



DEVELOPMENT SERVICES DEPARTMENT

CIVIC ACADEMY 2.12.2026

# Development Services Organizational Chart



Division	Full-Time	Part-Time
Admin/ Community Development	5	0
Building Inspections	7	0
Engineering Development	1	0
Code Compliance	5	0
<b>TOTAL</b>	<b>18</b>	<b>0</b>

# Community Development

Emilio Sanchez – Deputy Director



## Imagine Burleson

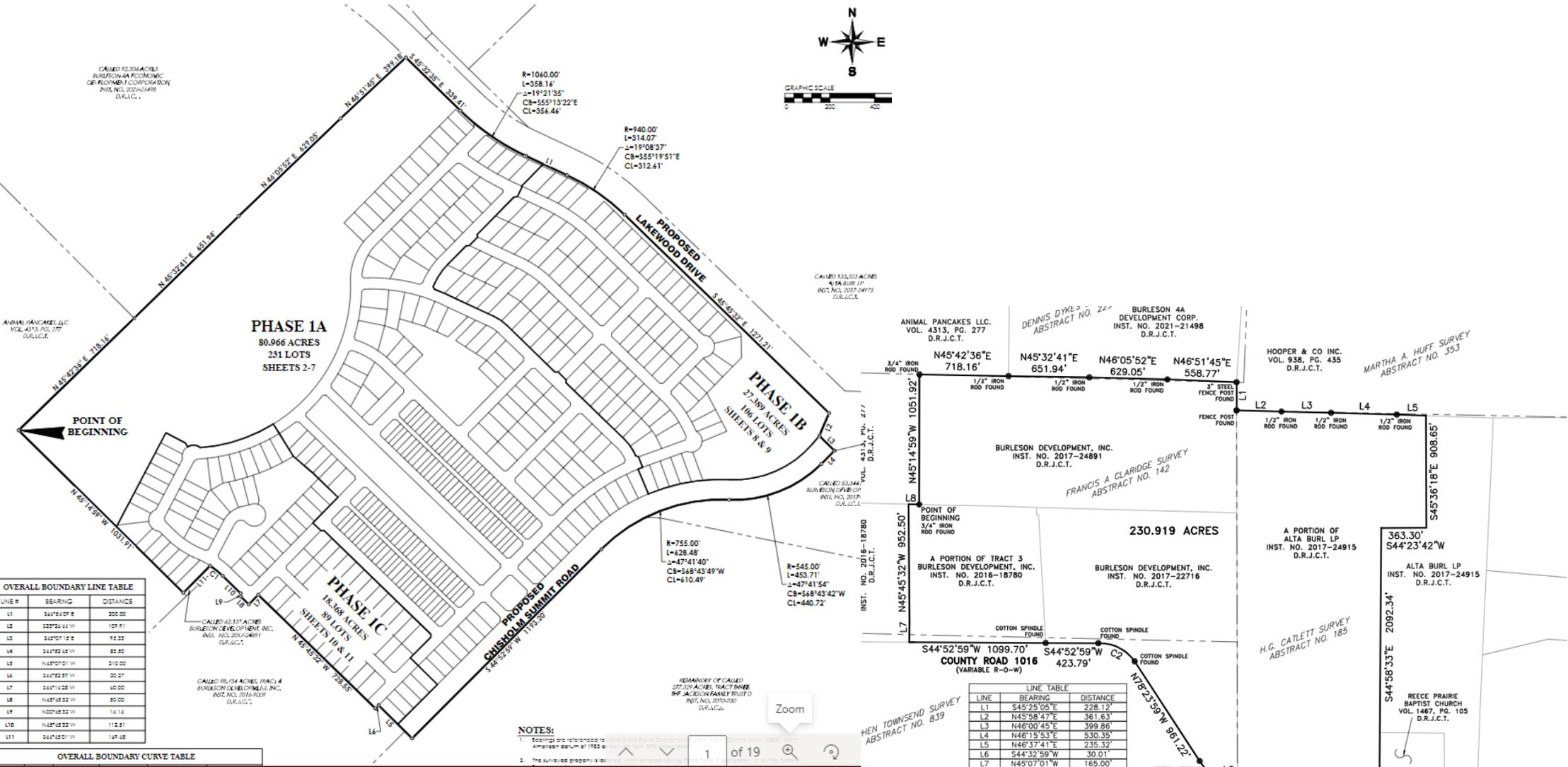
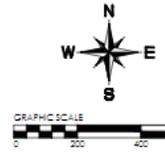
Comprehensive Plan  
2020 Midpoint Update



# Development Services- Community Development Division

- Reviews voluntary annexation petitions, zoning requests, subdivision plats, commercial site plans and waiver request
- Division is comprised of a Deputy Director and Principal Planner
- Serves as the professional city staff for the Planning and Zoning Commission and the Old Town Design Standards Review Committee

# 22-092,94, & 94 Chisholm Summit Phase 1



**OVERALL BOUNDARY LINE TABLE**

LINE #	BEARING	DISTANCE
L1	S44°14'09" E	200.00
L2	S22°24'44" W	109.91
L3	S68°07'18" E	94.33
L4	S44°22'42" W	82.80
L5	N48°07'01" W	210.00
L6	S44°22'37" W	20.37
L7	S44°14'28" W	40.00
L8	N48°18'32" W	80.00
L9	N00°18'32" W	16.14
L10	N48°18'32" W	112.81
L11	S44°18'01" W	147.48

**OVERALL BOUNDARY CURVE TABLE**

LINE	ARC LENGTH	RADIUS	DELTA ANGLE	C BEARING	C LENGTH
1	352.91	500.00	40°28'26"	S81°42'08" W	345.83
2	342.49	340.00	57°42'53"	S71°17'22" W	328.19

**NOTES:**

1. Bearings are referenced to American datum of 1983.
2. The surveyed property is as shown.

Zoom

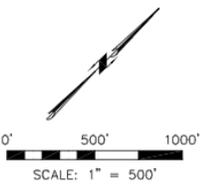
**LINE TABLE**

LINE	BEARING	DISTANCE
L1	S45°25'05" E	228.12
L2	N45°58'47" E	361.63
L3	N46°00'45" E	399.86
L4	N46°15'53" E	530.35
L5	N46°37'41" E	235.32
L6	S44°32'59" W	30.01
L7	N45°07'01" W	165.00
L8	N45°55'02" E	83.61

**CURVE TABLE**

LINE	ARC LENGTH	RADIUS	DELTA ANGLE	C BEARING	C LENGTH
1	352.91	500.00	40°28'26"	S81°42'08" W	345.83
2	342.49	340.00	57°42'53"	S71°17'22" W	328.19

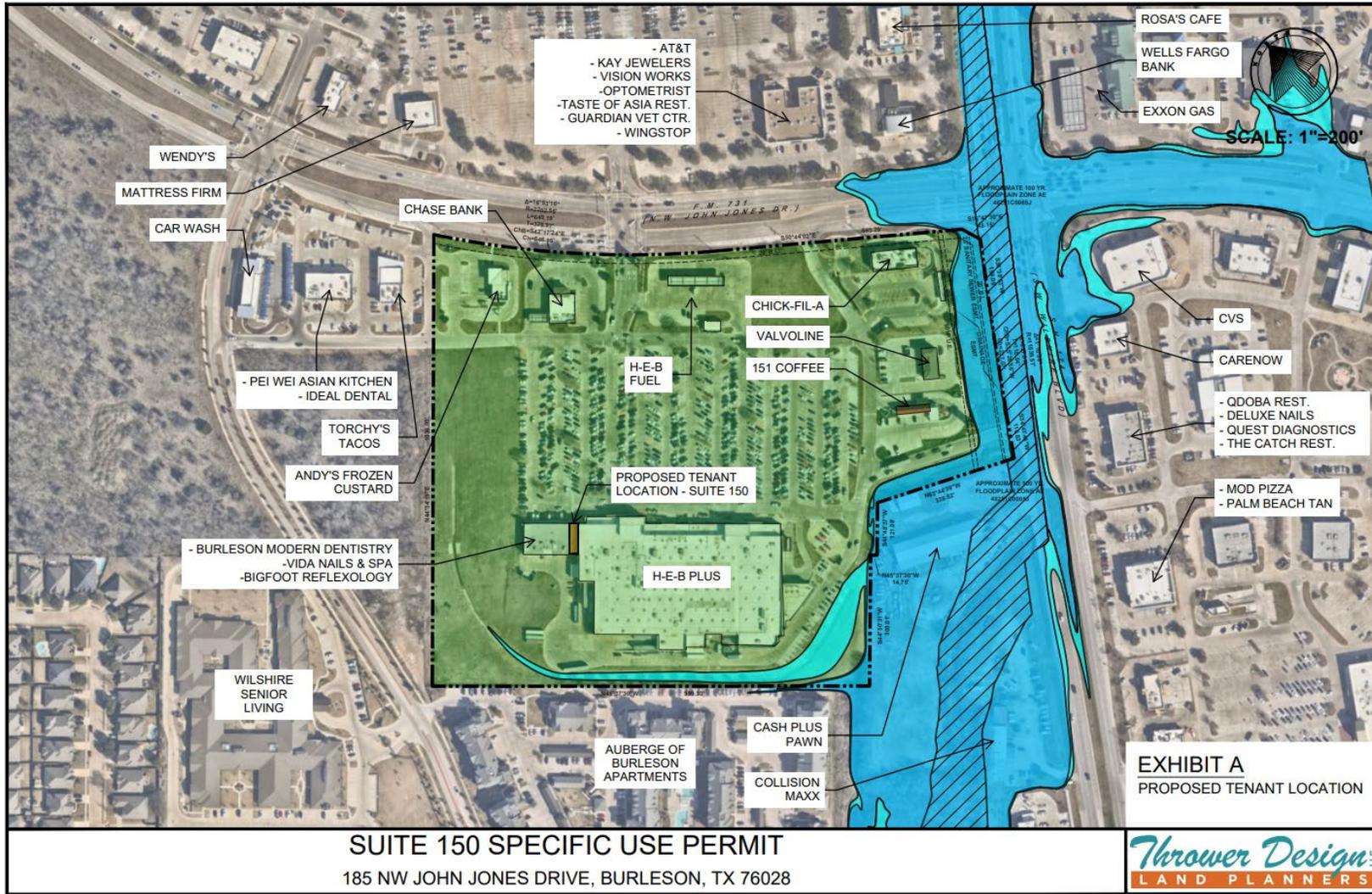
- NOTES:**
1. THIS EXHIBIT HAS BEEN PREPARED FOR PLANNING PURPOSES ONLY AND IT IS NOT TO BE CONSTRUED AS BOUNDARY SURVEY.
  2. BASIS OF BEARINGS ARE BASED ON NORTH AMERICAN DATUM OF 1983, NORTH CENTRAL ZONE, DERIVED FROM GPS OBSERVATIONS.

