



FARMERS
BRANCH

Food Establishment Regulation

Publishing Scores and Regulating
Take Away Containers and
Utensils



What is the Food Code?

- Developed, administered, and regulated by Texas Department of State Health Services
- Developed to eliminate food borne illness
- Requires the help of all public health agencies, private industries, and the public
- Last state update was in 2015

Food Safety Inspection Program

- Staff inspects food permanent food establishments at least 3 times per year
 - Riskier establishments may be inspected more often
- Scores are posted online on City website
- How are scores determined?
 - A restaurant's score depends on how well it follows City and State food safety requirements.
 - Inspector checks for food handling, food temperature, personal hygiene, facility and equipment maintenance and vermin control.
 - Each violation earns a certain number of demerits. At the end of the inspection, the inspector totals the points and this number is the restaurant's inspection score; the lower the score, the better.

Possible Changes to Food Code

- Require all food establishments to post latest score at the entrance of the facility
- Require all food establishments to use only recyclable or compostable take away containers and utensils

Posting Latest Score

- Provides transparency to patrons
- Should increase compliance for low performers due to potential reduction in patrons
- Require staff to create a matrix to convert current scoring system to a letter grade that is universally understood: A-F
- Potential opposition from restaurants and restaurant associations
 - San Antonio
 - Albuquerque
- No surrounding city has this requirement

Posting Latest Score

City	Per Ordinance, must keep score onsite?	City Posts Scores on Website?	Facility Posts Scores at Entrance?
Addison	No	No	No
Carrollton	Yes	Yes	No
Coppell	No	Yes	No
Dallas	Yes	Yes	No
Irving	No	Yes	No

Posting Latest Score

- Other options?
 - YELP – www.yelp.com
 - Mobile friendly and widely used website and app
 - Two local cities provide data to Yelp
 - Lewisville
 - Richardson
 - Will need to consult with IS and/or Civic Plus to determine if data format meets Yelp requirements

Take Away Containers and Utensils

- Take away containers and utensils include
 - Cups
 - Forks, knives, spoons, straws
 - Food containers
- Problem: Improper disposal often results in litter, which typically ends up in creeks

Take Away Container and Utensil Regulation

- Potential solutions:
 - Place more waste and recycling receptacles around Farmers Branch
 - Financial Impact to City
 - Prohibit the use of these items
 - Negative impact to business
 - Potential legal or political opposition from restaurant associations
 - Require all containers and utensils be made of recyclable or compostable material
 - **No other city with this requirement**
 - Negative impact to business
 - Expect legal opposition
 - Potential State legislative pre-emption

