



City of Wimberley

Environmental Health Department

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FOOD ESTABLISHMENT REQUIREMENTS

This checklist provides a list of critical and non-critical requirements necessary for the approval of a Food Establishment in Wimberley. Critical items are printed at the top of the checklist. Food Establishments equipment and criteria may vary depending on the type of operation. Refer to the Texas Food Establishment Rules (TFER) for complete information regarding the requirements. The TFER can be found at <http://www.dshs.state.tx.us/foodestablishments/default.shtm> and the City of Wimberley Rules can be obtained at our office. A Food Establishment Permit must be obtained from this office prior to opening.

1. Public Water Supply must be available.
2. Approved On-Site Sewage Facility or Public Sewer available. (Approval letter must be submitted for OSSFs)
3. Hot and cold running water under pressure is provided to sinks.
4. Hand washing sink is provided and is conveniently located and accessible.
5. Soap, paper towels, detergent and sanitizing chemicals are provided.
6. Three-compartment sink (using dishwashing detergent in first sink and sanitizer in third compartment) or two-compartment sink (using a detergent sanitizer) is provided. (Hays County Environmental Health Department must approve the use of a two-compartment sink).
7. Equipment for hot (140 degrees F or hotter) and cold (41 degrees F or colder) holding, adequate to maintain PHF's at required temperatures.
8. Food products are obtained from approved sources.
9. Effective control measures are used for insects, rodents and environmental contaminants. Installed screening for BBQ pits and other outdoor food preparation areas is at least 16 mesh to the inch.
10. A service sink (mop sink) is required in new or extensively remodeled establishments.
11. Food Establishment has easily cleanable, non-absorbent floors, walls and ceiling in all food preparation areas. Wall and floor junctures are to be covered. No exposed studs or rafters.
12. Counters and tables are easily cleanable. Use of raw wood is limited.
13. Restrooms must be mechanically ventilated. Restrooms used by females must have a covered trash receptacle.
14. Equipment is installed so that it is easily cleanable and is in clean, sound condition.
15. Vent hoods are provided for gas equipment (stoves, ovens, etc.) and heavy frying equipment.
16. Thermometers are provided for refrigerators, freezers, hot food holding equipment, and for checking cooking temperatures.
17. Shielded, coated or otherwise shatter-resistant bulbs shall be used in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles.
18. Concentration of the sanitizing solution shall be accurately determined by using a test kit or other device.
19. Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively control and keep their hair from contacting exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles.
20. Food employees are required to obtain the Food Handlers Registration Certificate from this office.