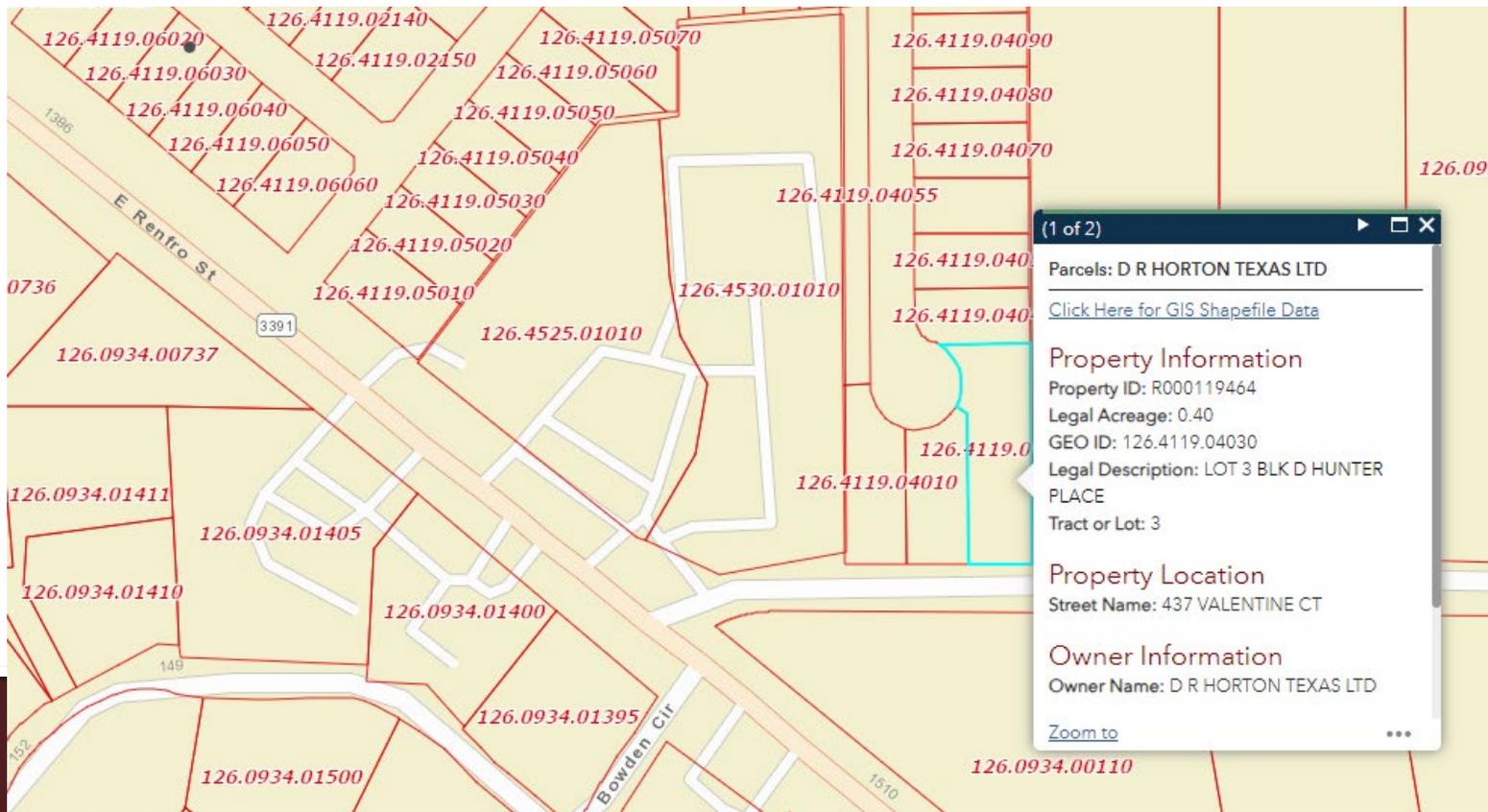


# ZC25-095 SUP Twin Liquors

Addressed as: 185 NW John Jones, STE 150

- **Proposal:** Operate Liquor Store in the "C", Commercial Zoning District





# CSP24-148 Capone's Hideout (Development Plan)

Addressed as: 136 W Bufford Street

- **Proposal:** Restaurant and Bar in Old Town (Vernacular Commercial Storefront)



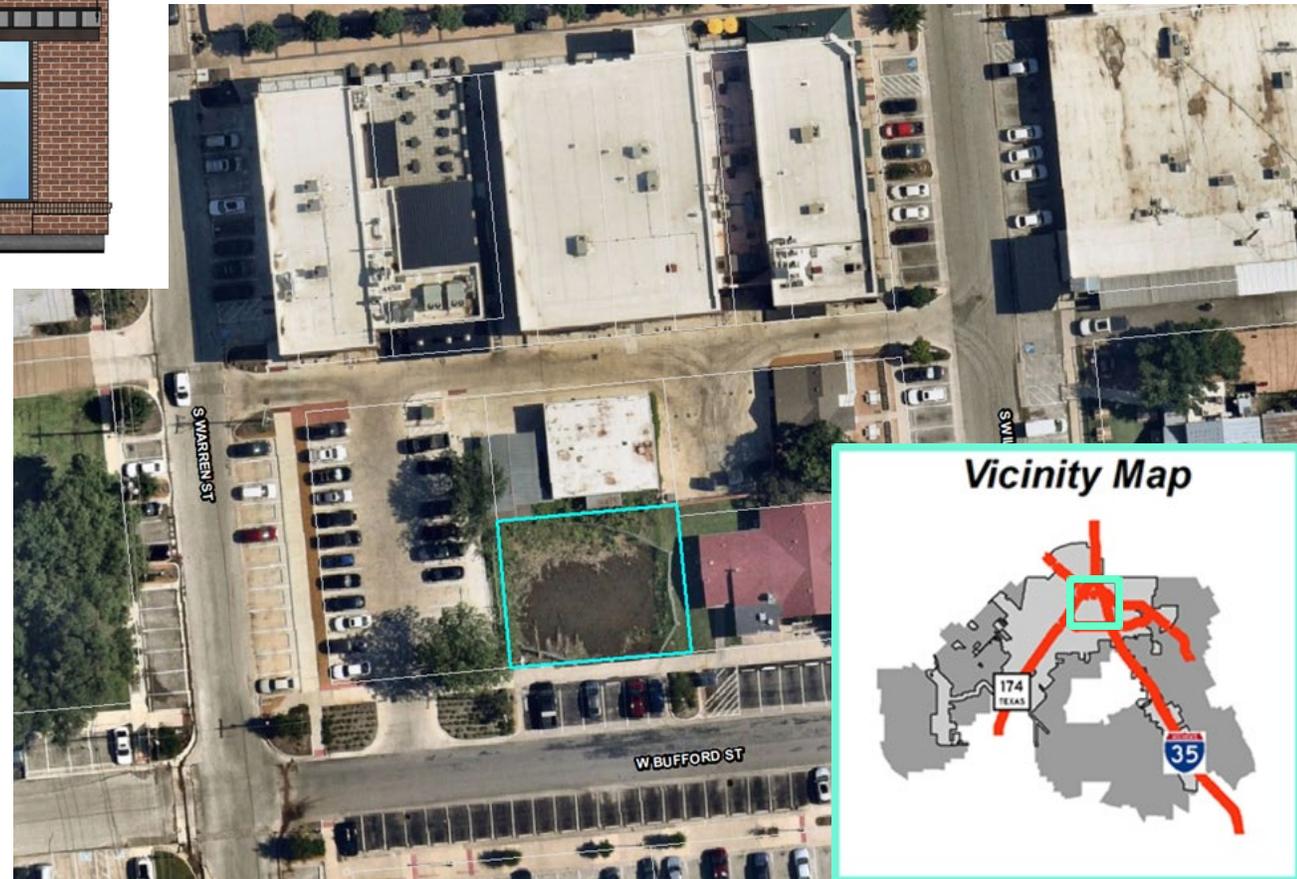
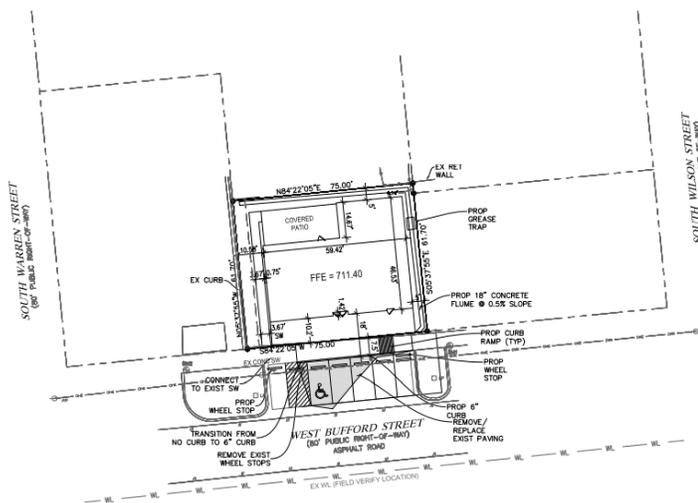
SCALE: 1" = 20'

