Pre-Opening Check List

Facilities conform to approved plans

\_\_\_\_ Minimum fixtures installed:

\_\_ Hand sinks \_\_ Mop sink

\_\_ Three-compartment sink

\_\_ Commercial Dish Machine

 Low Temperature

 High Temperature

\_\_\_\_Thermometers (food and ambient air temperature) are

 provided and accurate

\_\_\_\_ Appropriate signage is posted (handwashing, no smoking,

 etc.)

\_\_\_\_ All water-supplied equipment is properly located and

 drained (air gap, air break, etc.)

\_\_\_\_ Chemical test papers are available

\_\_\_\_ All refrigerators/freezers are maintaining proper

 temperatures

\_\_\_\_ All appropriate equipment meets ANSI/NSF standards or is

 of equivalent construction and is installed according to

 Code.

\_\_\_\_ Hot water is available at all fixtures where required:

110°F at 3 compartment sink

100°F at hand sinks

\_\_\_\_ All surfaces are smooth, durable, and easily cleanable