HEALTH FINAL CHECKLIST

FOOD ESTABLISHMENT: _____

CONTACT PERSON: _____ DATE: _____

- [ ] **VIEW APPROVED PLANS/NOTE SPECIAL CONDITIONS**
- [ ] **VIEW ALL TAGS/CHECK FOR PLUMBING & FIRE FINALS**

Courtesy Notices
- [ ] Pending Fire Final
- [ ] Pending Building Final (Remove Construction Dumpster prior)
- [ ] Pending Health Permit / Submit Fees

Food Prep Areas

Finishes
- [ ] Ceilings - Vinyl or Approved Coating for Gyp.
- [ ] Walls - FRP/TILE/STAINLESS
- [ ] Floor Finishes (*Tile, epoxy resin or seamless)
- [ ] Base (*Coved- 6 inches)

Walls/Ceiling
- [ ] Penetrations Sealed
- [ ] Trimmed where two pieces abutt (ex. frp)
- [ ] Large Gaps Closed (Flashing, etc.)

All Equipment
- [ ] ANSI-Sanitation Certification
- [ ] Approval vs Intended Use (Drink Coolers, Etc)
- [ ] Approved location and # on Plan
- [ ] HACCP Plan Approved and on file (ROP, Sous Vide, Other)

Refrigeration
- [ ] Proper Temperatures
- [ ] Thermometers Present

Water Heater
- [ ] Matches approved plans

Dish Machine
- [ ] Mfg. Spec Plate
- [ ] Meets Time/Temp Specs
- [ ] Test Strips Present

Salad Bar/ Misc. Food Prep Area
- [ ] Drains Capped, Sealed, Flush
- [ ] New Return Plate Signage

Sinks (ie. Fixtures)
- [ ] Water Temperature min. 110 degrees
- [ ] *HS-Wall mounted dispensers w/ Available Soap & Towels
- [ ] Fixed sealed to wall
- [ ] Food/Splash Protection - Prep & Between sinks
- [ ] Mop Sink - floor mounted

3-Comp Sink
- [ ] Demonstration of Knowledge / PIC on site
- [ ] Sanitizer Concentration/Test Strips Present
- [ ] Signage (W/R/S and Sanitizer Ratio)
- [ ] Drain Boards or Min. 1 w/ rack to air dry
- [ ] Faucet Reach
- [ ] Size to immerse largest utensil
- [ ] Drain Stops

Exterior
- [ ] Door Seals; no sunlight
- [ ] Grease Interceptor Placement/grading
- [ ] Clean-outs clear of concrete/ missing
- [ ] Clean-outs and lids flush.
- [ ] Test Port Clearly and Permanently Marked
- [ ] Engineered Air Curtain/ 16 mesh

Dumpster Enclosure
- [ ] Ensure space for grease barrell behind bollards
- [ ] Stops Drilled (Open/Closed)

Ordinance Awareness (where applicable)
- [ ] Non-Smoking Signage
- [ ] Smoking Ordinance Awareness
- [ ] CFPM Certification
- [ ] Dogs On Patio - Not allowed without Variance Approval

Self-Service Food Market
- [ ] Auto shut off control or approved plan
- [ ] Self-closing door at all refrigeration units
- [ ] Food from approved source/Approved labels
- [ ] Available Mop sink onsite
- [ ] Responsible Party onsite and available
- [ ] 24/7 Video surveillance performed and available (14days)
- [ ] Sign located readily visible from POS:
  - [ ] Name of business to address complaints
  - [ ] Address of business
  - [ ] Business phone # and Email or Web info

Counter Area (if applicable)
- [ ] Wall Finishes (Intended use)
- [ ] Floor Finishes (Sealed, tile, epoxy resin or seamless)
- [ ] Base (Coved)
- [ ] Surfaces (Intended use)

SNEEZE GUARDS
- [ ] Appropriate Placement/Protection
- [ ] NSF Approved or letter from fabricator

Hoods (When Required)
- [ ] Operational and Lights
- [ ] Sealed to Walls

Lighting
- [ ] Appropriate Protection in Food Areas
- [ ] Sufficient Lighting (10/20/50 fc)

Public Restrooms

(If No BOH RR Available)
- [ ] Wall Finishes (FRP to 4')
- [ ] Floor Finishes (Sealed, tile, epoxy resin or seamless)
- [ ] Base (Coved)
- [ ] Covered Trash Cans (F/Unisex)
- [ ] Employee Handwash Signage

HAND SINK
- [ ] Water Temp; Min.100, Max 110 via mixing valve
- [ ] Mounted soap/drying-towel dispensers
- [ ] Automatic faucets provide water flow >15 sec

Employee only Restroom (if applicable)
- [ ] Wall Finishes (FRP to 4')
- [ ] Floor Finishes (Sealed, tile, epoxy resin or seamless system)
- [ ] Base (Coved)
- [ ] Covered Trash Can (F/Unisex)
- [ ] Employee handwash signage
- [ ] Restroom Door Must Self Close

HAND SINK
- [ ] Water Temp min. 100
- [ ] *Mounted soap/towel/dryer
- [ ] Automatic faucets provide water flow >15 sec

NOTES