### LEGEND

LIMITS OF PAVEMENT REPLACEMENT

### GENERAL NOTES:

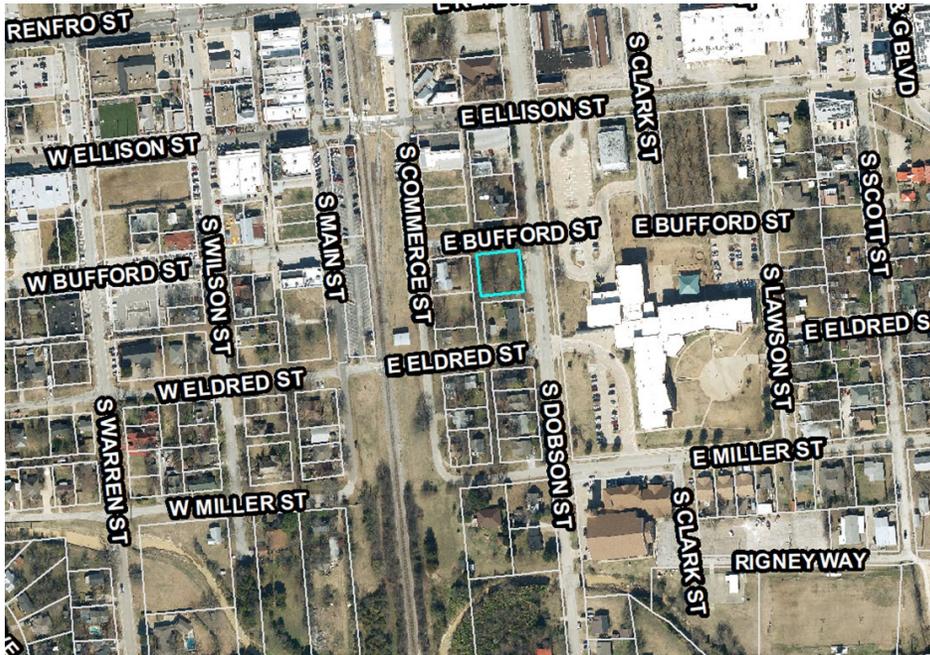
1. THE CONTRACTOR SHALL VERIFY THE LOCATION, SIZE, AND MATERIAL OF ALL EXISTING UTILITIES AFFECTED BY CONSTRUCTION PRIOR TO COMMENCEMENT. CONTRACTOR SHALL CONTACT A UTILITY LOCATOR 48 HOURS PRIOR TO CONSTRUCTION.
2. THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS FROM THE CITY.
3. THE CONTRACTOR SHALL BE SOLELY RESPONSIBLE FOR ALL CONSTRUCTION BEING IN ACCORDANCE WITH THE APPLICABLE FEDERAL, STATE, AND LOCAL REQUIREMENTS, REGULATIONS, STATUTES, STANDARDS, AND SPECIFICATIONS.
4. ALL MATERIALS AND WORKMANSHIP SHALL CONFORM TO THE STANDARD SPECIFICATIONS FOR PUBLIC WORKS CONSTRUCTION FOR NORTH CENTRAL TEXAS COUNCIL OF GOVERNMENTS, LATEST EDITION.
5. CONTRACTOR SHALL PROTECT EXISTING CONTROL MONUMENTATION AND BENCHMARKS. ANY SUCH POINTS WHICH THE CONTRACTOR BELIEVES WILL BE DESTROYED SHALL HAVE OFFSET POINTS ESTABLISHED BY THE CONTRACTOR PRIOR TO CONSTRUCTION. ANY MONUMENTATION DESTROYED BY THE CONTRACTOR SHALL BE REESTABLISHED AT HIS EXPENSE.
6. CONTRACTOR SHALL PROTECT ALL PUBLIC UTILITIES IN THE CONSTRUCTION OF THIS PROJECT.
7. ALL EARTHWORK OPERATIONS, PAVEMENT INSTALLATION, ETC. SHALL CONFORM TO THE RECOMMENDATION OF THE GEOTECHNICAL REPORT.
8. THE CONTRACTOR SHALL VERIFY THE SUITABILITY OF ALL EXISTING AND PROPOSED SITE CONDITIONS, INCLUDING GRADES AND DIMENSIONS BEFORE COMMENCEMENT OF ANY CONSTRUCTION. IN THE EVENT OF ANY CONFLICT, AND PRIOR TO COMMENCEMENT OF ANY CONSTRUCTION, IMMEDIATELY NOTIFY THE ENGINEER.
9. DIMENSIONS ARE FACE OF CURB OR FACE OF BUILDING, UNLESS OTHERWISE INDICATED.
10. ALL CONNECTIONS TO EXISTING PAVING SHALL HAVE A FULL DEPTH SAWCUT.
11. EROSION CONTROL SHALL BE IN PLACE PRIOR TO THE DISTURBANCE OF ANY EXISTING SURFACE.
12. REFER TO STORM WATER POLLUTION PREVENTION PLAN (SWPPP).



# 23-003 VAR CSP Dobson Townhomes

Addressed as: 200 S Dobson

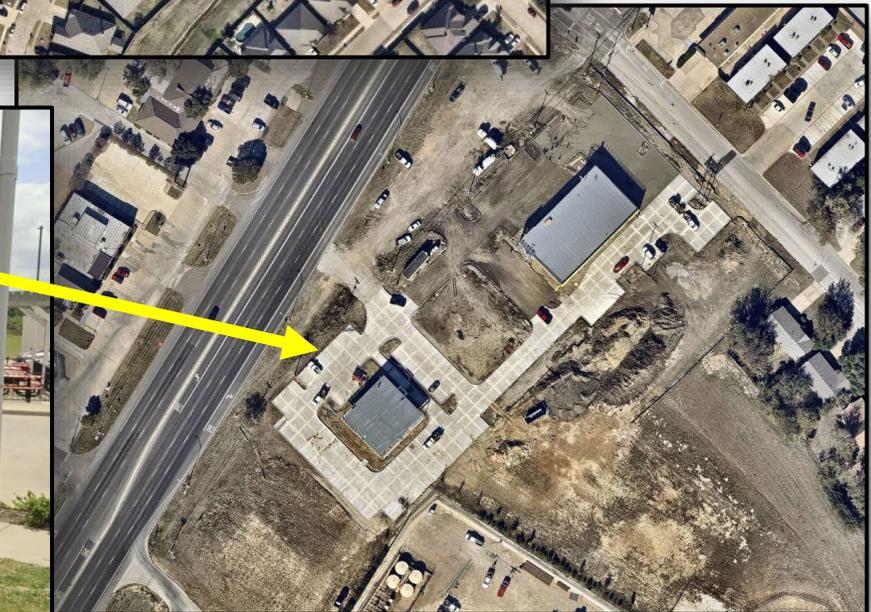
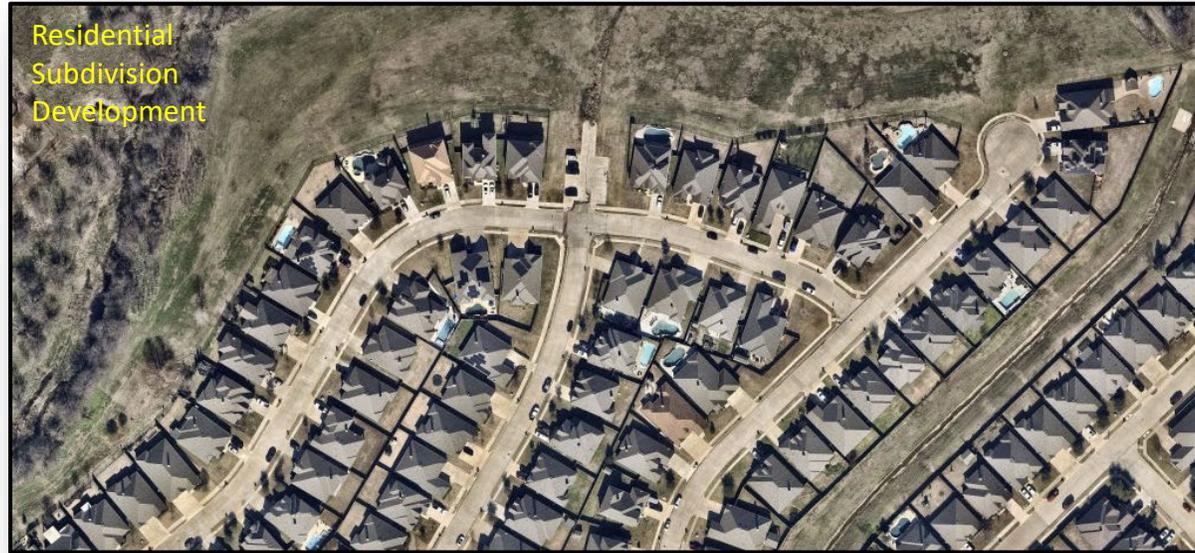
- **Proposal:** Roof pitch 12:12, max for farmhouse is 7:12 (Old Town recommended approval unanimously)



Staff supports the waiver as the examples in our Code appear to have roof pitches that exceed 7:12 (30.2 degree slope) and based on the narrowness of townhome (SFA zoned) lots compared to traditional single-family detached.



# Development Engineering



# Development Services- Engineering Division

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- Review zoning requests, subdivision plats, commercial plans and waiver requests as it relates to engineering
- Review civil construction plans for proposed private development
- Oversees and administers the floodplain regulations for the city
- Responsible for the Engineering Design Manual, Water/Wastewater Masterplan, Mobility Plan and Master Drainage studies that guide engineering development within the city and ETJ
- Division has 1 employee, comprised of a Deputy Director/City Engineer, with contract engineering firms

# Masterplans/Engineering Guidelines

- Design Manual currently being updated
- Water/Wastewater Masterplan and Mobility Plan updated in 2023
- Master Drainage study – consisting of 8 watersheds
- Floodplain Ordinance updated 2023

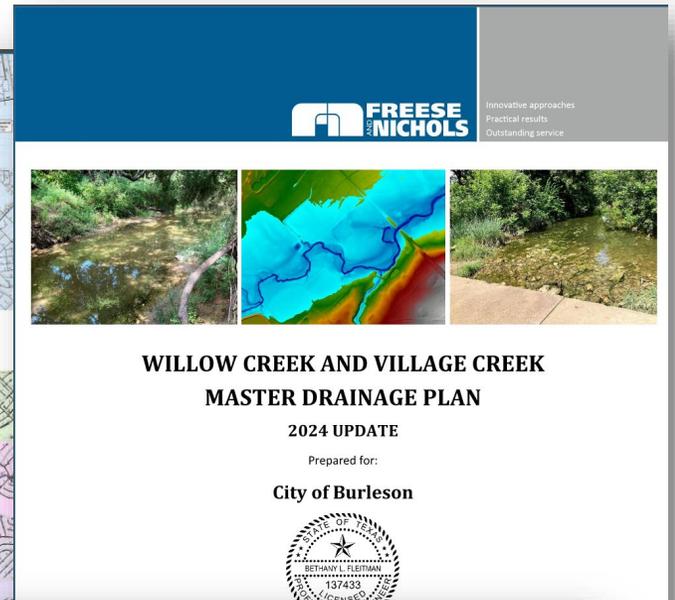


**CITY OF BURLESON**



**WATER & WASTEWATER  
MASTER PLAN UPDATE**  
Volume I: Executive Summary

Prepared By:  
Freese and Nichols, Inc.  
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Fort Worth, Texas 76102  
817-735-7300

