (scale of 1/4" = 1')
 - d. a **typical wall and foundation section/details** (scale of 1/2" = 1')
 - e. a **Plumbing plan**** (showing location of all proposed water closets, lavatories, tubs, showers, kitchen sinks, etc. also a riser diagram shall be furnished) (scale of 1/4" = 1')
 - f. an **Electrical plan**** (showing location of all proposed switches, receptacles, light fixtures, appliances, etc.) (scale of 1/4" = 1')
 - g. a **HVAC plan**** (showing the location of any proposed unit) (scale of 1/4" = 1')
 - h. building **Elevations** (all four sides with roof) (scale of 1/8 " = 1' or larger)

NOTES:

1. ** may be combined on Floor plans
2. scales asked for are a minimum
3. all construction shall conform to the adopted Codes in affect at the time a permit is issued
4. all drawings and data submitted shall be dated and bear the name and address of the designer, builder and/or owner
5. all requests for permits shall be supported by:
 - a completely filled in Application For Permit
 - a compliance statement which clearly states that the new construction meets or exceeds the requirements set forth in the energy code adopted by the City of Ennis at that time
 - a Project Confirmation Number issued through the Texas Dept. of

Licensing & Regulation (TDLR) which verifies compliance with the Architectural Barriers Act and Texas Accessibility Standards

6. a Plan Review Comment Sheet will be made available that addresses' all issues that need correction, etc.
7. permit fees will be calculated based on the total square footage of the building plan/s submitted for the occupancy



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**CITY OF ENNIS, TEXAS
CONTACT LIST FOR DEVELOPMENT ASSISTANCE**

City Government

972-878-1234 ext. 2238
972-875-9086 Fax

Mr. Steve Howerton
City Manager
PO Box 220
115 W. Brown St.
Ennis, Texas 75120

sgho1@ennis-texas.com

**Inspection Services
Department**

972-878-1234 ext. 2223
972-875-9086 Fax or
972-872-9817 Fax

Mr. Ricky E. McElhane (Acting)
Chief Building Inspector
PO Box 220
115 W. Brown St
Ennis, Texas 75120

mcelhane@ennispublicsafety.net



**Department of Health
Services**

972-878-1234 ext. 2288
972-875-6107 Fax

Mr. Chauncy Williams
Director of Health Services
PO Box 220

501 Lake Bardwell Dr.
Ennis, Texas 75120

chauncy.williams@ennis-texas.com

Fire Marshall

972-878-1234 ext. 2276
972-875-6107 Fax

Captain Gary Howell
Fire Department
PO Box 220

206 S. Dallas Street
Ennis, Texas 75120

ennispwc@swbell.net

Utilities Department

972-878-1234 ext. 2249
972-875-6107 Fax

Mr. Robert Bolen
Director of Utilities
PO Box 220

501 Lake Bardwell Dr.
Ennis, Texas 75120

rbolen@ennis-texas.com



Public Works Department

972-878-1234 ext. 2276
972-875-6107 Fax

Mr. Roy Callahan
Director of Public Works
PO Box 220

501 Lake Bardwell Dr.
Ennis, Texas 75120

ennispwc@swbell.net

Economic Development

972-878-1234 ext. 2237
972-875-9086 Fax

Economic Development
Information
PO Box 220

115 W. Brown St.
Ennis, Texas 75120

ennisedd@ennis-texas.com