


# Pre-Opening Inspection Checklist

Please have the following items for the Public Health pre-opening inspection:

	A <a href="#">Certified Food Protection Manager</a> on duty during all hours of operation and the pre-opening inspection.
	A calibrated food thermometer
	Soap, paper towels, and handwashing signage at all handwashing sinks
	Dish soap, sanitizer (chlorine-bleach or quaternary ammonium), and 3 sink stoppers
	Sanitizer test strips to test the chlorine-bleach or quaternary ammonium
	All floor junctures coved or sealed
	Weather stripping at all doors that open to the outside
	Thermometers in all refrigerator and freezers. All refrigerators must be 41°F or less. All freezers must be 32°F or less.
	Light shielding or shatter resistant bulbs in food storage or preparation areas
	Hot/Cold water at all plumbing fixtures
	Menus with the consumer advisory statement and asterisks on foods consumed raw or undercooked (breakfast, lunch, dinner, to-go, menu boards, etc.)
	An employee health policy (see <a href="#">FDA form 1-B</a> )
	A policy or procedure for cleaning up vomit and diarrhea accidents
	A <a href="#">Certificate of Occupancy</a> number