



815 N. Broadway Ave. Tyler, TX. 75702; www.mynethealth.org; 903-535-0037

Thank you for your inquiry on operating a food establishment. Here is a list of general requirements. More specific information is available at (903) 535-0037.

FOOD FOR THOUGHT!

Sinks:

- 3 compartment sink/ware-wash sinks need adequate drain boards on both sides. Each compartment must be large enough to fit the largest utensil/ equipment.
- Prep sink must have at least one drain board for food.
- Mop sink/service sink/utility sink.
- Hand sink(s) in food prep and service area(s) must be conveniently located and accessible.
- Other sinks for specific use as needed.

Plumbing:

- All sinks and/or equipment with a drain in which food, beverages, ice, portable equipment and/or utensils are placed must have an indirect drain (air gap)
- All sinks and plumbing fixtures must be properly and professionally plumbed according to the 2009 International Plumbing Code and ASSE.
- Potable/approved water supply.
- Hot and cold water with a single mixing faucet to each sink.
- Hot water supply must be able to meet peak demands.
- Hand sink hot water supply must reach at least 100°F.
- All other sinks hot water supply must reach at least 110°F.

- Grease trap and/or grease interceptors must be properly sized and located outside of food establishment.
- Mop sink/service sink/utility sink and threaded faucets must have a vacuum breaker and/or back flow prevention device.
- ALL CHEMICAL DISPENSERS THAT ARE CONNECTED TO A WATER SOURCE MUST BE PROVIDED WITH A PROPER BACKFLOW OR BACK SIPHONAGE DEVICE AS PER AMERICAN SOCIETY OF SANITARY ENGINEERING (ASSE) STANDARDS.
- Approved sewage connections or approved on-site septic system.

Equipment/Tools:

- Cold hold unit(s) must be able to hold internal product temperature at 41°F or colder. (Suggestion: set ambient air temp between; 35°F-37°F).
- Hot hold units must be able to hold internal product temperature of 135°F or hotter.
- Adequate and proper equipment for cooking and reheating of food products.
- Ventilation equipment is required in order to prevent excessive heat, steam, condensation, vapors, obnoxious odors, smoke, and fumes.
- Equipment must be food grade and in good repair.
- Dish machine (optional) must be commercial grade. No residential types.

Interior and exterior building:

- Floors, walls, and ceiling surfaces in all food prep areas, service areas, mop sink area, and restrooms must be durable, smooth, easily cleanable, non-absorbent, and light in color.
- Shielded lights above all areas where food is being prepped or served.
- Designated area for employee(s) to store personal equipment/belongings.
- Outer openings such as windows, doors, drive through windows, must be protected against insect entry.
- Trash dumpster and grease receptacles must be on a washable surface such as concrete or asphalt.

- Owner/Operator is responsible to comply with all current building/plumbing TFER regulations.
- Owner/Operator is responsible for accessibility and ADA requirements.

Permits, Certifications, and Records (to include but not limited to):

- Plan review documents (Step 1). Allow a 10 day review time.
- Certified Food Manager Certificate (registered with certificate through NET Health).
- Food Workers Card.
- Texas Comptroller Sales Tax identification.
- Certificate of Occupancy from municipal building official.
- Additional documents as needed.
- Food Establishment permit application (Step 2)

Code of references:

- Texas Food Establishment Rules (TFER) 25 TAC 228
- International Plumbing Code 2009 edition.
- Texas Commission on Environmental Quality
- (TCEQ) NET Health's District Order 2023-1

Other Agencies to Contact:

City Of Arp

903-859-6131

www.arptx.com

City of Bullard

903-894-7223

www.bullardtexas.net

City of Lindale

903-882-3422

www.lindaletx.gov

City of Troup

903-842-3128

www.trouptexas.org

City of Tyler Building Inspections

423 W Ferguson St Tyler TX 75702

903-531-1151

www.cityoftyler.org

City of Whitehouse

903-839-4914

www.whitehousetx.org

City of Winona

903-877-3381

www.winonatexas.com

Smith County Government

903-590-2600 (main number)

www.smith-county.com

Smith County Fire Marshal

903-590-2652

Smith County Designated Representative—Mike Pledger Pledger & Associates (on-site septic/ aerobic systems)

903-592-3636

cherokeecountyes@yahoo.com

Smith County Clerk in Tyler Texas

200 East Ferguson Street, Tyler, 75702, TX

(903) 590-4670

Texas Tax Comptrollers (Sales Tax ID)

3800 Paluxy Drive, Tyler, TX 75703

903-534-0333 (Tyler office)

800-252-5555

www.comptroller.texas.gov

Texas State Fire Marshal

512-676-6800

800-578-4677

Fire.marshall@tdi.texas.gov

www.tdi.texas.gov

Texas Commission on Environmental Quality (TCEQ)

2916 Teague Drive, Tyler, TX 75701

903-535-5100 (Tyler office)

www.tceq.texas.gov

Texas Department of Agriculture (TDA)

214-631-0265 (regional office)

512-463-7476 (Austin)

800-835-5832

www.texasagriculture.gov

Texas Dept State Health Services (TXDSHS) Retail Foods

(512) 834-6753

www.dshs.texas.gov/foode establishments

Tyler Small Business Development Center (SBDC)

(903) 510-2975

www.tylersbdc.com

Tyler Hispanic Business Alliance (HBA)

(903) 561-3964

www.tylerhba.org