

Pre-Opening Check List

- _____ Facilities conform to approved plans
- _____ Minimum fixtures installed:
 - ___ Hand sinks ___ Mop sink
 - ___ Three-compartment sink
- _____ Documentation of Certified/Registered manager is provided
- _____ Documentation of Food Handlers Training
- _____ Thermometers (food and ambient air) are provided and accurate
- _____ Appropriate signage is posted (UICAA, handwashing, 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