



City of McAllen

Environmental & Health
Code Compliance
PO Box 220
McAllen, TX 78501-0220
(956) 681-1900
Fax: (956) 681-1918

Basic Requirements for a Food Establishment

NEW ESTABLISHMENT

1. Submit Floor Plan with equipment layout for the Plan Review Process
2. Take the Food Manager/Food Handler course with a private vendor and ID card with Health Department. (**Food Manager ID fee \$40.00 and Food Handler ID fee \$15.00**)
3. Approved commercial equipment and dispensers are required
4. Location must have potable water available
5. Need sanitary sewer disposal availability
6. Location be have hot/cold water available
7. Location must comply with smoking or non-smoking ordinance
8. Need to submit grease trap specifications and questionnaire to Pre-Treatment Department. (**956-681-1760, Address: 4100 Idela Rd**)
9. Service/Prep areas must have smooth washable surfaces for walls, floors, and ceiling (non-porous ceiling tile).
10. Business owner can apply and obtain a Food Permit after complying with all departments. (Health, Building Inspections, Planning, Fire and etc.)

EXISTING ESTABLISHMENT

1. An on-site miscellaneous inspection is required by City Departments. (Health, Building Inspections, Planning, Fire and etc.) **Call Building Inspection: 956-681-1328, Leave Name, Phone Number, Address, and Brief Message of type of inspection required.**
2. Take the Food Manager/Food Handler course with a private vendor and ID card with Health Department. (**Food Manager ID fee \$40.00 and Food Handler ID fee \$15.00**)
3. Approved commercial equipment and dispensers are required
4. Location must have potable water available
5. Need sanitary sewer disposal availability
6. Location be have hot/cold water available
7. Location must have hand lavatories readily available in the food production area with hot and cold water, soap, sanitizer, and towel dispensers.
8. Three (3) compartment sink is required in the dish washing and bar area.
9. Restrooms must be accessible to employees and customers with a hand lavatory providing hot and cold water.
10. Restroom door is not allowed to open into the production/kitchen area
11. Restroom doors must have a self-closing device
12. Location must comply with smoking or non-smoking ordinance
13. Need to submit grease trap specifications and questionnaire to Pre-Treatment Department. (**956-681-1760, Address: 4100 Idela Rd**)
14. Overhead lighting must be properly shielded
15. Service/Prep areas must have smooth washable surfaces for walls, floors, and ceiling (non-porous ceiling tile).
16. Location be keep and provide proof of records for pest control. (example: rodent & insect)
17. Business owner can apply and obtain a Food Permit after complying with all departments. (Health, Building Inspections, Planning, Fire and etc.)

**Not all inclusive – other requirements might apply to comply with City and State Law applicable to both existing and new establishments.*