

# **Kendall County and City of Boerne Guidelines for Starting a New Food Facility**

**CONTACT CODE ENFORCEMENT** regarding plumbing, electrical, fire and zoning requirements if facility is located in city limits at (830) 249-9511.

**CONTACT KENDALL FIRE MARSHALL** if outside city limits at (830) 249 -3721

**OBTAIN TAX ID NUMBER** for City (830) 249-9511 or for County (830) 249-9343

**OBTAIN CERTIFIED FOOD MANAGER (CFM).** All food establishments are required to have a CFM. Failure to have a CFM employed by your establishment will result in suspension of food establishment permit.

## **EQUIPMENT AND FACILITY REQUIREMENTS\*:**

- 1) A 3-compartment sink to wash, rinse, and sanitize equipment and utensils. A mechanical dishwasher may also be utilized.
- 2) Hand wash sink(s) conveniently located in the food preparation area(s)
- 3) Employee restroom(s) with hand-washing facilities
- 4) Hot and cold water under pressure at all sinks
- 5) A service sink or curbed cleaning facility for mops
- 6) A sewage disposal system that is properly constructed, maintained and operated
- 7) Water from an approved source
- 8) Adequate heating and/or refrigeration equipment for cooking, reheating or holding foods at safe temperatures
- 9) Appropriate temperature measuring devices for checking internal food temperatures (probe-type thermometer for each hot/cold holding unit)

\*Food contact surfaces equipment requirements at TFER, section 229.165 (a) (1)

**APPROVED WATER SOURCE/WELLS** used for food preparation, hand-washing, and dishwashing must come from an approved source. The following sources are approvable:

- 1) Community (municipal) water system (public water system)
- 2) Non-community water system (public water system) includes on-site wells that supply more than 25 customers per day for a total of 60 days per year. Texas Commission of Environmental Quality (TCEQ) oversees the testing requirement. These wells must be listed and approved by TCEQ. Contact the TCEQ Public Drinking Water Section.
- 3) Non-public Water System (private) includes wells that serves 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** in the Texas Food Establishment Rules (TFER), Section 229.167 (d) (10) states: A private home, a room used as living or sleeping quarters, or an area directly opening into a room used a living or sleeping quarters may not be used for conducting food establishment operations.

**TEXAS FOOD ESTABLISHMENT RULES (TFER)** can be found at <http://www.dshs.state.tx.us/>

PREVENTING FOODBORNE ILLNESS IS A RESPONSIBILITY SHARED BY ALL INDIVIDUALS INVOLVED IN FOOD PRODUCTION, DISTRIBUTION, AND PREPARATION. IF YOU HAVE QUESTIONS, PLEASE CONTACT HENDALL COUNTY HEALTH OFFICER AT (830) 249-9343 EXT. 214.