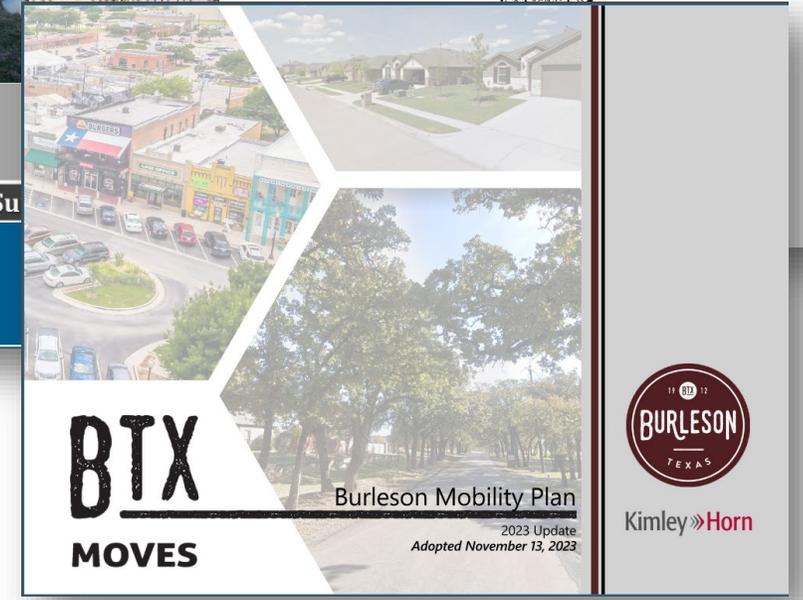


**WILLOW CREEK AND VILLAGE CREEK  
MASTER DRAINAGE PLAN**

2024 UPDATE

Prepared for:

City of Burleson

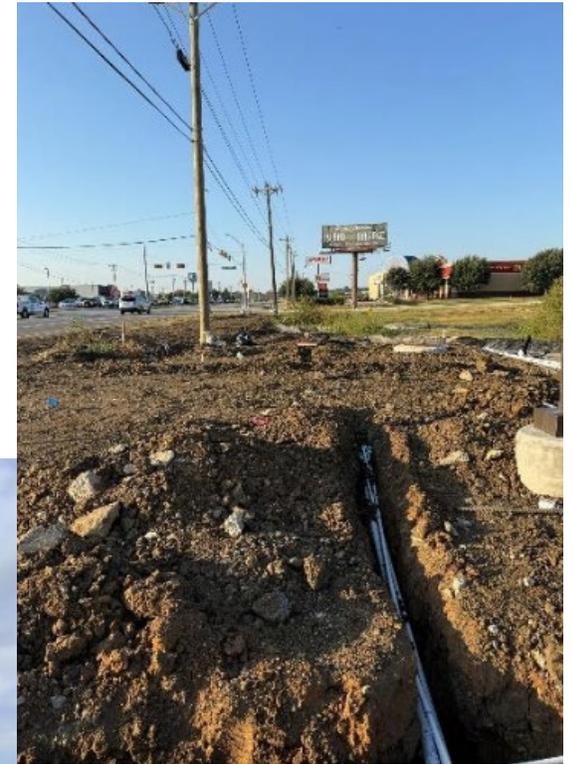


**BTX  
MOVES**

**Burleson Mobility Plan**

2023 Update  
Adopted November 13, 2023

**BURLESON  
TEXAS**  
Kimley»Horn



Average project – 3 rounds of review

Engineering staff also reviews all  
plat and site plan submittals

# Permits & Inspections

## Dylan Whitehead– Building Official, Deputy Director

**THE CITY OF  
BURLESON  
TEXAS**

**Residential Building Permit Application  
Building Permits & Inspections**

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PLEASE PRINT OR TYPE—INCOMPLETE APPLICATIONS WILL NOT BE PROCESSED

Address: \_\_\_\_\_ Subdivision: \_\_\_\_\_ Phase: \_\_\_\_\_

Type of Work: New: \_\_\_\_\_ Addition: \_\_\_\_\_ Remodel: \_\_\_\_\_ Demolition: \_\_\_\_\_ Manufactured Home: \_\_\_\_\_

**Structure Information:** Detached: \_\_\_\_\_ Attached: \_\_\_\_\_ Two-Family: \_\_\_\_\_

Dwelling Units: \_\_\_\_\_ Stories: \_\_\_\_\_ Building Height: \_\_\_\_\_ Plan Name: \_\_\_\_\_ Total Area: \_\_\_\_\_

Conditioned Area: \_\_\_\_\_ Garage Area: \_\_\_\_\_ (Attached: \_\_\_\_\_ Detached: \_\_\_\_\_) Porches/Patio Area: \_\_\_\_\_

Basement Area: \_\_\_\_\_ Crawlspace Area: \_\_\_\_\_ Foam Encapsulated: Y \_\_\_\_\_ N \_\_\_\_\_ Fence: Y \_\_\_\_\_ N \_\_\_\_\_

Fence Height: \_\_\_\_\_ Fence Material: \_\_\_\_\_

**Setbacks:** Front: \_\_\_\_\_ Left: \_\_\_\_\_ Right: \_\_\_\_\_ Rear: \_\_\_\_\_

Lot Size (Sq. Ft.): \_\_\_\_\_ Lot Coverage: \_\_\_\_\_ % Corner Lot: \_\_\_\_\_ Internal Lot: \_\_\_\_\_

**Property Owner:**  
Name: \_\_\_\_\_ Phone: \_\_\_\_\_  
Address: \_\_\_\_\_ Email: \_\_\_\_\_  
(Include City, State & Zip Code)

**Contractor/Company:**  
Name: \_\_\_\_\_ Phone: \_\_\_\_\_  
Address: \_\_\_\_\_ Email: \_\_\_\_\_  
(Include City, State & Zip Code)

**Subcontractor(s):**  
Plumbing Company: \_\_\_\_\_ Mechanical Company: \_\_\_\_\_  
Electrical Company: \_\_\_\_\_

AFFIDAVIT: I hereby certify that the work covered by this application is authorized by the owner in fee and that I am authorized to make this application. I further certify that the information shown above is true and correct and I agree to comply with all of the applicable City codes and ordinances, the laws of the State of Texas, and the approved plot, plans and specifications.

Applicant (Print): \_\_\_\_\_ Signature: \_\_\_\_\_  
Date: \_\_\_\_\_

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**OFFICE USE ONLY**

Plan Review # / Fee: \_\_\_\_\_ Permit Number: \_\_\_\_\_ Date: \_\_\_\_\_ Permit Fee: \_\_\_\_\_

RWIF: \_\_\_\_\_ RWIF Area: \_\_\_\_\_ Plat Filed: \_\_\_\_\_ National Value: \_\_\_\_\_

City Water / Sewer Impact Fee: \_\_\_\_\_ Ft Worth Water / Sewer Impact Fee: \_\_\_\_\_

Zoning: \_\_\_\_\_ Elevation Certificate Elevation: \_\_\_\_\_ Finish Floor Elevation: \_\_\_\_\_

Attic Ventilation: \_\_\_\_\_ Trees Required: \_\_\_\_\_ Driveway/Sidewalk: \_\_\_\_\_ Key-Lot: Y \_\_\_\_\_ N \_\_\_\_\_

Misc Notes: \_\_\_\_\_  
Approved by: \_\_\_\_\_ Date: \_\_\_\_\_

City of Burleson - 141 W. Renfro St. - Burleson, Texas 76028 - Phone: (817) 426-9630 - Fax: (817) 426-9362 - www.burlesontx.com

**THE CITY OF  
BURLESON  
TEXAS**

**Building Permits & Inspections  
Swimming Pool & Spa Permit**

Chapter 10 – Pool Regulations - Article 11

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PLEASE PRINT OR TYPE—INCOMPLETE APPLICATIONS WILL NOT BE PROCESSED

**Plan Submittal Shall Include:**

1. 1 set of plans stamped with electrical provider approval.
2. 1 plot plan.
3. Setback Requirements: Measured from the water's edge. Minimum Setbacks: Rear: 3' Sides: 3'  
*\*Greater setback required if dedicated easement on plat.*
4. Pool installation shall not adversely affect the drainage of adjacent lots. It shall be the pool contractor's responsibility to assure final grading complies with the accepted grading plan for that lot.
5. Any structures associated with this pool will require separate permits.
6. Plans shall indicate how the site will be accessed.  
*\*Access through drainage easements or public property shall be approved prior to any construction.*

*\*If excavation is less than 5' from foundation a set of engineered plans will be required.*  
*\*Include setbacks on plans.*

Oncon: 817-861-7551  
UCS: 817-447-9292

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Project Address: \_\_\_\_\_ Type of Pool/Spa: In-ground  Above-ground

Valuation of Job: \_\_\_\_\_ Spoils Hauled OFF Site: Yes  No

If spoils are not to be removed from the site a final grading survey shall be provided a minimum of 10 days before the final inspection is requested for approval.

Setbacks: Left: \_\_\_\_\_ Right: \_\_\_\_\_ Rear: \_\_\_\_\_ Front: \_\_\_\_\_

\*Setbacks are measured from proposed pool to property lines (viewed from the street looking at the property)

**Property Owner:**  
Name: \_\_\_\_\_ Phone: \_\_\_\_\_  
Address: \_\_\_\_\_ Email: \_\_\_\_\_

**Contractor/Company:**  
Name: \_\_\_\_\_ Phone: \_\_\_\_\_  
Address: \_\_\_\_\_ Email: \_\_\_\_\_

**Subcontractor:**  
Electrician: \_\_\_\_\_ Phone: \_\_\_\_\_  
Plumber: \_\_\_\_\_ Phone: \_\_\_\_\_

I hereby certify that the information shown above is true and correct and I agree to comply with all of the applicable city codes and ordinances, the laws of the State of Texas, and the approved plot, plans and specifications.

