

## Pre-Opening Inspection Checklist

Name of Establishment:

Address:

Contact:

Certified Food Safety Training?:

Non-smoking?:

Pest Control?:

- Everything was built and located according to the current floor plan that was approved by the Health Department
- Hot water is at least 100°F at all handsinks. **Adequate Water Heater Capacity (minimum 50 gallons)**
- Every handsink has filled liquid soap and papers towel dispensers in close proximity.
- Mechanical/Manual Dishwashing in accordance with 2013 FDA Food Code sanitizing specifications. **Provide Demonstration**
- There are sanitizer and test strips available on-site (and they know how to make it and when to use it). **Provide Demonstration**
- There is enough refrigeration on-site for intended food storage
- All refrigerators must maintain an internal thermometer reading of 41°F or below (fully stocked)
- All freezers must maintain an internal thermometer reading of 0°F or below (fully stocked)
- A digital thermometer is available for daily use, plus thermometers are present in all refrigeration and freezer units
- All coffee urns, espresso machines and ice machines have backflow preventers
- All ice machine and soda fountain drains have an air gap
- Dry goods are appropriately stored (not under sewer pipes, 6" off floor)
- Light bulbs are all shatterproof if in food storage and preparation areas (including bar), walk-ins, refrigerators and freezers, and dishwashing/air drying areas
- Chemical storage areas are away from food and food preparation areas
- Ceilings and walls are (light in color) and easily cleanable
- Space between sinks and walls is caulked (kitchen, bar and bathrooms)
- Cove-base moulding will line the kitchen, dishwashing and bar areas (or equivalent means will be in place to prevent wicking up walls and facilitate cleaning)
- Floors are easily cleanable and drainable (especially in dishwashing areas)
- All thresholds have a transition plate (front and back doors, dining room to bar and dining room to kitchen)
- All windows and doors intended to be open in warmer months are tightly screened
- Bathrooms are mechanically ventilated, have self-closing doors and ladies room has a covered waste basket
- There is adequate lighting at the bar over ice bins (when lights are off if a night club/bar)
- Means to avoid barehand contact are on-site
- Menu advisories are in place
- Hair restraints are available for employees
- A grease bin exists to dispose of fryer grease and located on a non-absorbable surface
- A dumpster that can be tightly closed exists, on non-absorbable surface, smooth/durable, sloped to drain and has a drain plug

NOTES: