



Pre-Operational Inspection Checklist - Prior to Opening a Retail Food Establishment

- 1.) All surfaces shall be cleaned of construction debris. Floors, walls and ceilings included.
- 2.) All construction equipment shall be removed from the food service and food preparation areas.
- 3.) Temperature checks of ambient air in all coolers, refrigerators and units intended to hold cold food, shall measure 41 Degrees Fahrenheit or below.
- 4.) Freezer temperature checks shall ensure food is frozen solid and can hold food 0 Degrees Fahrenheit or below.
- 5.) All units intended to hold cold food or frozen food shall have internal thermometers.
- 6.) Hand-sinks shall be supplied with soap, paper towels and warm running water.
- 7.) If needed, a thin probed thermometer must be supplied in order to take internal temperatures of foods.
- 8.) 3 bay sink setup shall include sanitizer and appropriate means to test the sanitizer strength.
- 9.) Final rinse temperature of the dish-machine shall be 120 Deg F if using sanitizer and 160 Deg F if using hot water as means of sanitizing.
- 10.) If rated a risk type three or above, a certified food managers certificate must be on site.
- 11.) Garbage/refuse area shall be clean. Garbage cans covered in restrooms.
- 12.) Self closing doors needed in restrooms.
- 13.) Upon approval from the Health Department a food license shall be purchased from the appropriate municipal office.
- 14.) All other approvals from the municipality shall be obtained.

If you should have any questions or need clarification on any of these items please call **732 – 493 - 9520** and speak with the **Principal Registered Environmental Health Specialist**.