



Environmental Health

Restaurant Pre-Opening Checklist

Each item must be completed before the pre-opening inspection

Hand-washing facilities

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| 1. Is hot and cold running water available by means of mixing valve at each hand-washing sink? | Yes | No |
| 2. If using metered faucets, are they set for a minimum of 15 seconds? | Yes | No |
| 3. Are hand cleanser dispensers provided for all hand-washing sinks? | Yes | No |
| 4. Are paper towel dispensers provided at all hand-washing sinks? | Yes | No |
| 5. Are covered waste receptacles available in unisex and women's restrooms? | Yes | No |
| 6. Are all toilet room doors self-closing? | Yes | No |

Dishwashing Facilities

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|---|-----|----|
| 1. Are dishwashers protected from sewage backflow by air-gap drain connections? | Yes | No |
| 2. Do all dish machines have accurate temperature and pressure gauges? | Yes | No |
| 3. Do you have test strips or a dishwasher thermometer?
Is your dish machine reaching 160 F at the tray level or
Dispensing 50ppm chlorine residual in the final rinse? | Yes | No |
| 4. Do you have a procedure for manual cleaning and sanitizing of fixed equipment? | Yes | No |

Refrigeration Units

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|---|-----|----|
| 1. Are all refrigeration units operational? | Yes | No |
| 2. Does each refrigeration unit have a working thermometer? | Yes | No |

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|--|-----|----|
| 3. Is each refrigerator operating at 41 F or colder? | Yes | No |
| 4. Do you have a procedure for date marking? | Yes | No |

Miscellaneous

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| 1. Are all surfaces (floors, shelves, and walls) finished so that they are easily cleanable and non-absorbent? | Yes | No |
| 2. Are all chemical containers, including spray bottles, clearly labeled and stored away from foods? | Yes | No |
| 3. Are food products and supplies stored on shelves 6 inches off the floor? | Yes | No |
| 4. Are all food containers made of food grade materials? | Yes | No |
| 5. Do you have a system for laundering linens or work clothes? | Yes | No |

Insect and Rodent Control

- | | | |
|---|-----|----|
| 1. Are all outside doors self-closing and rodent proof? | Yes | No |
| 2. Are screens provided for doors and windows that will be kept open to the outside? | Yes | No |
| 3. Are all pipes& electrical conduit openings sealed? Is the ventilation system (exhaust and intake) protected? | Yes | No |
| 4. Is the area around the building clear of unnecessary brush, litter, boxes, and other unnecessary items? | Yes | No |
| 5. Do you have a location and a procedure in place for cleaning garbage cans and floor mats? (Is the drain plumbed to sewer?) | Yes | No |

**If you need this information in an alternate format, please call
503-434-7525**