



Neighborhood Enhancement Department

Environmental Health Division

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Minimum Requirements for Operating a Food Establishment Within the City of San Marcos

1. All food must be from approved sources with proper labeling
(selling, storing, and preparation of food products at a private residence is prohibited);
2. Hot holding equipment must maintain 135°F or above and cold holding equipment must maintain 41°F or below;
3. Three compartment sink, two compartment sink, and/or mechanical dishwasher plumbed with an indirectly connected drain;
4. Hand-washing sinks with soap and single use towels
(conveniently located to food prep, cooking, and ware washing activities);
5. Hot and cold potable water under pressure at all plumbing fixtures
(100°F min for hand sinks and 110°F for ware wash sinks);
6. Connected to public sewer or septic system with an in line grease trap installed;
7. Utility, curbed cleaning facility, or mop sink
(for cleaning purposes fitted with a vacuum breaker);
8. Dumpster placed on an improved surface, fitted with drain plug, and sloped to drain;
9. Enclosed facility with smooth & easily cleanable surfaces including ceilings
(no open rafters, exposed utility lines/pipes, or duct work);
10. Absorbent materials must be sealed to prevent water/oil absorption
(raw wood/concrete);
11. All holes and gaps on walls, floors, ceilings, and junctures filled in;
12. No horizontal lines or conduits may lie flush against the wall in food prep or storage areas;
13. At least one employee per permit with a food manager certification;
14. Food handler's training certificates for all employees;
15. Completed fixed food application and Environmental Health final inspection.
(all other City department requirements must be met prior to final opening)

All of the above requirements must be met before a permit will be issued.
These requirements are only to be utilized as a guideline and do not guarantee passing of an inspection.