

Texas Food Establishment Rules: October 2015

Bed and Breakfast



Bed and Breakfast Extended- An establishment with more than seven rooms for rent or an establishment that provides food service other than breakfast to overnight guests.

Bed and Breakfast Food Establishment- A Bed and Breakfast that provides food service to other than to its overnight guests.

§228.223. Bed and Breakfast.

(a) General. A Bed and Breakfast:

(1) shall comply with these minimum requirements of this section if the facility:

(A) has more than seven rooms for rent; or

(B) provides food service other than breakfast to overnight guests

(2) Except as specified in §228.223(a)(1) and (a)(3) of this title, that provides food service to others than to its overnight guests must comply with the rules and regulations applicable to retail food establishments. ^{Pf}

(3) Limited Bed and Breakfast:

(A) has seven or fewer rooms for rent;

(B) serves only breakfast to over-night guests;

(C) is not a retail food establishment; and

(D) complies with §228.223(b) of this title.

(b) Certified food protection manager. The owner or manager shall successfully complete a food manager's certification course accredited by this department. ^{Pf}

(c) Food supplies. Food shall be obtained from approved sources in accordance with §228.62 of this title, shall be in sound condition, and be safe for human consumption. ^P

(d) Food preparation and protection.

(1) Food preparation and protection. Food shall be prepared and protected in accordance with Subchapter C (relating to Food) of this chapter. ^P

(2) Temperature requirements. All food temperature requirements shall be met as contained in Subchapter C (relating to Food) of this chapter. ^P

(e) Cleaning and sanitizing.

(1) Manual. A three compartment sink shall be used if washing, rinsing and sanitizing of utensils and equipment is done manually; or a two compartment sink may be utilized if single service tableware is provided, and if an approved detergent sanitizer is used. ^{Pf}

(2) Mechanical. Cleaning and sanitizing may be done by spray-type or immersion dishwashing machines or by any other type of machine or device if it is demonstrated that it thoroughly cleans and sanitizes equipment and utensils either by chemical or mechanical sanitization. ^{Pf}

(f) Personal hygiene. Employees shall conform to good hygienic practices as required in Subchapter B (relating to Management and Personnel) of these rules. ^{Pf}

(g) Employee restrooms. A restroom shall be available for use by employees.

(h) Equipment and utensil design and construction. All equipment and utensils shall be constructed of safe materials and maintained in good repair. ^{Pf}

(i) Handsinks.

(1) Location. An accessible and conveniently located handwash sink shall be provided in or immediately adjacent to food preparation areas and restrooms. ^{Pf}

(2) Intended use. Handsink(s) shall be used for no other purpose other than handwashing. ^{Pf}

(j) Food-contact surfaces. All food contact surfaces, counters, or work surfaces in the establishment shall be smooth, non-absorbent and easily cleanable. ^{Pf}

(k) Insect proof/rodent proof.

(1) Construction. Food service preparation and storage areas shall be constructed and maintained to prevent the entry of pests and other vermin.

(2) Chemical control. Pesticides and rodenticides shall be applied according to §228.208 of this title. ^P

(l) Equipment. Equipment shall be provided to maintain time/temperature control for safety (TCS) foods at the temperatures required in accordance with Subchapter C of these rules. ^{Pf}

(m) Garbage receptacles. Impervious receptacles shall be provided for storage of garbage and refuse.

(n) Sewage. Sewage shall be disposed through an approved facility that is:

(1) a public sewage system; ^P or

(2) an individual sewage disposal system that is sized, constructed, maintained, and operated according to law 30 TAC, Chapter 285, On-Site Sewage Facilities. ^P

(o) Water supply. Hot and cold water under pressure ^{Pf} shall be provided and shall be from an approved source that meets the standards in accordance with:

- (1) state drinking water quality standards in accordance with 30 TAC §§290.38 – 290.47(Rules and Regulations for Public Water Systems), and 30 TAC §§290.101 - 290.114, 290.117 - 290.119, 290.121, and 290.122 (Drinking Water Standards Governing Drinking Water Quality and Reporting Requirements for Public Water Systems), ^P or
- (2) private water system standards as provided in Subchapter J , Private Water Systems. ^P