

## Pre-Operational Checklist for Food Establishments

- All refrigeration, hot holding, and dishwashing equipment are turned on ahead of the inspection for the inspector to verify compliance. No food may be onsite until the establishment has passed all required inspections and have received their food permit from the health department.

### Menu

- ☐ Allergen disclaimer posted on all menus printed, online, and in drive thru (factsheet).
- ☐ Consumer Advisory noted on all menus if applicable (factsheet).

### Handwashing Facilities

- ☐ Hot water adequate pressure and measures 100°F or above.
- ☐ Stocked with soap, paper towels, and designated trash can.
- ☐ Labeled as handwash sink or handwashing sink signage posted.

### Equipment

- ☐ All refrigeration units maintain ambient temperatures below 41°F.
- ☐ All hot holding units maintain ambient temperature above 135°F.
- ☐ Secondary thermometer located inside each unit for monitoring ambient air temperatures.
- ☐ Gaskets are clean, attached securely to the doorframe, and in good repair.
- ☐ Ventilation hood inspected with sticker, if applicable.

### Dishwashing Facilities

#### Manual Dishwashing Set-ups

- ☐ Sanitizer available (quaternary ammonia or unscented, chlorine bleach)
- ☐ Corresponding test strips for sanitizer(s) available
- ☐ Soapy water and sanitizing buckets supplied for work stations.

#### Mechanical Dishwashing

- ☐ Chemical machines dispensing chlorine residual of 50 to 100 ppm in final rinse and chlorine test strips available.
- ☐ High temperature dish machines have provides minimum 160°F for final rinse at the plate, measured by either an irreversible dish temperature strip or disc.

### Other Food Safety Tools and Supplies

- ☐ Calibrated food thermometer to verify internal food temperatures.
- ☐ Bodily fluids procedure and kit
- ☐ Additional equipment and supporting documentation present for specialized processes (pH meter and solutions for sushi, HACCP plan, etc.).

### Restrooms (Public and Employee):

- ☐ Self-closing doors.
- ☐ Handwash sinks fully operational with soap, hand drying provision, and signage.
- ☐ Female / all gender restroom(s) have trash receptacles are covered.

**Certificates / Relevant Postings when required:**

- ☐ Allergen Poster provided in food preparation area.
- ☐ Employee reporting of illness procedures available with documented training.
- ☐ Statement posted that notifies customers that a copy of the most recent establishment inspection report is available upon request.
- ☐ Choke Safe Certificate(s) if more than 25 seats.
- ☐ Allergen Certification posted.
- ☐ Food Protection Certificate is posted.
- ☐ Food permit will subsequently need to be posted adjacent to the Food Protection Certification.