



NINE CONSTRUCTION ITEMS THAT CAN DELAY THE OPENING OF FOOD SERVICE OPERATIONS

Early Inspections

Prior to scheduling health department inspections, all constructions must be completed and the establishment cleaned. All equipment must be operational and in place. Although no food is allowed at this point, the establishment must be in a condition to receive food.

Air Gaps

All food equipment must drain through an air gap. This includes, but is not limited to prep sinks, hot wells, ice bins, dipper wells, pop dispensers and condensate lines.

Backflow Preventers

An appropriate and approved backflow preventer is required on the waterline to EACH piece of food service equipment.

Equipment Installation

Food service equipment is to be mounted flush with the floor and walls or be installed on 6-inch legs with sufficient clearance on all sides or be installed on 4-inch casters to provide accessibility for cleaning purposes. Counter top equipment that is not easily movable is to be installed on 4-inch legs with sufficient space all around for cleaning or sealed in place.

Trim

Eliminate all openings or gaps with proper trim. Caulking is to be reserved for seams only, i.e. under counter junctions, equipment to wall junctions and other areas not easily accessible for cleaning.

Unfinished Surfaces

Cabinet interiors, and counter and bar under surfaces must be finished and sealed to provide a washable surface. This includes cut edges of material.

Lighting

All lighting must be adequate and sufficient for cleaning and for the safe preparation of food. A minimum of 50 foot candles is required in areas of food preparation, including bar and service areas. Lights in storage, serving, holding and preparation areas must be adequately enclosed or shielded.

Ceiling Tile

Ceiling tiles in all food preparation and serving areas, ware washing areas, janitors closets and restrooms must be smooth, non-absorbent, non-perforated and easily cleanable.

Cove Base

Cove base is required at all floor/wall and floor/cabinet junctures. This includes food serving areas, beverage stations, etc., as well as all restrooms. Cove base must be properly installed to provide a smooth curve from floor to wall.

**WAYNE COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL HEALTH DIVISION**

PRE-OPENING FOOD SERVICE INSPECTION CHECK LIST

The following check list is provided as a tool to prepare the owner/operator of a new or remodeled food service establishment for the opening inspection by the health department.

1. Has a food service license application been completed and the appropriate license fee submitted to the health department?
2. Has all equipment in the facility been installed in accordance with the plans approved by the health department?
3. The health department approved a water heater with an energy input of _____ BTU/KWH and a capacity of _____ gallons. Has this unit been installed?
4. If a ventilation system was installed for cooking equipment, was verification of the mechanical final inspection approval submitted to the health department?
5. Have soap and towel dispensers been provided at all hand washing facilities and are they supplied with soap and single-use towels?
6. Has a metal stemmed food product thermometer, scaled from 0-220°F and accurate +/-2°F been obtained and calibrated?
7. The health department approved the installation of a _____ (make/model) dish machine. Is this the unit that has been installed?
8. Is all automatic ware washing equipment fully operational and sanitizing properly?
9. Has sanitizing reagents for all manual ware washing sinks and wiping cloth storage containers been obtained?
10. Have chemical test kits been obtained for all sanitizing reagents being used?
11. Are all refrigeration and freezer units operating properly and equipped with numerically scaled thermometers, accurate to +/-3°F, and located in the warmest part of the unit?
12. Are all hot food holding cabinets operational and equipped with numerically scaled thermometers, accurate to +/-3°F, and located in the coldest part of the unit?
13. Are all outer doors, windows and other openings to the outside self-closing and tight fitting or are they equipped with screens, air curtains, or air doors to prevent the entrance of insects and rodents?
14. Are drain lines from ice bins, ice machines, bain maries, steam tables, dipper wells, culinary sinks, refrigerators without evaporators, or other equipment with water waste discharge air gapped to properly sized floor sinks or floor drains?
15. Are drain lines from bar sinks, dish machines, and the sanitizing compartment of triple compartment sinks air gapped wasted to a properly sized floor sink or floor drain?
16. Have appropriate and approved backflow prevention devices been installed on water supply lines where required (equipment such as garbage grinders, carbonated beverage units, Chinese ranges, steamers, automatic dish machines, etc.)?
17. Have all light bulbs been shielded from breakage?

IF "NO" WAS AN ANSWER TO ANY OF THESE QUESTIONS, THE ESTABLISHMENT IS NOT FULLY PREPARED FOR THE OPENING HEALTH DEPARTMENT INSPECTION.

PLEASE ENSURE THAT EACH ITEM HAS BEEN COMPLETED BEFORE YOU CONTACT THE DEPARTMENT FOR A PRE-OPENING FOOD SERVICE INSPECTION.