

Food Establishment C/O Check List

- All the floors in food preparation, food storage, utensil washing areas, and restrooms to be smooth---easily cleanable---non-absorbent.
- All walls and ceilings in food preparation, food storage, utensil washing areas and restrooms to be smooth---easily cleanable---non-absorbent, and durable. Acoustical ceiling tiles with holes, pits, or other absorbent surfaces do not meet this requirement.
- All food contact equipment must be smooth, easily cleanable and in good repair. No unfinished wood is allowed in food preparation, food storage or utensil washing area.
- All non-food contact equipment must be smooth---easily cleanable---non-absorbent and in good repair. No unfinished wood is allowed in food preparation, food storage or utensil washing area.
- Manual ware-washing must be accomplished by means of a three compartment sink using hot water and sanitizer and must be able to fully submerge largest utensil.
- Mechanical ware-washing must be accomplished by means of a commercial dish machine either using hot water for sanitizing or chemical sanitizers.
- All lighting in food preparation, food storage and utensil washing areas must be shielded to protect from glass breakage.
- A hand-washing lavatory with hot and cold running water by a mixing faucet is required in food preparation area and restrooms.
- A mop sink is required somewhere in the building for facilities with potentially hazardous food.
- Sufficient facilities are needed to maintain potentially hazardous foods at 41 degrees F or below (refrigeration) and at 135 degrees F or above (steam table).
- Internal thermometers are needed for all coolers holding potentially hazardous foods.
- Working exhaust is needed in restroom(s).
- Outer openings for restroom(s) need to be tight-fitting and self-closing.

- Outer openings for the business need to be tight-fitting and self-closing to prevent the entrance of insects and rodents.