

Paris-Lamar County Health District
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Paris-Lamar County Health District Restaurant Permitting Guidelines

Permit Fees

	Paris	County
1-5 Employees	\$150	\$75
6-9 Employees	\$200	\$150
10+ Employees	\$250	\$225

It is required by the state of Texas that every food handler personnel be certified in food safety. The certification can be obtained by taking the online course listed at the website address below

www.parislamarhd.statefoodsafety.com **Fee: \$30**

Each food establishment should have at least one certified food manager.

www.parislamarhd.statefoodsafety.com **Fee: \$125**

- Every food establishment should keep records of these certificates on file at the location, so that they can be verified by the inspector.
- Certificates must be current.

Equipment Required

1. Three (3) compartment sink



2. Faucet to reach all three (3) sinks



3. Table or utensil rack to drain dishes



4. A three (3) compartment sink with two (2) drain boards can be used.



5. **Two compartment sink – recommended for washing produce, thawing food and food preparation.**



6. **Faucet to reach both sinks**



7. **Hand washing sink in the kitchen**



8. **YES!!!** You must have a hand washing sink in the kitchen. Restroom sink does not count.

This sink is for hand washing in the kitchen. Pump soap and paper towels at the sink are necessary.

9. **Post a sign at all hand washing sinks that states:**

Employees must wash hands before returning to work

**10. Mop Sink or
Curbed facility with drain**



11. Food Prep Tables



The countertops must be smooth and in good condition and easily cleanable.

12. No bare wood anywhere in the kitchen and utensil washing area.

13. Walls

White FRP (fire retardant particle) Board

Stainless or galvanized metal behind deep fryers and grills

White tile board only in dry storage area

14. Ceiling

Ceiling tile

White tile board

Smooth easily cleanable and in good condition

15. Floors

Tile

Painted or sealed concrete

Rubber floor mats only can be used

NO Carpet mats

16. Restrooms

Completely enclosed with a self-closing door

Hand washing sink with soap and paper towels

17. Refrigeration

Large enough capacity for your restaurant needs

Thermometer inside refrigeration unit or units

18. Freezer

Large enough capacity for your restaurant needs

Thermometers inside freezers

19. Lighting

Fluorescent with cover

20. Ventahood

If necessary to keep rooms free of excessive steam, heat, odors and smoke.

21. Trash cans with lids

Large enough for your daily use

Trash can liners inside trash cans

22. Buffet/Hot Food Bar/Salad Bar

Sneeze guard large enough to cover the entire buffet/hot food bar/salad bar

23. Heimlich Maneuver Poster (Choking Poster)

Poster must be posted on the wall in an area where both employees and customers can see it.

The Heimlich Maneuver Poster is available at the Paris-Lamar County Health Department and **it is free!**