



SOUTH PLAINS PUBLIC HEALTH DISTRICT ENVIRONMENTAL INSPECTION SERVICES

www.southplainshealth.org

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| Gaines County/Seminole 110 S Main, Seminole, TX | 432-652-0040 |
| Yoakum County/Denver City 415 Mustang Denver City, TX | 806-592-2706 |
| Terry County/Brownfield 919 E. Main Street Brownfield, TX | 806-637-2164 |
| Dawson County/Lamesa 503 S. 1st Street Lamesa, TX | 806-872-5863 |

STARTING A NEW RETAIL FOOD ESTABLISHMENT SOUTH PLAINS PUBLIC HEALTH DISTRICT JURISDICTION

PERMITTING

Unless specifically exempted, a retail food establishment located in any area regulated by the South Plains Public Health District (SPPHD) and must have a valid permit before operating.

SPPHD regulates retail food establishments in all areas of Gaines, Yoakum, Terry and Dawson counties. We also provide food safety inspection services for the the City of Levelland and the City of Sundown.

Please contact your local SPPHD clinic office for more information:

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| Gaines County Clinic 704 Hobbs Hwy, Seminole, Texas | 432 758 4022 |
| Yoakum County Clinic 415 Mustang Denver City, TX | 806-592-2706 |
| Terry County Clinic 919 E. Main Street Brownfield, TX | 806-637-2164 |
| Dawson County Clinic 503 S. 1st Street Lamesa, TX | 806-872-5863 |

Retail food establishments, unless specifically exempted, must be permitted. There are 3 types of permits issued by SPPHD:

- Fixed Establishment (including commercial child-care facilities licensed for 13 or more children)
- Mobile food unit (including roadside vendors)
- Temporary establishment (single event may not exceed 4 consecutive days)

*****You must also contact your county or city code enforcement officials regarding local building, plumbing, electrical, fire, and zoning requirements.*****

SPPHD permit applicants must acknowledge that they have, “read and understood Chapter 437 of the Health & Safety Code, the applicable provisions of 25 TAC, Chapter 228 (The Texas Food Establishment Rules) (TFER), and agree to abide by them”.

OBTAINING A CERTIFIED FOOD MANAGER’S CERTIFICATE

All food service establishments, under the jurisdiction of the DSHS, with some exemptions, shall employ a Certified Food Manager. Additional information is available at <http://www.dshs.texas.gov/food-managers/default.aspx>.

Exemptions include:

- Non-profit organizations.
- Child care (day care) facilities.
- Firms that sell only prepackaged foods.
- Firms that do not prepare or handle exposed time/temperature control for safety foods

OBTAINING FOOD HANDLER CEWRRTIFICATION

All food employees, as defined in 25 TAC 228.2 (56), are required to obtain a food handler certification from an accredited course. This rule went into effect September 1, 2016. Any food employee hired after that date are required to obtain food handler certification within 60 days of employment. In order to obtain information and guidance on how to become a food handler through an accredited course, please visit <https://www.dshs.texas.gov/food-handlers/default.aspx> or you may contact the following SPPHD Environmental Inspection Services staff:

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| Zachary Holbrooks, MA RS DR, Executive Director | 806 801 3748 |
| Victoria Bara, DR, Environmental Health Specialist | 806 801 3682 |
| Teresa Bell, Environmental Health Specialist | 806 801 3678 |
| Judy Klassen, Environmental Health Services Admin. Asst. | 432-652-0040 |

OBTAINING A TAX ID NUMBER

You must have a sales tax ID number before you submit a permit application. Contact the State Comptroller’s Office at 1-800-252-5555 or by referring to the web site at <https://comptroller.texas.gov/taxpermit> for information about obtaining a sales tax ID number.

EQUIPMENT AND FACILITY REQUIREMENTS

The following list of equipment and facility requirements was developed in response to questions from customers making initial business decisions. It is not a complete list. For

more detailed requirements, refer to the Texas Food Establishment Rules at:
<http://www.dshs.texas.gov/foodestablishments/guidance.aspx>

Fixed Establishment:

- a 3-compartment sink to wash, rinse, and sanitize equipment and utensils. A mechanical dishwasher may also be utilized.
- handwash sink(s) conveniently located in the food preparation area(s).
- employee restroom(s) with handwash facilities.
- hot and cold water under pressure at all sinks.
- a service sink or curbed cleaning facility for mops.
- 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 thermocouples).
- an accurate thermometer for each hot/cold holding unit.
- a Certified Food Manager and/or Basic Food Handling training for food handling staff
- a Grease trap (Within city limits contact your local city building inspection department for more info. Your inspector can advise you on requirements for facilities not within city limits).
- a Ventilation System and fire suppression system as required by law. (Within city limits contact your local city building inspection department for more info. Your inspector can advise you on requirements for facilities not within city limits).

Mobile Food Unit: Minimum requirements can be reviewed at 25 TAC 228.221

Please see the following document for more information:
<https://wwwstage.dshs.internal/foodestablishments/pdf/GuidanceDocs/Guidelines-for-MFU-w-Citations-08-06-2018.pdf> prior to applying for a permit.

Mobile Food Units may require a separate permitted and inspected Central Preparation Facility.

For information on requesting a variance from this requirement please contact our office.

NOTE: Mobile food unit operators typically prepare or handle unpackaged foods.

Temporary Food Establishment: Minimum requirements and a list of supplies can be reviewed on our Documents page under Food Safety on our website at www.southplainshealth.org

Food Contact Surfaces of Equipment: Minimum requirements can be reviewed at 25 TAC subchapter D, Section 228.101

APPROVED WATER SOURCE/WATER WELLS

Water used for food preparation, handwashing, and dishwashing must come from an

approved source. The following sources are approvable:

- Community (municipal) water system (public water system).
- Non-Community water system (public water system). This category includes on-site wells that supply more than 25 customers per day for a total of 60 days per year. These wells must be listed and approved by the Texas Commission of Environmental Quality (TCEQ). TCEQ will oversee the testing requirements and operation of the wells. Contact the TCEQ Public Drinking Water Section at (512) 239-4691 for assistance. TCEQ Lubbock Office: (806) 796 7092
- Non-public (private) water system – This category includes wells that serve less than 25 customers per day for a total of 60 days per year. The well must be properly constructed, maintained, and operated. Prior to use, the water must be sampled for safe bacteriological quality and must be tested at least annually thereafter.

RESTRICTIONS ON COMMERCIAL FOOD PREPARATION IN A HOME

The Texas Food Establishment Rules (TFER), Section 228.174(k) states: A private home, a room used as living or sleeping quarters, or an area directly opening into a room used as living or sleeping quarters may not be used for conducting food establishment operations.

TEXAS FOOD ESTABLISHMENT RULES (TFER)

Refer to the TFER for detailed information regarding these and other requirements. The TFER can be found at <http://www.dshs.texas.gov/foodestablishments/guidance.aspx>

Contact any SPPHD Environmental Health office for further information.

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