



Restaurant Pre-opening Checklist

This document is for the owner / operator.
Keep this and Use it!

Once you have answered YES to each item, a pre-opening inspection can be scheduled.

Hand-washing facilities

1. Is hot and cold running water available at each hand-washing sink? Yes No
2. Are mixing valves, combination faucets or metered faucet provided at each hand-washing sink? Yes No
3. If using metered faucets are they set for a minimum of 15 seconds? Yes No
4. Are hand cleansers provided for all hand-washing sinks? Yes No
5. Are approved methods for drying hands provided at all hand-washing 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 160°F 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? 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 41°F or colder? Yes No
4. Do you have a procedure for date marking? Yes No

To schedule a pre-opening inspection, please call 503-588-5346.