

Plano Food Code 2025 Amendments

This document outlines the proposed *amendments/additions/deletions* to the *current* food code language specific to the City of Plano.

Neutral Changes	Explanation
Definitions	<p><i>Arms Length Transaction</i>: added to define term used in the code’s compliance section</p> <p><i>Mobile Food Establishment (MFE)</i>: amended from “Mobile Food Unit (MFU)” to reflect mobile facilities as food service “establishments” (consistent with other permit language) rather than “units”.</p> <p><i>Pushcart</i>: amended to reflect terminology change of MFU to MFE (see above)</p>
Fingernail Attachments	Fingernail attachments refers to attached stones or other decorations glued to fingernails. Would require employee to wear gloves or remove the attachments to prevent contamination of food
ANSI Certified Utensils and Equipment	This section amended from the current requirement to clarify what constitutes commercial equipment, specifically, the agency that maintains and lists food equipment standards (ANSI)
Food Display & Water Heaters	Clarification that display equipment and water heaters must be commercial grade (already required, specifically addresses since non-residential is often proposed)
Vertical Broiler Cooking	Section added to consolidate all current Code requirements related to cooking methods for vertical broilers. Applies to cooking food such as Gyro meat where the meat is layered on a spear, then placed in a broiler in the vertical position. All standards found in this section are existing. It is simply a consolidation of existing regulations to one section for ease of access/increased transparency.
Dish Rack Storage	Amended to state dish racks cannot be stored on floors since they regularly contact food contact surfaces. Must store minimum six inches above floor to assist in avoiding cross-contamination from surfaces regularly in contact with shoes. (Note: Floor surfaces require a higher temperature or sanitizer concentration than food contact surfaces).
Cleaning Frequency and Restrictions	Amended existing requirement reinforcing that an establishment be cleaned daily, prior to leaving unoccupied.
Compliance with Fire Code	Section added to reinforce mobile food establishments need to meet Fire code requirements if they cook onboard (these inspections already take place – just clarifying in code)
Farmer’s Markets	Removing Farmer’s Market regulations from local code. Rules also exist in state law and often change during legislative session. We don’t have a very large inventory of farmer’s markets and for those we do have, will assist in streamlining so they are found in one place.
More Restrictive Changes	Explanation
Vomiting & Diarrheal Events	Current food code requires a written procedure for cleaning and disinfecting after vomit or diarrhea incidents. This change requires that items needed for clean-up be kept on-site.
Chemical Produce Wash	Amended to ensure a testing kit is provided if chemical fruit and vegetable wash is used at a facility. Ensures proper concentration. Note: TFER states they “may” provide – we are clarifying that they “shall” provide.
Date Marking	Amended to require the date the food was prepared or opened as well as the expiration date. Correct date-marking is essential for minimizing risk of foodborne illness
Time as a Public Health Control	This is allowed when restaurants want to remove food from temperature control and keep at room temperature for a specified amount of time (typically no more than four hours). They are currently required to keep a log of these activities with discard times. We are asking they provide the time food was removed from temperature control on the log as well. Provides verification for us and confirmation for their records they followed protocols.

Flooring	Removes the option for sealed concrete flooring with ¼ inch sealant in food preparation and storage areas. The current requirement for ¼ inch sealant over a concrete floor is nearly impossible to achieve according to industry experts, therefore, we do not see many proposals for this type of flooring. It is also extremely difficult to maintain in good repair. This was an addition in the last major food code revision but has proven difficult to achieve and maintain.
Cooling, Heating and Holding Equipment	<p><i>Ice baths</i> are listed in the Food Code as a method for rapidly cooling hot food before placing in a refrigeration unit. Clarifying ice baths are not a replacement for mechanical refrigeration. Ice baths can be used for short-term cold holding where proper documentation is maintained</p> <p><i>Equipment capacity:</i> Clarifies parameters department will use during plan review/permitting process to verify sufficient equipment capacity for hot and cold holding of food. Equipment need is based on menu, number of meals served per day, delivery frequency and preparation of food in advance of service that will require storage.</p> <p><i>Manufacturer Recommendation:</i> Requires operator to follow manufacturer recommendation for refrigeration units including ensuring unobstructed fans and maintaining equipment in sanitary condition.</p> <p><i>Sanitation & Security:</i> Requires refrigerators located outside food preparation area be kept clean, not allow for harborage of pests and be locked/secure as appropriate.</p>
Manual Warewashing, Sink compartment Requirements	<i>Large equipment:</i> If equipment is too large for a dishwasher or warewashing sink, an alternate cleaning and sanitizing procedure is required. Amended to require department review of process so we can assist in ensuring proper cleaning and sanitizing of equipment when standard methods are not available.
Dump Sink	<p>Currently, a dedicated hand sink (not for any other use) is required in bar areas, but code does not require dump sinks in bar areas. Use of hand sinks as dump sinks in bar areas is common but not permitted as it renders the hand sink less usable (e.g. full of ice, utensils, etc.). <i>This requirement would <u>only</u> be enforced for new establishments or establishments that change ownership, <u>unless</u> there is an ongoing compliance issue</i> in which case the department would require a dump sink be installed following repeated attempts to gain compliance. (documented on 3 or more routine inspections in 2-year period).</p> <p>Possible financial burden <i>if establishments do not follow protocol.</i></p>
Mobility	Current code requires a mobile food establishment be readily moveable at all times. This section clarifies “readily moveable” (e.g. available driver or available tow trailer to move vehicle).
Initial Permit Inspection Process	This requires mobile food service operators to arrange for restroom facilities for employees when at a location for more than 2 hours (could be a public restroom or an agreement with a nearby establishment).
Central Preparation Facility Log Sheet	Requires permit holder email log sheet on regular basis to assist in verifying they are using their commissary regularly. Typically, they should return to the commissary nightly for servicing including disposal of wastewater, refilling freshwater tank, trash disposal, cleaning, and in some cases, equipment or food storage.
Generators	Requires the MFE to use generator while in operation for refrigeration and other equipment; Requires proper generator ventilation; Requires adequate sizing based on equipment installed so all may be used as needed.
Compliance	Amended: Does not permit a person to allow the operation of business/activity on property they own unless activity has required permit.