



### Common food violations

Some examples of common violations found by sanitarians in new restaurants:

#### Time/Temperature for Safety

- Hot food must be 135°F and above.
- Cold food must be 41°F and below.
- Food off temperature must be discarded after four hours.

#### Adequate Handwashing and Glove Use

- Bare hand contact with ready-to-eat food is prohibited.
- Employees must wash hands prior to donning gloves, switching tasks, or handling food.

#### Good Hygienic Practices

- Employees must wear effective hair and beard restraints.
- Eating and drinking in food prep areas is prohibited.

#### Date Marking

- Food removed from original packaging must be labeled if held for more than 24 hours for later use.
- Food removed from original packaging must be discarded after seven days.

#### Employee and Management Certification

- Food Handler's Certification required within 30 days of hiring.
- At least one TX DSHS-approved Registered Food Service Manager must be onsite at all times during business hours.



#### Environmental Services

1945 E. Jackson Road  
Carrollton, Texas 75006

#### General Business Hours:

Monday–Thursday 7:30 a.m.–5:30 p.m.  
Friday 7:30 a.m.–11:30 a.m.

972-466-5727

Fax: 972-466-3175

[envservices@cityofcarrollton.com](mailto:envservices@cityofcarrollton.com)  
[cityofcarrollton.com/envservices](http://cityofcarrollton.com/envservices)



Obtain a permit to  
open a new restaurant  
or for change of  
ownership



## What is a food establishment permit and who is required to obtain one?

A food establishment permit is required for any business that sells food or beverages to the public. There are three classifications of food establishment permits.

### 1 Heavy Food Establishment

Most food establishments are heavy establishments and are typically a full-service restaurant that cooks, grills, reheats, fries, steams, bakes, preps raw meat, etc. Examples:

- Fast food restaurant
- Full-service restaurant
- Hospital or senior care cafeteria
- Bakery
- Grocery store meat, deli, and produce departments

### 2 Light Food Establishment

Food establishments with a limited menu and limited food preparation or beverage service establishments may classify as a light food establishment. Food is often delivered precooked with limited additional preparation. Examples:

- Cold or toasted sandwich shop
- Coffee service
- Mixed drink and alcohol service
- Ice cream service
- Smoothie blending

### 3 No Food Prep Establishments

These establishments do not handle any open or exposed food, only prepackaged food. Examples:

- Grocery store
- Convenience store

## How to obtain a food establishment permit

1. Submit plans to Building Inspection to receive a Certificate of Occupancy (972-466-3225).
2. Submit a Food Establishment Application and permit fee to Environmental Services.
3. Schedule a fire inspection with the Fire Marshal (972-466-3070).
4. Schedule a permit inspection with the sanitarian at least two weeks prior to the opening date (972-466-5727).
5. Complete permit inspection and correct any violations found. The sanitarian gives final approval to open.

6. The food establishment permit will be delivered within 30 days of opening after passing the first health inspection.
7. The food establishment permit expires every December 31 and must be renewed. The City will send a courtesy reminder; however, the owner is solely responsible for renewal.

## Maintaining a food establishment permit

All food establishments are inspected routinely by a sanitarian and follow a risk-based inspection frequency.

- Heavy Food 4x per year
- Light Food 2x per year
- No Food Prep 1x per year

Food safety/health inspections are conducted to ensure proper sanitation, good hygienic practices, and safe food preparation are maintained.

### Regulations to Know

Carrollton restaurants are required to comply with all state and local laws:

#### • Local: Carrollton Food Establishment Requirements

These are the City of Carrollton ordinances and may differ from other cities.

#### • State: Texas Food Establishment Rules

These are the requirements that all Texas food establishments must comply with unless the local ordinance specifies differently.

**For a digital copy of these regulations, visit [cityofcarrollton.com/envservices](http://cityofcarrollton.com/envservices) (Food & Consumer Safety).**