



CITY OF DALLAS

DEPARTMENT OF CODE COMPLIANCE

August 10, 2018

Greetings:

On August 8, 2018 the Dallas City Council amended Chapter 17 “Food Establishments” of the City of Dallas Code to transition from a twice per year inspection frequency for all food establishments to a risk-based food inspection program beginning October 1, 2018.

Under Chapter 228.249 of the State of Texas Food Establishment Rules on inspection frequency, a risk-based food inspection program takes into consideration the types of food preparation processes used by the food establishment, the food served and sold, the average number of meals served, and the population served. Food establishments will be placed either in a low risk category, medium risk category, or a high-risk category based on their overall risk assessment score. (Please see risk categories in below chart and permit fee changes.)

Risk Category	Characteristics	Example	Frequency	Annual Fee
1- Low	Establishments with no cooking processes of any kind, no heat holding, no open exposed food handling	C-stores with no kitchen, beer and wine store, general merchandise store	Every other year	1 to 2,000 sq. ft- \$77 2,001 sq. ft. or more- \$87
2- Medium	Limited menu selection, serving only commercially processed time and temperature-controlled foods, heat and serve with no cooking or reheating process, minimal heat holding	C-stores with a kitchen, coffee shops	Once a Year	1 to 2,000 sq. ft- \$155 2,001 sq. ft. or more- \$174
3- High	Establishment that cooks time and temperature products from the raw state, heat hold, reheat food items. May have an extensive menu and/or extensive handling of food ingredients	Restaurants, fast food, schools, nursing homes, hospitals	2 times a year	1 to 2,000 sq. ft- \$280 2,001 sq. ft. or more- \$318

Please contact Crystal Woods at 214.670.9573 if you have any questions.

Sincerely:

Consumer Health Division