

DENTON COUNTY FWSD 1-A
ADMINISTRATIVE POLICIES AND PROCEDURES
SAFETY: FOOD ESTABLISHMENTS INSPECTIONS

Purpose

Denton County Fresh Water Supply District No. 1-A (the “District” or “DCFWS 1-A”) acknowledges that it is essential that health inspections are conducted on a routine basis to ensure compliance with the standards set forth by the Texas Department of State Health Services and are necessary to properly maintain food establishments, mitigate the risk of food-borne illness, and provide the public with records of food establishment health scores.

Definitions

District: Collectively Denton County Fresh Water Supply District No. 1-A, Denton County Fresh Water Supply District No. 1-B, Denton County Fresh Water Supply District No. 1-C, Denton County Fresh Water Supply District No. 1-D, Denton County Fresh Water Supply District No. 1-E, Denton County Fresh Water Supply District No. 1-F, Denton County Fresh Water Supply District No. 1-G, and Denton County Fresh Water Supply District No. 1-H (“DCFWS” or “District”).

Fees: Various fees shall be charged for all types of food establishments. Refer to the DCFWS Health Packet for all fee information.

Health Permit: Required for all food establishments including restaurants, bars that serve food, grocery stores, convenience stores, businesses that sell retail food products, mobile food units, child care facilities, and schools.

Plan Review: All new or remodeled food establishments are required to submit plans to be reviewed for compliance with health code regulations. As a part of this process, construction or structural design inspections are performed. All facilities must go through this process before a health permit to operate can be issued. In addition to the health permit, a certificate of occupancy may also be required.

Scoring: Health inspections are based upon the Texas Department of State Health Services 47 item inspection form, which uses a demerit system of 3, 2, or 1 point based on Violation severity

Best Practice

It is the recommendation of 25 TAC 229.171 to complete routine health inspections of food establishments on a performance-based and risk-based frequency. Health inspections of food establishments should be conducted to ensure compliance with plan review notes and applicable Health ordinances, Policies, Procedures, and the Texas Food Establishment Rules.