



City of San Angelo, Texas – Environmental Health

Fixed Establishment Worksheet

Below is a list of requirements for a New, Newly Remodeled, and / or Change of Ownership of a Food Service Establishment. For further details and to see other pertinent rules and regulations, please refer to the Texas Food Establishment Rules at <https://www.dshs.texas.gov/foode Establishments/guidance.aspx>.

- A 3-compartment sink to wash, rinse, and sanitize equipment and utensils. A mechanical dishwasher may also be utilized.
- Hand wash sink(s) conveniently located in the food preparation area(s).
- Employee restrooms with hand wash facilities.
- Hot and cold water under pressure at all sinks.
- A service sink or curbed cleaning facility for mops. (Mop Sink)
- A sewage disposal system that is properly constructed, maintained, and operated.
- Water from an approved source.
- Adequate heating and/or refrigeration equipment for cooking, reheating, or holding foods at safe temperatures.
- An appropriate temperature measuring devices for checking internal food temperatures (probe-type thermometers or thermocouple).
- An accurate thermometer for each hot/cold holding unit.
- All outer openings must be protected.
- Roof and ceiling in good repair (no acoustical tile).
- Lights shielded in food prep area and where food and utensils are stored. Lighting as required in food prep area and utensil washing area.
- Floors easily cleanable and in good repair, smooth and no carpets or rugs in food prep areas and dishwasher areas.
- All rooms shall have sufficient ventilation to keep them free of excessive heat, steam, condensation vapors and obnoxious odors, smoke and fumes.
- Restrooms with self-closing doors and be mechanically vented. (Public shall not have access to restroom through food preparation or food storage areas)
- Area around and under dumpster needs to be asphalt or concrete (cleanable surface). Must subscribe to commercial trash service and must have adequate number of dumpsters for needs.