### Pre-opening Checklist for Operators

Answer yes to each item before scheduling a pre-opening inspection

#### Handwashing facilities

1. Is hot and cold running water available at each handwashing sink?  
   - Yes  
   - No

2. Are mixing valves, combination faucets or metered faucet provided at each handwashing sink?  
   - Yes  
   - No

3. Are metered faucets set for a minimum of 15 seconds?  
   - Yes  
   - No

4. Are hand cleansers provided for all handwashing sinks?  
   - Yes  
   - No

5. Are approved methods for drying hands provided at all handwashing sinks such as paper towels?  
   - Yes  
   - No

6. Are covered waste receptacles available in unisex and women's restrooms?  
   - Yes  
   - No

7. Are all toilet room doors self-closing?  
   - Yes  
   - No

#### Dishwashing Facilities

1. Do all dish machines have data plates with operating specifications?  
   - Yes  
   - No

2. Do all dish machines have the required temperature and pressure gauges that are accurately working?  
   - Yes  
   - No

3. Is your dish machine reaching 160F at the tray level or dispensing 50ppm chlorine residual in the final rinse?  
   - Yes  
   - No

4. Do you have a procedure for manual cleaning and sanitizing of fixed equipment?  
   - Yes  
   - No

5. Does the three-compartment sink have a drain board on each end of it? Or alternatives?  
   - Yes  
   - No
Miscellaneous

1. Are all containers of chemicals, including spray bottles, clearly labeled and stored away from food? Yes No
2. Will dry product storage be stored 6 inches off the floor? Yes No
3. Are all food containers made of food grade materials? Yes No
4. Do you have a system for laundering linens or work clothes? Yes No
5. Are all food preparation areas free of carpet? Yes No

Insect and Rodent Control

1. Are all outside doors self-closing and rodent proof? Yes No
2. Are screens provided for doors and windows that will be kept open to the outside or pest management plan provided? Yes No
3. Are all pipes & electrical conduit openings sealed? Is the ventilation system (exhaust and intake) protected? Yes No
4. Is the area around the building clear of unnecessary brush, litter, boxes and other unnecessary items? Yes No
5. Do you have a location and a procedure in place for cleaning garbage cans and floor mats? (Is the drain plumbed to sewer?) Yes No

Refrigeration Units

1. Are all refrigeration units operational? Yes No
2. Does each refrigeration unit have a working thermometer? Yes No
3. Is each refrigerator operating at 41F or colder? Yes No
4. Do you have a procedure for date marking? Yes No