Signature of Applicant: \_\_\_\_\_ Date: \_\_\_\_\_

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**OFFICE USE ONLY**

Permit Number: \_\_\_\_\_ Date: \_\_\_\_\_ Permit Fee: \_\_\_\_\_

Zoning: \_\_\_\_\_ Easements: Yes \_\_\_\_\_ No \_\_\_\_\_ N/A \_\_\_\_\_

Misc. Notes/Handouts: \_\_\_\_\_

Approved by: \_\_\_\_\_ Date: \_\_\_\_\_

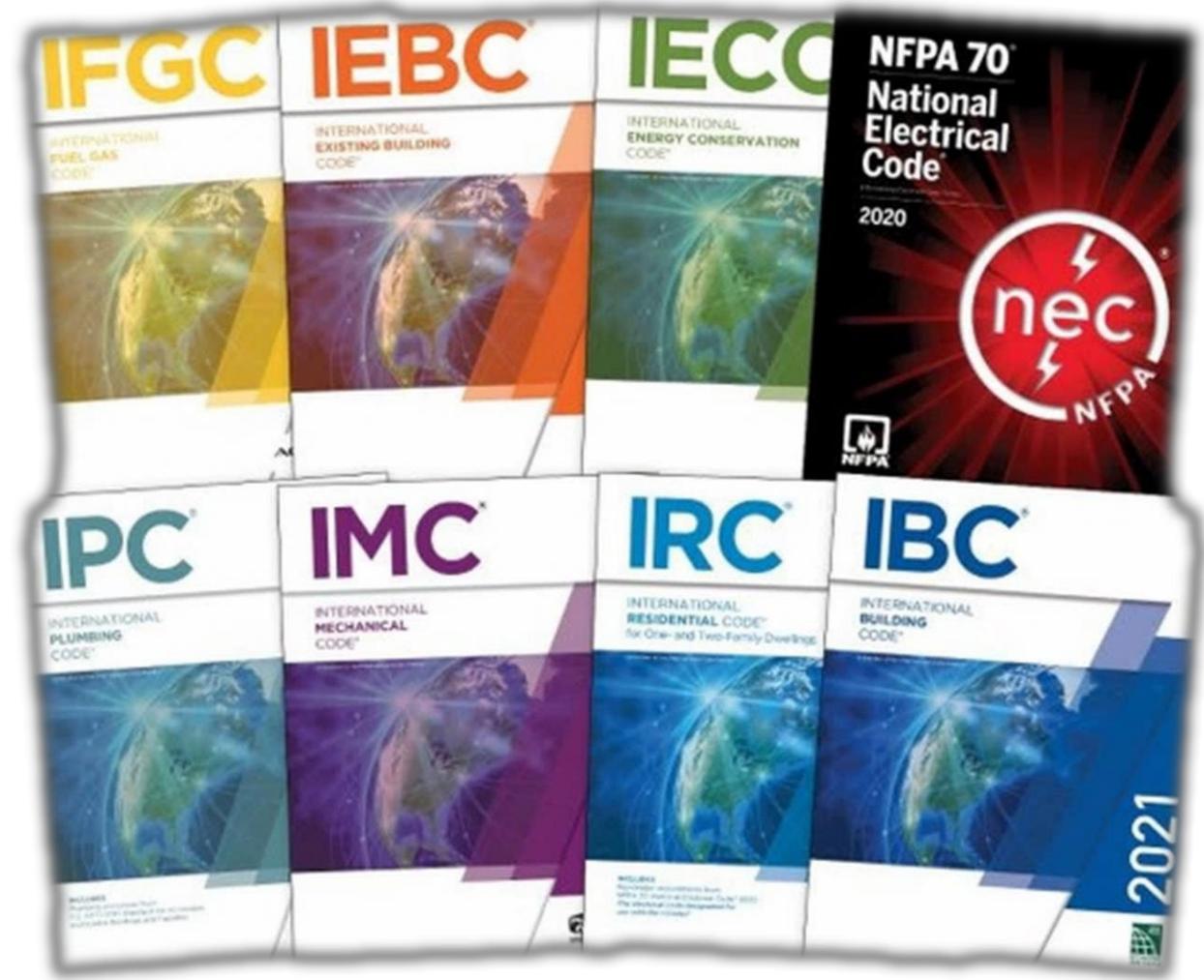
City of Burleson - 141 W. Renfro St. - Burleson, Texas 76028 - Phone: (817) 426-9630 - Email: bldgpermits@burlesontx.com - www.burlesontx.com

# Development Services-Permits and Inspections Division

- Permits and Inspections reviews construction plans for compliance with adopted City and State building codes. Permits are issued for construction activity within the city limits and inspections are performed to verify the work performed meets the minimum requirements of the adopted codes.
- Division has 9 employees, comprised of a Building Official, 4 Building Inspectors, 2 Plans Examiners and 2 Permit Specialists.

# BACKGROUND

- Codes are updated every 3 years by the International Code Council (ICC).
- Burleson adopted the 2021 edition of the I-Codes on October 2, 2023. The 2024 edition is under review for adoption in 2026.
- The adopted codes apply to construction in all new and existing residential and non-residential properties in the City.
- Adopting updated building codes ensures the health, safety, and welfare and resource conservation of the buildings in the City.



# Building Codes & ISO

- Insurance Services Office, Inc (ISO) is responsible for evaluating all jurisdictions that have a building code enforcement department. The ISO uses the Building Code Effectiveness Grading Schedule (BCEGS) to recognize the building codes in effect in the jurisdiction and how your community enforces its building codes.
- The concept of the BCEGS is; municipalities with well-enforced, up-to-date codes should demonstrate better loss experience , and insurance rates can reflect that.
- Burleson's last evaluation – March 14, 2024
- BCEGS Evaluation Result: Class 4 for 1 & 2 Family Dwellings and Class 4 for all other construction
- Code adoption and enforcement account for 54% of the grading used to determine the city's classification. Plan review and field inspection each contribute 23% for the remaining determination.

# Permits and Inspections FY25 Performance

Permits Issued	3,597
Inspections Performed	11,552
Plan Reviews	1,243

# Alley Cats



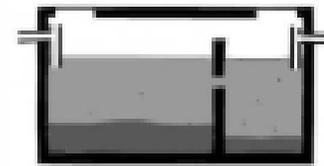
# Code Compliance &

# Environmental Health Services

Lisa Duello – Deputy Director – Development Services



Restaurant Inspections



On-site Sewage Facility  
(Septic System) Inspections



Pool  
Inspections

## Development Services- Code Compliance and Environmental Health Division

- Code Compliance protects property values and improves the health, safety, and welfare of citizens by obtaining compliance with nuisance, building, zoning, land development, environmental, and other codes and ordinances through effective, expeditious, and equitable enforcement of the codes.
- Environmental Health Services is responsible for protecting the health and safety of the public and the environment.
- Division is comprised of an Deputy Director, 1 Code Compliance Manager and 2 Code Compliance Officers and an Environmental Health Services Supervisor



# Code Compliance

## SERVICES PROVIDED

- Protects property values.
- Improves the health, safety, and welfare of citizens.
- Ensures compliance with Codes
- Enforcement of City's Code
  - Nuisance regulations
  - Zoning regulations
  - Sign regulations
  - Environmental regulations
  - Substandard structures
  - Property Maintenance Code (IPMC) - rental property

## WHY CODE COMPLIANCE?

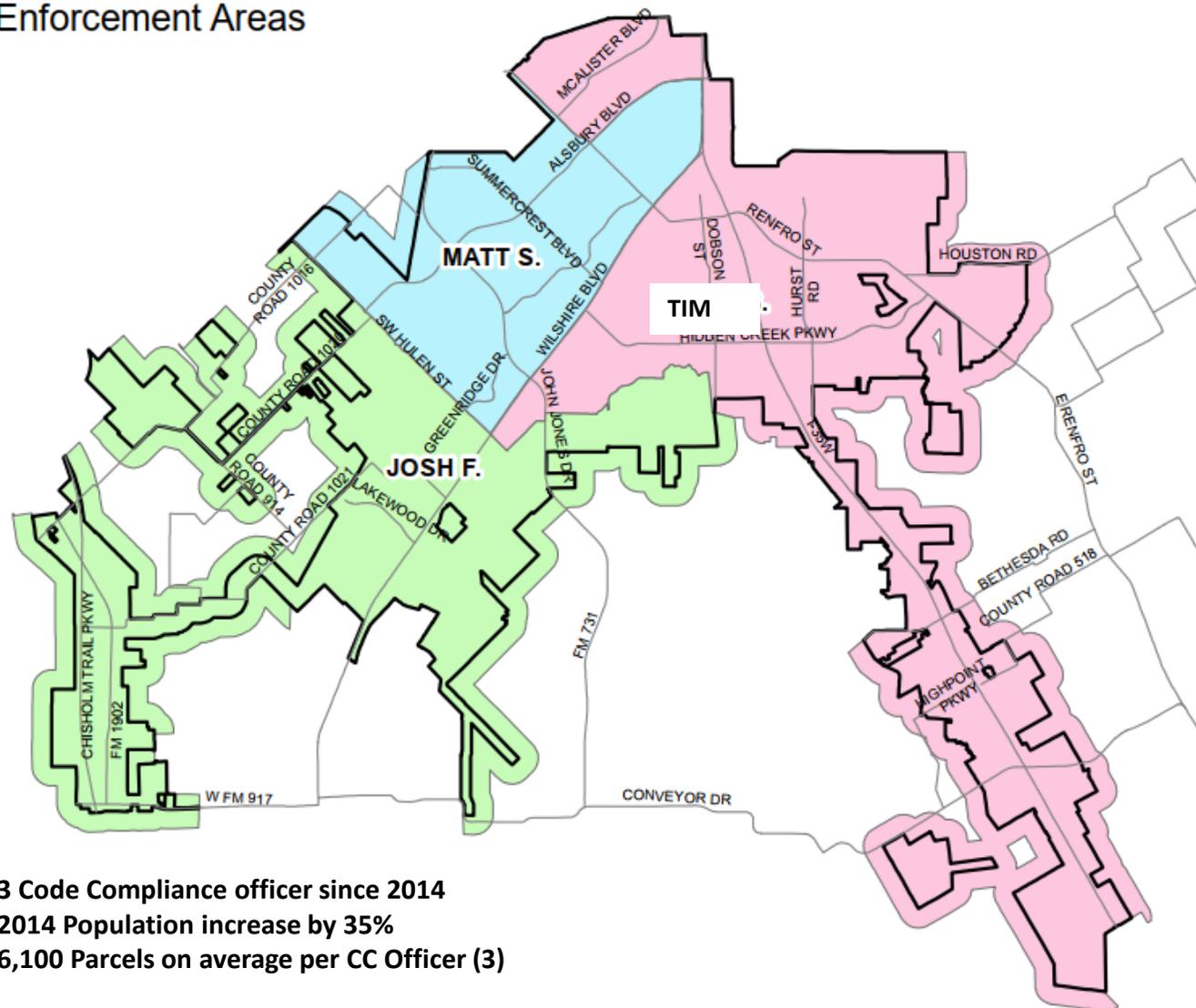
1. Preserve property values
2. Controlling blight in neighborhoods, reducing crime.
3. Enhancing quality of life by helping to sustain safe and healthy living conditions.
4. Sustain and improve the image of the City.

