



Kendall County Health Department

204 E. San Antonio Ave., Boerne, Texas 78006 830-249-9343

Guidelines for Starting a New Food Facility

CONTACT CODE ENFORCEMENT regarding plumbing, electrical, fire and zoning requirements if the facility is in the Boerne city limits at (830) 249-9511 or (830) 248-1529.

CONTACT KENDALL CO FIRE MARSHAL if outside of Boerne city limits at (830) 249-3721.

OBTAIN TAX ID NUMBER for the city of Boerne (830) 249-9511 or for County (830) 249-9343.

OBTAIN CERTIFIED FOOD MANAGER CERTIFICATE (CFM) All food establishments are required to have a CFM onsite at all times. Failure to have a CFM employed and onsite by your establishment will result in the suspension of the food establishment permit.

EQUIPMENT AND FACILITY REQUIREMENTS

- 1) A 3-compartment sink(s) 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 can be found in the FDA Food Code 2017 Chapter 4-6 and 4-7.

APPROVED WATER SOURCE/WELLS used for food preparation, hand-washing, and dishwashing must come from an approve 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 on Environmental Quality (TCEQ) oversees the testing requirement. These wells must be listed and approved the TCEQ. Contact the TCEQ Public Drinking Water Section.
- 3) Non-Public Water System (private) includes wells that serve 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.



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RESTRICTIONS ON COMMERCIAL FOOD PREPARATION IN A HOME: The FDA Food Code 2017 Chapter 6-202.112 states: A private home, a room used as living or sleeping quarters, or an area directly opening into a room used as living or sleeping quarters, may not be used for conducting food establishment operations.

The FDA Food Code 2017 can be found at www.fda.gov.

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