

IREDELL COUNTY ENVIRONMENTAL HEALTH

FOOD PROTECTION AND FACILITIES

PRE-OPENING CHECKLIST



Public Health
Prevent. Promote. Protect.

Iredell County Health Department

_____ Materials to be provided by Iredell County health Department:

_____ Employee Health and Personal Hygiene Handbook & Agreement Contract sample

_____ Date Marking Guidelines

_____ Labeling Flow Chart

_____ Hand-wash Signs

_____ No smoking decals/signage

_____ Certified Food Protection Manager Certification (effective 210 days after issuance of the permit to comply) # _____

_____ Employee Health Policy

_____ Submit a copy of the final menu

_____ Risk category assignment: _____

_____ Consumer advisory, if required, in place according to Food Code 3-603.11

_____ Variances for specialized processing methods, HACCP plan required? Food Code 3-502.11

_____ Time as a public health control use written procedures in place according to Food Code 3-501.18

_____ All refrigerators and freezers must be powered up to check temperatures

_____ The water heater shall be powered up so that the point of use temperature can be checked

_____ Lighting requirements: All light fixtures and light bulbs must be operational to check light levels

_____ Bulbs shielded or shatterproof

_____ 10 foot candles 30 inches above floor; walk-in, dry food storage

_____ 20 foot candles consumer self-service, reach-in, hand-washing, ware-washing, equipment and utensil storage, toilet rooms

_____ 50 foot candles: food preparation areas where employees are working with food or utensils such as knives, slicers, grinders, saws

_____ Hand-wash lavatories:

_____ conveniently located

- _____ hand cleaning liquid, powder or bar soap
- _____ hand-wash signs posted
- _____ Splash guards or separation where required
- _____ continuous towel system, disposable paper towels, heated-air hand drying device or air-knife system
- _____ waste receptacle (cover required in toilet rooms used by females)
- _____ Toxic substance storage area identified. Dedicated storage space must be provided for the storage of cleaning and sanitizing chemicals, cleaning supplies such as mops, buckets, spray bottles. This space must be segregated from food and dry goods.
- _____ Water supply approved
- _____ Wastewater system approved
 - _____ Water from a nonpublic water system must be sampled annually, most recent sample report retained on file
- _____ Thermometers provided
 - _____ Thin probe thermometer range of 0-220 degrees F
 - _____ Permanently affixed temperature measuring device installed in refrigerators in the warmest part of the unit
- _____ Exterior doors self-closing and tight fitted
- _____ Wiping cloths and sanitizer buckets available
- _____ Signs posted instructing consumers to use clean tableware when returning to self-service bars and buffet
- _____ Single use gloves, deli tissue, spatulas, tongs or dispensing equipment provided (No bare hand contact with ready to eat foods)
- _____ System/materials in place for labeling and date marking foods
- _____ Equipment Approved
 - _____ Food and non-food contact surfaces approved, cleanable & clean, properly designed, constructed
 - _____ Fixed equipment sealed to the floor or at least 6 inches clearance between floor and equipment
 - _____ Fixed equipment spaced to allow cleaning along sides of the equipment
 - _____ Condensate lines sleeved in walk-in cooler
- _____ Food shields, display cases provides protection of food items at customer self-serve bars
 - _____ Sign requiring clean plates for return trips

- _____ Free standing storage shelving constructed so that the bottom shelf is elevated a t least 6 inches above floor
- _____ Floors, walls and ceiling smooth, durable, easily cleanable and clean
 - _____ Nonabsorbent surface for areas subject to moisture
 - _____ Utility service lines and pipes may not be unnecessarily exposed
 - _____ Utility service lines and pipes do not obstruct cleaning of floors, walls or ceilings
 - _____ Floor and wall junctures coved, sealed
 - _____ Concrete, porous blocks, bricks finished and sealed, nonabsorbent, easily cleanable
- _____ Ware-washing facilities operating properly
 - _____ Readable data plate affixed to machine
 - _____ Temperature measuring gauge
 - _____ Pressure gauge (for high temp. machines)
 - _____ Surface temperature of 160 degrees if sanitizing by heat
 - _____ Test strips provided for low-temp dishwasher
 - _____ 3-vat sink
 - _____ Test strips for other sanitizers (Quat, chlorine, iodine)
- _____ Adequate air drying space available (approved shelving)
- _____ Hot and cold water available, adequate pressure. 100 degrees hot water at hand-wash sinks (for at least 15 seconds)
- _____ Self metering faucets run for 15 seconds
 - _____ Proper backflow devices installed
 - _____ PVB for continuous pressure, pistol grip
 - _____ Coffee brewers vending machine water supply lines
 - _____ Double check valve for pre-rinse (if applicable)
 - _____ Air break or air gap
- _____ Toilet facilities
 - _____ Properly constructed, supplied and cleaned
 - _____ Conveniently located and accessible to employees during all hours of operation

- _____ Toilet tissue provided at each toilet
- _____ Self closing doors
- _____ Walls non-absorbent, sealed, easily cleanable
- _____ Ceiling tiles non-absorbent where subjected to moisture
- _____ Garbage and refuse disposal containers approved for solid waste, cardboard and waste cooking oil (on site contract approved)
 - _____ Storage area for dumpster and recycling containers, nonabsorbent material such as concrete, asphalt smooth, durable and sloped to drain
 - _____ Receptacles leak-proof, rodent-resistant, nonabsorbent
 - _____ Contract for off-site cleaning (unless cleaned on-site)
 - _____ Drain plugs in place
- _____ Space provided for employee storage, clothing and other possessions
- _____ Mop/service sink provided
 - _____ Storage area for mops to air dry
- _____ Grease trap available, located to be easily accessible for cleaning