Joshua Frost  
Code Compliance Manager  
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[jfrost@burlesontx.com](mailto:jfrost@burlesontx.com)

Matthew Sims  
Senior Code Compliance  
Officer  
817-426-9872  
[msims@burlesontx.com](mailto:msims@burlesontx.com)

Tim Landrum  
Code Compliance Officer  
817-426-9840  
[jboot@burlesontx.com](mailto:jboot@burlesontx.com)

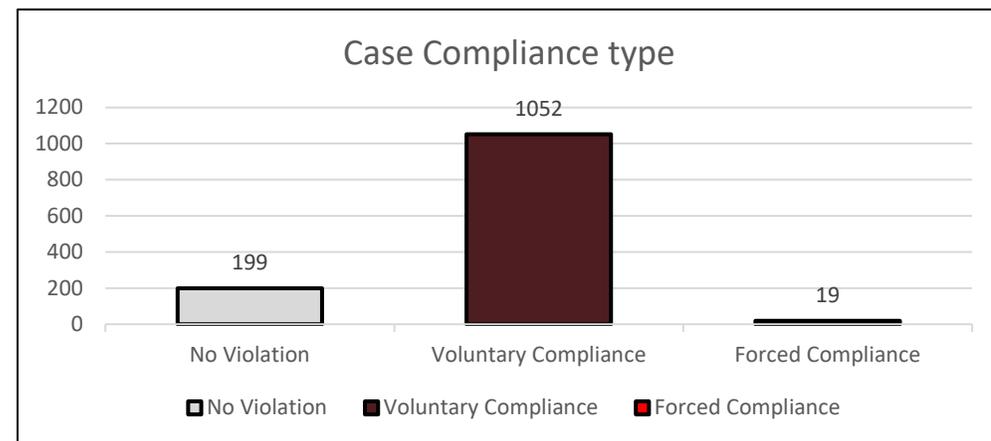
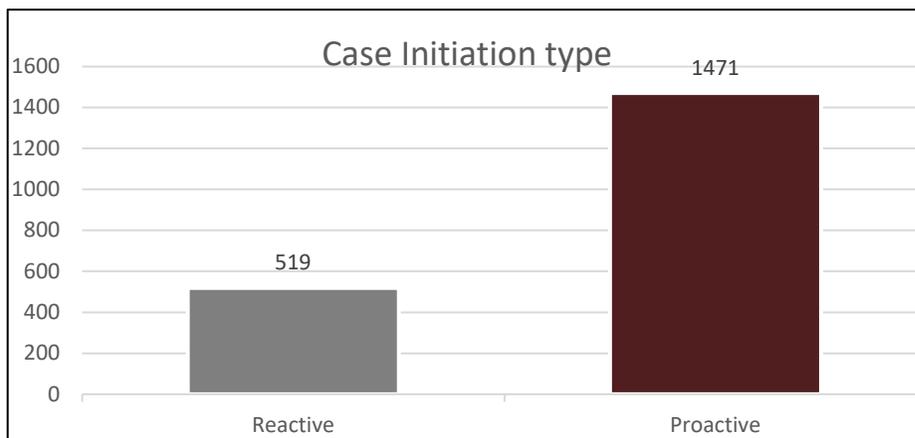
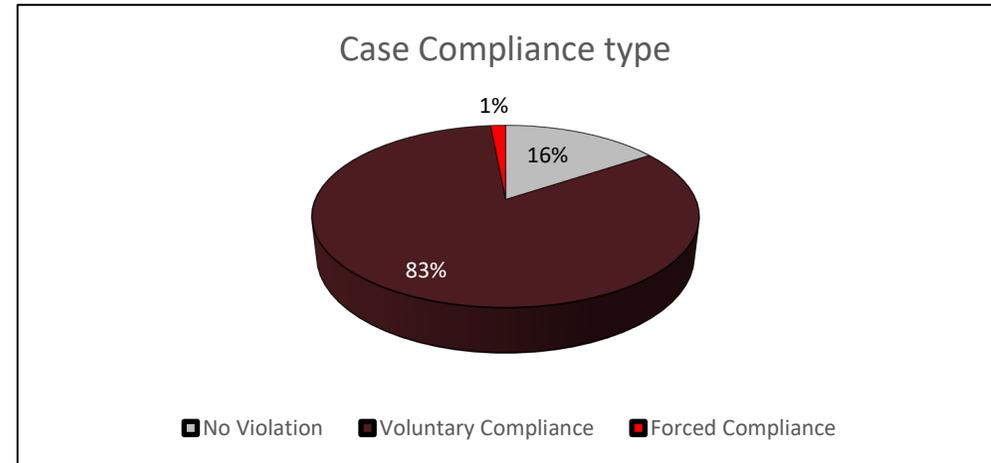
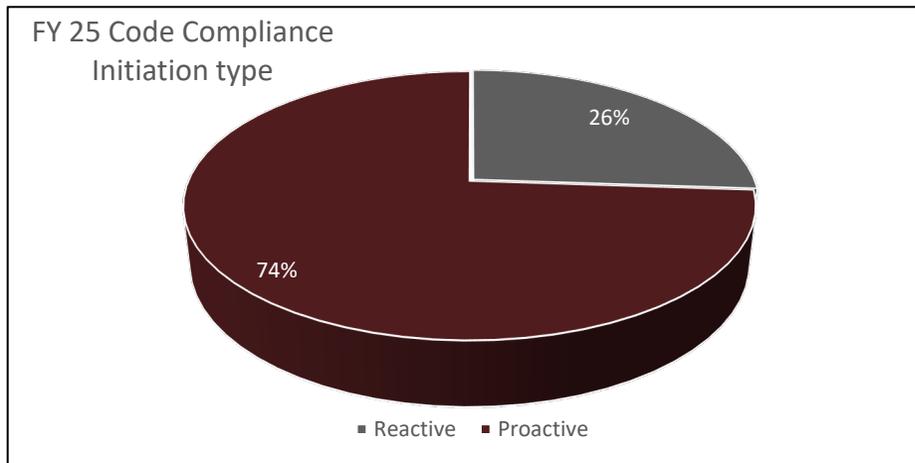
## Code Enforcement Areas



- **3 Code Compliance officer since 2014**
- **2014 Population increase by 35%**
- **6,100 Parcels on average per CC Officer (3)**



# FY 25 Code Compliance Activity



# Code Compliance FY 25



Metric Description	24-25
Total Cases	1,990
Total Inspections	4,313
Proactive (74%)	1,471
Reactive (complaints)	519
Average Days for Response time to complaints	1
Average Case Completion Time	19

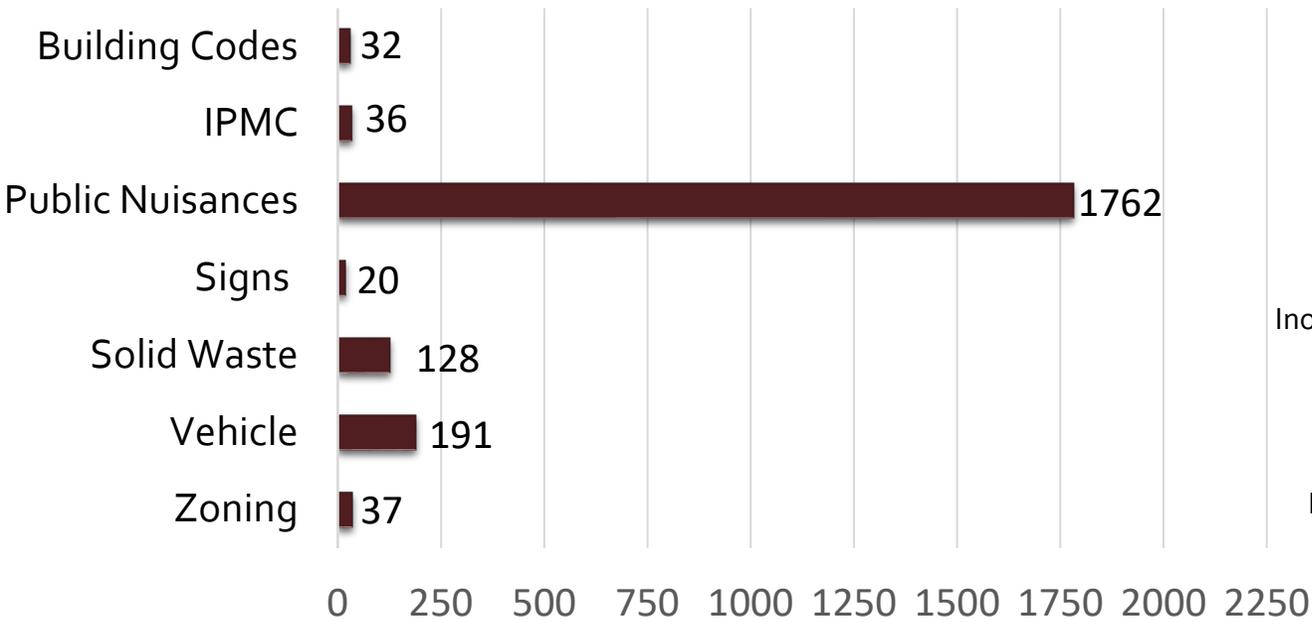
## Special Programs

1. **HOPE** – Homeowners Outreach for Positive Empowerment
2. **PARTNER** - Pro-Active Residential Teams for Neighborhood Environmental Restoration
3. **LEAP** – Lawn Equipment Assistance Program
4. Geographical Target Area Program
5. Homeowner Rebate Program

