

FINAL INSPECTION GUIDE

A final preoperational inspection of your facility will be conducted when your project is 100% complete.

At the time of this inspection all construction must be completed and the premises clean. All equipment must be installed and able to be operated.

The following items will be addressed during the inspection:

1. Temperatures of all refrigeration equipment (minimum of 41 degrees F in refrigerators).
2. Presence of a visible and accurate thermometer in all refrigeration equipment.
3. Number and location of sinks, fully working with hot and cold water.
4. Presence of a soap dispenser, paper towels/hot air hand dryer, and a hand wash reminder sign at all hand wash sinks.
5. Testing of water pressure and water temperatures (minimum of 85 degrees F at hand washing sinks and 110 at ware washing sink).
6. Testing of automatic dishwasher (if present), including recording of temperatures and presence of an irreversible registering temperature indicator (if applicable).
7. Presence of a sanitizer (chlorine/bleach, quaternary ammonia, or iodine)
8. Presence of a chemical test kit and sanitizer at ware washing areas.
9. Presence of required light shielding.
10. Presence of a probe thermometer.
11. Self-closing doors on restroom doors.
12. Covered trash can in women's and unisex restrooms.
13. A method to hang mops off the floor in order to air dry properly.
14. Outdoor garbage/refuse area is sanitary.

Reminder: A full-time Certified Food Safety Manager is required within 90 days of the facility's opening date.

