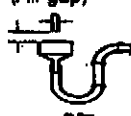



IONIA COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL HEALTH
PRE-OPENING INSPECTION CHECKLIST

How to prepare for inspection before the Environmental Health Specialist arrives

The following checklist is provided as a tool to prepare the owner/operator of a new or remodeled food service establishment for the pre-opening inspection by the health department.

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| <p>1. Has all equipment in the facility been installed in accordance with the plans approved by the health department?
<input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>2. Are all employees assigned to roll of person in charge (PIC) properly trained on the procedures for the facility? <input type="checkbox"/> Yes <input type="checkbox"/> No
[REDACTED]</p> <p>3. The health department approved a water heater with an energy input of ___ BTU/KW and a recovery capacity of ___ gph@100° F rise is that what is installed?
<input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>4. If a ventilation system was installed for cooking equipment, was verification of the mechanical final inspection approval submitted to the health department?
<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> N/A</p> <p>5. If a ventilation system was installed for cooking equipment, was a ventilation test report submitted prior to the pre-opening inspection?
<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> N/A</p> <p>6. Have soap, towel dispensers and handwashing reminders been provided at all hand washing facilities and are they supplied with soap and single use toweling?
<input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>7. Has a metal stemmed food product thermometer, scaled from 0°-220°F and accurate to +/-2°F, been obtained and calibrated? <input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>8. If the health department approved the installation of a (model/make) dish machine; is this the unit that has been installed?
<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> N/A</p> <p>9. Is all automatic ware washing equipment fully operational and sanitizing properly? <input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> N/A</p> <p>10. Have sanitizing reagents for all manual warewashing sinks and wiping cloth storage containers been obtained? <input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>11. Have chemical test kits been obtained for all sanitizing reagents being used?
<input type="checkbox"/> Yes <input type="checkbox"/> No</p> | <p>12. Are all refrigeration and freezer units operating properly and equipped with numerically scaled thermometers, accurate to +/-3°F, and located in the warmest part of the unit? <input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>13. Have temperatures in refrigeration units been measured? Are they maintaining 41 degrees F or less?
<input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>14. Are all hot food holding cabinets operational and equipped with numerically scaled thermometers, accurate to +/-3°F, and located in the coldest part of the unit? Are they capable of maintaining food product at or above 135 degrees F? <input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>15. Are all outer doors, windows, and other openings to the outside self-closing and tight fitting or are they equipped with screens, air curtains, or air doors to prevent the entrance of insects and rodents? <input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>16. Are drain lines from ice bins, ice machines, steam tables, dipper wells, culinary sinks, refrigerators without evaporators, or other equipment with clear water waste discharge air gapped to a properly sized floor sink or floor drain?
<input type="checkbox"/> Yes <input type="checkbox"/> No</p> <div style="display: flex; justify-content: space-around; align-items: center;"> <div style="text-align: center;"> <p>(Air gap)</p>  </div> <div style="text-align: center;"> <p>(Air break-not approved)</p>  </div> </div> <p>17. Are drain lines from bar sinks, dish machines, and the sanitizing compartment of triple compartment sinks indirectly wasted to a properly sized floor sink or floor drain?
<input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>18. Have appropriate and approved backflow prevention devices been installed on water supply lines where required (equipment, such as garbage grinders; carbonated beverage units; Chinese ranges; steamers; automatic dish machines; combi ovens; etc.)?
<input type="checkbox"/> Yes <input type="checkbox"/> No</p> |
|---|---|

If "No" was an answer to any of the above questions, the establishment is not fully prepared for the pre-opening inspection. If there are any questions, call Ionia County Health Department at (616) 527-5341.