

General

- Food service establishment built according to approved plan

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 condition
- All refrigeration holding at 41 °F or below
- 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, 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 smooth, 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

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
- 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
- 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
- All plumbing fixtures securely mounted to wall or floor
- All plumbing meets state and local codes. No leaks
- Indirect plumbing (1 inch minimum air gap) on all food prep 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 2 compartments of the 3-compartment sink with hot water (100 °F) without the water dropping below 100 °F
- 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
- 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

- 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.
