



ECTOR COUNTY, TEXAS

Date: _____

PRE-INSPECTION REVIEW For Health Permit

Food Establishment Name: _____ Address: _____

Phone Number: _____ Owner Name: _____

Interview Checklist

Ware Washing Guidelines:

- _____ a. A **three**-compartment sink will be required if re-washing glass ware, silver ware, plates. Drain boards must be installed on both sides of sink. Hot and cold water must be provided.
- _____ b. A **two**-compartment sink will be required if using all throw-away cups, plates, plastic ware. Drain boards must be installed on both sides of sink. Hot and cold water must be provided.
- _____ c. If using a dishwasher with a chemical sanitizer, the lower water temperature range must be 120°F and 75°F (rinse). If dishwasher is using hot water for sanitizing, temperature must reach at least 180°F. Also, must have a two-compartment sink with drain boards on both sides for backup ware washing. Hot and cold water must be provided.
- _____ d. For grease trap requirements within the Odessa city limits, the City's "Planning and Inspections" department must be contacted at 335-3215. Must have a grease trap if account is in the county.
- _____ e. Backflow prevention, air gap. An air gap between the water supply inlet and the flood level rim of the plumbing fixture.
Note; including all utensil washing sinks and automatic dishwashing machines.

Hand Sink Regulations For Employees:

- _____ a. Hand sink must be provided for employees to wash their hands.
- _____ b. Hand soap, paper towels and hand sanitizer must be provided.
- _____ c. Hand sink basin must be deep enough to submerge hands.

Stove & Vent Hood Rules:

- _____ a. Stove must have vent hood and grease filters installed with mechanical exhaust motor to the outside.
- _____ b. Grease filters must be installed at a 45° angle inside vent hood. Filters must be installed with tight fit and be removable for cleaning. May use metal mesh grease filters or slotted panels inside vent hood.

PRE-INSPECTION REVIEW for Health Permit

Review Checklist (Continued Page 2)

- _____ c. Must have a metal splash panel behind the stove and all seams must be sealed around vent hood.
- _____ d. All frying must be done under vent hood.
- _____ e. Steam Tables must be held at 135 °F or above.
- _____ f. Cold Hold must be held at 41 °F or below.
- _____ g. Must have fire suppression system in city limits.

Walls & Ceiling: Walls and ceiling must have a smooth cleanable surface.

Floors: Floors in food service area must be designed to be cleanable. Tile/Solid covering. No carpet in kitchen.

Mop Sink Requirements: Regarding new accounts or building renovation in the city limits of Odessa, must have mop sink installed. 335-3215

Restroom Requirements:

- _____ a. Restrooms must be located with self-closing doors.
- _____ b. Restrooms must have exhaust motors installed to vent odors outside.
- _____ c. Within the city limits of Odessa, the City regulates the number of water closets needed in each restroom. In the County, one water closet must be provided in each restroom.
- _____ d. Men's restroom must have a urinal provided.
- _____ e. Hand sinks must be provided under law.

Chlorine Test Strips: Must have chlorine or Quat test strips and bleach provided for disinfection purposes.

Refrigerators/Freezers: Must have enough cold storage facilities for use in kitchen. Refrigeration units must maintain temperatures of 41°F or below. 135°F or above hot holding. 0°F or below frozen.

Water Heater: Must have a water heater large enough to heat water throughout food establishment.

Smooth Cleanable Containers: All cutting boards, pots, pans, equipment must be smooth and cleanable.

As of September 1st of 2016, Managers must have Managers Certification and all employees must have foodhandlers card.

Well Water: Beginning Dec. 1, 2010 all new food service operators desiring to open a food service business which is on a water well; serving 25 or more people at least 60 days out of a year, must have their water well evaluated by the Texas Commission on Environmental Quality. Please consult with your health inspector in reference to this information.

Upon final inspection, all equipment must be working properly.

COMMENTS:

RECEIVED BY: _____

INSPECTOR: _____

TITLE: _____

DATE: _____