



General

- Food service establishment built according to approved plan. Equipment installed according to approved floor plan and equipment list.

Equipment

- All equipment in place and turned on.
- All equipment is commercial grade, listed by *National Sanitation Foundation (NSF)* or equivalent for its intended use.
- All equipment in good operating condition.
- All refrigeration holding at 41 °F or below.
- All hot holding equipment holding at 135 °F or above.
- If present, automatic dishwasher is functional and dispenses sanitizing rinse with 50-200 ppm chlorine concentration, or at least 180 °F.

Floors

- All floors in the kitchen, food preparation, food service, food storage, and dishwashing areas are surfaced with a durable, smooth, non-absorbent, easily cleanable material.
- If floor is concrete, all expansion joints, seams, saw cuts, and the like, including in customer seating areas, are filled and sealed to provide a smooth, non-absorbent, cleanable surface.
- Base coving installed throughout kitchen and restrooms.

Walls

- The walls in all areas of food preparation, food handling, and dishwashing areas are non-absorbent, smooth, and easily cleanable.
- Extra wall protection at least 16 inches tall is installed behind all sinks and food preparation tables/counters. Plastic laminate, fiberglass reinforced plastic (FRP), stainless steel, or equivalent is acceptable. No plastic-coated hardboard. Mirrors with cleanable frames at restroom handwash sinks are acceptable as, or part of, the 16-inch backsplash. Wall protection higher than 16 inches required behind countertop equipment taller than 16 inches.
- Floor to ceiling wall protection behind dishwashers.
- Wall protection behind mop sink covers entire splash zone.
- No holes in walls. All gaps around plumbing entering walls must be covered or sealed.
- Corner guards and trim work installed where needed.
- All raw wood is sealed to be smooth, easily cleanable, and non-absorbent. No raw wood.

Ceilings

- The ceiling above all areas of food preparation, food handling, and dishwashing areas are non-perforated, non-absorbent, smooth, and easily cleanable. This includes server stations and front counter areas where open foods are handled. No raw wood beams/rafters.
- No open ceilings, exposed piping, greywater lines, ventilation or wiring above food preparation, food handling or dishwashing areas.
- All light fixtures in food preparation, food handling, food storage, and dishwashing areas are provided with covers or are shatterproof.
- All lighting is functional.
- Ventilation system installed and operated to meet applicable building, mechanical, and fire codes. Hood system can turn on and is in good condition.
- No holes or gaps in ceiling.

Plumbing

- All sinks provide hot and cold running water.
- Handwash sinks provide hot water between 100 °F – 120 °F within 30 seconds. Handwash sinks maintain hot water for at least 20 seconds.
- All plumbing fixtures securely mounted to wall or floor.
- All plumbing meets state and local codes. No leaks. Final, SIGNED plumbing permit has been completed and provided.
- Indirect plumbing (1-inch minimum air gap) on all food prep sinks, dump sinks, mechanical dishwashers, ice machines, soda dispensers, espresso machines, beer tap trays, steam tables, dipper wells, and walk-in refrigeration.
- Indirect plumbing does not splash wastewater onto floor when draining.
- If soda fountain is present, a reduced pressure backflow assembly (RPBA) is installed at the end of the copper water pipe servicing the soda dispensing system, prior to the carbonation device. No copper or brass pipes/fittings downstream of the RPBA.
- All sink basins have rounded corners (no 90° corners).
- Water heater sufficiently sized to fill 1 compartment of the 3-compartment sink with hot water (110 °F) without the water dropping below 110 °F. Hot water at handwashing sink(s) must be at least 100°F after 3-compartment sink basin fill.
- If a chemical dispensing system is installed at mop sink, it is connected to a separate water supply, or connected to mop sink faucet via a 'sidekick' adapter or wasting-tee. Screw-on type 'wye' adapters prohibited.
- Detachable hoses on mop sink do not sit below flood rim of basin.
- Faucet on 3-compartment sink reaches all sink basins. Spray hose optional – does not replace faucet arm.

Miscellaneous

- A horizontal separation of at least 16 inches, or a vertical partition 16 inches in height is provided between handwash sinks and all food preparation and storage areas.
- A horizontal separation of at least 16 inches, or a vertical partition 16 inches in height is provided between the raw meat/poultry/seafood preparation sink and ready-to-eat food preparation and storage areas.
- All splash guards are smooth, durable, non-absorbent, easily cleanable, and span entire width of the sink.
- Splashguards are caulked/sealed to the wall/countertop. Splashguards are not bolted or screwed on directly to the sinks.
- If splash guards (equipment, partitions, and/or walls) are provided on both sides of a handwash sink, the distance between the splashguards are at least 18 inches apart (shoulder-width) to allow proper access.
- Soap and paper towel dispensers mounted at all handwash sinks, and not in areas where potential contamination can occur from dripping.
- Cabinet shelving is non-absorbent, smooth, and easily cleanable. No self-stick vinyl or similar type surfaces.
- All exterior entrance doors are tight-fitting with proper door-sweeps and/or gaskets. No daylight is visible when door is closed.
- Condensation lines that drain outside are capped with non-corrodible, fine-mesh screen.
- Cam-plugs in walk-in cooler walls installed.
- Flashing installed where spaces 12 inches or less are created between walk-in cooler and wall.
- All gaps and crevices in food preparation and food handling areas that create an uncleanable space are properly caulked/sealed. *Examples: gaps between walls and sinks/mounted countertops; gaps between splash guards and sinks; gaps between drop-in sink edges and countertop.*
- Restroom doors are tight fitting and self-closing.

Failure to meet all applicable conditions and requirements of approval at the pre-operational inspection may prompt a charged reinspection.