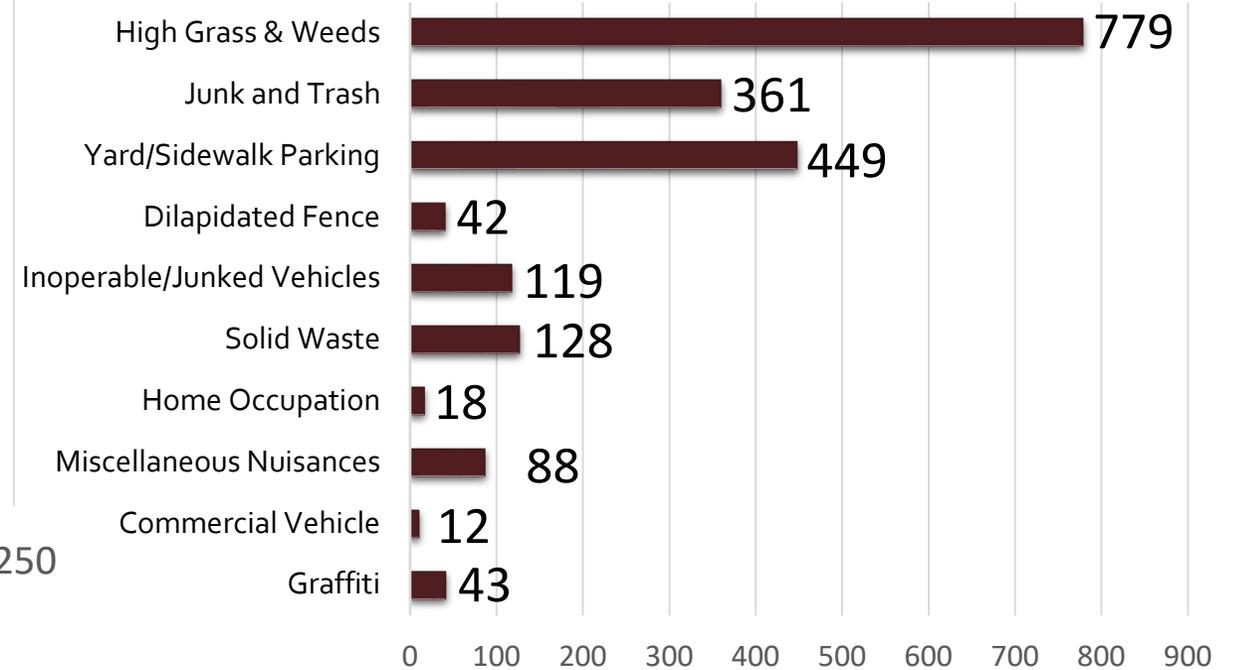
# CODE COMPLIANCE



## Violation Type Breakdown



## Common Violation Breakdown



# Code Compliance



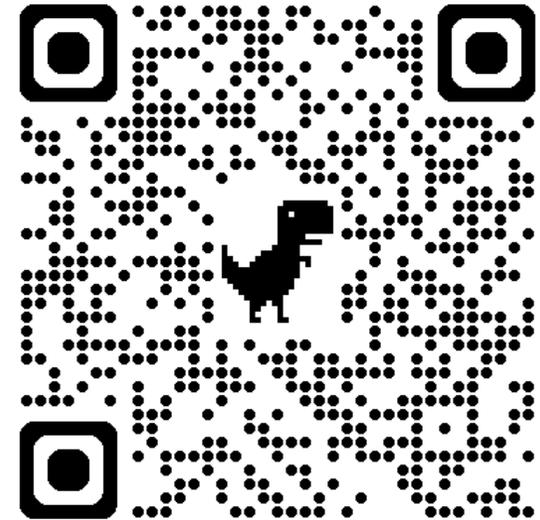
## HOW CAN I SUBMIT A SERVICE REQUEST?

### Call 311

Go online 24/7 submit service request

<https://btx311-bur.hub.arcgis.com/>

Email: [Code@burlesontx.com](mailto:Code@burlesontx.com)



# CODE VIOLATION EXAMPLES



HOPE Project



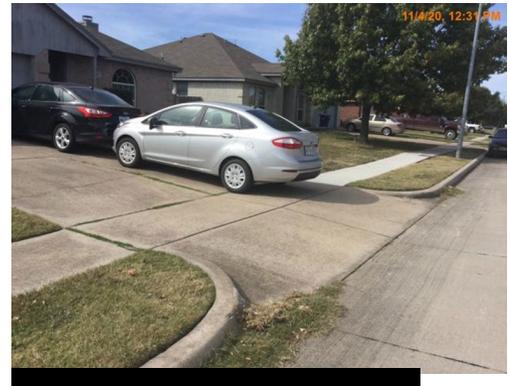
Substandard Structure Removed



High grass



Junk & Debris



Blocking Sidewalk



Fence Maintenance

# CODE VIOLATION EXAMPLES



Junked vehicle



Solid Waste – Bulk Trash



Illegal dumping



Construction with no permit



Zoning



Graffiti



Commercial Vehicles



Sign violations

# Code Compliance



1,613 signs  
confiscated  
from ROW



# Code Compliance



389  
sidewalk  
violations





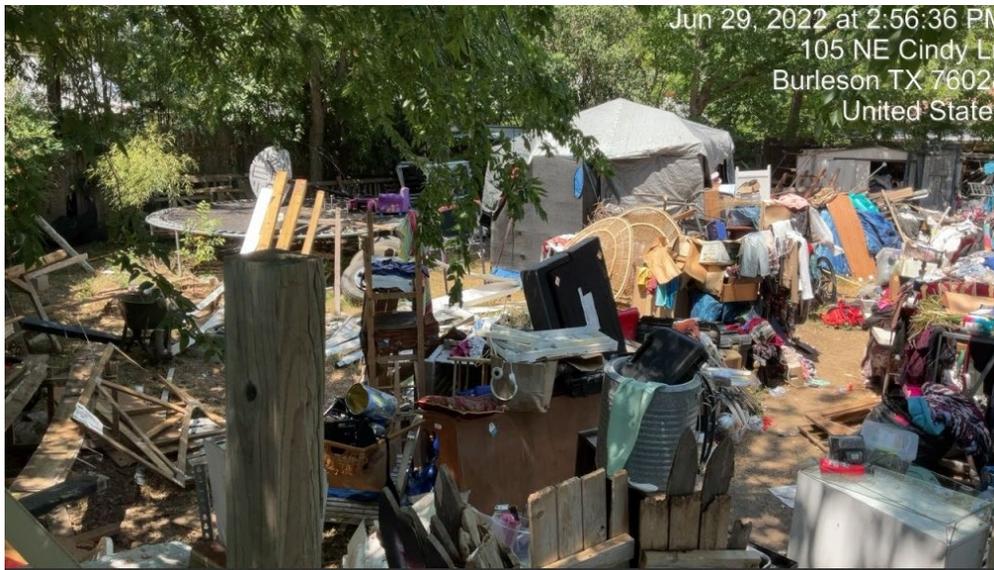
Jun 14, 2022 at 3:53:07 PM  
104 NE Cindy Ln  
Burleson TX 76028  
United States

**BEFORE**



Tuesday, August 29, 2023

**AFTER**



Jun 29, 2022 at 2:56:36 PM  
105 NE Cindy Ln  
Burleson TX 76028  
United States



Tuesday, August 29, 2023

# Test Your Code Knowledge

## TRUE / FALSE

Is this a violation?



## TRUE / FALSE

You can leave your recycle bin at the end of your driveway all the time.

How many inoperable vehicles can you have on your property in a residential neighborhood?

- A) 2
- B) 1
- C) 0
- D) 3

What is the percentage of rental properties in the City of Burleson?

- A) 10%
- B) 20%
- C) 45%
- D) 35%

Who is responsible for the maintenance of this fence?

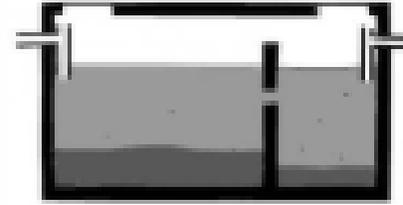
- A) B
- B) A & B
- C) A
- D) The City



# Environmental Health Services



Restaurant Inspections



On-site Sewage Facility  
(Septic System) Inspections



Pool  
Inspections

Crispin Gipson, R.S., DR – Environmental Health Services  
Supervisor

817-426-9635

[cgipson@burlesontx.com](mailto:cgipson@burlesontx.com)

# Environmental Health Services



## What we do

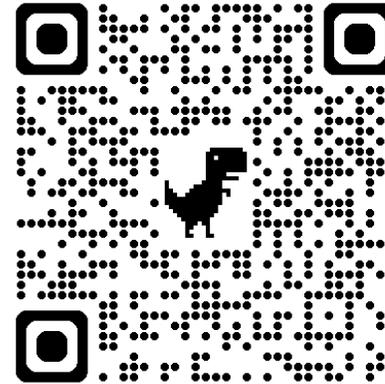
- Review and approve plans for new restaurants, childcare, public pools & On-site Sewage Facilities (Septic Systems)
- Issue permits for restaurants, childcare, public pools & On-site Sewage Facilities (Septic Systems)
- Inspect establishments for compliance
- Investigate reports of potential health code violations
- Obtain voluntary closures of facilities until they can operate safely
- Provide educational and informational classes for individuals working in food, childcare, and pool establishments – Certified to teach Safe Food Handler Classes
- Educate the public in safe food handling classes

# Environmental Health Services



## Restaurant Inspection Program

Restaurant Inspections Reports can viewed at the following link: <https://1904.i2g20.com/public-portal>



Environmental Services  
Retail Food Establishment Inspection Report  
817-426-9832, 725 SE John Jones Burleson, TX 78026

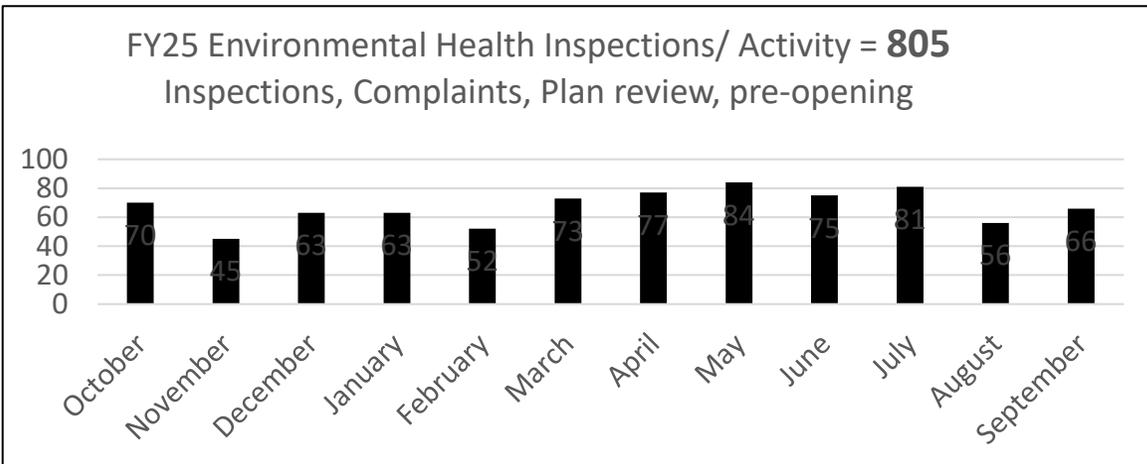
THE CITY OF  
**BURLESON**  
TEXAS

Date: 2nd Apr, 2024 Time in: 08:57:00 Time out: License/Permit #: 167-12233-1-16 Est. Type: Risk Category: Page: 1-12 Monthly

Establishment Name: Contact/Owner Name: Number of Repeat Violations: 2  
656 SV [REDACTED] Mye Ko

