

FOOD SERVICE ESTABLISHMENT PRE-OPENING PERMITTING CHECK LIST

Contact Plan Review Specialist at 919-560-7800 at least five (5) business days prior to projected opening date to schedule the permitting evaluation. Completion of all the items on this list will increase the possibility of a permit being issued during the pre-opening permit evaluation.

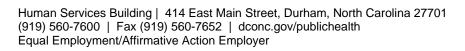
PROJECTED OPENING DATE:
Establishment requirements
All construction activities must be completed and final cleaning completed. All construction materials removed from the premises.
Lighting Requirements all light fixtures and light bulbs must be operational to check light levels Bulbs shielded or shatterproof 10 foot candles 30 inches above floor: walk-in, dry food storage 20 foot-candles: consumer self-service, reach-in, hand-washing, ware-washing, equipment and utensil storage, toilet rooms 50 foot-candles: at stations where food employee works with food or utensils such as knives, slicers, grinders, saws
Hand-wash Lavatories conveniently located and as specified on plan warm water provided at least 100 degrees F hand cleaning liquid, powder or bar soap hand-wash signs posted continuous towel system, disposable paper towels, heated-air hand drying device
Toilet Facilities properly constructed, supplied and cleaned conveniently located and accessible to employees during all hours of operation toilet tissue provided at each toilet self closing doors ceiling tiles non-absorbent covered receptacle in women's restrooms
Entrance / Exits self closing, tight fitting exterior doors provided



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AND PERMITTING CHECK LIST

 Chemical / Toxic substance storage area dedicated storage space must be provided for the storage of cleaning and sanitizing chemicals, cleaning supplies such as mops, buckets, spray bottles. Storage area is identified and segregated from food and dry goods. water supply, sewage and wastewater system approved water from a nonpublic water system must be sampled annually, most recent sample report retained on file 	
Thermometers metal stem-type food thermometer range of 0-220°F permanently affixed temperature-measuring device installed in refrigerators in the warmest part of the unit, backup recommended signs posted instructing consumers to use clean tableware when returning to self-service bars and buffet single use gloves, deli tissue, spatulas, tongs or dispensing equipment provided (No bare hand contact with ready to eat foods)	d
Equipment Requirements all refrigerators and freezers must be powered up to check temperatures the water heater must be powered up to allow point of use temperature to be checked approved Equipment installed as submitted for plan review; ANSI, NSF, etc. food and non-food contact surfaces approved, cleanable & clean, properly designed, constructed fixed equipment sealed to the floor or at least 6-inch clearance between floor at equipment fixed equipment spaced to allow cleaning along sides of the equipment fixed counter mounted equipment at least 4 inch clearance between table and equipment food shields, display cases provides protection of food items at customer self-serve bars free standing storage shelving constructed so that the bottom shelf is elevated least 6 inches above floor	
Floors, Walls, Ceilings floors, walls and ceiling smooth, durable, easily cleanable and clean areas subject to moisture must be nonabsorbent utility service lines and pipes may not be unnecessarily exposed utility service lines and pipes do not obstruct cleaning floor and wall junctures shall be coved floor drains with covers, graded to drain concrete, porous blocks, bricks finished and sealed, nonabsorbent, easily cleanable only silicone caulk used in sealing, rated for application	



FOOD SERVICE ESTABLISHMENT PRE-OPENING AND PERMITTING CHECK LIST

Ware Washing ware-washing facilities operating properly readable data plate affixed to dish machine temperature measuring device dishwasher sanitizing to machine specification test strips provided 3-vat sink properly installed adequate air-drying space available hot and cold water available with adequate pressure	
110° F hot water maintained at all times during washing backflow devices installed per State and local plumbing code wiping clothes and sanitizer Buckets available splash guards installed where required	
Garbage and refuse disposal approved for solid waste, cardboard and waste cooking oil (on site or contract approved) storage area for refuse container nonabsorbent material such as concrete, asphalt smooth, durable and sloped to drain receptacles leak-proof, rodent-resistant, nonabsorbent waste containers with tight-fitting lids, doors, covers dumpster drain plugs in place space provided for employee storage, clothing and other possessions mop/service sink provided storage rack for mops to air dry into mop/service sink grease trap located to be easily accessible for cleaning	
Materials provided by Environmental Health:	
New establishment packagePermit copy	

