



1400 Schertz Pkwy #1, Schertz TX 78154  
[healthinspector@schertz.com](mailto:healthinspector@schertz.com)  
210-619-1650

## Health Inspection Checklist for new owners/establishments

Applicable to: establishments with open handling of foods such as restaurants, schools, daycares, c-stores with open food areas (bagging ice), full service bars, snack bars:

### Building structure requirements:

- Water must be from an approved source, under pressure and of sufficient capacity. Hot (minimum of 100 °F) and cold water under pressure thru mixing faucets.
- All ceilings, walls, floors and baseboards must be smooth, easily cleanable, non-absorbent and in good repair. \*grout lines on tile in these areas must be sealed
- All exits must be tight fitting and self-closing.
- Minimal lighting required of at least 50 foot candles in food preparation and wet areas
- All lights over kitchen, ware washing and food storage areas must be shielded or shatter proof.
- All holes in walls, ceiling and floors must be sealed with approved materials. \*no spray foam
- All restrooms must have self-closing tight fitting doors, mechanical ventilation/window, hot (minimum of 100 °F) and cold water under pressure.
- Dumpsters or compactors will be placed on a smooth surface such as concrete or machine laid asphalt
- Aisles and working spaces between food equipment and walls will be unobstructed and of sufficient width to allow employees to perform duties.
- All raw or exposed wood must be sealed
- Premises must be free of debris and areas of rodent or insect harborage including grassy areas

### Equipment:

- Hand sinks will be in proximity to food prep areas with hot (minimum of 100 °F) and cold water under pressure. If slow closing or metered faucets are used, water flow must flow for at least 15 seconds without the need to re-activate. Hand sink must be labeled.
- 3 compartment sink with hot (110 °F) and cold water under pressure. Must have 2 drainboards. At least 1 drain board must attached. A wire rack or self-draining cart maybe used in place of 1 of the drainboards. Position each to capture run off.
- Mop sink or curbed cleaning facility with hot (minimum of 100 °F) and cold water under pressure. Storage for mops and cleaning equipment away from food areas.
- All holding equipment must hold 41 °F or below for cold items and 135 °F or above for hot items.
- Sufficient ventilation to prevent excessive heat, steam, condensation, vapors and obnoxious odors/fumes.
- Storage of toxic items must be separate from all food, equipment and single service items
- Storage for food equipment, utensils and single service food items must be properly located.

For a complete list of requirements and supporting documentation refer to Texas Food Establishment Rules at <http://dshs.texas.gov/foodestablishments/laws-rules.aspx>



1400 Schertz Pkwy #1, Schertz TX 78154  
[healthinspector@schertz.com](mailto:healthinspector@schertz.com)  
210-619-1650

- Use of air gaps will be used between sewage system and drains lines coming from food equipment.
- All equipment must be used as designed

### **Health Inspection Checklist for new owners/establishments**

**Applicable to: establishments with prepackaged foods such as c-stores, single service bars (bottled beer/wine):**

#### Building structure requirements:

- Water must be from an approved source, under pressure and of sufficient capacity. Hot (minimum of 100 °F) and cold water under pressure thru mixing faucets.
- All exits must be tight fitting and self-closing
- All holes in walls, ceiling and floors must be sealed with approved materials. \*no spray foam
- All restrooms must have self-closing tight fitting doors, mechanical ventilation/window, hot (minimum of 100 °F) and cold water under pressure.
- Dumpsters or compactors will be placed on a smooth surface such as concrete or machine laid asphalt
- Aisles and working spaces between food equipment and walls will be unobstructed and of sufficient width to allow employees to perform duties.
- All raw or exposed wood must be sealed
- Premises must be free of debris and areas of rodent or insect harborage including grassy areas

#### Equipment:

- Mop sink or curbed cleaning facility with hot (minimum of 100 °F) and cold water under pressure. Storage for mops and cleaning equipment away from food areas.
- All holding equipment must hold 41 °F or below for cold items (milk/packaged deli meats/eggs)
- Sufficient ventilation to prevent excessive heat, steam, condensation, vapors and obnoxious odors/fumes.
- Storage of toxic items must be separate from all food, equipment and single service items

For a complete list of requirements and supporting documentation refer to Texas Food Establishment Rules at <http://dshs.texas.gov/foodestablishments/laws-rules.aspx>