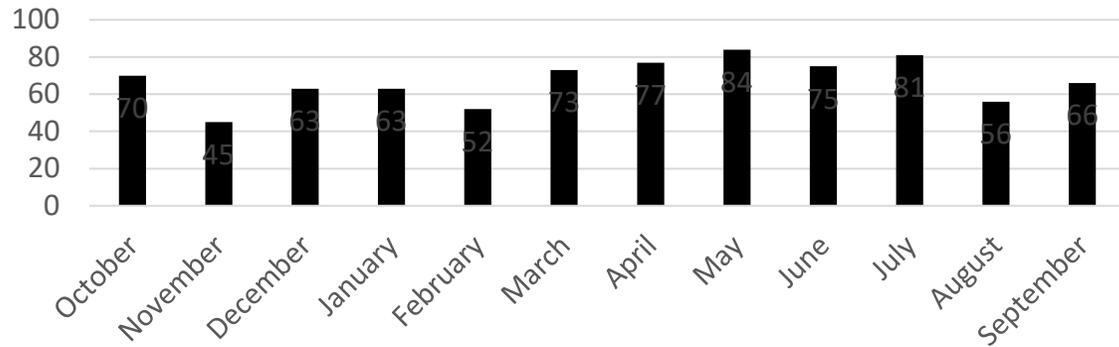
Physical Address: 656 SV [REDACTED] City/County: [REDACTED] Zip Code: 76028 Phone: 817-817-1988 Follow Up: No

Compliance Status	OUT	IN	NO	NA	COB	Electrical	Compliance Status	OUT	IN	NO	NA	COB				
Time and Temperature for Food Safety						Prevention from Contamination										
1. Proper cooking time and temperature						8. Food Separated & protected, prevented during food preparation, storage, display, and service										
2. Proper Cook Holding Temperature (T > 145°F)						9. Food contact surfaces and linens/utensils - Cleaned and Sanitized at _____ per/temperature										
3. Proper cooling time and temperature						10. Proper disposition of returned/previously served or discontinued										
4. Proper reheating procedure for hot holding (165°F in 2 hours)						11. Management, food employees and conditional employees, knowledge, responsibilities, and reporting										
5. Time as a Public Health Control procedure & records						12. Proper use of restriction and exclusion. No discharge from eyes, nose, and mouth										
Approved Source						Preventing Contamination by Hands										
7. Food not so obtained from approved source. Food in good condition, safe, and unadulterated, potable restriction						14. Hands cleaned and properly washed. Glove used properly										
8. Food Reheat at proper temperature						15. No bare hand contact with ready to eat foods or approved alternative method properly followed (HACCP/42, 7, 8, ...)										
Priority Violation Item (2 Point) Violations Require Corrective Action within 10 days						Highly Susceptible Populations										
Compliance Status						Chemicals										
OUT	IN	NO	NA	COB	Demarcation of Knowledge Personnel	OUT	IN	NO	NA	COB	Food Temperature Control Identification	OUT	IN	NO	NA	COB
					21. Person in charge present, demonstration of knowledge, and Food Safety Manager (FSM) present						22. Proper cooling method used. Equipment Adequate to Maintain					
					22. Food handler non-adulterated practice prevention						23. Proper Date Marking and disposition					
Safe Water, Recontamination and Food Package Labeling						Personnel										
Compliance Status						Facilities, Equipment and Utensils										
OUT	IN	NO	NA	COB	23. Hot and Cold Water available adequate pressure, safe	OUT	IN	NO	NA	COB	24. Adequate handwashing facilities. Accessible and properly supplied	OUT	IN	NO	NA	COB
					24. Required records available (checklist logs, records, procedure) Package Food Labeling						25. Food and non-food contact surfaces cleanable, properly designed, constructed, and used					
					25. Compliance with Voluntary, Specialized Process, and HACCP plan. Vehicle obtained for specialized processing method.						26. Wiping Cloth, properly used and stored					
Compliance with Approved Procedures						Sanitation										
OUT	IN	NO	NA	COB	26. Proofing of Customer Adherence, use of color coded tools (Clean/Disinfect/Store/Protect) Party Adapter Label	OUT	IN	NO	NA	COB	27. Environmental contamination	OUT	IN	NO	NA	COB
					27. Hot and Cold Water available adequate pressure, safe						28. Approved Swaging method					
					28. Required records available (checklist logs, records, procedure) Package Food Labeling											
Compliance with Approved Procedures						Proper Use of Chemicals										
OUT	IN	NO	NA	COB	29. Compliance with Voluntary, Specialized Process, and HACCP plan. Vehicle obtained for specialized processing method.	OUT	IN	NO	NA	COB	Prevention of Food Contamination	OUT	IN	NO	NA	COB
					29. Food handler non-adulterated practice prevention						Sanitation					
					30. Proofing of Customer Adherence, use of color coded tools (Clean/Disinfect/Store/Protect) Party Adapter Label						36. No Evidence of insect contamination, rodent/other animals					
Compliance with Approved Procedures						Proper Use of Chemicals										
OUT	IN	NO	NA	COB	31. Hot and Cold Water available adequate pressure, safe	OUT	IN	NO	NA	COB	37. Environmental contamination	OUT	IN	NO	NA	COB
					32. Required records available (checklist logs, records, procedure) Package Food Labeling						38. Approved Swaging method					
					33. Compliance with Voluntary, Specialized Process, and HACCP plan. Vehicle obtained for specialized processing method.											
Compliance with Approved Procedures						Proper Use of Chemicals										
OUT	IN	NO	NA	COB	34. Food handler non-adulterated practice prevention	OUT	IN	NO	NA	COB	Prevention of Food Contamination	OUT	IN	NO	NA	COB
					35. Proofing of Customer Adherence, use of color coded tools (Clean/Disinfect/Store/Protect) Party Adapter Label						Sanitation					
					36. Proofing of Customer Adherence, use of color coded tools (Clean/Disinfect/Store/Protect) Party Adapter Label						36. No Evidence of insect contamination, rodent/other animals					
Compliance with Approved Procedures						Proper Use of Chemicals										
OUT	IN	NO	NA	COB	37. Hot and Cold Water available adequate pressure, safe	OUT	IN	NO	NA	COB	37. Environmental contamination	OUT	IN	NO	NA	COB
					38. Required records available (checklist logs, records, procedure) Package Food Labeling						38. Approved Swaging method					
					39. Compliance with Voluntary, Specialized Process, and HACCP plan. Vehicle obtained for specialized processing method.											

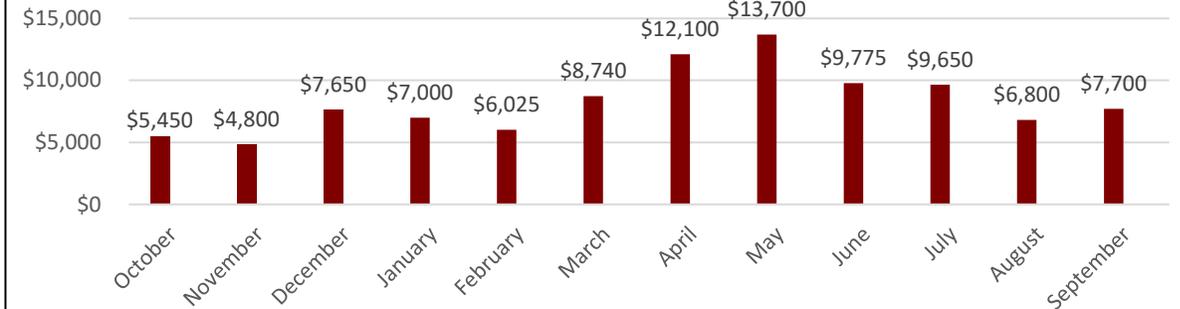


# FY 25 -Environmental Health Services Activity

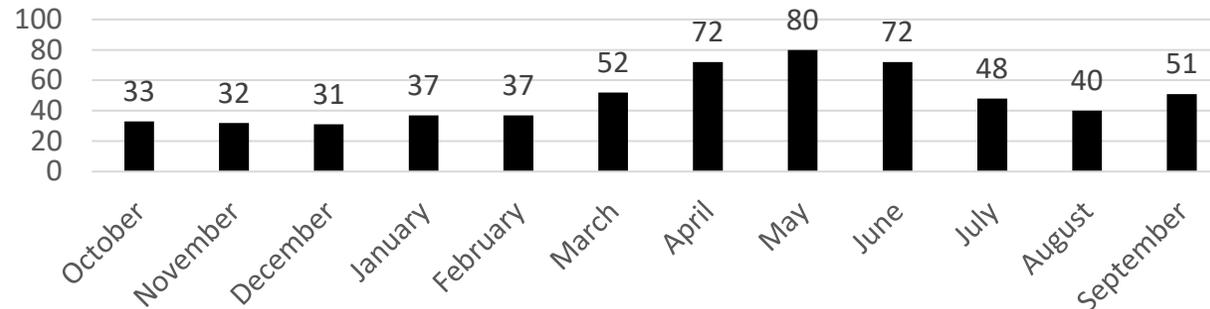
FY25 Environmental Health Inspections/ Activity = 805  
Inspections, Complaints, Plan review, pre-opening



FY 25 Environmental Health Permit Revenue = \$99,390  
Restaurants, Public Pools, Temporary Food/Mobile Vendors/OSSF



Environmental Health Permits Administratively Processed = 585



# Environmental Health Service



## Public Pool and Spa Inspection Program

The goal of the City of Burleson public swimming pool and Spa inspection program is to ensure that all public and semi-public swimming pools maintain sanitary chemical balance and adhere to the pool safety ordinance to minimize the likelihood of waterborne disease outbreaks and submersion injuries.



Published - March 25, 2024 – Click2Houston news

**HOUSTON** - In a recent incident that has alarmed parents, **an 8-year-old girl died after she was caught in a pool drain pipe at a hotel pool in northwest Houston**, raising concerns about the safety protocols in place at such facilities.



# Environmental Health Services



## Onsite Sewage Facility Inspections (OSSF) Septic Systems

\* City of Burleson started regulating OSSF in June 2025

The primary goal of inspecting On-Site Sewage Facilities (OSSFs) in Texas is to protect public health, safety, and the environment by ensuring systems are designed, installed, and operated according to state regulations. Inspections prevent sewage exposure, prevent water pollution, and verify compliance with Texas Commission on Environmental Quality (TCEQ) standards.





# Test Your Food Safety Knowledge

## TRUE / FALSE

Roughly 48 million Americans get sick from contaminated food each year; of those, about 128,000 are hospitalized and ~3,000 die.

What is the temperature “danger zone” where bacteria grow fastest?

- A) 0°F – 32°F
- B) 32°F – 41°F
- C) 41°F – 135°F
- D) 135°F – 165°F

Which of the following is the best way to thaw frozen food safely?

- A) On the counter
- B) In the refrigerator
- C) In warm water overnight
- D) In direct sunlight

## TRUE / FALSE

Is this a violation?





## Questions / Comments

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