### Pre-Opening Inspection Checklist

* Everything was built and located according to the current floor plan that was approved by the Health Department
* Hot water is at least 100°F at all hand sinks. **Adequate Water Heater Capacity (minimum 50 gallons)**
* Every hand sink has filled liquid soap and paper towel dispensers in close proximity
* Mechanical/Manual Dishwashing in accordance with 2013 FDA Food Code sanitizing specifications. **Provide Demonstration**
* There are sanitizer and test strips available on-site (and they know how to make it and when to use it). **Provide Demonstration**
* There is enough refrigeration on-site for intended food storage
* All refrigerators must maintain an internal thermometer reading of 41°F or below (fully stocked)
* All freezers must maintain an internal thermometer reading of 0°F or below (fully stocked)
* A digital thermometer is available for daily use, plus thermometers are present in all refrigeration and freezer units
* All coffee urns, espresso machines and ice machines have backflow preventers
* All ice machines and soda fountain drains have an air gap
* Dry goods are appropriately stored (not under sewer pipes, 6” off floor)
* Light bulbs are all shatterproof if in food storage and preparation areas (including bar), walk-ins, refrigerators and freezers, and dishwashing/air drying areas
* Chemical storage areas are away from food and food preparation areas
* Ceilings and walls are (light in color) and easily cleanable
* Space between sinks and walls is caulked (kitchen, bar and bathrooms)
* Cove-base molding will line the kitchen, dishwashing and bar areas (or equivalent means will be in place to prevent wicking up walls and facilitate cleaning)
* Floors are easily cleanable and drainable (especially in dishwashing areas)
* All thresholds have a transition plate (front and back doors, dining room to bar and dining room to kitchen)
* All windows and doors intended to be open in warmer months are tightly screened
* Bathrooms are mechanically ventilated, have self-closing doors and ladies room has a covered wastebasket
* There is adequate lighting at the bar over ice bins (when lights are off if a nightclub/bar)
* Means to avoid bare hand contact are on-site
* Menu advisories are in place
* Hair restraints are available for employees
* A grease bin exists to dispose of Frialator grease and located on a non-absorbable surface A dumpster that can be tightly closed exists, on non-absorbable surface, smooth/durable, sloped to drain and has a drain plug